

Jolleys Boathouse

R E S T A U R A N T



Functions at Jolleys Boathouse

Jolleys Boathouse provides the perfect setting for your next event. We specialise in providing the best regional food of the season, flexible menu options and innovative dishes to ensure your function is unique and memorable.

We offer two function spaces....

The Private Dining Room located on the first floor of the restaurant, overlooking the River Torrens and surrounding parklands....a perfect spot for intimate functions.

The Main Restaurant on the ground floor features a private terrace and uninterrupted river views. This venue is designed to for larger corporate groups and wedding receptions.

Sit Down Functions

Upstairs 20-70 guests.

Downstairs 60-120 guests

Our three course function menu begins at \$75.00 per head – this is inclusive of set entrée, main and dessert, bread, side dishes and tea or coffee per guest.

To tailor the menu to suit your needs, add \$5.00 per head for an extra entrée or dessert choice, and \$10.00 per head for an extra main course choice.

(For example, a menu consisting of 2 entrees, 2 mains and 2 desserts would be \$95.00 per head: \$75.00 + \$5.00 entrée choice + \$10.00 main choice + \$5.00 desert choice)

To enhance your function, pre-dinner canapés are available for \$9.50 per head, (chef's selection only) platters of Australian and imported cheese are available for \$6.00 per head and homemade chocolates can be provided at \$3.50 pp.

Entrée

Coconut, Prawn and Sweetcorn Soup, Coriander, Mint and Basil.
King Prawn and Masterstock Chicken, Thai Vegetable and Herb Salad, Red Chilli Nam Jim.
Caramelised Shallot Tarte Tatin, Ashed Goats Cheese and Rocket.
Cured Salmon, Baby Beets, Avocado, Rocket & Horseradish.
Roast Pumpkin, Goats Cheese and Spinach Rotolo, Burnt Butter, Aged Balsamic.
Slow Cooked Veal with Tuna and Garlic Sauce, Soft Fetta, Olives and Rocket.
Chermoula Spiced Quail, Fennel, Mint and Tabbouleh.

Main

Roast Sirloin, Gratin Potatoes, Sauteed Mushrooms, Tarragon & Parsley.
Chermoula Chicken Breast, Spiced Eggplant, Tahini, Yoghurt and Pomegranate.
Rack of Lamb, Grilled Polenta, Creamed Spinach and Ratatouille.
Barramundi Fillet, Pumpkin Puree, Baked Mussels, Salsa Verde.
Duck, Beetroot and Spinach Risotto, Toasted Hazelnuts and Crumbed Fetta.
Potato Gnocchi, Slow Cooked Lamb, Tuscan Cabbage and Preserved Lemon.
Salmon Fillet wrapped in Smoked Spec, Crushed Peas, Saffron and Prawn Sauce.
All Mains are served with Seasonal Side Dish.

Dessert

Passionfruit Pavlova with Pure Cream and Curd.
Lemon Curd Parfait, Pistachio Biscuit, Drunken Strawberries.
White Chocolate & Pecan Parfait, Filo Pastry with Compressed Strawberries & Strawberry Consomme.
Caramel and Peanut Semifreddo, Milk Chocolate Mouse.
Chocolate and Hazelnut Pudding, Cherry Sorbet.
Mango and Coconut Cream Mille Feuilles, Ginger and Lime Syrup.

Appetisers to Start

(1 platter served 10 guests)

Artisan Charcuterie Plate—A selection of House Made Cured Meats, Pates & Condiments \$48.00.

Antipasto Platter—A selection of Cured Meats, Olives, Grilled vegetables and Dips \$42.00

A Selection of Freshly Shucked Oysters, Lemon, Cabernet & Shallot Vinegar \$18.00

Extra Sides

Roast Fingering Potatoes with Caramelised Onions & Thyme.

Steamed green Beans with Dukkah, Fetta and Mint.

Broccolini with Olive Oil and Preserved Lemon.

Mashed Potatoes with Garlic and Chives.

Tomato, Buffalo Mozzarella and Basil Salad.

Roast Cauliflower Florets, Goats Curd, Cumin, Pine Nuts and Raisins.

\$12.50 per side dish (serves 6 people)

Cocktail Parties

Upstairs 40-110 guests

Perfect for an informal gathering, product launch or birthday, cocktail-style parties are available at Jolleys Boathouse in our upstairs Private Dining Room.

Our menu starts at \$45.00 per person, inclusive six selections from our canapé menu and three hours of food service.

For an extra hour of food service, add \$15.00 per head, and for an extra canapé option, add \$4.00 per head.

Cocktail Menu Options

Please select six options from the following list for your function.

