



THE FEATHERS HOTEL FUNCTION PACK







WELCOME

CELEBRATING AT THE FEATHERS HOTEL IS A PERSONALLY CURATED EXPERIENCE.
WE HAVE A FUNCTION SPACE SUITABLE FOR EVERY OCCASION AND
WILL MAKE YOUR EVENT ONE TO REMEMBER.
WHETHER IT IS AN INTIMATE AFFAIR, A LONG LUNCH OR AN EXQUISITE
COCKTAIL PARTY, THE FEATHERS IS THE VENUE FOR YOU.

OUR AWARD-WINNING HOTEL IN ADELAIDE'S EASTERN SUBURBS HAS A LONG
AND RICH HISTORY. THE FEATHERS IS A DRINKING, DINING,
AND ENTERTAINING PRECINCT BUILT TO DELIVER ENDLESS HOSPITALITY
TO YOU AND YOUR GUESTS.

KEEP READING TO LEARN MORE ABOUT HOW OUR WONDERFULLY
DESIGNED SPACES CAN HOST YOUR NEXT EVENT.

GREENHOUSE RESTAURANT
GARDEN BAR
LOWER TERRACE
PAVILION CAFÉ
DOULTON ROOM

FUNCTION ENQUIRY

OUR FRIENDLY TEAM CAN ACCOMMODATE ANY FUNCTION OR CELEBRATION,
WORKING CLOSELY WITH YOU LEADING UP TO THE EVENT TO ENSURE
IT'S A COMPLETE SUCCESS.

IF YOU DON'T SEE WHAT YOU ARE LOOKING FOR IN OUR FUNCTION PACKAGE
OR REQUIRE ADDITIONAL TOUCHES, PLEASE SPEAK TO OUR FUNCTION MANAGER
WHO WILL TAILOR A PACKAGE TO SUIT YOUR NEEDS.

Please email

functions@feathershotel.com.au

or call **8249 7700**

so our functions team can assist in finding the best space for your event.





PAVILION *Cafe*

Imagine being in a quaint café on the Mediterranean Sea, where the smell of the pizza oven and fresh coffee meets a bright and inviting atmosphere, that is our Pavilion Café. The outside flows into this relaxing oasis where you will have your own bar and amenities, separate from the main hotel.



AVAILABLE FOR

Morning functions	8am - 11am
Day functions	12pm - 5pm
Evening functions	6pm - 12am

MINIMUM SPEND

8am - 11am	\$2000
12pm - 5pm	\$3000
6pm - 12am	\$4000

CAPACITY

Seated	65
Cocktail	130





GREENHOUSE

Restaurant

Walking down the stairs into the Greenhouse Restaurant feels like the perfect place to escape reality and indulge with loved ones. Bringing the outside in with lush greenery and high glass ceilings, the atrium fills with natural light by day, transitioning to a stunning softly lit setting by night.



AVAILABLE FOR

Day functions	12pm - 5pm
Evening functions	6pm - 12am

MINIMUM SPEND

Day functions	\$4000
Evening functions	\$6000

CAPACITY

Seated	80
Cocktail	150



GARDEN *Bar*

Our Garden Bar is intimate and classic, showcasing heritage features of the original building's Georgian architecture. This opulent bar is nestled between the Greenhouse Restaurant and the Lower Terrace.

AVAILABLE FOR

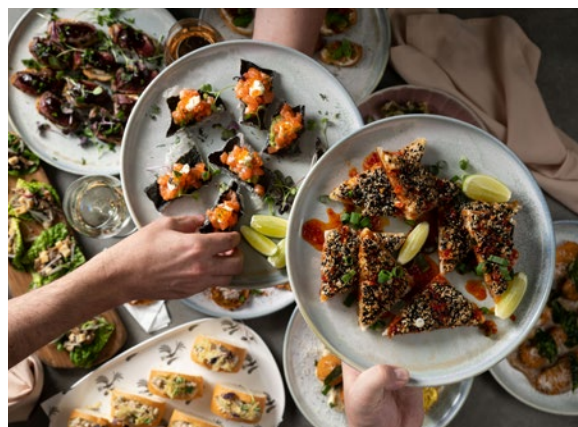
Day functions **12pm - 5pm**
 Evening functions **6pm - 12am**

MINIMUM SPEND

For exclusive use **\$1500**
 Combine with Lower Terrace **\$3500**

CAPACITY

Seated **32**
 Cocktail **48**





Lower TERRACE

Enjoy the atmosphere, comradery, and modern industrial feel of the Lower Terrace as it offers a private area for functions yet still close to the action. This casualised space and lower section of the Terrace Bar and Beer Garden is adaptable to the weather and your personal touches.



