

functions and catering



Adelaide Shores at West Beach offers a number of function venues which can cater for any group from 20 to 200 people, plus a catering service for events held elsewhere.

Catering options include:

- Buffet breakfast
- Barbeques
- Sweet platters
- Savoury platters
- Set menus
- Cocktail food
- Beverage packages

Please contact our Functions Coordinator on 8355 7335 or email functions@adelaideshores.com.au to discuss the ideal venue and catering for your function.

buffet breakfast



Minimum 20 people

Additional \$3 per person for table service

Continental Breakfast

Cereals
Fruit
Toast
Spreads
Raisin Toast
Juice
Tea & Coffee

\$12.00 pp

Cooked Breakfast

Bacon
Eggs
Toast
Juice
Tea & Coffee

\$15.00 pp

Full Cooked Breakfast

Bacon
Eggs
Toast
Tomato
Mushrooms
Baked Beans
Hash Brown
Sausage
Juice
Tea & Coffee

\$20.00 pp

barbeques



All packages include sauces, bread and butter.

Minimum 20 people.

Vegetarian options available. Please advise of any dietary restrictions at time of booking.

Please advise of Dessert selection at time of booking.

Option One - Sausage Sizzle	Beef Sausages Caramelised Onion	\$5.00 pp
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Option Two - Deluxe Barby	Beef Sausages Marinated Chicken Skewers Beef Fillet Steaks Caramelised Onion Coleslaw Pasta Salad	\$19.00 pp
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Option Three - Gourmet Barby	Beef Sausages Marinated Chicken Skewers Lamb Chops Beef Fillet Steaks Caramelised Onion Coleslaw Pasta Salad	\$23.00 pp
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Dessert	Fruit Salad and Ice Cream	additional \$5.00 pp
	Chocolate Mousse and Whipped Cream	
	Lemon and Lime Curd Citrus Tart with Raspberry Coulis	

sweet platters



1 platter serves 12 people

Fruit Platter	Watermelon Grapes Honey Dew Melon Oranges Pineapple	\$54.00
Cake Platter	Choose any 3 flavours: Carrot, Sultana, Banana, Choc Chip, Orange	\$60.00
Mini Muffin Assorted		\$52.00
Mini Danish Assorted		\$52.00
Baby Croissants		\$52.00
Biscuit - Cream Assorted		\$18.00
Coffee and Tea	Continuous coffee and selection of teas	\$4.50 pp
	Coffee, selection of teas and biscuits	\$4.00 pp
	Coffee, selection of teas, orange juice and biscuits	\$7.00 pp

savoury platters



Sandwiches, Baguettes, Focaccia and Wraps

Sandwiches*	\$5.50 pp
Baguettes*	\$8.00 pp
Focaccia*	\$8.00 pp
Wraps*	\$6.00 pp

*Choose from:

Ham & Salad
Tuna & Salad
Egg & Salad
Chicken, Lettuce and Mayonnaise
Turkey, Camembert, Lettuce and Cranberry
Cheese & Salad
Beef & Salad

Savoury Cold Platters 1 platter serves 12 people

Cheese: A selection of cheeses, quince paste
and crackers **\$60.00**

Dips: Chef's selection of 4 dips with crisp bread
& crackers **\$54.00**

Antipasto Meat: Ham, Turkey, Roasted
Capsicum, Kalamata Olives, Camembert Cheese
and Water Crackers **\$72.00**

Savoury Hot Platters (per serve)

Spring Rolls	\$0.65
Samosas	\$0.70
Dim Sims	\$0.65
Pies	\$1.30
Pasties	\$1.30
Sausage Rolls	\$1.05
Baby Shepherd's Pies	\$2.30
Crumbed Prawns	\$1.15
Mini Quiches	\$2.05
Wedges	\$3.00
Crumbed Scallops	\$1.60

(includes garnish and sauces)

set menus



Option 1 1 soup & 1 main (2 choices for main if alternate drop) **\$29.00 pp**

Option 2 1 entrée & 1 main or 1 main & 1 dessert (2 choices if alternate drop) **\$35.00 pp**

