

Functions & Events

THE
NORWOOD
HOTEL

97 the Parade Norwood
Ph: 08 8431 1822
norwoodhotelfunctions@alhgroup.com.au



CANVA FILM 110
CANVA STORIES
14



CANVA STORIES
14
CANVA STORIES
14



Osmond Terrace Function Centre

THE OSMOND TERRACE FUNCTION CENTRE IS NESTLED WITHIN THE HERITAGE LISTED NORWOOD HOTEL, JUST MINUTES FROM ADELAIDE'S CBD. SITUATED IN THE HEART OF COSMOPOLITAN NORWOOD, THE FUNCTION CENTRE IS THE LARGEST OF OUR AVAILABLE EVENT ROOMS AND HAS A WARMTH IN ITS DECOR OF OLD WORLD EXPOSED BRICK AND TIMBER STRUCTURE ACCOMPANIED BY LOFTED CEILINGS AND A LONG PRIVATE BAR AND AMENITIES.

FEATURES

- space for up to *300 guests cocktail
*150 guests banquet
*100 guests cabaret
*180 guests theatre
- easy, free and unlimited onsite parking
- modern and stylish private bar
- ceiling mounted data projector
- 6x wall mounted flat screen tv's
- ceiling mounted disco lights
- host controlled music sound system
- independent speaker system and microphone
- wheelchair accessible
- free wifi
- private restrooms
- mobile resizeable stage
- sound technician available at additional price

BOOKING INFORMATION

monday-thursday

\$300 room hire

minimum spend of \$1500 on food and beverage

friday-sunday

\$500 room hire

minimum spend of \$2500 on food and beverage

TO BOOK...

we are happy to hold a space tentatively for up to 7 days, at the end of this time your room hire is required to secure your booking

*room capacities are subject to change to adhere to COVID-19 restrictions

*room capacities are based on guest only functions and does not account for extra items required by hosts ie. stage



CANVA FILM 110

CANVA STORIES

14

CANVA STORIES

CNV40



14

CANVA STORIES

CNV40

14

CNV40



The Boardroom

THE BOARDROOM IS THE MOST INTIMATE OF OUR EVENT SPACES AND IS PERFECT FOR EVERYTHING FROM A FORMAL DINNER PARTY TO A CORPORATE BUSINESS MEETING. A LIGHT AND BRIGHT ROOM WITH HERITAGE HIGH CEILINGS, FIREPLACE, PRIVATE BAR FACILITIES AND MODERN FIXTURES.

FEATURES

- space for up to *60 guests cocktail
*56 guests banquet (2 long tables)
*32 guests boardroom
*34 guests U-Shape
*50 guests theatre
- easy, free and unlimited onsite parking
- modern and stylish private bar
- ceiling mounted data projector VGA only
- free wifi
- private restrooms
- whiteboard facilities

BOOKING INFORMATION

monday-sunday

\$300 room hire


minimum spend of \$500 on food and beverage

TO BOOK...

we are happy to hold a space tentatively for up to 7 days, at the end of this time your room hire is required to secure your booking

*room capacities are subject to change to adhere to COVID-19 restrictions

*room capacities are based on guest only functions and does not account for extra items required by hosts ie. stage



ALL PLATTERS \$80

30 PIECE PLATTERS

- **MIXED SELECTION OF SANDWICHES** (va)(gfa)
- **BRUSCHETTA** tomato, red onion, basil, bocconcini, crouton (v)
- **CUCUMBER CUPS** hummus, pistachio (ve)(gf)
- **TRIO OF DIPS** crudite', toasted pita
- **COLCANNON PUFFS** irish chutney (v)(gf)
- **PASTRY PLATTER** party pies, party pasties, sausage rolls, tomato sauce
- **ASSORTED MINI QUICHE** irish chutney (va)
- **ASIAN DELIGHTS** selection of fried asian delicacies, korean dipping sauce
- **ARANCINI** mushroom, aioli (v)
- **PIZZA** choice of vegetarian, hawaiian OR meat lovers (vea)(gfa+\$5)
- **SALT AND PEPPER SQUID** lemon, aioli (gf)
- **ASSORTED MINI DESSERTS** chef selection

