



THE  
**CREMORNE**  
18 HOTEL 54

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**EVENTS PACK**

CELEBRATIONS | BIRTHDAYS | ENGAGEMENTS

PRESENTATIONS | MEETINGS

EVENT LAUNCHES | CONFERENCES

RESERVATIONS@CREMORNEHOTEL.COM.AU



## WELCOME TO THE CREMORNE HOTEL

BE CAPTIVATED AT THE CREMORNE HOTEL, THE ESSENCE OF ADELAIDE HOSPITALITY. THE CREMORNE HOTEL OFFERS A PERFECT SETTING AND SPECIALISES IN CREATING TRULY MEMORABLE EXPERIENCES FOR YOU AND YOUR GUESTS. OFFERING A SINGLE POINT OF CONTACT, WE CAN METICULOUSLY PLAN AND DELIVER YOUR SPECIAL EVENT. OUR FUNCTIONS PACKAGE IS INTENDED AS A GUIDE IN PLANNING YOUR FUNCTION. WE UNDERSTAND THAT EACH CLIENT'S NEEDS ARE DIFFERENT AND WE WILL WORK CLOSELY WITH YOU, LISTEN TO YOUR IDEAS AND DESIGNS TO TAILOR MAKE A COMPLETE PACKAGE THAT MEETS YOUR INDIVIDUAL REQUIREMENTS. WE ARE HERE TO ENSURE YOUR PREPARATIONS FOR THAT SPECIAL EVENT ARE WELL ORGANISED AND SEAMLESS. OUR INTEGRITY, CREATIVITY AND PASSION ENSURES EACH AND EVERY EVENT IS A UNIQUE AND AN UNFORGETTABLE EXPERIENCE. 'YOUR STORY BECOMES PART OF OUR STORY'. WE LOOK FORWARD TO HOSTING YOUR SPECIAL EVENT.

## THE CORNER

TOMMY'S CORNER IS OUR PRIVATE ROOM IDEAL FOR CONFERENCES OR AS AN EXCLUSIVE DINING AREA.

CAPACITY: 16 GUESTS SIT DOWN

ROOM HIRE: \$150

*SUBJECT TO MINIMUM SPEND*

### CONFERENCE FACILITIES

PROJECTOR

MICROPHONE

SERVICE CALLING SYSTEM

WIFI





## THE LANDING

THE LANDING IS OUR PERFECT PARTY ROOM, SITUATED UPSTAIRS WITH BALCONY ACCESS AND BAR. WITH EXCLUSIVE ACCESS TO THIS SPACE, IT IS IDEAL FOR ANY LARGE PRIVATE FUNCTION OR CELEBRATION.

CAPACITY: 40 COCKTAIL | 20 SIT DOWN

ROOM HIRE: \$150

*MINIMUM SPEND MONDAY - THURSDAY \$1000*

*MINIMUM SPEND FRIDAY - SUNDAY \$1500*



## THE COURTYARD

BOOK THE COURTYARD FOR AN EASY AFTERNOON OR A SPECIAL CELEBRATION. THE LIGHT FILLED SPACE BOASTS THE PERFECT MIX OF UNDERCOVER AND OUTDOOR SPACE. WHATEVER THE OCCASION YOU ARE HOSTING, THE CLEVER DESIGN + AMBIENT ATMOSPHERE OF THE COURTYARD FUNCTION SPACES OFFERS THE PERFECT SETTING FOR ANY OCCASION.

CAPACITY: 30 - 60 GUESTS\*

*MINIMUM SPEND VARY DEPENDING ON FUNCTION DATE*



## CONFERENCING

10 GUESTS MINIMUM

### CONFERENCE FACILITIES

PROJECTOR  
MICROPHONE  
SERVICE CALLING SYSTEM  
WIFI

#### OPTION 1 | \$35PP

##### MORNING TEA

CHOOSE 1 ITEM FROM THE SWEET SELECTION

##### LUNCH

ASSORTED SANDWICHES FILLED WITH A SELECTION OF MEATS AND SALADS (INCLUDES VEGETARIAN OPTIONS)

##### AFTERNOON TEA

CHOOSE 1 ITEM FROM THE SWEET SELECTION MENU

#### OPTION 2 | \$20PP + LUNCH ORDER

##### MORNING TEA

CHOOSE 1 ITEM FROM THE SWEET SELECTION MENU

##### LUNCH

LUNCH ON CONSUMPTION FROM OUR BISTRO MENU

*\*STAFF CAN MAKE A BOOKING IN THE BISTRO OR MEALS CAN BE SERVED IN THE ROOM*

##### AFTERNOON TEA

CHOOSE 1 ITEM FROM THE SWEET SELECTION MENU

## CONFERENCING | MENU

### SWEET SELECTION

SCONES WITH JAM & WHIPPED CREAM  
ASSORTED DANISHES  
HEALTHY BARS (GF, VE, LF)  
ASSORTED SWEETS AND CAKES (GF ON REQUEST)  
FRESH FRUIT SELECTION (GF, VE, LF)  
BANANA + WALNUT LOAF, SALTED MAPLE BUTTER  
FRIENDS (GF)  
HARD + SOFT CHEESE PLATE WITH CRACKERS + FRUIT  
(GF ON REQUEST)

