



Hilton Hotel

PRIVATE FUNCTIONS PACKAGE

Breakfast Menu

Light Breakfast

Buffet Style

\$18.50 per head (Minimum 30 guests)

Fruit juices
Breakfast cereals
Fresh seasonal fruit
Danish pastries
Yoghurt
Toast and preserves

Filtered Coffee and selection of Teas

Full Breakfast

Buffet Style

\$23.50 per head (minimum 30 guests)

Fruit juices
Breakfast cereals
Fresh seasonal fruit
Danish pastries
Yoghurt
Toast and preserves
Scrambled eggs
Crispy bacon
Grilled tomato
Mushrooms
Hash Browns

Selection of Teas and Filtered Coffee

Hot Selection Plated

\$18.50 per head (minimum 30 guests)

Toast and preserves
Scrambled eggs
Crispy bacon
Grilled tomato
Mushrooms
Hash Browns
Selection of Teas and Filtered Coffee

Conference Package

Morning and Afternoon Tea

Selection of Teas and Filtered Coffee (Includes 1 pastry, muffin or scone per person)	\$7.90 per head
Continuous Tea and Coffee	\$4.50 per head
Extra pastries, muffins and scones	\$2.90 extra per head

Working Luncheons (Minimum 30 guests)

Food Only	\$22.90 per head
Inc Tea & Coffee	\$26.50 per head

Gourmet Baguettes Selection of the following

Smoked Salmon, cream cheese, Spanish onion and capers
Double Smoked Ham, vintage cheese, vine ripened tomatoes and seeded mustard
Roast Chicken, mesclun lettuce, roma tomatoes, avocado, and egg mayonnaise
Roasted Vegetables, rocket, fetta and tomato relish

Fresh seasonal fruit

Cheese platter
Chef's selection of specialty cheeses

Jugs of soft drink/Juice \$ 14.00 each

Cocktail and Canape Menu

***Minimum 30 guests

<u>Canape</u>	choice of:	4 hot / 4 cold	\$ 21.50 per head
		5 hot / 5 cold	\$ 23.50 per head
		6 hot / 6 cold	\$ 27.50 per head

Cold Selection

Szechuan peppered beef
Smoked salmon mousse
Mini Caesar salad
Coconut and lime cured barramundi
Fresh Atlantic salmon nori rolls (vo)
Smoked chicken and semi dried tomato
Roast capsicum and fetta tart (v)

Hot selection

Crab cakes with saffron mayonnaise and coriander
Mushroom and parmesan tart (v)
Shanghai noodles
Argentinean chicken skewers
Grilled beef fillet in mushroom glaze
Tomato and basil risotto balls
Mini Angus beef burger
Crumbed oysters with wasabi aioli

Function Menu Options

	(Entrée : Main : Dessert)	
2 courses	2:2:0 or 0:2:2	\$ 39.50 per head
3 courses	1:2:1	\$ 39.50 per head
3 courses	2:2:2	\$ 46.90 per head
3 courses	3:3:3	\$ 59.90 per head

Entrée

King Prawns served with Asian salad, chilli and lemongrass dressing (gf)

Arancini balls with Hilton spicy relish and sour cream (v)

Smoked salmon roulade filled with cream cheese, lemon zest and chives

Pumpkin, coconut and orange zest soup (gf)

Marinated chicken skewers served with cous cous and rocket salad

Half dozen natural oysters with lemon (gf)

Bruschetta served with fresh tomato, Spanish onion, basil leaves and lemon vina cotta and pecorino (v)

Mains

Chicken breast served with baked rosemary potatoes, beetroot and sweet potato and finished with caramelised lemon (gf)

Beef fillet served with potato rosti, asparagus and mushroom glaze (gf)

Salmon served with smoked cod mashed potato and celery sauce (gf)

