



— THE PRECINCT —  
AT ALBERTON

**CHRISTMAS FUNCTIONS PACKGES**





## — THE PRECINCT — AT ALBERTON

**Located at one of Australia's most historic sporting venues, The Precinct at Alberton hosts a variety of private spaces for your next business or special event.**

The Bob McLean Room is a premier facility with floor to ceiling windows providing a spectacular panoramic view of the iconic Alberton Oval.

Hosting up to 100 guests, this room is perfect for both business or private events and boasts modern AV inclusions. The private deck provides your event a perfect undercover outdoor space for pre or post event drinks.

The Downstairs Bar is the ideal setting for a social event in a relaxed environment. Located downstairs, it includes a private bar and amenities hosting up to 150 guests.

The Bar & Kitchen can also be hired out exclusively for up to 300 guests on Monday and Tuesday evenings.

All spaces offer extensive beverage and grazing style menus to suit all event types.

Function Space	Boardroom	U Shape	Theatre	Classroom	Sit down	Cocktail
Bob McLean Room	20	18	70	27	54	100
Downstairs Bar	N/A	N/A	N/A	N/A	N/A	150
Entire venue	N/A	N/A	N/A	N/A	N/A	300

Room hire and minimum spends apply. Please enquire with our friendly team.



# BUSINESS EVENT PACKAGES

Business Event packages are valid Monday through to Friday

(Please note all business events must conclude by 5.00pm however cocktail packages can be added on)

## FULL DAY PACKAGE

**\$45pp** (up to 8 hours)

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### INCLUSIONS

#### Morning tea

Two selections from the morning and afternoon tea menu served with orange juice

#### Light working lunch

Selection of gourmet filled sandwiches and wraps (Gluten free options supplied upon request) served with soft drinks, sparkling mineral water and orange juice

#### Afternoon tea

One selection from the morning and afternoon tea menu to be served with soft drinks, sparkling mineral water and orange juice

Fresh tea and coffee will be served at each break.

Additional items for any break are available upon request at additional charges

**\$950 room hire**

## HALF DAY PACKAGE

**\$25pp** (up to 4 hours)

Selection of gourmet filled sandwiches and wraps (Gluten free options supplied upon request)

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Soft drinks, sparkling mineral water, orange juice, fresh coffee and assorted teas

**Minimum of 10 guests**

**\$500 room hire**

## MORNING OR AFTERNOON TEA ONLY PACKAGE

**\$12pp**

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Two selections from the morning and afternoon tea menu

Fresh coffee and assorted teas with soft drinks sparkling mineral water and orange juice

**Minimum 10 guests**

## REFRESHMENTS ONLY PACKAGE

**\$6pp, per break**

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Fresh coffee and orange juice

**Minimum of 10 guests**

## AFTER EVENT DRINKS


**\$30pp**

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Upgrade your Business Event Package to include drinks and canapes to unwind and enjoy time to recap and network after your event

Chefs selection of 2 small bites and 1 hour beverage package

Includes modern AV including large interactive screen, microphone and speakers.



# SIT DOWN 2-3 COURSE CHRISTMAS MENU 2023

2 courses (set entrée or dessert and alternative main) - **\$50pp**

3 courses (set entrée, alternative main and alternate choice dessert) - **\$65pp**

15 guests maximum

## Christmas package inclusions

- » Bon-bon's on the table for every guest
- » Christmas decorations throughout the room and on the table
- » Personalised Christmas table menus on the table with your business logo or name
- » Clothed tables and napkins

## Entrée

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- » Shaved pastrami on focaccia, watercress, Manchego cheese & horseradish
- » Grilled Prawn, cos heart, mango & mint salsa
- » Heirloom tomato, baby bocconcini, sunflower seeds & parmesan
- » Fried chicken, shaved cabbage, kewpie, tonkatsu sauce & sesame

## Main

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- » Roast turkey with cranberry & pine nut stuffing, pumpkin puree, broccolini & basil pesto cream
- » Pumpkin & sage ravioli, toasted macadamia, burnt butter & ricotta.
- » Seared sirloin, rosemary roast potatoes, broccolini & currant jus
- » Baked Barramundi, heirloom tomato, cannellini beans, lemon, caper & dill salsa
- » Glazed honey ham, herb mashed potatoes, baby carrot, maple & mustard sauce

## Dessert

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- » Christmas pudding, anglaise, gingerbread crumbs
- » Spiced apple & cherry crumble, vanilla ice cream
- » Crushed meringue, lemon curd, summer fruits & whipped cream
- » Chocolate ganache tart, pecan praline, vanilla ice cream