Option 3 1 entree, 1 main & 1 dessert (2 choices if alternate drop) **\$40.00 pp**

Entrée

Pumpkin Soup

A thick and creamy home-made soup served with warm crusty Turkish Bread

Bruschetta

Sliced roma tomatoes, bocconcini cheese, fresh basil and olive oil served on toasted Turkish bread

Oven Baked Mushroom (V)

Open field mushroom stack with seasonal vegetables and served with wild rocket and sour cream

Asian Dipping Platter

An assortment of spring rolls, samosas, wontons and dim sims served with honey soy and sweet chilli sauce

Seafood Platter

An assortment of prawns, scallops, calamari and tempura fish served with tartare sauce and lemon wedges

Mains

Oven Baked Salmon

on a bed of watercress salad accompanied with a mild Thai mango salsa

Scotch Fillet 200g

served with seasonal greens, oven baked mushrooms and a mild blue cheese and sage butter melt

Slow Cooked Lamb Shanks

served on a bed of mash potato and finished with a garlic and rosemary gravy

All main meals are served with a bread roll and butter

(V) = Meal is suitable for vegetarians

Oven Baked Chicken Breast

stuffed with brie cheese and wrapped in bacon. Served with cocktail potatoes, baby spinach and a Dijon and white wine cream sauce.

Pork Cutlets

with a roasted parsnip, sweet potato and garlic beans accompanied by a cranberry sauce

Marinated Lamb Back Strap

on a rocket salad with cherry tomatoes, mango slices and red onion finished with a drizzle of red wine and sweet balsamic reduction

Grilled Vegetable Stack (V)

Including sweet potato, zucchini, bocconcini cheese, baby spinach, roast capsicum and wild rocket served with toasted Turkish bread

Desserts

Hot Sticky Date Pudding

served with caramel sauce and garnished with strawberries

Mousse Tower

served with chocolate fudge and garnished with whipped cream

Raspberry Cheesecake

with wild berry coulis and strawberries

Share Cheese platter

Selection of cheese served with water crackers and dried fruit

cocktail food



Package

Minimum 2 hour, Minimum 15 people

Discounts may apply for larger groups.

Shores 1 3 hot and 2 cold selections **\$13.00 pp / per hour**

Shore 2 3 hot and 3 cold selections **\$15.00 pp / per hour**

Cold

Marinated mushrooms, sundried tomato & Camembert cheese
Grape tomato, basil leaf & marinated fetta skewer
Teriyaki kangaroo with sesame seeds & peppered strawberry
Chilli crab & lemongrass crostini with dill mayo
Smoked salmon canapés with capers, rocket pesto and Dijon aioli
Roast vegetable frittata with honeydew & strawberry chutney
Assorted sushi & Californian rolls with wasabi & soy
Chorizo sausage canapés with olive tapenade & basil
Marinated prawns with lime juice
Chicken pesto crostini with sundried tomato

Hot

Vegetarian spring rolls & samosas with sweet chilli coriander
Chicken satay & flame-grilled beef meatballs with spicy salsa sauce
Vegetarian, chicken & beef dim sims with honey soy
Assorted mini quiches
Crumbed fish goujons with spicy seafood dressing
Marinated chicken skewers with minted yoghurt
Baby Shepherd's Pie with spicy tomato sauce
Party pies, pasties & sausage rolls
Coconut prawns with tomato aioli
Salt & pepper squid with lemon zest tartare

beverage packages



Wine and Beer Packages

We carry a wide range of Hardy Wine Company wines, and South Australian Brewery tap beers which include Hahn Super Dry, Tooheys Extra Dry, West End Draught & Hahn Premium Light.

All packages are individually costed. Beverages may also be purchased on consumption basis.

