



EARL OF LEICESTER

— HOTEL —

FUNCTIONS



WWW.EARL.COM.AU

LEVEL 1, EARL OF LEICESTER HOTEL PARKSIDE SA 5063 TELEPHONE 08 8271 5700



THE WARWICKSHIRE FUNCTION ROOM IS A VERSITILE FUNCTION VENUE CATERING TO COCKTAIL, PRIVATE DINING & MEETING FUNCTIONS

OUR FORMULA FOR A GREAT STRESS FREE FUNCTION IS SIMPLE

- a) Secure your booking by paying the required room hire charge
- b) Select and pay for food package 2 weeks before event
- c) Select a beverage package or choose beverages on consumption
- d) Arrive, sit back & enjoy your function!!

Please note : All outstanding beverage accounts must be paid in full on the date of the function.

Guests may also purchase their own drinks/cocktails from the bar. ATM and Credit Card facilities are available.

BEVERAGES

The Warwickshire Room offers an extensive range of spirits, beers and wines. Please choose from our Bronze, Silver or Gold Beverage package. We also offer Cocktail Drink packages for that extra something special to be served on arrival or throughout the event.

COCKTAIL FUNCTION FOOD

Please see our great cocktail food selection attached. To ensure sufficient quantity of food please be accurate in your estimation of attendees. Our functions manager is always happy to help you with food selections.

ENTERTAINMENT & SOUND SYSTEM

An in house sound system suitable for iPod or MP3 audio is provided free of charge. A great selection of funk, house, soul, jazz and lounge create our playlists. Private functions may provide their own music by bringing in their own iPod or MP3 player.

If you would like to bring your own DJ, you must book equipment for hire. Please talk to us about suitable compnies that can provide your audio requirements.

AUDIO VISUAL

The Warwickshire Room is equipped with a Epson Projector. This can be used to play DVD's via the inhouse DVD player or connected directly to a computer via DVI or HDMI cable. We recommend testing your preferred audio visual requirements prior to your function to ensure compatibility.



MICROPHONE & STAND

The Warwickshire Room is equipped with a microphone for speeches. The microphone must be pre booked with your function for a charge of \$50.

DECORATIONS

Balloons and free standing decorations are acceptable but under no circumstance can decorations be stuck or pinned to the walls. Similarly, glitter, scatters and confetti are prohibited.

CONFECTIONARY CHARGES (CAKES, CUPCAKES AND LOLLY BARS)

The provision of plates, serviettes, cutlery & a serving knife should you wish to bring a cake, cupcakes or lolly bar is available. The fee for this will be \$50.00. A \$200 cleaning bond will be required to ensure cleanliness of the room. Refund of cleaning bond will occur within 5 business days.

FUNCTION ROOM HIRE AND MINIMUM SPEND REQUIREMENTS

Receipt of the room hire charge secures your booking along with a signed copy of the Terms & Conditions' booking sheet. All bookings are deemed tentative until the required room hire charge is received. All room hire charges are non-refundable.

MONDAY - THURSDAY

\$0 room hire + minimum spend of \$500 drinks & food combined.

FRIDAY

\$100 room hire + minimum spend of \$750 drinks & food combined.

SATURDAY & SUNDAY

\$100 room hire + minimum spend of \$1000 drinks & food combined.

BUSINESS MEETINGS & PRESENTATIONS

The Warwickshire Room can be used for business meetings or presentations in various layouts with the use of main projector and large format screen. PC presentations are able to be conducted via HDMI or DVI cable to projector. We recommend checking your requirements before your presentation.

\$85 during office hours. No staff will be present in room and all drinks & food (if required) will need to be ordered from main bar on ground floor.

CAPACITY

Cocktail Party (standup) : 100 people / Sit Down Lunch or Dinner : 80 people / Meetings up to 80 people.

Please feel free to telephone or email us for any more information regarding functions or meetings in the



BRONZE BEVERAGE PACKAGE

Angoves Sparkling White
Angoves Sauvignon Blanc
Angoves Moscato
Angoves Shiraz
Coopers Pale Ale, Coopers Clear & Adelaide Hills Apple Cider
Soft Drink & Fresh Juice
House Vodka, Bourbon, Scotch, Gin & Rum

3 HR PACKAGE
\$40 p.p.

4 HR PACKAGE
\$45 p.p.

5 HR PACKAGE
\$50 p.p.

WITH SPIRITS

3 HR PACKAGE
\$60 p.p.

4 HR PACKAGE
\$65 p.p.

5 HR PACKAGE
\$70 p.p.

SILVER BEVERAGE PACKAGE

The Lane 'Lois' Sparkling Blanc de Blancs
Mike Press Sauvignon Blanc
Luna Rosa Rosé
The Anarchist Shiraz
Coopers Pale Ale, Coopers Clear & Adelaide Hills Apple Cider
Soft Drink & Fresh Juice
Ketel One Vodka, Jim Beam Bourbon, Johnnie Walker Red, Tanqueray Gin & Pampero Rum