South Australian Freshly Shucked Oysters

Choose from Natural with Shallot Vinegar or

Baked with Spinach and Spicy Cheese Sauce or

Steamed with Shallot, Ginger and Soy or

Jolleys Kilpatrick

Vegetable Pakoras with Minted Yogurt

Moroccan Lamb Kofta Balls, Baba Ghanoush

Corn, Crab and Coriander Fritters, Chilli Caramel

Chermoula Spiced Chicken Skewers, Harissa Sauce

Sushi and California Rolls

White Bean and Anchovy Crostini

Mushroom and Olive Palmiers, Pesto Flavoured Goats Cheese

King Prawns with Lemon Mayonnaise

Roast Pumpkin and Crab Arancini

Goats Cheese, Caramelised Onion and Thyme Tarts

Salt Cod and Parsley Fish Cakes

Serrano Ham and Manchego Croquettes

Seared Scallops, Caramelised Pork, Green Mango and Chilli Salad

Beverages

All wines listed are subject to availability and may be changed at any time.

Jolleys Boathouse can provide flexibility of beverage options for your function. Either choose a 3, 4 or 5 hour beverage package, inclusive of beer, wine, soft drink and juice, or select your beverages from our extensive list on a consumption basis.

Silver Package

Croser Pinot Chardonnay NV
Knappstein Clare Valley Hand Picked Riesling
Villa Maria Private Bin Sauvignon Blanc
Pikes 'The Dog Walk' Cabernet Merlot
St Hallet Garden of Eden Shiraz

Adelaide Hills, SA
Clare Valley, SA
Marlborough, NZ
Clare Valley, SA
Barossa Valley, SA

Coopers Pale Ale
Hahn Super Dry

Coopers Light

A Selection of Juices and Soft Drinks

3 Hours - \$ 47.50 pp

4 Hours - \$ 52.50 pp

5 Hours - \$ 57.50 pp



Gold Package

Croser Vintage 2007
Henschke Lenswood Coralinga Sauvignon Blanc
Pikes 'Traditionale' Riesling
Coriole Estate Shiraz
Petaluma Cabernet

Adelaide Hills, SA
Lenswood, SA
Clare Valley, SA
McLaren Vale, SA
Coonawarra, SA

Coopers Light
James Boags Premium
Heineken
Hahn Super Dry

A Selection of Juices and Soft Drinks

3 Hours - \$ 60.00 pp

4 Hours - \$ 65.00 pp

5 Hours - \$ 70.00 pp



More to choose from.....

Croser Pinot Chardonnay NV	Adelaide Hills, SA	53
Knappstein Clare Valley Hand Picked Riesling	Clare Valley, SA	39
Villa Maria Private Bin Sauvignon Blanc	Marlborough, NZ	41
Pikes 'The Dog Walk' Cabernet Merlot	Clare Valley, SA	40
St Hallet Garden of Eden Shiraz	Barossa Valley, SA	43
Croser Vintage 2008	Adelaide Hills, SA	78
Henschke Lenswood Coralinga Sauvignon Blanc	Lenswood, SA	47
Pikes 'Traditionale' Riesling	Clare Valley, SA	46
Coriole Estate Shiraz	McLaren Vale, SA	55
Petaluma Cabernet	Coonawarra, SA	59
Coriole Chenin Blanc	McLaren Vale, SA	41
Sandalford Rose	Margaret River	41
Mt Difficulty Pinot Gris	Central Otago, NZ	57
Stonier Reserve Chardonnay	Mornington Peninsula, VIC	81
Martinborough Vineyard 'Te Tera' Pinot Noir	Marlborough, NZ	68
Mt Difficulty Pinot Noir	Central Otago, NZ	99



Function Terms & Conditions

1. Minimum Numbers

1.1 The numbers below outline the required number to book a private room.

Downstairs: Sit Down: min. 60 guests; max. 120 guests * **A minimum spend of \$12,500 is required to book out downstairs, regardless of numbers.**

Upstairs: Sit Down: min. 20 guests; max. 60 guests
Cocktail: min.40 guests; max 110 guests

A \$250 room hire fee is payable for all functions held upstairs.

2. Confirmation and Deposit

- 2.1 Jolleys Boathouse does not accept tentative bookings. All reservations must be accompanied by a \$10 per head deposit and a completed terms and conditions form.
- 2.2 Management reserves the right to cancel any reservation not accompanied by a deposit.
- 2.3 Estimated final numbers are required 2 weeks prior to the function, and final numbers are to be confirmed 2 working days before the function.

3. Cancellation

- 3.1 All cancellations must be made in writing, addressed to the function coordinator.
- 3.2 Deposits paid are refundable up to 90 days prior to the function date.
- 3.3 After 90 days prior to the function, or in the case of non-arrival, cancellations shall forfeit all monies paid, and the restaurant reserves the right to charge for the numbers confirmed.

4. Pricing

- 4.1 All pricing is inclusive of Good and Services Tax. (GST)
- 4.2 Whilst every effort is made to maintain prices, all pricing may be subject to alteration prior to your function, and current pricing will be applied to your function.
- 4.3 All functions being held in the upstairs dining room will incur a room hire fee of \$250.
- 4.4 All functions being held on a Sunday or Public Holiday will incur a surcharge of \$10 per head.
- 4.5 A fee of \$250 will be applied to all weddings in the restaurant to cover the cost of linen, bridal skirting, and set up of bonbonniere and place settings.

