



FUNCTIONS PACKAGE.

2025 JAN-OCT

WWW.KENTTOWNHOTEL.COM.AU

76 RUNDLE ST, KENT TOWN SA 5067 | (08) 8362 2116



BOOK NOW, PLAN LATER.

Catering for 20 to over 250 guests, we can tailor a package to suit every type of event. Located only 2.5km from the CBD, we have on-site undercover parking and we are only a short walk from public transport. We have a variety of options from traditional private function rooms, small private dining spaces as well as shared areas for the more casual style events. Wheelchair access is available to all areas.

JAN - OCT



JAN - OCT

PRIVATE FUNCTION ROOM 1.

FEATURES

Perfect for medium/large sized events.

CAPACITY

Cocktail 80 - 200

Rectangular Tables Seated 120
+ Dance Floor 100

ROOM HIRE

\$500

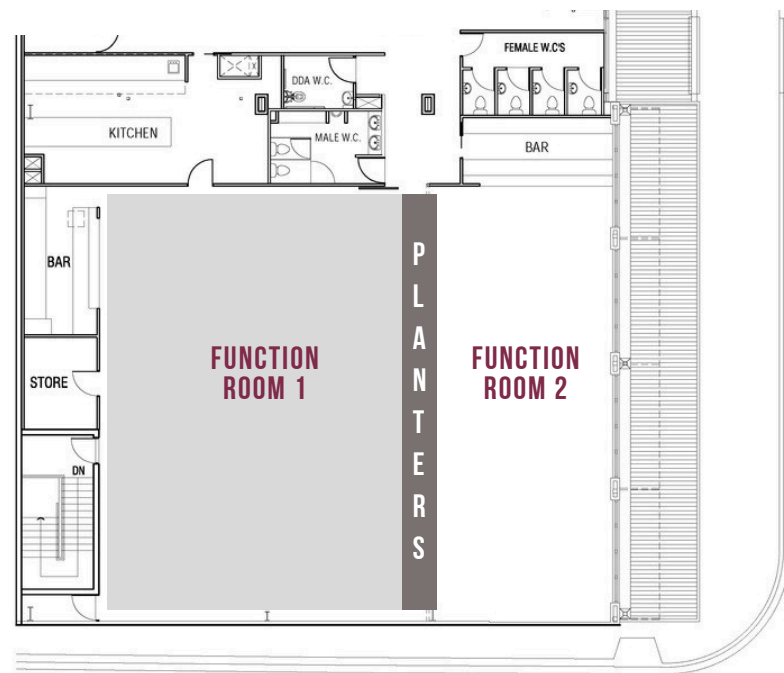
FRI/SAT/SUN/PUBLIC HOLIDAYS +
Any event with the private bar open

MIN. SPEND
\$4000

AMENITIES

- Data Projector
- WIFI
- Live Entertainment Capability
- Private Bar
- Independent Music System
- Cordless Microphone
- TV Screen

*NOTE: we do not run two events at the same time



JAN - OCT



PRIVATE FUNCTION ROOM 2.

FEATURES

Perfect for smaller sized events.

