



# 2018/2019 FUNCTIONS & EVENTS

Think  
Global.  
Function  
Local.



1. Who we are?



2. Room options



3. Seminars & meetings



4. Music & stuff



5. Drinks



6. Cocktail food



7. BBQ's



8. Set menus

KING'S HEAD HOTEL

Corner King William  
& Sturt St ADELAIDE

[info@kingsheadpub.com.au](mailto:info@kingsheadpub.com.au)

08 8212 6657

Open 7 days

The King's Head can cater for events large or small. Sit-down three course dinners for 10 to 100, seminars, meetings, product launches and stand up functions such as after-work drinks, 21<sup>sts</sup>, engagements, christenings and weddings. Our aim is to make your function as painless as possible so you can relax and enjoy the event with your guests.

We offer personalised service by our functions manager to tailor a package to suit your requirements. We will happily consult with our chef regarding any dietary requirements and the team at our independent bottle shop, Sturt Street Cellars to design a uniquely South Australian beverage offering.

Flexibility and experience in delivering both one off and ongoing events are some of the reasons why the Kings really does function better.

## The King's Head, Sturt Street Cellars & our South Australian only mantra

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Since 1876 the King's Head Hotel has stood as a beacon for South Australian culture. From 2008 the Kings has developed its South Australian heritage to the point where only 100% local beers (both tap and packaged), wines (from all of the state's fine regions) and produce are offered throughout the hotel.

What's more South Australia than a pie floater and a Coopers ale at the bar, or a grazing plate and an Adelaide Hills Pinot Grigio outside on the deck? You will come to realise what we already know, there is no reason to shop outside of your home state for world class produce and beverages.

Our team represent experience from across the hospitality industry and come together for a common purpose; our kitchen team, with experience drawn from Adelaide's leading hotels through to serious fine diners, bar team including managers with experience in quality hotels, busy nightclubs and great cafes, an event team that has not only been providing quality functions service throughout the state's venues but also in offsite and festival event hospitality management. They are all ready and willing to help you design an event around your imagination.

## What our punters have to say

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"This place is epic and makes you proud to be South Aussie. Great staff, great SA craft beer and a great pub" Mark (June, 2016)

"Always a great place to eat, relax and catch up with family and friends. The staff are lovely. Last Sept we had a family function for 50, food & staff were fantastic, couldn't have asked for a better night for our special occasion." Sue (September, 2015)



### DRINK *better* BEER

ON TAP	200ml	285ml	425ml	948ml
	BUTCHER	SCHOONER	PINT	CROWLER
MINISTRI of BEER IPA 6/	6-	7.5	11-	22-
BIG SHED 'BERRY RIBE' PILSENER 7/17	6-	7.5	11.5	23
MISMATCH IPA 7/1	5.5	7-	10.5	21-
PIRATE LIFE IPA 6.8/	7-	9-	13-	26-

## The King's Ballroom & Backyard

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*Available any day or night for private hire (incl. disabled access)*

Situated at the rear of the venue the Ballroom is serviced by its own fully functional private bar and features the Backyard to enjoy through the summer months. Note that due to noise restrictions the Backyard area must be vacated by guests from midnight.

### Capacities

Cocktail 50-170 pax  
(including the Backyard & Backstage area)

Dining 20-90 pax  
Theatre up to 75 pax

### Costs & Minimum spends

Sunday through Thursday - Room hire of \$200 plus pre-arranges minimum spend by host of \$1500

Friday & Saturday - Room hire \$300 plus pre-arranged minimum spend by host of \$2000

