



**EVENTS
PACKAGE**



THE QUEENS HEAD

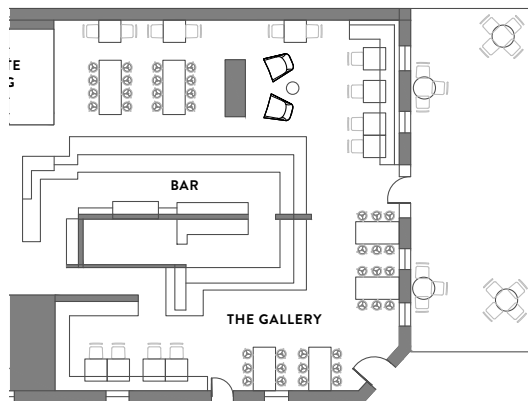
The Queens Head Hotel is a quaint North Adelaide Hotel that offers several unique function areas. Behind its historic structure is a modern, eclectic interior. The Queens Head Hotel offers character and atmosphere unlike any other. Whether you are looking for a sit down function or stand up cocktail event, the Queens Head Hotel will be able to tailor a function package to suit your needs.



THE GALLERY

Suitable for sit down of 35, cocktail and stand up function for 75, this Area is for exclusive hire. You have the use of 2 TV's with USB & Ipod connections, a comfortable fixed couch area with a private bar.

AREA	STANDING	SEATED	MIN. SPEND
Gallery	75 people	35 people	\$2000



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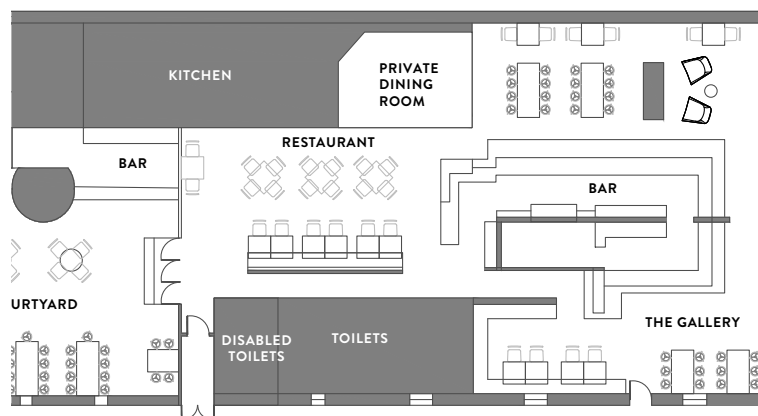




THE RESTAURANT

Suitable for sit down, cocktail and stand up function for 55 people, the dining room is available for exclusive hire both lunch and dinner Tuesday through to Sunday.
Minimum numbers and set menus apply.

AREA	STANDING	SEATED	MIN. SPEND
Restaurant		60 people	\$2500



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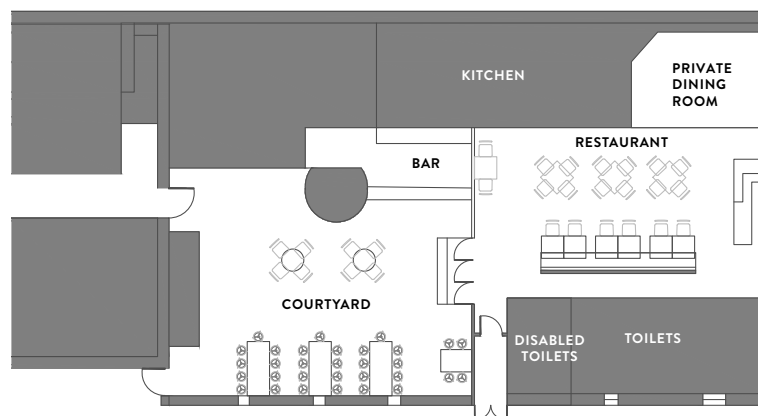




THE COURTYARD

Suitable for sit down of 55, cocktail and stand up function for 75. This area is available for exclusive hire Tuesday through Saturday until midnight and on Sundays until late. An open air space with its own private bar, facilities include a television, in-house audio system and an open gas fireplace.

