

FUNCTION PACK



E : info@thecrownandsceptre.pub

P : (08) 8212 4159

W : www.thecrownandsceptre.pub



[@thecrownandsceptresgram](https://www.instagram.com/thecrownandsceptresgram)

[#thesceptreadelaide](https://www.instagram.com/hashtag/thesceptreadelaide)

SPACES

PIZZA BAR

15 - 40 people

Private Area

Private entrance

Large communal tables

Independent sound system

TV

NO ROOM HIRE

Minimum Spend negotiable

UPSTAIRS 312

Seated, 20 - 30 people

Cocktail, 40 - 80 people

Private Bar

Private Balcony, 30 people

Independent sound system

TV

NO ROOM HIRE

\$2500 Minimum spends

Back Room/ Dining Room

Seated, 40 - 60

Cocktail style, 40 - 100 people

Independent sound system, Dj Facilities

82 Inch UHD television

NO ROOM HIRE

\$3000 Minimum spend

Beer garden

p.o.a

*Multiple areas may be combined to increase capacity

DRINK

Pay as you go

Everyone pays individually

Dry till

a predetermined limit is specified and all drinks (chosen products) are charged 'on consumption', until limit is reached

Beverage Packages

a per head cost for predetermined length of time as outlined below

Standard beverage list

On tap : Coopers pale,

Hahn super dry, Thatchers cider

Wines : House sparkling

House sauvignon blanc

House shiraz cabernet

Soft drinks & juice

Beverage Packages

house wine, tap beer, cider

Soft drink

2 x hours = \$35

3 x hours = \$45

4 x hours = \$57

5 x hours = \$65

*Prices per person

extra's

Alternative products from our lists can be prearranged for drinks packages, prices will vary.

Drinks packages are only available for confirmed number of guests
base spirits may be added for an additional \$30 p/person

- Please note, the beverage packages option is subject to approval

FOOD

30 pieces per platter, unless specified
one selection per platter

\$45-50

Chef's Selection of dips & Breads w/ an olive & fetta mix (v) \$45

Crostini, your choice - \$48ea

- semi sun dried tomato, basil, fetta & thick balsamic (v)

- mushroom, marinated artichoke, goat cheese & thick
balsamic

Roast pumpkin, basil & fetta arancini balls (20pieces) (v) \$50

Beef Satay Skewers \$50

\$60

Mini gourmet beef pies

Bakery made mini sauasage rolla

Asian Platter - spring rolls, samosas w/ sweet chilli & soy sauces (v)

Spinach & Ricotta pastries (v)

Mini Hot Dogs, cocktail frankfurts, American mustard & sauce (20pieces)

Honey soy chicken wings

Teriyaki chicken wings, served with tzatziki

\$65-\$90

S.A Squid dusted in sea salt & black peppercorn (gf) \$65

Pizza platter, your choice - \$65

- bbq chicken, margherita, meat lovers, vegetarian or supreme

Gourmet Pizza platter, your choice - \$70

- chilli squid : m,arinated squid, leg ham, sugo, mozzarella

- fig jam : proscuitto, rocket, fig jam, parmesan, sugo, mozzarella

Potato skins seaseoned with chilli salt, served with chive creme fraiche \$80

SA charcuterie plate \$85

Australian cheese platter \$90

Grazing Table - loaded with, dips, breads, selected charcuterie, marinated veg,
chocolates, sweets, fruits, nuts and cheeses \$10.5/p

*Minimum of 30 people

FOOD

Set menu prices

1 x course -

3 x main choices = \$35 p/head

2 x course -

2 x entrée, main or 2 x main, dessert choices = \$45 p/head

3 x Entrée, main or 3 x choices main, dessert choices = \$48 p/head

3 x course -

2 x entrée, main & dessert choices = \$55 p/head

3 x entrée, main & 2 x dessert choices = \$62 p/head

3 x entrée, main & dessert choices = \$75p/head

Entrée Options ..

S.A squid dusted in a sea salt and black peppercorn seasoning, served w/ an Asian salad (gf)

Pumpkin and fetta Arancini w/ house made Napoli sauce, on a bed of rocket and parmesan (v)

S.A. Lamb and Pork Kofta, served on hommus and topped with saffron mayo

House made Falafel on tabbouleh, with tzatziki (v) or hommus (vgn)

Main Options ..

Slow roasted sirloin, served medium, w/ roasted rosemary & sea salt chat potatoes, heirloom carrots, broccolini & a red wine jus (gf)

Pan seared Atlantic Salmon, on sweet potato mash w/ sautéed greens, and lemon butter

Moroccan spiced S.A. Chicken Breast tenderloins, served on a bed of aromatic cous cous, with chorizo, rocket and a light white wine sauce

Vegan Linguini with butternut pumpkin puree, semi dried tomatoes, garlic, chives, baby capers and snow pea tendrils (vgn)

FOOD

Dessert Options

Sticky date pudding w/ butterscotch sauce and vanilla bean ice cream

Dark Chocolate pudding w/ a rich chocolate sauce and vanilla bean ice cream

Apple Pie bites dusted in cinnamon sugar and served w/ whipped cream

*dessert platters available per table

Christmas options

If you're feeling festive, you can opt to add one of the following dishes to any set menu throughout the later months

Main -

Oven roasted turkey roulade, filled w/ herb stuffing and served w/ heirloom carrots, roasted rosemary and sea salt chat potatoes, roast pumpkin and a cranberry red wine jus.

Dessert -

Traditional Christmas pudding w/ brandied custard cream and vanilla bean ice cream.

T'S & C'S

Money business

Bookings can incur a minimum spend depending on requirements with, time, capacity & spaces. All 21st Birthday functions must include food purchase.

Full payment for food is deemed the deposit and will fully secure your booking.

If negotiated with Management, $\frac{1}{2}$ of the total food bill can be paid as the initial deposit, with the full amount required within 5 days prior to commencement of the function. In the event of any cancellations, deposits will be treated as follows-
Cancellation 14 days or more before function date = All deposit refunded

Cancellation 7 -13 days before = $\frac{1}{2}$ Deposit refunded

All other cancellations will result in no deposit being refunded

The Function Organiser is financially responsible for any damage sustained to the hired area within the Hotel and / or any equipment leased to the Organiser.

The Hotel is not responsible for any property of the Organiser or guests.

Fit out

Any decorations must be discussed with Hotel staff. Nothing is to be stuck to any walls throughout the Hotel and no scatters are to be used.

Entertainment

We have made it possible, to stream the house music or Dj's (when applicable) throughout any area of the Hotel.

You can also provide your own music in most areas, with playlists on MP3 devices. Should you wish to use many other form of audio, eg. Band, Jukebox, please discuss with Hotel Staff as the area you have booked may have restrictions.

B.Y.O

You may bring in your own cake. If there is a requirement for staff to handle this at all, a cakeage fee of \$2.50 per person will be incurred.

A maximum of 6 x bottles of wine may be brought in by organisers, provided wine is not available on the Crown & Sceptre's current list. A corkeage amount of \$20 will apply to each bottle and all minimum spends must still be met.

Legal

The Crown & Sceptre Hotel staff behave in accordance with Liquor Licensing Laws & Practice Responsible Service of Alcohol. Any guest that is deemed intoxicated, at any time will be refused service and asked to leave.

The Hotel must be notified of any Minor/s attending an event and all minors must be accompanied by a Parent / Legal Guardian and must vacate the premises before 12am or at the discretion of Management.

It is an offence to serve or supply alcohol to a minor. Any incidences of this will result in eviction of offending parties and may result in termination of the Function.

Management reserves the right to remove any guest/s that are intoxicated, causing damage to the Hotel or displaying disruptive behaviour resulting in any discomfort to other patrons.

I / We have read through and agree with all terms of this agreement.

Function Date: -----

Today's Date: -----

Print Name: -----

Signed: -----

308 - 312 KING WILLIAM STREET, ADELAIDE

E: info@thecrownandsceptre.pub

P: (08) 8212 4159

W: www.thecrownandsceptre.pub