

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 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.

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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

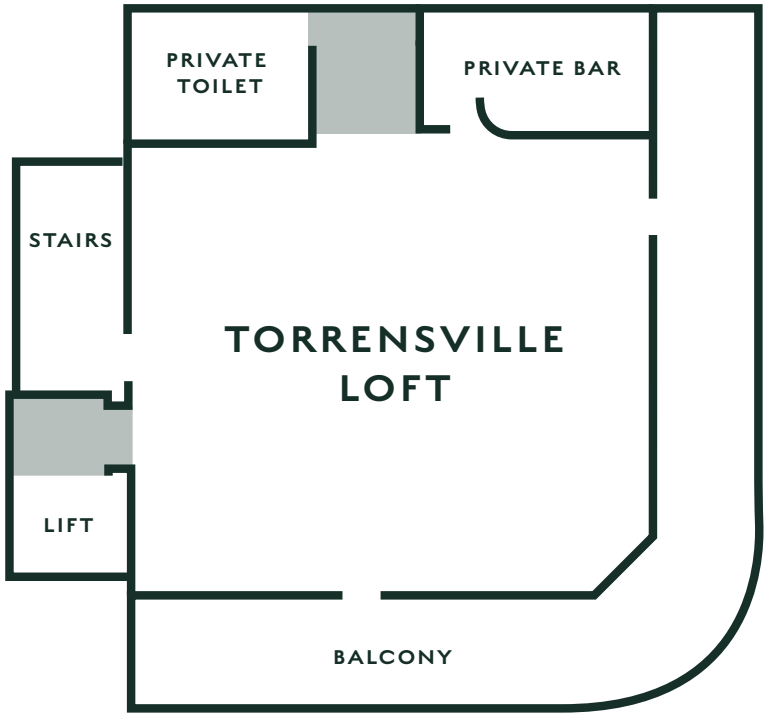
CAPACITY

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

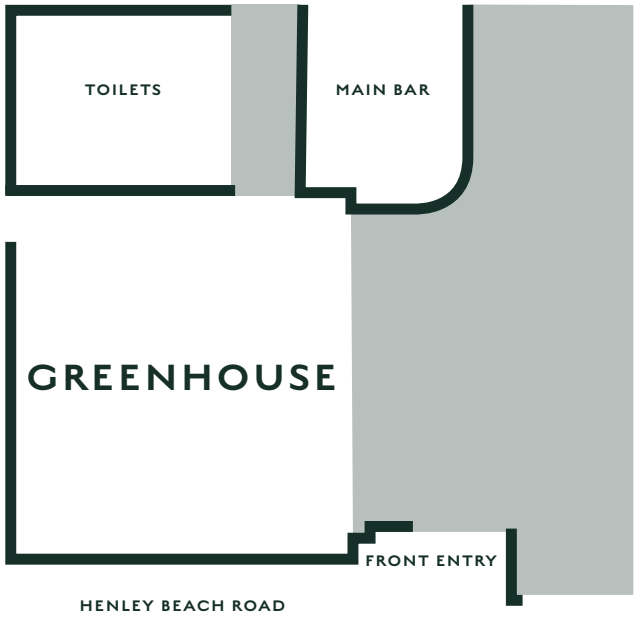
Discover the Greenhouse, a cosy and inviting semi-private space nestled within our main bar area.

With its pops of colour, funky seating and relaxed atmosphere, it has the ability to accommodate 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




GREAT MATES PACKAGE
3 hours tap beer &
choice of pub classic!
$70 PER PERSON

GRANDSTAND

Made up of 3 areas, the Grandstand sits upstairs above the Back Pocket Sports Bar. Hire any of the areas individually or combine for exclusive use of the space. Not into sport? 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

