

—The—
UNLEY

FUNCTIONS



FUNCTION SPACES

THE PATIO

Capacity: 50 Seated | 70 Cocktail

Semi - Private
First Floor
TV Screen
AV input
Microphone



**The first floor is accessible via stairs only and does not have accessible entrance.*

FUNCTION SPACES

TERRACE

Capacity: 30 Seated | 50 Cocktail

Semi - Private
First Floor
TV Screen



**The first floor is accessible via stairs only and does not have accessible entrance.*

FUNCTION SPACES

ROOFTOP BAR

Capacity: 40 Seated | 70 Cocktail

Semi - Private
First Floor
TV Screen
Bluetooth speaker
Microphone



**The first floor is accessible via stairs only and does not have accessible entrance.*

FUNCTION SPACES

LEVEL ONE EXCLUSIVE

Capacity: 100 Seated | 150 Cocktail

First Floor

Private

AV Input

3 x TV Screens

Microphone

Our level one exclusive space combines the patio, terrace and rooftop. We can accommodate a combination of a cocktail and seated function across the areas.



**The first floor is accessible via stairs only and does not have accessible entrance.*

FUNCTION SPACES

LOUNGE

Capacity: 25 Seated | 50 Cocktail

Semi - Private
Ground Floor
TV Screen



FUNCTION SPACES

DOWNSTAIRS BAR

Capacity: 20 Seated | 60 Cocktail

Ground Floor
Semi - Private
TV Screen



FUNCTION SPACES

GROUND FLOOR EXCLUSIVE

Capacity: 50 Seated | 110 Cocktail

Ground Floor
Private*
AV Input
2 x TV Screens
Microphone



**Access to first floor is through ground floor*

FUNCTION MENU

PLATTERS (25 PIECES)

Vegan pies (LD, VG) Tomato sauce	85
Chicken satay skewers (LG) Peanut satay sauce	90
Mushroom focaccia bruschetta (LDO, VG) Roast mushroom on focaccia croutons with balsamic glaze	80
Beef pies Tomato sauce	90
Mac n cheese croquettes (V) Chipotle mayo	85
Vegetable spring rolls (LD, V) Sweet chilli sauce	70
Sausage rolls (LD) Tomato sauce	90
Beef and mushroom pintxos (LD) Marinated beef, roasted mushroom, croutons	70
Prawn chorizo (LDO, LG) Grilled prawn and chorizo skewers with chipotle aioli	95
Lemon tartlet (V) Lemon curd, sweet tartlets	95
Cheese platter (LGO, V) Blue cheese, brie, Fontina, dried apricot, crackers, grissini, olives, strawberries, carrot and cucumber sticks	135

SLIDERS (MINIMUM 15 OF THE SAME TYPE)

Sticky pork belly bao buns (LD) Pickled carrots, coriander, sesame seeds	6 each
Vegetarian focaccia sandwich (LDO, LGO, V) ucchini, tomato, basil aioli, greens, focaccia	6 each
Beef sliders (LGO) Pickles, cheese, tomato sauce, aioli	7 each

PIZZAS

Margherita (LDO, LGO, V, VGO) Napoli sauce, cherry tomato, mozzarella, basil	75
Honey diabola (LDO, LGO) Napoli sauce, mozzarella, pepperoni, chilli, honey	75
Italian sausage pizza (LDO, LGO) Napoli sauce, mozzarella, Italian sausage, mushroom, rosemary, roasted capsicum	75
Garlic potato pizza (LDO, LGO, V, VGO) Confit garlic, mozzarella, rosemary, mushroom	75

KIDS PLATTERS

Chicken nuggets (LD) Tomato sauce	50
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SET MENU

SET ALTERNATE DROP MENU

All courses are served as an alternate drop.
Dietaries can be accommodated when pre-arranged

2 Course | \$65

3 Course | \$70

ENTRÉE (GUESTS PICK 2)

Sticky pork belly adobo (LD, LG)
Slow braised pork belly, pickled shallot, adobo sauce

Grilled haloumi (LG, V)
Lemon, honey , herb oil

Cheesy garlic focaccia (V, VGO)
Extra virgin olive oil, garlic confit, parmesan cheese

MAINS (GUESTS PICK 2)

Sirloin steak (LD, LG)
Potato, broc top, beef jus lie

Seared salmon (LG)
Smoked tomato puree, broc tops, lemon

Rosemary garlic chicken breast (LDO, LG)
Cannelini beans, chorizo, sundried tomato, jus

Pumpkin Salad (LD, LG, VG)
Hummus, quinoa, pumpkin, raisin

DESSERT

Chocolate and berries (V, VGO)
Chocolate icecream, strawberries



WHAT WE OFFER

DRINKS OPTIONS

Guest buy own

Cocktails

Subsidised bar tab

Limited bar tab

Drinks packages (on enquiry)

You may bring your own wine for a corkage fee of \$18 per bottle. Ask us about our discounted corkage rate if you purchase your wine from

FOOD OPTIONS

Set Menu

À La Carté

Platters

We do not charge a cakeage fee if you cut your own cake, and we supply plates, spoons and cake knife

We charge a flat rate of \$100 to have the chef cut and serve the cake, we supply plates and spoons

SET-UP

We supply table linen free of charge, black or white

We allow most decorations excluding table scatters and confetti

We supply wristbands for bar tabs and have multiple colours to choose from

SECURITY

We require a security guard for all 18th and 21st Birthdays and all functions over 80pax, who will be supplied by the venue

AV

DJ's always make the atmosphere, this can be organised by you or we can supply for you at an additional cost.

We have microphone capabilities

We allow your own playlists for exclusive functions, please contact us prior to your event to arrange this

We have TV screens in all areas, please contact us prior to your event to arrange use

We offer a walk through and meeting with our functions manager in the lead up to your event, where all aspects of the event will be discussed and finalised.

We require all details to be finalised 14 days prior to your event, and all outstanding payments for food to be paid 7 days prior to the event date.



CONTACT

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