

The Archer Hotel



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Hire Cost

Room Hire & Set Up Fee	\$50.00
Minimum Food Spend	\$500.00
Minimum Bar Spend	\$1000.00

Please note: if the minimum spend is not met on the night, an additional room hire charge equal to the difference will apply. Minimum bar spends are amounted by an Archer bar tab arranged by the host with management.

The Archer does not cater for 18th birthdays.

Flexible Event Areas and Capacities

All event areas have open walkways. Signage is posted for your function reservation.

The Beer Garden

**40 to 70 standing
maximum 40 seated**

The Beer Garden has a curfew of 10pm Sunday to Thursday and 11pm on Friday & Saturday. The Garden Bar may be opened for a minimum beverage spend of \$1500.00

The Drawing Room

**40 to 150 standing
maximum 25 seated**

The Drawing Room comes with a section of the balcony.

The Lounge Room

**40 to 60 standing
maximum 42 seated**

The Lounge Room located downstairs and has a lovely open fire.

The Library (Restaurant)

**40 to 50 standing
maximum 32 seated**

The Library is The Archer's fine dining restaurant & as such incurs a higher minimum food spend of \$1000.00 & bar spend of \$1000.00 for private hire.

The Balcony

**maximum 100 standing
maximum 60 seated**

The Balcony can hold up to 160 people standing, when combined with the Drawing Room.



Event Food Options

All events must be catered for.

Deluxe Canapé's

Canapés can be subject to seasonal changes in availability and price.
(portions per plate)

Cold -	Half shell oysters (20) <i>gf</i>	\$ 65.0
	Prosciutto wrapped asparagus w/. hollandaise (30) <i>gf</i>	\$ 85.0
	Rare beef crostini w/. mascarpone & rocket (25)	\$125.0
	Vodka & vanilla cured salmon crostini (25)	\$130.0
	Grilled vegetable & goats cheese roulades (25) <i>v gf</i>	\$ 85.0
Hot -	Duck & plum spring rolls w/. house made sweet chilli (30)	\$ 65.0
	Beer battered feta w/. honey & thyme dipping sauce (25) <i>v</i>	\$ 75.0
	Blue cheese & peanut wontons w/. raspberry sauce (25) <i>v</i>	\$ 90.0
	Thai fish cakes w/. house made sweet chilli (30)	\$ 90.0
	Sweet potato & cashew empanadas (25) <i>v</i>	\$ 85.0

Dessert Canapés Platter \$100.0

All dessert items are made on premise. This indulgent platter consists of chocolate truffles, passionfruit marshmallows, chocolate dipped fruit, biscotti & salted butter caramels.

Event Platter Catering

Platters are approximately 20 portions each.

Spring rolls, samosas & wontons w/. sweet chilli sauce	\$55.0
Assorted mini pizzas	\$55.0
Petite pies, sausage rolls & pasties w/. ketchup	\$60.0
Oven baked spinach & fetta triangles <i>v</i>	\$60.0
Assorted gourmet quiches	\$65.0
Marinated chicken skewers w/. satay sauce <i>gf</i>	\$65.0
Salt & pepper squid & panko prawn cutlets w/. sweet soy & lemon aioli <i>gf</i>	\$70.0
Moroccan lamb koftas w/. minted yoghurt <i>gf</i>	\$70.0
Dips & Pita Platter <i>v</i>	\$50.0
Tapas Platter <i>gf</i>	\$70.0
Cheese Selection Platter <i>v</i>	\$75.0

Please note – if you have any special requests in regards to platters, the Archer Hotel is more than happy to try accommodate your wish.



Set Menu Options

All set menus include fresh garden salads.

Numbers for set menus must be confirmed 7 days prior to the event with the understanding that this will be the number charged for on the day.

Entrée

1. Seasonal hot or cold soup v gf
2. Poached prawns on melon & peanut salad with thai flavours
3. Crispy pork belly, cauliflower puree & apple & fennel slaw gf
4. Vodka and vanilla cured salmon with avocado, capers & watercress gf
5. Venison carpaccio with lemon mascarpone & fresh blueberries gf
6. Roast quail with beet puree, hazelnuts, pancetta & sultanas gf

Main

1. Pan roasted chicken breast with pea puree, pancetta, potato gnocchi & salsa verde
2. Roast lamb rack, saffron rice, eggplant puree, roasted garlic & olives gf
3. Beef tenderloin with potato dauphinois, beet puree, pesto & onion rings
4. Pork cutlet with sweet potato mash, creamed spinach & maple cider jus gf
5. Stuffed zucchini flower with grilled seasonal vegetables, goats cheese & olive soil v
6. salmon fillet on nicoise style salad consisting of potatoes, green beans, olives, egg, cherry tomatoes & spanish onion gf

