



FUNCTION PACK





THE PARKSIDE HOTEL

Originally 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 substance, 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 its a raucous reunion, distinguished dinner, birthday celebration or casual cocktail, we have the space at the Parkside Hotel.



(08) 8125 7340
info.parkside@ausvenueco.com.au
142 Glen Osmond Rd, Parkside SA 5063
www.parksidehotel.com.au

**Adelaide
Venue Co.**

FUNCTION SPACES

BOB & OLIVES DINING

Exclusive use available
A la carte or cocktail menu & beverage package available

Capacity:
Seated 40 | Cocktail 50

Our smallest space for a family get together or last minute catch up is our Bob & Olive Dining. Private bar and access to the playground area for the kids.



BOB & OLIVES GARDEN

Partial exclusive use available
Kids Package or Cocktail menu available.

Capacity:
Seated 30 | Cocktail 40

Our playground area is great for kids birthday parties, pizza parties or any other fun kids activities.



FUNCTION SPACES

GARDEN SOUTH

Exclusive use with a shared bar
Cocktail menu available

Capacity:
Seated 30 | Cocktail 40

The undercover part of our beer garden is perfect for all weather conditions, with a built in fireplace just for your guests



GARDEN MIDDLE

Exclusive use with a shared bar
Cocktail menu available

Capacity:
Seated 50 | Cocktail 80

The middle section of our beer garden is perfect for that slightly larger group of guests with direct access to the bar.

* able to be hired in addition to Garden South



FUNCTION SPACES

MAIN BAR AND BEER GARDEN

Exclusive use (conditions apply)
Cocktail menu & beverage package available

Indoor Capacity:
Seated 50 | Cocktail 100

Outdoor Capacity:
Seated 80 | Cocktail 120

The main bar is the place to be, with exclusive use to the largest bar in the venue as well as the beer garden and screens, this is the perfect large corporate or special celebration area.

We will ensure to work closely with you to bring your vision to life. A never hired out space beforehand can be all yours.



EXCLUSIVE DINING

Exclusive use (conditions apply)
A la carte, cocktail menu & beverage package available

Indoor Capacity:
Seated 60 | Cocktail 90

Outdoor Capacity:
Seated 30 | Cocktail 60

Our dining area is perfect for a formal sit down, presentation night with break away area or cocktail party. Exclusive private bar, indoor & outdoor accessibility.

You will be fully catered for with any sort of event working closely with our event co-ordinator to create the most memorable event.





COCKTAIL MENU

PLATTERS (30 pieces)

Cauliflower Croquettes | Romesco (vg) 60
Vegetarian Spring Rolls | Sweet Chilli (vg) 70
Mushroom Arancini | Celeriac Puree (vg) 70
Zucchini Fritters | Coriander | Mint (vg) (gf) (df) 70
Duck Spring Rolls | Hoisin | Asian Herbs 80
Chicken Satay Skewers | Peanut Sauce (gf) 80
Fleurieu Salt & Pepper Squid | Lime Aioli (gfo) 70
Homemade Pork & Fennel Sausage Rolls | Spiced Tomato Jam 80
Chicken Karaage | Chilli Glaze | Kewpie (gfo) 80
Mini Beef Pies | Ketchup 70
Coffin Bay Oysters | 23rd Street Gin mignonette sauce (gf) (df) 125
Assorted Cheese Platter | Quince Paste | Dried Fruits | Biscuits 90
Meringue | Cream | Seasonal Fruit (vg) 80
Seasonal Fruit Platter | Yoghurt 80
Wood Oven Flat Bread | House Dips 60

PIZZA

10 Assorted pizzas (gfo) 250
20 Assorted pizzas (gfo) 360

SLIDERS

\$6 each (minimum 10)
Wagyu Beef | Pickles | Cheese | Ketchup | Mustard
Plant Based | Ketchup | Mustard (vgo)
Chicken | Cheese | Pickles | Chipotle Mayo
Pork Bah Mi | Slaw

(V) Vegetarian | (VO) Vegetarian option | (VG) Vegan
(VGO) Vegan option | (GF) Gluten friendly | (GFO) Can Be Gluten Free



SET MENU

2 courses | 55pp
Shared entrees + one main or one main + dessert

3 courses | 70pp
Shared entrees, one main + dessert

For groups over 20 there will be an alternative drop

ENTREE

Shaved Jamon | Horseradish Cream | Croute | Aged Parmesan

Mushroom Arancini | Buttery Cauliflower Puree | Truffle Oil (vg)