## Casual, low-budget & semi-private spaces

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### The Kings Bar

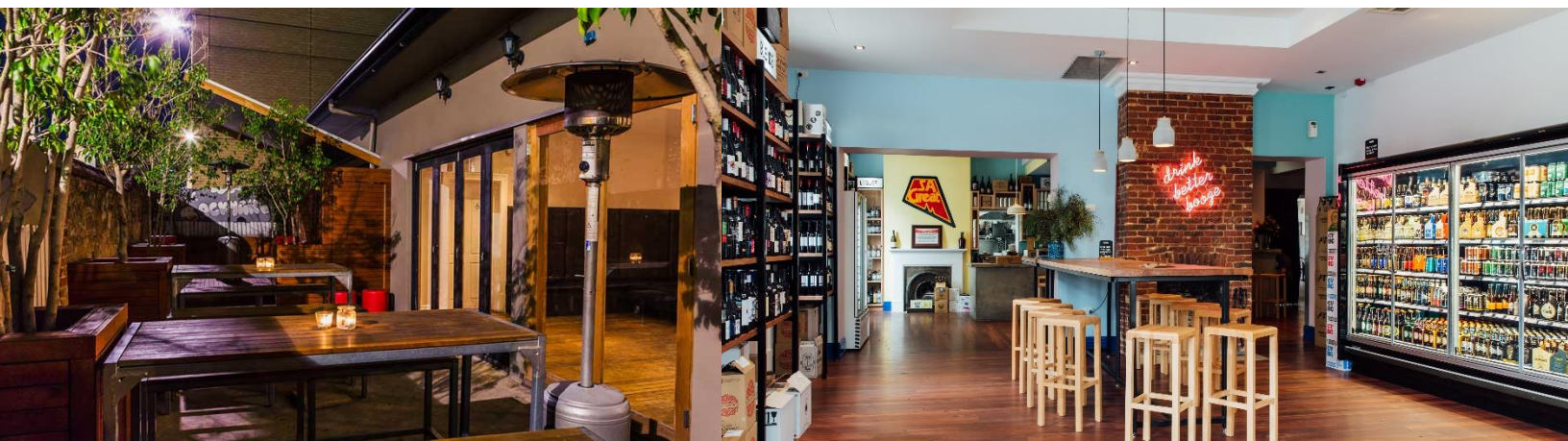
Smaller groups (of up to 50 people) can be accommodated comfortably by reserving a section of the Kings Bar. This attracts no room hire costs and allows your guests to enjoy the atmosphere and entertainment offered in the room while still having their own semi-private space. This is a great idea if you are planning an event on a budget! While there is no room hire cost, hosts are asked to pay in advance for minimum required catering to secure the reservation.

### Backstage

No budget to do a private function, but want some privacy none the less? Groups of up to 30 people can be accommodated in the "Backstage" area. This attracts no room hire cost and remains a relatively private space for your guests to enjoy each other's company with minimal interruption.

### Sturt Street Cellars

Utilise our large tasting table when available for casual groups for drinks of up to 15 people. The table is in the centre of the bottle shop giving your guests an intimate atmosphere surrounded by great SA products.



## Seminar, meeting & conference options

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Located in the Ballroom, our facilities can be tailored to cater for your requirements. From breakfast seminars to meeting and conferencing, the Kings Ballroom can cater for up to 75 in theatre, 50 in seminar and 40 in boardroom style. We offer complete AV solutions through to the networking drinks post-seminar

### Package \$50 p/hour

Room hire (Ballroom) per session (incl. room setup, staffing & cleaning)  
AV (incl. microphone, speaker & data projector)

### Optional Extras \$ p/head

Bottomless coffee, tea, juice & soft drink throughout the day 8.0  
Morning tea (selection of Danish & fruit) 5.0  
Lunch (assorted cold baguettes & sandwiches) 8.5  
Afternoon tea (cheese & fruit platter) 8.5

### Breakfast options

Groups of over 30pax can cater a breakfast event to suit. The following is a price guide only;

One course with choice of two breakfasts (continental & English) plus espresso coffee - \$24.0 p/h

#### *Sample Menu*

English breakfast plate of Barossa bacon, sausage, scrambled egg,  
Woodcroft field mushrooms, & tomato on toast w/ tomato relish

or

Vegetarian frittata w/ mixed green leaf salad



## Music & additional services

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A relationship with a great South Australian company, Derringers, means we can source all of your audiovisual needs. From microphones & projectors to full band or DJ equipment setups we can source what you need for a price only offered to trade.

Basic normal hire costs following but packages can be tailored to your specific event;

In- house music system including IPOD input complimentary

Basic wireless microphone hire 30.0

Microphone & data projector 60.0

DJ equipment (2x CDJ, mixer, foldback) 300.0

DJ equipment (2 x turntables, 3 x CDJ mixer, foldback) 400.0

w/lighting 100.0

Professional private DJ services (style TBC) 75.0 p/hour

### Live Entertainment

Live entertainment (DJs and live bands) are permitted during private functions with the express consent of your event manager, Restrictions in volume and playing times are at the discretion of the events manager and management during your event.

If you are looking to book a live band, duo or solo acoustic performer. We recommend local booking agent, Ed Trainor of Wasabi Entertainment (0413 006 868), who has an extensive portfolio and will be happy to source and quote an act that suits your needs.

### Security

Security is not provided for functions by The Kings Head. All staff are trained in and empowered to provide the responsible service of alcohol to all guests, ensure unwanted guests are removed and request valid photo ID from all patrons wishing to consume alcohol. Licensed security is available to hire through the hotel at a cost of \$55 p/h per guard and that guard be assigned specifically to your event. Variations in rates may apply on public holidays.



