

FUNCTIONS AND EVENTS



THE BOMBAY BICYCLE CLUB

29 Torrens Road, Ovingham SA 5082
(08) 8269 4455 | bbcrestaurant.manager@starhotels.com.au



Tailor Made EVENTS

Catering for any style of event no matter how big or small, our experienced events team will take care of all your needs.

Our function spaces can cater for wedding receptions, cocktail parties, birthdays, engagement parties, work functions and more!



Spaces

KIPLINGS RESTAURANT

Capacity - 90 people

FEATURES:

- private function room
- dedicated audio system (TV, laptop connections and microphone)



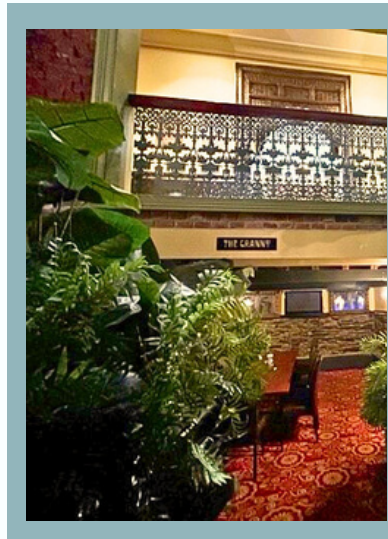
NOOK/CRANNY/ RUDYARD

THE CRANNY
Capacity: 12

THE NOOK
Capacity: 20

THE NOOK & CRANNY
Capacity: 32

THE NOOK & CRANNY & RUDYARD*
Capacity: 90



BACKYARD & FRONT YARD

THE FRONT YARD**
Capacity: 70

THE RUDYARD* & FRONT YARD**
Capacity: 90

THE BACKYARD
Capacity: 80



*Rudyard includes own private bar & bar person

**Outdoor



Bar Tab

Our functions manager can work with you to create a bar tab for your event.

This allows your guests to enjoy beverages that you preselect, up to your desired budget, with a specialised drink menu for your function



Premium Christmas Menu

2 COURSE | 3 COURSE
\$55 | \$65

ENTRÉE Served individually (Choose 3)

CHILLI PRAWN COCKTAILS (GF)

with lettuce and tomato salsa in lime and coriander dressing

CRISPY PORK BELLY (GF)

with fresh and tangy Chimichurri sauce

CRISPY SQUID (GF)

red chilli, lime, red onion, spring onion, coriander

ONION BHAJI (GF, VG)

spiced onion fritters with a hint of fresh curry leaves and green chilli, served with mint sauce

MAINS Served individually (Choose 3)

GLAZED HAM (GF)

honey and mustard glazed ham served with scalloped potato bake and vinegar glazed mixed vegetables (parsnips, swede, cauliflower and fennel) & choice of gravy

TRADITIONAL CHRISTMAS ROAST TURKEY (GF)

with pork, sage and onion stuffing, served with heirloom baby carrots, broccolini and herbed roast potatoes and choice of gravy

PAN FRIED ATLANTIC SALMON (GF)

Pan fried, served with pea risotto, cherry tomatoes and garlic butter asparagus

CREAMY MUSHROOM AND VEGETABLE PIE (VG)

served on a bed of soft mashed potato

300g PORTERHOUSE STEAK (GF)

served medium rare with potato gratin, heirloom baby carrots, broccolini, choice of gravy

VEGETABLE KORMA (VG)

mixed vegetables in a velvety sauce of exotic spices served with steamed basmati rice and a pappadum

BUTTER CHICKEN

tandoori roasted chicken, rich and creamy tomato, capsicum and fenugreek sauce with steamed basmati rice and a garlic naan bread

DESSERTS Served individually (Choose 2)

TRADITIONAL CHRISTMAS PUDDING

with brandy custard

SPICED APPLE AND GINGER CAKE (VG)

with pecan crump topping

PAVLOVA WREATH (GF)

with lemon curd, kiwi fruit and mixed berries

ADDITIONAL SELECTION \$5 PP PER COURSE FOR GROUPS OF 20+
COURSE CHOICES MUST BE FINALISED 7 DAYS PRIOR TO THE FUNCTION
ALL GUESTS MUST HAVE THE SAME COURSES
ALL DIETARY REQUIREMENTS CAN BE CATERED TO WITH PRIOR ARRANGEMENT



