



FUNCTIONS PACKAGE.

2024 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.



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

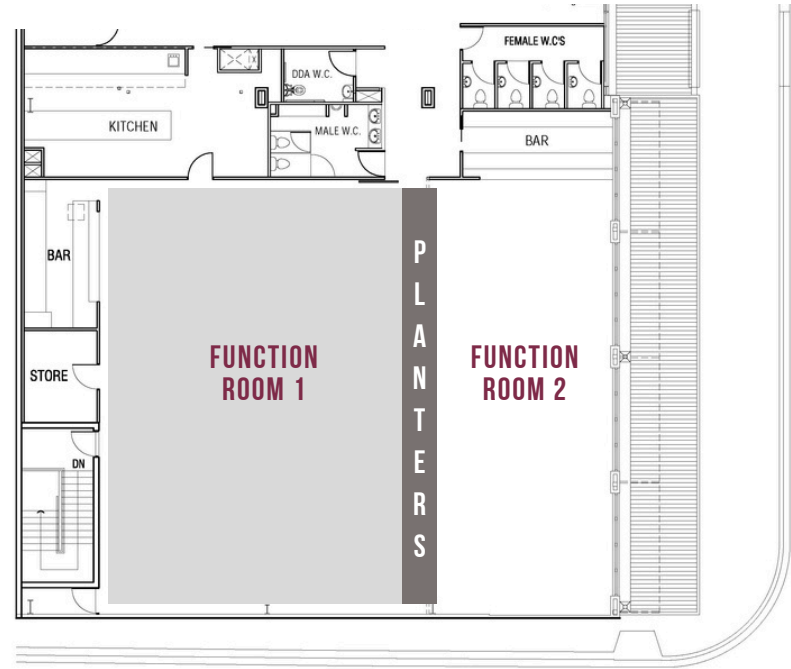
FRI/SAT/SUN/PUBLIC HOLIDAYS
+ Any event with private bar open

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



PRIVATE FUNCTION ROOM 2.

FEATURES

Perfect for smaller sized events.

CAPACITY

Cocktail 50-100

Rectangular Tables Seated 80

ROOM HIRE

\$400

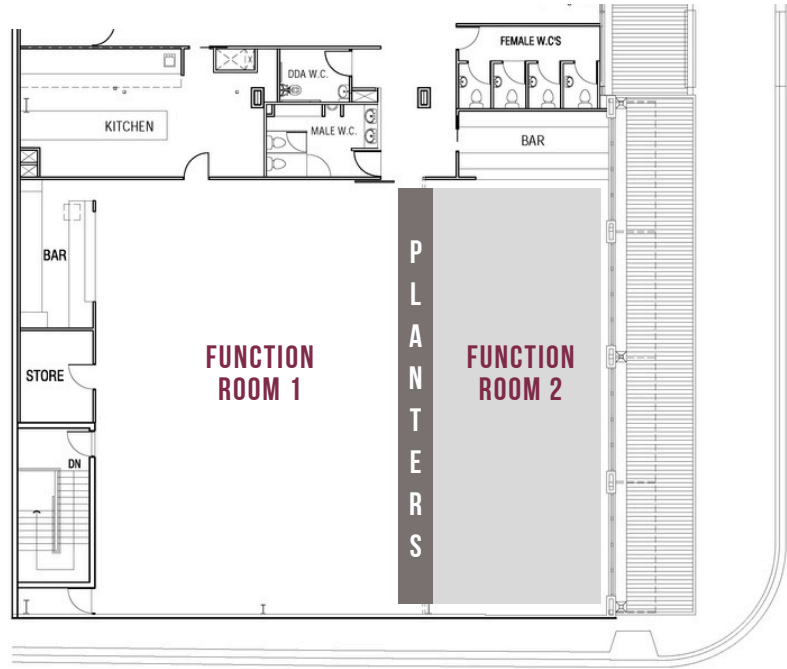
FRI/SAT/SUN/PUBLIC HOLIDAYS
+ Any event with private bar open

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 medium/large sized events.

