



the Kings Functions Better

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“Adelaide’s First & Only South Australian Only Bar & Restaurant”

the Kings Functions Better

The Kings can cater to any function you desire. Sit-down three course dinners for 2 to 150, seminar packages, meetings and stand up functions such as after-work drinks, 21st's, engagement parties, christenings or even weddings. Our aim is to make your function as painless as possible so you can relax and enjoy the event with your guests.

We offer personalised service by our functions manager to tailor a package to suit your requirements. We will happily consult with our chef regarding dietary requirements, or mixologist to design a cocktail uniquely to your liking.

Flexibility and experience in delivering both one off and ongoing events are some of the reasons why the Kings really does function better.

the Kings Commandments

Since 1876 the Kings Head Hotel has stood as a beacon for South Australian culture. From 2008 the Kings has developed its South Australian heritage to the point where only 100% local beers (both tap and packaged), wines (from all of the state's fine regions) and produce are offered throughout the hotel.

What's more South Aussie than a pie floater and a Coopers ale at the bar, or a grazing plate and an Adelaide Hills Sauvignon Blanc outside on the deck? You will come to realise what we already know, there is no reason to shop outside of your home state for world class produce and beverages.

Our team, including head chef Amanda Griffiths, bar manager Aaron Sandow and events manager Tegan Hale have had years of experience at some of Adelaide's best venues and come together to pull the whole concept off. They are all ready and willing to help you design an event around your imagination.

Room Options and Hire Costs

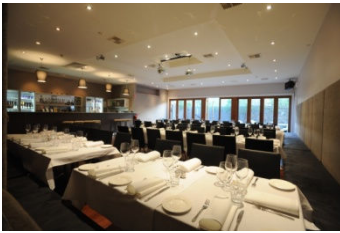
Deposits

For stand-up cocktail functions \$250 deposit for the room.

Sit down functions and set-menus \$10 p/head and confirmation of final numbers 3 business days from the event.

The Kings Ballroom

Available any day or night for private hire.



Situated at the rear of the venue the Ballroom is serviced by its own fully serviced private bar and features a courtyard to enjoy through the summer months.

Capacities; Cocktail - 50 - 170pax *(including a courtyard and foyer area)*
 Dining - 30 - 90pax
 Theatre - 20 - 75pax

Costs & minimum spends;

Sunday to Friday - Room hire of \$250 is refunded if over \$2,000 is spent by the host

Saturday - Room hire \$250 plus minimum pre-arranged spend by host of \$2,000

The Kings Den

Available any day or night for private hire.

The corner room of the hotel features a centrepiece of the historic well dating back to the origin of the hotel in 1876 and is used day to day as the Den restaurant. It has its own street access and fully serviced private bar.

Capacities; Cocktail - 40 - 80pax
 Dining - 35 - 55pax
 Theatre - 20 - 40pax

Costs & minimum spends;

Sunday to Thursday - Room hire of \$200 is refunded if over \$2,000 is spent by the host

Saturday - Room hire \$200 plus minimum pre-arranged spend by host of \$2,000

The Kings Bar

Available for semi-private uses of space any day or night.



Smaller groups (of up to 60 people) can be accommodated comfortably by reserving a section of the Kings Bar, this attracts no room hire costs and allows your guests to enjoy the atmosphere and entertainment offered in the room while still having their own space. This is a great idea if you are planning an event on a budget!

Backstage

No budget to do a private function, but want some privacy none the less? Groups of up to 30 people can be accommodated in the “backstage” area, this attracts no room hire costs and remains a relatively private space for your guests to enjoy each other’s company with minimal interruption.

Music & additional services

A relationship with a great South Australian company, Derringers, means the Kings can source all of your audiovisual needs. From microphones & projectors to full band or DJ equipment setups we can source what you need for a price only offered to trade. Here are a few examples of what clients have needed in the past but all packages can be tailored to your specific event;

- | | |
|---|---------------|
| • In-house music system including IPOD input | complimentary |
| • Basic wireless microphone hire | 25.0 |
| • Microphone & data projector | 50.0 |
| • DJ equipment (2x CDJs, mixer, foldback) | 250.0 |
| • DJ equipment (2x turntables, 2x CDJs mixer, foldback) | 300.0 |
| • Full band PA (incl. Vocal mics, mixing desk, foldbacks) | 300.0 |
| w/ lighting | 100.0 |

Beverage Options

It is recommended that all beverages be charged at an ‘on consumption’ basis. Bar tabs can be limited to certain products (ie. Tap beer, certain wine selections, soft drinks, etc) and can also incorporate a subsidy system where your guests are asked to pay a nominal amount for each drink (for example \$2 or \$3) and the balance is added to your tab. This promotes responsible drinking and also prolongs the tab so your guests can enjoy the night for longer.