Dessert

1. Vanilla bean panna cotta with seasonal fruit & biscotti
2. Pistachio & olive oil cake with blood orange sorbet & honey
3. Dark chocolate & almond parfait with chocolate & raspberry brownie & passionfruit marshmallow
4. Champagne & berry jelly with lemon sorbet gf
5. Seasonal fruit crumble with vanilla ice cream
6. Raspberry & white chocolate cheesecake

gf = can be gluten free, please let your function organiser know if you require.

Please note – the Archer hotel is dedicated to a high standard of food. Some items may be substituted due to seasonal availability.



Set Menu Pricing

	Alternate Drop	2 Choices	3 Choices
Two Courses	\$39.9	\$42.9	\$45.9
Three Courses	\$49.9	\$52.9	\$56.9

Cakeage

\$3.00

Cakeage is a set price per portion cut & charged accordingly. The chefs will cut & plate your cake for you in the kitchen & serve it with fresh cream & half a strawberry.

Please note – these set menu options are not available during the month of December. An alternative Christmas set menu will be on option for that month.



The Archer Hotel 2012 Reduced Casual Menu

\$19.9pp - For Casual Bookings of 15 people or more
\$23.9pp – Also includes Graziers Rump Steak option

Entrée

Trio of Dips with pita bread

Main

Beef or Chicken Breast Schnitzel

Served with fries, salad & your choice of gravy, peppercorn, diane or creamy mushroom sauce

Parmagiana (topped with ham, napolli sauce & cheese) an extra \$2.50

The Archer Burger

House-made beef pattie with tasty cheese, bacon, gherkins, onion jam, tomato relish & fries

Haloumi Burger v

Grilled haloumi with zucchini, capsicum, eggplant, basil pesto & fries

Chicken Caesar Salad

Chicken mixed with cos, bacon, parmesan, croutons, anchovies & a polenta crusted egg

Fish and Chips

Fillets of barramundi fried in coopers beer batter, served with fries, salad & tartare sauce

Lemon Pepper Squid gf

Tender pieces of squid fried in a lemon pepper & polenta coating served with fries, salad & tartare sauce

Chicken Quesadilla

Filled with chicken, mozzarella, fetta & avocado served with sour cream, harissa & corn salsa on the side

***** \$23.90 menu only**

Graziers Grain Fed 400g Rump Steak

Grilled to your liking served with fries, salad & your choice of gravy, peppercorn, diane or creamy mushroom sauce

Orders and individual payment taken at the table



	glass	bottle
<u>Sparkling</u>		
jansz nv tasmania	8	38
paulettes sparkling red piccolo (200ml) blend of regions		8
moet & chandon nv champagne france		95
veuve clicquot ponsardin brut nv champagne france		120
<u>House</u>		
baily & baily shiraz blend of regions	5.5	22
baily & baily sauvignon blanc blend of regions	5.5	22
seppelt stony peak sparkling brut blend of regions	5.5	24
<u>White</u>		
leo buring riesling clare valley	7.5	33
chapel hill unwooded chardonnay mclaren vale	7.5	35
d'Arenberg olive grove chardonnay mclaren vale	7.5	35
voyager estate semillon sauvignon blanc margaret river	7.5	35
beresford highwood sauvignon blanc adelaide hills	7	30
squealing pig sauvignon blanc marlborough nz	8	35
shaw & smith sauvignon blanc adelaide hills	8.5	40
t'gallant juliet moscato south east	8	38
grant burge moscato barossa	7	32
paracombe pinot gris adelaide hills	7	32
<u>Rose</u>		
rockford alicante bouchet barossa	8.5	36
seize the day rose barossa	7.5	33
<u>Red</u>		
stefano lubiana primavera pinot noir tasmania	8.5	40
laughing jack jack's shiraz barossa	8	38
d'Arenberg love grass shiraz mclaren vale	8	35
rockford basket press shiraz barossa		90
grant burge hillcot merlot barossa	7.5	35
seize the day shiraz cabernet barossa	7.5	34
running with bulls tempranillo wrattonbully	8	38
rockford rod & spur cabernet shiraz barossa		60
leconfield cabernet sauvignon coonawarra	8	38
<u>Dessert Wine</u>		
penfolds cellar reserve viognier barossa 375ml		28
hollick "the nectar" coonawarra 375ml	8	36
<u>Cellar Reserve</u>		
penfolds yattarna chardonnay 1999		80
penfolds bin 707 cabernet sauvignon 1999		160
wolf blass black label cabernet sauvignon shiraz 1999		180
wolf blass platinum shiraz 2000		160
penfolds rwt shiraz 1999		180
yarra yering dry red no.1 2001		140
penfolds grange 1996		460
penfolds grange 1997		390



Conference Facilities

Hire Cost

Drawing Room (Upstairs)	\$200.00 (negotiable)
Lounge Room (Downstairs)	\$200.00 (negotiable)
Drawing & Music Room	\$200.00 (negotiable)

Flexible Meeting/Event Areas

Drawing Room (upstairs)	40 to 120 standing (over 2 rooms) maximum 45 seated (classroom style) maximum 25 seated (u shaped table) maximum 22 seated (one long table)
Lounge Room (downstairs)	30 to 60 standing maximum 50 seated (classroom style) maximum 28 seated (two long tables) maximum 45 seated (two long tables plus booths)

Refreshments

Coffee & Tea Station	\$0.00 complimentary
Biscuits	\$2.00 per person
Donut Selection	\$3.50 per person
Scones with Jam & Cream	\$3.50 per person
Muffin Selection	\$3.00 per person
Cake Selection	\$3.00 per person
Fresh Fruit Platter	\$4.00 per person
Sandwich Selection	\$5.00 per person
Baguette Selection	\$6.00 per person
Wrap Selection	\$6.00 per person

Continuous Tea and Coffee with mixed morning tea assortment	\$10.00 per person
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Optional Extras

Plasma Screen	\$0.00 complimentary
Projector Screen	\$0.00 complimentary



Applicable Hotel Policies

Underage Persons

All persons under the age of 18, or those who cannot provide suitable identification, are required to vacate the premises by 10pm. Although this can cause inconvenience to family functions, eg 21st birthdays, it is at this time that the venue becomes unsuitable for underage persons predominantly due to the open walkway style of the hotel and it is for their own safety and well-being that we will enforce this policy.

Dress Code

All attendees to the Archer Hotel must meet our minimum requirement for dress standards, including those attending functions. As a general rule, the neater side of neat casual is the minimum standard. Entry will be refused to patrons wearing; thongs, footwear that is dirty or in a poor state of repair, running or sport shoes, torn or tattered clothing, track pants, singlets, mc colours or insignia & tank tops. Only tailored dress shorts will be admitted when the temperature warrants, no board, cargo, sport or excessively baggy shorts will be permitted irrespective of fashion trends. This list is by no means exhaustive and management reserves the right to refuse entry.

Express Entry

Attendees to functions are not given special privilege for express entry in the event of a line-up unless this is arranged with management prior to the function. We will guarantee entry to your confirmed number of guests for 1 hour after the start time of your function, after such a time we do not guarantee immediate entry. For guests that will be late to the function with suitable reasons (attending another function, employment) a door list can be arranged with management at the time of confirmation, the size of which is at total discretion of venue management.



Booking Form & Function Agreement

Booking Name _____
Contact During Function _____
Postal Address _____
Town / Suburb _____ State _____ Postcode _____
Telephone (h) _____ (m) _____
Email _____
Date of Event _____ Start Time _____ End Time _____

Deposit Method:

VISA MASTERCARD AMEX DINERS BUSINESS CHEQUE
CASH

Deposit Amount (\$300.00 Minimum) Name of Card Holder
----- / ----- / -----
Card Number Expiry Signature

Final numbers are required 3 working days prior to your event. It is the responsibility of the client to confirm all final numbers. Final accounts must be settled on or before the night, cash or credit card is accepted. Personal cheques are not accepted.

In case of cancellation the deposit will not be refunded.

Dress codes apply. All minors must vacate the premises by 10pm. Management reserves the right to exclude or eject any objectionable person from The Archer without liability. The Archer is not responsible for the theft, damage or loss of any goods, or insurance for any injury, damage or loss associated with any event.

The Client is financially responsible for damage to plant, property and/or equipment.

The Archer is committed to the highest level of patron care.
I have read through the function package and understand the Terms and Conditions

Signature _____ Date _____

This form can be FAXED / MAILED / EMAILED to:
The Archer Hotel, 60 O'Connell Street North Adelaide 5006
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