Below are 3 of our more popular packages

Hardy's Collection

Wine**
Champagne
Soft Drinks
Orange Juice
All tap beers

Prestige

Prestige Sauvignon Blanc
Prestige Shiraz
Sir James Champagne
Soft Drinks
Orange Juice
All tap beers

Platinum

Leasingham Bin 61 2007 Clare Valley Shiraz*
Leasingham Bin 56 2007 Cabernet Malbec*
Leasingham Bin 7 2008 Clare Valley Riesling
Nobilo Marlborough Sauvignon Blanc
Sir James Champagne
Soft Drink
Orange Juice
All tap beers

** Choice of 3 from:
Sauvignon Blanc,
Chardonnay, Riesling, Shiraz
Cabernet, Cabernet Merlot

* Vintage may differ

Packages (per person)

Duration	Hardys	Prestige	Platinum
2 hours	\$27.00	\$30.00	\$32.00
3 hours	\$31.00	\$34.00	\$36.00
4 hours	\$33.00	\$36.00	\$38.00
5 hours	\$36.00	\$39.00	\$41.00

(Prices can include 1/2 hour pre-dinner drinks, included in timeframe)

Optional Extras

If table service is required, there will be a surcharge of \$4.00 per person.
After dinner port or sherry is available for \$4.00 per person.
Cocktail parties can also be arranged.

function booking form

Booking name _____

Event date _____ Start time _____ Finish time _____

Contact name _____

Postal address _____

Telephone _____ Fax _____

Email address _____

Function Room _____ Number of guests _____

Day Event: Between the hours of 7am – 4pm \$150.00.

Evening Event: Between the hours of 4pm – Midnight \$180.00.

Deposit Payment

Deposit method CASH EFTPOS VISA MASTERCARD CHEQUE

Card number _____ Expiry date _____

Name on card _____

Signature _____ Amount authorised \$ _____

Account Details

Do you require a tax invoice? YES / NO

If **YES**, please provide an email address, postal address or fax number for our Accounts Department.

ABN (if applicable) _____

Acceptance

I acknowledge and accept the information outlined on both the Terms & Conditions and Function Booking Form provided by Adelaide Shores or Westward Ho Golf Club. All bookings are subject to these Terms & Conditions.

Printed name _____ Copy YES / NO

Signature _____ Date signed _____

On behalf of (Organisation) _____

function booking form

Booking name _____

Function room _____ Event date _____

Room access time _____ Start time _____ Finish time _____

Room Layout (please tick)

- Theatre U Shape Classroom
 Open Oval Open boardroom Other _____

Additional Equipment Required (please tick - note costs may be incurred)

- Microphone Laptop Data projector Flip chart
 Data screen Registration desk IPod jack Lectern
 Whiteboard Price table CD player TV & DVD
 TV & VCR Other _____

Corporate Catering Requirements

Please write your catering choices below. If you have any specific requests or would like to discuss other options, please contact our Functions Team directly on 08 8355 7335.

Continuous Tea & Coffee _____ Time _____

Arrival Tea/Coffee _____ Time _____

Morning Tea _____ Time _____

Lunch _____ Time _____

Afternoon Tea _____ Time _____

Dinner _____ Time _____

Other _____ Time _____

Comments/special dietary requirements _____

Additional Beverage Requirements

Drinks Package _____

OR On consumption & limit _____

Buy Own Drinks _____

private dinner/cocktail party booking form

Booking name _____

Function room _____ Event date _____

Room access time _____ Start time _____ Finish time _____

Room Layout (please tick)

Dinner Cocktail Party Other _____

Additional Equipment Required (please tick - note costs may be incurred)

Microphone Prize table CD player Dance floor
 Lectern Cake table iPod jack Registration desk
 TV & DVD TV & VCR Chair covers Sashes
 Other _____

Private Dinner/Cocktail Party Catering Requirements

Please write your catering choices below. If you have any specific requests or would like to discuss other options, please contact our Functions Team directly on 08 8355 7335.

Comments/special dietary requirements _____

Beverage Requirements

Extra bar person(s) required for functions over 50 people (\$20/hr). No drinks allowed on the dance floor.