Set Menu

2 COURSE | 3 COURSE
\$45 | \$55

ENTRÉE Served individually (Choose 2)

CHICKEN TIKKA SHASLICKS (GF)
succulent thigh fillets cooked in oven served with cucumber raita

CRISPY PORK BELLY
perfectly cooked pork belly with Asian sauce

ONION BHAJI (VG, GF)
onion fritters served with green chutney

SAMOSAS (VE)
house made pea & potato pastry, saunth chutney

MAINS Served individually (Choose 2)

CREAMY GARLIC CHICKEN
chicken breast served with wilted spinach, mushroom & roasted potato, creamy garlic sauce

BUTTER CHICKEN W/ GARLIC NAAN & RICE
tandoori roasted chicken, creamy tomato, capsicum & fenugreek sauce

LAMB CHOPS
served with red wine jus & exotic veggies, kipfler potatoes

PAN FRIED ATLANTIC SALMON (GF)
with beetroot rosti, tomato, cucumber onion & lime salsa, horseradish aioli

300g PORTERHOUSE STEAK (GF)
served medium rare with potato gratin, heirloom baby carrots, broccolini, choice of gravy

VEG KORMA W/ GARLIC NAAN & RICE (VG)
mixed vegetables in a velvety sauce of exotic spices
served with steamed basmati rice

DESSERTS Served individually (Choose 2)

ETON MESS (GF)
meringue, berries, chantilly cream, raspberry coulis

STICKY DATE PUDDING
warm sticky date pudding, caramelised popcorn, vanilla ice cream

GULAB JAMUN
Indian spongy donut balls in rose syrup

ADDITIONAL SELECTION \$5 PP PER COURSE FOR GROUPS OF 20+
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ARRANGEMENT

Indian Banquet

2 COURSE

3 MAINS & 1 DESSERT \$45PP

3 ENTREES & 3 MAINS \$45PP

3 COURSE

3 ENTREES, 3 MAINS & 1 DESSERT \$55PP

3 ENTREES, 4 MAINS & 1 DESSERT \$65PP

ENTRÉE Pre-Plated

VEGMOSAS (VG)

house-made pea & potato pastry, saunth chutney

CHICKEN TIKKA SHASLICKS (GF)

succulent thigh fillets cooked in tandoor oven served with cucumber raita

ONION BHAJI (VG, GF)

onion fritters with green chutney

TANDOORI PRAWNS

spiced prawns cooked in tandoor oven, with mints sauce

CRISPY SQUID (GF)

red chilli, lime, red onion, spring onion, coriander

GOBI 65 (VG)

crunchy spiced up cauliflower florets

MAINS Sharing

BUTTER CHICKEN (GF)

tandoori roasted chicken, creamy tomato, capsicum & fenugreek sauce

BEEF VINDALOO (GF)

slow cooked beef, hot chilli, garlic masala

GOAN FISH CURRY (GF)

mustard seeds, red chili coconut cream, red chili

LAMB KORMA (GF)

tender lamb shank meat slow cooked with garlic, cashews, ginger, turmeric, cardamom, creamy korma sauce

MALAI KOFTA (VG, GF)

dumpling balls made of mased potato cashews, raisins in creamy rich gravy

VEG KORMA (VG, GF)

Mixed veggies in a velvety sauce of exotic spices

PALAK PANEER (GF)

delicate spinach curry with cottage cheese

ALL SERVED WITH SHARING RICE

ADD MIXED NAANS - PLAIN, GARLIC, CHEESE \$4pp

DESSERTS Individual Plating

ETON MESS (GF)

meringue, berries, passionfruit, chantilly cream, raspberry coulis

STICKY DATE PUDDING

warm sticky date pudding with vanilla ice cream

GULAB JAMUN

Indian spongy donut balls in rose syrup





Grazing Platters

Mini Quiche Platter 40pc
65.00
assorted

Pizza Platter
75.00
assorted selections non-veg

Chicken Tikka Skewers (GF) 25pc
75.00
succulent thigh fillets cooked in oven served with cucumber raita

Salt & Pepper Squid (GF)
75.00
with lime aioli sauce

Crispy Chicken Strips 40pc
75.00
with barbeque aioli

Chicken 65 (GF) 40pc
75.00
chicken dices with crunchy spice mix

Crumbed Seafood Platter (GF) 40pc
80.00
squid, barramundi, prawns, tartare sauce

Tandoori Lamb Cutlets (GF) 25pc
90.00
slowly cooked in tandoori oven glazed with Indian spices, served with mint sauce