AVAILABLE FOR

Day functions **12pm - 5pm**
 Evening functions **6pm - 12am**

MINIMUM SPEND

For exclusive use **\$2500**
 Combine with
 Garden Bar **\$3500**

CAPACITY

Full capacity **50**





DOULTON *Room*

The Doulton Room, as the name suggests has a feeling of royal grandeur. This private room has heritage and beauty with ornate highceilings, windows adorned with greenery, and a stunning chandelier.

AVAILABLE FOR

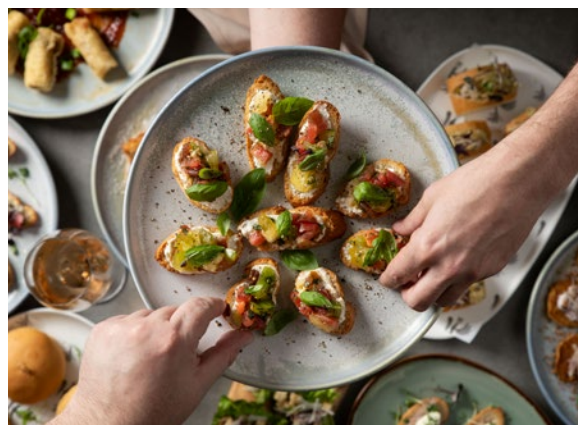
Day functions	12pm - 5pm
Evening functions	6pm - 12am

MINIMUM SPEND

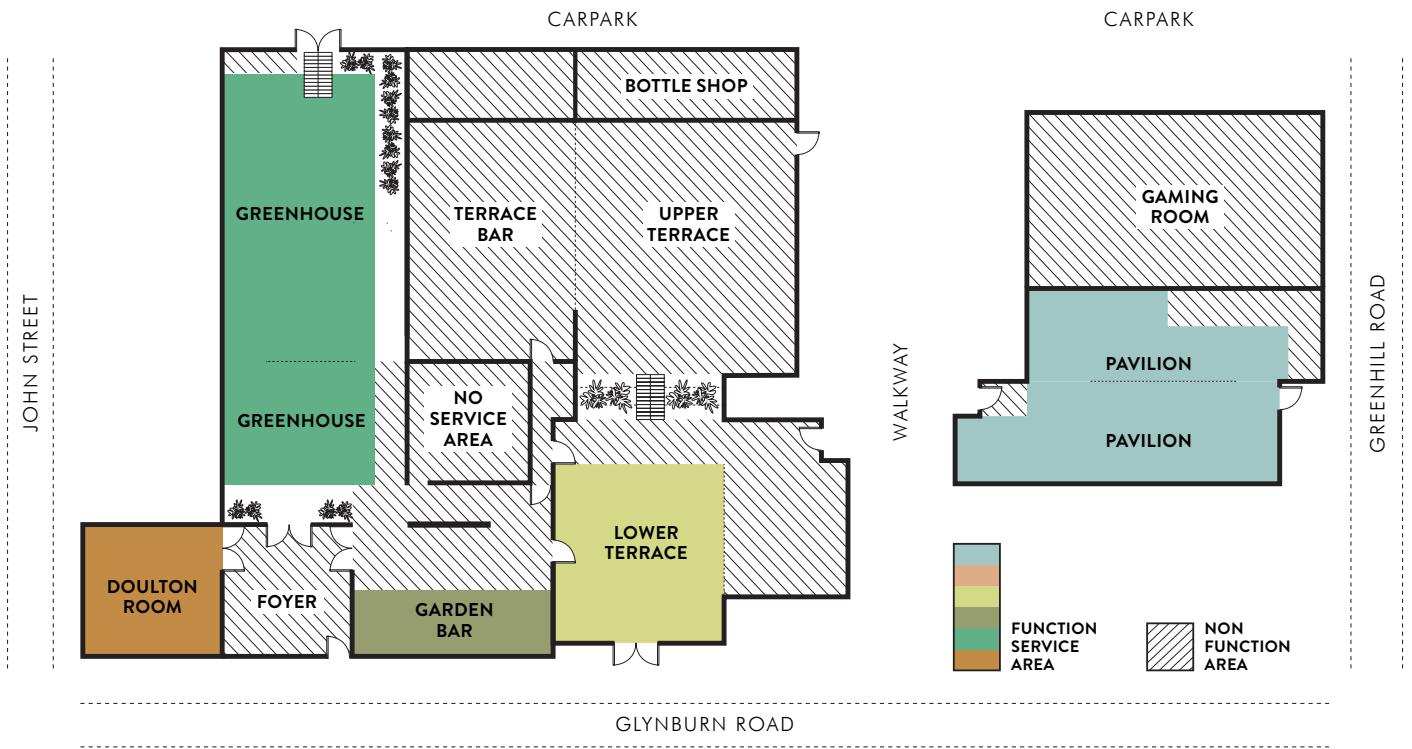
For exclusive use	\$1000
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CAPACITY