Grilled lamb backstrap with pumpkin and capsicum tart, rocket and red wine glaze

Kangaroo fillet served with baked potato gratin and green beans and masala sauce

Vegetarian and Vegan options available on request

*** Bowl of salad or veg to accompany meal \$ 3.00 per head

Dessert

Caramelised lemon tart with double cream

Espresso crème brulee with whipped cream and pistachio biscotti

Chocolate mousse with wild berry compote, cream and crispy meringue

Mini pavlova with passionfruit syrup and fresh fruit (gf)

Apple and berry crumble with vanilla ice cream

****Please note menus are subject to change****

Gourmet BBQ Corporate Buffet

\$ 32.90 per head (minimum 30 guests)

Meat (choice of 4)

Gourmet sausage and sliced bread (Italian, Kransky, BBQ)
Marinated lamb chops
Marinated chicken thigh steaks
Minute porterhouse steak
Mince beef patties
Spicy lamb skewers
Lemon oregano fish skewers

Bread (choice of 1)

Grilled Turkish bread in olive oil
Grilled Paesano loaf
Toasted focaccia
Hot bread rolls

Salads (choice of 2)

Tossed green garden salad
House made Potato salad
House made Coleslaw
Roast beetroot, walnuts and balsamic vinegar

Condiments

Hahndorf hot mustard
Hilton chimi churi salsa
Spicy Hilton relish
Newman's horseradish

PLATTERS

Chefs Hot Combination Platter - \$80

Spring rolls and dipping sauce
Seafood wantons
Party pies
Party pasties
Party sausage rolls
Wedges with sour cream and sweet chili
Dim Sum
Samosas
Crumbed calamari with house made tartare
Chicken nuggets
Mini pizzas

Chefs Cold Combination Platter - \$80

Cheddar Cheese
Assortment of sliced meats
Crudités
Selection of Dips
Crackers
Bread
Condiments - semi dried tomatoes, olives and gherkins

Gourmet Platter - \$145

Tomato & basil arancini balls
Thai chicken skewers
Spicy lamb skewers
Pickled baby octopus
Natural & kilpatric oysters
Adelaide hills marinated olive

** Add whole cooked prawns - \$175 **

Note - 1 platter feeds 5-7 people (meal) or 7-8 people (snack)

Beverage Packages

Soft Drinks

2 Hours Service	\$ 15.50 per head
3 Hours Service	\$ 21.00 per head
4 Hours Service	\$ 25.00 per head

Beer, Wine, Sparkling Wine and Soft Drinks

2 Hours Service	\$ 30.50 per head
3 Hours Service	\$ 34.00 per head
4 Hours Service	\$ 37.00 per head

Beer, Wine, Sparkling Wine and Soft Drinks and Base Spirits

2 Hours Service	\$ 57.00 per head
3 Hours Service	\$ 67.00 per head
4 Hours Service	\$ 78.00 per head

Beers

Carlton Draught
Coopers Pale Ale
Pure Blonde
Cascade Premium Light

Wines

Lindemans Shiraz Cabernet
Lindemans Chardonnay
Lindemans Riesling

Base Spirits

Johnnie Walker Red Label
Jim Beam White Label
Smirnoff Vodka
Bundaberg Rum

Sparkling Wine

Yellowglen Yellow

Equipment and Room Hire

Projector & Screen - \$75

Microphone - \$50

White board /Flip Chart board - \$50

DJ Equipment - \$200

DJ can be provided on request and will incur additional cost

Private Function area Hire (Fedora's Function area, Alfresco) –

\$300 per session (Sunday to Wednesday)

\$500 per session (Thursday to Saturday)

\$1000 per session(full fedora's restaurant)

