



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.



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**Adelaide
Venue Co.**

FUNCTION SPACES

BOB & OLIVES DINING

Exclusive use available
A la carte or cocktail menu available

Capacity:
Seated 40 | Cocktail 50
Our smallest space for a family get together or last

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.

Playground will not be exclusive to function.



BOB & OLIVES GARDEN

Exclusive use available (not including playground)
Kids package or cocktail menu available

Capacity:
Seated 30 | Cocktail 40

Perfect for children's birthday parties, christenings, or catch-ups with the family and friends when you need to keep the little ones entertained.

Please note, while the garden can be hired, the kids play area is still open to other patrons.



BOB & OLIVES DINING & GARDEN

Exclusive use available (not including playground)
A la carte, cocktail menu or kids package available

Capacity:
Seated 70 | Cocktail 90

FUNCTION SPACES

GARDEN SOUTH

Exclusive use with a shared bar
Cocktail menu available

Capacity:
Cocktail 30

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:
Cocktail 70

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



GARDEN MIDDLE & SOUTH

Exclusive use available with cocktail menu

Capacity:
Cocktail 100

FUNCTION SPACES

MAIN BAR AND BEER GARDEN

Exclusive use (conditions apply)
Cocktail menu available

Capacity:
Cocktail 150

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.



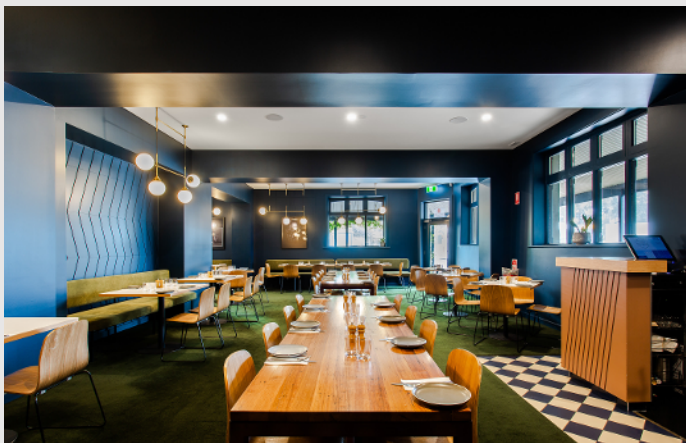
EXCLUSIVE DINING

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

Capacity:
Seated 50 | Cocktail 100

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

PIZZA (8 slices per pizza)

\$60	10 Assorted pizzas (lgo)	\$250
\$70	20 Assorted pizzas (lgo)	\$360

SLIDERS

\$80	\$6 each (minimum 10)
\$80	Wagyu Beef Pickles Cheese Ketchup Mustard
\$70	Plant Based Ketchup Mustard (vgo)
\$80	Chicken Cheese Pickles Chipotle Mayo
\$80	Pork Bah Mi Slaw

(V) Vegetarian | (VO) Vegetarian Option | (VG) Vegan
(VGO) Vegan Option | (LG) Low Gluten | (LGO) Low Gluten Option
(LD) Low Dairy | (LDO) Low Dairy Option



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 (v)

Woodfire Flat Bread | Assorted Dips

MAINS

300g Sirloin Striploin | Duck Fat Potatoes | Charred Baby Broccoli | Red Wine Jus (ldo) (lg)

Chicken Supreme | Corn Puree | Crushed Sweet Potato | Sauteed Greens | Bacon Pangritata (lgo)

Pan Roasted Barramundi | Butternut Puree | Sauteed Greens | Snickers Mix (lg)

Wood-Fired Cauliflower | Smoky Sweet Potato Puree | Sweet Potato Crisps | Salsa Verde (ld) (lg) (vg)

DESSERT

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

Sticky Toffee Pudding | Salted Caramel Sauce | Vanilla Bean Ice Cream | Toffee Praline (lg) (v)

(V) Vegetarian | (VO) Vegetarian Option | (VG) Vegan
(VGO) Vegan Option | (LG) Low Gluten | (LGO) Low Gluten Option
(LD) Low Dairy | (LDO) Low Dairy Option

* Please advise of any dietary requirements before finalising options



BEVERAGE PACKAGES

HOUSE PACKAGE

2 HOURS \$39PP | 3 HOURS \$51PP | 4 HOURS \$64PP

WINES

MR MASON SPARKLING CUVÉE BRUT NV
EDGE OF THE WORLD ROSÉ
DOTTIE LANE SAUVIGNON BLANC
HENRY & HUNTER SHIRAZ CABERNET

TAP BEERS & CIDER

COOPERS PALE ALE
STONE & WOOD PACIFIC ALE
PIRATE LIFE SOUTH COAST PALE ALE
WEST END DRAUGHT
HEINEKEN
JAMES SQUIRE ORCHARD CRUSH APPLE CIDER
JAMES SQUIRE GINGER BEER
HANH SUPER DRY (3.5% & FULL STRENGTH)

SOFT DRINK & JUICES

VARIOUS SOFT DRINK & JUICES AVAILABLE

PREMIUM PACKAGE

2 HOURS \$49PP | 3 HOURS \$62PP | 4 HOURS \$75PP

WINES

ALPHA BOX & DICE TAROT PROSECCO
BIRD IN HAND SPARKLING PINOT NOIR
SUD ROSÉ
SHAW & SMITH SAUVIGNON BLANC
PALOMA RIESLING
D'ARENBERG 'STUMP JUMP' GSM
RIPOSTE 'THE DAGGER' PINOT NOIR

TAP BEERS & CIDER

ALL TAP BEER
JAMES SQUIRE ORCHARD CRUSH APPLE CIDER
JAMES SQUIRE GINGER BEER
HARD RATED

SOFT DRINK & JUICES

VARIOUS SOFT DRINK & JUICES AVAILABLE



ADDITIONAL BEVERAGE OPTIONS

In addition to our beverage packages, we offer three flexible beverage options to suit your event's needs and budget.

BAR TAB ON CONSUMPTION

With this option, you can choose exactly which drinks will be included on the tab, whether you're after a selection of premium cocktails or a more relaxed assortment of beers and wines. You set the parameters, and your guests enjoy.

SUBSIDISED DRINKS

With subsidised drinks, you can set a fixed price (e.g., \$5, \$6, \$7) for your guests' drinks, and you cover the difference. You'll choose which beverages are included, and your guests will love the opportunity to enjoy high-quality drinks at a discounted price!

GUESTS PURCHASE THEIR OWN

For a more relaxed approach, allow your guests to choose from our complete range of premium beverages, all available for purchase directly from the bar. This option is perfect for those who prefer a variety and want to leave the choice to their guests.

Each option is designed to offer flexibility and ensure your event is just the way you want it. Whether you're hosting an intimate gathering or a grand celebration, we have the perfect beverage package for you!

Please note our beverage menu is updated regularly. To view our most current offerings, please check our website OR reach out to a friendly team member for assistance.