

# Jolleys

BOATHOUSE

FUNCTIONS PACKAGE





# ABOUT US



## UPSTAIRS FUNCTION SPACE

For groups of 15+ we have one of the most magnificent function spaces in Adelaide.

On the top floor of Jolleys Boathouse is an exclusive space for you and your guests, overlooking the picturesque River Torrens and grounds.

We can offer a sit down event with round or long tables, stand up cocktail functions, and a flexible space for meetings/presentations.

## RESTAURANT FUNCTION SPACE

For larger events and wedding receptions you may want to consider booking out our restaurant on the banks of the River Torrens.

Our dedicated event team will work closely with you to tailor the space to your specific needs, ensuring every detail is meticulously executed. Your event will be an unforgettable experience, leaving a lasting impression on your guests.



# OUR SPACES

## UPSTAIRS FUNCTION SPACE

- 15–70 guests
- Minimum spend \$3,000 **or** room hire fee applies
- Deposit \$350
- Lunch: Wednesday, Thursday, Friday & Sunday
- Dinner: Wednesday, Thursday, Friday & Saturday

*\* By request outside these times for large events*

## RESTAURANT FUNCTION SPACE

- 50–120 guests
- Minimum spend \$12,000 **or** room hire fee applies
- Deposit \$700
- Lunch: Wednesday, Thursday, Friday & Sunday
- Dinner: Wednesday, Thursday, Friday & Saturday

*\* By request outside these times for large events*

# OUR MENU

Offering only the best in local seasonal produce, Jolleys has become synonymous with excellent service and great food style.

Our functions menu offers a delightful array of culinary options to suit every event and to please every palate.

We can cater to individual dietary requirements with 7 days prior notice.



# MENU OPTION 1

COCKTAIL

3 HOURS

\$55PP

***(Average of 1 piece per person):***

- Oysters, Chardonnay mignonette
- Aged beef tartare, potato rösti, 12 month old manchego
- Port lincoln chutoro tuna, fried nori, shaved tuna heart
- Parmesan Gougère, truffle custard, sesame
- Chicken liver and foie gras parfait, persimmon, house made brioche
- Smoked pork croquettes, celeriac remoulade

*Dessert canapes also available on request extra  
\$15pp*

# **MENU OPTION 2**

## **CHEFS FEASTING SERVED FAMILY STYLE \$99PP (20 -120 GUESTS)**

Bread, butter (GF and Vegan available)

### **SMALLS (SELECT 2)**

- Oyster, mignonette
- Parmesan Gougère, truffle custard, sesame
- Port lincoln chutoro tuna, fried nori, shaved tuna heart
- Aged beef tartare, potato rösti, 12 month old Manchego

### **MEDIUM (SELECT 2 – SERVED TO SHARE)**

- Chicken liver and foie gras parfait, persimmon, house made brioche
- Beetroot tartare, candy walnuts, tête de moine cheese
- Fillet of beef carpaccio, smoked eel, caper berries, aged compte
- Kingfish crudo, zucchini, horseradish cream, olive oil and fennel

### **LARGE (SELECT 2 SERVED TO SHARE)**

- Lamb Shoulder, confit garlic, cavolo nero
- Humpty Doo Barramundi, brown butter, capers, parsley, lemon
- Black angus sirloin, Diane butter, beef jus

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# **MENU OPTION 2**

## **CHEFS FEASTING SERVED FAMILY STYLE \$99PP (20 -120 GUESTS)**

### **SIDES (SERVED TO SHARE)**

- Potato, beef fat, rosemary
- Salad, radish, chardonnay vinaigrette

### **DESSERTS (SELECT 2 – SERVED TO SHARE)**

- Blueberry cheesecake
- Lemon tart, Fleurieu peninsular crème fraiche
- Valrhona 70% dark chocolate & hazelnut delice, dulce de leche, earl grey gelato

*Menu items may change at any time due to seasonality and availability of fresh produce*



# **MENU OPTION 3**

## **INDIVIDUAL CHOICE \$110PP (10 -20 GUESTS)**

Bread, butter (GF and Vegan available)

### **SMALLS (SELECT 2)**

- Oyster, mignonette
- Parmesan Gougère, truffle custard, sesame
- Port lincoln chutoro tuna, fried nori, shaved tuna heart
- Aged beef tartare, potato rösti, 12 month old Manchego

### **MEDIUM (SELECT 2 – SERVED INDIVIDUALLY)**

- Chicken liver and foie gras parfait, persimmon, house made brioche
- Beetroot tartare, candy walnuts, tête de moine cheese
- Fillet of beef carpaccio, smoked eel, caper berries, aged compte
- Kingfish crudo, zucchini, horseradish cream, olive oil and fennel

