



FUNCTIONS PACK

THE ATRIUM

The Hotel Crown situated in the heart of Victor Harbor, provides the unique opportunity to hold a memorable function for all occasions. This spacious area is situated in the back of our hotel, offering a private space for intimate groups through to larger gatherings. Our modern indoor area features a new bar, fresh landscaping and a timeless space. We look forward to offering a tailored package to provide a memorable experience no matter the occasion.



CAPACITY

120 seated
200 standing

VENUE HIRE

\$300 for exclusive use
*Additional fees may apply

MINIMUM SPEND

\$2000
Friday, Saturday
& Public holidays
\$1500
Any other day

INCLUSIONS

Private Bar
Smart TV
Moveable speaker
Smoking area
Cordless Microphone
Guest Wifi
Lectern



GENERAL INFORMATION

To help your event run smoothly please consider the following information.

FOOD

All events require catering, with both sit down or cocktail packages available. Please refer to our platter list or menu options. We are happy to cater for dietary requirements and are able to provide both vegetarian and vegan options.

BYO CAKE

You may bring your own cake, a \$2pp cutting fee applies or \$5pp if you would prefer our chef to serve individually with cream and strawberry garnish.

BEVERAGE OPTIONS

We provide flexible options for beverage purchases allowing:

1. Guests to purchase their own drinks
2. Bar tab
3. Drinks packages

Credit card details may be required where drinks are not paid in full prior to event.

CONTACT INFORMATION

Email: bistro@hotelcrown.com.au

Phone: 08 8552 1022

2 Ocean Street

Victor Harbor SA 5211



each platter serves 8-10 people

HOTEL CROWN

2 Ocean Street
Victor Harbor SA 5211

Ph: 08 8552 1022

Fax: 08 8552 2022

Email: functions@hotelcrown.com.au

PLATTERS

DIPS AND CRUDITES

three house made dips, with cucumber, carrot & celery batons

WEDGES

sour cream & sweet chilli sauce

SALT & PEPPER SQUID

with aioli & lemon

THAI CHICKEN SKEWERS

with nim jam sauce

ASIAN TASTES

samosas, spring rolls, dim sims & curry puffs with soy & sweet chilli dipping sauce

BBQ PORK MEATBALLS

with tomato chutney

ANTIPASTO

cured meats, cheeses, olives, dips & gherkins

KARAGE CHICKEN BITES

with wasabi aioli

MARINATED BEEF SKEWERS

with satay sauce

FALAFEL

with hummus

MUSHROOM ARANCINI

exotic mushroom arancini with roasted tomato & capsicum sauce

\$45

\$50

\$50

\$60

\$55

\$45

\$70

\$50

\$60

\$55

\$50

BUFFALO CHICKEN WINGS

with blue cheese aioli

PIZZA SLAB

refer to menu for choice

HOUSE MADE MINI QUICHE VARIETIES

MINI BRUSCHETTA

smoked salmon, dill & creme cheese

MINI BRATWURST SAUSAGE ROLLS

with spicy tomato dipping sauce

SANDWICHES & WRAPS

assorted sandwiches & wraps

PARTY PLATTER

pies, pasties & sausage rolls with tomato & BBQ sauce

CHEESE PLATTER

assorted cheeses breads & crackers

FRUIT PLATTER

selection of seasonal fruit

DESSERT PLATTER

assorted cakes & slices

\$50

\$45

\$45

\$60

\$50

\$50

\$65

\$80

\$65

\$45

SET MENUS



SET MENU OPTIONS

Includes tablecloths
and centerpiece
selections.

1 COURSE	2 COURSE	3 COURSE
2 OPTIONS	2 OPTIONS	2 OPTIONS
\$35ph	\$45ph	\$55ph

1 COURSE	2 COURSE	3 COURSE
3 OPTIONS	3 OPTIONS	3 OPTIONS
\$40ph	\$50ph	\$60ph

SELECTIONS

ENTREE

Thai Beef Salad with mixed leaf, shallots, bean shoots, red onion, cucumber, chilli and Thai dressing.

Soup of the Day; roasted pumpkin - potato, bacon and leek - country vegetable and lentil.

Chicken Satay Skewers with rice, satay sauce, coriander.

Roaster Vegetable Salad with falafels, beetroot hummus.

Toasted Sourdough Bruschetta with roasted pumpkin and sweet potato with fetta, Spanish onion, rocket, balsamic and olive oil.

Prawn and Chorizo Skewers with leafy garden salad, pesto aioli.

MAIN

Porterhouse Steak cooked medium with roasted garlic chat potatoes, broccolini, port and pepper jus.

Prosciutto Wrapped Chicken Breast with potato and pumpkin rosti, braised greens, creamy mushroom and white wine sauce.

Crispy Skin Barramundi with caperberry potato salad, broccolini, lemon and dill butter.

Beef OR Chicken Schnitzel with chips, salad, choice of gravy.

Herb Crumbed Butterfish with chips, salad, tartare sauce.

Thai Beef Salad with with mixed leaf, shallots, bean shoots, red onion, cucumber, chilli & Thai dressing.

Roasted Vegetable Salad with house made falafels, rocket, beetroot hummus.

DESSERT

Apple Crumble with ice cream.

Apple and Rhubarb Crumble with ice cream.