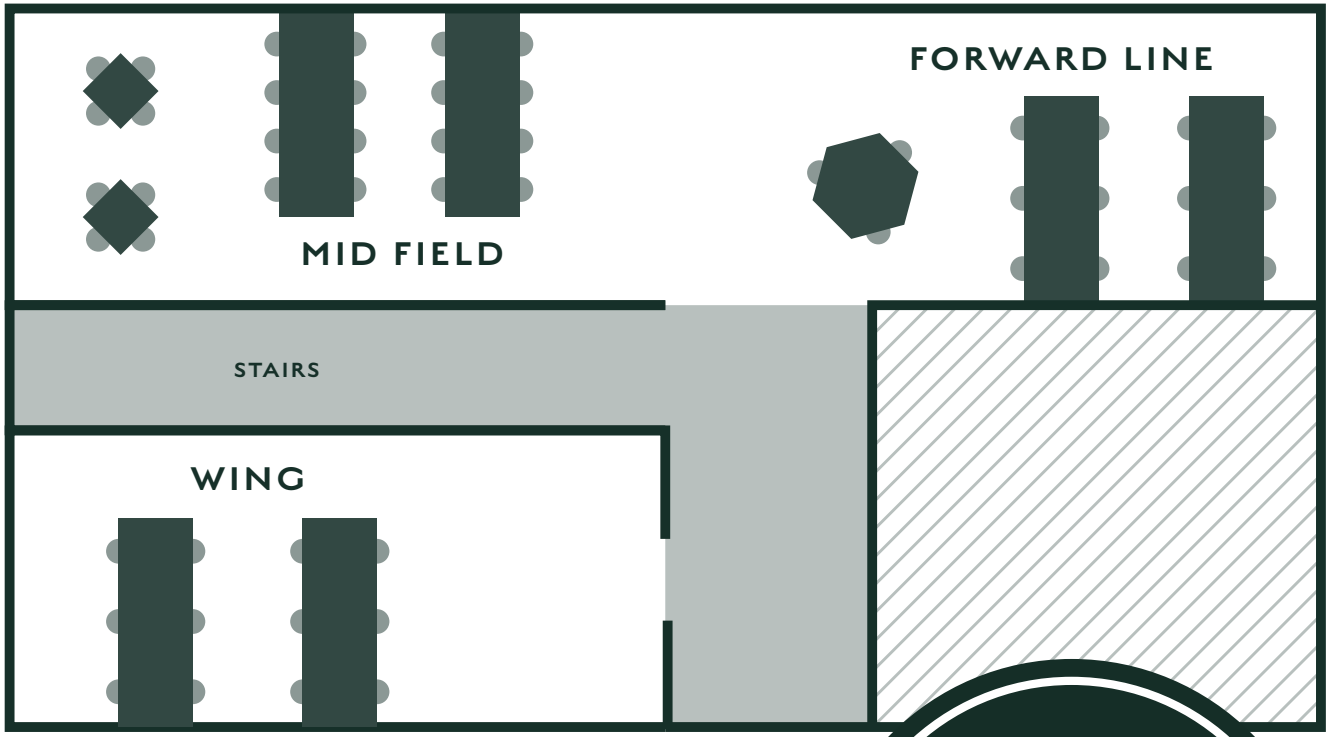
12	Seated

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


GRAZING
TABLE
$750

COCKTAIL FOOD

SAVOURY

20 PIECES PER PLATTER

WEDGES CUPS (V) | 70
sweet chilli, sour cream

TRUFFLE CHIPS (V) | 75
parmesan, sea salt

NATURAL OYSTERS (GF) | 100
lemon

TRUFFLED MUSHROOM ARANCINI (V) | 80
truffle aioli, parmesan

CAPRESE SALAD SKEWERS | 80
cherry tomatoes, marinated bocconcini, balsamic glaze

SPRING ROLLS | 85 (CHOOSE ONE)
VEGETARIAN | DUCK | CHEESEBURGER
sweet chilli sauce | sweet chilli sauce | cheese sauce

GRAZING PLATTER (GFA)(VA) | 100
assorted local and imported cheeses, mixed nuts, fresh fruits, charcoal crackers, dip, charred bread, roasted capsicum, cured meats, marinated olives, pickles, chutney

JERK CHICKEN SKEWERS (GF) | 95
sumac yoghurt, coriander

SPINACH AND FETA TRIANGLE (V) | 80
tomato sauce

SALT AND PEPPER SQUID | 100
lime aioli

BEEF SLIDERS | 110
American cheese, pickle, burger sauce

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
chimichurri

ASSORTED VILI'S PASTRIES | 90
tomato sauce

PIZZA | 85

HAND STRETCHED

GLUTEN FREE BASE | 5 PER PIZZA

MARGHERITA (V)
tomato sugo, fior di latte, parmesan, mozzarella, fresh basil

SPICY SOPRESSA
tomato sugo, sopressa salami, chilli honey, mozzarella

HAWAIIAN
tomato sugo, pineapple, Barossa ham, oregano, mozzarella

MUSHROOM (V)
truffle cream, Swiss brown mushroom, caramelised onion, spinach, parmesan, mozzarella

PERI PERI CHICKEN
tomato sugo, grilled chicken, caramelised onion, capsicum, peri peri sauce, mozzarella

VEGAN MUSHROOM (VE)
tomato sugo, vegan cheese, mushroom, spinach, onion

SWEET

CARAMEL SLICE (GF) | 90

ASSORTED DOUGHNUTS | 90

PEANUT BUTTER BROWNIE (GF)(VE) | 90

ASSORTED GELATO CUPS (GF)(VE) | 95

FRUIT PLATTER (GF)(VE) | 95

CAN'T DECIDE?

Build your own package. 2 hours of service.

