



FUNCTION PACK



WELCOME

Introducing the newly transformed Hotel Royal, where unforgettable celebrations await. Following a major renovation in 2022 & 2023, our venue is now enhanced with stunning new function spaces designed for all types of events.

Among them stands the Torrensville Loft upstairs, our star of the show that offers an easy-access lift, private restrooms and a brand new wrap-around balcony overlooking Henley Beach Road.

Additionally, we have also introduced the Greenhouse, a semi-private space, and a multi-area Grandstand located above the Back Pocket Sports Bar.

Take your event to the next level with our diverse range of food and drink packages, tailored for both cocktail parties and sit-down celebrations.

Whether you're celebrating a milestone birthday, hosting an intimate private dinner, commemorating an engagement or organising a corporate event, our experienced team is on hand to curate a personalised experience that perfectly suits your needs.

Contact our dedicated Functions Manager today to start planning your next memorable event.

	(08) 8352 7855
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TORRENSVILLE LOFT

Welcome to the Torrensville Loft, an exquisite functions space located upstairs. With its wrap-around balcony, large windows, private bathrooms and private bar, this room is the perfect setting for conferences, luncheons or parties.

Versatile floor plans and set-up options allow us to customise the room for your event. In addition to its stunning features, the Torrensville Loft is also accessible for all guests via lift, ensuring a luxe experience for everyone in a single space.

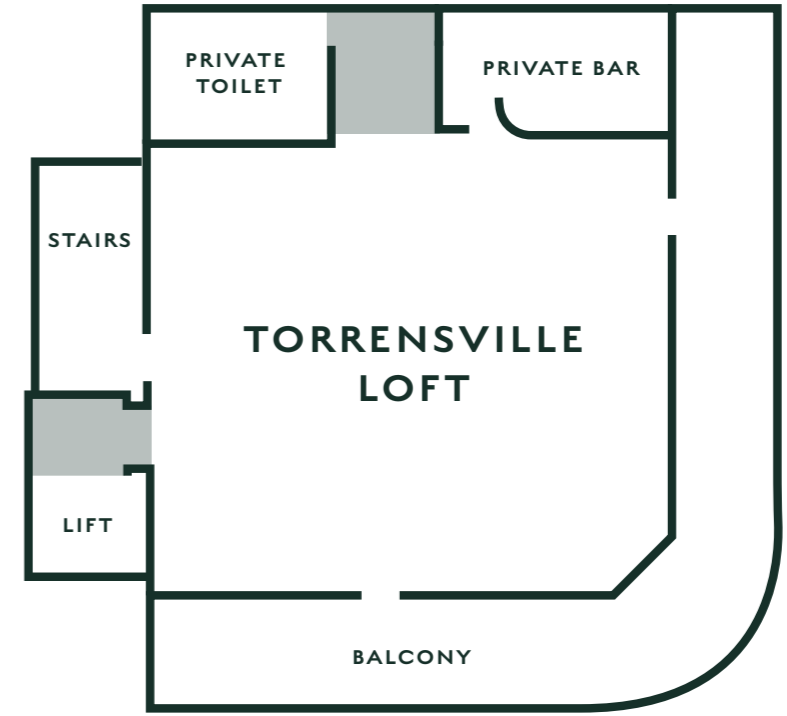
MIN SPEND | \$2500
Friday, Saturday, Long Weekends

CAPACITY

35	U-shape	40	Classroom
40	Boardroom	75	Banquet
100	Theatre	140	Cocktail

ROOM HIRE
DAY | \$220
NIGHT | \$440
additional charge for day functions requiring bar

	Wheelchair Access		Private Bar
	AV Included		Wifi



GREENHOUSE

Discover the Greenhouse, a cosy and inviting semi-private space nestled within our main bar area.

With its pops of colour, funky seating and inviting atmosphere, it has the ability to accommodate to both small and larger groups, ensuring space for everyone to mingle comfortably. Ideal for a casual birthday celebration, corporate networking event or large dinner booking.

