



Functions

THE TONSLEY HOTEL

1274 SOUTH ROAD
CLOVELLY PARK SA
08 8276 8099

TONSLEYHOTEL.COM.AU

TONSLEY
HOTEL

Functions

WELCOME



WELCOME

Thank you for considering hosting your function/seminar at the Tonsley Hotel. We have much pleasure in enclosing the information that you have requested for your upcoming event.

The Tonsley Hotel takes great pride in its facilities, service, food and the professionalism of its staff. The team at the Tonsley Hotel will strive to ensure that your event is a successful and memorable one.

Our Bistro offers a relaxing atmosphere where you can unwind and enjoy our superb food and friendly service. Our function rooms are ideal for a broad range of events, from intimate functions and small seminars through to cocktail parties, birthdays, anniversaries and wedding receptions.

Our Tavern Bar has live entertainment three nights a week.

THURSDAY	Band from 8:30pm
FRIDAY	Pianist/Singer from 6:00pm
	Band from 8:30pm
SATURDAY	Band from 8:30pm

Please take the time to read through our full list of terms and conditions at the back of this pack, which highlights important information such as booking confirmation and requirements.

Should you not have had the opportunity to view our exceptional facilities, please do not hesitate to contact us on 8276 8099 to set up an appointment time at your convenience.

Functions

ROOM HIRE



FLINDERS ROOM HIRE

Half Day	\$165 GST inc
Full Day	\$220 GST inc

CAPACITY

Dinner	70
Cocktail	90

HAMILTON ROOM HIRE

Half Day	\$220 GST inc
Full Day	\$330 GST inc

CAPACITY

Dinner	130
Cocktail	200

FACILITIES INCLUDED

(Upon Request)

Broadband Internet Access
Inbuilt Projectors and Screens ideal for photo slide shows
Nightlife Music System
I-Pod Friendly
TV/DVD/Video
FOXTEL Sports Channels
Linen tablecloths
Laptop and Sound Plug-Ins
Inbuilt Projectors and Screens
White board
Flipchart
Lectern

ADDITIONAL DECORATING OPTIONS

Helium Balloons (Plain)	\$2.30 each
Helium Balloons (Metallic)	\$2.50 each
Helium Balloons Occasion-Specific	\$3 each
Table Scatters Occasion-Specific	\$2 per table
Linen Table Overlays	\$5 per table
Organza Table Overlays	\$10 per table
Chair Covers	\$2.50 per chair

Functions

SEATING



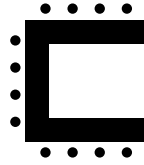
U-Shape

Hamilton Room

40

Flinders Room

20



Classroom Style

Hamilton Room

60

Flinders Room

30



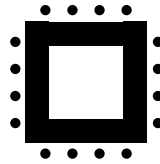
Hollow Square

Hamilton Room

40

Flinders Room

20



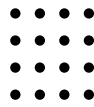
Theatre Style

Hamilton Room

100

Flinders Room

50



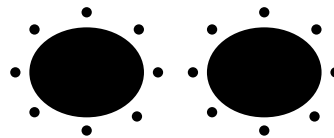
Oval Tables

Hamilton Room

120

Flinders Room

50



Functions

CONFERENCE CATERING



TEA & COFFEE FACILITIES

Per person costing

Tea and Coffee	3.5
Continuous Tea and Coffee (all day)	5.5

MORNING & AFTERNOON TEA

\$8 Select from list - two items
Including Tea and Coffee

Selection of Danish Pastries
Selection of Cream Biscuits
Freshly Baked Warm Scones with Jam and Cream
Cake of the Day (Chocolate/Carrot/Sultana/Orange)
Assorted Muffins

LIGHT LUNCH

Per person costing
Please select from the following:

COLD

Chef's Selection of Sandwiches with a Range of Fillings	8.5
Chef's Selection of Wraps and Focaccias with a Range of Fillings	10

HOT

Selection of Mini Quiches	10
Selection of Mini Pies, Pasties and Sausage Rolls	10
Assorted Pizza Slice	10

Selection of Sandwiches plus choice of one hot option 13

EXTRAS

Per person costing

Seasonal Fruit Platter	5
Gourmet Australian Cheese and Dried Fruit Platter	6
Soft Drink per jug	9.5
Orange Juice per jug	12

Functions

COCKTAIL



COCKTAIL FUNCTIONS

Should you have any specific dietary requirements, such as vegetarian, vegan, gluten-intolerant, or any other allergies/intolerances, please advise our Functions Manager so that alternative options can be tailored to your specific needs. Please note that a minimum of three platters per function apply.

