



CAFE
ONE TWO NINE

STRATHMORE HOTEL

The Strathmore Hotel is located in the heart of the city, opposite the Sky City Casino, Convention Centre and Railway Station and only a five minute stroll to the Adelaide Oval. The Strathmore is your unique one stop events spot.

Following a stunning 14 month upgrade, this long established family-owned business aims to meet your needs and adapt to suit you wherever possible. Let us understand what you desire- and make it happen!

'let's make memories'



GARDEN BAR & DECK

For your more casual function of up to 70 guests, the Garden Bar & Deck is the perfect space.

Located on our ground floor, the Garden Bar is an undercover outdoor space within easy access to our bar.

CAPACITY

COCKTAIL STYLE 70 guests

EXCLUSIVE HIRE

MONDAY - THURSDAY

- GARDEN BAR & DECK \$300

FRIDAY - SUNDAY

- GARDEN BAR & DECK \$500

- DECK ONLY \$400 *group must be under 50 people*



CAFE ONE TWO NINE

Located on our ground floor, our newly refurbished Cafe is a bustling, yet more relaxed offering featuring the Strathmore's signature Stonegrill.

CAPACITY

COCKTAIL STYLE 50 guests

SEATED DINING 80 guests

This space is available for non-exclusive functions



SET MENU

2 COURSE \$40 per guest | 3 COURSE \$50 per guest

*choice of two entrees, two mains, two desserts
additional dish choices + \$2.5 per course, per person*

BREAD TO START

ENTREE

SALT AND PEPPER SQUID asian slaw, bulgogi dressing (gfo)
WILD MUSHROOM ARANCINI truffle aioli (veo)
THAI STYLE CHICKEN TENDERLOIN coconut rice, nuoc cham, coriander (gf)
BEEF SKEWERS, garlic sauce, herbed cous cous (gfo)

MAIN

CHICKEN, BEEF OR PLANT BASED SCHNITZEL chips, salad, choice of sauce (veo)
CHICKEN KIEV harissa, chimichurri, sweet potato crisp, saffron rice (gf)
ATLANTIC SALMON vietnamese salad, vermicelli noodle, mango salsa, sweet sticky soy dressing (gfo)
250G STONEGRILL RUMP chips, salad, choice of sauce (gfo) + **3pp**
BURNT BUTTER GNOCCHI tomato sugo, sage, pecorino romano (v)

DESSERT

BAILEYS AND CHOCOLATE MOUSSE macerated strawberry, mint (gf)
BLUEBERRY BRULEE CHEESECAKE praline, chantilly cream
PISTACHIO AND WHITE CHOCOLATE SEMIFREDDO raspberry coulis (gf)
MERINGUE CUP seasonal fruits, passionfruit pulp

SEASONAL VEGAN DISHES our chefs will curate a vegan menu option for your group. Speak to our friendly functions team for an option to match the season

(gf) gluten free (v) vegetarian (ve) vegan (o) option available



COCKTAIL PLATTERS

prices are per platter

ASSORTED DIPS PLATE wood fired pizza bread (v)(gfo)	50
PARTY FAVOURITES sausage rolls, pies, pasties (30)	80
ASIAN PLATTER samosas, spring rolls, dim sims (vo)(50)	80
SALT & PEPPER SQUID garlic aioli (20)	65
MEDITERRANEAN STYLE BEEF SKEWERS tzatziki (gf)(20)	80
WOOD FIRED PIZZA meatlovers, margherita, bbq chicken (veo)	75
└ gluten free bases available + 10	
MUSHROOM ARANCINI truffle aioli (veo) (20)	60
CHEESEBURGER SPRINGROLL burger sauce (20)	80
SOUTHERN STYLE CHICKEN SLIDER coleslaw, chipotle aioli (15)	85
WAGYU BEEF SLIDERS cheese, bacon, tomato sauce (15)	85
VEGAN V2 CHICKEN NUGGETS vegan aioli (ve)(20)	50
HEIRLOOM TOMATO BRUSCHETTA aged vinegar, whipped buratta (veo) (gfo) (20)	70
LAMB CROQUETTES pea puree, asparagus (20)	80
BBQ CHICKEN WINGS ranch dressing (20)	65
POPCORN CHICKEN sweet chilli aioli (30)	50
BACON, SPINACH AND 3 CHEESE FRITTATA (vo)(20)	65
MIXED DESSERT PLATTER (20)	90

(gf) gluten free (v) vegetarian (ve) vegan (o) option available

BEVERAGE PACKAGES

prices are per person

STANDARD

2 HOUR \$39
3 HOUR \$48
4 HOUR \$56

- SPARKLING
Reschke R Series Sparkling
- WHITE WINE
Reschke R Series Sauvignon Blanc
- ROSE
Reschke R Series Rose
- RED WINE
Reschke Bull Trader Shiraz
- BEERS
Hahn Superdry
XXXX Gold
- NON ALCOHOLIC
Heineken Zero
Wolf Blass Zero Sauvignon Blanc
Wolf Blass Zero Shiraz
- SOFT DRINK & JUICE

BAR TAB / SUBSIDISED DRINKS / CASH DRINKS
All guests must be on the same beverage package.

DELUXE

2 HOUR \$48
3 HOUR \$56
4 HOUR \$63

- SPARKLING
Brown Brothers "Origins" Prosecco
- WHITE WINE (choice of two)
Brown Brothers Moscato
'Skilly' By Skillogolee Riesling
Oyster Bay Sauvignon Blanc
Fat Bastard Chardonnay
- RED WINE (choice of two)
Bird In Hand Rose
Pepperjack Shiraz
Watkins Cabernet Sauvignon
Paracombe Pinot Noir
- BEERS
Hahn Superdry
Coopers Pale Ale
West End Draught
XXXX Gold
5 Seeds Cider
- NON ALCOHOLIC
Heineken Zero
Wolf Blass Zero Sauvignon Blanc
Wolf Blass Zero Shiraz
- SOFT DRINK & JUICE

PLATINUM

2 HOUR \$56
3 HOUR \$63
4 HOUR \$72

- SPARKLING
Bird In Hand Sparkling
- WHITE WINE (choice of three)
Pikes Riesling
Shaw & Smith Sauvignon Blanc
Chalk Hill Chardonnay
Mandoletto Pinot Grigio
- RED WINE (choice of three)
Bird In Hand Rose
Majella Musician Shiraz Blend
New Era Cabernet Sauvignon
Hentley Farm 'Villain & Vixen' GSM
Thistledown Gorgeous Grenache
- BEERS
Hahn Superdry
Coopers Pale Ale
West End Draught
XXXX Gold
Stone & Wood Pacific Ale
Hard Rated Alcoholic Lemon Squash
5 Seeds Cider
- NON ALCOHOLIC
Heineken Zero
Wolf Blass Zero Sauvignon Blanc
Wolf Blass Zero Shiraz
- SOFT DRINK & JUICE

TERMS & CONDITIONS

TENTATIVE BOOKINGS

We will hold for a maximum of seven days.
For December bookings, after the 1st of September we are able to hold bookings for two business days only.

DEPOSITS

To secure your function, a deposit of \$10 per guest is required. Deposits are due within seven days of booking your function.

Management reserves the right to cancel any booking which does not adhere to the terms and conditions attached to paying the deposit.

CONFIRMATION OF BOOKING

Booking numbers are required five days prior to the function, with final guarantee of attendance essential 48 hours before the function. This number will represent the minimum invoicing amount for function menus, cocktail food and drink packages.
Lunch bookings are to conclude by 4pm.

PAYMENT

Final payment must be made on the day of your event by cash or credit card. In cases where the minimum spend for the event is not achieved, the reminder will be charged as a room hire fee.
Pre-payment can be made if preferred. We do not accept cheques.
It is the function organisers responsibility to ensure they have the appropriate form of payment on the day of the event.

MENU SELECTION

Menu details and beverage options are required in writing 14 days prior to your booking. Please inform us of any dietary requirements five days prior to the function so we can cater for your every need. All guests affiliated with a booking must be on the same function menu and the same beverage option.

PREFERRED SUPPLIERS

Little Big Balloon Co - hello@littlebigballoonco.com.au
Olympic Party Hire - 8346 5545 | info@olympichire.com.au
East End Flower Market - hello@eastendflowermarket.com.au | 8225 6477

RESPONSIBILITY

Organisers are financially responsible for any loss or damage sustained to The Strathmore Hotel by the organiser or caused by guests attending the function. The hotel claims no responsibility for any loss or damage to personal items left on the premises prior to or following the function.

DECORATIONS

You are welcome to decorate your hired space. We do not allow glitter, table scatters or confetti. Should you need assistance with your decorations, we would be happy to accommodate.

DUTY OF CARE

At all times responsible service of alcohol is practiced at the hotel. Intoxicated individuals will not be served alcohol. The Strathmore Hotel has the legal responsibility to refuse service or remove patrons for inappropriate or offensive behaviour without liability. The law in respect of people under 18 years of age will be enforced at all times. Approved identification must be provided upon request.

CANCELLATION POLICY

A minimum of 14 days' notice is required for a full refund of the booking deposit. Less than 14 days' notice will result in the loss of deposit to cover any costs to the hotel.