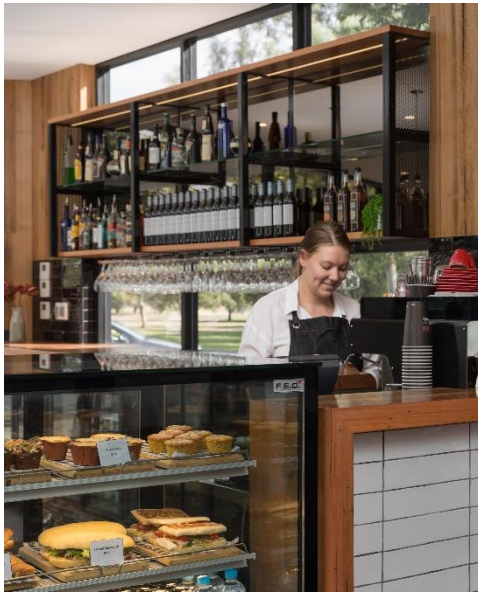
FUNCTION MENU



THE DECK BAR

An event space unlike any other….

The Deck is an exclusive venue perfect for social events and cocktail parties for up to 100 people. Featuring its own private bar, screens for presentations, dance floor and green walls, the Deck Bar is the prefect venue for any occasion.

CAPACITY

Seated: up to 60 guests
Cocktail: up to 100 guests

MINIMUM SPEND

Mon - Fri: $1,500
Sat - Sun: $2,000

*Minimum spends may vary in peak seasons and on public holidays

MENUS

COCKTAIL

Business or pleasure, it's our pleasure….

Whether you're after something light or fresh, our canapé menu caters for all.
Choose from either our finger food, substantial items
or an assortment of both!

Package Duration	Price PP
1 Hour	$25
2 Hours	$35
3 Hours	$45
The above packages include 3 hot and 3 cold selections	

UPGRADES

One additional hot or cold selection . . . . . $5.00 per person
Two additional hot or cold selections . . . . . $8.00 per person
Add one substantial selection . . . . . $8.00 per person

COCKTAIL

Business or pleasure, it's our pleasure….

SOMETHING COLD

Asian Kingfish Ceviche • coconut • coriander • chilli (GF)
Octopus • quail egg • cos • basil mayo (GF)
Smoke Salmon Roulade • citrus cream • verjuice (GF)
Hoisin Chicken Nori Rolls • black sesame • wasabi (GF)
Seared Lamb • hummus • pomegranate syrup (GF)
Angus Beef on Ciabatta • horseradish aioli • confit tomato relish
Bruschetta • vine ripened tomatoes • olive tapenade
Butternut Mille-Feuille • goats curd • caramalised onion

SOMETHING HOT

Crispy Atlantic Salmon • wombok • sweet and sour dressing
Lemon Pepper Squid Strips • peanut • tamarind
Baked Chicken Morsels • lime • mint yoghurt (GF)
Pulled Lamb Crouton • tzatziki • sumac
Spice Rubbed Beef Brisket • sweet potato • shaved asparagus (GF)
Pork Shoulder • apple slaw • grain mustard (GF)
Crumbed Haloumi • orange salsa • walnut
Confit Fennel Arancini • saffron mayo • white balsamic

SOMETHING SUBSTANTIAL

Panko Barramundi • hand cut chips • wasabi aioli
Chermoula Spiced Chicken Breast • greek salad • balsamic reduction (GF)
Asparagus and Preserved Lemon Risotto • fried basil • parmesan (GF)
Mini Pulled Beef Burger • bacon • potato wedges

SOMETHING SWEET

Green Tea Custard Tart • sesame praline
Marble Chocolate Mousse • citrus zest (GF)
Brownie Bites • Baileys ganache (GF)
Cold Berry Pudding • aniseed syrup

PLATTER MENU

Finger food for your guests to enjoy. Each platter serves 10 guests

House Made Vegetarian Dips Platter
grilled pita
toasted turkish pide
$35 per platter

Vegetable Crudités Platter
assorted vegetarian dips
basil garlic bread
$40 per platter

Mini Bruschetta
vine ripened tomatoes
whipped goats curd
verjuice
$45 per platter (20 pieces)

Gourmet Wraps & Petite Sandwiches
meat options
vegetarian options
$70 per platter (20pieces)

Local Cheese Platter
lavosh
house made fruit paste
dried fruits
$70 per platter (20 pieces)

Antipasto Platter
sliced cold cuts
smoked salmon
toasted rye
balsamic mushrooms
marinated olives
$80 per platter

Asian Delight Platter
vegetable spring rolls
vegetable samosa
fried pork dim sims
tempura prawn
$80 per platter (60 pieces)

Aussie Favourite Platter
mini meat pies
sausage rolls
pasties
$75 per platter (30 pieces)

Sliders Platter
crispy pork belly & wombok
chorizo & caramelised onion
angus beef & relish
$90 per platter (30 pieces)

Brochette
chermoula chicken
thai citrus prawn
five spiced pork
$90 per platter (30 pieces)

Surprises of the Sea Platter
panko barramundi
lemon pepper squid
potato spun wrapped prawn
$90 per platter (30 pieces)

Chook Platter
chilli ginger chicken bites
bbq chicken & avocado in ciabatta
teriyaki chicken skewers
$80 per platter (30 pieces)

DRINKS

BEVERAGE PACKAGES

Standard	Silver	Premium
Angove Chalk Hill Blue Bubbles	Tatachilla Sparkling	The Lane Lois Blanc de Blanc
Angove Chalk Hill Blue Sem Sav Blanc	Tatachilla Sav Blanc	The Lane Series Rose
Angove Chalk Hill Blue Moscato	Tatachilla Shiraz Cabernet	The Lane Series Pinot Gris
Angove Chalk Hill Blue Shiraz Cabernet	Angove Chalk Hill Blue Moscato	The Lane Series Shiraz
Carlton Draught	Asahi	Peroni
Coopers Light	Super Dry	Asahi
Great Northern Original	Coopers Light	Corona
Soft Drinks	Somersby Apple Cider	Somersby Apple Cider
Juices	Soft Drinks & Juices	Soft Drinks & Juices

Duration	Standard PP	Silver PP	Premium PP
1 Hour	$22	$27	$37
2 Hours	$30	$35	$45
3 Hours	$35	$40	$50
4 Hours	$40	$45	$55

GET IN TOUCH

We'll help you create perfect ...

RYDGES

SOUTH PARK ADELAIDE

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