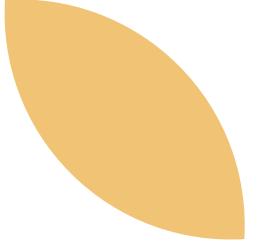


FUNCTIONS PACK

TOWER HOTEL





Located just 15 minutes from the CBD, the Tower Hotel is the perfect destination for your next function. We offer several entertaining areas, relaxing bars, family friendly dining & a picturesque beer garden.

Our rooms offer a stylish and sophisticated ambience and can cater for groups 10 through to 180.

Our team will work with you to achieve the perfect event with great service, good food and drinks to match. We pride ourselves in professionalism & care when planning & hosting your function.

We cater to a variety of events, such as corporate, lunch & dinner parties, birthday parties, baby showers & much more.

ST BERNARDS FUNCTION ROOM

The Saint Bernards function room is a unique, private space, ideal for conferences, cocktail & dinner parties & sit down functions.

al la carte, set menu's & platter menu's available.

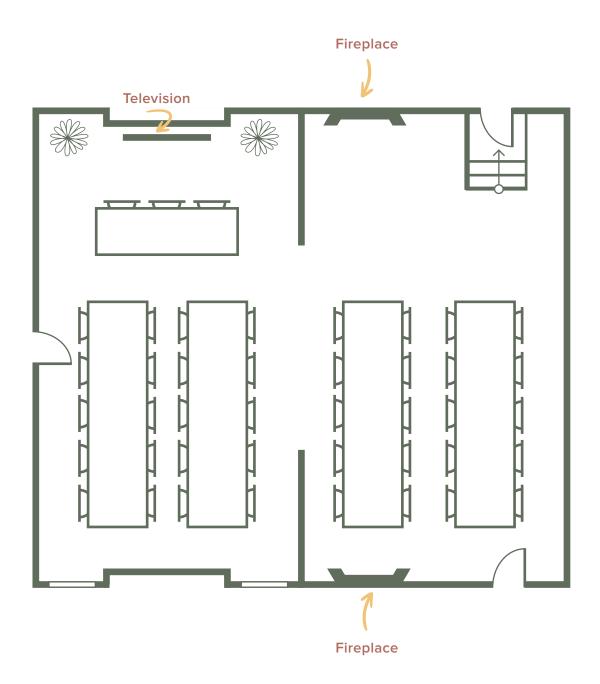




Minimum Spend Mon - Wed \$300 Thurs - Sun \$750



ST BERNARDS FUNCTION ROOM MAP





THE DINING ROOM

The dining room is suited for both stand up and seated dining functions, perfect for your next work event or a momentous celebration. Let us take care of you and your guests whilst you enjoy this stylish multipurpose space.

Room inclusions: air conditioning, wall mounted TV, nearby bathroom facilities.

a la carte, set menus & platter menu available

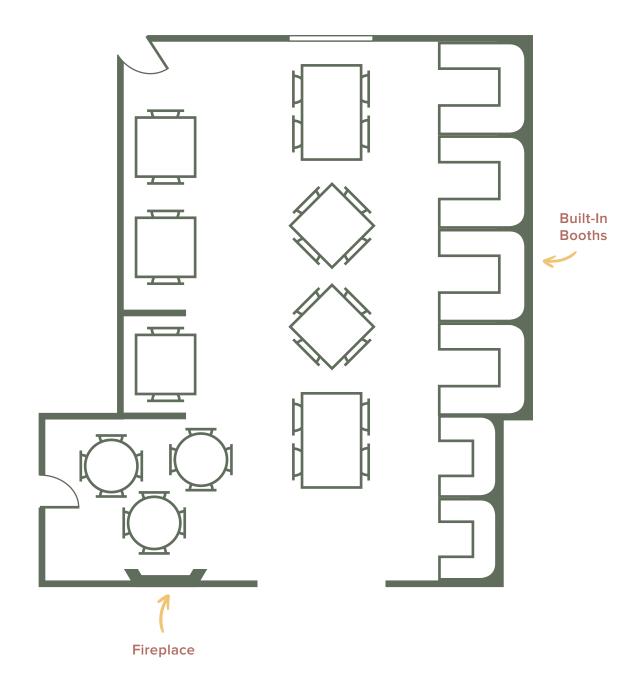


Deposit: \$500

Minimum Spend Mon - Thurs \$1000* Fri - Sun (only available lunchtimes) \$1500*

*Minimum spend for entire and exclusive use

THE DINING ROOM MAP



BEER GARDEN

Our beer garden is the perfect space for those seeking an outdoor function setting. With our fireplace, outdoor heating & misting fans, the Beer Garden creates an open and inviting space for events all year round.

Featuring festoon lighting, semi-private booths, low and high seating, the beer garden provides you with a spacious yet cozy setting.

