

# BRITISH FUNCTIONS

Established in 1838, the British Hotel has been a local tradition for over 180 years. Situated in the quiet backstreets of North Adelaide, the British Hotel is a Premium Food and Wine Destination.

The heritage Façade gives way to an enchanted interior full of rustic charm and homely fireplaces. With a strong emphasis on high quality Local produce, the British Hotel caters to a variety of functions and events from a casual get together to a formal sit down dinner in one of the boutique private rooms.

Please do not hesitate to contact The British Hotel to hear how we can work with for your next event.



## THE BRITISH HOTEL

58 FINNISS STREET NORTH ADELAIDE

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# BRITISH FUNCTIONS

## SPACES

### FIRST FLOOR PRIVATE ROOMS-

- 60 SEATED
- 120 COCKTAIL
- 28 BOARDROOM
- 55 THEATRE

The First Floor is located upstairs and is completely private. The Area includes an intimate Lounge with a fully functional Bar and an adjacent Grand ballroom able to be used either individually or together.

The Grand ballroom and Lounge Bar are suitable for a variety of uses and incorporates an inbuilt sound system ~ which allows for easy connectivity for either an ipod/mp3 player or digital device via a headphone jack/connection and also comes equipped with a microphone. A \$250 deposit is required to secure booking, and is refundable upon a minimum spend of \$1000.

### THE MIDDLE BAR LOUNGE-

- 28 SEATED
- 40 COCKTAIL

The Middle Bar Lounge located on the ground floor offers a semi-private area with plasma screen and an open fire during winter. This room is ideal for smaller more intimate functions that would prefer to be a little closer to the action. A \$150 Deposit is required to secure booking with no minimum spend required.

### THE COURTYARD-

- 100 SEATED
- 175 COCKTAIL

Situated at the rear of the hotel is our garden styled courtyard that has a wonderful feeling of space. The main area is enclosed with heating and fans but also includes a small open air beer garden. Whilst the British courtyard is popular for large a-la-carte groups the area may be booked for exclusive functions. Exclusive use is available upon request with a \$500 deposit required to secure the booking- A minimum spend of \$2500 for food and \$2500 for Beverages is required for Friday or Saturday Evenings Or as Determined prior by Management.

### THE ATRIUM-

- 15 SEATED
- 20 COCKTAIL

An intimate Private Room with timber floors original stone walling and timber accents. Able to be open to the courtyard or enclosed to suit your needs. Options for Ala-carte, cocktail or Set Menu

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## COCKTAIL FOOD OPTIONS

Mini tomato and feta bruschetta \$65

Vegetarian Frittata (GF) \$65

Marinated bocconcini, cherry tomato bites with dipping sticky balsamic dressinG (V) \$75

Die cheese with quince paste, walnuts and croutons \$75

Duck terrine with port wine jelly and croutons \$75

Smoked Salmon and herb creme' fraiche roulade on cucumber \$75

Curried roast beef in cucumber larp cups ~ *served medium rare* \$75

Cocktail prawns with marie rose' sauce \$75

Natural Oysters ~ *per single oyster* \$3

Fried Asian platter selection ~ dims sims, samosas & spring rolls \$65

Vegetarian spring roll with dipping sauce (V) (D) \$65

Tomato, caramelised onion, garlic, basil and parmesan tartlets (V) \$65

Ricotta and spinach puff pastries \$65

Cheddar, zucchini and corn mini muffin avocado topping (V) \$65

Butter milk chicken with chipotle mayo \$75

Deep fried Thai chicken won~ton with chilli plum sauce \$75

Salt & lemon pepper squids with aioli \$75

House made Chefs pizza \$75

Porcini mushroom arancini balls with hot and sour aioli (V) \$75

Chicken satay skewers \$75

House made pork and fennel sausage rolls \$75

Lamb kofta skewers with hommus \$75

Chicken and leek vol~au~vents \$75

Morrocan prawn Skewers served with avocado dipping \$80

Mini Beef Burgers with coleslaw tomato chutney and cheese \$85

Cocktail Beef pies with tomato Relish \$85

Spicy BBQ Pork Sliders with coleslaw and mayonnaise \$85

SERVED COLD

SERVED WARM

# BRITISH FUNCTIONS

## COCKTAIL FOOD OPTIONS

Premium Share platters

All \$90 each

- Antipasto
- Cheese and Dried Fruit
- Fresh Seasonal Fruit

## SWEET SELECTION

Citrus lemon tartlets	\$75
Mini dipped chocolate puff with vanilla ice cream	\$75
Rocky road slice	\$75
Mini baked cheese cake with blueberry compote	\$75