3 HR PACKAGE
\$45 p.p.

4 HR PACKAGE
\$50 p.p.

5 HR PACKAGE
\$55 p.p.

WITH SPIRITS

3 HR PACKAGE
\$65 p.p.

4 HR PACKAGE
\$75 p.p.

5 HR PACKAGE
\$85 p.p.

**Wines are subject to change due to vintages and availability. Please check with your function co-ordinator our latest wines.



GOLD BEVERAGE PACKAGE

The Lane 'Lois' Sparkling Blanc de Blancs
The Lane 'Lois' Sparkling Rosé
Sidewood Sauvignon Blanc
Lobethal Rd Pinot Gris
Xanadu 'DJL' Chardonnay
Rockford 'Alicante Bouchet' Rosé
Riposte 'Dagger' Pinot Noir
Parker Estate Cabernet Sauvignon
Teusner 'Bilmore' Shiraz
Coopers Pale Ale, Coopers Clear, Adelaide Hills Apple Cider & Asahi
Soft Drink & Fresh Juice
Grey Goose Vodka, Makers Mark Bourbon, Johnnie Walker Black, Tanqueray 10 Gin & Matusalem Rum

3 HR PACKAGE
\$60 p.p.

4 HR PACKAGE
\$65 p.p.

5 HOUR PACKAGE
\$75 p.p.

WITH SPIRITS

3 HR PACKAGE
\$85 p.p.

4 HR PACKAGE
\$90 p.p.

5 HR PACKAGE
\$105 p.p.

**Wines are subject to change due to vintages and availability. Please check with your function co-ordinator our latest wines.





COCKTAIL FOOD

COCKTAIL FOOD PER PERSON (MIN 25 PERSON)

CHOOSE 6 ITEMS \$18 P.P	(6 FOOD ITEMS PER PERSON)
CHOOSE 8 ITEMS \$20 P.P.	(8 FOOD ITEMS PER PERSON)
CHOOSE 10 ITEMS \$22 P.P	(10 FOOD ITEMS PER PERSON)
CHOOSE 12 ITEMS \$24 P.P	(12 FOOD ITEMS PER PERSON)

Pigs in Blankets & House HP Sauce
British Fishcakes & Parsley Mayo
Buffalo Chicken Wings & Hot Sauce
Mushroom Arancini
Crunchy Fried Squid & Sweet Chilli Aioli
Leek & Gruyere Sausage Rolls
Veal & Ricotta Meatballs
Leek & Blue Cheese Tartlets
Tomato, Basil & Feta Garlic Crostini

Greek Halloumi & Vegetable Skewers
Satay Beef & Chicken Skewers
Earl Beef Sliders & Charred Tomato Relish
Fried Polenta Cakes with Truffle Aioli
Coconut Crumbed Prawns with Chilli & Lime
Prawn, Avocado, Mango & Coriander Crisp Bread
Smoked Salmon, Marscapone Roulade & Wasabi
Rare Beef Crostini, Parmesan & Rocket
Chocotorta w/ Brownie & Peanut Butter Parfait
White Chocolate Mini Cheese Cakes & Cherry Jam

\$30 COCKTAIL FOOD PLATES [10 PIECES]

Sumac Spiced Crispy Chicken Strips & Garlic Aioli
Crunchy Fried Squid & Siracha Mayo
Basil Pesto Arancini & Garlic Mayo
Tandoori Chicken Skewers & Mint Yoghurt

Vegetable Spring Rolls & Thai Dipping Sauce
Penang Beef Skewers & Satay Sauce
Pork, Veal & Ricotta Meatballs & Spicy Tomato Sugo

\$34 COCKTAIL FOOD PLATES [10 PIECES]

Union Beef Sliders, Salted Cucumber & Tomato
Cured Salmon Tostado & Salsa Criolla
Mini Vegetarian Quiches & Balsamic Glaze
Prawn Toasts & Chilli Jam
Mini Triple Chocolate Brownies

Ham & Cheese Balls & Chive Crema
Thai Fish Cakes & Pickled Cucumber
Chorizo, Olive & Asiago Pinchos
Pork & Apple Sausage Rolls & Tartare

\$15 ADDITIONAL FOOD PLATES

Shoestring Fries, Tomato & Aioli
Onion Rings, Honey & Mustard Sauce

Potato Wedges, Sour Cream & Chilli
Chicken or Beef Schnitel Bites & Sauce



PRIVATE DINING FUNCTIONS

SAMPLE RESTAURANT GOLD MENU

2 COURSES \$48 P.P.

3 COURSES \$58 P.P

ENTRÉE

Seared Scallops, Thyme & Cauliflower Purée, Bresaola Shard & Parmesan Crisp

Duck Liver Parfait, Sliced Baby Cornichons & Oven Dried Sourdough

Roasted Beetroot & Goats Chèvre Tart, Fig Vincotto & Cress Salad

MAIN

'Clare Valley Gold' Eye Fillet wrapped in Double Smoked Barossa Bacon, Pomme Purée, Red Wine Jus & Crispy Fried Leek

Pan Fried S.A. Snapper Fillet, Celeriac & Shallot Rosti, Sautéed Cauliflower, Pine Nut Tahini Dressing with Red Pepper Ramesco & Grilled Asparagus

Wild Mushroom Risotto, Truffled Mascarpone Cream with Wild Rocket & Pecareno Salad

Crispy Skin Free Range Chicken Breast stuffed with Osso Collo & Smoked Eggplant, Duck Fat Confit Potatoes & Blue Cheese Sauce

DESSERT

Pineapple Cheese Cake, Coconut Sorbet, Passionfruit Curd & Mango with Oat & Rum Crumble

Double Chocolate Marquise, Mint Ice Cream, Chocolate Wafer & Salted Caramel

Locally Sourced Selection of Cheeses, Membrillo, Walnuts, Pear & Lavosh



PRIVATE DINING FUNCTIONS

SAMPLE PUB CLASSICS MENU

2 COURSES \$36 P.P.

3 COURSES \$46 P.P.

ENTRÉE

Shared Entree Plate of House Made Sausage Rolls, Cauliflower Croquettes, Chicken Wings & Garlic Bread

MAIN

Beef or Chicken Schnitzel, House Salad & Fries with Beef Gravy, Green Peppercorn Gravy, Mushroom & Bacon Gravy or Dianne Sauce

Earl Burger, Wagyu Beef, Smoked Bacon, Swiss Cheese, Lettuce, Tomato, Pickles, Caramelised Beetroot Jam, Aioli & Fries

British Fish & Chips, Ale Battered or Crumbed Flathead Fillets, House Salad, Fries, Pea Tartare & Lemon

Hand Made Potato Gnocchi, Gorgonzola, Cauliflower, Pear, Walnuts & Witlof

DESSERT

Pineapple Cheese Cake, Coconut Sorbet, Passionfruit Curd & Mango with Oat & Rum Crumble

Rhubarb Bakewell Tart, Yoghurt Sorbet, Strawberry & Pomegranate Salad



COCKTAIL DRINK PACKAGES

CASINO ROYAL

Aperol, Chambord & Fresh lime Juice Topped with Sparkling Wine
Served in a Champagne Flute

} 25 FOR \$275 \$11 each	} 50 FOR \$500 \$10 each	} 100 FOR \$800 \$8 each
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MOJITO

Havana Club Especial, Muddled Fresh Lime, Mint & Brown Sugar
Served Tall with a Charge of Soda

} 25 FOR \$350 \$14 each	} 50 FOR \$600 \$12 each	} 100 FOR \$1000 \$10 each
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STRAWBERRY CAPRIOSKA

Alize Passion, Russian Standard Vodka, Strawberry Puree Fresh Mint & Lime.
Served Tall with a Charge of Soda

} 25 FOR \$325 \$13 each	} 50 FOR \$550 \$11 each	} 100 FOR \$900 \$9 each
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Cocktail packages must be pre arranged before function commences.

Ordered numbers may be available to increase, but not decrease, on the night. More cocktail options may be arranged on request



FUNCTION DETAILS

FUNCTION NAME

FUNCTION DATE

FUNCTION GUESTS TOTAL

FUNCTION BEVERAGE (BRONZE) (SILVER) (GOLD) (CONSUMPTION)

FUNCTION FOOD (\$ PER PERSON) (FOOD PLATES)

ROOM HIRE

CONFECTIONARY CHARGE

CONFECTIONARY CLEANING BOND

SOUND SYSTEM HIRE

MICROPHONE HIRE

CONTACT PERSON

CONTACT DETAILS | PHONE

FAX

EMAIL

I have read and accept all the below terms and conditions and commit to the details of the function as recorded above.

NAME

SIGNATURE

CREDIT CARD AUTHORISATION:

NAME ON CARD

CARD TYPE

CARD NUMBER

EXPIRY DATE ON CARD

AUTHORISATION NUMBER

SIGNATURE OF CARD HOLDER

I hereby authorise Earl of Leicester to charge my card for any shortfall in the minimum spend requirements.