CAPACITY

Cocktail 50-100

Rectangular Tables Seated 80

ROOM HIRE

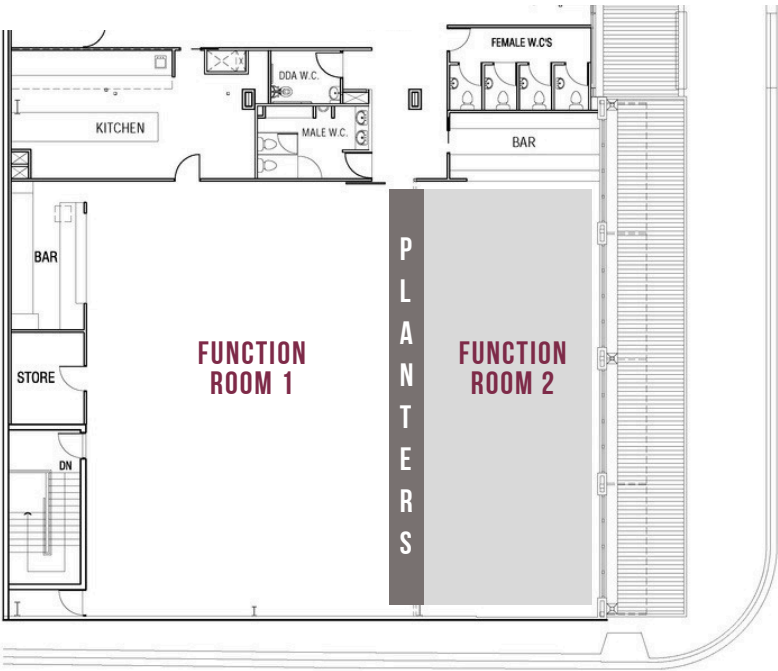
\$400

FRI/SAT/SUN/PUBLIC HOLIDAYS +
Any event with the private bar open

MIN. SPEND
\$3000

AMENITIES

- WIFI
- Live Entertainment Capability
- Private Bar
- Independent Music System
- Cordless Microphone
- TV Screen



*NOTE: we do not run two events at the same time

PRIVATE FUNCTION ROOM 1 & 2.

FEATURES

Perfect for large sized events.

CAPACITY

Cocktail	80 - 300
Rectangular Tables Seated	250
+ Dance Floor	200
Round Tables Seated	200
+ Dance Floor	170

ROOM HIRE

\$600

FRI/SAT/SUN/PUBLIC HOLIDAYS +
Any event with the private bar open

MIN. SPEND
\$6000

AMENITIES

- Data Projector
- WIFI
- Dance Floor
- Live Entertainment Capability
- Private Bar
- Independent Music System
- Cordless Microphone TV Screen



THE BALCONY BOARDROOM.

Tucked away behind our Balcony Bar upstairs, you will find our best kept secret, The Boardroom. This area boasts your own private space with versatile seating arrangements, along with AV equipment & a fireplace. It is the perfect spot for conferences, meetings or even casual get togethers and sit down dinners.

CAPACITY

Cocktail	40
Rectangular Tables	30
U-Shape	24
Board Room	26
Theatre Style	30

ROOM HIRE

\$330

FRI/SAT/SUN/PUBLIC HOLIDAYS
+ Any event with bar open

MIN. SPEND
\$1000



THE ROOM OF QUOTES.

Located on the ground floor, this room is perfect for small meetings, celebrations and corporate events requiring just that bit of privacy. Complete with 110" TV screen and boardroom style table, the Room of Quotes is our hidden gem.

CAPACITY

Cocktail	N/A
Boardroom Table	up to 24

ROOM HIRE

\$220

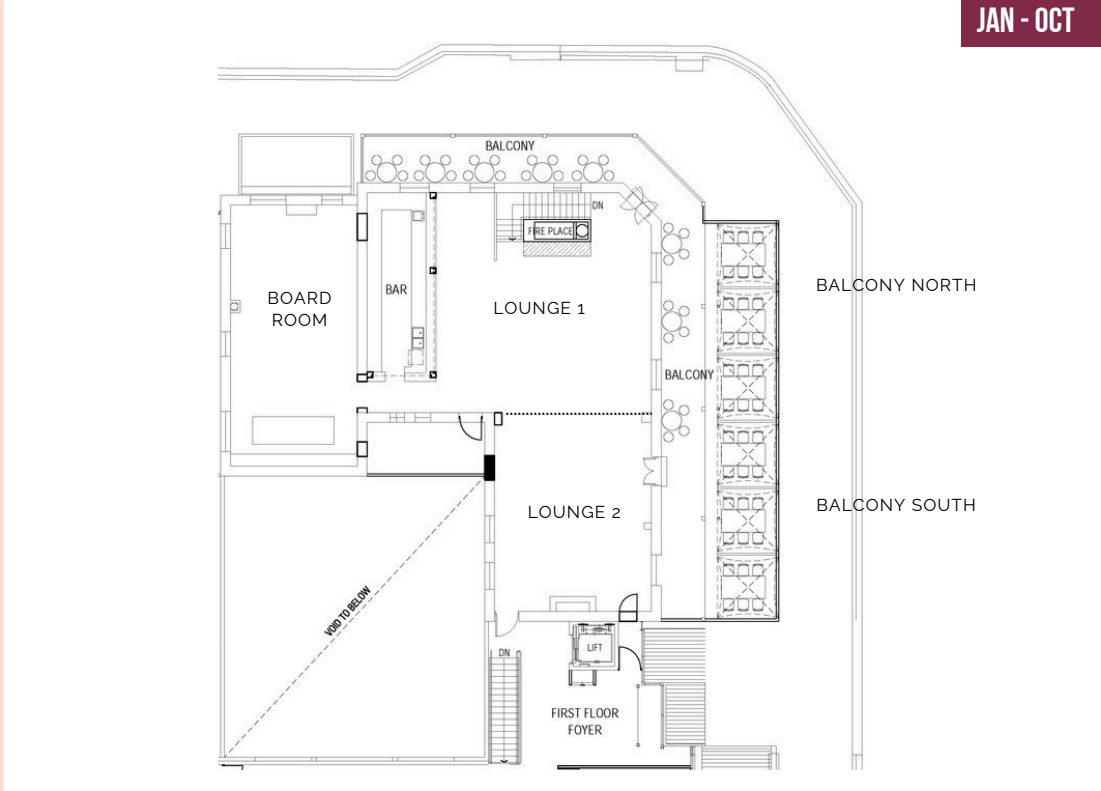
FRI/SAT/SUN/PUBLIC HOLIDAYS	MIN. SPEND
+ Any event with private waiter	\$1000



