NIGHTS AT PETER RABBI



Networking, celebrations and birthdays at Peter Rabbit



Fresh, healthy and hearty function food at Peter Rabbit

CELEBRATIONS AT PR

When you enter through our garden gates, the perfect function venue awaits.

A quaint and quirky wonderland, overgrown with leaves and vines, creates the perfect backdrop to enjoy some food and wine.

Our secret garden is a perfect space for a cocktail party, special birthday celebration, engagement or wedding for up to 120 guests.

Peter Rabbit comes alive at night with twinkly lights, a spacious garden to mingle, a shiny disco ball and dance floor to kick your heels off to and plenty of seating or standing space under cover or under the stars.

Our space remains remains cool and shady in the summer and warm and cosy in the winter.

Our menu is tailored to your tastes with grazing tables, canapes and shared feasts available to suit all kinds of get togethers.

The prices quoted in the Nights at Peter Rabbit Function Package are current from 1 July 2022 to 30 June 2023. Prices may increase by up to 5% to cover the fluctuation in cost of goods and services beyond 30 June 2023.

EXCLUSIVE HIRE of the entire cafe & function space

> **CAPACITY** 120 guests

FUNCTION HOURS Monday to Sunday from 4:30pm

NO MINIMUM SPEND

NO VENUE HIRE FEE

GF, VEGO & VEGANS all dietaries catered for

INCLUDED IN HIRE Venue sound system Microphone Vinyl DJ decks for use Fire pit in winter

DINE WITH US Suitable for up to 45 guests

LET US SET THE TABLE AND WELCOME YOU TO EXPERIENCE A SEATED SHARED FEAST UNDER THE STARS AT PETER RABBIT AFTER DARK. A WONDERFUL WAY TO CELEBRATE AN INTIMATE ENGAGEMENT, A WEDDING OR A SPECIAL BIRTHDAY WITH YOUR NEAREST.

MAINS (SELECTION OF 2 OF THE FOLLOWING TO SHARE)

6 hour beef brisket, sweet potato skordalia, leek, parsley, tomato oil, almonds Tempura eggplant, cashew cheese sauce, sticky hoisin, chilli, watercress Whole roasted cauliflower, braised chickpea, yoghurt, zaatar spice

Tagliatelle, chorizo, leek, femented chilli, nduja pangrattato

SIDES (INCLUDED)

Heirloom tomato, buffalo mozzarella, roasted garlic vinaigrette, basil Roasted brussel sprouts, celeriac and granny smith slaw Smashed kipfler potatoes, garlic and chive butter, parmesan

DRINKS (3 HOUR PACKAGE)

Hither & Yon Prosecco Hustle and Vine Pinot Gris Unico Zelo Tropo Pinot Noir Peter Rabbit Draught, West End and Stone & Wood on tap A selection of mocktails, non-alcoholic beer & soft drinks available

\$120^{PP}

ENQUIRE ABOUT ADDING

An Aperol Spritz on arrival Entree or dessert

*Please note menu and beverage selections are subject to availability and seasonal changes.



NOSH & NATTER Suitable for 30 or more guests

THE ALTERNATIVE COCKTAIL PARTY FOR BIRTHDAYS & GET TOGETHERS. NOSH & NATTER ON A SELECTION OF SAVOURIES AND DRINKS IN OUR SECRET GARDEN.

CANAPES (SELECTION OF THE FOLLOWING)

Pressed potato hash, whole egg mayonnaise, pecorino

Turkish bread, marinated mushrooms, cashew cheese

Crostini, smoked salmon, citrus cream cheese

Brioche slider, beef brisket, cabbage slaw, cucumber aioli

Chicken & vermicelli spring roll / Cabbage & carrot spring roll, sweet soy sauce

Roasted cherry tomatoes, whipped feta, fermented chilli, honey, sunflower seed (served with warm bread to share)

Seasonal hummus, spiced lamb mince, mint verde, almonds, pickled cucumbers (served with warm bread to share)

Tortilla chips, mixed beans, tomato salsa, cumin créme fraiche, guacamole

Beer battered fries, whole egg mayonnaise

Coconut pana cotta, seasonal fruit, sweet crumble

Milk chocolate and rooibos tea macaron, almond sponge

DRINKS (4 HOUR PACKAGE)

Hither & Yon Prosecco Hustle and Vine Pinot Gris Unico Zelo Tropo Pinot Noir Peter Rabbit Draught, West End and Stone & Wood on tap A selection of mocktails, non-alcoholic beer & soft drinks available

*Please note menu and beverage selections are subject to availability and seasonal changes.

ENQUIRE ABOUT ADDING

Cocktails from our caravan

Gin & Tonic Bar





GATHER & GRAZE Suitable for 40 to 120 guests

PERFECT FOR CORPORATE CELEBRATIONS OR NETWORKING EVENTS WHERE YOU WANT TO GRAZE & MINGLE IN OUR GARDEN WITH A REFRESHING SELECTION OF DRINKS ANY NIGHT OF THE WEEK.

GRAZING TABLE WITH A SELECTION OF NIBBLES

2-3 locally sourced cheeses (e.g Soft Onkaparinga Brie, Adel Blue, Clothbound Cheddar)

Cured meats (e.g. prosciutto, salami, capicola)

Seasonal fruits (e.g. blueberries, raspberries, grapes, pineapple, watermelon)

House-made dips (e.g. hummus, pesto, romesco etc.)

All the other goodies such as chips, crackers, chocolate, bread, lollies, dried fruit, nuts etc.

