

# FUNCTIONS AND EVENTS

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We customise our packages to suit exactly what you're looking for

Our function spaces can cater for wedding receptions, cocktail parties, birthdays, engagement parties, work functions, wakes and more!

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# Spaces

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## ALFRESCO AREA

— CAPACITY:  
20 SIT DOWN  
40 COCKTAIL

— PRICE:  
\$100 ROOM HIRE  
\$500 MINIMUM SPEND

## HALF GARDEN BAR

— CAPACITY:  
50 MAX COCKTAIL

— PRICE:  
\$250 ROOM HIRE  
\$900 MINIMUM SPEND

## RAISED GARDEN BAR

— CAPACITY:  
20 SIT DOWN  
30 COCKTAIL

— PRICE:  
\$100 ROOM HIRE  
\$500 MINIMUM SPEND

## STREET BAR (WHOLE BAR)

— CAPACITY:  
120 MAX COCKTAIL

— PRICE:  
\$250 ROOM HIRE  
\$900 MINIMUM SPEND

# *Alfresco Area*

The Alfresco Area sits between our Garden Bar and Restaurant. This large, covered, open area features a lovely fireplace, raised stage area & LCD TV.

CAPACITY:  
20 SIT DOWN  
40 COCKTAIL

PRICE:  
\$100 ROOM HIRE  
\$500 MINIMUM SPEND

# Garden Bar

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The Raised Garden Bar (undercover) and Sunken Lounge areas can be sectioned off for all your stand-up function needs. These areas feature outdoor heating and cooling, high & low seating, a giant LCD screen in the main area and a smaller LCD in our Sunken Lounge.

## HALF GARDEN BAR

— CAPACITY:  
50 MAX COCKTAIL

— PRICE:  
\$250 ROOM HIRE  
\$900 MINIMUM SPEND

## RAISED GARDEN BAR

— CAPACITY:  
20 SIT DOWN  
30 COCKTAIL

— PRICE:  
\$100 ROOM HIRE  
\$500 MINIMUM SPEND

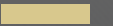
## STREET BAR (WHOLE BAR)

— CAPACITY:  
120 MAX COCKTAIL

— PRICE:  
\$250 ROOM HIRE  
\$900 MINIMUM SPEND

*Food, food, glorious food!*

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# Platters

Please Note: The prices are for each individual platter. Each platter is designed to cater for 8-10 people.

## Classic Platters - \$55 Per Platter

- Wedges w/ sour cream & sweet chilli sauce
- Salt & Pepper Squid w/ garlic aioli (1kg)
- Spring Rolls (V) w/ sweet chilli sauce (90-100 pieces)
- Party Pies w/ tomato sauce (40 pieces)
- Party Sausage Rolls w/ tomato sauce (40 pieces)
- Mini Bruschetta's (V) w/ tomato, red onion and basil
- Fruit Platter (V) (GF) w/ selection of seasonal fruits

## Deluxe Platters - \$65 Per Platter

- Salmon Canapés w/ smoked salmon, cream cheese and dill on croutons (35 pieces)
- Crudities & Dips (V) (GFOA) w/ chef selected dips, flat bread and assorted vegetable sticks
- Chicken Skewers w/ dipping sauce (30 pieces)
- Spicy Popcorn Prawns w/ BBQ dipping sauces (30-40 pieces)
- Cheese Burger Sliders w/ beef pattie, cheese, tomato sauce (20 pieces)
- Chicken Burger Sliders w/ coleslaw & chipotle aioli (20 pieces)
- Prawn Canapés (GF) w/ prawns serves on cucumber slices with crème fraiche (35 pieces)

## Pizza Platters (GFOA) - \$55 Per Platter

- Margarita (V) w/ tomato sauce, cheese, tomato & basil
- Dr Pepper w/ tomato sauce, cheese, pepperoni & chilli
- Porchetta Pig w/ tomato sauce, pulled pork, corn & spring onion
- Cajan Chicken w/ chicken & napoli Sauce

## Platter Additions - \$75 Per Platter

- Antipasto Platter - Serves 15-20 people
- Holdy Cheese Platter - Serves 25-30 people



# Set Menu Options

## Pricing

Choice of 1 entrée & 2 mains or 2 mains & 1 dessert \$33

Per Person

Choice of 2 entrées & 3 mains or 3 mains & 2 desserts

\$38 Per Person

Choice of 2 entrées, 3 mains & 2 desserts \$43 Per Person

Add Garlic Bread \$1.50 Per Person

Add Dips w/ flat bread \$3.00 per person

## Entrée

- Satay Chicken Skewers (GF) w/ Vermicelli Noodles & Cucumber Riata
- Blue Cheese Soufflé (V) w/ Mediterranean salad - twice baked
- Spicy Popcorn Prawns w/ lime aioli
- Meatballs w/ Napoli sauce & Parmagiano Reggiano
- Arancini Balls (V) w/ mozzarella, basil pesto & a spicy tomato chutney