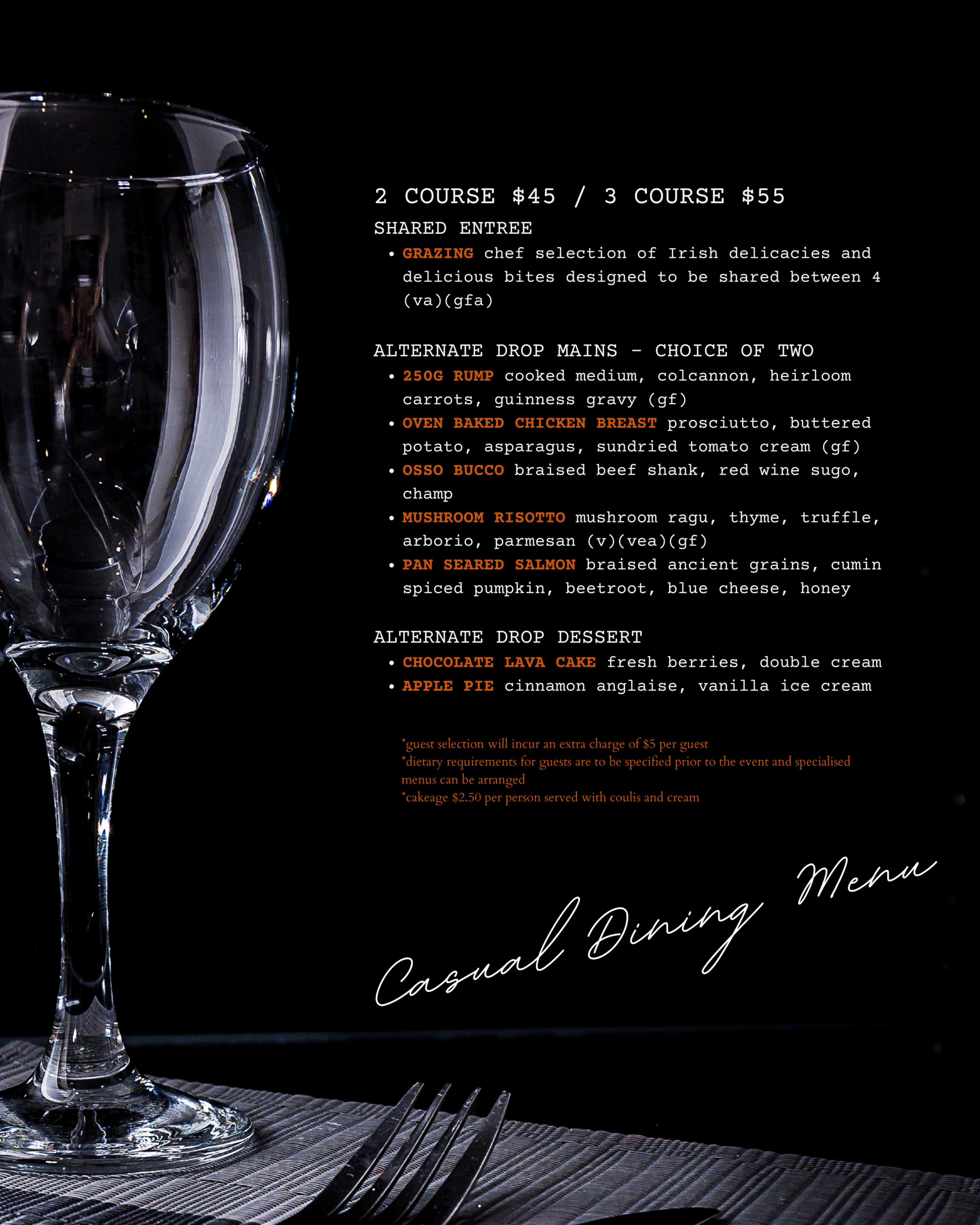
25 PIECE PLATTERS

- **CHICKEN TENDERS** choice of korean, buffalo OR ranch dipping sauces
- **DUCK SPRING ROLLS** plum sauce
- **CHICKEN SKEWERS** satay OR honey soy
- **MINI CHEESEBURGER** beef patty, american cheese, brioche bun, tomato sauce
- **MINI CHICKEN BURGER** crispy chicken, aioli, shredded lettuce

20 PIECE PLATTERS

- **IRISH TOAST** soda bread, mushy peas, poached salmon, irish butter sauce
- **ANTIPASTO** selection of marinated vegetables, cured meats, marinated feta, olives
- **PRAWN AND CHORIZO SKEWERS** chimichurri
- **CROQUETTES** golden fried potato wrapped blood sausage, irish butter sauce
- **SA CHEESE PLATE** lavosh, quince paste, dried fruits, niys

The Platters

A large, empty wine glass is positioned on the left side of the page, partially obscuring the menu text. The glass is set on a table with a textured placemat. In the foreground, a silver fork and knife are visible, resting on the placemat. The background is dark, creating a sophisticated dining atmosphere.

2 COURSE \$45 / 3 COURSE \$55

SHARED ENTREE

- **GRAZING** chef selection of Irish delicacies and delicious bites designed to be shared between 4 (va)(gfa)

ALTERNATE DROP MAINS - CHOICE OF TWO

- **250G RUMP** cooked medium, colcannon, heirloom carrots, guinness gravy (gf)
- **OVEN BAKED CHICKEN BREAST** prosciutto, buttered potato, asparagus, sundried tomato cream (gf)
- **OSSO BUCCO** braised beef shank, red wine sugo, champ
- **MUSHROOM RISOTTO** mushroom ragu, thyme, truffle, arborio, parmesan (v)(vea)(gf)
- **PAN SEARED SALMON** braised ancient grains, cumin spiced pumpkin, beetroot, blue cheese, honey