DRINKS (4 HOUR PACKAGE)

Hither & Yon Prosecco Hustle and Vine Pinot Gris Unico Zelo Tropo Pinot Noir Peter Rabbit Draught, West End and Stone & Wood on tap A selection of mocktails, non-alcoholic beer & soft drinks available

ENQUIRE ABOUT ADDING

Canapes

Gin & Tonics served from our Mr Todd's caravan



*Please note menu and beverage selections are subject to availability and seasonal changes.



A PARTY LIKE NO OTHER Suitable for 40 to 120 guests

DANCE THE NIGHT AWAY AND ENJOY AN AFFORDABLE RANGE OF BEVERAGES AND SCRUMPTIOUS FOOD WITH A SUBSIDISED PARTY PACKAGE. PERFECT FOR 18TH & 21ST BIRTHDAYS!

CANAPES (SELECTION OF THE FOLLOWING)

Pressed potato hash, whole egg mayonnaise, pecorino

Turkish bread, marinated mushrooms, cashew cheese

Crostini, smoked salmon, citrus cream cheese

Brioche slider, beef brisket, cabbage slaw, cucumber aioli

Chicken & vermicelli spring roll / Cabbage & carrot spring roll, sweet soy sauce

Roasted cherry tomatoes, whipped feta, fermented chilli, honey, sunflower seed (served with warm bread to share)

Seasonal hummus, spiced lamb mince, mint verde, almonds, pickled cucumbers (served with warm bread to share)

Tortilla chips, mixed beans, tomato salsa, cumin créme fraiche, guacamole

Beer battered fries, whole egg mayonnaise

Coconut pana cotta, seasonal fruit, sweet crumble

Milk chocolate and rooibos tea macaron, almond sponge

4 HOUR DISCOUNTED DRINK PACKAGE

This subsidised package gives guests 50% discount on beers and wines on the night, as well as access to all base spirits.

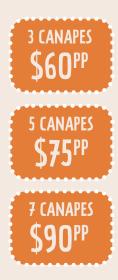
- \$5 Hither & Yon Prosecco
- \$5 Hustle and Vine Pinot Gris
- \$5 Unico Zelo Tropo Pinot Noir
- \$5 Peter Rabbit Draught & West End Draught on tap
- \$10 Base spirits with mixers

*Please note menu and beverage selections are subject to availability and seasonal changes.

ENQUIRE ABOUT ADDING

A Gourmet Grazing Table

Late night chips for those midnight munchies!





ADD A GRAZING TABLE

A GOURMET GRAZING TABLE IS A GREAT ADD ON AS AN ENTREE OPTION PRIOR TO DINNER OR FOR A MORE EXTENSIVE CANAPE OFFERING.

GRAZING TABLE FOR GUESTS (INCLUDING A SELECTION OF THE FOLLOWING)

2-3 locally sourced cheeses (e.g Soft Onkaparinga Brie, Adel Blue, Clothbound Cheddar)

Cured meats (e.g. prosciutto, salami, capicola)

Seasonal fruits (e.g. blueberries, raspberries, grapes, pineapple, watermelon)

House-made dips (e.g. hummus, pesto, romesco etc.)

All the other goodies such as chips, crackers, chocolate, bread, lollies, dried fruit, nuts etc.



*Please note menu and beverage selections are subject to availability and seasonal changes.



APPRECIATE A TIPPLE OR TWO?

ADD ON BASE SPIRITS TO OUR STANDARD DRINKS PACKAGE OR SWAP IT ALL OUT FOR A DELUXE PACKAGE OF WINE, BEER AND SPIRITS FOR YOUR EVENT.

ADD ON BASE SPIRITS

Australian Distilling Co. Gin Australian Distilling Co. Vodka Monkey Shoulder Scotch

DELUXE DRINKS PACKAGE

Hither & Yon Prosecco
Hustle and Vine Pinot Gris
Ben Murray 2021 Riesling
Fierce III Dry Rose
Unico Zelo Tropo Pinot Noir
White Gate 2021 Syrah
All rotating tap beers including craft beers
Barossa Apple Cider
A selection of mocktails, non-alcoholic beer & soft drinks available



Spirits served with mixers

Australian Distilling Co. Gin Australian Distilling Co. Vodka Bacardi White Rum Jameson Irish Whiskey Buffalo Trace Bourbon Monkey Shoulder Scotch







COCKTAILS FROM MR TODD'S

ADD A SHOWPIECE AND A COCKTAIL (OR TWO) TO YOUR EVENT WITH COCKTAILS SERVED FROM OUR LITTLE GREEN VAN – MR TODD'S TAVERN.

GIN & TONICS FROM MR TODD'S (1 HOUR)

We'll open up our little green van - Mr Todd's Tavern - for the first hour of the night and treat your guests to a selection of SA gins, paired with delicious fresh garnishes for the first hour of your event. What a great way to kick off the night!

APEROL SPRITZ ON ARRIVAL

A refreshing way to kick off the party! Add an Aperol Spritz to your drinks menu and welcome everyone with a spritzy sip on arrival.

COCKTAIL HOUR AT MR TODD'S (1 HOUR, SELECTION OF 2 COCKTAILS TO OFFER)

Top or tail your evening with some special cocktails for all of your guests, served out of our little green van - Mr Todd's Tavern. Let our bar manager work with you to design 2 cocktails for your guests to select from.

Some of our cocktails available include;

Cosmo - Vodka, Triple Sec, Cranberry Juice Old Fashioned - Bourbon, Orange Bitters Espresso Martini - Vodka, Espresso Dark & Stormy - Spiced Rum, Ginger Ale Aperol Spritz - Aperol, Prosecco









Functions at Peter Rabbit can be tailored to suit your budget and event requirements.

Get in touch to find out more.