## **Drinks packages**

All packages are selected in conjunction with our bottle shop, Sturt Street Cellars, to ensure only quality South Australian brands are served to all guests. All packages include soft drink, juices, coffee and tea.

### **House Package**

\$35 per head for 3 hours

*(\$7.5 for every additional hour must be confirmed before function)*

#### **Wine**

Sauvignon Blanc (Adelaide Hills)

Shiraz (Barossa Valley)

Sparkling White (multi region SA)

#### **On tap**

Coopers Pale, Coopers Clear, Hills Apple Cider

### **SA Great Package**

\$45 per head for 3 hours

*(\$10/head for every additional hour must be confirmed before function)*

#### **Wine**

All wine available on our monthly pouring list  
priced at \$9 and under per glass

#### **On tap**

Coopers Pale, Coopers Clear, Hills Apple Cider  
plus an array of local SA microbrews on tap

## **On consumption**

Beverages may also be charged at an 'on consumption' basis. Bar tabs can be limited to certain products (ie. tap beer, certain wine selections, soft drinks, etc) and can also incorporate a subsidy system where your guests are asked to pay a nominal amount for each drink (for example \$2 or \$3) and the balance is added to your tab. This system traditionally promotes responsible drinking and also prolongs the tab so your guests can enjoy the night for longer.

*Approximate numbers of pieces per platter in (brackets)*

### **An Oldie But a Goodie**

Chef's selection of house made dips w/warm Turkish bread	40
w/ vegetable sticks & pita	50
Skala Bakery pies, pasties & sausage rolls w/ Beerenberg tomato sauce (30)	60
Asian platter of spring rolls, samosas & dim sims w/ dipping sauce (60)	60
South Australian antipasto platter of Chef selected charcuterie, dips, & marinated vegetables	75
Margherita, BBQ chicken or Calabrese (salami, olives, roasted capsicum, onion) pizza	45

### **A Little Meat on the Bones**

Rare beef croutons w/ horseradish mustard (30)	75
Salt & pepper crispy chicken tenderloins w/ herb aioli (30)	75
Chicken, mushroom & carrot dumplings on Asian fried noodle salad w/ chilli soy sauce (35) gf	75
Petite Murray Bridge crispy pork belly w/ fennel remoulade (30) gf	85
<i>On the Stick;</i>	
Choice of marinate Murraylands lamb, Keith beef or Barossa chicken w/ dipping sauce (30) gf	75
House made meatballs w/ spicy tomato & BBQ relish (30) gf	70
Royal Show style SA dippy dogs w/ Beerenberg tomato sauce (30)	70

### **Pescetarian**

Tempura prawns w/ chili lime dipping sauce on Asian fried noodle salad (30)	85
Coopers beer battered Pt Lincoln flake goujons w/ chips & house made tartare (25)	70
Local calamari encrusted w/ Murray River salt and pepper on rocket salad (30) platter	70
	individual box 65
Smoked salmon croutons dressed with sour cream, chives & fried capers (30)	75

### **No Meat Please**

Petite bruschetta topped with Spanish onion, tomato, basil pesto & fetta (30)	70
Arancini balls of truffled mushroom & Arborio rice (30)	65
Vegetarian quiche, spinach & ricotta pastries & Arancini balls (35)	65
Platter of frittata w/ pumpkin, roast capsicum, spring onion, baby spinach & parmesan (35) gf	65

### **After The Fact**

Trio of premium local cheese w/ Maggie Beer paste, almonds, pear & lavosh	75
Seasonal fresh fruit platter	50
Chocolate dipped fresh strawberries (40)	75
Dark chocolate fudge squares (30)	75

### **Cakeage**

Cutting and presentation with appropriate garnish (coulis or strawberry) 1.5 p/h	
Cutting and presentation with appropriate garnish and double cream 2.0 p/h	

In the great Australia tradition, we can offer a BBQ experience for your guests.

Groups of 40 or more (up to 120) who are utilising the Ballroom exclusively can be catered for by their own private chef in the backyard, a fun and relaxed way to cater for large numbers.