THE BALCONY, BAR & LOUNGES.

Upstairs boasts our Balcony Bar, perfect for after work drinks, milestone birthdays and corporate parties with a combination of seating and standing areas, chesterfield couches and fireplaces. Reserve a section or book the entire bar exclusively for your next event

CAPACITY	AREA	MIN SPEND MON - THU	MIN SPEND FRI - SUN (& PUBLIC HOLIDAYS)
80-150	Entire Bar & Balcony *Room Hire \$400	\$3500	\$5000
60	Entire Balcony or Balcony South + Lounge 2	\$2100	\$3000
30	Balcony North or Balcony South or Lounge 2	\$1000	\$1500



THE RESTAURANT.

With four massive lift up glass doors, our restaurant can be transformed into a spectacular indoor/outdoor space for your special occasion or corporate event. Boasting an outdoor undercover table for up to 50 guests, this area is perfect for when you want to impress any sized group.

CAPACITY

Cocktail	N/A
Seated	Inside 80 Outside 50 (One long table)

GROUPS OF 20+

NO ROOM HIRE FEE.
SHARED GROUP MENU APPLIES.

EXCLUSIVE USE

(60+)	MON - THU	FRI - SUN (& PUBLIC HOLIDAYS)
ROOM HIRE	\$200	\$300
MIN SPEND	\$6000	\$8000



RESTAURANT GROUPS MENU (20+ GUESTS)

SERVED TO SHARE (CHOOSE 3) OR ALTERNATE DROP (CHOOSE 2)

INCLUDES FRESH CRUSTY BREAD WITH WHIPPED BUTTER, OLIVE OIL & BALSAMIC (G) (VO)

3 COURSES | \$69PP

2 COURSES | \$59PP

GRAZING PADDOCKS (SHARED)

San Daniele Murgante Prosciutto, Mild Salami Casalinga, Pepper Mortadella with Sourdough bread, Kalamata olives, cashews, almonds, seeded mustard, pomegranate salsa dip & wood fired garlic pizza bread (GFO)

OR ENTRÉE

Chargrilled South Australian Squid

Chargrilled baby squid with a Thai salad of kohlrabi, lemongrass & chilli

Arancini

Pumpkin, feta & pinenuts, pear & walnut salad, parmesan, aioli, lemon vinaigrette (G) (V)

Peking Cluck Pancakes

Chinese 5 spice chicken, cucumber, spring onion, hoisin sauce, peking pancake

The 3 Amigos

Soft tacos, crispy pork belly, guacamole, salsa & sauce (G)

Pork & Prawn Dumplings

Pork and Prawn dumplings served with a sweet soy, chilli & vinegar dipping sauce (G)

MAIN COURSE

Porterhouse 300gms 36 Degree South Gold winner at the 2022 World Steak Challenge, served medium with Potato Gratin Dauphinoise & chargrilled broccolini (GFO)