We encourage you to tailor a drinks offering to your liking and include some of South Australia’s finest and most interesting wines, micro-brewed beers or cocktail selections. Please ask our staff to see a current beverage menu.

Cocktail Grazing Platters

An Oldie But a Goodie

Chef's selection of house made dips	w/ a selection of O'Connell Street breads	40.0
	w/ vegetable sticks & pita	50.0
Crispy seasoned SA Fries w/ aioli		40.0
O'Connell Street homemade pies & pasties w/ Beerenberg tomato sauce (35)		60.0
Asian platter of spring rolls & dim sims w/ dipping sauce (60)		60.0

Pizza

Margarita, BBQ chicken or Calabrese (salami, olives, roasted capsicum, onion)		40.0
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A Little Meat on the Bones

On the Stick- Marinated Murraylands lamb, Keith beef or Barossa chicken w/ dipping sauce (30)		70.0
SA BBQ Platter of chicken drumsticks, beef meatballs & Barossa fritz dippy dogs w/ tomato relish (30)		70.0
Salt & pepper crispy chicken tenderloins w/ herb aioli (30)		75.0
House made meatballs w/ spicy tomato & BBQ relish (30)		70.0
Rare beef croutons w/ horseradish mustard (30)		75.0

Sound a Little Fishy?

Smoky bay oysters; natural, Kilpatrick, chilli coriander or wasabi & lime per piece	per doz	28.0
Coopers beer battered Pt Lincoln flake goujons (25)	w/ chips & house made tartare	platter 70.0
	individual box	6.5
Local calamari encrusted w/ Murray River salt & pepper (30)	w/ Asian fried noodle salad	platter 70.0
	individual box	6.5
Smoked Salmon croutons dressed with sour cream, chives & deep fried capers (30)		75.0

No Meat Please

Woodcroft mushrooms stuffed w/ Alexandrina blue cheese & pesto (30)		70.0
Arancini balls of Woodcroft mushroom, Alexandrina cheddar & Arborio rice (30)		65.0
Vegetarian quiche, spinach & ricotta pastries & Arachini balls (35)		60.0
Platter of frittata, with seasonal vegetables (35)		60.0

After The Fact

Trio of premium local cheeses w/ Maggie Beer paste, almonds, pear & lavosh		75.0
Seasonal fresh fruit platter		40.0
Chocolate dipped fresh strawberries (40)		65.0
Individual chocolate mousse shots (30)		70.0

Cakeage

Cutting and presentation with appropriate garnish (coulis or strawberry)		1.5 p/h
Cutting and presentation with appropriate garnish and double cream		2.0 p/h

The Great Aussie BBQ

In the great Australian tradition we can offer a BBQ experience for your guests. Groups of 40 or more (up to 150) who are utilising the Ballroom exclusively can be catered for by their own private chef in the courtyard, a fun and relaxed way to cater for large numbers.

*All BBQ options include onion, appropriate condiments and accompaniments.

Classic Oz BBQ	\$16 p/h	Burnside BBQ	\$22 p/h
Continental sausages		Continental sausages	
House made Murraylands beef patty		House made Murraylands beef patty	
Marinated Barossa chicken skewer		Marinated Barossa chicken skewer	
Selection of freshly baked bread		Murraylands beef skewer	
Choice of 2 salads		Murraylands lamb skewer	
		Selection of freshly baked bread	
		Choice of 3 salads	
“Throw a shrimp on the” BBQ	\$26 p/h	Salad Choices	
Continental sausages		Seasonal garden salad	
House made Murraylands beef patties		Greek salad	
Barossa Chicken skewer		Asian noodle	
Murraylands beef skewer		Potato & chive	
Murraylands lamb skewer		Coleslaw	
Chilli calamari			
Prawn skewer			
Selection of freshly baked bread			
Choice of 4 salads			

Seminar & Conference Options

We can tailor a package and room to suit any of your breakfast, seminar, meeting or conference needs. From complete AV solutions through to the networking drinks post-seminar the following are a few of the options we can offer;

- Room hire per session (incl. room setup, staffing & cleaning) 250.0
 - AV (incl. microphone, speaker & data projector) 50.0
- \$ p/h**
- Bottomless coffee, tea, juice & soft drink throughout the day 8.0
 - Morning tea (selection of Danish & fruit) 5.0
 - Lunch (assorted cold baguettes & sandwiches) 8.5
 - Afternoon tea (cheeses & fruit platter) 5.0

Set Menus

(Minimum 10 people)

Perfect for large groups for lunch or dinner a set menu can be fashioned to suite your particular taste and dietary requirements. We can also offer options for kids or design a more casual menu for work groups.