Warm Sticky Date Pudding with butterscotch sauce and ice cream.

Pavlova with fresh berries, raspberry coulis and cream.

Espresso Panna Cotta with chocolate sauce and vanilla bean cream.

Fresh Seasonal Fruit Salad with cream and ice cream.

American Brownie with chocolate sauce and ice cream.

DRINKS



DRINK PACKAGES

Include a selection of
beer, wine
& soft drink

2HR 3HR 4HR
\$40ph \$50ph \$60ph

Our drinks packages are flexible and can be tailored to suit your needs. Ask us to provide a personalised quote for your next event.

SELECTIONS

WINES

Chain Of Fire NV Sparkling
Chain Of Fire NV Chardonnay
Chain Of Fire NV Semillon Sauv Blanc
Chain Of Fire Shiraz Cabernet
Chain Of Fire Merlot

TAP BEER

Hahn Super Dry
Great Northern Super Crisp
Stone & Wood Pacific Ale

BOTTLE BEER & CIDER

Hahn Premium Light
Somersby Cider Apple

SOFT DRINK

Soft Drinks
Juices

TEA & COFFEE

A self-serve tea and coffee station can be made available upon request.



Email: functions@hotelcrown.com.au

Ph: [08 8552 1022](tel:0885521022)

2 Ocean Street

Victor Harbor SA 5211

FUNCTION ENQUIRY FORM

Fill in the following form and we'll be in contact with how we can tailor your next event to make it one to remember.

Name:

Contact number:

Email:

Type of function:

Date of function:

Day:

Starting time:

Finishing time:

Pax:

Area/ Room :

Bar tab/purchase own or drinks package:

Food options/ package:

Special Requests:

Staff name:

Date:

TERMS & CONDITIONS

BOOKINGS CONFIRMATION & PAYMENT

Booking confirmation for the exclusive use of our function room will require a \$300 venue hire fee/ deposit and must be paid within two weeks before your event. A minimum spend, combined of food and beverage, is \$2000 for Friday, Saturday, Sunday and public holidays, and all other days the minimum spend is \$1500. All food and beverage items must be paid in full before the event unless discussed otherwise, in which case a credit card will be required to be held behind the bar for the duration of the event with the balance charged at closing. All efforts will be undertaken to maintain all prices as quoted, however due to seasonal variations Hotel Crown reserves the right to adjust pricing accordingly. Final Numbers of patrons attending, arrival times and food service times of the event are required seven business days before the function. All evening functions will be required to finish no later than midnight. Itemised Invoices are available by prior arrangement with the staff. The balance of any account will be charged to the credit card details provided (this includes any unused minimum spend). Cancellation of the function within the two weeks leading up to the function will result in forfeiture of the deposit. Room hire and deposit fees will be refunded if more than two weeks of notice is given. We reserve the right to cancel any function without recourse where the deposit has not yet been received.

CATERING

Catering and drink packages must be confirmed no later than two weeks before your event. No outside catering is allowed unless approved by hotel management. Food Payments must be made one week before the day of the function. Please note our food and beverage menu is subject to change.



AUDIOVISUAL EQUIPMENT & ENTERTAINMENT

Please check with us to see if we have any Audio Visual Equipment & Entertainment options which may cater for your needs. All entertainment must be approved by management before the event date. Management reserves the right to adjust the volume of the equipment and/or entertainment that we feel is not at a reasonable level. In the event of any injuries sustained to any of the guests by equipment installed into the venue by the client, or parties acting on behalf of the client, the hotel accepts no responsibility. Clients are financially responsible for any damages to equipment owned by The Hotel Crown or any equipment subcontracted to The Hotel Crown.

DECORATIONS & CLEANING

Any excessive cleaning that may be required after the completion of your function may cause an extra damage charge. All decorations, displays and signage that need to be put up in the function space must require hotel management permission before the function. Nothing will be nailed, screwed or adhered to any wall or other surfaces. Blu Tack is by management approval only. Confetti and similar items are not permitted in any part of The Hotel Crown. If deemed necessary, a \$200 cleaning bond will be required to ensure the cleanliness of the room. The hotel will not be responsible for any goods or gifts left at the venue after the function.

LICENSE CONDITIONS

The Hotel Crown practices responsible service of alcohol (RSA) on all occasions. We reserve the right to refuse service to intoxicated individuals. The client will conduct the event per The Hotel Crown's policies and other laws. Management reserves the right to remove any objectionable persons from The Hotel Crown without liability. Liquor Licensing laws require that: we do not serve alcohol to minors (children under the age of 18). Children must be accompanied by an adult, and all children must leave the premises by midnight. The client will be financially responsible for any damages and breakages sustained to The Hotel Crown by the client, the client's guests or other persons attending the function. The Hotel Crown will not accept any responsibility for any damages sustained before, during or after the event. If security is deemed necessary for the event, the client will be charged accordingly. The security company used by The Hotel Crown is the only company to be used. All 18th through 21st birthdays will require a security guard for the entire duration of the event.

To confirm your booking please date and sign these terms and conditions and return with the deposit of \$300

Booking name: _____

Contact during function: _____

Contact number: _____

Email address: _____

Date of function: _____

Start time: _____ End time: _____

I/we have read and understood the function package and the terms and conditions

Signature _____ Date: _____