



THE CROWN & SCEPTRE HOTEL FUNCTION PACK

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

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



SPACES

Pizza Bar

15-40 people

Private entrance

Large communal tables

Independent sound system

TV "55 inch FHD

No room hire

Minimum spend negotiable

Upstairs 312

Seated, 20-30 people

Cocktail, 50-90 people

Private bar

Private balcony, 30 people

Independent sound system

TV "65 inch FHD

No room hire

Minimum spend negotiable

Dining room

Seated, 40 - 60

Cocktail style, 70 - 100 people

Independent sound system

Tv "82 inch 4K

No room hire

Minimum spend applies

Beer garden

Seated, 40-50 (mixed high and low furniture)

Cocktail style, 50-70 people

Tv "82 inch 4K

No room hire

Minimum spend applies

*multiple areas may be combined to increase capacity



FOOD - COCKTAIL

(30 pieces per platter)

Chef's Selection of dips & breads with roasted marinated olives (v) - \$50

Mini Bruschetta - spinach and almond pesto, fresh tomato & basil (v) - \$65

- roasted mushroom, fetta, tomato and chilli jam (v) - \$65

Porcini, Swiss brown and shitake mushroom and mozzarella arancini ball with aioli (30 pieces) (v) - \$95

Beef or Chicken satay skewers - \$90

Bakery made party beef pies - \$65

Bakery made party sausage rolls - \$65

Bakery made vegetarian pasties - \$65

Asian Platter - spring rolls, samosas and wontons w/ sweet chilli & soy sauce (v) - \$55

Spinach & Ricotta filo pastries (v) - \$75

Mini Hot Dogs, cocktail frankfurts, American mustard & sauce - \$100

Chilli chicken wings with blue cheese aioli and celery crudites - \$65

Pork and Veal meatballs with tomato chill jam - \$70

Mixed sushi platter with soy sauce and wasabi - \$90

Mini cheese burgers, pickles, tomato ketchup, American mustard - \$100

Mixed mini quiches (Lorraine, vegetarian) - \$65

S.A Squid dusted in sea salt & black peppercorn (gf) - \$75

Pizza platter, mixed - margherita, mushroom trio (v), pepperoni - \$70

Panko and sesame crumbed gulf prawns with wasabi mayo \$110

SA charcuterie plate \$110

Australian cheese platter \$90



FOOD - SET MENUS

Set menu prices

Two course meal -

Choice of two entrees and two main - \$48 per head

Choice of two main and two dessert - \$48 per head

Choice of three entree and three main - \$54 per head

Choice of three main and three dessert - \$54 per head

Three course meal -

Choice of two entrée, main and dessert - \$50 per head

Choice of three entrée, main and dessert - \$70 per head

Selections

Entrée Options:

S.A. Squid dusted in sea salt, mixed pepper and Chinese five spice seasoning, served with an Asian herb and bean sprout salad with nuoc cham dipping sauce

Porcini, Swiss brown and shitake mushroom and mozzarella arancini served with aioli (v)

Pork and veal meatballs served with tomato sugo and parmesan cheese

Falafel on fattoush salad with tzatziki (v) or hommus (vegan)

Main Options:

Slow roasted Terrarossa M.S.A. sirloin served medium with duck fat roasted rosemary and sea salt baby potatoes, sauteed broccolini and red wine jus (GF/DF)

Pan seared Northern Territory Barramundi served with steamed asparagus, peas and broad beans, and lemon caper butter coin (GF)

Pork Roasted Pork Belly served with a salad of green papaya, pickled carrot and cucumber, spring onion, Asian herbs, bean sprouts and roasted peanuts. Topped with tomato chilli jam (GF/DF)

Spring Salad - Grilled chicken, asparagus, peas, broad beans, broccolini, zucchini flower, baby spinach and cos lettuce, roasted hazelnuts and spiced pepitas (GF) (Vegan with no chicken)