Crunchy Asian Eggplant Salt & pepper eggplant tossed in Asian vegetables & sweet, sticky sauce (V)

Atlantic Salmon Atlantic salmon fillet, sesame seed crust, Chinese broccoli, bok choy, snow pea, bean sprouts, coriander, ginger, coconut vinegar, orange, lime

Chicken or Beef Schnitzel Served with salad, chips & mushroom sauce (GFO)

Beef Wellington Eye fillet medium, pate/mushroom duxelles, puff pastry, mash, spinach, green beans, Cabernet jus (G)

Coq Au Vin Blanc Classic French chicken dish with white wine, chicken breasts, skin on, simmered in a hearty vegetable broth, roasted carrots, pearl onions, button mushrooms, creamy mash

Nu's famous Pad Thai Rice noodles, bean sprouts, egg pickled radish, crushed roasted peanuts, tamarind, garlic, chives, coriander (VO)

ADDITIONAL SIDES OPTIONAL | + \$3PP

Blanched green beans, almond slithers (VO)

Baby potatoes, roast pumpkin, roast carrots and peas (V)

Crunchy seasoned chips with aioli & tomato sauce (V)

Garden salad with balsamic vinaigrette (V)

Pear and walnut salad, mixed leaves, rocket and parmesan, honey mustard vinaigrette (VO)

DESSERT

The Kent Town Big Pavlova

King Island double cream, passionfruit curd, fresh passionfruit

Sticky Date Pudding

Brown sugar meringue, cinnamon crumble, salted bourbon butterscotch sauce, mascarpone cream

Creme Brûlée

Classic vanilla creme brûlée, berries (GFO)

New York Cheesecake

Slice of New York Cheesecake, berry coulis, whipped cream, fresh berries

OR CHEESE (SHARED)

The Barossa Valley Cheese Co Triple Cream Brie, Barber's 1833 Vintage Reserve Cheddar, Sourdough Toast, quince paste, grapes, lavosh, grissini, pistachio nuts, fresh pear (GFO)

THE LOLLIE TROLLIES

Have a lollie trollie brought to your function & let your guests decide (G)
\$10/200g bowl

FUNCTION ROOM SET MENUS

2 COURSE MENU (ALTERNATE DROP)

1 ENTREE + 2 MAINS	\$59PP
2 MAINS + 1 DESSERT	\$55PP

3 COURSE MENU (ALTERNATE DROP)

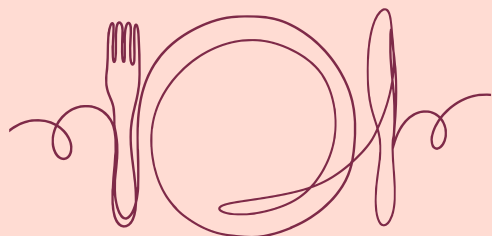
1 ENTREE + 2 MAINS + 1 DESSERT	\$64PP
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ADDITIONS

- Fresh crusty bread with whipped salted butter | + \$3PP (G)
- Our famous lolly trolley | +\$10/200g bowl (G)
- Extra entree or dessert choice | +\$5PP

ADDITIONAL SIDES OPTIONAL | + \$3PP

- Blanched broccolini, lemon & almond butter, shaved almonds (VO)
- Roasted carrots, parsnips, potato & zucchini, baby peas, garlic butter (VO)
- Crunchy seasoned chips with sweet pickle mayonnaise (V)
- Garden salad with balsamic vinaigrette (V)
- Pear and walnut salad, mixed leaves, rocket and parmesan, honey mustard vinaigrette (VO)



CHOICE OF ENTREES (INDIVIDUAL)

- **Smoked Salmon**, avocado, tomato and cucumber salsa, capers, raw onion, horseradish cream, baby seeded bagel (Cold) (GFO)
- **Chicken and Pork Terrine**, Juniper berries, cognac, pancetta, toasted sour dough, cornichons (Cold) (GFO)
- **Prawn and Lobster Thermidor**, puff pastry pillow, potato, chive, Dijon mustard sauce (G)
- **Golden Beet and Burrata Stack** with pistachio and citrus zest (Cold) (GF) (V)

MAINS

- **Salted Rump Cap**, served medium from the Churrasco wood fired grill, Brazilian mash potato with green onion, cream and cheese, Broccolini, jus
- **Greek Lamb Souvlaki** rotated over coals, red onion, Greek lemon potatoes with parmesan, tzatziki
- **Poached Barramundi fillet**, roasted carrots, zucchini, potatoes, cauliflower puree, lemon caper crème fraiche, Saffron beurre Blanc sauce
- **Beef Wellington**, eye fillet steak, served medium, pate & mushroom duxelles, puff pastry, spinach, broccolini, creamy mash, truffle Madeira jus (G)
- **Oven baked chicken breast** stuffed with baby spinach, brie & cranberries, served with roasted vegetables, baby potatoes and rosemary jus.
- **Crunchy Asian Eggplant**, salt & pepper eggplant tossed in Asian vegetables & sweet, sticky sauce (V)

DESSERTS

- **The Kent Town Big Pavlova**, whipped double cream, passionfruit curd, fresh passionfruit
- **Sticky Date Pudding** with toffee sauce, almond & vanilla ice cream (G)
- **Creme Brûlée** Classic vanilla creme brûlée, shortbread plank, berries (GFO)

CANAPÉS

*Available in the Function Rooms, Balcony & Kent Bar.

Package 1 --- \$25pp Choice of 4 canapes

Package 2 --- \$30pp Choice of 5 canapes

Package 3 --- \$35pp Choice of 6 canapes

Package 4 --- \$45pp Choice of 8 canapes

Package 5 --- \$44pp Choice of 6 canapes
+ 1 substantial

Package 6 --- \$54pp Choice of 8 canapes
+ 1 substantial

Additional Canapé + 5.50 ea

From the sea

Crumbed prawns, panko crumbs, house tartare, fennel (GFO)

SA Squid, Sea Salt and cracked black pepper, fresh chilli, spring onion, lemon aioli (GF)

Smoked salmon, mini seeded bagel, pickled onion, dill cream (G)

Seared Scallop Spoons, chilled, Moroccan Chermoula sauce, pomegranate, crispy pancetta, coriander (GF)

Prawn, Blue Swimmer Crab, avocado tarts, sweet chilli sauce, finger lime caviar (G)

From the garden

Fior de latte, cherry tomato, basil pesto, crostini (GF+\$1.50)

Whipped ricotta, baked sweet potato crostini, toasted almonds, hot honey drizzle (GF)

Pumpkin and feta arancini, lemon and basil aioli (G)

Cantonese vegetarian spring rolls, carrot, sprouts, cabbage, sweet soya drizzle (G)

Cauliflower Bites, gochujang, coconut yoghurt (VEGAN) (GFO)

From the paddock

Baby Boots: Mini Beef Wellingtons, mushroom duxelles, pâté, Dijon mustard, pastry, truffle Madeira jus (G)

Peking Cluck Chinese Pancakes, 5 spice chicken, cucumber, spring onion, Hoisin sauce (G)

Thai Crispy Beef Salad with chilli jam in cucumber boats (GF)

Wagyu Beef Mini Cheeseburgers, brioche, pickles, melted cheddar, tomato chutney (GF +\$1.50)

Korean Fried Chicken mini burgers, brioche, pickles, kewpie mayo (GF +\$1.50)

Sweets

Rocky Road Slabs, Peanuts, milk chocolate, cherries, marshmallow (may contain gluten)

Strawberry Cheesecake bites, whipped cream, chocolate shards (G)

Chocolate Brownie, chocolate ganache, assorted toppings (GF)

Mini pavlovas, meringue, berries, mango, passionfruit puree, crème fraiche (GF)

Mini Cannoli, vanilla, chocolate, almond flakes (G)

Substantials \$10ea

Nu's Curry Jars - Green Chicken, Massaman Beef or Yellow Vegan + Steamed rice, Roti (GFO)

Seafood Pies, prawn, scallop, and barramundi, seafood garlic cream sauce, golden pastry (G)

Jarcuterie - jars of pepperoni, twiggy stick, cheese, Buffalo mozzarella, cornichons, olives, smoked almonds, cucumber, rock melon, bread stick, crackers (GFO)

Vanilla bean ice cream cups, freckles, scorched almonds, M&Ms (may contain gluten)