\*All BBQ options includes onion, appropriate condiments, accompaniments & bread

\*Based on one item per person

### **Classic OZ BBQ \$18 p/h**

Continental sausages  
House made Murraylands beef patties  
Marinated char-grilled chicken  
Selection of freshly baked break  
Choice of 2 salads

### **Burnside BBQ \$24 p/h**

Continental sausages  
House made Murraylands beef patties  
Marinated char-grilled chicken  
Petite char-grilled steak  
Murraylands lamb skewer  
Selection of freshly baked break  
Choice of 3 salads

### **“Throw a shrimp on the” BBQ \$30 p/h**

Continental sausages  
House made Murraylands beef patties  
Marinated char-grilled chicken  
Petite char-grilled steak  
Murraylands lamb skewer  
Mediterranean calamari  
Prawn skewer  
Selection of freshly baked break  
Choice of 4 salads

### **Salad Choices**

Seasonal garden salad	Greek salad	Asian noodle	Potato & chive
Coleslaw	Caesar	Roast Pumpkin, rocket and parmesan	

### **Optional Extras**

Vegetarian & special dietary requirements - we cater for both meat eaters and non-meat eaters. You can replace certain selections with the vegetarian equivalent. E.g. vegetarian patties instead of Murraylands beef patties.



## Set Menus & Group Dining

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Larger groups looking for more structure than a simple pre-order have a few options available depending on needs and budgetary constraints. All menus can be designed to include specific dietary requirements or additional options.

Perfect for groups of 10 or more guests for lunch or dinner a set menu can be fashioned to suit your particular taste and dietary requirements. Kids menus can also be included if needed.

3-course (2 x entrée / 3 x main / 2 x dessert) \$54.5 p/h

2-course (2 x entrée / 3 x main or 3 x main / 2 x dessert) \$44.5 p/h

Including shared entrée or dessert options deduct \$2.0 p/h

Additional course options add \$4.0 p/h

### **Extras to consider**

(all shared between 2-4 pax & \$3.0 p/h)

Garlic & herb buttered Turkish bread

Steamed green vegetables

Seasonal garden salad

Crispy fries

Beverage packages are available to groups on 2 or 3 course set menus.



**Entrée** *(Shared)*

South Australian grazing platter of salami, Pendleton Estate olives, house made dip, local salt & pepper calamari, Woodcroft truffled mushroom arancini, house made meat balls, marinated Mediterranean vegetables & assorted breads

**Entrée** *(Choose 2)*

Sea salt, lemon myrtle Spencer Gulf prawns & local squid, Thai inspired salad and nam jim

Tandoori chicken kebab on a spiced pickled cucumber salad w/ labneh raita

Haloumi with ras el hanout, pomegranate and quinoa tabouleh (v)

**Main** *(Choose 3)*

Pt Lincoln Kingfish with confit fennel, roast baby beetroots and mojo verde

Roast pork belly w/ chargrilled parsnip puree, yuzu pickles grilled pears and calvados jus

Murraylands Brisket Pie floater braised with mushroom, caramelised onion and winter veg served in green pea soup with Beerenburg chutney

200g Murraylands porterhouse w/ duck fat potato cake, silverbeet puree and Barossa Shiraz jus

Orecchiette w/ roast pumpkin, zucchini, onion, eggplant, basil pesto and pecorino (v)

Roast beetroot risotto w/ thyme and lemon mascarpone (v, gf)

**Dessert** *(shared)*

Trio of premium local cheese w/ Maggie Beer paste, fresh pear & poppy seed lavosh and chocolate dipped strawberries

**Dessert** *(Choose 2)*

Blueberry & bittersweet chocolate pudding w/ vanilla bean ice cream

Lime curd tart w/ charred pineapple salsa and toasted coconut mascarpone

Seasonal Fruit salad w/ lemon sorbet

## A Very Kings Christmas

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Minimum 10 people, available November & December 2018

3-course (2 x entree / 3 x main / 3 x dessert) \$56.5 p/h

2-course (2 x entree / 3 x main or 3 x main / 3 x dessert) \$46.5 p/h

Including shared entrée or dessert options deduct \$2.0 p/h

Additional course options add \$4.0 p/h

**Extras to consider** (All shared between 2-4pax & \$3.0 p/h)

Ciabatta dinner roll | Lemon & rosemary baked potatoes | Green leaf salad | Crispy steak fries

### **Entrée** (*Shared*)

Grazing platter of house made Barossa Valley duck spring rolls w/ tamarind plum dipping sauce, crispy Murraylands pork belly, herb & chili crumbed St Vincent Gulf squid, Lobethal beef short rib & Murraylands pork belly arancini w/ pumpkin romesco, house made dips & chargrilled flat bread.

### **Entrée** (*choice of*)

Gin, ginger and blood orange cured Port Lincoln kingfish  
w/ house pickles, shaved Chinese cabbage & roasted nut, sesame dressing.