# PLATTER MENU



## Savoury

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- » Thick cut toasted turkish bread with garlic & herb butter \$40 
- » Wedges with rosemary salt, sweet chilli sauce & sour cream \$60 
- » Assorted finger sandwiches including smoked salmon & chives, mediterranean vegetables & pesto, leg ham & cheddar \$80
- » Pumpkin & thyme arancini with truffle mayonnaise & parmesan \$70 
- » Dry rubbed jerk chicken skewers with fresh lemon & herb oil \$100  
- » Duck spring rolls with sweet chinese dipping sauce & sesame \$75
- » Grilled beef chevapchichi with tzatziki & pinenut \$80

## Sweet

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- » Seasonal fruit platter with melon, citrus, tropical fruits & berries \$80 
- » Chocolate brownie tower with toasted almond & salted caramel sauce \$85 



# MORNING & AFTERNOON TEA MENU

## Morning and Afternoon Tea options

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- » Charlies cookies: Double chocolate, white chocolate and macadamia, choc chip, Anzac 
- » Gourmet muffins: Orange and poppy seed, blueberry, banana & walnut, double chocolate 
- » Scones: Served with jam & homemade cream 
- » Adelaide's own Kytons bakery Finger Lamingtons 
- » Seasonal sliced fruit platter    

# PIZZA MENU




**\$33pp**



Minimum of 10 guests

## Pizza Menu

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All our pizzas are served with a rich tomato & mozzarella base unless stated otherwise

(   available upon request)

- » Margherita: Tomato, bocconcini & basil 
- » Tuscan chicken: Tuscan chicken, tomato, olives, capsicum & basil
- » House: Ham, olives, mushroom, onion, oregano & brie cheese
- » Mediterranean vegetable: Capsicum, eggplant, zucchini, onion, olives, oregano & fetta 
- » Meat Lovers: Ham, pepperoni, onion, sopressa & bacon on a tomato or BBQ base



# LUNCH & DINNER MENU

3 x Small bites & 1 x Substantial - **\$33pp**

4 x Small bites & 2 x Substantial - **\$40pp**

4 x Small bites & 4 x Substantial - **\$52pp**

*All menu items are served individually on platters*

## Small Bites Menu

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- » Cheese, chive and vegetable frittata (V GF)
- » Char grilled jerk marinated chicken skewers with cucumber & lime dipping sauce (GF DF)
- » Roasted butternut pumpkin & thyme arancini with truffle oil & parmesan (V available upon request)
- » House seasoned potato wedges sour cream & sweet chilli sauce (V DF available upon request)
- » Pulled pork & coriander tarts
- » Grilled halloumi topped with Thai salad (V GF available upon request)
- » Garlic & herb bread (V GF available upon request)

## Substantial Menu

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- » Cheeseburger sliders, American mustard, pickles & sauce (GF DF available upon request)
- » Crispy chicken slider with, lettuce, Swiss cheese, tomato (GF available upon request)
- » Vegetable slider, grilled mushroom, halloumi & beetroot relish (V GF DF available upon request)
- » Crunchy salt & lemon pepper fried squid with garlic aioli (DF available upon request)
- » Grilled beef chevapchichi with minted tzatziki (GF DF available upon request)
- » Karaage chicken with kewpie mayonnaise (DF available upon request)
- » Curried vegetable samosa (V)
- » Spinach and ricotta pastizzis with tomato chutney (V)
- » Panko crumbed salt water barramundi with tartare & house fries
- » Double cream brie with roasted Willunga almonds, dried fruit, fresh pear, crackers, baguette rounds, fig & pear paste (V DF available upon request)
- » Eton mess, fresh strawberries layered with crushed meringue, strawberry coulis & vanilla chantilly cream (GF DF available upon request)
- » Warm chocolate brownie with toasted almonds & butterscotch sauce (GF available upon request)



# BEVERAGE PACKAGES

## Standard Package

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- » The Precinct Sparkling 2022
- » The Precinct Sauvignon Blanc 2021
- » The Precinct Shiraz 2022
- » Carlton Draught
- » Great Northern Mid-Strength
- » Soft drinks
- » Orange juice

3 hour package - **\$34pp**

4 hour package - **\$44pp**

5 hour package - **\$54pp**

## Premium Package

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- » Sidewood Pinot Noir Chardonnay Sparkling
- » Sidewood Sauvignon Blanc 2021
- » Jim Barry Watervale Reisling 2021
- » Jim Barry Annabelle Rose
- » Sidewood Shiraz 2020
- » Bremerton 'Tamblyn' Cab/Shiraz/Malbec/ Merlot blend 2019
- » Sidewood Shiraz 2020
- » Pirate Life South Coast Pale Ale
- » Pirate Life Italiana
- » Great Northern Mid Strength
- » Somersby Apple Cider
- » Soft drinks
- » Orange juice

3 hour package - **\$44pp**

4 hour package - **\$54pp**

5 hour package - **\$64pp**

*Beverages can also be charged on consumption, a tab or cash bar.*



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