UPGRADES

(serves 20)

Metre of Mixed Pizzas | \$100

Pepperoni, Prosciutto, Hawaiian, Margherita

(GF N/A - individual GF pizzas can be ordered)

Metre of Charcuterie and Cheese board (GFO) | \$180

Party Platter | \$160

40 Pies, pasties, sausage rolls, tomato chutney

50 Spades of Cray | \$500

Lobster Thermidor and rice in Chinese spoons

50 West Coast Oysters | \$250

Opened French style, Champagne vinegar, mignonette

The Big Lolly Platter | \$100

assorted chocolates & lollies from our Lollie Trollies

CAKEAGE

your cake cut

Serve yourself: plates, cutlery & napkins provided | \$50

Served platter style | \$1.50pp

Served individually with cream & coulis | \$3.50pp

CONFERENCE & MEETING PACKAGES

ALL GUESTS MUST BE CATERED FOR - MIN. \$25PP HALF DAY | \$35PP FULL DAY (MIN. 6 GUESTS)

PACKAGES

½ DAY | \$25PP

Freshly filtered coffee and teas

Choose three morning or afternoon tea selections

FULL DAY | \$35PP

Freshly filtered coffee and teas

Choose two morning tea selections & two afternoon tea selections

CREATE YOUR OWN

Select from our menu

BARISTA COFFEE

From \$5 per cup. Max 20 guests

FILTERED COFFEE/TEA

1/2 DAY | \$8PP / FULL DAY | \$12PP

AM/AFTERNOON TEA BREAKS

SWEET SELECTIONS | \$6

Chocolate brownies (GF)

Banana bread, whipped butter (GFO)

Cherry ripe slice (G)

Lemon curd tart (GF)

Assorted mini muffins (G)

Danish pastries (G)

SAVOURY SELECTIONS | \$6

Mini ham & cheese croissants (VO) (G)

Mini pies, pasties, sausage rolls (G)

Assorted mini quiches (VO) (G)

Vegetarian frittata bites (V) (GF)

LUNCH

OPTIONS - SELECT ONE

Pre-order from our restaurant menu (max. 20 guests)

Enjoy our shared groups menu (see page 8) min. 6 guests

Pre-order from our canapé menus (see page 10 & 11)

Assorted wraps (VO) (G) \$18PP

ADDITIONAL SIDES - SERVES 3-4 | \$11 EACH

- Caesar salad (GFO) (VO)
- Pear & Walnut salad (GF) (V) (VVO)
- House garden salad (GF) (VV)
- Crunchy fries with aioli (GF) (VV)
- Wedges with sour cream and sweet chilli (G) (V)
- Oven roasted baby potatoes, crunchy fried onions (GF) (V)

ADDITIONAL PLATTERS - SERVES 8 | \$80 EACH

- Sliced assorted seasonal fruit (VV) (GF)
- Selection of cheeses with condiments (GFO) (V)
- Charcuterie Board – cured meats & condiments (GFO)
- Grazing Board - meats, dip, olives, bell peppers, toast (GFO)

FUNCTION BEVERAGES ON A TAB BASIS

WINES (SELECT 5 MAX.)

Bird in Hand Sparkling Pinot Noir (Adelaide Hills)	55
Chandon NV Brut (Yarra Valley, Victoria)	66
La Prova Prosecco (King Valley, Victoria)	54
Richard Hamilton Day Dreamer Moscato (McLaren Vale)	40
Chandon Garden Spritz (Yarra Valley, Vic) (Low Calorie)	66
O'Leary Walker Watervale Riesling (Clare Valley)	60
Shaw and Smith Sauvignon Blanc (Adelaide Hills)	63
Pike & Joyce Pinot Gris (Adelaide Hills)	50
Manyara Pinot Grigio (Adelaide Hills) (Organic)	48
Vasse Felix 'Filius' Chardonnay (McLaren Vale)	54
William Fevre Petit Chablis (Chablis, France)	85
Paracombe Vermentino (Adelaide Hills)	55
Minuty M Rosé (Provence, France)	70
Manyara Rosé (Adelaide Hills) (Organic)	48
Pizzini Nonna Gisella Sangiovese (King Valley, Vic)	54
Riposte 'The Dagger' Pinot Noir (Adelaide Hills)	50
Ill Cattivo Montepulciano (Barossa Valley)	52
Sons of Eden GSM (Barossa Valley)	52
Pepperjack Cabernet Sauvignon (Barossa Valley)	55
Geoff Merrill 'Jackos' Shiraz	57
Hentley Farm 'Villain & Vixen' Shiraz (Barossa Valley)	55
Pepperjack Shiraz (Barossa Valley)	55