Space inclusions: booth and table seating, wall-mounted TV access, nearby bathroom facilities.

a la carte or cocktail menu available







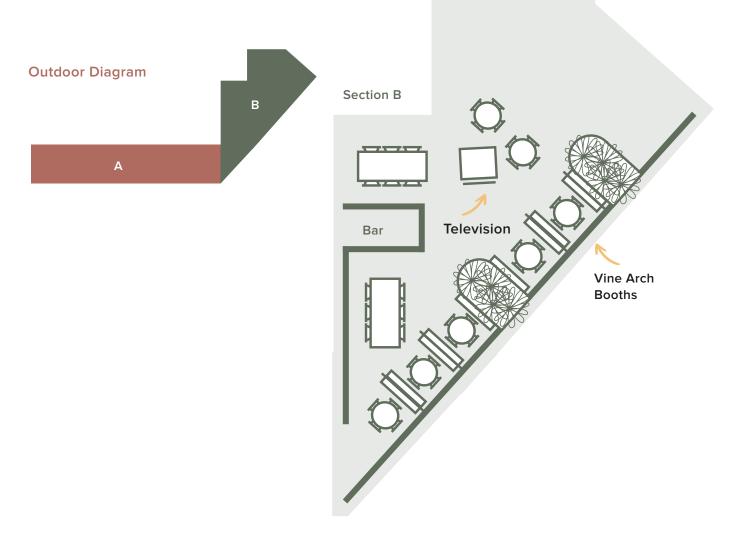
Deposit: \$500

Minimum Spend Mon - Thur \$1000 Fri - Sun \$3000

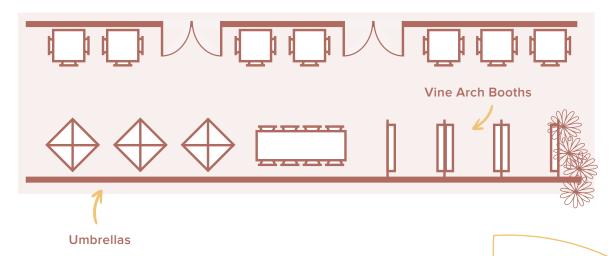
* Minimum spend Fri - Sun \$5,000. Exclusive use of the Beer Garden

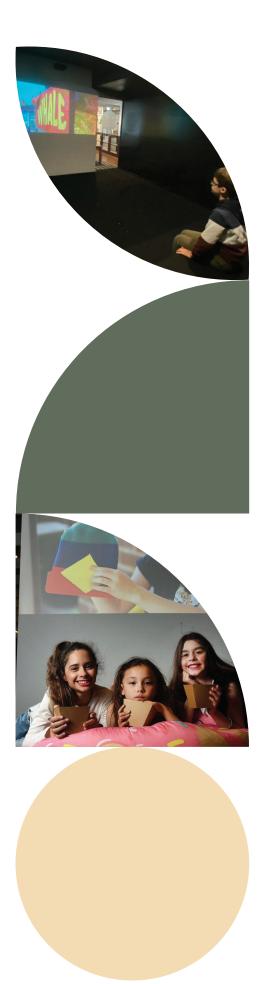


BEER GARDEN MAP









KIDS CINEMA ROOM

Let us handle the stress of hosting your child's party. With our cinema room and dining area along side, this is the perfect space for kids to run a muck and parents to sit back and relax.

Kids party package \$20 per head. This includes hot platters, soft drink juice refills & an ice-cream to finish off the day. Lolly bags are included for each child.

Meals can also be ordered from the bistro menu & platters can be ordered for parents

kids platters to choose from:

nuggets mini cheeseburgers battered fish squid chicken tenders vege pizza meatlovers pizza

Deposit: \$200

Minimum Spend \$500

*Minimum children: 10

PLATTERS

potato skins (vo) x 30 pieces **\$70** bacon, cheese, chives, sour cream

crispy chicken sliders x 25 pieces **\$90** aioli, cheese, shredded lettuce

pulled pork sliders x 25 pieces **\$90** cheddar cheese, bbq aioli, coleslaw

pies & sausage rolls x 36 pieces **\$70** beef pies, sausage rolls, tomato sauce

deluxe fries (v) (gfa) **\$65** sweet potato fries, potato fries, beer battered wedges

fried chicken tenders $\times\,25$ pieces \$90 chipotle sauce

smoked salmon crostini x 30 pieces **\$90** capers, dill, cream cheese

antipasto platter \$110

house dips, toasted pita bread, vegetable crudité, cured meats, olives, feta

bruschetta (v) (gfa) x 30 pieces **\$70** crouton, tomato, goats curd, fennel, herbs, balsamic glaze

assorted asian favourites (v) x 40 pieces **\$65** vegetarian spring rolls, samosa, mini dim sims

spinach & feta triangles (v) x 30 pieces \$65
spinach, feta

salt & pepper squid (gf) **\$70** lemon, aioli

chicken skewers x 25 pieces **\$90** honey soy glaze, sesame seeds, spring onions

tempura prawns x 30 pieces **\$90** tartare, lemon

arancini balls (v) (veo) x 30 pieces **\$80** mushroom, thyme, feta, aioli

vego pizza (v) (gfa) x 24 pieces \$65
capsicum, onion, spinach, cherry
tomatoes, olives, nap sauce base
gluten free base + \$4



meat lovers pizza x 24 pieces **\$70** pepperoni, italian sausage, ham, bacon, pork, cheese

bbq chicken pizza x 24 pieces **\$70** sweet BBQ sauce, chicken, red onions, cheese

lamb kofta x 25 pieces **\$90** spring onion, tzatziki sauce

mushroom crostini (ve) x 30 pieces **\$65** rosemary, onion, garlic, vegan cream cheese

vegan falafel (ve) x 30 pieces \$70
chick pea, shallots, mixed herbs, vegan aioli

cheese board \$110 cheddar, brie, blue vein, dried fruits, quince paste, grissini sticks, lavosh, water crackers, fruit

fresh fruit (v) **\$70** selection of seasonal fruits

mini churros x 25 pieces **\$80** chocolate dipping sauce

cannoli x 25 pieces **\$80** traditional cannolis

scones x 25 pieces \$70
cream, jam varieties

HELPFUL TIP!

2-3 Platters will feed 10 Persons

07

SET MENU \$45 PP 2 Course / \$55 PP 3 Course

SHARED ENTREE

antipasto platter

house dips, toasted pita bread, vegetable crudité, cured meats, olives, feta

ALTERNATE DROP ENTREE

prawn cocktail

4 king prawns, shredded iceberg lettuce, cherry tomatoes, onion, cucumber, seafood sauce

veggie stack (ve) chargrilled zucchini, capsicum, sun-dried tomatoes, basil pesto, micro herbs

MAINS

grilled salmon (gf) seasonal roast veg, chat potatoes, asparagus, hollandaise sauce, lemon

300g scotch fillet (gf) mash potato, red wine jus, baby carrots

chicken kiev (gf) mash potato, creamy seeded mustard sauce

gnocchi (ve) mushroom, peas, zucchini, pumpkin, vegan cheese rose sauce

DESSERT

new york cheesecake cream, strawberries

baci cake vanilla ice-cream, strawberries







BAR OPTIONS

CASH BAR

Your guests can purchase their own beverages over the bar at leisure.

SUBSIDISED MENU

Your guests pay a set amount per drink & the remainder is charged to your beverage account. We create a menu showing which drinks are subsidised & all other beverages can be purchased by your guests at full price.

BAR TAB

Create your own beverage menu and nominate the amount you wish to spend

09

WHAT WE OFFER

A room or space prepared to your liking with some of the below features all to be chosen by you with a member of our wonderful functions team.

LINEN

Black or white to choose from for the tables. Linen napkins available in multiple colours, these will incur an additional cost.

MENUS & SIGNAGE

Our staff will create Food and Drink menus to match the theme of your event, along with a welcome sign.

DECORATIONS

While we don't offer any in house decorations you are more than welcome to arrange and bring your own or have another company bring them in for you. If another company is arranging your decorations we are happy to liaise with them in regards to drop off and pick up times etc.

**Confetti & confetti balloons if used will incur an additional cleaning charge

CAKEAGE

\$2 per plate if you would like the chefs to cut and plate, alternatively we can provide you with plates and cutlery for you to serve at no additional cost.



10

TERMS & CONDITIONS

DEPOSITS

All event bookings will be tentatively held for one week only, at which point a deposit will be required to secure the booking. Without this deposit confirmation, your event space may be allocated to another booking without notice to you. Should you require an extended tentative period, please ensure this is arranged beforehand with our functions manager. Deposits are non-refundable. Note deposit extensions will be at the Manager's discretion.

CANCELLATIONS

Event cancellations must have a minimum of 30 days notice prior to the event date. Any cancellations with fewer than 14 days notice may incur additional charges. All cancellations will forfeit any deposits paid.

CATERING CONFIRMATIONS

Catering requirements must be finalized 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.

Note minimum food orders may be applicable for any event where alcohol is available.

MINORS

All patrons under the age of 18 will need to vacate the premises by 12am and must always be accompanied with a parent/s or guardian over 18 years.

DECORATIONS

Decorations may be brought in by the organiser, at an agreed time which must be arranged with management before hand. Set up and pack down timing can be discussed with the Functions Manager.

Note: naked flames and scatters are not permitted. Nothing to be attached to any walls or ceilings

LIABILITY

The organiser is responsible for any damage, theft or injury sustained at the venue. The venue does not accept responsibility for any goods, gifts or personal belongings brought in by guests. Venue management reserve the right to remove any person(s) believed to be intoxicated, unruly or who may pose a danger to themselves or others by remaining at the venue. If at any time guests are in breach of the law/ licence/ terms and conditions the event may be closed down without notice or explanation. Management reserve the right to withhold deposits paid in the event of any venue Terms and Conditions being breached.

PUBLIC HOLIDAYS

Events held on a public holiday will incur a 10% surcharge on all food and beverage spends.

21ST'S & 18THS

Security guard is required. This is an additional cost to you at a \$300 flat rate. Some other events may require this, management discretion.

* Specific linen requirements may incur an extra charge.



621 Magill Rd, Magill SA 5072

Phone: (08) 8331 3098 Email: towerhotel@alhgroup.com.au