COCKTAIL PLATTER MENU

All platters cater for 20 people (1.5 pieces person)

COLD PLATTERS \$35

Assorted Sandwiches / Baguettes

Canapés (selection of 3 varieties)

Smoked salmon on herb frittatas

Rare roast beef w horseradish cream

Carrot & parsnip fritters w marinated feta

Dips, crudities and grilled pita bread

Rosemary and beef scones

Chili & lemongrass chicken spoons

HOT PLATTERS \$50

Souvlaki lamb and satay chicken skewers

Party pies and pasties

House made sausage rolls and quiches

Crispy four cheese puffs

Assorted pizza slices

GOURMET PLATTERS \$60

Moroccan lamb cutlets

Sushi and Vietnamese cold rolls

Mini beef mignons

Spiced coconut prawn shooters

Tropical fruit platter

Assorted Cheese, dried fruits and crackers

Functions

MENU

MENU OPTION 1 (\$34 PP)

2 Course Meal

Choice of 1 Entrée
and 2 Main Course

OR 2 Main Course
and 1 Dessert

MENU OPTION 2 (\$40 PP)

3 Course Meal

Choice of 1 Entrée,
2 Main and 1 Dessert

MENU OPTION 3 (\$47 PP)

3 Course Meal

Choice of 2 Entrée,
3 Main and 2 Dessert

A \$10 per head deposit is required within 14 days of making your booking, or 7 days prior to the date of your function, whichever date is earlier.



FUNCTION SET MENU

Please note that the set menu can only be used for a booking of 20 or more persons. Should the number of persons attending your function be less than this, please speak to our Function Manager about a limited a la carte menu. All prices listed below are inclusive of GST.

Should you have any specific dietary requirements, such as vegetarian, vegan, gluten-intolerant, or any other allergies/intolerances, please advise our Functions Manager so a suitable alternative can be arranged.

ENTREES

SOUP OF THE DAY

served with garlic croutons and garnish

PRAWN TAIL SALAD

butterflied prawn tails, crushed avocado with miniature salad greens and citrus dressing

MUSHROOM ARANCHINI

fried forest mushroom risotto balls, with red piquillo couli and watercress

TANDORI CHICKEN SKEWERS

oven baked marinated chicken tenderloins, with raisin & tomato couscous and chilli minted yoghurt

MAINS

OVEN ROASTED BARAMUNDI

poppy and sesame seed crusted baramundi fillet with steamed market vegetables and a lemon beurre blanc sauce

CHAR GRILLED PORTERHOUSE STEAK

cooked medium with a forest mushroom ragout demi glaze, crushed white potatoes and rosemary

CRISPY SKIN CHICKEN

pan roasted chicken kiev filled with brie and double smoked ham on a bed of creamed spinach and potato rosti

VEGETABLE MUILE FUIELE

roasted capsicum, zucchini, mushroom and butternut pumpkin stack with buttered puff pastry, basil and pine nut pesto

Includes shared roast vegetables & salads to the table

DESSERTS

CITRUS TART

served with vodka infused mint, wild berry salad and cream quenelle

STEAMED STICKY DATE PUDDING

served with praline crumb ice cream and biscotti

WARM APPLE STRUDEL

served with a double cream and dark chocolate shard

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A LA CARTE MENU



To accommodate larger group bookings who wish to pay individually for their meals we offer a shortened A La Carte Menu as Follows.

Garlic bread | 6

Mustard bread | 6

Duo of house dips | 11.9

Tonsley Caesar | e 8 m 13

Crispy bacon, garlic croutons, crushed boiled egg, parmesan cheese, baby cos and anchovy mayonnaise

Greek Salad | e 8 m 13

Tomato, cucumber, pink onion, marinated olives, fetta and salad greens

Add chicken or spiced prawns to main salad | 3.5

Freshly shucked SA oysters

three for 7 six for 14 twelve 24

Natural with tomato and caper choron sauce

Kilpatrick with hickory smoked bacon and spicy tomato worchestershire sauce

Soup of the Day | 8

Hoi Sin Duck Spring Rolls | 12

Snow pea sprouts, wasabi and soy plum dipping sauce

Tomato Bruschetta | 12

Baked Italian loaf with diced roma tomatoes, Spanish onion, basil pesto, crumbled fetta and candied balsamic vincotta

Baked Banana Leaf

Barramundi fillet | 21.5

Saltwater barramundi served with steamed coconut jasmine rice and massamam curry sauce, garnished with fried shallots and coriander leaves

Lemon Pepper Battered Hake Fillets

1 piece 13.9 2 pieces 16.9

Served with chef made tartare, garden salad and chips

Australian prawn tails | 23

Local prawns tossed in roasted garlic brandy cream sauce, fragrant paella struddle, ribbon beetroot and garden salad

400g Porterhouse Schnitzel

half 15 full 17

350g Chicken Schnitzel

half 15 full 17

Served with fries, garden salad and your choice of sauce (Pepper, Dianne, mushroom or gravy) **\$2 extra for parmigiana & Hawaiian**

Roast of the day | 17

Served with steamed vegetables, roast potatoes and pumpkin

Vegetable Muile Fuiiele | 16

Roasted capsicum, zucchini, mushroom, eggplant, fetta cheese and butternut pumpkin stack with buttered puff pastry & basil pesto, candied balsamic vincotta and garden salad

Lemongrass Skewered Chicken | 19.5

Rolled in nuts on a herb and mixed leaf salad, napped with coconut, chili, coriander mayonnaise and star anise syrup

ANGUS PURE

Angus Pure delivers premium quality beef that is grown in the natural, wholesome environment of SA. Free from hormone and antibiotic treatment. Angus Pure is graded for quality by Meat Standards Australia and is aged for eating perfection.