BEER ON TAP (PINT)

Balter XPA
Balter Captain Sensible 3.5%
Coopers Australian Lager
Coopers Pale*
Carlton Draught
Carlton Dry
Hahn Super Dry*
Five Eleven Hard Lemonade*
Pirate Life South Coast Pale Ale
Sapporo
Guinness
Stone and Wood Pacific Ale
Brookvale Ginger Beer
Great Northern Super Crisp 3.5%*
Hahn Super Dry 3.5%

*Function room events please select from these beers.

SPIRITS + MIX

House	from 8.0
Premium	from 10.0

BEER & CIDER (SELECT 4 MAX.)

Coopers Pale
Coopers Pacific
Corona
Peroni Nastro Azzurro/Red
Carlton Draught
Hahn Superdry
Heineken
Great Northern Super Crisp
Coopers Stout
Coopers Mild
Hahn Light
Heineken Zero
Hills Apple or Pear Cider

COCKTAILS from 18

MOCKTAILS from 10

SOFT DRINK & JUICE from 5.5

SAN PELLEGRINO 750ML 10

BEVERAGE PACKAGES

CLASSIC | CHOICE OF 4 WINES
4 HOUR BEVERAGE PACKAGE | \$50PP
5 HOUR BEVERAGE PACKAGE | \$55PP

Seppelt Fleur de Lys NV Chardonnay Pinot Noir
T'Gallant Sparkling Pink Moscato
Leo Buring Clare Valley Riesling
821 South Marlborough Sauvignon Blanc
Saltram 1859 Eden Valley Chardonnay
Ingolby McLaren Vale Shiraz
Wynns Coonawarra Estate 'The Gables' Cabernet Sauvignon

BEERS | SOFT DRINKS & JUICES
INCLUDED IN EACH BEVERAGE PACKAGE

Coopers Pale Ale* Hahn Super Dry* Great Northern
Super Crisp (Mid-strength)*
*Function room events please select from these beers.

SUPERIOR | CHOICE OF 5 WINES
4 HOUR BEVERAGE PACKAGE | \$75PP
5 HOUR BEVERAGE PACKAGE | \$80PP

Bird in Hand Sparkling Pinot Noir
Chandon NV Brut
Pizzini Prosecco
O'Leary Walker 'Watervale' Riesling
Shaw & Smith Sauvignon Blanc
Vasse Felix 'Filius' Chardonnay
Manyara Pinot Grigio
Pike & Joyce Pinot Gris
Richard Hamilton 'Daydreamer' Moscato
Manyara Rose
Pizzini Nonna Gisella Sangiovese
Riposte 'The Dagger' Pinot Noir
Ill Cattivo Montepulciano
Sons of Eden GSM
Pepperjack Cabernet Sauvignon
Hentley Farm 'Villain & Vixen' Shiraz
Pepperjack Shiraz

**PACKAGES
ARE TO BE
CONFIRMED 2
WEEKS
PRIOR TO
YOUR EVENT**

**ALL GUESTS
MUST BE
CATERED
FOR WHEN
CHOOSING A
DRINKS
PACKAGE**

**AVAILABLE
IN OUR
FUNCTION
ROOM & FOR
EXCLUSIVE
BAR &
RESTAURANT
BOOKINGS
ONLY**

*Packages not available to Bucks Parties and 18th & 21 Birthday celebrations

TERMS & CONDITIONS

By paying a deposit you acknowledge & accept the Kent Town Hotel's terms & conditions & client responsibilities.

BOOKINGS/DEPOSIT

Bookings are only confirmed once a deposit has been received. Should we not receive the deposit within 7 days from the date of initial booking then we reserve the right to allocate the room to another client. The deposit will be deducted from your final account.

PUBLIC HOLIDAY EVENTS

Will incur a 10% surcharge.