### BREAD SELECTION

SANDWICHES (GF + VG ON REQUEST)  
FILLED WITH A SELECTION OF MEATS + SALADS  
(INCLUDES VEGETARIAN OPTIONS)

### ADD ON PLATTERS SECTION TBA

TWO HOUSE MADE DIPS \$40  
MEAT + CHEESE BOARD \$80  
SEASONAL FRUIT \$40  
HOUSE MADE PETIT FOURS (30 ITEMS) \$80  
BEVERAGES

\*WE WILL CONFIRM MENU TWO WEEKS PRIOR TO YOUR EVENT.  
DIETARY REQUIREMENTS WILL BE CATERED FOR WITH  
PRIOR NOTICE



## CANAPÉ MENU

5 FOR \$30 PER PERSON

\$5 FOR EACH ADDITIONAL

### COLD

SALMON GRAVLAX BLINIS, DILL CREAM, PICKLED ONION

BEEF TARTARE, CURED EGG YOLK, CRUTE

BAKED FROMAGE TART, ROAST BEETROOT, GOATS CURD, THYME

BRUSCHETTA, WIPPED RICOTTA, BASIL, CHILLI, HONEY

WHITE PEA HUMMUS, PICKLED RADISH, FLATBREAD

TUNA TARTARE, SESAME, AVOCADO, CUCUMBER

### HOT

PORK + FENNEL SAUSAGE ROLLS, TOMATO RELISH

VEGETABLE GYOZA, PONZU SAUCE

PRAWN + GINGER DUMPLINGS, SESAME DIPPING SAUCE

TANDOORI CHICKEN SKEWERS, CUCUMBER RAITA

BATTERED FISH, TARTARE, LEMON

WILD MUSHROOM + BLACK TRUFFLE ARANCINI

TERIYAKI PORK BELLY SKEWERS, SPRING ONION, NORI CHUTNEY

TEMPURA PRAWNS, MISO TAHINI

MINI PEPPER BEEF PIE, BEERENBURG TOMATO RELISH

RESERVATIONS@CREMORNEHOTEL.COM.AU | (08) 8272 9746

## SUBSTANTIAL

### \$10 EACH - PER PERSON

CREMORNE FRIED CHICKEN, STICKY SAUCE, SESAME SEED AIOLI

SALT + PEPPER SQUID, DILL MAYO, CHIPS

CRISPY FISH + CHIPS, TARTARE, LEMON

MINI CHEESEBURGER + FRIES

## SHARING PLATTERS

### \$40 PLATTERS

TWO HOUSE MADE DIPS

SEASONAL FRUIT

### \$80 PLATTERS

MEAT + CHEESE BOARD





## SIT DOWN MENU

YOUR SELECTION OF: 2 ENTREES | 3 MAIN COURSES | 2 DESSERTS  
ADDITIONAL SELECTION (ANY COURSE) \$10PP PER CHOICE

MENU IS SEASONALLY ADJUSTED AND SUBJECT TO CHANGE.  
PLEASE CONTACT OUR FUNCTIONS CO-ORDINATOR FOR  
MORE INFORMATION

### SHARED

2 COURSE \$60PP | 3 COURSE \$75PP  
SERVED AS PLATES IN THE CENTRE OF THE TABLE

### ALTERNATE DROP

2 COURSE \$60PP | 3 COURSE \$75PP

### CHOICE

2 COURSE \$70PP | 3 COURSE \$85PP  
SERVED INDIVIDUALLY TO EACH GUEST

### ENTRÉE

DUCK + PISTACHIO TERRINE, CORNICHONS,  
PORT WINE JELLY, PEARL ONIONS

SUGAR CURED SALMON, DILL MASCARPONE,  
BUTTERMILK PANCAKES, ROE

BUFFALO MOZZARELLA, COMPRESSED PEAR,  
JAMON, FIGS, VINCOTTO

POACHED PRAWNS, PICKLED RADISH,  
SESAME SEED AIOLI, FERMENTED CABBAGE

### MAIN

CHAR GRILLED BEEF FILLET, SMOKED POTATO PURÉE,  
ROASTED FIELD MUSHROOMS

PAN FRIED BARRAMUNDI, CITRUS BRAISED LEEKS,  
GREEN PEAS, CRAB VELOUTÉ

CORN FED CHICKEN BREAST, ASPARAGUS,  
PORCINI CREAM, BLACK GARLIC

ZA'ATAR ROASTED CAULIFLOWER, FREEKEH SALAD,  
CURRANTS, FIRED ONION, SMOKED ALMONDS

### DESSERT

SAFFRON POACHED PEARS, VANILLA PANNA COTTA,  