Next page for dessert selections



Dessert Options:

Vanilla and Lemon panna cotta served with a sable biscuit and berry compote

Bittersweet chocolate pot served with vanilla bean ice cream and hazelnut praline

Affogato - freshly brewed espresso coffee with vanilla bean ice cream

We also offer a limited "pub classics" menu for large lunch groups who are looking to make a single payment for \$28 per person (minimum 30 people)

Pub classics limited lunch menu options:

Herb crumbed Garfish fillets served with garden salad, steakhouse chips and tartare *(GF option available with duck fat roasted baby potatoes instead of steakhouse chips)*

South Australian Squid dusted in a mixed pepper and Chinese five spice salt, served with an Asian herb and bean sprout salad and nuoc cham dipping sauce *(GF)*

Deconstructed Naracoorte Lamb yiros plate served with a garden salad, warmed pita, tzatziki and steakhouse chips

Vegetarian burger - falafel cake, tomato, baby cos, hommus, tzatziki and haloumi on a toasted bun, served with steakhouse chips

Herb crumbed SA chicken breast schnitzel served with garden salad and steakhouse chips plus choice of sauce *(GF option available with duck fat roasted baby potatoes instead of steakhouse chips)*

300gm S.A. Terrarossa Rump (M.S.A) with duck fat roasted rosemary and sea salt potatoes and your choice of sauce

Sauce options (all sauces are gluten free) - creamy mushroom, gravy,

green peppercorn, diane, parmigiana

Add two drinks per person to your pub classics limited lunch menu \$50 total per person.

***drink choices available include ALL tap beers, ALL wines by the glass, soft drinks on post mix, juices ***



DRINKS

Pay as you go - Everyone pays individually for their own drinks

Dry till - set an amount you would like to spend on your "tab" with the staff and we will let you know when you reach the amount, you can continue or revert to a pay as you go. Drinks are charged 'on consumption', until limit is reached

Beverage Packages

Standard Package (2 hours \$40 p/p, 3 hours \$48 p/p, 4 hours \$57 p/p)

Coopers Pale Ale, Hahn Super Dry, Thatchers Cider, Rothbury Estate Sauvignon Blanc, Rothbury Estate Sparkling, Rothbury Estate Shiraz Cabernet, soft drinks and juices

Deluxe Package (2 hours \$56 p/p, 3 hours \$62 p/p, 4 hours \$70 p/p)

Coopers Pale Ale, Hahn Super Dry, Thatchers Cider, Taylors Sparkling Pinot Noir Chardonnay Brut Cuvee, The Lane Block 10 Sauvignon Blanc, Chapel Hill Sangiovese Rosé, Pewsey Vale Riesling, The Innocent Bystander Pinot Noir, Schild Estate Shiraz, soft drinks and juices

Platinum Package (2 hours \$70 p/p, 3 hours \$79 p/p, 4 hours \$86 p/p)

Coopers Pale Ale, Hahn Super Dry, Thatchers Cider, Taylors Sparkling Pinot Noir Chardonnay Brut Cuvee, The Lane Block 10 Sauvignon Blanc, Chapel Hill Sangiovese Rosé, Pewsey Vale Riesling, The Innocent Bystander Pinot Noir, Schild Estate Shiraz, Russian Standard Vodka, Gordons Gin, Jim Beam Bourbon, Teachers Scotch Whisky, Sailor Jerry Spiced Rum soft drinks and juices

The Reserve Package

Please ask staff about this very exclusive drinks package that will really impress your guests

*****If you are after some different beers on tap please just ask our staff about options*****



Terms and conditions

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, ½ 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 30 days or more before scheduled function date = 100% deposit refunded

Cancellation 30 - 7 days before = 50% 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 without consultation with the staff and no scatters are to be used.

Entertainment

We have made it possible, to stream the house music or DJs (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, e.g. 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 corkage 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.



Legal continued

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

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