



Waterfront, 1-2 Tarni Court

New Port SA 5015

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PORTOBELLO food.kitchen.bar

Functions and Special Event Menus

Updated 1st January 2018

Children's Menu

We have a great menu for children aged 3 to 11 years old (children under three incur no charge). Children's prices can be discussed with your Event Manager. Two high chairs are available if required.

Dietary Requirements

With prior notice, we are happy to cater for guests with special dietary needs.

Complimentary for your Special Event

Portobello will provide the following at no extra cost:

- Exclusive use of the venue (available for bookings of 60 guests or more)
- Personalised Menus if required
- White table linen & napkins
- Gift Table & Cake Table



All meal and beverage packages can be altered to accommodate your taste, preferences and budget.



THE FOOD

COCKTAIL OPTIONS

\$30 per person (includes choice of any 4)
2 hours of continuous food service

- beef skewers with bbq dressing
- smoked salmon roulades with spring onion & cream cheese
- portobello mushrooms with baby spinach, red pepper & fetta
- butterflied prawns with sweet chilli dressing
- sicilian arrancini rice balls filled with gorgonzola cheese
- chorizo sausage canapés, grilled haloumi, & Kalamata olive
- tender salt and pepper calamari
- house-made dips served with pita bread
- oysters Kilpatrick / natural
- Italian meatballs in mama's traditional Italian sauce
- chicken skewers with honey soy dressing
- potato wedges with sour cream and sweet chilli sauce



Add \$5 per person extra for each additional food choice selected



SEATED LUNCH or DINNER OPTIONS
(groups of 25 or more)

**Seated Menu 2 Course Option –
\$45.00 per person**

Choice of any 2 tapas menu items
from our current dining menu
&
Choice of any 2 Main Course menu items
from our current dining menu

**Seated Menu 3 Course Option –
\$55.00 per person**

Choice of any 2 tapas menu items
from our current dining menu
&
Choice of any 2 Main Course menu items
from our current dining menu
&
Choice of any 2 Dessert menu items
from our current dining menu





Beverage Packages (minimum 40 people)

(choose from)

Premium Sparkling Red or White

Premium Sauvignon Blanc

Premium Shiraz

Corona

Peroni

Coopers Pale

Ale Cascade

Light Orange

Juice

Soft drinks

Beverage packages can be altered
to accommodate your taste & preferences.

3 Hour Service Package- \$35 per person

4 Hour Service Package- \$45 per person

5 Hour Service Package - \$55 per person

OR

Drinks on consumption

You may also purchase drinks on a running bar tab,
or guests can purchase their own drinks at the bar.

Please contact the Function Manager on 8242 4444 or by email
dine@portobellofoodkitchenbar.com.au for more details.



BREAKFAST FUNCTION

(minimum 20 guests)

BUFFET BREAKFAST

- Scrambled eggs
- Grilled marinated mushrooms
- Gourmet grilled sausages
- Crispy bacon
- Baked beans
- Roasted tomatoes

Toast (white and/or wholemeal)

Served with condiments (jam, marmalade, butter, honey)

\$27.50 per person includes coffees, tea & juice

\$10 children under 11 years of age

Vegetarian options available on request (ie. Muesli, European Yoghurt, Fresh Fruit)





TERMS & CONDITIONS

BY CONFIRMATION OF A BOOKING, YOU ACKNOWLEDGE AND AGREE TO THE BELOW MENTIONED CONDITIONS

BOOKINGS, CONFIRMATION AND PAYMENT

Tentative bookings are held for two weeks and are not considered definite until we have received the completed hiring agreement and a non-refundable / non-transferable \$250.00 deposit. We reserve the right to cancel any function without recourse where the deposit has not been received within the specified time. Final payment is required prior to the function or at the conclusion of the event, in the form of cash or credit card.

If drinks are served on a consumption basis, this account is to be settled at the conclusion of the function.

CONFIRMATION of final numbers must be made five working days prior the function, the CONFIRMED number of attendees will be the minimum number of guests for which you will be charged & catered for.

AVAILABILITY

If the area cannot be made available to the hirer on the desired date because of industrial dispute, fire, flood or any other Act of God, Portobello shall not be liable for any loss, damage or injury suffered by the hirer, as a result of the unavailability of the venue.

LEGAL OBLIGATIONS

You will be responsible for any damage to or sustained by yourself, or invitees, other than damage caused by the management or staff. Portobello will not accept responsibility for any injuries sustained to any person as a result of equipment installed within the venue by the client or parties acting on behalf of the client. We accept **NO RESPONSIBILITY** for any goods or gifts at the function or left behind at the conclusion of the function.

CANCELLATION

On cancellation of a function with more than two weeks' notice a deposit will only be refunded less a 25% administration cost when there is another confirmed booking for the same date.

Cancellations two weeks or less prior to the event will be charged 75% of the deposit regardless of the circumstances.

SECURITY

Portobello practices responsible service of alcohol at all times. Management reserves the right to stop serving alcohol to guests if they believe they be intoxicated. All guests are expected to behave in a manner in full compliance of the liquor licensing laws. Management reserves the right to eject any guest behaving in an unacceptable manner without liability. All minors must be accompanied by a parent or guardian. MINORS are prohibited from consuming alcohol and any guest found to be supplying alcohol to a minor will be evicted immediately. **Portobello reserves the right to cancel an event at any stage of proceedings with no remuneration if management believes the event or its guests to be conducting themselves in a threatening or disorderly and unacceptable manner.**

FIRE SAFETY

The use of compressed gas, flammable liquid/gas, heaters, lamps, lanterns and other heat producing devices are forbidden at Portobello.

ELECTRICAL

Any use of electrical equipment must be authorised by Portobello management.

DELIVERIES/PICK UP OF GOODS

All deliveries must be advised in advance. Deliveries must be clearly marked with the function details. Portobello does not provide storage space for goods unless prior arrangements have been made. All goods belonging including left-over celebratory cakes of persons attending a function must be claimed and removed from the venue within 12 hours of completion.



SIGNAGE & DISPLAY

Nothing is to be nailed, screwed or fixed in any way to any wall, door or other part of the building.

OUTSIDE CATERERS

No food or beverage of any kind will be permitted to be brought into Portobello for consumption other than a celebration cake without the express consent of Portobello.

MENU DETAILS & FLOOR PLANS

Menu choices and special dietary requirements/allergies, including vegetarian options are to be confirmed two weeks prior to the function to ensure the quality and availability of food.

CONCLUSION

Upon conclusion of a function organisers and their guests are expected to vacate the function area with by 12am in a quiet and orderly manner.

PRICES

Our current prices are valid upon confirmation. Prices are all inclusive of GST variable.

To confirm your booking please date and sign these Terms and Conditions and return with the deposit of \$250.00.

Name:	Address:
Telephone:	Email:
Type of Function:	Date of Function:
Start Time of Function:	Special Requests:
Signed by:	Deposit received: \$ Signed by Staff: