



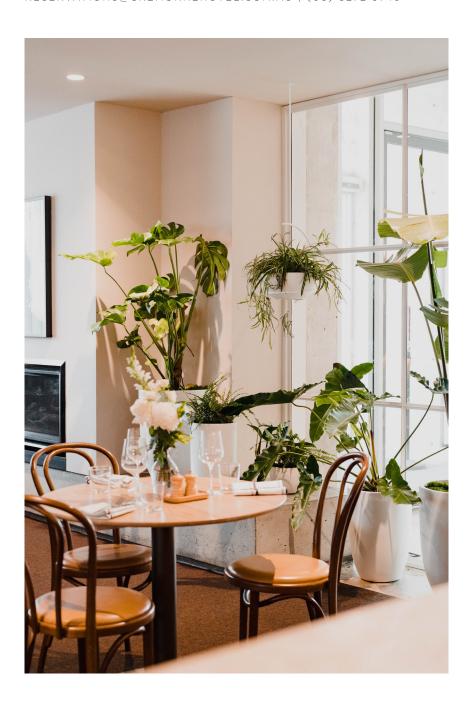
# EVENTS PACK

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

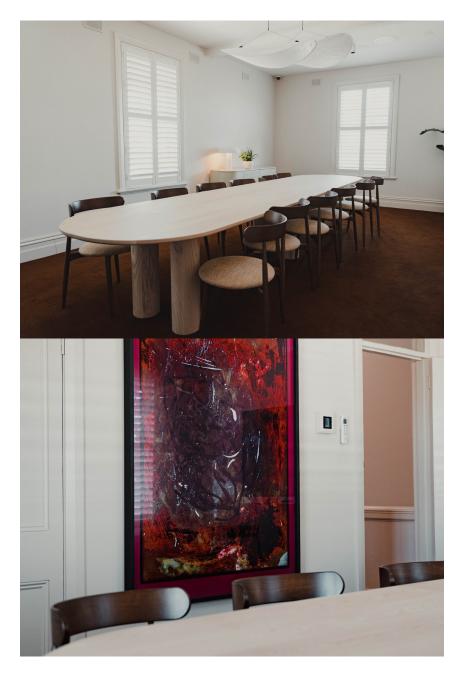
ROOM HIRE: \$150

SUBJECT TO MINIMUM SPEND

### **CONFERENCE FACILITIES**

PROJECTOR
MICROPHONE
SERVICE CALLING SYSTEM
WIFI





# THE COURTYARD

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

CAPACITY: 30 - 100 GUESTS\*

MINIMUM SPEND VARY DEPENDING ON FUNCTION DATE





### CONFERENCING PLATTERS

EACH PLATTER SERVES 8-10 PEOPLE

SANDWICHES + WRAPS | \$150

ASSORTED BREADS + WRAPS,
MIXED MEATS + SALAD FILLINGS

PIES + SAUSAGE ROLLS | \$90

ASSORTMENT OF PIES + SAUSAGE ROLLS, TOMATO CHUTNEY

CHARCUTERIE | \$100

CURED MEATS, CHEESE, PICKLES, BREAD

DUO OF DIPS | \$70

PITA BREAD

PASTRIES | \$80

ASSORTED PASTIRES

FRESH FRUIT | \$70

ASSORTED FRESH FRUIT

SCONES | \$70

JAM, CREAM

SIDES

CHIPS | \$10

AIOLI, TOMATO SAUCE

WEDGES | \$12

SWEET CHILLI, SOUR CREAM

GARDEN SALAD | \$10

WHITE BALSAMIC DRESSING

**ROAST POTATOES | \$12** 

PARMESAN

TEA + COFFEE

ESPRESSO COFFEE | FROM \$4.5

MADE TO ORDER, ON CONSUMPTION

IN ROOM TEA + COFFEE | FROM \$5PP

FRESH PERCOLATOR COFFEE, ASSORTED TEAS, REPLENISHED AS REQURIED

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

# **FUNCTION PLATTERS**

EACH PLATTER IS 20PCS

SLIDERS | \$120

BEEF OR CHICKEN OR HALLOUMI GFO VO

PEPPER BEEF PIES | \$90

TOMATO CHUTNEY GFO

SAUSAGE ROLLS | \$100

PORK + FENNEL, TOMATO CHUTNEY

FRIED CHICKEN | \$110

STICKY SAUCE, BASIL, SESAME

SALT + PEPPER SQUID | \$120

LEMON, AIOLI

CHARCUTERIE | \$100

CURED MEATS, CHEESE, PICKLES GFO

DUO OF DIPS | \$70

PITA BREAD

BRUSCHETTA | \$90

TOMATO, BASIL, BALSAMIC GFO VGN

CAULIFLOWER BITES | \$90

SWEET CHILLI, COCONUT YOGHURT VGN

TANDOORI SKEWERS | \$100

RAITA GFO

TRUFFLE + MUSHROOM ARANCINI | \$90

ROSEMARY AIOLI VO

**VEGGIE DUMPLINGS | \$90** 

PONZU VGN

SALMON BLINIS | \$125

GRAVLAX, DILL CREAM, PICKLED ONION

WHIPPED RICOTTA | \$110

CHILLI HONEY, CRUSTY BREAD GFO VO

HOT DOUGHNUTS | \$100

CINNAMON SUGAR, CHOCOLATE SAUCE VO

FRESH FRUIT | \$70

SEASONAL FRESH FRUITS

DESSERT PLATTER | \$100

ASSORTED HOUSE MADE DESSERTS GFO VO

## 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

#### MENU

CHOOSE OPTIONS FROM OUR SEASONAL À LA CARTE MENU.

SCAN THE QR CODE BELOW TO VIEW OUR CURRENT MENU OR SPEAK TO A MEMBER OF OUR STAFF.





## 2025 TERMS & CONDITIONS

PREAUTHORISATION SECRUITY DEPOSIT IS REQUIRED FOR ALL BOOKINGS AT \$10 PER PERSON. IN THE EVENT OF A CANCELATION OCCURING 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 LUNCHES 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 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 HOTELS 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 LICENCING 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.