

+

SPECIAL OCCASION PACKAGES 2022



Jolleys
BOATHOUSE

For groups of 15+ we have one of the most magnificent rooms in Adelaide. On the top floor of Jolleys Boathouse is an exclusive space for you and your guests, overlooking the picturesque Torrens River and grounds.

We can offer a sit down meal with round tables or long, stand up cocktail functions, and a flexible space for meetings/presentations. With the added bonus of the restaurant as a breakout space for business days. Literally weddings, parties, anything!

For your smaller gathering, our fabulous dining room can cater for dining for up to 14 guests with a limited menu from our seasonal a la carte offering.

PRIVATE DINING SPACE UPSTAIRS AT JOLLEYS

 15-64 guests

 Packages starting from \$3,000

 Lunch: Wednesday, Thursday, Friday & Sunday

Dinner: Wednesday – Saturday

** By request outside these times for large events

Perfect Jolleys weather.
RIVERSIDE RESTAURANT



ON CONSUMPTION DRINKS LIST

Select 3 wines:

Artwine Prosecco, Adelaide Hills SA	\$45
O'Leary Walker 'Hurtle Sparkling Pinot Noir Chardonnay	\$55
42 ° South Premier Cuvée, Tasmania	\$55
Deviation Road 'Altair' Brut Rose	\$74
Bollinger Special Cuvée, Ay, FRA	\$130
Mountadam Pinot Gris, Eden Valley, SA	\$45
Paracombe, Sauvignon Blanc, Adelaide Hills, SA	\$45
Geoff Weaver, Sauvignon Blanc	\$56
Kilikanoon 'Mort's Block' Riesling, Clare Valley, SA	\$45
Rieslingfreak No.3, Clare, SA	\$54
Golding Chardonnay, Adelaide Hills SA	\$45
Oakridge Chardonnay, Yarra Valley VIC	\$55
Shaw & Smith M3 Chardonnay, Adelaide Hills, SA	\$95
Mazi Grenache Rose, McLaren Vale	\$45
Ministry of Clouds Tempranillo/Grenache, McLaren Vale	\$59
Simon Tolley Pinot Noir, Adelaide Hills, SA	\$47
Hey Diddle Montepulciano, Barossa SA	\$65
Jim's Block Shiraz, Barossa Valley, SA	\$45
2 Mates Shiraz, McLaren Vale, SA	\$62
Geoff Merrill 'Reserve' Cabernet Sauvignon, SA	\$88
Hentley Farm 'The Beauty' Shiraz, Barossa Valley SA	\$110

Asahi	\$10
Coopers Pale Ale	\$9
Cascade Premium Light	\$8
Assorted soft drinks and juice	\$5
Tea & Coffee	\$4.50ea

This list is subject to change at any time, and choices will be confirmed in week leading up to booking

BEVERAGE PACKAGES

POPEYE SELECTION - \$30pp 2hrs

Add \$10pp for every additional hour

Add \$3.50pp for an additional wine

Asahi

Coopers Pale Ale

Cascade Premium Light

Adelaide Hills Apple Cider

Assorted soft drinks and juice

Select 3 wines:

Artwine Prosecco

Hey Diddle Riesling

Paracombe Sauvignon Blanc

Simon Tolley Pinot Noir

Jim's Block Shiraz

Mazi Grenache Rosé

JOLLEYS SELECTION - \$38pp 2hrs

Add \$15pp for every additional hour

Add \$4.50pp for an additional wine

Asahi

Coopers Pale Ale

Cascade Premium Light

Adelaide Hills Apple Cider

Assorted soft drinks and juice

Select 3 wines:

42 ° South Premier Cuvée

Moutadam Pinot Gris

Geoff Weaver Sauvignon Blanc

Rieslingfreak #3

Oakridge Chardonnay

2 Mates Shiraz

Ministry of Clouds Tempranillo/Grenache

Simon Tolley Pinot Noir Rosé

MENU OPTIONS

3 COURSES

ALTERNATE DROP

\$95pp

Add \$10pp for arrival canapés

Served with house made focaccia and seasonal side dishes

Dietaries will be catered for individually but require 48hr prior arrangement

Menu items are subject to change at any time due to seasonality & availability of produce

Starters (Select 2)

New season asparagus, sauce gribiche, lemon, avocado, macadamia

House smoked salmon, poppyseed lavosh, traditional condiments

Crab & prawn cakes, fennel & parsley salad, saffron rouille

Pork and smoked ham hock terrine, carrot & caraway jam, dijon

Duck liver parfait, beetroot relish, cornichon, toasted house brioche

Mains (Select 2)

Stuffed free range chicken ballotine, confit potato, charred sweetcorn, turnip

Grain fed angus striploin, mushroom ketchup, kale

Barramundi, asparagus, zucchini, lemon & parsley sauce

Lamb backstrap, terrine, burnt eggplant caviar

Desserts (Select 2)

Jolleys white chocolate, coconut & rhubarb lamington

Individual chocolate & passionfruit tart, honeycomb

Espresso crème brulee, pistachio biscotti

New York style cheesecake, caramel popcorn, lemon curd

MENU OPTIONS

4 COURSES

CHEF'S FEASTING MENU

(Served Family style)

\$95pp

*Served with house made focaccia and seasonal side dishes with mains
Dietaries will be catered for individually but require 48hr prior arrangement
Menu items are subject to change at any time due to seasonality & availability of produce*

Starters *(Select 2 – served as platters down the table)*

House smoked salmon, poppyseed lavosh, traditional condiments

Crab & prawn cakes, fennel & parsley salad, saffron rouille

Pork and smoked ham hock terrine, carrot & caraway jam, dijon

Duck liver parfait, beetroot relish, toasted house brioche

Mains *(Select 2 – served with 2 seasonal side dishes)*

Grain fed angus striploin, mushroom ketchup, kale

Stuffed free range chicken ballotine, confit potato, charred sweetcorn, turnip

Slow roasted lamb shoulder, fermented chilli beans

Barramundi, asparagus, zucchini, lemon & parsley sauce

Eye fillet beef Wellington, onion chutney, endive, watercress (\$5pp supplement)

Petite Fours – *served on share plates*

Chef's selection of two bite sized desserts

Cheese

South Australian cheeses, seasonal accompaniments

MENU OPTIONS

COCKTAIL FOOD

3 HOURS

\$50pp

Please select 6 items from the list below:

Wild mushroom arancini, leek emulsion

Steak tartare, cured yolk, lavosh

Crab & prawn cakes, saffron rouille

Marinated vegetable & goat's curd tarts

Confit duck leg kromesky, date purée

House smoked Barramundi, pickled cauliflower lettuce cup

Chicken liver parfait, pickled cherry en crute

House cured gravlax, potato blini, crème fraîche

Lamb neck croquette, black garlic

Smoky Bay oyster, ponzu, radish

Parmesan, honey & caraway choux bun

Dessert canapes also available on request