

FUNCTIONS AND EVENTS



Holdfast Hotel

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TAILOR MADE EVENTS



We customise our packages to suit exactly what you're looking for

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

Spaces

ALFRESCO AREA

CAPACITY:
24 SIT DOWN
50 COCKTAIL

PRICE:
\$100 ROOM HIRE

Our Alfresco area sits between our Garden Bar & Restaurant

This spacious covered area features a lovely fireplace, raised stage area, and LCD TV.

RAISED GARDEN BAR

CAPACITY:
20 SIT DOWN
50 COCKTAIL

PRICE:
\$100 ROOM HIRE

For smaller groups, that appreciate an area to themselves but not exclusively booked out.

See other garden bar areas for more features.

HALF GARDEN BAR

CAPACITY:
100 COCKTAIL

PRICE:
\$250 ROOM HIRE

Enjoy half the garden bar - sectioned off for your private party.

Not exclusively booked but more than enough space for all your celebrations.

FULL GARDEN BAR

CAPACITY:
250 COCKTAIL

PRICE:
\$350 ROOM HIRE

Exclusively booked out for your event.

Features in garden bar include outdoor heating and cooling, high and low seating, a giant LCD in main area and smaller LCD in sunken lounge area.

Food, food, glorious food!



Platters

*Please Note: The prices are for each individual platter.
Each platter is designed to cater for 8-10 people.*

Classic Platters - \$65 Per Platter

Wedges w/ sour cream & sweet chilli sauce (V)
Salt & Pepper Squid w/ garlic aioli (GF)
Spring Rolls / Samosas / Dim Sums w/ sweet chilli sauce (VOA)
Party Pies w/ tomato sauce
Party Sausage Rolls w/ tomato sauce
Crudites; Assorted House Dips and Vegetable Sticks (V) (GFOA)
Fruit Platter w/ selection of seasonal fruits (V) (GF)

Deluxe Platters - \$73 Per Platter

Sliders - beef brisket, cheese and tomato chutney
Sliders - southern fried chicken, chipotle and slaw
Sliders - falafel, plant-based mayo and roasted capsicum (V) (VG)
Garlic Prawns w/ garlic cream reduction; served on Asian spoons (GF)
Mini Bruschetta w/ tomato, red onion and basil (V)
Chicken Skewers - char sui marinated (GF)
Smoked Salmon - on dill pancakes, lemon creme fraiche (GFOA)
Pork Koftas w/ house made tzatziki (GF)

(V) Vegetarian (VG) Vegan (GF) Gluten Free
(VOA) Vegetarian Option Available (GFOA) Gluten Free Option Available

Platters

*Please Note: The prices are for each individual platter.
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Pizza Platters (GFOA) - \$60 Per Platter

Margherita; tomato sauce, cheese, fresh tomato and basil (V)

Hawaiian; ham, cheese, pineapple, nap sauce

Mediterranean; eggplant, zucchini, capsicum, baby spinach, mozzarella, nap sauce (V)

BBQ Chicken; chicken, onion, capsicum, mushroom, mozzarella, bbq sauce

Kids (even the big kids) Platters - \$40 Per Platter

Nuggets, chips, tomato sauce

Tempura fish pieces, chips and aioli

Platter Addition - \$75 Per Platter

Charcuterie;

locally sourced cheeses, Barossa ham, salami, chorizo,
olives, assorted pickled vegetables and flat bread (GFOA)

Dessert Platter - \$75 Per Platter

Assorted Petit Fours

Set Menu Options

Pricing

Choice of (2) Entree and (2) Main - \$55 Per Person

Choice of (2) Entree and (2) Main and (2) Dessert - \$63 Per Person

Entrée Choices

Pumpkin Arancini w/ spicy tomato chutney (V)

Pork Belly Bites w/ bbq sauce and apple slaw (GF)

Vegetable Dumplings w/ Asian slaw and Vietnamese soy dressing (V)

Grilled Squid Salad w/ Greek salad and vinaigrette (GF)

Satay Chicken Skewers w/ steamed rice and fried onion (GF)

Main Choices

Salmon w/ roasted kipfler potatoes, asparagus and hollandaise (GF)

Chicken Breast w/ sundried tomato tapenade, fondant potatoes and crispy prosciutto (GF)

Pressed Lamb Shoulder w/ ratatouille, rosemary jus and polenta

250g Black Angus Porterhouse Steak w/ roasted sea salt potatoes and garden salad (GF)

Spinach and Ricotta Cannelloni w/ chips, salad and rich nap sauce (V)

Dessert Choices

Sticky Date Pudding w/ butterscotch sauce and vanilla ice-cream (V)

Pavlova w/ passionfruit coulis, fine diced fruits and cream Chantilly (GF)

Chocolate Brownie (served warm) w/ chocolate sauce and chocolate ice-cream (GF)

(V) Vegetarian (VG) Vegan (GF) Gluten Free

(VOA) Vegetarian Option Available (GFOA) Gluten Free Option Available

Beverage Options

OPTION ONE -

On Consumption;
Guests pay for their own drinks

OPTION TWO -

Host Tab;
Drinks are placed on a customised tab that the host pays for at the end of the function.
The host can select the drinks they wish to be available

OPTION THREE -

Subsidised Drinks;
Guests pay \$5 per drink and the remaining balance is charged to the hosts tab,
that is then paid for by the host at the end of the function.
The host can select the drinks they wish to be available

Terms and Conditions

FINAL NUMBERS & PAYMENT

Final numbers are to be confirmed no later than 7 days prior to the reservation date. Remaining payments must be finalised on the night of the event via cash or accepted card. We do not accept cheques, nor do we invoice. Bookings are locked in once the room hire fee is paid.

RESPONSIBILITY

The organiser of the function is financially responsible for any damages/ breakages sustained to the Holdfast Hotel by the organiser or any other person attending the function. This includes any items the Holdfast Hotel has sub-hired. We accept no responsibility for any items that are damaged/stolen/broken either left, prior to, during or after the event.

BYO CAKE & WINE

We are happy for you to provide your own cake and wines. A \$2.00 per head cutting fee applies for it to be served individually with coulis and cream. This needs to be organised when confirming your menu. A \$15 corkage fee applies per bottle of 750ml wine brought from outside the venue. Wine that is brought in must not be on our wine list. We do not allow BYO beer, soft drink or spirits.

AREA HIRE

All events are required to pay the ROOM HIRE FEE to secure the bookings. Reservations for the function facilities will be held for 14 days without payment. If the area hire has not been received by that time, Management reserves the right to cancel the booking without notice and allocate the facilities to another client. Area hire is non-refundable.

DECORATIONS

Under no circumstances are confetti/scatters allowed in the hotel or beer garden areas. A \$100 cleaning fee will be added to the function if this instruction has been ignored. No signs, banner or displays are to be nailed, screwed or adhered to any part of the building, inside or out. You can hire your own backdrops etc.

COMPLIANCE

The organiser must conduct their function in an orderly manner, in full compliance with legislation and our hotels code of conduct. Management reserves the right to exclude or eject any and all objectionable persons from the Holdfast Hotel without liability and to control all sound levels of the events hosted with us. Live music and/or DJs are not allowed in our function areas or in our beer garden. Any guest refused service of alcohol due to unacceptable behaviour or intoxication will be asked to leave the premises immediately regardless of the association to the function organiser.

MENU SELECTION

All guests must be catered for. The finalised menu and beverage selections are required 14 days prior to your event. Any unaccounted for guests that arrive for your event will incur charges. Please note food menu, drinks and prices are subject to change. The organiser must advise the hotel if looking to bring in cake or cupcakes. Cake should be given to staff on arrival for proper storage.

ALLERGIES

We are to be informed of any allergies prior to the confirmation of the menu. We strongly suggest anyone suffering allergies to get in contact with our function team directly so we can work out the best way to manage severe allergies. As we are a commercial kitchen, we cannot guarantee removal of trace allergies.

CANCELLATIONS

In the event of a cancellation of a confirmed event, any monies paid are refunded at the hotel's discretion. Cancellations must be organised by speaking directly to the Functions Manager or Venue Manager.

SMOKING

All indoor areas of the hotel are non-smoking. Smoking areas are designated outside the hotel or found in our sports bar or gaming room.