MIN SPEND | \$1500

Friday, Saturday, Long Weekends

CAPACITY

30 Fixed Furniture



 Wheelchair Access  Wifi





GRANDSTAND

Made up of 3 areas, you can find the Grandstand upstairs above the Back Pocket Sports Bar. Hire any of the areas individually or combine for exclusive use of the space. If you're not into sports, we won't judge, this space will appeal to anyone who enjoys good food and a range of drink options.

MID FIELD

MIN SPEND | \$850

Friday, Saturday, Long Weekends

CAPACITY

24 Seated

WING

MIN SPEND | \$400

Friday, Saturday, Long Weekends

CAPACITY

12 Seated

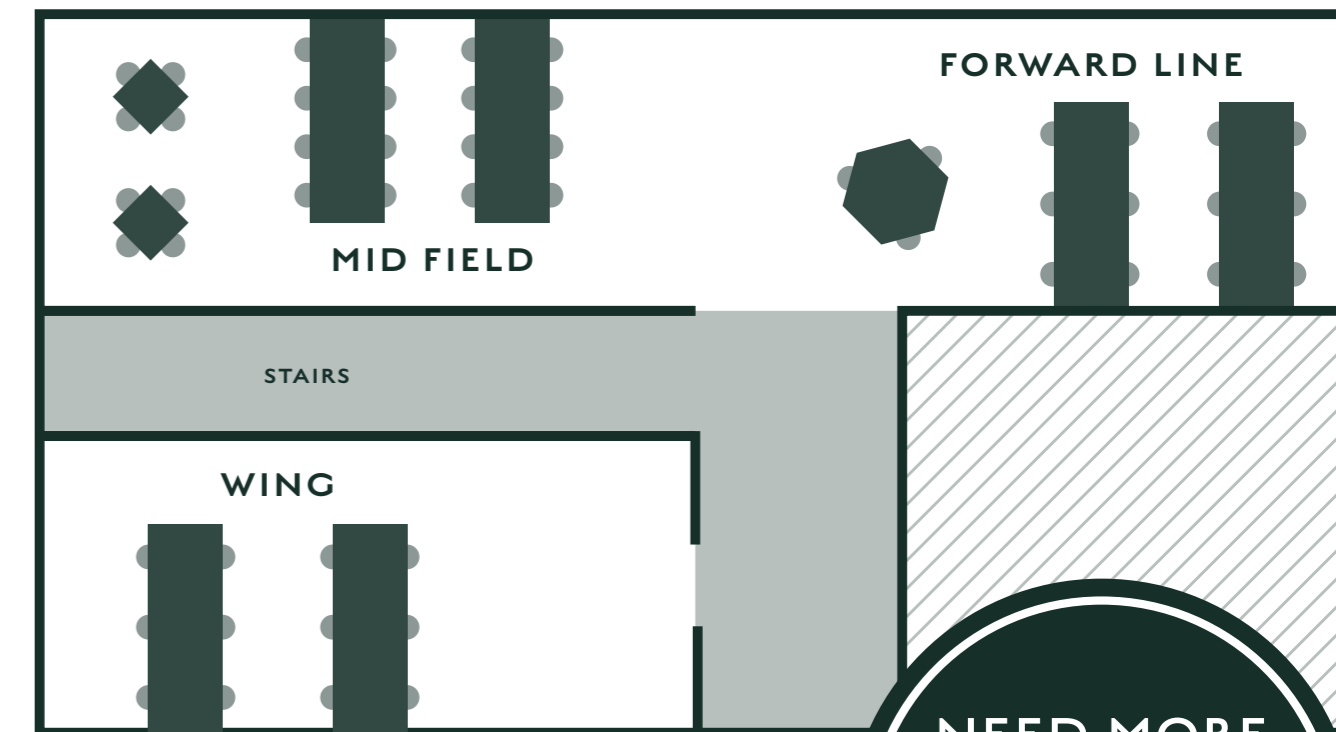
FORWARD LINE

MIN SPEND | \$550

Friday, Saturday, Long Weekends

CAPACITY

16 Seated



NEED MORE SPACE?
Combine all three areas for exclusive hire!
\$2000 MIN SPEND



COCKTAIL FOOD

SAVOURY

TRUFFLE CHIPS | 70

parmesan, sea salt

SAMOSAS (V) | 80

kasundi chutney

TRUFFLED MUSHROOM ARANCINI (V) | 80

truffle aioli, parmesan

SMOKED SALMON CREPE | 80

goats curd, chive

DUCK SPRING ROLLS | 90

soy ginger dipping sauce

GRAZING PLATTER (GFA)(V) | 100

assorted local and imported cheeses, mixed nuts, fresh fruits, charcoal crackers dip, charred bread, roasted capsicum, cured meats, marinated olives, pickles, chutney