MENU SELECTION

We require your food and beverage selection no later than 14 days prior to your event.

FINAL NUMBERS

We require your final numbers in writing no later than 14 days prior to your event.

DIETARY REQUIREMENTS

We require written notification of dietary requirements no later than 14 days prior to your event. We may not be able to cater for any dietary requirements advised on the day or at the start of your function. Additional charges may apply. Should 10% or more of your guests require special catering due to dietary requirements, a surcharge may occur.

PAYMENT

Full package payment is required 7 days prior to your event. All payments may incur a processing fee. Full payment for food, room hire, miscellaneous charges and initial drinks tabs are required 7 days prior to your event.

CLOSING

The function supervisor will announce last drinks at 11:45 pm unless an earlier time has been arranged prior. All guests will be asked to vacate the rooms/areas by 12:30 am.

AVAILABILITY

If, through circumstances beyond our control, the room/area hired becomes unavailable we reserve the right to re-allocate the function to another room/area within the premises. If, in extreme circumstances, we are unable to provide a suitable area for your function, we are not responsible for any loss and/or injury suffered by the hirer as a result of the unavailability of the venue.

CANCELLATIONS

Cancellation of functions/events by you must be advised in writing. If the event is within 30 days, deposits may be forfeited or transferred (at management's discretion) to another date.

ROOM/AREA ALLOCATIONS & LAYOUTS

Once a specific room/area has been booked, should your final numbers decrease or increase from initial booking we reserve the right to substitute a more appropriate room/area and will discuss this with you prior to the event. Room/area requested layouts must be confirmed 14 days prior to your event for set up purposes.

CLEANING

General room cleaning is included in the room hire cost. If cleaning is deemed excessive. Additional charges will be added to your final account.

BYO & CAKEAGE

No outside catering or BYO drinks are permitted onto the premises. The only exception to this is a celebration cake which will incur a cakeage fee and must be with prior arrangement. Food or beverages are not permitted to be taken from the Kent Town Hotel.

MINIMUM SPENDS

A minimum spend may apply to certain areas and are based on the food and beverage spend only of your function. If your function fails to meet this minimum spend, the hotel may charge a surcharge to reach this specified amount. Menus and pricing are subject to change.

ENTERTAINMENT

Music can be provided in our functions room/areas if you wish. Private entertainment can be arranged for your event should it be required. All costs will be incurred by you. Any entertainment must be approved by the Functions Manager prior to the event.

NAKED FLAMES/SMOKE

Machines & sparklers are not permitted nor are table scatters & confetti.

AUDIO VISUAL

Any audio-visual equipment being used in conjunction with our system must be tested at least 2 working days prior to your function. We do not take any responsibility if any technical issues arise.

USE OF IMAGERY

You consent to images taken by the venue to be potentially shared via the venues social media/to be used in marketing material unless specifically requested not to.

RESPONSIBLE SERVICE OF ALCOHOL

We reserve the right to refuse service/ and or entry to anyone deemed to be exhibiting intoxicated or inappropriate behaviour. Minors must vacate by 12am.

RESPONSIBILITY

Organisers of the event are financially responsible for any damage or breakage sustained to the hotel by the organiser, organiser's guests, invitees or other people attending the event. The Kent Town Hotel will also not accept responsibility for any items lost or damaged prior to, during and after the event, nor accept responsibility for any loss or injuries or death sustained by any person as a result of equipment installed at the venue by the venue or by the client. Patrons utilise the facility at their own risk.

SECURITY

18th birthday parties will incur a charge for security. Other functions such as 21st birthdays, large events or exclusive Balcony Bar bookings may attract a security charge and will be confirmed upon consultation with our function staff prior to your event.

DRINK PACKAGES

Drinks packages are only available in the Balcony Bar & Function Room or any booking without hiring the area exclusively. Drinks packages are also unavailable to 18th & 21st birthdays along with Bucks celebrations.





Meet our
functions team



(08) 8362 2116

FUNCTIONS@KENTTOWNHOTEL.COM.AU

LET US HELP YOU CELEBRATE YOUR NEXT EVENT!

WWW.KENTTOWNHOTEL.COM.AU | 76 RUNDLE ST, KENT TOWN SA 5067