Seated	24
Cocktail	40



FUNCTION AREAS





**FUNCTION
FOOD
PACKAGES**

PLATTERS

\$150 PER PLATTER

- Entrée sized portions.
- Each platter feeds 10 pax.



CURED MEATS & CHEESE (GFO)

Locally-cured sliced meats, Adelaide Hills cheese, dip, pickled vegetables, local olives, sea salt wholemeal lavosh, spiced flatbread crisps.

SEASONAL FRUIT (DF/V)

Local fresh fruits & berries.

SHARE PLATTER (V)

Collection of – Pumpkin & sage arancini, eggplant chips, sea salt & black pepper greens, crispy basil, black garlic aioli, Beerenberg chilli jam.

SWEET PASTRIES (V)

Daily selection of assorted baked sweet pastries with Beerenberg preserves.



GF - GLUTEN FREE
GFO - GLUTEN FREE OPTION
V - VEGETARIAN

DF - DAIRY FREE
V/DF - VEGAN

Not all ingredients are listed. Please ask for assistance if required. We cannot guarantee meals without traces of allergy items. 10% Surcharge applies on food purchases for public holidays.

All foods may contain traces of tree nuts.

CANAPES

\$25 PER PERSON
for 5 OPTIONS

\$35 PER PERSON
for 7 OPTIONS

\$50 PER PERSON
for 10 OPTIONS



COLD CANAPES (1 PIECE PER SERVE)

BEEF TENDERLOIN CARPACCIO CROSTINI (GFO/DFO)
Seared - Tonnato tuna mayo, crispy baby capers, grated parmesan.

BLUE SWIMMER CRAB ROLL
Brioche roll, dill mayo, potato chips, avocado, garlic chives.

SALMON TARTARE CRISPS (GF/DFO)
Nori rice paper crisps, avocado, whipped cream cheese, salmon caviar, fresh dill.

TRUFFLED OYSTER MUSHROOM SAN CHOY BOW (DF/V)
Sauteed oyster mushroom, creamed Jerusalem artichoke, crispy diced tofu, puffed black rice, spring onion.

HIERLOOM TOMATO BRUSCHETTA (GFO/DFO/V)
Garlic & herb marinated heirloom tomato, whipped ricotta, local honey, black pepper, basil.

DUCK RILLETTES (GFO/DF)
Spiced duck leg rillettes, cornichon & mustard seed Parisienne mayo, fresh dill, crostini.

HOT CANAPES (1 PIECE PER SERVE)

ROMAN STYLE PIZZA
Square-cut - Mixture of our favourites - Margherita, truffled mushroom, spiced chicken & pumpkin, salami & nduja.