TANDOORI CHICKEN SKEWERS (GF) | 95

raita yoghurt, coriander

SPINACH AND FETA TRIANGLE (VE) | 75

tomato relish

SALT AND PEPPER SQUID | 100

lime aioli

BEEF SLIDERS | 110

American cheese, pickle, smokey BBQ relish

CHICKEN SLIDERS | 110

southern fried chicken, chipotle aioli, crunchy slaw

VEGAN CHICKEN SLIDER (VE) | 110

crunchy slaw, chipotle aioli

MINI LAMB AND PANCETTA MIGNON (GF) | 120

salsa verde

ASSORTED VILI'S PASTRIES | 85

tomato chutney

PIZZA

SELECT THREE | 85

GLUTEN FREE BASE | 5 PER PIZZA

MARGHERITA (V)

tomato sugo, bocconcini, basil, parmesan

SPICY SOPRESSA

tomato sugo, sopressa salami, oregano, mozzarella

HAWAIIAN

tomato sugo, pineapple, smoked ham, oregano, mozzarella

MUSHROOM AND KALE (V)

cream sauce, mushroom, onion, kale, parmesan, mozzarella

CHICKEN, LEEK, AND PANCETTA

cream sauce, chicken, leek, bocconcini, pancetta

VEGAN MUSHROOM (VE)

tomato sugo, vegan cheese, mushroom, kale, onion

SWEET

CARAMEL SLICE (GF) | 90

LEMON AND PASSIONFRUIT CHEESECAKE | 90

PEANUT BUTTER BROWNIE (GF)(VE) | 90

ASSORTED GELATO CUPS (GF)(VE) | 95

CAN'T DECIDE?

Build your own package. 2 hours of service.

CHOOSE 6 | 33PP

CHOOSE 8 | 38PP

CHOOSE 10 | 42PP





GROUP MENU

2.2	55pp	2 course, alternate drop
1.2.1	65pp	3 course, set entree, alternate drop main, set dessert
2.2.2	75pp	3 course, alternate drop

ENTRÉE

GNOCCHI

pumpkin cream, charred leek, parmesan and sage pangaratto

CAPRESE SALAD (GF)

fig balsamic, bocconcini, heirloom tomato, fresh basil, pickled onion

MOROCCAN CHICKEN (GF)

avocado and tomato salsa, preserved lemon yoghurt

TRUFFLED MUSHROOM ARANCINI (V)

tomato sugo, tuffle aioli, parmesan

TERIYAKI TOFU (GF)(VE)

Asian style slaw, peanut dressing, crunchy shallots

Menus subject to seasonal changes

V	Vegetarian	VE	Vegan
GF	Gluten Free	GFA	Gluten Free Available

MAIN

BEEF FILLET (GF)

salt & vinegar potatoes, carrot purée, broccolini, port jus

CHICKEN BREAST (GF)

whipped potato, puttanesca sauce, broccolini, blistered tomatoes, fresh parmesan

SLOW ROASTED PORK LOIN (GF)

sweet potato, apple chutney, pork and fennel jus

BAKED SALMON (GF)

honey soy glazed, black rice, pineapple sambal, bok choy

LEBANESE STUFFED CAPSICUM (GF)(VE)

kipfler potato, gremolata, carrot yoghurt, spinach, mint and hazelnut soil

DESSERT

LEMON CITRUS TART (GF)

coconut sorbet, hazelnut crumb

STICKY DATE PUDDING

butterscotch, vanilla icecream

ETON MESS (V)

mango passionfruit salsa, mint, coconut flake

PEANUT BUTTER BROWNIE (GF)(VE)

