



450 Montague Road Modbury North SA 5092

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Celebrate
**Functions
at the Clovercrest**



Thank you for considering the Clovercrest Hotel for your next Function.

We specialise in creating personalised events to suit every budget and special occasion.

With six different areas available for hire and numerous food options, we are sure to have the perfect combination for your next event.

Dining Room

Ideal for large functions including engagement parties, wedding receptions or presentation nights.

This room seats up to 200 people comfortably.

For Cocktail parties it will accommodate up to 400 people.

The room boasts a neutral decor, two bars, a stage and separate dance floor.

Room Hire for exclusivity is: \$300.00. Conditions Apply

Sporty's Bar

With a capacity for 150 guests for a Cocktail Party, this room is excellent for birthdays, engagements, club functions or any special occasion.

Large TVs perfect for photos to be displayed via USB, or you can bring your own music via an IPOD.

It is also ideal for smaller sit-down functions.

Smithy's Bar includes the adjacent courtyard.

**Sporty's Bar is available for bookings after 7.30pm on Saturday nights. Conditions Apply*

*Room Hire: \$100.00**

Main Bar

Our Front Bar is ideal for more intimate functions.

It caters for up to 90 guests (cocktail).

*Room Hire: \$200.00**

Monty's

This is the separate room adjacent to the Main Bar.

Just perfect for an intimate party or wake.

*Room Hire: \$100.00**

The Hotel does not own the jukeboxes and therefore are not able to provide you with free music.

You may want to hire your own juke box, soloist, band or DJ.

Please discuss this with our Functions Coordinator.

*Room Hire charge is subject to numbers of guests and minimum spend on the function, this can be discussed with the Function Co Ordinator.



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We require a minimum spend of \$250.00 for each function booking.

Cocktail Function food each platter consists of approximately 20 pieces

\$50 Platter Options

House Dip selection with toasted bread
Arancini Balls served with aioli
Vegetable Spring Rolls with ketjap manis
Fresh made assortment of sandwiches or wraps
Seasonal fruit platter
Mac and Cheese Bites with chipotle aioli
Southern Fried Chicken pieces with ranch sauce
Pizza platter (see al a carte menu for toppings)
Spinach and Feta pastries with sundried tomato mayonnaise
Ploughman's Platter: Kabana, Shaved Ham, Pickles, Cheddar Cheese, Pickled Onions and Crackers

\$60 Platter Options

Crumbed Prawns served with tartare sauce
Salt & Pepper Squid served with aioli
Pies, Pasties and Sausage Rolls served with tomato sauce
Mini Bruschetta
Sliced Focaccia topped with tomato, basil and olive oil
Mini American Hot Dogs with cheese, tomato sauce and mustard
Crumbed Swiss Brown Mushrooms filled with Spinach and Feta cheese
Mini Lamb Yiros meat wraps with tzatziki
Chicken kebabs choice of: Satay, Honey Soy, Tandoori or Lemon and Herb

\$70 Platter Options

Sliders Platter choice of: Cheese Burgers
Pulled Pork & Slaw Grilled Chicken & smashed avocado
Grilled haloumi, beetroot relish and aioli

Vietnamese Cold Rolls: Chicken, Prawn or Vegetarian

Roast Truss Tomatoes and Mozzarella Tarts
Natural or Kilpatrick Coffin Bay Oysters
Rare Beef and Horseradish Crostini
Antipasto Platter: Selection of cured meats, olives and marinated vegetables served with toasted bread
Cheese Plate: Selection of soft and hard cheese served with quince paste, crackers and fresh fruit



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Sit Down Menu Options – Minimum 20 people

PACKAGE ONE \$40.00 per head

All guests receive freshly baked bread rolls

Entrée:

Clovercrest Share Plate

Sliced cured meats, marinated vegetables, olives, dips, feta cheese and marinated calamari

Main Course

Choice of two mains to be served alternatively

All main meals served with bowls of garden salad with vinaigrette dressing

Dessert

Choice of one dessert

PACKAGE TWO \$40.00 per head

All guests receive freshly baked bread rolls

Entrée:

Choice of one entrée

Main Course

Choice of two mains to be served alternatively

All main meals served with bowls of garden salad with vinaigrette dressing

Dessert

Chef Selection of petit fours with strawberries

Additional choice of course \$5.00 per head per choice, per course

Please inform us if any of your guests have any special dietary requirements

- *eg gluten free or vegetarian*

Our friendly staff can assist you with your personal requirements.





Entree Options

Prawn Cocktail

Thousand Island dressing, prawns, avocado, cox lettuce served with lemon

Stuffed Mushrooms

Crumbed Swiss Brown Mushrooms filled with roast Mediterranean vegetables with Mozzarella cheese served with basil pesto mayonnaise

Soup

Roast pumpkin soup served with garlic bread

Tomato and Feta Tart

Served with basil and extra virgin olive oil and drizzled with balsamic reduction

Asparagus

Asparagus wrapped in prosciutto and served with hollandaise sauce

Main Course Options

Angus Beef Steak

300gm Angus Porterhouse steak served medium with garlic mashed potatoes, broccolini and red wine jus

Chicken Breast

Baked chicken breast wrapped in bacon served with sauteed potatoes, asparagus and sundried tomato cream sauce

Pork Belly

Asian Spiced Roast Pork Belly served with fried rice, topped with fried shallots and sweet plum and dark soy sauce

Barramundi Fillet

Seared barramundi fillet served with a sweet corn and tomato salsa with dill hollandaise

Atlantic Salmon Fillet

Baked Atlantic Salmon served with roasted fennel, herbed new potatoes with a garlic lemon creamy sauce

Spinach & Feta Cannelloni

Baked Spinach & Feta Cannelloni served with Neapolitan sauce and buffalo mozzarella cheese

Lamb Rack

Roast Lamb Rack served medium with roast potatoes, broccolini rosemary jus

Dessert Options

Sticky Date Pudding served with caramel sauce and cream

Warm Pecan Pie served with maple cream and ice cream

Baked Cheesecake served with a berry compote and cream

Dark Chocolate Gnash Tart served with raspberry sauce and cream

Pavlova served with fresh fruit, cream and passionfruit sauce



Terms & Conditions:

To secure your booking we require full payment of the Room Hire.
All tentative booking will be held for a period of 14 days from the inquiry date.
If at this time a deposit had not been received, the date will be released.

Final numbers are to be confirmed no less than 7 days prior to the function date. This number will indicate the final catering numbers and will be the minimum for which you will be charged.

All functions exclude any discounts or vouchers.

Food & Beverage Packages

Please view our cocktail and set menu Options.

We are more than happy to discuss other options to suit your needs.

A minimum food spend of \$250.00 is required (unless previously arranged) per function.
Final numbers are to be confirmed no less than 7 days prior to your function.

Beverage options are chosen at the client's discretion.
We are able to accommodate bar tabs, subsidised drinks or payment on consumption.
The function can be tailored to suit your needs.

Payments

Payments of any outstanding amounts are to be made either at the beginning or end of your event.
The Clovercrest Hotel accepts cash, Visa, Master Card, Amex and Diners.





Terms and Conditions

Licensing & Responsible Service of Alcohol:

Guests under the age of 18 years must be supervised at all times by a parent or legal guardian.

Minors must leave the premises no later than 12.00am.

Our Staff are unable to serve alcohol to any guests who are not able to produce suitable identification.

The Management & Staff of the Clovercrest Hotel adhere to the Responsible Service of Alcohol Guidelines.

We reserve the right to refuse service to any person deemed unsuitable, and to eject any or all objectionable - persons from the premises without liability.

Damages:

During the function, you are financially responsible for all damages and breakages incurred to hotel property.

The Hotel will not accept any responsibility for the damage or loss of property left in our venue prior to or after your function.

Food & Beverage:

With the exception of cake, you are not permitted & unless previously agreed upon to bring any food or liquor into the Hotel for consumption by the client or any guests attending the function.

Cleaning:

General cleaning is included in the cost of your function however, if cleaning requirements are excessive, additional charges may be incurred.

Decorations:

Please discuss when booking your function.

The room decorations are entirely the choice of the client within the Hotel guidelines.

Security:

The Hotel will have a licensed Security guard on premise for the duration of your function. Whilst security will be available to you, they are not employed solely to work your function.

If required the Hotel will provide an additional Security Guard, the cost of which the client will be responsible for.

The Hotel will not allow 21st Birthday Parties to be held without a Security Guard.



clovercrest
HOTEL

CONFIRMATION SHEET

Please complete this form to confirm your booking

Function Date.....

Function Room.....

Type of Function.....

Name of Host.....

Contact Number.....

Email Address.....

Number of Guests Expected.....

Name of Company / Organisation (if applicable).....

Requirements.....

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Deposit Paid Yes No Amount.....

Receipt Number..... Date.....



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