TOFFEE WALNUTS

JASMIN RICE PUDDING, APRICOT JAM

HAZELNUT TIRAMISU

CHEESE BOARD, LOCAL + INTERNATIONAL SELECTION,  
QUINCE PASTE, HOUSE MADE CRACKERS

### SIDES \$10 PER SERVE

CHAT POTATOES, PARMESAN

MIXED LETTUCE SALAD, WHITE BALSAMIC DRESSING

STEAMED GREENS, SMOKED ALMONDS

CHILLI + OREGANO FRIES

## 2023 TERMS & CONDITIONS

**PREAUTHORISATION SECURITY DEPOSIT** IS REQUIRED FOR ALL BOOKINGS AT \$10 PER PERSON. IN THE EVENT OF A CANCELLATION OCCURRING WITHIN 24 OF THE EVENT START TIME, THIS PREAUTHORISATION WILL BE CHARGED TO YOUR CARD.

**MINIMUM CATERING:** ALL EVENTS AT THE CREMORNE HOTEL REQUIRE CATERING FOR ALL GUESTS. A MINIMUM FOOD CHARGE OF \$20 PER HEAD APPLIES FOR COCKTAIL PARTIES. A MINIMUM FOOD CHARGE OF \$30 PER HEAD APPLIES FOR SIT DOWN LUNCHEES OR DINNERS.

**ACCESS TIMES:** DAY BOOKINGS ARE TAKEN TO 5:00PM ONLY, WRITTEN APPROVAL FROM HOTEL MANAGEMENT MUST BE GIVEN TO GO PAST THIS TIME. FOR EVENING BOOKING FUNCTIONS ACCESS CANNOT BE GUARANTEED BEFORE 5:30PM.

**PAYMENT:** FINAL NUMBERS AND FULL PREPAYMENT IS REQUIRED 7 DAYS PRIOR TO YOUR EVENT. THE NUMBER WE HAVE RECORDED 7 DAYS PRIOR WILL REPRESENT THE MINIMUM NUMBERS FOR WHICH YOU WILL BE CHARGED. EVENTS MUST BE PAID FOR IN FULL PRIOR TO THE DAY AND ANY ADDITIONAL CHARGES SETTLED ON THE DAY/NIGHT VIA CASH OR CREDIT CARD. PERSONAL CHEQUES ARE NOT ACCEPTED.

**COVID-19** POLICIES AT THE CREMORNE HOTEL: OUR NUMBER ONE PRIORITY IS CREATING A SAFE ENVIRONMENT FOR OUR PATRONS. WE HAVE IMPLEMENTED SEVERAL SAFETY MEASURES INCLUDING SOCIAL DISTANCING AND INCREASED HYGIENE PRACTICES TO ENSURE THE WELL BEING OF BOTH OUR PATRONS AND STAFF. WE HAVE HAND SANITISER AVAILABLE AND SITUATED AROUND ALL EVENT SPACES AND OUR STAFF WILL BE FREQUENTLY CLEANING AND DISINFECTING SURFACE AREAS. WE DO ASK THAT IF ANY PATRONS ARE NOT FEELING WELL OR SHOWING SYMPTOMS TO STAY HOME. IF AN EVENT NEEDS TO BE POSTPONED; PLEASE CALL OUR EVENTS MANAGER TO RESCHEDULE. PLEASE BE ASSURED THAT THE CREMORNE HOTEL WILL CONTINUE TO ACT IN ACCORDANCE WITH THE ADVICE FROM THE GOVERNMENT AND SA HEALTH REGARDING COVID-19 AND ITS DEVELOPMENTS.

**POSTPONEMENT:** IF YOU HAVE GIVEN THE CREMORNE TWO WEEKS NOTICE, YOUR DEPOSIT CAN BE TRANSFERRED TO A NEW DATE WITHIN A 12 MONTH PERIOD.

**PRICE:** PLEASE NOTE THAT PRICES AND PRODUCTS ARE SUBJECT TO AVAILABILITY AND CHANGE AND MAY ALTER WITH NOTIFICATION. HOWEVER THEY ARE FIRM FROM PAYMENT OF DEPOSIT FOR 2 MONTHS.

**MENU:** DETAILS MUST BE FINALISED AT LEAST 14 DAYS PRIOR TO FUNCTION. MENU ITEMS MAY CHANGE DUE TO SEASONALITY AND AVAILABILITY. EVENT PRICES MAY VARY MARGINALLY IF EVENT BOOKED BEYOND 12 MONTHS OF DEPOSIT PAYMENT.