350g Angus Pure Rump | 23
300g Angus Pure Scotch Fillet | 25

Cooked to your liking served with garlic mash potato, black peppered crostini, side salad and choice of sauce, mushroom, Dianne, pepper and gravy

Steamed Vegetables | 7

Mash Potato | 5

Chips | 7

Seasoned Potato Wedges | 8

Garden Salad | 4

Citrus Tart | 9.9

Served with vodka infused mint, wild berry salad and cream quenelle

Safron Poached Pear | 9.9

Served with honey pannacotta, stock syrup and toffee shard

Sticky Date Pudding | 9.9

Served with praline crumb ice cream and biscotti

Functions

ACCOMMODATION



ACCOMMODATION

When booking your next function please enquire about corporate rates for accommodation

Recently refurbished

3 ½ star motel rooms

En suit bathrooms

Reverse cycle air conditioning

42" plasma televisions over 30 channels including foxtel channels

Bar fridge with tea and coffee making facilities

Central location with easy access to public transport

20 minutes to southern vales wineries

Close proximity to Marion Shopping Centre, Flinders Medical Centre,

Flinders University, Flinders Private & Repatriation Hospitals

Hotel Wi fi access

Bed & cooked Breakfast packages available



TERMS & CONDITIONS

Tentative Bookings

We will hold a tentative booking for a maximum of 7 days.

Confirmation

You are requested to confirm a booking in writing.

Security Deposit

Seminar Deposits equal the room hire fee.

Company cheques

Only accepted by pre-arrangement with management.

Cancellations

Cancellations of function rooms and/or accommodation by you must be advised in writing. If the event is cancelled with less than 60 days notice, deposits may be refunded only if the function room is resold.

Payment

The payment of your account is required two full working days prior to the event unless other arrangements have been approved by the Tonsley Hotel Management. All incidental charges are to be paid at the conclusion of your function.

Menu Selection

The greatest pleasure we have is in providing superb cuisine and service. In order to provide such a quality experience, we require your food and beverage selection to be confirmed in writing no later than 14 days prior to your event.

Insurance

We cannot take responsibility for damage to, or loss of, your personal items before, during and after an event, and recommend that you arrange appropriate insurance cover.

Damage

Please note that you are financially responsible for damage sustained to hotel property and fittings during the event. No attachments are to be used on the walls without prior permission from us.

Client Responsibility

It is your responsibility to ensure that all attendees adhere to our dress code and behave in an orderly manner during the event.

Security

Arrangement for security can be made upon request. An additional charge will apply.

Accommodation

Subject to availability, function rates will be offered in conjunction with your event.

Parking

Parking is free, but please note is subject to availability.

Food & Beverage

No food or beverage may be brought onto the hotel premises for consumption during the event without prior notice. A corkage fee will apply for any beverages brought on site, as will a cakeage fee for any cake brought onsite.

Entertainment

Background music can be provided in our function rooms if you wish. The Tonsley Hotel boasts live entertainment in both Tavern and Chrysler bars.

Minors

Under the Liquor Licensing Act Section 113, minors must be accompanied by an adult at all times and must leave the premises by 12 midnight.

Function Rooms

We reserve the right to re-allocate function rooms due to circumstances beyond our control. If you numbers increase or decrease significantly from those advised at time of reservation, we may substitute a more appropriate room for your function. We will discuss any changes with you prior to your event.

Advertising

Prior permission is required to use the hotel name and/or logo in print and/or audio-visual display. All proposed artwork must be approved by The Tonsley Hotel management prior to publication.

Responsibility

Should we be unable to provide facilities reserved due to circumstances beyond our control, no further claim other than entitlement to a full refund of any deposits paid may be made. We will endeavour to provide you with reasonable notice.

Additional Services

We will be pleased to arrange a variety of additional services upon request, such as entertainment, technical equipment etc. A charge may be incurred for some services. If the event is cancelled, such service charges will be your responsibility.

Final Numbers

We require written notification of final number of expected guests five days prior to your event. Changes to that number may be made up to 48 hours prior to the event. Charges will be made based on the final number, or the attendance number, whichever is the greater.

SIGNED ACCEPTANCE

I acknowledge that I have read and understood the above terms and conditions.

Name: _____

Date of Function: _____

Company/Organisation (if applicable) _____

Signature: _____

Date: _____