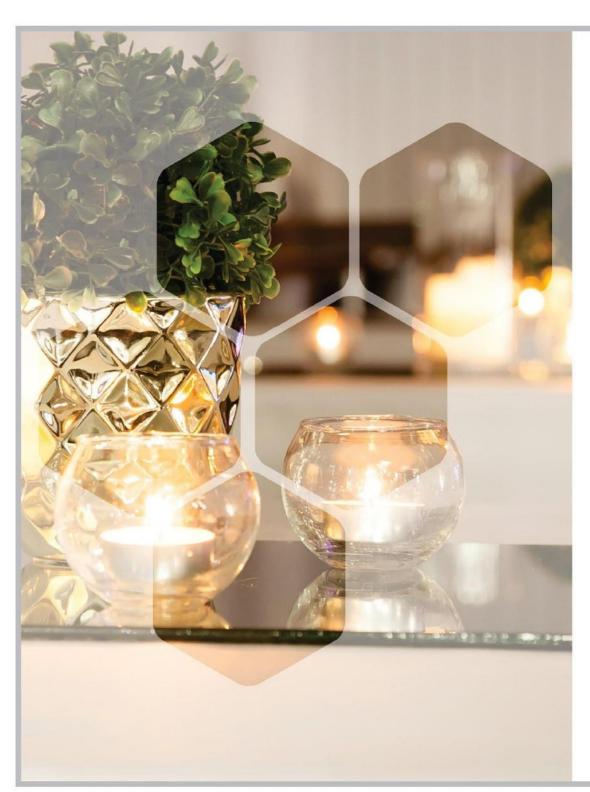




# FUNCTIONS

Eureka Tavern - Private function room 10 Park Terrace Salisbury SA 5108 08 82582171



### **Private Function Room**

Enjoy a seamless and effortless event when you choose to host your function here with us. With a spacious and modern private function room we can cater for all your needs

### **Booking Information**

Monday- Thursday 11 am to 11 pm

\$150 Room Hire No minimum spend

FREE room hire With a spend of \$1000 in food & beverages

Friday - Sunday

11 am to 1 am

\$150 Room Hire \$1000 minimum spend in food & beverage

FREE room hire
With a spend of \$2000 in food & beverages

### **Booking Deposit**

We are happy to hold a tentative booking on your request for up to two weeks, at this time a deposit will be required to secure your booking

### **Function Room Features**

- Completely self-contained & private room
- Modern black & white styling
- Private entrance from the main car park
- Private ladies & men's toilet facilities
- Large private bar
- Wheel chair accessible
- Connection to our in house speaker system to play your private playlists using AUX connection
- Nightlife music system select a genre of music to generate a play list to suit your needs
- 50" plasma TV, wall mounted with HDMI connection
- Wireless microphone
- Disco Ball
- Staging area

### Optional Extras

We can provide an array of options to help plan, organize and set up your perfect event, for any addition available options including bar options please speak with our functions manager

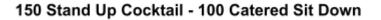
We also have a range of suppliers we can recommend for all your event needs. From photo booths, DJ's & juke box, we can help plan the lot. Please speak with our function's manager to see how we can help





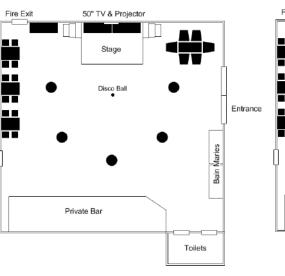


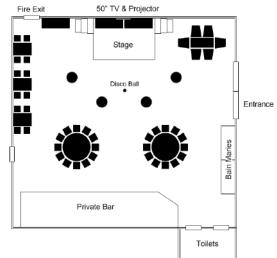
## Capacities & Set up Options

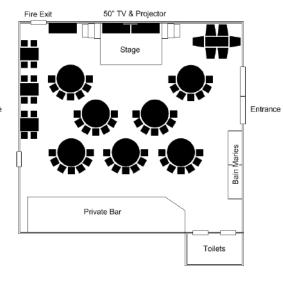


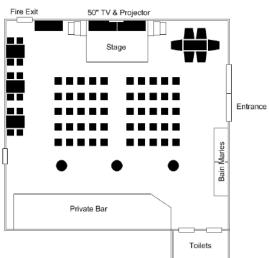


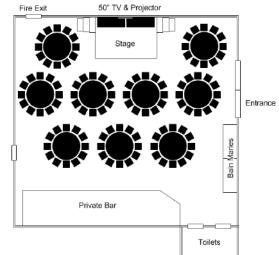
Floor plans can be flexible to your individual event Images below are a scaled representation

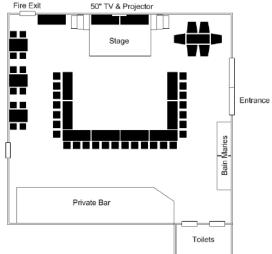












## Set Menu \$55pp

Our set menu consists of entrée share platter and allows you the choice of 3 mains and 2 desserts.