CAPACITY

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

ROOM HIRE

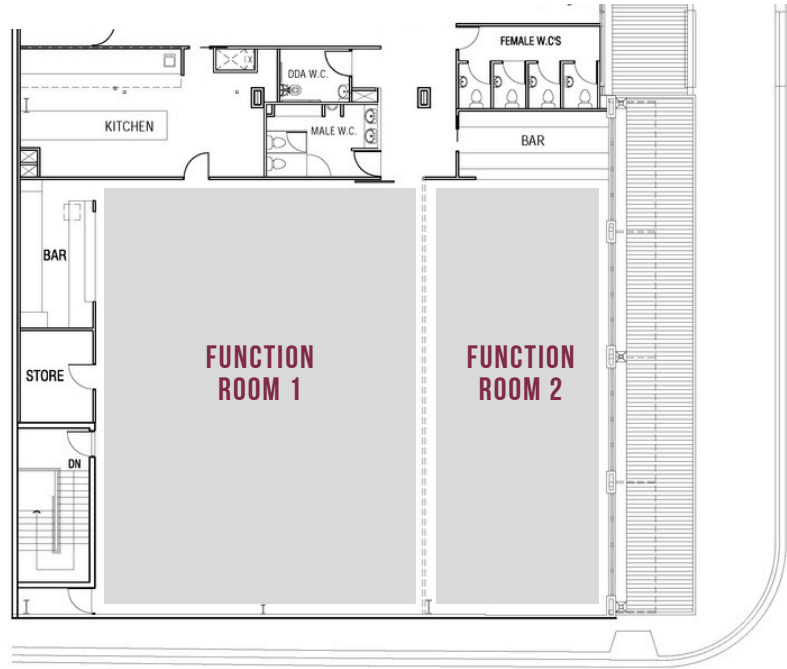
\$600

FRI/SAT/SUN/PUBLIC HOLIDAYS
+ Any event with 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 BILLIARD ROOM.

Tucked away behind our Balcony Bar upstairs, you will find our best kept secret, The Billiard Room. This area boasts your own private Billiard Table, pinball machines and fireplace. It is the perfect spot for a smaller party, corporate event, hen's parties, buck's shows or casual get togethers. (Games are an additional cost).

CAPACITY

Cocktail	20-30
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Seated	N/A

ROOM HIRE

\$200

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
+ Any event with private waiter