mixed berry compote, vegan coconut sorbet

SIDES

CIABATTA BREAD ROLLS WITH BUTTER | 2.5PP

GREEN GODDESS SALAD | 4PP

SALT & VINEGAR POTATOES | 5PP

COCKTAIL HOUR

10pp

ADD ON ANY 2 COCKTAIL OPTIONS FOR 1 HOUR OF SERVICE BEFORE YOUR DINNER



DRINKS PACKAGE

STANDARD

2 HOURS | 32PP
3 HOURS | 42PP
4 HOURS | 52PP

Willow Point Sparkling White
Willow Point Sauvignon Blanc
Willow Point Chardonnay
Willow Point Rosé
Willow Point Moscato
Willow Point Shiraz
Willow Point Cabernet Merlot
Tap Beer
Heineken Zero
Soft Drink
Juice

CASH BAR

Guests pay as they go for their own drinks

BAR TAB

Pay for consumption of yourself & your guests
Select your own drinks from our list
We only charge your tab on consumption

PREMIUM

2 HOURS | 40PP
3 HOURS | 50PP
4 HOURS | 60PP

Croser Sparkling Pinot Chardonnay
Vickery Watervale Riesling
Lobethal Road Pinot Gris
Wicks Estate Sauvignon Blanc
Shottesbrooke Estate Grenache Rosé
Hentley Farm Villain & Vixen Shiraz
Reschke Vitulus Cabernet Sauvignon
Tap Beer
Heineken Zero
Soft Drink
Juice



CORPORATE LUNCH OPTIONS

BREAK ITEMS

PER PERSON/PER ITEM | 6

SWEET

SCONES

strawberry jam and cream

BANANA BREAD

cinnamon butter

CHOC CHIP COOKIES (GF)

FRESH FRUIT CUPS (GF)(VE)

ASSORTED DANISH PASTRIES

CARAMEL SLICE (GF)(V)

SAVOURY

PORK AND CHORIZO SAUSAGE ROLLS

BBQ relish

CROISSANT

swiss cheese, Barossa ham

QUICHE (V)

smoked cheddar, zucchini, tomato quiche

BRUSCHETTA (VEA)

bocconcini, olive, tomato and fig balsamic

BREWED TEA AND COFFEE

FULL DAY | 7PP

HALF DAY | 4PP

ESPRESSO COFFEE AVAILABLE ON CONSUMPTION





CORPORATE LUNCH OPTIONS

WORKING LUNCHES

PICK TWO ITEMS | 18PP
 ADD EXTRA ITEM | 5PP

WRAPS OR TURKISH ROLLS (GFA)

- CHICKEN CAESAR**
panko chicken, Hahndorf bacon, cos lettuce, parmesan, Caesar dressing
- SMOKED BAROSSA HAM**
pickled mustard relish, cheese, kewpie mayo, lettuce

- MORTADELLA**
romesco, swiss cheese, cos lettuce, fried shallot, pickles

- VEGAN CHICKEN (VE)**
cos lettuce, vegan chipotle, tomato, pickled onion

- PUMPKIN HUMMUS (VE)**
chargrilled vegetables, spinach, pickled onion

SALAD BOWLS

- CHICKEN CAESAR SALAD (GFA)**
cos lettuce, bacon, Caesar dressing, parmesan, crouton, dressing

- GREEN GODDESS (V)**
quinoa, beetroot, parmesan, pear, walnut, green goddess dressing

- THAI BEEF (GF)**
cos lettuce, bean shoot, mint, coriander, cherry tomato, cucumber, cashews, wafu dressing

