



FUNCTION PACK





THE PARKSIDE HOTEL

Original! Built in 1858 as the Fountain Inn Hotel, the newest addition to leafy suburbia is the newly renovated and re-named Parkside Hotel. Just minutes outside the CBD yet on the doorstep of the Adelaide Hills wine & produce region, it really is the perfect location.

Our local and contemporary food and beverage offerings will provide more than enough sustenance, our bright and fresh colours and styles will help you to relax and our friendly and attentive staff will keep you coming back for more.

Whether it's a raucous reunion, distinguished dinner, birthday celebration or casual cocktail...

...we have the space at the Parkside Hotel.



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/ Adelaide
Venue Co.

FUNCTION SPACES

BOB & OLIVES DINING

Exclusive use available
A la carte, set menu & cocktail available

Capacity:
Seated 30 | Cocktail 35

The perfect area to host birthday parties with the family. Our Bob and Olive's dining area is the ideal spot to bring the whole family. Located indoors next to our outdoor kids play area.



BOB & OLIVES GARDEN

Exclusive use available

Capacity:
Seated 20 | Cocktail 38

Our outdoor kids area is the prime location for kid's birthday parties, christenings, pizza master classes and more! Keep the little ones entertained while sitting back and enjoying drinks and nibbles in the fresh air



FUNCTION SPACES

DINING

Exclusive use available (conditions apply) Private bar facilities & private beer garden A la carte, set menu & cocktail available

Capacity:

Seated 50 | Cocktail 100

Enjoy a formal sit down event in our dining room. With dim lighting and chill vibes our dining room is perfect for corporate lunches. Christmas parties and more. Or if you want spice things up a little and enjoy a cocktail event this space is ideal for mingling in a more private location within the hotel.



GARDEN SOUTH & GARDEN MIDDLE

Areas reserved dependent upon the number of guests to your event.

Capacity:

Perfect for groups between 40–80 guests

A spacious area to entertain friends, family or co-workers. The undercover area is perfect for all kinds of events ranging from cocktail parties to sit down a la carte meals. Enjoy the warmth in winter with our outdoor heaters and fire place.



FUNCTION SPACES

GARDEN SOUTH

Exclusive use available

Perfect for all sorts of events. This area is undercover just off the beer garden and ideal for cocktail style. Heating and fire place for the colder times available.

Capacity:

Seated 25 | Cocktail 40





CANAPÉ PACKAGES

6 Options - 28
8 Options - 38
10 Options - 46

HOT

Mini Beef Pie | Tomato Sauce
Pork & Fennel Sausage Roll | Spiced Tomato Jam
Mushroom Arancini | Vegan Aioli (vg) (gf)
Duck Spring Roll | Asian Herbs | Hoi Sin
Cauliflower Croquettes | Romesco (vg)
Plant based sliders | pickles | ketchup | mustard (vg)
Wagyu Beef Sliders | Pickles | Cheese | Ketchup | Mustard Zucchini
Fritters | Coriander | Mint (vg) (gf)
Vegetarian Spring Roll | Sweet Chilli (v)
Chicken Satay Skewer | Peanut Sauce | Toasted Macadamias (gf)
Chicken Tenderloins | Chilli Glaze | Kewpie | Pickles (gfo)
Spencer Gulf Kingfish Taco | Pickled Cabbage | Chipotle Aioli

COLD

Vegetarian Sushi | Wasabi | Pickled Ginger | Soy (gf) (vg) Beef
Carpaccio | Lavosh | Parmesan (gfo)
Beetroot Tartare | Crouton | Beetroot Powder | Chives (vg) (gf)
Mini Spencer Gulf Prawn Roll | Pickled Chilli

SWEET

Passionfruit Cheesecake | Cream (gf)
Dark Chocolate Cake | Raspberry Compote (vg)
Chocolate Eclairs



CANAPÉ PACKAGES

PLATTERS (30 pieces)

Vegetarian Spring Rolls | Sweet Chilli (v) 70

Pumpkin Arancini | tomato relish (vg) (gf) 70

Zucchini fritters | coriander | mint (vg) (gf) 70

Fleurieu Squid | lime aioli (gfo)