Carpaccio of Murraylands beef  
w/ mizuna, pickled mustard seeds, mandarin, yuzu emulsion & raspberry vinegar shallots

### **Main** (*choice of*)

Lemon and black garlic cauliflower steak  
w/ baked tomato flecked polenta, baby peas and lavender vierge

Roast McLaren Vale chicken breast  
w/ pearled barley, baby spinach, sun blushed tomatoes, basil oil & apricot puree

Char-grilled 200g Murraylands rump cap (medium)  
w/ hand cut potato wedges, rosemary & lemon salt, roast field mushroom and Barossa red wine jus

### **Dessert** (*choice of*)

Individual cheese plate of Mt. Jagged cheddar & Barossa Artisan brie  
w/ quince paste, seasonal fruit & muscatels

Pear & frangipani tart w/ sea salt caramel ice cream & pear botrytis syrup

### **Dessert** (*shared*)

Cheese plate of Mt. Jagged cheddar, Barossa Artisan brie & Adele la Vera blue  
w/ quince paste, seasonal fruit, muscatels and lavosh

***\*Substitute in a vegetarian Entree***

*Roast eggplant w/ beetroot hummus, crispy spiced chickpeas, pomegranate and lemon honey*

*\*Vegan options available upon request*

## Terms and Conditions (aka “the fine print”)

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By paying the deposit you accept the below terms and conditions.

**Booking Confirmation:** Once a tentative booking has been made, your total room hire (or otherwise agreed amount), must be paid to confirm your booking. Tentative bookings are not reservations, our endeavor is to make contact with you prior to the room being allocated to another party but the basis of our booking system is for deposit on confirmation and is a ‘first in best dressed’ basis.

**Cancellations:** Confirmed bookings cancelled 21 days or less prior to the event will lose their full deposit. Cancellations 7 days prior to the event will lose full payment.

**Final Numbers:** Numbers must be confirmed 7 days prior to the function. Numbers given at this time will be considered final and the organiser will therefore be deemed responsible to pay the full amount booked for, barring extenuation circumstances.

**Menu Selections:** We ask that all function requirements be confirmed with your Event Manager no less than 7 days prior to the event. No food or beverages may be brought into the Hotel for consumption during an event unless prior authorisation has been sought (cakes excluded).

**Payment of your Account:**

Full payment for food, audio visual and room costs are due at least 7 days prior to your event upon confirmation of numbers and menu selections. Catering may be increased (if possible) but not decreased once confirmed. Cancellations after confirmation (ie. within 7 days) gives rise to forfeit of full amounts paid. Deposits made at the time of booking are non-refundable.

Full payment of all outstanding balances is required on the day of your function. The event manager may, at the beginning of the event, ask to hold a credit card as security and process your tab(s) incrementally at arbitrary intervals. Preferred payment is by cash, or EFTPOS; however, we do accept Visa, MasterCard, American Express (note AMEX transactions attract a 2.5% surcharge) and bank cheques. Personal or company cheques are also accepted providing credit facilities have been pre-established.

**Price Variation:** Every endeavor is made to maintain prices as published, however prices are subject to change without notice. All prices are GST inclusive, it is the responsibility of the organiser to ensure they have a current function price list.

**Delivery / Pickup of Goods:** The Kings Head will not accept responsibility for damage to or loss of goods before, during or after the event. All goods belonging to persons attending a functions must be claimed and removed from the venue within 24 hours unless otherwise arranged. Organisers should also advise the event manager of any goods being delivered to the Hotel prior to the function.

Decorations: All clients are welcome to decorate their function room. We allow blue tack only for fixing items to walls. If any damage to walls or paint is caused by use of any other product, costs of repair will be recovered. The use of confetti, table scatters and party poppers is prohibited.

Inappropriate behavior: The Kings Head reserves the right to expel any person or persons who behave in an objectionable manner. We also reserve the right to expel anyone deemed intoxicated from the venue. The Kings Head reserves the right to close down the function if guests are behaving inappropriately or if a large number of guests are deemed intoxicated.

Minors: It is house policy of The Kings Head that minors are permitted to attend functions however their presence must be made aware to the manager on duty. All minors are required to vacate the premises by no later than 11pm on any given night.

Insurance: The Kings Head will not be held responsible or pay any insurance policies against injury, damage to or loss of equipment, merchandise or personal property of guests left on the premises prior to, during or after a function.

Damages: The function organisers are financially responsible for any damage sustained to Hotel property caused by organisers, or guests of the organiser at repair or replacement cost.

Agreement Policy: When booking a function at The Kings Head you agree to the terms and conditions set out above. You accept that The Kings Head staff have an obligation to the responsible service of alcohol and have the right to refuse service of anyone who we believe is intoxicated. If problems persist we also have the right to close down the function.