Mains are guest choice, desserts are alternate drop Each table will be provided with bread rolls and a large salad

### Entrée

Served to share
Chef's selection of 3 dips served with lightly toasted pita bread

### Main Choices

Schnitzels - chicken, beef, vegan and squid with chips and choice of sauce (gravy, pepper, mushroom, dianne)

250g rump steak with chips and choice of sauce (gravy, pepper, mushroom, dianne)

Lemon pepper barramundi with mash, beans, blistered tomatoes and hollandaise

Vegetarian tagine with herb yoghurt, grilled pita bread

Prosciutto wrapped chicken breast with mash, seasonal greens topped with garlic sauce

Pasta bake with chicken, bacon, mushroom, green onion baked with a blend of cheese and breadcrumbs

### **Dessert Choices**

Alternate drop

Vanilla panna cotta with raspberry coulis

Chocolate brownie with vanilla ice-cream and chocolate coffee sauce

Sticky date pudding with ice-cream

Fruit plate - chef selections of seasonal fruit



### Cocktail Platters

Individual platters purchased are circulated once then placed down for guests to enjoy Platters on average serve 8-10 people.

#### Trio of dips \$70

Chef's selection of 3 dips served with toasted pita bread

#### Hot Chips platter \$35

Served with tomato sauce and aioli

#### Wedges platter \$55

Served with sour cream and sweet chilli sauce

#### Party platter \$90

Selection of pies, pasties & sausage rolls served w' tomato sauces

#### Asian platter \$80

Spring rolls, samosas & mini dim sims served w soy & sweet chilli dipping sauce

#### Pizza Platters \$80

choice of 2 toppings Meat lovers, supreme, hawaiian, BBQ chicken or vegetarian

#### Arancini Platter \$85

Chef selection of Arancini balls with aioli

#### Cheeseburger sliders \$90

Mini brioche buns filled with a beef patty, cheese & tomato sauce

#### Chicken skewers \$85

Choice of Malaysian satay & honey soy marinade

#### Mini hotdogs \$90

Served with sauce

tartare, lemon

#### Fruit Platter \$70

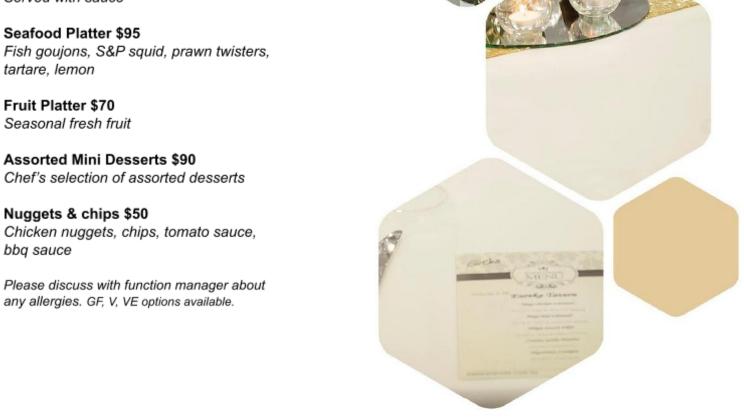
Seasonal fresh fruit

Chef's selection of assorted desserts

#### Nuggets & chips \$50

bbq sauce

Please discuss with function manager about







### Terms & Conditions



#### Deposits

All event bookings will be tentatively held for two week only.

At the conclusion of two weeks the deposit will be required to secure your booking.

Without this deposit confirmation your event space may be allocated to another booking without notice to you.

\*Note – All deposits and or payments made are non-refundable

#### **Catering Confirmations**

Catering requirements must be finalized 14 days prior to your event, including any dietary requirements, special requests and final numbers. Note that your confirmed final numbers will be the minimum catering charge on your account, irrespective of attendance on the day.

While we make every effort to provide notice of menu changes, this on occasion is unavoidable and therefore catering options and pricing are subject to change without notice

\*Note- minimum food orders may be applicable for any event where alcohol is available.

#### BYO Food

BYO food is not allowed with the exception of your occasional cake and lolly bar

#### Minors

All patrons under the age of 18 must be accompanied by a parent or guardian and will need to vacate the premises by Midnight.

#### Decorations

Decorations may be brought in by the organiser, at an agreed time which must be arranged with management beforehand. Set up and pack down timing can be discussed with the Functions Manager. Note naked flames and scatters are not permitted

#### Security

Should it be deemed by management that security is needed for your event, guard/s will be booked at a cost of \$45/ hour for a minimum of 4 hours.

#### Liability

The organiser is responsible for any damage, theft or injury sustained at the venue. The venue does not accept responsibility for any goods, gifts or personal belongings brought in by guests.

Venue Management reserve the right to remove any person(s) believed to be intoxicated, unruly or who may pose a danger to themselves or others by remaining at the venue. If at any time guests are in breach of the law/ licence/ terms and conditions the event may be closed down without notice or explanation. Management reserve the right to withhold deposits paid in the event of any venue terms and conditions being breached.