Beetroot Tartare | Crouton | Beetroot Powder | Chives (gf) 75

Duck Spring Rolls | Hoisin | asian herbs 75

Chicken Satay Skewers | Peanut Sauce | Toasted Macadamias (gf) 80

Vegetarian Sushi | Wasabi | Pickled Ginger | Soy (vg) (gf) 80

Pork&Fennel Sausage Rolls | Spiced Tomato Jam 90

Chicken Tenderloin | Chilli Glaze | Kewpie | Pickles 85

Mini Beef Pies | Ketchup 85

Wagyu Beef Sliders | Pickles | Cheese | Ketchup | Mustard 110

Beef Carpaccio | Parmesan | Croutons 110

Mini Prawn Rolls | Pickled Chilli | Milk Bun 120

Spencer Gulf Kingfish Taco | Pickled Cabbage | Chipotle Aioli 120

Assorted pizzas - 10 pizzas 240

BANQUET

Food 60pp

Sample Menu:

Woodfired Garlic Flatbread | Coriolo Olives | Taramasalata | Caviar (gfo)

Local Fleurieu Squid | Lime Aioli (gfo)

Kaarage Free Range Chicken | Kimchi (gfo)

San Jose Prosciutto | Rio Vista Olive Oil | Black Pepper (gf)

1.2kg Roaring Forties Lamb Shoulder | Pickled Fennel | Flatbread | Raita (gfo)

House Baked Focaccia

Chargrilled Broccolini | Toasted Macadamias | Verde (vg) (gf)

House Salad | Gem | Pickled Onion | Radish | Shallot Vinaigrette (vg) (gf)

Woodfired Baby Pineapple | Coconut Yoghurt | Coconut Sorbet Cheese | Lavosh | Quince

Coffee



SET MENU

2 courses | 45pp

Shared entrees + one main or one main + dessert

3 courses | 55pp

Shared entrees, one main + dessert

ENTREE

Wood Fired Garlic Flat Bread | Coriote Olives | Taramasalata

Salt and Pepper Calamari | Garlic Aioli (gf)

Zucchini Fritters | Coriander & Mint Salsa (vg) (gf)

Kaaraage Fried Chicken | Kimchi | Chilli Mayo (gfo)

MAINS

Beer Battered Kingfish | House Salad | Tartare | Lemon | Skin On Fries (gfo)

Cauliflower gnocchi | cauliflower puree | toasted macadamia (vg)

Hand Crumbed Free Range Chicken Schnitzel | House Salad | Skin On Fries | Lemon | Peppercorn Sauce

DESSERT

Apple Crumble | Vanilla Bean Ice Cream | Creme Anglaise

Sticky Toffee Pudding | Salted Caramel | Vanilla Bean Ice Cream

Dark Chocolate & Raspberry Cake | Mixed Berry Compote | Berry Sorbet (vg)

LET OUR CHEF'S FEED YOU AND YOUR GROUP

\$69.99 per person

SAMPLE FEED ME MENU

Oysters
Salt & Pepper Squid
Toasted Flat Bread & Dips
Saltimbocca Chicken
Bavette of Beef
Seasoned Skin on Fries
House Salad
Wood Fired Broccolini, toasted Cashew Puree
Chocolate Pudding

SAMPLE VEG FEED ME MENU

Toasted Flatbread
Pumpkin Arancini
Cauliflower Gnocchi
Roasted Pumpkin Salad
Seasoned Skin on Fries
House Salad
Wood Fired Broccolini, toasted Cashew Puree
Chocolate Pudding



CELEBRATE WITH COCKTAILS

THE PARKSIDE HOTEL TEAM SUGGEST OUR 23RD STREET DISTILLERY SIGNATURE COCKTAILS

Rosemopolitan | Rose Vodka, lime juice, triple sec, cranberry juice 22

Parkside Gin Sling | Signature Gin, lemon juice, sugar syrup, soda water 20

Violet Tingle | Violet Gin, lime juice, sugar syrup, mint leaves 22

Purple Rain | Violet Gin, pineapple juice, lemon juice 20

Riverfruit Passion | Signature Gin, passionfruit pulp, lime juice, triple sec, sugar syrup 20

23rd Street Negroni | Signature Gin, Campari, sweet Vermouth 20

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