Beverage Package & duration _____

OR On consumption & limit _____

Buy Own Drinks _____

Additional Information

Decorations _____ Set up time _____

Live entertainment _____ Set up time _____

Security _____

terms and conditions

Confirmation and deposit

Your verbal booking reservation is held tentatively for 14 days at the discretion of the venue. Once a tentative booking has been made a deposit of 25% of total estimated charges or a minimum of \$500 (whichever is greater) together with a signed copy of the Booking Form is required. Bookings are considered tentative until receipt of the required non-refundable deposit and the completed and signed Function Booking Form. Tentative bookings not confirmed with a deposit will automatically be made available to other clients.

Menu & catering

Details must be finalised at least 10 days prior to function so our chefs can assure the quality & availability of food. Adelaide Shores and Westward Ho Golf Club rooms are not hired for room only purposes, all events require food catering. A catering package must accompany any booking confirmed. No food or beverages may be brought onto the premises.

Final numbers

Final numbers are required a clear 3 days prior to your event. This number represents the minimum numbers for which you will be charged. In the event that this confirmation is not received charging will be based on the expected guest figures at the time of confirmation of the reservation. In all cases the numbers confirmed, or taken as confirmed, will be charged for.

Payment of account

Full function payments are required on the day of the event unless credit has been approved, whereby settlement of the account is required strictly within seven (7) days of the function date. Preferred payment is by cash, direct deposit or bank cheque; however we do accept VISA or MasterCard. Personal cheques are also accepted providing credit facilities have been pre-established.

Cancellation

All cancellations must be in writing. Confirmed bookings cancelled fourteen (14) days or less prior to the booking will forfeit their full deposit. For cancellations seven (7) days prior or less, the total balance of the estimated function charge must be paid, unless venue is rebooked in which case part of the cancellation fee may be waived.

Function commencement & vacation time

The client shall agree to function commencement and vacation times for any function. The venue must be cleared within 30 minutes of the agreed end time. Any variations to the licensing hours would be subject to agreement of both parties and require an application for a limited license to be lodged a minimum of fourteen (14) days prior to function date with the applicable fee payable by the client.

Pricing

Please note that prices and products are subject to availability and change and may alter with notification. Prices are guaranteed for 30 days from date of initial quote.

Responsible service of alcohol

No alcohol is to be brought onto the premises unless previously arranged with the Bar Manager at an agreed corkage. Adelaide Shores and Westward Ho Golf Club practice responsible service of alcohol on all occasions. Intoxicated or disorderly individuals will not be served alcohol (under the Liquor Licensing Act, 1997-section 125) and may also be asked to leave the premises. Minors (under 18) must be accompanied by a parent and are not to consume alcohol.

Delivery of goods & equipment

Please address all material to Westward Ho Golf Club, marking the name and date of your function. The organiser is also responsible for any goods or materials delivered prior to the function and for the collection and removal of the same within two (2) working days.

Display & decorations

The management of Adelaide Shores must approve the display of any decorations, commercial signage or promotional material and it is agreed that such material shall not damage the facility in any way. If such a situation should arise then the client shall be financially responsible for any repairs at a cost to be determined by Adelaide Shores. The usage of smoke machines and/or confetti is not permitted within Adelaide Shores.

Responsibility/damage/loss & Insurance

The Venue shall not be liable for any injury, damage or loss of any nature suffered by the client or the client's guests, agents or other persons or goods associated with the function prior to, during or after the function, except to the extent applicable by law. The client is responsible for any claims arising from any damages or loss associated with their function and we recommend that where necessary they should arrange their own insurance. If damages occur to the venue's equipment or property by any guests, attendees or personnel associated with the client before, during or after a function, the client is financially responsible to make good such loss or damage. The venue, at their discretion, may require a security bond of \$400 and/or request the presence of security guard/s (at the client's expense). General cleaning is included in the cost of the function. If cleaning requirements following the function are judged to be excessive, additional cleaning charges will be incurred.