

# Cathedral Hotel

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FUNCTION AND EVENTS  
PACKAGE

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# Function Facilities

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## BALCONY BAR

Offering impressive views of the city center, St Peter's Cathedral and Adelaide Oval, the Balcony Bar has been cleverly renovated to retain and enhance the character of the original building. This highly sought after area offers direct access to a beautiful large balcony space making our Balcony Bar the ideal location to host your next cocktail party or corporate event!

Maximum capacity: 60 cocktail

Hire Free : \$300 Minimum spend: \$3000

\*increased hire fee and minimum spend in peak periods



## ROOFTOP

This unique and highly sought after destination is nestled between two of our popular event spaces; our Balcony Bar and Torrens Room. Having no exclusively allocated bar, this area cannot be hired out independently but can be hired in addition to either the Balcony Bar or Torrens Room.

This space can also be partitioned for half use.

Pricing to ADD this area to your reservation

Full Rooftop: an additional \$100 room hire & \$1000 minimum spend

Half Rooftop: an additional \$50 room hire & \$500 minimum spend

\*increased fees and minimum spend in peak periods



# HERITAGE ROOM

Our newly renovated Heritage Room is located on the first floor of the hotel providing a stylish and contained space for medium-large sized cocktail or seated events. This room has a modern, light-filled interior and direct access to a large balcony space that wraps around the front of the hotel offering stunning views of St Peter's Cathedral, Adelaide Oval and the city centre.



Maximum guests: 40 seated or 130 cocktail

Hire fee: \$400 Minimum spend: \$4000

\*increased hire fee and minimum spend in peak periods

\*free room hire Mon-Thurs (excluding public holidays)



# TORRENS ROOM

The Torrens Room is light and spacious, creating a warm and inviting environment well suited to presentations or larger seated events, conferences and much more. Our Torrens room provides its own bar, private facilities and a neutral palate, this bespoke addition to the Cathedral is the perfect space for hosting private events within close proximity to the Adelaide CBD.



Maximum guests: 110 seated or 140 cocktail

Hire Fee \$300 Minimum spend: \$3000

\*increased hire fee and minimum spend in peak periods



# Function catering

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## GRAZING TABLES

### Antipasto

A tasty selection of locally sourced charcuterie meats, local cheeses, house made dips, pickled vegetables, fresh and dried fruit, roasted nuts, freshly baked mountain bread and bread sticks (VEO & GFO)

\$500- caters for events of 40-60 guests

\$1000- caters for events of 80-100 guests

### Dessert

An array of gourmet locally sourced and homemade slices, cakes, tarts and more

\$500 - caters for 50-100 guests

## COLD PLATTERS

Antipasto Share Board (VEO & GFO)	100
A selection of charcuterie meats, local cheeses, freshly baked mountain bread, house made dips, pickles, dried fruit and nuts.	
Sushi - a selection of traditional assorted sushi (GFO & VEO)	90
Cucumber cups filled with chicken, bacon, chipotle, chives and mayo (GF)	70
Fresh Seasonal Fruit (GF & V)	80
Mini Dessert selection (GFO & VEO)	90
Cured trout tart, whipped ricotta, garlic crouton	80

## PIZZA PLATTERS

### 24 pieces per platter (VEO)

NY - pepperoni, cheese, sugo	60
Hawaiian - ham, pineapple, cheese and sugo	50
Margarita - bocconcini, sugo, fresh tomato, basil (V)	50
Veggie - roast pumpkin, red capsicum, mushroom, spinach and feta (V, VEO)	60
BBQ Chicken - roast chicken, red onion, bacon, BBQ sauce, cheese	70
Cathedral Special - prawns, chicken, capsicum, olives, pepperoni, tomato, red onion, sugo	80
Gluten Free Pizzas 12" - all toppings available	35