Platters Can be ordered individually (Sliders and Burgers must be a minimum of 2 platters per Selection). Alternatively, Platters can be ordered on a per head option. Priced below

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- Selection of 2 canapés - \$7.50 per person
  - Selection of 3 canapés - \$11.50 per person
  - Selection of 4 canapés - \$15.50 per person
  - Selection of 5 canapés - \$19.50 per person
  - Selection of 6 canapés - \$23.50 per person
  - Selection of 7 canapés - \$27.50 per person
  - Selection of 8 canapés - \$31.50 per person
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## SET MENU OPTIONS 2017/2018

### SOUPS

Creamy pumpkin (V)

Minestrone

Creamy cauliflower (V) (GF)

Shared antipasto platters

Warm chicken, roasted capsicum, chickpea, baby bocconcini and basil salad with tomato and olive dressing (GF) (DF)

Marinated grilled lamb back strap with roasted balsamic glaze cherry tomato, onion, feta and rocket salad (GF)

Thai beef salad

Salad of calamari, chorizo, cucumber ribbons and mint with labneh (GF)

Smoked salmon carpaccio with a lime chili aioli and light leaf salad (GF)

Chili prawns with crusty Turkish bread (DF)

### MAINS

Roast beef sirloin, potato galette and red wine jus (served medium) (GF)

Chicken breast with potato, pancetta, mixed herb salad and creamed semi-dried tomato butter (GF)

Crispy skin Atlantic salmon on sautéed green peas, bacon and red onion with seeded mustard and a herb butter sauce (GF)

Barramundi fillet with kipfler potato, apple, Asian herb salad and spicy Thai syrup dressing (GF) (DF)

Lamb rump with a date, saffron, pistachio, and lime pilaf and cucumber raita (GF)

Tea smoked duck breast with beetroot, orange and watercress salad, crispy potato and orange glaze (GF) (DF)

Porchetta with rosemary roasted chat potatoes, apple and herb salad with red wine jus (GF)

Roasted chicken breast on leek mash with port glaze (GF)

Baked Mediterranean eggplant with couscous, walnut and feta salad (V)

**All meals served with bowls of garden salad and bread rolls**

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## SET MENU OPTIONS 2017/2018

### DESERTS

- Cinnamon poached pear with vanilla mascarpone cream (GF)
- Lime and coconut cream pannacotta with pineapple granita and berry compote
- Sticky date pudding with toffee sauce and vanilla ice cream
- Chocolate tart and chocolate mousse with chantilly cream
- Baked cheese cake with blueberry topping (GF)
- Cheese platters with dried fruit and biscuits
  
- *The above selections may depend on seasonal produce availability, ingredients subject to change as required.*

(GF) Gluten free

(V) Vegetarian

(DF) Dairy Free

Coffee ~ Filtered ~ and Tea	\$3.50 per person
Espresso Coffee	\$4.00 per person ~ max 15 people
Cakeage ~ cut and served with cream and coulis	\$3.50 per person
Cakeage ~ cutlery and crockery provided	\$1.00 per person

# BRITISH FUNCTIONS

- ONE COURSE Choice of two main course \$35.00 per person
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Set soup and set main course \$37.50 per person

Set soup and choice of two main courses \$40.50 per person

Set entrée or dessert and set main course \$43.50 per person

Set entrée or dessert and choice of two main courses \$46.50 per person

- TWO COURSES Choice of two entrées or desserts and a choice of two main courses \$49.50 per person
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Set soup, main course and dessert \$46.50 per person

Set soup, two choices of main course and set dessert \$49.50 per person

Set entrée, main course and dessert \$52.50 per person

Set entrée, choice of two main courses and set dessert \$55.50 per person

Choice of two entrées, choice of two main courses \$58.00 per person

- THREE COURSES and set dessert  
Choice of two entrées, two main courses and two desserts \$61.50 per person
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## **All meals served with bowls of garden salad and bread rolls**

- *An additional selection within each course is available at an extra \$2.50 per person.*
- *Alternate drop ~ please pre-select two items to be served alternatively to guests ~ reduction of \$5.00 in relation to listed price(not including one course option)*

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## BEVERAGE OPTIONS

### PAY AS YOU GO

- Pay for drinks at the bar.

