

Functions


THE
FEATHERS
HOTEL



516 Glynburn Road, Burnside SA 5066
Phone (08) 8332 6133 Fax (08) 8431 1704

Web: www.feathershotel.com.au

Email: feathers@matthewshotels.com.au

Functions Manager : Juliana Hatherly



Functions

GENERAL INFORMATION

FUNCTION FACILITIES

The Feathers Hotel caters for private, corporate and social functions, We offer a complete service for every aspect of your function

- The Doulton Room 10 to 30 people
- The Alfresco Room 40 to 60 people
- The Georgian Room 65 to 110 people
- Combined Rooms 130 to 200 people

Birthday Celebrations, Formal Wedding Receptions, Cocktail Parties, Conference Facilities, Breakfast Meetings, Working Lunches,

Flowers, cakes, entertainment and other special requirements can be organised through our functions department.

Specially coordinating floral arrangements in your choice of colours to compliment your function can be organised, prices begin at \$20.00 per table arrangement and \$30.00 for a larger centre piece for the head table.

Serviettes and candles in your choice of colour are included in your price.

BOOKINGS

A tentative booking may be made on a date although preference will be given to bookings with paid deposits.

A deposit of \$300.00 is required to secure the booking, A cancellation fee will apply for any function cancelled within three months of the event, unless the date is resold.

CONDITIONS

A **guaranteed** minimum number of guests attending the function is required 48 hours prior to the event.

Organisers are financially responsible for any damages sustained to hotel property during the function.

All prices are based on current costs , but may be subject to increases at the management's discretion in order to meet rising costs.

Payment is required in full on conclusion of the event, unless other arrangements are made prior with management.



Functions

SET MENU

2 Course	Entrée / Main or Main/Dessert	\$36.50 pp
3 Course	Entrée / Main Course /Dessert	\$42.00 pp

Additional \$3.00 per choices per course	Example	2 : 2 =	\$42.50 pp
		1 : 2 : 1 =	\$45.00 pp
		2 : 2 : 2 =	\$51.00 pp
		1 : 3 : 2 =	\$51.00 pp

Include fresh bread rolls, tea, coffee and chocolates

SMORGASBORD (min 60 people)	\$45.00 pp
Soup, Entree, Salads, Cold Buffet, Hot Carvery Desserts, Coffee	

PRE DINNER CANAPÉS 4 per person	\$ 7.00 pp
Assortment of Chefs cold canapés served with pre-dinner drinks	

BEVERAGES

OPTION A	3 Hours	House Bottle Wine, Beer & Soft Drinks	\$27.00 pp
OPTION B	4 Hours	House Bottle Wine, Beer & Soft Drinks	\$32.00 pp
OPTION C	4 Hours	Premium Wine, Beer & Soft Drinks	\$37.00 pp

All spirits purchased will be on a consumption basis and paid for individually or at the end of the function

CORKAGE

Corkage is available by arrangement. A corkage fee of \$ 14.00 per wine bottle will be charged. This must be pre arranged with the functions manager and the bottles delivered to the hotel a minimum of two day before the date of booking

CAKES

Cakes may be brought into the hotel for celebratory purpose at a cost of \$4.50 per person. The cake will be refrigerated in the kitchen. The cake will be presented at an agreed time, then taken away for cutting, plating and garnished with fresh cream and berries, then served to guest

N.B. All prices include G.S.T

All prices quoted are subject to change to meet any unforeseen rising costs that may be incurred by the hotel



Functions

FUNCTION MENU

Soup

Sweet Potato and Pumpkin with coriander and coconut
Roasted Tomato with basil oil and shaved parmesan
Farmhouse Chicken and vegetable soup
Cream of Celery with stilton crouton

Entrée

Spiced Chicken Salad with a mild chilli and lime dressing served over mesculin greens with julienne of seasonal vegetables.
Seafood Veronique, Prawns, smoked fish and scallops in chardonnay cream sauce with Puff Pastry Fleuron.
King Prawn with smoked salmon and avocado timbale served with lemon and chive cream dressing
Spinach and ricotta ravioli with rose sauce
Pork Fillet Mignons with green peppercorn and white wine cream sauce
Butter Chicken with basmati rice and papadams