EGGPLANT & SMOKED GOUDA CROQUETTES (V)
Black garlic aioli, grated parmesan, crispy basil.

PUMPKIN & SAGE ARANCINI (V)
Whole egg aioli, grated parmesan, crispy sage.

SEA SALT AND BLACK PEPPER GREENS (GF/DF/V)
Crispy fried broccolini tops & asparagus - Fresh lemon, crispy basil.

VEGETABLE SPRING ROLLS (DF/V)
Handmade crispy netted spring rolls - Beerenberg chilli jam, spring onion.

ZUCCHINI FRITTERS (GF/DF/V)
Honey coconut yoghurt, spiced sesame dukkah, soft herbs.

KING PRAWN TOASTS (GFO/DF)
Boston bay nduja, fermented chilli honey, sesame, spring onion.

CRISPY CHICKEN KATSU SANDO
Fluffy crust-less white bread - Herbed panko crumbed chicken, white slaw, pickle, tonkatsu bulldog BBQ sauce.

WAGYU BEEF SLIDERS (GFO)
Brioche bun, melted American cheese, bread & butter pickle, ketchup.

SEARED SIRLOIN CROSTINI (GFO/DF)
Chermoula rubbed & seared grain-fed sirloin - Onion jam, garlic chives, grated horseradish.

CHARRED LAMB SAUSAGE SHEFTALIA
Pasture-fed lamb & herb sausage crépinette - Preserved lemon yoghurt, crispy mint.

SWEET CANAPES (1 PIECE PER SERVE)

SWEET RICOTTA & WHITE RUM CANNOLI (V)
Dark chocolate & crushed hazelnut dipped.

BANOFFEE TARTE TATIN (V)
Crisp puff pastry, banana, toffee, vanilla mascarpone, roasted chocolate.

WHITE CHOCOLATE & BERRY BLONDIES (V)
Cream cheese frosting, freeze-dried berries.

BAMBINO GELATO CONES (V)
Assorted flavours of chocolate dipped bite-sized gelato mini cones.

SET MENU

\$75 PER PERSON
for 3 COURSE

ENTRÉE (CHOOSE 2)

ADDITIONAL CHOICES \$5 PER CHOICE

CRISPY LOCAL HALLOUMI (V)

Fried crispy artisan halloumi, lemon yoghurt, local honey, spiced sesame dukkah.

TRUFFLED MUSHROOM ARANCINI (3PCS) (V)

Hand rolled black truffle & porcini mushroom arancini, black garlic mayo, grated parmesan, parsley, crispy basil.

CURED ATLANTIC SALMON (GF/DFO)

Citrus beetroot cured, bloody shiraz gin caviar, horseradish crème fraiche, blood orange dressing, shichimi togarashi spice, watermelon radish.

CRISPY CHICKEN (DF)

Fried chicken in Gochujang sweet chilli sauce, cucumber, pickled green papaya, herbed white BBQ sauce, spring onion, sesame.



MAINS (CHOOSE 3)

ADDITIONAL CHOICES \$10 PER CHOICE

300GM NEW YORK STRIPLOIN (GFO/DFO)

'Riverine Premium' grain-fed beef sirloin.
'Ngurraillam Country' Riverina Region.
Char-grilled Medium - Burnt butter glazed, crispy herbed chat potatoes, seared asparagus, salsa verde, parsnip crisps, red wine jus.

CRISPY SKIN CORAL COAST BARRAMUNDI (GF/DF)

Roasted baby beetroot, quinoa & orange salad, confit truss cherry tomato, sunflower tendrils, lemon.

CRISPY PORK BELLY PORCHETTA (DFO)

'Marino fine foods' free-range pork belly porchetta.
'Meru Country' Riverland Region S.A.
Cannellini bean puree, green apple & napa cabbage slaw, Doenjang vinaigrette, crispy white beans, sunflower tendrils.

SPICED FRENCHED CHICKEN BREAST (GFO/DFO)

'Greenslade' free-range frenched chicken breast.
'Ngadjuri Country' Gilbert Valley S.A.
Spice-rubbed chicken breast, sweet corn puree, sauteed green peas & snake beans, salsa verde, chicken jus, crispy brussel sprouts.

CRISPY CAULIFLOWER & ASPARAGUS (DF/V)

Spice-rubbed cauliflower florets & asparagus, sriracha coconut yoghurt, mild chilli oil, raisins, parsley, lemon, crispy curry leaves.

ALL MAINS SERVED WITH SHARED

CRISPY POTATOES (GF/DF)

Smoked pancetta, parsley, crispy basil.

CAPRESE SALAD (GF/V)

Marinated heirloom tomatoes, torn fior di latte, black pepper, pistachio basil pesto, reduced balsamic.

DESSERT (CHOOSE 2)

ADDITIONAL CHOICES \$5 PER CHOICE

STICKY DATE PUDDING (V)

Date pudding, butterscotch sauce, crushed hazelnuts, vanilla bean ice cream.

ORANGE CHEESECAKE (V)

Petite cheesecake, white chocolate mousse, dehydrated orange, Cointreau syrup, crushed pistachio.

TRIPLE CHOC BROWNIE (V)

Our chocolate brownie, white chocolate mousse, chocolate fudge sauce, berry gel, vanilla bean ice cream.

PLEASE NOTE MENU ITEMS ARE SUBJECT TO CHANGE
DUE TO SEASON VARIATION

CHILDREN SET MENU

For children 12 & under only

\$25 PER PERSON



MAIN COURSE, DESSERT AND FRUIT DRINK INCLUDED

KIDS PLATE (GFO/DFO/V)

Dip, cheddar cheese, cucumber sticks, dried apricots, fresh berries, baguette crostini.

CHICKEN TENDERLOINS & CHIPS

Side Beerenberg tomato sauce, seasonal salad.

CHEESEBURGER & CHIPS

Side Beerenberg tomato sauce, seasonal salad.

BATTERED FISH & CHIPS

Side Beerenberg tomato sauce, seasonal salad.

PASTA NAPOLITANA (DFO/V)

Tomato sugo & grated cheese.

KIDS PIZZA (V)

Margherita - or - Ham & cheese.

KIDS VANILLA ICE CREAM

With chocolate fudge or Strawberry coulis. (V)

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PIZZA PACKAGE

\$45 PER PERSON

Pizza package exclusive to Pavilion

**SQUARE-CUT ROMAN STYLE PIZZA
AVAILABLE FOR ALL STAND-UP EVENTS**



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SHARED STARTERS

LOCAL BURRATA (GF)

Creamy burrata cheese, charred orange, jamon serrano, blood orange honey, black pepper, crushed pistachio.

CHEFS SELECTION (V)

Pumpkin & sage arancini, eggplant chips, sea salt & black pepper greens, crispy basil, black garlic aioli, Beerenberg chilli jam.

PIZZA FOR THE TABLE (CHOOSE 4)

MARGHERITA (V)

San Marzano tomatoes, fior di latte, Pecorino Romano, olive oil, basil.

FUNGHI (V)

Garlic, smoked bocconcini, roasted mushrooms, caramelised onion, baby rocket, Pecorino Romano, truffle oil.

FORMAGGI (V)

Smoked bocconcini, provolone, fior di latte, Pecorino Romano, truffle honey, native thyme, cracked pepper.

FUMOSO POLLO

San Marzano tomatoes, mozzarella, smoked chicken, roasted peppers, red onion, our bbq sauce.

SALAMI & NDUJA

San Marzano tomatoes, mozzarella, salami, Boston Bay nduja, local honey, Pecorino Romano, basil.

PROSCIUTTO PICCANTE

San Marzano tomatoes, fior di latte, San Danielle prosciutto, pickled banana peppers, baby rocket, basil.

BOSTON BAY HAM & PINEAPPLE

San Marzano tomatoes, mozzarella, Boston Bay Berkshire ham, caramelised pineapple, basil

PIZZA SERVED WITH SHARED

CRISPY POTATOES (GF/DF)

Smoked pancetta, parsley, crispy basil.

PERSIAN FETA SALAD (GF/V)

Baby rocket, fennel, green apple, cucumber, marinated Persian feta, lemon oregano dressing.