AREA	STANDING	SEATED	MIN. SPEND
Courtyard	75 people	30 people	\$2000



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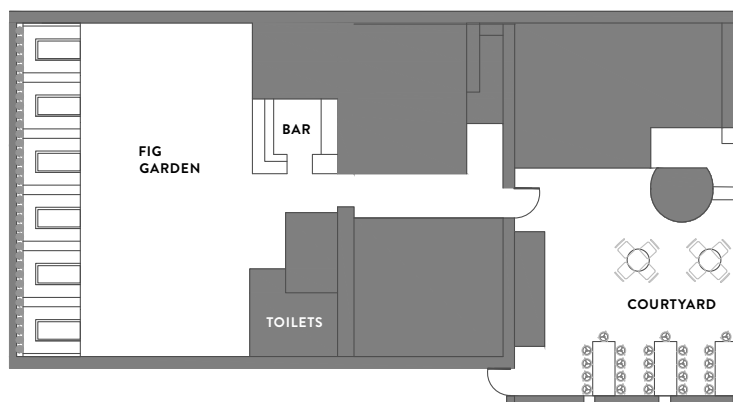




THE FIG GARDEN

Available Tuesday - Sunday until 8pm daily (due to licensing laws) and catering for cocktail and stand up functions of up to 100 guests and suitable for sit down for 55. This is an open air landscaped area with its own separate bar and private bathroom facilities. No music due to license restrictions.

AREA	STANDING	SEATED	MIN. SPEND
Fig Garden	100 people	55 people	\$1000

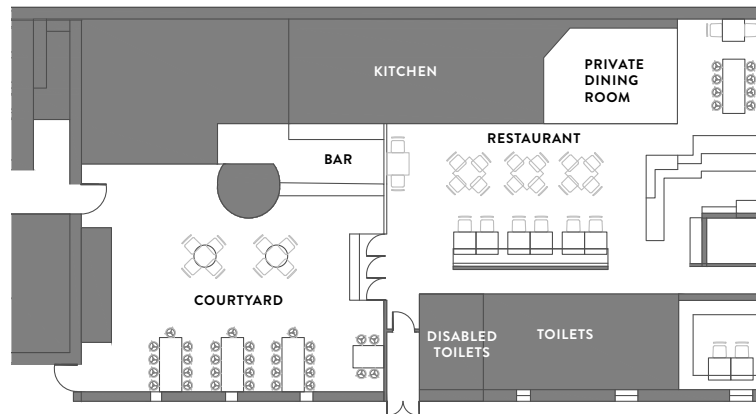




THE RESTAURANT & COURTYARD

The Courtyard and Restaurant can be hired out together as one large area catering for up to 130 people and a minimum spend of \$5000. These areas flow quite nicely together and provide indoor and outdoor spaces for your function.

AREA	STANDING	SEATED	MIN. SPEND
Both	130 people		\$5000



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PLATTERS

\$70

Crunchy chips, garlic aioli
(4 large bowls, v, gf)

\$80

Wedges, sweet chilli, sour cream (4
large bowls, v)

Sweet potato fries, garlic aioli
(4 large bowls, v)

\$90

Duo of dips, grilled pitta, pickles,
marinated olives (v)

Pies, pasties, sausage rolls, tomato
ketchup
(30 pieces)

Spinach & ricotta pastizzi with spiced
tomato dipping sauce (v) (30 pieces)

\$110

Cheese burger sliders, gherkins,
ketchup (25 pieces)

Pulled pork sliders, coleslaw, smokey
bbq sauce (25 pieces)

Veggie Sliders, haloumi, baby
spinach, tomato relish (25 pieces)

Chicken or beef skewer, satay sauce,
coriander (30 pieces, gf)

\$120

Sundried tomato & pea arancini, aioli,
parmesan, rocket pesto (30 pieces, v)

Mini tomato bruschetta, pesto &
balsamic reduction (30 serves)

Chicken san choy bow, crispy herb
salad sriracha (30 serves)

Vegetarian spring rolls and samosas,
sweet chili & sticky soy sauce (v)
(2 large bowls)

\$150

Lemon myrtle salt and pepper squid,
aioli, baby rocket
(2 large bowls)

Turmeric battered fish and chip
cups, lemon, tartare sauce

\$180

South Australian oysters,
choice of natural or kilpatrick
(gf) (4 dozen)



PLATTERS

**ANTIPASTO BOARD
OR TABLE**

Big boards and tables covered with
cured meats, pickles, olives, cheese,
dry fruits, dips, warm pittas,
assorted crackers

\$120 Table (feeds 10-15)

\$600 (feeds 50)

\$1100 (feeds 100 plus)

\$140 CHEESE BOARD

Aged cheddar, triple cream
brie, king island blue, quince,
fruit, lavash

PIZZAS \$140

Wood fired assorted pizzas
(4 per platter, v, gfo)

QUEEN MARGHERITA mozzarella,
parmesan, basil v

HAWAIIAN
cheese, ham, pineapple

PEPPERONI
cheese, ham, pepperoni, basil

SUPREME
cheese, mushroom, onions,
capsicum, pepperoni, olives

FUNGHI
mushrooms, crushed potato,
mozzarella, truffle oil, rocket

PRAWN
prawns, harissa sauce, lemon zest,
rocket

BAROSSA MEATS
hahndorf chorizo, salami, wood
oven roast chicken

PROSCIUTTO
mozzarella, prosciutto, rocket,
parmesan

VEGAN CHEESE + 5 PER BASE
GF BASE + \$5 PER BASE

15% Surcharge Applies on Public Holidays



TERMS & CONDITIONS

DEPOSIT

Please note that tentative bookings will not be accepted. A deposit is required to secure a booking. A booking is considered secure upon payment of your deposit and signing of terms and conditions by the party hosts. A deposit of \$250 is required for functions and a deposit of \$10 per head applies for sit down functions.

CANCELLATION

Any cancellations made within 28 days prior to your function date, deposits will be forfeited. Hotel management reserves the right to cancel a booking and allocate the chosen area to another client if payment and confirmation have not been received. Hotel management also reserves the right to reschedule a booking in the event of Adelaide Oval having a major event on as we will be unable to ensure the quality of your function.

MINIMUM SPEND AND PAYMENT

Minimum spend applies to food and beverage only. If this amount is not reached then you will be responsible for paying the difference left if you do not reach the minimum spend. We require full payment for all goods purchased and hired at the completion of your function. Payment can be made by credit card, EFTPOS or cash. Personal cheques will not be accepted.

BYO

Unless arranged with hotel management prior to your function, no food or beverage is to be brought to your function. \$25 corkage fee per bottle and a maximum of 6 bottles per booking when confirmed with management.

MENU

If you are after something in particular or your guests have dietary requirements, please don't hesitate to ask. We are flexible and will do our best to meet your needs. We require food selection and anticipated numbers to be confirmed 14 days prior to the function date. This number represents the number of guests for which you will be charged irrespective of the actual number in attendance. Please be careful to note this as there are no exceptions. All food and drinks must be purchased from the hotel with the only exception being your cake. Menus and prices are subject to change and availability.

CAKES

You are welcome to supply your own cake, candles will not be supplied by the hotel. There is a standard \$30 cake fee for bringing in a cake. This fee will cover plates, cutlery, knife and serviettes supplied to your guests. If you would like our chefs to cut and plate your cake for you, there is an extra \$2.50 charge per slice.

DRINKS

We are happy to tailor an on consumption basis bar tab for your function. We also offer subsidised bar tabs if preferred. At all times responsible service of alcohol is practised and we will not serve minors or intoxicated patrons.



TERMS & CONDITIONS

RESPONSIBLE SERVICE OF ALCOHOL

We practise responsible service of alcohol. Any person regarded as intoxicated may be refused the service of alcohol. It is an offense to serve alcohol to a minor or intoxicated person. Management reserves the right to refuse service or remove patrons for inappropriate or offensive behaviour.

AUDIO/ VISUAL FACILITIES

The hotel has its own in-house sound system. If you wish to play your own music we are able to do this with any device that has its own headphone jack. Acoustic singers /duets may be able to be organised for certain function areas in accordance with our Hotel license and must be consulted with management. We have plasma TV 's with USB connections should you want to play photos/slideshows. We recommend bringing these prior to your function to check that they work so you are not disappointed on the night.

DECORATIONS / DELIVERIES

Balloons, posters etc are permitted if attached with blutac. No permanent fixing to hotel property is allowed. Please note that the hosts will be charged for any damages to the hotel fixtures and or fittings. All goods may be delivered to the hotel no more than 48 hours prior to the function provided they are clearly labelled with the functions name and date. Decorations can also be stored for up to 48 hours after the event then must be collected. Party poppers, confetti, rice and flower petals are not permitted. All decorations must be discussed with management.

MINORS

Minors are welcomed if accompanied by a parent or legal guardian. They are not to consume any alcohol while on premise and must leave the licensed premise by midnight.

CLOSING TIMES

Tuesday-Saturday : Beverage service and music cease at 11:45pm with all patrons required to vacate the venue by midnight. Sunday : Beverage service and music cease at 9:45pm with all patrons required to vacate the venue by 10pm.

VACATING THE PREMISES

The hotel is located in a residential area. Party hosts are responsible for ensuring guests leave the venue in a prompt and orderly fashion. Hotel management reserves the right to ensure guests act accordingly as we must comply with our Liquor License and local councils.

DAMAGE/COMPLIANCE

During the organised event you are financially responsible for all damage and breakages incurred to the hotel property. General cleaning is included in the cost of the function. If cleaning is deemed to be excessive following your function additional costs may be incurred by the party host. You are to conduct the function in an orderly manner in full compliance with the hotel and liquor licensing regulations. The management reserves the right to exclude or eject any persons behaving in an improper manner without liability. The hotel will not accept any responsibility for the damages or loss of property left prior to or after a function.

We look forward to working with you to make this an enjoyable and memorable night for all concerned.



CONTACT

FUNCTION ENQUIRIES
(08) 8267 1139
functions@queenshead.com.au

LOCATION
117 Kermode Street
North Adelaide, SA 5006