Main Course

Fillet of Beef rolled and filled with leg ham, spinach, sun dried tomato and cheese served with a red wine jus
Roasted Scotch Fillet with Yorkshire pudding, pan gravy and horseradish sauce
Baked Barramundi Fillet served with capers, tomato, dill and vermouth cream sauce
Atlantic Salmon oven baked with cajun spices served with pineapple and mint salsa
Chicken Macadamia pocketed with camembert cheese, coated in macadamia nuts and served with mango puree
Pork Fillet Calvados with red cabbage and apple brandy sauce

Dessert

Massinis with Berries Vanilla sponge filled with chantilly cream, topped with burnt sugar, spun toffee, served with fresh berries and coulis
Rich Chocolate Genache Torte with raspberry coulis and chocolate cream
Brandy Snaps with fresh seasonal fruits and chantilly cream
Coconut and Passionfruit Pannacotta, delicate Italian cream pudding served chilled with a selection of forest berries
Sticky Date Pudding served with butterscotch glaze and whipped cream

Coffee, Tea and Mint Chocolates



Functions

CARVERY SMORGASBORD

SOUP

The Feathers Daily Kettle
with Fresh Baked Breads

ENTREE

A selection of hot entrees including
Curries, Crumbed Fish, Spring Rolls
and Pasta are an example of the type
of dishes served.

FRESH SALADS

A selection of freshly dressed salads

COLD BUFFET

Whole cooked Gulf Prawns with cocktail sauce
Continental Meat and Leg Ham platter

HOT ROAST CARVERY

Carved to you from our Carvery
Roast Sirloin of Beef with Yorkshire Pudding and Horse Radish
Rolled Seasoned Loin of Pork with Crackling and Apple sauce
Roast Turkey Breast and Cranberry sauce

A selection of Seasonal Vegetables with Roast Potato

DESSERTS

An array of Fresh Cream Gateaux, Pastries and
Continental Cakes, Fresh Fruit Salad,
Chocolate Mousse are just some of
the delicious desserts served

International Cheese Board
with Dried Fruits and Crackers

Tea or Coffee



Functions

COCKTAIL PARTY

Cold Foods

Assorted Dips with Vegetable Crudities,
Smoked Salmon and capers on herb croutons
Rare Beef, Horseradish Mayo and Lettuce on herb crouton
Pate Tarts with Quince Paste
Vietnamese Cold Rolls with Prawns
Thai Chicken with coriander sprouts and chilli
Chicken Finger Sandwiches with cream cheese and chives
Smoked Salmon Finger Sandwiches with cucumber

Hot Foods

Fried Spring Rolls and Vegetable Samosa
with Asian Dipping Sauces
Crumbed Fish Gadjons with Tartare Sauce
Salt & Pepper Squid with Aioli sauce
Savoury Cocktail Quiche
Satay Chicken with Peanut Sauce
Spinach and Fetta Filo Triangles
Moroccan Lamb Kebabs with Minted Yoghurt
Spicy Meatballs with BBQ sauce
Potato and Vegetable Fritatta
Gourmet Cocktail Pies
Chicken and Mushroom Filo Triangles

Cheese and Desserts

Intentional Cheese Board with Fruit, Greens and Pepper Crackers	\$ 5.50 per person
Assorted Continental Cakes and Pastries, Fresh Fruit Platter	\$ 5.50 per person
Choice of 4 Cold Dishes, 6 Hot Dishes, Cheese, Fruit & Pastries	\$30.00 per person
Choice of 4 Cold Dishes and 5 Hot Dishes	\$25.00 per person