# HOT PLATTERS

	PIECES	PRICE
Wedges with sour cream & sweet chilli (V)		35
Fries with aioli (V, VEO, GFO)		30
Gourmet pies, pasties & sausage rolls with tomato relish	36	90
Spring rolls & samosas with soy sauce and sweet chilli sauce (V)		70
Spinach and feta pastizzis (V)	24	70
Mushroom Arancini with grated parmesan cheese and truffle mayo (V)	20	80
Korean fried popcorn chicken with chilli soy glaze		80
Grilled chicken tenders with chilli & garlic marinade, herb aioli (GF)	25	80
Fried chicken Bao Buns with slaw and siracha mayo	20	80
Prawn or Vegetable gyoza with XO dipping sauce	30	80
Salt & pepper squid served with aioli (GFO)		80
Sliders – beef pattie, cheese, pickles and sweet mustard mayo	18	90
Sliders – mushroom, hummus, beetroot relish and spinach (V, VEO)	18	90
Chermoula Lamb skewers with mint Labneh (GF)	20	100
Beef teriyaki skewers with kewpie soy sauce (GF)	20	90
Perri Perri Chicken skewers chipotle aioli	20	90

GF - Gluten Free ▪ GFO - Gluten Free Option available ▪ V - Vegetarian ▪ VEO - Vegan option available

Please notify us of any dietary requirements and allergies prior to your function

# Set Menu

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## 2 COURSE \$65 OR 3 COURSE \$75

ALTERNATE DROP REQUIRED FOR FUNCTIONS OVER 40 GUESTS  
A CHOICE OF MAINS AND DESSERTS CAN BE OFFERED FOR \$3PP PER COURSE

### ENTREE

Shared Antipasto Platter  
cured meats, local cheeses, marinated mixed olives, pickled veg,  
house made dips freshly baked mountain bread, mixed salted nuts

### MAIN- Choose two of the following

MSA grain-fed 250g porterhouse, chimmi chirri sauce, patatas bravas

Atlantic salmon, cauliflower puree with fried capers, smoked paprika oil

Chicken Ballentine, cabbage pancetta stuffing, smoked eggplant puree, garlic cream chive sauce

### Vegetarian option - available on request

charred zucchini oven roasted pumpkin, smooth hummus, lentil ragu

### SIDES - Choose two of the following to be served with mains

Mixed green leaf salad, seeded mustard dressing

Roasted Seasonal vegetables

Patatas Bravas

Rocket, pear and parmesan salad

### DESSERT

Shared Cheese Platter

### OR choose one of the following

Warm American brownie, nutella chocolate sauce, dried raspberry crumb

Citrus curd tart, mint sherbet, vanilla cream

\*dietary requirements can be catered for on request prior to function

\*Final numbers cannot be changed within 48 hours prior to event.  
You will be charged for number of guests informed, unless notified at least 2 days prior.

# Conference Packages

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Here at the Cathedral Hotel we can cater for your next meeting, training day or conference. Our Heritage and Torrens room are versatile spaces that can cater for a meeting with as little as 10 guests right up to 100. AV facilities and various room set ups available, with free room hire Monday to Friday for full day conferences when catering is ordered. Tailored packages also available, just contact us and we will do our best to cater to any special needs.

## MORNING TEA . AFTERNOON TEA

**\$6 PER PERSON - CHOOSE 2 OF THE FOLLOWING:** \*minimum 15 guests

Assorted Sweet Danishes

Mini Muffins

Cakes & Slices (GFO / VO)

Scones with Jam and Cream

\*Gluten Free and Vegan options available to order, will incur an additional cost

### PLATTER OPTIONS:

Fruit Platter (GF / VEG) \$80

Antipasto Platter (GFO) \$100

### HOT OPTIONS (choice of)

Croissants - Plain, Ham and Cheese, Cheese and Tomato **\$10pp**

**OR** Bagels - Plain and Blueberry bagels with Plain Cream

Cheese, Ham Cheese & Tomato, Salmon & Cream Cheese **\$10pp**

## LUNCH OPTIONS

### CHOOSE ONE OF THE FOLLOWING:

Assorted Baguettes and Wraps (GFO / VEG / VO) **\$15pp**

\*Dietary requirements can be catered for with prior notice. Gluten Free additional lunch charge \$3pp

Choose one of our lunch specials off the hotel Ala Carte Menu (GFO / VEG / VO) **\$22pp**

**Cocktail platters also available on request**

**Continuous tea and coffee \$8pp**

# Beverage options

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## On Consumption Tab

Selected drinks are charged to a tab that is paid by the host up to an agreed amount

## Subsidised Tab

Guests pay an agreed whole dollar amount for a specific selection of drinks (ie; \$5 per drink) the remaining balance is charged to the hosts bar tab

## Guests to Pay

Guests to purchase their own drinks on consumption at no charge to the host



# Beverage packages

**Min 50 people - Best suited for Corporate events**

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\*Final numbers required at least 2 days prior to event. Changes cannot be made within 48 hours of event.

## STANDARD

**\$45PP - 3 HOURS**

**\$55PP - 4 HOURS**

**\$65PP - 5 HOURS**

Hahn Premium Light

Hahn SuperDry

James Squire 150 Lashes Pale Ale

James Squire Apple Cider

Dunes & Green Chardonnay Pinot Noir

Yalumba Y Series Sauvignon Blanc

Yalumba Y Series Shiraz

Soft drink and juice

## PREMIUM

**\$55PP - 3 HOURS**

**\$65PP - 4 HOURS**

**\$75PP - 5 HOURS**

Hahn Premium Light

Heineken

Hahn Super Dry

James Squire Orchard Crush Apple Cider

James Squire 150 Lashes Pale Ale

Jansz Premium Cuvee

Wirra Wirra 'Mrs Wigley' Grenache Rose

Deviation Road Sauvignon Blanc

Wirra Wirra Catapult Shiraz

Soft drink and juice



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# Terms & conditions

## CONFIRMATION

CONFIRMATION: Bookings are confirmed once the room hire payment (or an agreed deposit amount) has been made along with the return of this signed terms & conditions to the Cathedral Hotel.

TENTATIVE BOOKINGS: The Cathedral Hotel will hold a tentative booking for the duration of 14 days only. After this time, Management reserves the right to release these bookings at their discretion.

CANCELLATION: if a cancellation occurs, the Cathedral Hotel will not refund the deposit. Additionally, cancellations made within two weeks of the function date will also incur a \$1000 cancellation fee.

## PAYMENTS

Payment must be made in full by the conclusion of your event. Cash, eftpos or credit card are the only acceptable forms of payment. If the agreed minimum spend is not reached, then the balance must be paid on the night.

## CLEANING

General cleaning is included in the cost of the function. However, if cleaning requirements following your function are deemed to be excessive by Cathedral Hotel Management, additional charge of \$200 will thus be incurred.

DECORATIONS: The Hotel does not permit anything to be screwed, nailed or adhered to any surface. Confetti, and the like, are also not permitted. Guests are to supply their own ladders and are asked that no furniture is used for standing on.

## BYO

No food or beverage is to be brought into the hotel by the client unless prior arrangements have been made with Management. Bottles of wine brought into the venue for consumption during functions are charged at the standard corkage rate of \$15 per bottle for the first six bottles. Any further bottles consumed are charged at \$20 per bottle with a maximum of 20 bottles per function.

The Cathedral Hotel practises responsible service of alcohol on all occasions. Any person deemed intoxicated will be refused the service of alcohol and evicted from the premises.

## RESPONSIBILITY

The client is financially responsible for any loss or damage caused by the client and/or their guests to the hotel and/or its property. The Cathedral Hotel is not responsible for any loss or damage to property, merchandise, personal effects or equipment of, or provided by, the client before, during or after the event. All damages must be paid by the client.

## COMPLIANCE

It is understood that the client will conduct the function in an orderly manner in full compliance within the Cathedral Hotels regulations and liquor licensing laws. Management reserves the right to exclude or eject any objectionable persons from the Hotel without liability and if required, will shut the function down early. Furthermore, Hotel Management reserves the right to refuse entry or service to any guest.

## MINORS

Minors are welcome on the Hotel premises when accompanied and supervised by a legal guardian. It is a legal requirement that minors vacate the Hotel by midnight. ID will be required to be produced to Management by guests who are consuming alcohol. Any underage guest caught consuming alcohol will be evicted immediately.