Beef Sliders 25pc
75.00
beef pattie, cheese, tomato relish

Tikka Chicken Slaw Slider 25pc
75.00
tandoori chicken, sesame slaw, cheese

*MINIMUM FOOD SPEND 25PP FOR RESERVED AREAS

*DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST



Grazing Platters

VEGETARIAN SELECTION

Crunchy Chips (GF)

35.00

tomato sauce

Vegan Samosas (VE) 30pc

75.00

housemade, saunth chutney

Veg Sliders (VE) 30pc

75.00

chickpea pattie, lettuce, vegan mayo

Bombay Curry Arancini Platter (GF) 40pc

75.00

pea & curry balls with cucumber raita

Seasoned Wedges

50.00

sweet chilli, sour cream



DESSERT SELECTION

Hot Cinnamon Donut Puffs 40pc

70.00

with chocolate sauce

Gulab Jamun 30pc

70.00

Indian spongy donut balls in rose syrup

Mini Pavlovas (GF) 40pc

70.00

topped with mixed berries

Choice from a selection of cakes (GFO) 25 pc

70.00

*MINIMUM FOOD SPEND 25PP FOR RESERVED AREAS

*DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST

*GFO - GLUTEN FREE OPTION

TERMS AND CONDITIONS

EQUIPMENT/ENTERTAINMENT

All equipment and entertainment hire provided by the Bombay Bicycle Club is at an additional cost—POA. If providing your own entertainment such as an I-Pod, DJ, or band, you/they are required to supply all necessary cords, speakers, and associated equipment. All equipment needs to be approved by management in advance. If you are caught using any equipment that has not been approved, the function will be shut down with no pre-payment/deposit refunded.

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 so that if there are any issues we have time to rectify them. Please note that if you have not tested your equipment with our audio-visual system prior to the day of your function, we do not take responsibility if any technical issues arise. We do not have technicians (IT or audio) on-site or on-call.

DECORATIONS/THEMING

Specific set up of room must be advised 7 days prior to the function. No use of glitter or scatters (or similar) is allowed.

Naked flames, smoke machines, and sparklers are NOT permitted. The use of such items interferes with our fire monitoring system and may result in the fire brigade attending. In the event of this happening as a result of your function's actions, you will be charged for the brigade call-out fee. Birthday candles are of course allowed. Chair covers etc. are the responsibility of the hirer and must be paid directly to the supplier. An admin fee of 10% will be charged to the client if the Bombay Bicycle Club arranges such decorations. All inside areas of the hotel are non-smoking.

CLEANING

Standard cleaning is included in the cost of the event. If cleaning requirements following your function are judged by Management as excessive, additional cleaning charges will be incurred. (The client will incur a cleaning fee for confetti, table scatters, rice and vomit).

UNDER 18's/ INTOXICATION

Approved photo ID may be required to be supplied by any person upon request. We do not serve alcohol to minors. Should a minor attending a function be found to be under the influence of alcohol or should a person be found to be supplying a minor with alcohol then the person(s) involved will be asked to leave the premises and may cause the immediate cessation of the function at management's discretion. Minors must vacate the premises by 12 midnight. Any person found to be intoxicated will be refused service and asked to leave the premises.

SECURITY

18th birthday parties will incur a charge for security. Other functions such as 21st birthdays or large events may attract a security charge and will be confirmed upon consultation with our function staff prior to your event. Our security staff patrols the entire hotel including the function areas.

RESPONSIBILITY

The client assumes responsibility for any damage/breakages sustained to the Bombay Bicycle Club and/or equipment owned by or sub-hired by the Hotel, caused by the client, any of their guests, invitees, external suppliers, or any other persons attending the function, whether in the function rooms or in another part of the venue, as determined by Management. The Bombay Bicycle Club will not accept any 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 or parties acting on behalf of the client. Patrons utilize the facilities at their own risk. The Bombay Bicycle Club must be advised of all deliveries and collections made on behalf of the client, the client must make payment for delivery of goods in advance. The Bombay Bicycle Club accepts no responsibility for any goods or gifts at the function or any goods or gifts left behind at the conclusion of the function. Management reserves the right to exclude or eject any or all objectionable persons from the function and/or hotel without liability and to cease or closedown any function if:

- Misleading information is supplied upon booking
- The law or governing body acts/requirements are caused to be in breach by a guest or attendee of the function
- If any inappropriate behaviour occurs towards other customers, the general public, staff, or any other Hotel representatives.