N.B. All prices include G.S.T

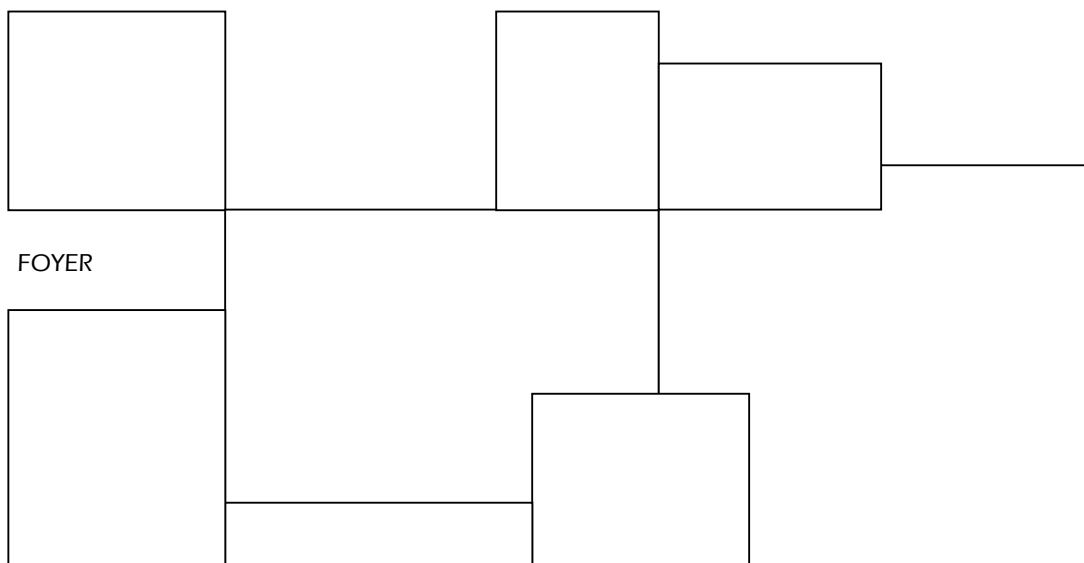
All prices quoted are subject to change to meet any unforeseen rising costs that may be incurred by the hotel.

Functions

TABLE SETTINGS

	Straight	Rounds
Georgian Room	min. 65 max. 100	min. 60 max. 80
Georgian & Annex	min. 95 max. 125	min. 85 max. 110
Alfresco Room	min. 45 max. 65	min. 40 max. 55
Doulton Room	min. 20 max. 30	min. 8 max. 22
Georgian / Alfresco and Annex	min. 140 max. 200	min. 130 max. 160

(A surcharge of \$12.00 per table applies when setting round tables)





Functions

CONFERENCE ROOM CHARGES

Doulton Room

\$120.00 Part Day

\$200.00 Full Day

Alfresco Room

\$190.00 Part Day

\$300.00 Full Day

Georgian Room

\$280.00 Part Day

\$450.00 Full Day

Combined Alfresco & Georgian

\$420.00 Part Day

\$720.00 Full Day

Facilities

DVD & Video

Projector & Screen

Sky Channel

Functions

CONFERENCE CATERING

BREAKFAST

Continental \$16.00 pp

Juice, Sliced Fruits, Assorted Pastries, Toast & Jams
Freshly Brewed Tea & Coffee

Cooked Breakfast

\$18.00 pp

Juice, Scrambled Eggs, Grilled Bacon & Tomato,
On Toast, Freshly Brewed Tea & Coffee

Continental & Cooked Breakfast

\$22.00 pp

Morning and Afternoon Tea

Freshly Brewed Tea & Coffee

\$3.50

Continuous Tea & Coffee (8 hours)

\$6.00

Assorted Biscuits

\$2.00

Blueberry & Chocolate Muffins

\$3.50

Freshly Baked Scones with Jam & Cream

\$3.50

Freshly Sliced Fruit Platter

\$3.50

Light Lunch

Chefs Selection of Assorted Sandwiches

\$8.50

Baguettes & Wraps with Assorted Filling

\$11.50

Hot Savouries, Pies, Pasties & Cocktail Quiche

\$8.50

Assorted Cheese Platter with Dried Fruits

\$6.50

Platters

Assorted Dips with Vegetable Crudities

Corn Chips & Pita Bread

\$40.00

Cocktail Pies, Pasties & Sausage Rolls

50 pce

\$65.00

Spring Rolls, Samosa & Wontons

60 pce

\$50.00

Spinach & Feta, Chicken & Mushroom Filo's

40 pce

\$60.00

Chicken Satay Skewers with Peanut Sauce

40 pce

\$60.00

Functions

FUNCTION INTERVIEW SHEET

Contact Name _____ Phone _____

Address _____

Type of Function _____ Date _____

Numbers Attending _____ Adults _____ Child _____

Ceremony Time _____ Place _____

Pre Dinner Drinks Time _____ Room _____

Pre Dinner Drinks _____

Dinner Time _____ Room _____

Menu _____

Beverages _____

Music _____ Speeches _____ M.C. _____

Head Table No _____ Floor Plan (P. T.O.) _____ Flowers _____

Welcoming Line _____ Present Table _____

Cake Table _____ Delivered On _____ Change Room _____

Microphone _____ Table Cards _____ Accommodation _____

Method of Payment Cash / Bank Cheque / Credit Card Deposit _____

Functions Co-ordinator _____

Client Signature _____