ALTERNATE DROP DESSERT

- **CHOCOLATE LAVA CAKE** fresh berries, double cream
- **APPLE PIE** cinnamon anglaise, vanilla ice cream

*guest selection will incur an extra charge of \$5 per guest

*dietary requirements for guests are to be specified prior to the event and specialised menus can be arranged

*cakeage \$2.50 per person served with coulis and cream

Casual Dining Menu

2 COURSE \$55 / 3 COURSE \$65

ALTERNATE DROP ENTREE - CHOICE OF TWO

- **CHICKEN SKEWERS** waldorf salad of apple, walnut, apple, lettuce, aioli
- **ROAST PUMPKIN SOUP** cumin, creme fraiche, blood sausage crumble
- **PRAWN AND CHORIZO SKEWERS** sweet corn salsa, chimichurri
- **ROAST PORK BELLY** pear relish, parsnip puree

ALTERNATE DROP MAINS - CHOICE OF TWO

- **KOREAN BEEF RIB** sauteed asian greens, chilli, ginger, toasted peanut
- **DUCK BREAST** ancient grains, cumpin spiced pumpkin, broccolini, ginger plum sauce
- **300G SCOTCH FILLET** cooked medium, scalloped potato, peperonata
- **MUSHROOM RISOTTO** mushroom ragu, thyme, truffle, arborio, parmesan (v)(vea)(gf)
- **SEARED IRISH COD** buttered baby potato, heirloom carrot, blood sausage crumb, lemon caper butter sauce

ALTERNATE DROP DESSERT - CHOICE OF TWO

- **CHOCOLATE LAVA CAKE** fresh berries, double cream
- **APPLE PIE** cinnamon anglaise, vanilla ice cream
- **STRAWBERRY PANNA COTTA** white chocolate, pistachio, fresh berries
- **VEGAN TRIFLE** raspberry, almond, vegan sponge, vegan custard

*guest selection will incur an extra charge of \$5 per guest

*dietary requirements for guests are to be specified prior to the event and specialised menus can be arranged

*cakeage \$2.50 per person served with coulis and cream

Formal Dining Menu



BAR OPTIONS

CASH BAR

have your guests purchase their own beverages from the bar at their own leisure and cost

BAR TAB

personalise your bar menu with your desired beverage selections for your guests to enjoy

SUBSIDISED MENU

the choice is yours...

you choose what you would like to include on the drinks menu. You choose what price your guests pay, the remaining amount is charged to your tab.

**example - \$8 drink, guest pays \$4, \$4 charged to the hosts tab which can be prepaid or have a set limit and finalised at the end of the event.*

BEVERAGE PACKAGE

four hours service including the following beer and wine listings and non alcoholic items

monday-sunday

\$300 room hire

minimum spend of \$500 on food and beverage

**room capacities are subject to change to adhere to COVID-19 restrictions*

**room capacities are based on guest only functions and does not account for extra items required by hosts ie. stage*

THE NORWOOD HOTEL

TERMS AND CONDITIONS

PAYMENTS

A tentative booking can be held for a period of up to 7 days, at which point a deposit will be required to secure your booking. Without this deposit confirmation the event space may be allocated to another booking without notice to you.

Full payment is required PRIOR to the commencement of your event.

DEPOSITS ARE NON-REFUNDABLE.

CANCELLATIONS

Event cancellations must have a minimum of 30 days notice prior to your event date. Any cancellations with fewer than 30 days notice may incur additional charges. All cancellations will forfeit any deposits paid.

SECURITY

In some cases security may be requested by the venue for your event. This will be discussed at the time of booking and will be at the cost of the patron holding the event.

PUBLIC HOLIDAYS

Events held on a Public Holiday will incur a 10% surcharge on all food and beverage spends.

CATERING

Catering requirements must be finalised 14 days prior to your event, including any dietary requirements, special requests and final numbers.

Note that your confirmed final numbers will be the minimum catering charge on your account irrespective of attendance on the day.

While we make every effort to provide notice of menu changes, this on occasion is unavoidable and, therefore, catering options and pricing are subject to change without notice.

No outside catering is permitted, other than a celebratory cake.

Bistro menu is not permitted in the function rooms unless at the discretion of the Function Manager and will be discussed at the time of the booking.

LIABILITY

The organiser is responsible for any damage, theft or injury sustained at the venue including any damage made by contractorshired by the organiser. The venue does not accept responsibility for any goods, gifts or personal belongings brought in by any guests.

Venue management reserves the right to remove any person(s) believed to be intoxicated, unruly or who may pose a danger to themselves or others. If at any times any guets are in breach of the law/license/terms and conditions the event may be closed down without notice orexplanation.

In the case of fire, flood damage, industrial dispute, equipment malfunction or any other unforeseen circumstance that does not enable the event to proceed, the Norwood Hotel or management will not be held liable.

It is a clients responsibility to read all of the terms and conditions listed and ensure compliance of all guests.

I/we have read, understood and agree to the terms and conditions set out in the Norwood Hotel user agreement.

Signature:

Date: