




Hilton Hotel

EVENTS

p. 8443 8404

w. www.hilton-hotel.com.au

a. 264 South Road Hilton



BREAKFAST MENU

Light Breakfast {Buffet Style}

Fruit juices
Breakfast cereals {vgno}
Fresh seasonal fruit {vgn}{gf}
Danish pastries {v}
Yoghurt {v}
Toast and preserves {vgno}
Muesli {vgno}

Filtered Coffee and selection of Teas
\$20 per head {minimum 30 guests}

Full Breakfast {Buffet Style}

Fruit juices
Breakfast cereals {vgno}
Fresh seasonal fruit {vgn}{gf}
Danish pastries {v}
Yoghurt {v}
Toast and preserves {vgno}
Scrambled eggs {v}{gf}
Crispy bacon {gf}
Grilled tomato {vgn}{gf}
Mushrooms {v}{gf}
Hash browns {vgn}

Selection of Teas and Filtered Coffee
\$35 per head {minimum 30 guests}

Hot Selection Plated

Toast and preserves {vgno}
Scrambled eggs {v}{gf}
Crispy bacon {gf}
Grilled tomato {v}{gf}
Mushrooms {v}{gf}
Hash brown {vgn}

\$23 per head

Selection of Teas and Filtered Coffee & Orange Juice
Add spinach {vgn} \$1.50 p/h
Add gluten free bread \$1.50 p/h

***Espresso coffee can be provided upon request at an additional cost**



CONFERENCE PACKAGE

Morning & Afternoon Tea

Selection of Teas and Filtered Coffee
Danish pastr & fresh seasonal fruit \$8pp

Extra danish pastry per person \$2

WORKING LUNCH

All below \$30 per person

Gourmet baguettes

Chicken, spanish onion, ranch dressing, bacon & cos lettuce

Baby spinach, spanish onion, roast mushroom, guacamole & feta {v}

Smoked gypsy ham, tasty cheese, onion jam, lettuce & tomato

Smoked salmon, caper, red onion, sweet chilli, cream cheese & rocket

Seasonal fruit platter {vgn}{gf}

Chef's selected cheese platter {v}

Jugs of juice & soft drinks

{V} VEGO /// {VO} VEGO OPTION /// {VGN} VEGAN
{GF} GLUTEN FREE /// {GFO} GLUTEN FREE OPTION



PLATTERS

Note - 1 platter feeds 5-7 people {meal} or 7-8 people {snack}

Hot Platter - \$90 each

Customize a hot platter of your choice

Base

Combination pastries; peppered beef pies, curry chicken pies, lamb and rosemary pies, vegetable quiches & vegetable pasties.

Choose up to 4:

- Tempura battered fish slices with tartar sauce
- Crumbed mozzarella sticks
- Potato wedges with sweet chili & sour cream
- Chicken or beef dim Sims served with sweet chili
- Vegetable samosas with soy sauce
- Vegetable spring rolls
- Pork wontons

Vegan Hot Platter - \$120 {vgn}

Set items - no mix & match
Salt & Pepper mushrooms
Cauliflower "buffalo" wings
"Fish" fillets
Vegan "meat" balls
"Chicken" tenders
Crispy "chicken"

Chef's Cold Combination Platter \$90

Cheddar cheese {v}
Assortment of sliced cold meats
Crudités
Selection of dips with pita bread {v}
Water crackers {v}
Semi-dried tomatoes {v}
Mixed olives {v}
Sweet gherkins {v}

Skewers Platter

Marinated lamb skewers with mint tzatziki - \$120
Marinated chicken skewers with ranch aioli - \$120
Combo Skewers 50/50 lamb & chicken - \$140



PIZZA PLATTERS

Any 3 selections of pizza
\$100

Margarita

w/ tomato, basil, & cheese on a Napolitana sauce base

Hawaiian

w/ ham, pineapple & cheese on a Napolitana sauce base

Meat Lover

w/ roasted pork, ham, salami, chicken, BBQ sauce, & cheese on a Napolitana sauce base

Tuscan Chicken

w/ Tuscan spiced chicken, mushroom, avocado, Spanish onion & cherry tomato on a Napolitana sauce base

Calabrese

w/ salami, capsicum, olives, Spanish onion & rocket on a Napolitana sauce base

Trio of Cheese

w/ parmesan, bocconcini, mozzarella & chopped parsley on a Napolitana sauce base

COCKTAIL PLATTERS

Choice of max 3 {15 pieces each}
\$120

Hot

Octopus balls

Pork belly w/ thai salad

Satay chicken skewers

Panko Crusted Arancini Balls {v}

Crumbed mozzarella cheese sticks {v}

Panko prawns

Cold

Ham & cheese cocktail sandwich

Seaweed salad w/ pickle ginger {vgn}

Rockmelon wrapped in prosciutto {gf}

Tuna, mayo & corn salad on crouton

Mix pickle vege skewer {vgn}{gf}

Tomato salsa bruschetta {v}



GRAZING TABLE

The Forager {vgn} \$30 per head

cherry tomatoes
sun dried tomatoes
cucumber sticks
celery sticks
carrot sticks
mixed marinated olives
dolmades
mixed nuts
chef's selection of seasonal fruit
mixed dried fruit
beetroot dip
skordalia dip
pesto dip
hummus dip
crusty baguette
bread sticks
rye
olive loaf
taralli
crackers + lavosh
corn chips

incorporate chef's selection of cheddar, brie & blue cheeses
{additional \$4 per head}{v}

incorporate chef's selection of cheddar, brie & blue cheeses
+ salami, ham & prosciutto
{additional \$8 per head}

Minimum 20 guests



TEA TABLE

Perfect for a high tea
Minimum 20 people
No modifications please

\$39 per head

Savoury

cucumber & avocado cocktail sandwich
egg salad sandwich
ham & cheese sandwich
smoked salmon tartlet
scones w/ jam & cream on the side

Sweet

petit four mix
assortment of chocolate bon bons
macaroons in a variety of flavours
vanilla panna cotta w/ rose fairy floss
lemon meringue tartlets
coffee mousse
brownies

w/ an assortment of fresh & dry fruits, nuts, cheese,
crackers & lavosh

add fairy floss champagne on arrival_10 per person



SET MENU OPTIONS

Entrées

Slow roasted pork belly in chinese five spice w/ ginger shallot dressed salad

Panko crusted arancini balls w/ relish {v}

Chicken strips w/ chipotle mayo

Salt & pepper squid w/ ranch & lemon

Salt and Pepper mushrooms {vgn}

Mains

Atlantic salmon w/ carrot puree, asparagus & chat potatoes {gf}

Soba noodles tossed through peanut dressing w/ baby spinach, cherry tomatoes & avocado finished w/ fried leeks & crushed peanuts {vgn}

Roast Chook Breast served w/ mixed root vegetables, broccolini & jus {gf}

300g porterhouse served w/ garlic & rosemary baked chat potatoes, green beans & jus {gf}

Lamb backstrap M-R w/ confit garlic potato mash, krispy kale leaves, fried shallots & creamy pepper corn jus {gf}

Desserts

Home Made Chocolate Brownie {v}{vigno}
w/ vanilla ice cream & chocolate fudge sauce

Vanilla bean panna cotta w/ fairy floss & fresh strawberries

Citrus lemon curd tart w/ chantilly cream {v}

Apple & blueberry crumble w/ vanilla ice cream {v}

Cakeage available
DIY \$2 per person

Served by chef & staff w/ cream & coulis \$4 per person



(ENTRÉE : MAIN : DESSERT)

2 course	Alternate Drop	\$42 per head
2 course	1:2:0 or 2:1:0	\$44 per head
2 course	2:2:0 or 0:2:2	\$46
3 course	1:2:1	\$46
3 course	2:2:1	\$50
3 course	1:3:1	\$54
3 course	2:3:1	\$58

Side dishes available

Seasonal vegetables \$3 per person {vgn}

Mizuna, roma tomato & parmesan salad \$3 per person {v}

*Add a glass of sparkling wine on arrival for \$2 per person

BEVERAGE PACKAGES

Beer, Wine, Sparkling Wine, Juice & Soft Drinks

2 Hours Service \$ 35.00 per head

3 Hours Service \$ 38.00 per head

4 Hours Service \$ 41.00 per head

Beer, Wine, Sparkling Wine, Juice, Soft Drinks & Base Spirits

2 Hours Service \$ 55.00 per head

3 Hours Service \$ 65.00 per head

4 Hours Service \$ 75.00 per head

Beers

Carlton Draught
Coopers Pale Ale
Hahn Super Dry
Great Northern Lager {mid}

Wines

House Shiraz Cabernet
House Chardonnay
House Riesling

Base Spirits

Johnnie Walker Red Label
Jim Beam White Label
Bundaberg Rum
Skyy Vodka
Gordon's Gin
Jack Daniels

Sparkling Wine

House Brut Cuvee



EQUIPMENT & ROOM HIRE

Boardroom room hire -

\$150 for half day {maximum 4 hours}

\$250 for full day hire {maximum 9 hours}

Private Function room hire

{Fedora's Function room or Alfresco} –

\$500 per session {maximum 7 hours Monday to Thursday - price inclusive of tea and coffee station & AV}

\$800 per session {maximum 7 hours Friday to Sunday - price inclusive of tea and coffee station & AV}

\$1200 per session {full Fedora's restaurant Mon - Thurs inc AV}

\$1500 for full Fedora's restaurant and Alfresco decking {Friday and Sunday maximum 7 hours inc AV}

\$1000 for full Fedora's restaurant and Alfresco decking {Monday to Thursday inc AV}

DJ Equipment - \$200

DJ can be provided on request and will incur additional cost

Note: Function and Restaurant room hire can be waived depending on spend.

{Please refer to T & C's point 3}



Terms and Conditions

- 1. Reservations:** The Hilton Hotel will hold a tentative reservation for a maximum of two weeks, thereafter management reserves the right to cancel the booking and allocate the venue to another client if confirmation is not received.
- 2. Confirmation:** Confirmation of a function booking must be made by payment of a deposit within 14 days of the original reservation. Deposits are charged on the room hire cost for the private dining room or where this charge is not applicable the deposit amount is 10% of the total cost of the package.
- 3. Minimum Spend:** For functions held within either the function room or the alfresco area of Fedora's Restaurant a hire charge of \$500.00 (Sunday to Thursday) will apply when a minimum spend for a function is below \$3,500.00. Room hire will be \$800.00 (Friday to Saturday) and a minimum spend for this time is \$5,000.00. For functions where the spend will be above these amounts the room hire charge will be waived. The whole of Fedora's Restaurant will only be made available for a single function if minimum spend exceeds \$8,500.00.
- 4. Final Numbers:** Anticipated final numbers are requested seven (7) days prior to the function date. Final numbers are required five (5) full days prior to the function. This final number will represent the minimum number of guests for which the function organizer will be charged.
- 5. Food and Beverage:** All functions requiring alcohol must have food provided by the Hilton Hotel. Specialty requested items (birthday cakes, vintage wines, b.y.o. etc) shall be handled and distributed by the Hotel staff and will attract a surcharge. Prices and menu changes are subject to change without notification.
- 6. Menu:** Details of the food and beverage selection menu must be finalized at least seven (7) days prior to the function. Special dietary requirements (gluten free, vegetarian, vegan or allergies) should also be communicated seven (7) days prior.
- 7. Commencement and Vacating Areas:** The organizer agrees to begin the function at the scheduled time agreed upon and not earlier. Functions are to be terminated at the end of the agreed time frame of the package. Any extensions of these times will incur a labour charge of \$30.00 per head and an extension of the package charge.
- 8. Children under 18:** Any children under 18 years of age attending a function at the Hilton Hotel must vacate the premises by 12.00am in accordance with the Liquor Licensing Laws. All children under 18 years of age require adult supervision at all times.
- 9. Compliance:** It is understood that the organizer will conduct the function in an orderly manner in full compliance with the Hotel's regulations and laws. Management reserves the right, without liability, to exclude or eject any persons whose demeanor or behaviour is deemed to be inappropriate or objectionable. Service of alcohol will be ceased at the discretion of Management in accordance with the laws regarding Responsible Service of Alcohol.
- 10. Responsibility:** Organizers are financially responsible for any damages, breakages or loss of Hotel property or equipment by the organiser, organiser's guests, invitees or other persons attending the function. The Hilton Hotel does not accept any responsibility for the damage or loss of property left on the premise prior to, during or after the function.
- 11. Audio/Visual Equipment:** The use of specialty equipment during a function must be advised at least seven (7) days prior to the function date. Organisers are financially responsible for any breakage/damage of equipment owned by the Hotel or sub-hired by the Hotel on behalf of the organisers. If time is required for the setting up of any equipment in the function room prior to the function, a fee may be applicable to compensate for the loss of trade during that time. The fee may be applied to each function depending upon the circumstances and the time required.

12. Displays and Signage: Organisers are required to advise management of any displays, signage and/or decorations to be utilised at the function. Should it be required that the Hotel is to set up decorations or displays on behalf of the organiser a set up fee will apply. Only blu-tack may be used to attach items to any surface. All displays/decorations must be removed at the end of the function or a cleaning fee will apply.

13. Payment: All accounts are to be settled prior to, or on the day of the function unless by prior arrangement. Personal cheques will not be accepted. Payment can be made by cash, Eftpos, Amex, Diners and major credit cards. Surcharge applies for Amex/Diners.

14. Cancellations: Deposits will only be refunded if the function is cancelled more than 30 days prior to the function, otherwise the deposit will be retained as compensation for loss of business.

15. Termination of a function: Should a function be discontinued by the management of the Hilton Hotel, The South Australian Police Forces or any other relevant authority due to demeanour or behaviour of the organiser, organiser's guests, invitees or any other person attending the function, the Hotel accepts no responsibility for the refund or return of any money already received for the function and full payment will be required of any outstanding balances.

I, _____ the organiser of the function to be held on

_____ (date) have read and understand all of the above

Terms and Conditions and undertake to conduct the above function in accordance with these.

Signed _____

Date _____

Address _____

Email _____

Telephone _____