



THE CROWN & SCEPTRE HOTEL FUNCTION PACK

E: info@thecrownandsceptre.pub

P: (08) 8212 4159

W: www.thecrownandsceptre.pub



@thecrownandsceptresgram

#thesceptreadelaide



SPACES

Window Bar

Seated 28
Cocktail style 30-50 people
Private entrance
Large communal tables
Independent sound system
TV "55 inch FHD
No room hire
Minimum food spend \$500

Dining room

Seated 50-70
Cocktail style 80-120 people
Independent sound system
TV "82 inch 4K
No room hire
Minimum food spend negotiable

Upstairs 312

Cocktail 50-80 people
Private bar
Private balcony, 30 people
Independent sound system
TV "65 inch FHD
No room hire
Minimum food spend \$750

Beer garden

Seated 40
Cocktail style 50-70 people
TV "82 inch 4K
No room hire
Minimum food spend \$750

*multiple areas may be combined to increase capacity

Whole venue booking available on selected days. Please speak to staff regarding minimum spends and availability



FOOD – COCKTAIL FUNCTION

(approximately 30 pieces per platter)

Starters/Nibbles

Chef's Selection of dips & breads with roasted marinated olives (V) - \$70

SA charcuterie plate \$115

Australian cheese platter \$105

Platters

Chicken bites with smoky chipotle mayonnaise - \$95

Chicken skewers with Malay satay marinade (GF) - \$105

Beef skewer with lemon and oregano marinade (GF) - \$105

Lamb skewer with mint sprinkle and tzatziki (GF) - \$105

Pork skewer with Peking spice and sweet and sour sauce (GF) - \$105

Bakery made party beef pies - \$85

Bakery made party sausage rolls - \$85

Bakery made pasties - \$85

Spinach & Ricotta filo pastries (V) - \$85

Mixed mini quiches - \$80

Asian Platter - spring rolls and samosas w/ sweet chilli & soy sauce (V) - \$85

Mixed sushi platter with soy sauce and wasabi (GF/DF) - \$115

S.A Squid dusted in a mixed pepper and Chinese 5 spice salt (GF) - \$85

Pizza platter, mixed - margherita (V), mushroom trio (V), pepperoni - \$85

Vegan Pizza platter (VGN) - \$95

Mini Falafel with hommus and tzatziki (V/VGN) - \$85

Cauliflower popcorn with smoky chipotle vegan mayonnaise (VGN) - \$85

Sweets

Mini Donuts (mix of chocolate, cinnamon and strawberry icing) - \$115

Mixed Danish - \$115

Mixed Muffins - \$115

Please ask our staff about other delicious sweet pastry options available



FOOD – SET MENUS

(minimum 25 guests)

Set menu prices

Two course meal (three choices) – \$60 per head

Three course meal (two choices) – \$67 per head

Three course meal (three choices) – \$75 per head

Selections

Entrée:

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

Leek and Potato croquettes with a smoked paprika dipping sauce (V)

Popcorn cauliflower with chipotle mayonnaise (VGN)

Grilled sourdough bread with Tasmanian Smoked Salmon, smashed avocado, cream cheese, dukka and a balsamic glaze

Lamb Kofta – Naracoorte lamb infused with Persian spices and served with a saffron mayonnaise (DF/GF)

Main:

Slow roasted OBE Organic 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, smashed kipfler potatoes and lemon caper butter coin (GF)

Crispy pork belly chicharron served with roasted duck fat potatoes, apple puree, watercress and piccalilli, finished with chimichurri

Pan seared gnocchi with roasted vegetable ragu and shaved parmesan (GF/V)

Adelaide Hills Lamb Rump with a seasonal vegetable ratatouille, blistered vine ripened cherry tomatoes and red wine jus (GF/DF)

Chicken Caesar Salad – marinated grilled chicken, baby cos, crispy smoky bacon, parmesan, garlic croutons, anchovies, poached egg and our famous Caesar dressing

Vegan moussaka with char grilled zucchini, eggplant, red lentil sugo, soy milk bechamel, and fried shallot pangrattato, finished with fried sour dough (DF/VGN)

Dessert:

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

Dark chocolate pudding drizzled with rich chocolate sauce served with vanilla bean ice cream

Sticky date pudding drizzled with caramel sauce served with vanilla bean ice cream



PUB CLASSICS LUNCH SET MENU

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:

Coopers beer battered Garfish fillets served with a garden salad, steakhouse chips and house made tartare

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

Open Chicken Sandwich - char-grilled marinated chicken served on toasted sourdough with smoky bacon, dressed Spanish onion and chopped baby cos finished with aioli and crispy potato fritters
(can be vegetarian - add haloumi, no chicken, no bacon)

Steak Sandwich - 36° South Rump M.S.A. steak, tomato, caramelised onion, smoky bacon, tasty cheese, baby cos, aioli and tomato relish between toasted sourdough served with steakhouse chips

Herb crumbed 300gm SA chicken breast schnitzel served with a garden salad and steakhouse chips (DF/GF)

With your choices of sauce (*ALL Sauces are Gluten Free*) - creamy mushroom, gravy, green peppercorn, diane sauce

*****vegan option available upon request***

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 \$45 p/p, 3 hours \$53 p/p, 4 hours \$60 p/p)

Coopers Pale Ale, Great Northern Super Crisp, Hills Cider, Rothbury Estate Sauvignon Blanc, Rothbury Estate Sparkling, Rothbury Estate Shiraz Cabernet, soft drinks and juices

Deluxe Package (2 hours \$61 p/p, 3 hours \$67 p/p, 4 hours \$75 p/p)

Coopers Pale Ale, Great Northern Super Crisp, Hills 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, Mothers Milk Shiraz, soft drinks and juices

Platinum Package (2 hours \$75 p/p, 3 hours \$85 p/p, 4 hours \$90 p/p)

Coopers Pale Ale, Great Northern Super Crisp, Hills 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, Mothers Milk Shiraz, Smirnoff Vodka, Gordons Gin, Wild Turkey Bourbon, Johnnie Walker Red 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, $\frac{1}{2}$ 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 (unless negotiated with management for full refund)

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 compatible 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.

As a general rule we do not allow corkage for functions unless agreed to by venue management prior to the day of the function.

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

E: info@thecrownandsceptre.pub

P: (08) 8212 4159

W: www.thecrownandsceptre.pub