### **LARGE (SELECT 2 - SERVED INDIVIDUALLY)**

- Sirloin steak, Diane butter, beef jus
- Mixed grain, cauliflower, kale, beans, nasturtium
- Dry aged duck breast, swede fondant, duck leg ragu, fried kale

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# **MENU OPTION 3**

## **INDIVIDUAL CHOICE**

### **\$110PP (10 -20 GUESTS)**

#### **SIDES (SERVED TO SHARE)**

- Potato, beef fat, rosemary
- Salad, radish, chardonnay vinaigrette

#### **DESSERTS (SELECT 2 - SERVED INDIVIDUALLY )**

- Blueberry cheesecake
- Lemon tart, Fleurieu peninsular crème fraiche
- Valrhona 70% dark chocolate & hazelnut delice, dulce de leche, earl grey gelato

***Menu items may change at any time due to seasonality and availability of fresh produce***

# DRINKS ON CONSUMPTION

## **Select 3 wines:**

Alpino Prosecco, King Valley, VIC	\$60
42 ° South Premier Cuvée, TAS	\$65
Deviation Road 'Altair' Brut Rose, Adelaide Hills, SA	\$84
Bollinger Special Cuvée, Ay, FRA	\$180
Lobethal Road Pinot Gris, Adelaide Hills, SA	\$58
Paracombe, Sauvignon Blanc, Adelaide Hills, SA	\$55
Geoff Weaver, Sauvignon Blanc, Adelaide Hills, SA	\$63
Kilikanoon 'Mort's Block' Riesling, Clare Valley, SA	\$50
Ministry of Clouds Riesling, Clare Valley SA	\$63
Golding Chardonnay, Adelaide Hills SA	\$50
Glen Garvald Chardonnay, Yarra Valley, VIC	\$58
Shaw & Smith M3 Chardonnay, Adelaide Hills, SA	\$105
Ministry of Clouds Rose, Clare Valley, SA	\$60
Ministry of Clouds Tempranillo/Grenache, McLaren Vale	\$60
Simon Tolley Pinot Noir, Adelaide Hills, SA	\$54
Hey Diddle Montepulciano, Barossa SA	\$79
Jim's Block Shiraz, Barossa Valley, SA	\$53
2 Mates Shiraz, McLaren Vale, SA	\$62
Geoff Merrill 'Reserve' Cabernet Sauvignon, SA	\$89
Hentley Farm 'The Beauty' Shiraz, Barossa Valley SA	\$120

Asahi \$12

Coopers Pale Ale \$12

Cascade Premium Light \$10

Peroni Red Lager \$12

Assorted soft drinks \$8

Tea & Coffee \$4.50ea

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

# DRINKS PACKAGES

## POPEYE SELECTION

**\$50PP 3HRS**

Asahi

Coopers Pale Ale

Cascade Premium Light

Cider

Assorted soft drinks

### ***Select 3 wines:***

Artwine Prosecco

Hey Diddle Riesling

Paracombe Sauvignon Blanc

Simon Tolley Pinot Noir

Jim's Block Shiraz

Seppeltsfield Grenache Rosé

*Add \$10pp for every additional hour*

*Add \$3.50pp for an additional wine*



# DRINKS PACKAGES

## JOLLEYS SELECTION

**\$60PP 3HRS**

Asahi

Coopers Pale Ale

Peroni Red Lager

Cider

Assorted soft drinks and juice

### ***Select 3 wines:***

42 ° South Premier Cuvée

Lobethal Road Pinot Gris

Geoff Weaver Sauvignon Blanc

Ministry of Clouds Riesling

Glen Garvald Chardonnay

2 Mates Shiraz

Ministry of Clouds Tempranillo/Grenache

Simon Tolley Pinot Noir

*Add \$15pp for every additional hour*

*Add \$4.50pp for an additional wine*

# TERMS & CONDITIONS

## PAYMENT

Your deposit is required to secure the booking.

Payment is to be made either:

- On the day/evening of the event at the conclusion of the event via EFTPOS.
- **7 days prior to the event** by invoice and EFT. If drinks on consumption, food is to be paid for **7 days prior to the event** and drinks on the day/evening of the event at the conclusion of the event via EFTPOS.

## FINAL NUMBERS, MENU AND DRINKS SELECTIONS

Food and drink selections are to be finalised **no later than 7 days prior to the function** for ordering purposes.

Dietary requirements are required **no later than 7 days prior to the function** or we cannot guarantee they will be catered for.

Final numbers are to be provided **no later than 7 days prior to the function**. You will be charged for the final numbers provided the 7 days prior to the function.

For full Terms and Conditions please contact  
[functions@jolleysboathouse.com](mailto:functions@jolleysboathouse.com)