## Mains

- Crispy Skin Salmon (GF) w/ heirloom tomatoes, fried leek, rutabaga, Spanish onion & olives w/ a lemon & mint dressing
- Kracken Chicken (GF) w/ duck fat potatoes, paprika beans & bacon rocks
- Lamb Cutlets w/ Kipfler potatoes, broccolini, tomato chutney, basil pesto & parmesan crisp
- Creamy Garlic Prawns (GF) w/ wild rice & jasmine pilaf
- 300g Porterhouse Steak (GFA) w/ chips, salad & red wine jus, cooked medium
- Tofu Stir-Fry (VG) (GF) w/ rice noodles, vegetables, crushed nuts & Szechuan sauce
- Fettuccini Carbonara w/ crispy bacon and fried onion in a creamy garlic sauce

## Desserts

- Baileys White Chocolate Mousse w/ gold vanilla bean snap & strawberry liquor glaze
- Sticky Date Pudding w/ butterscotch sauce
- Individual Pavlova (GF) w/ passionfruit sauce & strawberries



# *Beverage Options*

## Option One

On Consumption - Guests pay for their own drinks

## Option Two

Host Tab - Drinks are placed on a customised tab that the host pays for at the end of the function. The Host can select the drinks they wish to be available.

## Option Three

Subsidised Drinks - Guests pay \$4.00 & the remaining balance is charged to the Host's tab that is then paid for at the end of the function. The Host can select the drinks they wish to be available.

# Terms and Conditions

## FINAL NUMBERS, PAYMENT & MINIMUM SPEND

Final numbers are to be confirmed no later than 7 days prior to the reservation date. Minimum spends are to be spent on the night with no vouchers or money refunded if limit is not reached. No separate accounts. Remaining payments must be finalised on the night of the event via cash or accepted card. We do not accept cheques, nor do we invoice. Each function carries a minimum spend. This can be made up of food and beverages and does not include room hire. Bookings are locked in once the \$250 hire fee is paid.

## RESPONSIBILITY

The organiser of the function is financially responsible for any damages/ breakages sustained to the Holdfast Hotel by the organiser or any other person attending the function. This includes any items the Holdfast Hotel has sub-hired. We accept no responsibility for any items that are damaged/ stolen/ broke left prior to, during or after the event.

## BYO CAKE & WINE

We are happy for you to provide your own cake and wines. A \$2.00 per head cutting fee applies for it to be served individually with coulis & cream. This needs to be organised when confirming your menu. A \$15 corkage fee applies per bottle of 750ml wine brought from outside the venue. Wine that is brought in must not be on our wine list. We do not allow BYO beer, soft drink or spirits.

## AREA HIRE

All events are required to pay the AREA HIRE FEE to secure the bookings. Reservations for the function facilities will be held for 14 days without payment. If the area hire has not been received by that time, management reserves the right to cancel the booking without notice & allocate the facilities to another client. Area hire is non-refundable.

## DECORATIONS

Under no circumstances are confetti & metallic scatters allowed in the hotel or beer garden areas. A \$100 cleaning fee will be added to the function if this instruction has been ignored. No signs, banner or displays are to be nailed, screwed or adhered to any part of the building, inside or out.

## COMPLIANCE

The organiser must conduct their function in an orderly manner, in full compliance with legislation & our hotel's code of conduct. Management reserves the right to exclude or eject any and all objectionable persons from the Holdfast Hotel without liability & to control all sound levels of the events hosted with us. Live music and/ or DJs are not allowed in our function areas or in our beer garden. Any guest refused service of alcohol due to unacceptable behaviour or intoxication will be asked to leave the premises immediately regardless of the association to the function organiser.

## MENU SELECTION

All guests must be catered for. The finalised menu and beverage selections are required 14 days prior to your event. Any unaccounted for guests that arrive for your event will incur charges. Please note food menu, drinks and prices are subject to change. The organiser must advise the hotel if looking to bring in cake or cupcakes. Cake should be given to staff on arrival for proper storage.

## ALLERGIES

We are to be informed of any allergies prior to the confirmation of the menu. We strongly suggest anyone suffering allergies to get in contact with our function team directly so we can work out the best way to manage severe allergies. As we are a commercial kitchen, we cannot guarantee removal of trace allergies.

## CANCELLATIONS

In the event of a cancellation of a confirmed event, any monies paid are refunded at the hotel's discretion. Cancellations must be organised by speaking directly to the Functions/ Restaurant Manager.

## SMOKING

All indoor areas of the hotel are non-smoking. Non-smoking areas are designated outside