CHOOSE 6 | 39PP
CHOOSE 8 | 44PP
CHOOSE 10 | 48PP





GROUP MENU

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

ENTRÉE

FRIED GNOCCHI
pumpkin cream, charred leek, parmesan and sage crumb

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, truffle aioli, parmesan

MISO EGGPLANT (GF)(VE)
Asian-style slaw, miso glaze, peanut chilli crunch

MAIN

BEEF FILLET (GF)
salt & vinegar potatoes, heirloom carrots, broccolini, red wine jus

CHICKEN BREAST (GF)
rosti, pumpkin cream sauce, broccolini, blistered tomatoes, fresh parmesan

PRESSED LAMB (GF)
salt & vinegar potatoes, broccolini, charred shallot, chimichurri, jus

BAKED SALMON (GF)
potato rosti, red pepper pesto, broccolini

SMOKED CAULIFLOWER STEAK (VE)
salt & vinegar potatoes, broccolini, chimichurri, fried kale

DESSERT

LEMON AND COCONUT SLICE (GF)
coconut sorbet, hazelnut crumb

STICKY DATE PUDDING
butterscotch, vanilla ice cream

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



Menus subject to seasonal changes

V	Vegetarian		
VA	Vegetarian Available	VE	Vegan
GF	Gluten Free	GFA	Gluten Free Available

DRINKS PACKAGES

STANDARD

2 HOURS | 34PP
3 HOURS | 44PP
4 HOURS | 54PP

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

PREMIUM

2 HOURS | 42PP
3 HOURS | 52PP
4 HOURS | 62PP

Jansz Premium Cuvée Sparkling
Pinot Noir Chardonnay
Pewsey Vale Riesling
Lobethal Road Pinot Gris
Wicks Estate Sauvignon Blanc
Nepenthe Altitude Rosé
Hentley Farm Villain & Vixen Shiraz
Zema Estate Cabernet Sauvignon
Tap Beer
Heineken Zero
Soft Drink
Juice

SIGNATURE COCKTAIL

18pp

ADD ON AN ESPRESSO MARTINI OR APEROL SPRITZ.
TO BE SERVED CONTINUOUSLY OVER A 2 HOUR PERIOD.

CASH BAR

Guests pay as they go for their own drinks.

BAR TAB

Select your own drinks from our list, set a limit and we will let you know when you reach it.

SUBSIDISED

Guests pay a reduced price per drink as they order, and the balance is charged to your account. Ask for more details on our subsidised package options.

CORKAGE

$20 per bottle



CORPORATE CATERING

BREAK ITEMS

PER PERSON / PER ITEM | 7

SWEET

SCONES
strawberry jam and cream

BANANA BREAD
maple syrup butter

CARROT CAKE
cream cheese frosting

CHOC CHIP COOKIES (GF)

FRUIT PLATTER (GF)(VE)

ASSORTED DANISH PASTRIES

CARAMEL SLICE (GF)

GRANOLA, BERRIES AND HONEY YOGHURT

SAVOURY

PORK AND FENNEL SAUSAGE ROLLS
tomato sauce

CROISSANT (VA)
tasty cheese, Barossa ham, tomato

QUICHE (V)
parmesan, spinach, tomato

SMASHED AVOCADO (VEA)
pickled onion, heirloom tomato, sourdough

ASSORTED VILI'S PASTRIES
tomato sauce

SPINACH AND FETA TRIANGLE (V)
tomato sauce

BACON AND EGG ENGLISH MUFFINS
American cheese, BBQ sauce

BREWED TEA AND COFFEE

FULL DAY | 8PP
HALF DAY | 5PP

ESPRESSO COFFEE AVAILABLE
ON CONSUMPTION

V	Vegetarian		
VE	Vegan	VEA	Vegan Available
GF	Gluten Free	GFA	Gluten Free Available





CORPORATE LUNCH OPTIONS

WORKING LUNCHES

PICK TWO ITEMS | 22PP
ADD EXTRA ITEM | 7PP

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

WAGYU BEEF
lettuce, cheese, seeded mustard

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

HOMMUS (VE)
char-grilled vegetables, spinach, pickled onion, seasonal hommus

SALAD BOWLS

CHICKEN CAESAR SALAD (GFA)
cos lettuce, bacon, Caesar dressing, parmesan, croutons

GREEN GODDESS (V)
quinoa, parmesan, pomegranate, green goddess dressing

MEXICAN BOWL (VE)
black rice, cos lettuce, chipotle aioli, corn salsa, avocado, pickled onion, nacho crumb

ADD PIZZAS | 10PP

WORKSHOP PACKAGE

MORNING TEA, LUNCH, AFTERNOON TEA | 44PP
includes all day brewed tea and coffee

MORNING TEA

SELECT 1 SAVOURY OR SWEET BREAK ITEM

LUNCH

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

AFTERNOON TEA

SELECT 1 SAVOURY OR SWEET BREAK ITEM

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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