FUNCTION TERMS AND CONDITIONS

TENTATIVE BOOKINGS

We will hold a tentative booking for a maximum of 7 days from the date of the initial enquiry.

FUNCTION AGREEMENT

We will send an electronic function agreement with the details of your event. Please note that the receipt of the deposit is acknowledgement of terms.

CANCELLATIONS

Any cancellation of function must be advised in writing. Cancellations made within less than 30-day notice all deposits will be forfeited. For bookings made within the 30-day cancellation period, the deposit is automatically non-refundable unless negotiated otherwise. All Covid related cancellations a full refund.

DEPOSITS AND PAYMENTS

The deposit payment for exclusive functions is required within 7 days from when the tentative booking was placed. The final invoice is to be paid no later than 7 days prior to event. This will include your food, beverage, and any miscellaneous charges. All non-exclusive functions require a pre-authorized payment of \$10 per head. Credit card payment is preferred. We accept Visa, Mastercard, Amex, as well as Eftpos and Cash. We do not accept Cheques.

FINAL NUMBERS / MENU SELECTION / DIETARY REQUIREMENTS

Final numbers, food and beverage selection and any dietary requirements must be confirmed in writing no later than 14 days prior to the event.

ADVERTISING

Prior permission is required to use the hotel name and/or logo in print and/or audio - visual display. All proposed artworks must be approved by hotel management prior to publication.

INSURANCE / DAMAGE / CLEANING

We cannot take responsibility for damage or lost/stolen items before, during and after an event, we recommend that you arrange appropriate insurance cover. Please note, you are financially responsible for damage sustained to hotel property and fittings during the event. No attachments are to be used on the walls. We do not allow glitter, scatters, or confetti (inclusive of confetti balloons). General cleaning is included in the cost of the room hire. Additional charges will apply in instances where an event has created cleaning requirements which are over and above normal cleaning. Use of table scatters or confetti cannons will incur additional charges.

EXTERNAL CATERING / CAKEAGE / BYO

No food or beverage may be brought onto the hotel premises for consumption during the event unless prior arrangement has been made. A \$2 per person fee is charged for any external cakes and or desserts that are brought into the venue. If required, chefs will cut, plate, and garnish your cake. We do not allow functions to cut their own cake. You may BYO up to a maximum of 3 bottles of wine with a corkage fee of \$20 per bottle. This is to be advised 7 days prior to your function. We do not accept any bottles of wine on our list or spirits. The hotel offers 'drinks on consumption' as our most popular function choice, we are able to offer an open bar or tailored drinks list for your guests. We do not offer subsidized drinks.

ENTERTAINMENT / AUDIO / VISUAL FACILITIES

Background music can be provided in our functions rooms if requested. Private entertainment can be arranged at your cost should it be required. Many of our function areas offer you the opportunity to choose your own music/playlist for the evening. The hotel reserves the right to provide guidance around the volume and lyrics / still of music in keeping with the community nature of the Hotel. The Hotels decision is final. Many of our areas have a TV which you can use to display photos and / or a slideshow. You will require a laptop with HDMI input, with photos in jpg format. We recommend that you test the facilities for compatibility prior to your event.

OUR RESPONSIBILITY

Should we be unable to provide facilities reserved due to circumstances beyond our control, no further claim other than entitlement to a full refund of any deposits paid may be made. We will endeavour to provide you with reasonable notice. We reserve the right to reallocate function rooms due to circumstances beyond our control or if the final numbers increase or decrease significantly from those advised at the time of reservation. We will discuss any changes with you when the decision is made. Our food, wine & beer are kept seasonal therefore pricing and menus are subject to change.

MINORS

Minors are welcome on the hotel premises when accompanied and supervised by a legal guardian. Minors are not to purchase or consume any alcohol whilst on premise and must vacate the licensed premise by midnight.

SECURITY

Arrangement for security can be made upon request and will be required for events over a certain number of people. An additional charge will apply. All 21st birthday celebrations require additional security (additional charge above minimum spend at \$600).





 thefeathersADL
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www.feathershotel.com.au

A MEMBER OF THE MATTHEWS HOSPITALITY GROUP