Terms and Conditions

- 1. Reservations:** The Hilton Hotel will hold a tentative reservation for a maximum of two weeks, thereafter management reserves the right to cancel the booking and allocate the venue to another client if confirmation is not received.
- 2. Confirmation:** Confirmation of a function booking must be made by payment of a deposit within 14 days of the original reservation. Deposits are charged on the room hire cost for the private dining room (\$300.00) or where this charge is not applicable the deposit amount is 10% of the total cost of the package.
- 3. Minimum Spend:** For functions held within either the function room of the bar/alfresco area of Fedora's Restaurant a hire charge of \$300.00 (Sunday to Wednesday) will apply when a minimum spend for a function is below \$2,500.00. Room hire will be \$500.00 (Thursday to Saturday) and a minimum spend for this time is \$3,500.00. For functions where the spend will be above these amounts the room hire charge will be waived. The whole of Fedora's Restaurant will only be made available for a single function if minimum spend exceeds \$8,500.00 and will incur a \$1,000.00 room hire.
- 4. Final Numbers:** Anticipated final numbers are requested seven (7) days prior to the function date. Final numbers are required three (3) full days prior to the function. This final number will represent the minimum number of guests for which the function organiser will be charged.
- 5. Food and Beverage:** All functions requiring alcohol must have food provided by the Hilton Hotel. Specialty requested items (birthday cakes, vintage wines, b.y.o., etc) shall be handled and distributed by the Hotel and will attract a surcharge.

- 6. Menu:** Details of the food and beverage selection menu must be finalised at least seven (7) days prior to the function. Special dietary requirements (gluten free, vegetarian, vegan or allergies) should also be communicated seven (7) days prior.
- 7. Commencement and Vacating Areas:** The organiser agrees to begin the function at the scheduled time agreed upon and not earlier. Functions are to be terminated at the end of the agreed time frame of the package. Any extensions of these times will incur a labour charge of \$20.00 per head and an extension of the package charge.
- 8. Children under 18:** Any children under 18 years of age attending a function at the Hilton Hotel must vacate the premises by 12.00am in accordance with the Liquor Licensing Laws. All children under 18 years of age require adult supervision at all times.
- 9. Compliance:** It is understood that the organiser will conduct the function in an orderly manner in full compliance with the Hotel's regulations and laws. Management reserves the right, without liability, to exclude or eject any persons whose demeanour or behaviour is deemed to be inappropriate or objectionable. Service of alcohol will be ceased at the discretion of Management in accordance with the laws regarding Responsible Service of Alcohol.
- 10. Responsibility: Organisers are financially responsible for any damages, breakages or loss of Hotel property or equipment** by the organiser, organiser's guests, invitees or other persons attending the function. The Hilton Hotel does not accept any responsibility for the damage or loss of property left on the premise prior to, during or after the function.
- 11. Audio/Visual Equipment:** The use of specialty equipment during a function must be advised at least seven (7) days prior to the function date. Organisers are financially responsible for any breakage/damage of equipment owned by the Hotel or sub-hired by the Hotel on behalf of the organisers. If time is required for the setting up of any equipment in the function room prior to the function, a fee may be applicable to compensate for the loss of trade during that time. The fee may be applied to each function depending upon the circumstances and the time required.
- 12. Displays and Signage:** Organisers are required to advise management of any displays, signage and/or decorations to be utilised at the function. Should it be required that the Hotel is to set up decorations or displays on behalf of the organiser a set up fee will apply. Only blu-tak may be used to attach items to any surface. All displays/decorations must be removed at the end of the function or a cleaning fee will apply.
- 13. Payment:** All accounts are to be settled prior to, or on the day of the function unless by prior arrangement. Personal cheques will not be accepted. Payment can be made by cash, Eftpos, Amex, Diners and major credit cards. Surcharge applies for Amex/Diners.
- 14. Cancellations:** Deposits will only be refunded if the function is cancelled more than 30 days prior to the function, otherwise the deposit will be retained as compensation for loss of business.
- 15. Termination of a function:** Should a function be discontinued by the management of the Hilton Hotel, The South Australian Police Forces or any other relevant authority due to demeanour or behaviour of the organiser, organiser's guests, invitees or any other person attending the function, the Hotel accepts no responsibility for the refund or return of any money already received for the function and full payment will be required of any outstanding balances.

I, _____ the organiser of the function to be held on
_____ (date) have read and understand all of the above
Terms and Conditions and undertake to conduct the above function in accordance with these.

Signed _____

Date _____

Address _____

Email _____

Telephone _____