If the contact on the day is different from the client (organiser), it is the client's responsibility to communicate these terms and conditions to the alternate contact person/s and guests attending. Please know that the Bombay Bicycle Club will do everything possible to ensure your function is a great success, however, we will not accept responsibility/ liability for any acts or events outside of our control which may affect your function. By paying a deposit you acknowledge that you understand and accept the Bombay Bicycle Club's Terms & Conditions and Client Responsibilities detailed in our function brochure.

BOOKINGS/DEPOSIT

Bookings are only confirmed once a deposit has been received the booking form has been signed and returned. Should we not receive the deposit and booking form within 7 days from the date of initial booking then we reserve the right to allocate the room to another client. If the function is within 14 days of the initial booking, the deposit is required at the time of the inquiry. The deposit will be deducted from your final account.

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.

ROOM/AREA ALLOCATIONS LAYOUTS

Once a specific room/area has been booked, should your final numbers decrease or increase from the 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 7 days prior to your event for setup purposes. We will do our best to accommodate your requests but may need to alter them in accordance with fire regulations or operational issues. Standard function organising and room setup costs are included. Any additional requests or non-standard room setups may incur an extra charge which will be discussed with you prior to proceeding.

CATERING

All events require catering. Cocktail-style functions require a minimum food spend of \$25.00 per person. Sit-down functions require a minimum food spend of \$28.00 per person (November-December-\$40). Certain rooms/areas require a higher minimum spend and will be discussed with you upon booking.

MENU, BEVERAGES MINIMUM SPENDS

Food and beverage selections must be finalized at least 2 weeks prior to your function. This includes advising us of any special dietary restrictions that your guests may have including any allergies, coeliacs, gluten-free, and vegetarians. Regretfully, we may not be able to cater to dietary requirements advised on the day or at the start of the event. 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 Bombay Bicycle Club. A minimum spend may apply to certain areas and is 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. Should your event be having subsidized drinks, due to the nature of how this works we are unable to guarantee that your account will not surpass the tab limit requested. Every effort will be made by our staff to adhere to the requested amount however upon choosing the subsidized drink option you accept that this may go over and accept that you will accept and pay for any amounts in excess of such a tab. Menus and pricing are subject to change.

FINAL NUMBERS

It is the client's responsibility to advise of any changes in numbers in writing. Final numbers must be confirmed 2 weeks prior to your function to allow for correct catering and staffing purposes. Should we not be advised of any changes in numbers in writing then the number that we have listed in our reservation system 2 weeks prior to the event will be the minimum number charged for. The client will not be entitled to a refund if the numbers on the day are less than the number confirmed.

PAYMENT

Full payment for food, room hire, miscellaneous charges, and initial drinks tabs are required 2 weeks prior to the function. Our preferred method of payment is via EFT for tracking purposes. We also accept most major credit cards, Amex, cash. We require a credit card imprint (prior to the commencement of your event) as security for any final payments/incidental expenses for your function. Should this not be provided then it is assumed that any unpaid accounts or incidental expenses are to be charged to any credit card supplied to pay the deposit/final payment and will be charged at the conclusion of the event. Any drink tab initial limits and additional increments must be paid for in advance at the time of the request.

CLOSING

The function supervisor will announce the last drinks at their discretion between midnight and 12:30 am at the latest unless an earlier time has been arranged prior. All guests will be asked to vacate the rooms/areas by 1 am.

CANCELLATIONS

In the event of a cancellation, deposits are non-refundable however may be transferable depending on the timeframe of notice given (in writing) prior to the event. Any cancellation made within 1 week of bookings in January through October and within 4 weeks for bookings in November and December will be charged the full price for the event as per the function booking or as agreed by Management. Bookings may be postponed if notification is given in writing at least 1 week prior to a booking held in January through to October and at least 4 weeks prior for bookings in November and December and deposits may be transferred to another date within a 12-month period. These postponements and deposit transfers are at management's discretion. The client must receive confirmation in writing from the venue acknowledging the notification to cancel or postpone.

FULL NAME

SIGNATURE

DATE