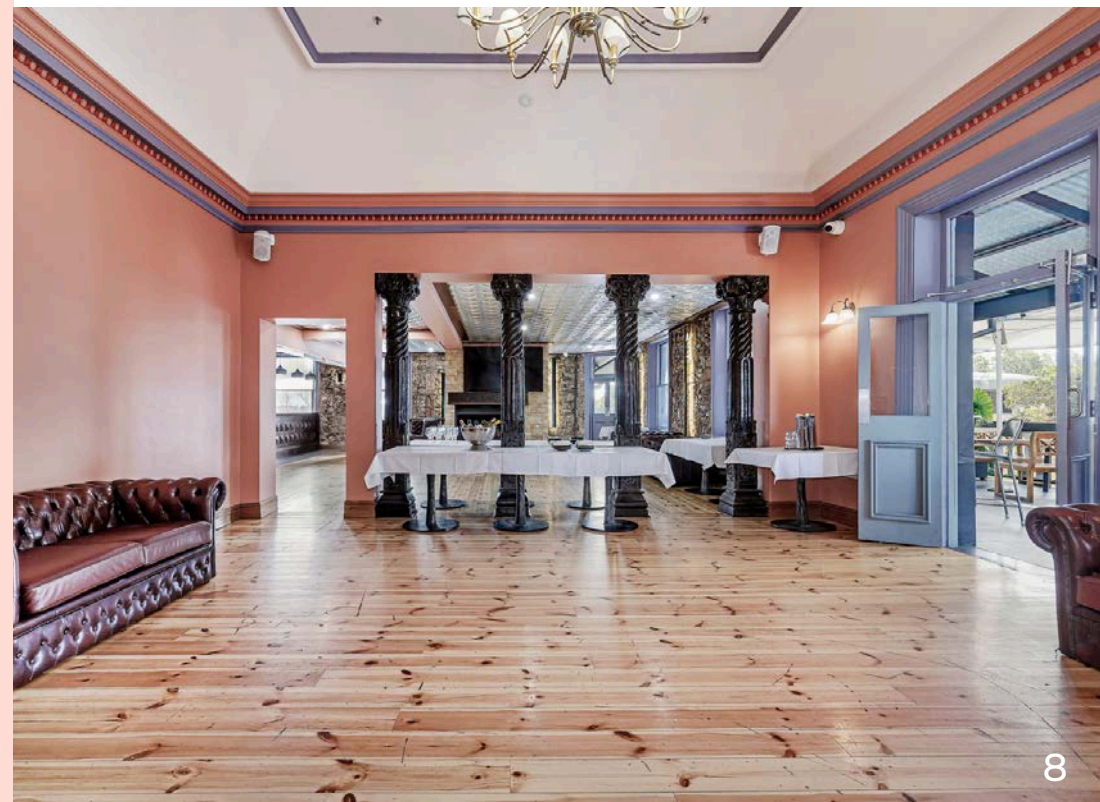
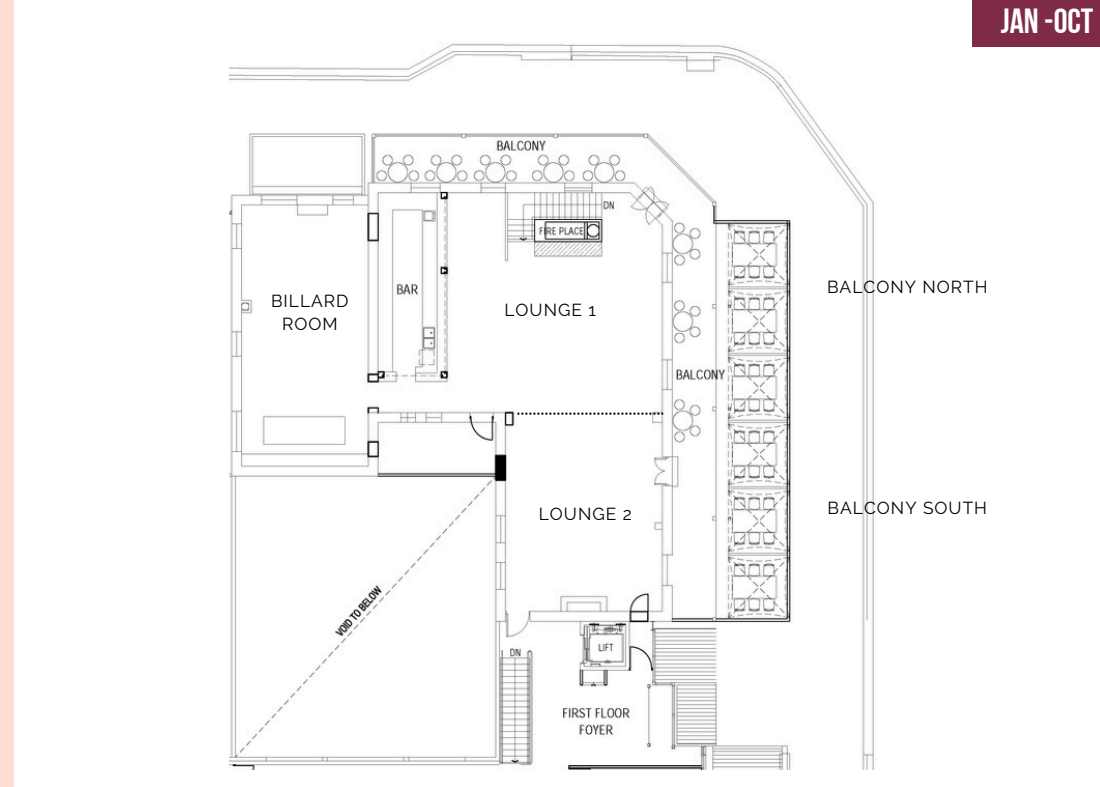
MIN. SPEND
\$1000



THE BALCONY, BAR & BILLIARD ROOM.

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

Prawn Bruschetta

SA king prawns, grilled sourdough, lime salsa & guacamole (G)

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 and 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 noodle, bean sprouts, pickled radish, crushed roasted peanuts, tamarind, garlic, chives, (VO)

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)

DESSERT

The Kent Town Big Pavlova King Island 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)

Apple Crumble & Caramel Tartlet

Freshly baked apple slices, salted caramel sauce, cream (G)

Something Wicked This Way Comes

A pond of vanilla ice cream scoops showered with chocolates from the trollies (G)

OR CHEESE (SHARED)

The Barossa Valley Cheese Co Triple Cream Brie, Barber's 1833 Vintage Reserve Cheddar, King Island Roaring Forties Blue, 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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CHOICE OF ENTREES (INDIVIDUAL)

- Kingfish Sashimi, Nam Jim, coconut cream, Kaffir and finger lime. (Cold)
- Smoked Salmon, avocado, tomato and cucumber salsa, capers, raw onion, horseradish cream, Russian Blinis. (Cold) (GFO)
- Chicken and Pork Terrine, Juniper berries, cognac, pancetta, pistachio, toasted sour dough, cornichons. (Cold) (GFO)
- Truffle and Mushroom Risotto, Shitake, leeks, white wine, truffle oil, Parmesan
- Prawn and Lobster Thermidor, puff pastry pillow, potato, chive, Dijon mustard sauce (G)

OR 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)

ADDITIONS

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

MAINS

- Salted Rump Cap, served medium from the Churrasco wood fired grill, Brazilian mash potato with green onion, cream and cheese, chargrilled broccolini, jus
- Greek Lamb Souvlaki rotated over coals, red onion, Greek lemony potatoes with Parmesan, Tzatziki
- Atlantic Salmon fillet, oven baked, snow peas, shitake mushrooms, bean shoots, onion, prawn dumplings, citrus glaze (GFO)
- Beef Wellington, eye fillet steak, served medium, pate and mushroom duxelles, puff pastry, potato Dauphinoise, sauteed spinach, green beans, creamy mash, 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
- Crunchy Asian Eggplant, salt & pepper eggplant tossed in Asian vegetables & sweet, sticky sauce (V)

DESSERTS

- The Kent Town Big Pavlova King Island 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)
- Apple Crumble & Caramel Tartlet, freshly baked apple slices, salted caramel sauce, cream (G)

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)

CANAPÉS

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

\$6 PER OPTION FOR FIRST SIX CHOICES | \$5 FOR ADDITIONAL CHOICES

COLD

THAI PRAWN SALAD SPOONS

Kohlrabi, Lemongrass, Mild Chilli (GF)

MEXICAN TACO CUPS

Spiced Wagyu Mince, Salsa, Sour Cream, Spring Onion (GF)

COLD ROLLS

Rice Noodles, Green Papaya, Carrot, Sprouts, Mint, Peanut Sauce (V) (GF)

REUBEN CRISPBREADS

Pastrami, Pickle, Sauerkraut, Mustard, Cheese Sauce (G)

SCALLOP & KINGFISH CEVICHE

Lime, Cucumber, Spanish Onion, Crostini (G)

SMOKED SALMON BLINIS

Horseradish & Chive Crème Fraiche, Pickled Lemon (GF)

SAN CHOY BOW

Vegan Mince, Lettuce, Ginger, Garlic, Mushroom, Soya (V) (GF)

SWEET CHOICES

ROCKY ROAD SLABS

Peanuts, Chocolate, Marshmallow, Maraschino Cherry (GF)

HOUSEMADE VANILLA SLICE SQUARES

Lemon Custard, Icing, Cake Crust (G)

VANILLA ICECREAM CUPS

M&Ms, Maltesers, Freckles, Scorched Almonds (G)

HOT

MONTE CRISTO

Turkey Breast, Cranberry & Barossa Valley Brie, sandwich, panfried (G)

BABY BOOTS

Mini Beef Wellingtons, Mushroom Duxelles, Pate, Puff Pastry, Cabernet Jus (G)

CANTONESE VEGETARIAN SPRING ROLLS

Sweet Soya Drizzle (G)

MAYURA STATION WAGYU BEEF SLIDERS

Melted Cheese, Pickle, Tomato Relish, Brioche Bun (G)

ARANCINIS IN BEANIES

Pumpkin, Feta & Pinenuts, Aioli (G)

SEA SALT & CRACKED PEPPER AUSSIE SQUID

Corn Flour, Wild Lime Aioli (GFO)

PEKING CLUCK PANCAKES

Chinese 5 Spice Chicken, Cucumber, Spring Onion, Hoisin Sauce, Peking Pancake (G)

KING PRAWN & LOBSTER THERMIDOR

Vol au vents (G)

NU'S THAI CRUNCHY PORK BELLY SKEWERS

Peanut Sauce (GF)

CRISPY CHICKEN SLIDERS

Cheese, Lettuce, Aioli, Brioche Bun (G)

FLATHEAD GOUJONS

Coopers Beer Batter, Salt, Vinegar & Dill Mayo, Tartare & Lemon (GFO)

KOREAN FRIED CHICKEN

Gochujang, Honey & Soya Sauce, Sesame Seeds (GFO)

PERRYMANS OF NORTH ADELAIDE'S FAMOUS PARTY PIES

Tomato Relish (G)

THAI PRAWN & DORY CAKES

Ajar Dipping Sauce (GFO)

PLATTERS

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

GRAZING PADDOCK (GFO)

\$80 (SERVES 8)

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

CHEESE BOARD (GFO) (V)

\$80 (SERVES 8)

Barossa Valley Cheese Co Triple Cream Brie, Barbers 1833 Vintage Reserve Cheddar, King Island Roaring Forties Blue, sourdough toast, quince paste, grapes, lavosh, grissini, pistachio nuts, fresh pear

OUR FAMOUS LOLLIE TROLLIES

Have a lollie trolley brought up to your function & let your guests decide (G)