### DRY TILL

- A pre-determined amount is specified at the beginning of the function and drinks are served 'on consumption' until the limit has been reached.

### SUBSIDIZED DRINKS

- A pre-determined price (*whole dollar amount*) is selected for the guests to pay per beverage and the additional amount is placed on an account.

### DRINKS PACKAGE

- A predetermined price per head for pre-selected beverages. House Package as below. Custom Packages available by negotiation.

Tap Beer- Coopers Pale Ale, Hahn Super Dry

( *Can be negotiated* )

Tap Cider- Adelaide Hills

Rothbury House Wines-

- Sparkling Cuvee`
- Sauvignon Blanc
- Shiraz Cabernet

- 2 Hours - \$40/ person
- 3 Hours- \$47.50/person
- 4 Hours- \$55/person
- 5 Hours- \$62.50/person



# BRITISH FUNCTIONS

## TERMS AND CONDITIONS

- Reservation:** The British will hold a tentative reservation for a maximum of two weeks. Thereafter management reserves the right to cancel the reservation and allocate the venue to another client if confirmation with deposit is not received.
- Deposit and Confirmation:** Confirmation of a function reservation must be made by payment of the deposit within 21 days of the original reservation.
- Payment Method:** Deposit payments may be made by cash or credit card in person during regular trading hours. Alternatively EFT deposits can be made ~ Please contact venue for EFT details  
  
Please email a copy of the deposit confirmation to The British Hotel.
- Final Numbers:** Anticipated final numbers are requested 7 days prior to the function date. Final numbers are required 2 clear working days prior to your event. **This final number will represent the minimum number of guests for which you will be charged.**
- Food and Beverage:** All functions requiring the consumption of liquor **must** have food provided, catered by The British.
- Menu:** Details of the food and beverage selection **menu must be finalized at least 10 days prior** to the function. Special dietary requirements, e.g. gluten free, vegetarian, vegan etc. should also be communicated at least 7 days prior to the function.
- Commencement and Vacating of Rooms:** The organiser/host agrees to begin the function at the scheduled time agreed upon. Rooms need to be vacated by 12:00 midnight or 10pm Sundays. Bar facilities will be closed 15 minutes prior to the closure of the Hotel.
- Children under 18:** Any children under the age of 18 attending a function at The British must have vacated the premises by 12:00 midnight in accordance with the Liquor Licensing Act. All children under 18 years of age require adult supervision at all times.
- Compliance:** It is understood that the host will conduct the function in an orderly manner in full compliance with The British regulations and all laws. The management reserves the right to exclude or eject any objectionable persons from the British without liability.
- Responsibility:** Organiser/host will be financially responsible for any damages/breakages sustained to The British by the organizer/host, invited guests or other persons attending the function. The British does not accept any responsibility for the damage or loss of merchandise left prior to or after the function.
- Audio Visual Hire Equipment:** The British is happy to organise any audio visual requirements to complement your function - price on application. The Organiser/host will be financially responsible for any damage/breakage of equipment owned by The British or sub-hired by The British on behalf of the organiser.
- Displays and Signage:** Organiser/host will be are required to advise The British of any displays, signage and/or decorations to be utilized at the function. Only masking tape will be used to adhere items to any surfaces at The British.
- Payment:** All accounts are to be settled prior to, or on the day of the function unless by prior arrangement. Personal cheques will only be accepted with prior notice and in accordance with our banking requirements.
- Cancellation:** In case of cancellation, the British will refund the deposit if the booking is cancelled with in 7 days of paying the deposit.
- Cleaning:** General cleaning is included in the cost of the function. If cleaning requirements following your functions are judged to be excessive, additional cleaning charges will be incurred.

I agree to these terms and conditions signed .....

(printed Name) .....

Date .....