3-course (2 x entree / 3 x main / 2 x desert) \$54.5 p/h

2-course (2 x entree / 3 x main or 3 x main / 2 x dessert) \$44.5 p/h

**Including shared entree or desert options deduct \$2.0 p/h*

**Additional course options add \$4.0 p/h*

Extras to consider

	<i>\$ p/h</i>
Garlic & herb pizza bread	2.5
Steamed green vegetables	2.5
Baked rosemary potatoes	2.5
Seasonal garden salad	2.5
Crispy seasoned SA Fries	2.0
Dinner roll	1.0

**Vegetarian, special dietary requirements or additional selections available by arrangement*

**Ask our function staff to match a premium South Australian wine to each course*



Set Menu Course Options

Entree (Shared)

South Australian grazing platter of cured local meats, Pendleton Estate olives, house made dip, semi-dried tomato, marinated bocconcini, char-grilled Spencer Gulf baby octopus, house made meat balls, marinated Mediterranean vegetables & assorted breads

Entree (Choose 2)

Murraylands lamb rump medallions
w/ warm pea, mint & fetta salsa

Grilled Coorong Mullet fillets w/ pickles, herb aioli & warm toast

Pumpkin, fetta & sage arancini balls on rocket w/ herb aioli

Grilled KI haloumi salad of Packham pear,
roasted walnuts & mixed leaves w/ citrus dressing

Pumpkin, coriander & coconut soup w/ crusty O'Connell St bread

Main (Choose 3)

Ardrossan Snapper Fillet
on sautéed green beans & snow peas w/ lemon butter & parsley sauce

McLaren Vale Char Siu Chicken Breast
on warm rice noodle & sprout salad w/ lime & soy dressing

Murraylands Lamb Rack
on creamy potato & speck mash w/ roast garlic jus

Murraylands Scotch fillet cooked to medium
on baked potato gratin w/ battered onion hoops, Bavarian mustard & Barossa Valley shiraz jus

House made pie floater of Murraylands beef, onion, vegetable & Barossa Valley shiraz,
encased in sour cream pastry w/ crushed peas, potato mash & Beerenberg tomato sauce
(South Australian Heritage Icon, 2003)

Pan tossed potato gnocchi
w/ rich tomato sugo, baby spinach & shaved pecorino cheese

Dessert (Shared)

Trio of premium local cheeses w/ Maggie Beer paste, almonds, pear & lavosh
and chocolate dipped fresh strawberries

Dessert (Choice of)

House made sticky date pudding
w/ roasted macadamias, butterscotch sauce & Alexandrina jersey cream

FruChoc ice cream turned in house
w/ apricot & vanilla bean compote & almond biscotti

Christmas Season 2010

Two course - \$44.5 | Three course - \$54.5

w/ shared plates instead of plated entree or dessert deduct \$2 p/head per course

*Set menu available to groups of 10 or larger by arrangement

*Vegetarian, special dietary requirements or additional selections available by arrangement

*Ask our function staff to match a premium South Australian wine to each course

Entree (Choice of)

Grilled Mediterranean vegetable & Kangaroo Island haloumi tart
w/ olive tapenade dressed rocket

Honey glazed Aldinga turkey shredded in frisse salad
w/ baby tomato, cranberry & crispy pancetta

OR

Entree (Shared)

Chef's antipasto selection

Main (Choice of)

McLaren Vale chicken breast on soft parmesan polenta
w/ zucchini and sage fritter & peperonata

Market fish on a rice noodle, sprout & Asian green salad
w/ coriander & lime dressing

Slow roasted Clare Valley sirloin steak (medium)
w/ roast garlic potato gratin, creamed spinach & Barossa Valley shiraz jus

Dessert (Choice of)

Home-made Christmas fruit pudding
w/ brandy anglaise & Sandy's vanilla bean ice cream

Individual Pavlova w/ Alexandrina double cream,
passionfruit & fresh strawberry

OR

Cheese (Shared)

The King's cheese plate
Trio of premium SA cheeses w/ lavosh, plum paste, fresh pear & Willunga almonds