**ALLERGY STATEMENT:** THE CREMORNE HOTEL RECOMMENDS GUEST INVITATIONS TO BE PRINTED WITH 'FOOD ALLERGY AND DIETARY REQUIREMENTS TO BE ADVISED WITH ACCEPTANCE'. THESE DETAILS ARE PROVIDED WITH FINAL NUMBERS. MANAGEMENT CANNOT GUARANTEE TRACES OF AN ALLERGY ITEMS NOT PRESENT. COMPLIANCE IT IS UNDERSTOOD THAT THE ORGANISER WILL CONDUCT THE FUNCTION IN AN ORDERLY MANNER IN FULL.

**DRESS CODE:** MANAGEMENT RESERVES THE RIGHT TO REFUSE ENTRY BASED ON CONSIDERATION OF THE HOTEL'S DRESS CODE. BAR ACCESS CANNOT BE GUARANTEED AFTER YOUR EVENT.

**RESPONSIBILITY:** ORGANISERS ARE FINANCIALLY RESPONSIBLE FOR ANY DAMAGE/ BREAKAGES SUSTAINED TO THE CREMORNE BY THE ORGANISER, ORGANISER'S GUESTS, INVITEES OR OTHER PERSONS ATTENDING THE FUNCTION. THE CREMORNE WILL NOT ACCEPT ANY RESPONSIBILITY FOR THE DAMAGE OR LOSS OF MERCHANDISE LEFT PRIOR TO OR AFTER THE FUNCTION.

**RESPONSIBLE SERVICE OF ALCOHOL:** THE CREMORNE PRACTISES RESPONSIBLE SERVICE OF ALCOHOL ON ALL OCCASIONS. INTOXICATED INDIVIDUALS WILL NOT BE SERVED ALCOHOL. COMPLIANCE WITH THE CREMORNE'S REGULATIONS AND LIQUOR LICENSING LAWS. MANAGEMENT RESERVES THE RIGHT TO EXCLUDE OR EJECT ANY OBJECTIONABLE PERSONS FROM THE CREMORNE WITHOUT LIABILITY AND IF REQUIRED, WE WILL SHUT THE FUNCTION DOWN EARLY.

**EQUIPMENT:** ORGANISERS ARE FINANCIALLY RESPONSIBLE FOR ANY DAMAGE/ BREAKAGES OF EQUIPMENT OWNED BY THE CREMORNE OR SUB-HIRED BY THE CREMORNE. DISPLAYS AND SIGNAGE: NOTHING IS TO BE NAILED, SCREWED OR ADHERED TO ANY WALL OR OTHER SURFACE OR PART OF THE BUILDING. BLUE TAC IS BY HOTEL MANAGEMENT APPROVAL ONLY.

**CLEANING:** GENERAL CLEANING IS INCLUDED IN THE COST OF THE FUNCTION. IF CLEANING REQUIREMENTS FOLLOWING YOUR FUNCTION ARE JUDGED TO BE EXCESSIVE, AN ADDITIONAL CLEANING FEE MAY BE CHARGED. CONFETTI RICE OR OTHER SIMILAR PRODUCTS ARE NOT PERMITTED IN FUNCTION ROOMS OR ANY PART OF THE CREMORNE HOTEL NOR WITHIN THE GROUNDS.

**CAKEAGE:** A FEE \$1.50PP WILL APPLY FOR GUEST TO SERVE THEIR OWN CAKE, WITH THE SUPPLY OF ADDITIONAL PLATES AND SERVIETTES. \$3.50PP APPLIES IF GUESTS WOULD LIKE FOR STAFF TO CUT AND SERVE THEIR CAKE. A \$5.50PP FEE APPLIES WITH THE ADDITION OF RASPBERRY COULIS AND CREAM.

**SECURITY:** FUNCTIONS SUCH AS 21ST BIRTHDAYS MAY ATTRACT A SECURITY CHARGE. THE CREMORNE EMPLOYS SECURITY STAFF WHO PATROL ALL AREAS OF THE HOTEL INCLUDING THE FUNCTION ROOMS.

**CLOSING:** LAST DRINKS WILL BE CALLED AT THE MANAGERS DISCRETION AT 11:45PM. YOUR GUESTS WILL BE ASKED TO VACATE THE FUNCTION ROOMS AND MOVE TO THE HOTEL BY MIDNIGHT

**CHILDREN:** LIQUOR LICENSING LAWS REQUIRE THAT: WE DO NOT SERVE ALCOHOL TO MINORS (CHILDREN UNDER THE AGE OF 18) THAT CHILDREN MUST BE ACCOMPANIED BY AN ADULT. AND THAT CHILDREN MUST LEAVE THE PREMISES BY 12 MIDNIGHT.

**SMOKING:** ALL OUR INDOOR EVENT SPACES ARE SMOKE/VAPE FREE.

**PUBLIC HOLIDAYS:** A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.