\$10 | 200g

WOOD OVEN PIZZAS

WOOD OVEN PIZZAS CLASSIC (VO) (GFO)

\$50 (20 pc)

Hawaiian, Pepperoni, Wild Mushroom, Margherita, Prosciutto, Pumpkin
GFO + \$8 | Vegan cheese + \$6

WOOD OVEN PIZZAS GOURMET (VO) (GFO)

\$60 (20 pc)

All Meats, Supreme, BBQ Chicken
GFO + \$8 | Vegan cheese + \$6

CHIPS & WEDGES

SEASONED POTATO WEDGES (V) (G) | \$60

(SERVES 10)

sour cream & sweet chilli

CRUNCHY SEASONED CHIPS (GF) (V) | \$60

(SERVES 10)

aioli & tomato sauce



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) | Lemon curd tart (GF) |
| Banana bread, whipped butter (GFO) | Assorted mini muffins (G) |
| Cherry ripe slice (G) | Danish pastries (G) |

SAVOURY SELECTIONS | \$6

- | | |
|---------------------------------------|------------------------------------|
| Mini ham & cheese croissants (VO) (G) | Assorted mini quiches (VO) (G) |
| Mini pies, pasties, sausage rolls (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

- Cos & Kale Caesar salad (GFO) (VO)
- Chargrilled Pineapple & Tofu Vietnamese salad (VV)
- 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
Geoff Merrill Georgie May Chardonnay (McLaren Vale)	45
William Fevre Petit Chablis (Chablis, France)	85
Paracombe Pecorino (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
Alkina Grenache (Barossa Valley)	70
Sons of Eden GSM (Barossa Valley)	52
Pepperjack Cabernet Sauvignon (Barossa Valley)	55
Guthrie The Snare Syrah (Adelaide Hills)	55
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*
West End Draught
Carlton Draught
Hahn Super Dry*
Heineken
Five Eleven Hard Lemonade
Pirate Life South Coast
Sapporo
Stone and Wood Pacific Ale
Brookvale Ginger Beer
Great Northern 3.5%*

*Function room events please select from these beers.

SPIRITS + MIX

House	from 7.3
Premium	from 10.0

BEER & CIDER (SELECT 4 MAX.)

Coopers Pale
Coopers Pacific
Corona
Peroni 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

SUPERIOR | CHOICE OF 4 WINES

4 HOUR BEVERAGE PACKAGE | \$60PP

5 HOUR BEVERAGE PACKAGE | \$65PP

- Nepenthe Prestige Cuvée NV
- Jeanneret 'Big Fine Girl' Clare Valley Riesling
- O'Leary Walker Adelaide Hills Sauvignon Blanc
- Brothers Koerner Adelaide Hills Chardonnay
- Paracombe Adelaide Hills Pinot Gris
- Hentley Farm Villain & Vixen Barossa Rose
- Nepenthe Adelaide Hills Pinot Noir
- Hentley Farm Villain & Vixen Barossa Shiraz

EXCEPTIONAL | CHOICE OF 5 WINES

4 HOUR BEVERAGE PACKAGE | \$75PP

5 HOUR BEVERAGE PACKAGE | \$80PP

- Wicks 'Pamela' Chardonnay Pinot Noir Sparkling
- Hentley Farm Blanc de Noir Sparkling White
- Bleasdale Langhorne Creek Sparkling Shiraz
- Knappstein Clare Valley Enterprise Riesling
- Mt Lofty Ranges Vineyard 'Old Apple Block' Chardonnay
- Shaw & Smith Adelaide Hills Sauvignon Blanc
- Sidewood Estate Adelaide Hills Sauvignon Blanc
- The Lane Vineyard Adelaide Hills Pinot Gris
- Pike & Joyce 'Les Saignees' Adelaide Hills Rose
- Mt Lofty Ranges Vineyard 'Old Pump Shed' Pinot Noir
- Pike & Joyce Adelaide Hills 'Vue du Nord' Pinot Noir
- Mamre Brook Barossa Shiraz
- Mamre Brook Barossa Cabernet Sauvignon
- Bleasdale Wellington Rd. Shiraz / Cabernet Sauvignon
- Bleasdale Frank Potts Cabernet / Malbec

BEERS | SOFT DRINKS & JUICES

INCLUDED IN EACH BEVERAGE PACKAGE

- Coopers Pale Ale*
- Hahn Super Dry*
- Great Northern Super Crisp (Mid-strength)*
- Carlton Draught
- West End Draught

*Function room events please select from these beers.

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

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.

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.

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.

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.

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.





(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