ADD PIZZAS | 10PP

WORKSHOP PACKAGE

MORNING & AFTERNOON TEA, LUNCH | 4IPP
 includes all day brewed tea and coffee

MORNING TEA

- PORK AND CHORIZO SAUSAGE ROLLS
- BBQ relish

LUNCH

- SELECT 1 WRAP OR TURKISH ROLL
- SELECT 1 SALAD BOWL
- PIZZA PLATTERS
- SOFT DRINKS

AFTERNOON TEA

- BANANA BREAD
- cinnamon butter

V	Vegetarian	VE	Vegan
GF	Gluten Free	GFA	Gluten Free Available



TERMS & CONDITIONS

- 1: WALL ATTACHMENTS** no attachments are to be used on the walls, failure to comply will incur an additional charge.
- 2: TENTATIVE BOOKINGS** We will hold a tentative booking for a maximum of 7 days.
- 3: CONFIRMATION AND DEPOSIT** A confirmation form needs to be completed within 7 days of making the booking, deposit equal to the room hire cost must be made to secure the booking.
- 4: CANCELLATIONS** Cancellation of function areas must be advised in writing. If the event is cancelled with less than 60 days notice, all deposits will be forfeited. For bookings made within the 60 day cancellation period, the deposit is automatically non-refundable unless negotiated otherwise.
- 5: PAYMENT** Please see below for your payment schedule. **DEPOSIT** – Within 7 days of making the booking – Equal to amount of room hire. **FINAL PAYMENT** – 7 days prior to event – 100% anticipated food, beverages and additional extras requested. **DAY OF THE EVENT** – Any miscellaneous charges from the day of event (e.g bar tab)
- 6: MENU SELECTION** Food and beverage selection must be confirmed in writing no later than 7 days prior to the event. Menus and drink packages are updated seasonally and are subject to change.
- 7: FINAL NUMBERS** We require written notification of final number of expected guests 7 days prior to your event. Charges will be made based on the final number, or the attendance number, whichever is greater.
- 8: SLIPPAGE FEE** A decrease in numbers in excess of 20% of the number of guests estimated at time of booking with less than 14 days notice to the event will incur a fee.
- 9: DIETARY REQUIREMENTS** We require written notification of all dietary requirements 7 days prior to your event. Any dietary requirements that are not disclosed until the day of the event will be charged in addition to the meals ordered and must be paid for on the day of the event.
- 10: INSURANCE** We cannot take responsibility for damage to or loss of items before, during and after an event, and recommend that you arrange appropriate insurance cover.
- 11: DAMAGE** Please note, you are financially responsible for damage sustained to hotel property and fittings during the event arising out of any acts or omissions of your officers, employees, agents or invitees, attending the event.
- 12: CLIENT RESPONSIBILITY** It is your responsibility to ensure that all attendees adhere to our dress code and behave in an orderly manner during the event.
- 13: SECURITY** Arrangement for security can be made upon request and will be required for events over a certain number of people. An additional charge will apply.
- 14: PARKING** Is free, please note that all parking is subject to availability.
- 15: EXTERNAL CATERING** No food or beverage may be brought onto the hotel premises for consumption during the event unless it has been approved by management prior to the date.
- 16: ENTERTAINMENT** Background music can be provided in our function rooms if requested and will be played through our in house system. Powered speakers are not permitted.
- 17: NOISE RESTRICTIONS** We need to be courteous to our neighbours. Amplified live music is not permitted in public areas.
- 18: FUNCTION ROOMS** We reserve the right to reallocate function rooms due to circumstances beyond our control or if the final numbers increase or decrease significantly from those advised at the time of reservation. We will discuss any changes with you when the decision is made.
- 19: EXHIBITIONS** Exhibition companies and exhibitors are responsible for transport, set up and dismantling of their own equipment in accordance with health and safety codes.
- 20: ADVERTISING** Prior permission is required to use the hotel name and/or logo in print and/or audio visual display. All proposed artwork must be approved by hotel management prior to publication.
- 21: CLEANING** General and normal cleaning is included in the cost of the room hire. Additional charges will apply in instances where an event has created cleaning requirements which are considered to be over and above normal cleaning. Use of table scatters or confetti cannons will incur additional charges.
- 22: RESPONSIBILITY** Should we be unable to provide facilities reserved due to circumstances beyond our control, no further claim other than entitlement to a full refund of any deposits paid may be made. We will endeavour to provide you with reasonable notice.
- 23: ADDITIONAL SERVICES** We will be pleased to arrange a variety of additional services upon request, such as entertainment, technical equipment, etc. A charge may be incurred for some services. If the event is cancelled, any charges for additional services may not be refunded.
- 24: FUNCTION ROOM ACCESS** Please note that guaranteed access is one (1) hour prior to your function. Early access may be arranged at an additional cost. If required, discuss with our Function Manager.





A PROUDLY SOUTH AUSTRALIAN,
FAMILY-OWNED BUSINESS.

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