5. Payment

- 5.1 All food costs are to be paid two working days prior to the function, at the time of confirming final guest numbers. The client is responsible for confirming final numbers and should they not be advised the client may be charged for estimated numbers
- 5.2 Beverage Packages must be paid at the time of food payment; beverage accounts on consumption must be settled at the conclusion of the function.
- 5.3 Jolleys Boathouse accepts payment via business cheque, credit card, eftpos, cash or electronic bank deposit.
- 5.5 Personal cheques will only be accepted by prior arrangement with management.
- 5.6 Invoicing of the final bill can be arranged for corporate function, however notification of this is required no later than 14 working days prior to the function date. Approval for invoicing is at the discretion of management and cannot be granted on the day/night of the function

6. Selection of Menu and Beverages

- 6.1 Menu selections must be made a minimum of 14 days prior to your function date.
- 6.2 Where menu has not been selected within this time frame, management reserves the right to select the menu on behalf of the client.
- 6.3 Beverage selections must be made at the time of food selection. Beverages are subject to availability at the time of your function, and should the selection not be available a suitable substitute may be made by management.

7. Timing of Functions

- 7.1 Start and end times must be estimated at the time of booking, and confirmed not later than 10 days prior to the function, at the time of selecting food and beverages.
- 7.2 Departure for lunch functions is **no later** than 5pm and evening functions **no later** than 12am. Depending on availability, guests may be required to depart earlier.
- 7.3 Departure times may be strictly enforced; where departure times are not adhered to a charge of \$250 per hour may be applicable.
- 7.4 The bar closes for evening functions at 11.30pm, and 4.30 pm for lunch functions. Depending on availability, these times can be extended at a cost of \$250 per hour.

8. Entertainment

- 8.1 Jolleys Boathouse reserves the right to approve all musicians, bands, DJs and other forms of entertainment prior to the function.
- 8.2 Bands, DJs, and dancing are not permitted in the upstairs dining room due to noise restrictions, however acoustic music is permitted subject to approval.
- 8.3 CDs and Ipods are compatible with our sound system and may be used during functions. The sound system is to be operated by Jolleys Boathouse Staff at all times.
- 8.4 Management reserves the right to control volume levels of entertainment at all times.
- 8.5 Entertainment is to cease at the time of bar closure.
- 8.6 Meals and beverages for entertainment providers are not included in package costs, and will be charged accordingly.

9. Deliveries

- 9.1 All deliveries (e.g. cakes, flowers, wine, place cards etc) and their times are to be arranged with the function coordinator. Deliveries can be made the day of the function only.
- 9.2 All personal items, decorations and flowers must be taken at conclusion of the function.
- 9.3 Jolleys Boathouse Restaurant accepts no responsibility for goods left on the premises.

10. Liability

- 10.1 The person named as Client/Company shall be responsible in full for all costs and charges as a result of the agreed reservation.
- 10.2 The Client/Company shall be liable for any damage sustained to the restaurant by the Client/Company and guests, agents for or other persons associated with the function, whether in the room allocation for the function or any other area of the property.
- 10.3 The restaurant and its employees or agents will not be liable for any injury, damage or loss of any nature, however caused (through negligence or not) suffered by the Client/Company or guests, agents for or other persons associated with the function, whether before, during or after the function.

11. Unforeseen Circumstances

- 11.1 In the unlikely event of inability to comply with any of the provisions in this contract, by virtue of any cessation or interruption of utilities, electricity or gas supplies, industrial disputes, plant or equipment failure, unavailability of food stuffs, other unforeseen contingency or accident, the venue reserves the right to cancel any booking, and refund deposit paid, at any time.

Jolleys Boathouse Restaurant reserves the right to alter any of the aforementioned conditions.

Eat, Drink, be Jolley!.....

Confirmation of Terms & Conditions

Please note your reservation is not confirmed until receipt of this signed form & deposit.



Client Name: _____

Organisation: _____

Name of Event: _____

Postal Address: _____

Telephone (Business): _____

(After Hours): _____

(Mobile): _____

Email: _____

Facsimile Number: _____

Date of Function: _____

Estimated Number of Guests: _____

Guest Arrival Time: _____

Guests Departure Time: _____

Area for function: **Downstairs** **Upstairs (\$250 Room Hire)**

Function Type: **Sit Down** **Cocktail**

Please Circle: Corporate/Engagement/Wedding Reception/Birthday/Other

Special Requirements: _____

Venue Agreement

I/We _____ (the company/ client) hereby declare to have read, understood and abide by the Terms and Conditions of Jolleys Boathouse Restaurant.

I/We enclose a deposit of \$ _____, being a \$10.00 per head applied to the estimated number of guests attending.

Payment Method: (Please Circle One)

Visa Mastercard Amex Diners Bankcard

EFT (remittance advice attached) Cheque (attached)

Card Number: _____ **Expiry Date:** _____

Name on Card:

Signed: _____ **Name:** _____

Date: _____ **Position:** _____