Woodfire Flat Bread | Assorted Dips

MAINS

Local Shorthorn Stiploin Steak | 3 Veg | Shiraz & Herb jus

Tasmanian Salmon Steak | Herbacious Tomato's | Cucumber Salad | Sauce Verde

Buttermilk Chicken Breast | Cashew Creme | Charred Broccolini | Jus

Vegetarian Option from the menu

DESSERT

Riverland Gin Compressed Strawberries | Coconut Whip | Berry Sorbet | Macadamia (vg) (gf) (df)

Dark Chocolate Delice | Berry compote | Berry sorbet (vg)

* Please advise of any dietary requirements before finalising options



TAB ON CONSUMPTION

SPARKLING

EDGE OF THE WORLD SPARKLING CHARDONNAY PINOT NOIR NV Multi Regional, AUS	9.5
ALPHA BOX & DICE TAROT PROSECCO NV Murray Darling, SA	10.5
BIRD IN HAND SPARKLING NV Adelaide Hills, SA	14.5
AZAHARA SPARKLING MOSCATO Murray Darling, SA	14

ROSE

EDGE OF THE WORLD ROSE Multi Regional, AUS	9.5
MARQUIS DE PENNAUTIER ROSE Languedoc-Roussillon, France	11.5

WHITE

SHAW & SMITH SAUVIGNON BLANC Adelaide Hills, SA	14.5
EDGE OF THE WORLD SAUVIGNON BLANC Multi Regional, AUS	9.5
THE HIDDEN SEA LIMESTONE COAST PINOT GRIGIO Limestone Coast, SA	11.5
VICKERY RIESLING Clare Valley, SA	13.5
HESKETH FIANO Clare Valley, SA	14.5
KANGARILLA ROAD CHARDONNAY McLaren Vale, SA	13.5

RED

GUILTY BY ASSOCIATION PINOT NOIR Adelaide Hills, SA	11.5
RIPOSTE THE DAGGER ADELAIDE HILLS PINOT NOIR Adelaide Hills, SA	14.5
DOWIE DOOLE GRENACHE/TEMPRANILLO McLaren Vale, SA	13.5
HENTLEY FARM 'VILLAIN AND VIXEN' SHIRAZ Barossa Valley, SA	13.5
EDGE OF THE WORLD SHIRAZ CAB Multi Regional, AUS	9.5
WYNNS GABLES CABERNET SAUVIGNON Coonawarra, SA	13

* Subsidised Bar Available

BEVERAGE PACKAGE

HOUSE PACKAGE

3 Hours \$29 pp | 4 Hours \$39 pp | 5 Hours \$49 pp

WINES

Edge of the World Sparkling Chardonnay Pinot Noir NV

Edge of the World Rose

Edge of the World Sauvignon Blanc

Edge of the World Shiraz Cab

BEERS & CIDERS

Coopers Pale Ale

Stone & Wood Pacific Ale

Coopers XPA

James Squire 150 Lashes

MisMatch Session Ale

Hills Apple Cider

James Squire Ginger Beer

Hahn Super Dry

SOFT DRINKS & JUICES

Various Soft Drink & Juices available (Juice Boxes for Kids)

PREMIUM PACKAGE

3 Hours \$59 pp | 4 Hours \$69 pp | 5 Hours \$79 pp

WINES

The Lane Lois Vineyard Lois Sparkling

Howard Vineyard Rose

Shaw & Smith Sauvignon Blanc

Hentley Farm Villian & Vixen Shiraz

BEERS & CIDERS

Coopers Pale Ale

Stone & Wood Pacific Ale

Coopers XPA

James Squire 150 Lashes

MisMatch Session Ale

Hills Apple Cider

James Squire Ginger Beer

Hahn Super Dry

SOFT DRINKS & JUICES

Various Soft Drink & Juices available (Juice Boxes for Kids)



CHARM & INSPIRE

Let us plan the party for you!

Our Charm & Inspire package consists of a selection of off the menu wines, wood fire pizzas & platters to fulfill all your guests.

We will keep it basic so you can trust in consistency and quality. This can be a charming last minute party plan or a final hoorah! All you need to organise is a cake and decorations, but we can help with inspiration for those as well.

* please ensure to provide any dietary requirements prior

