



## 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, 21<sup>st</sup>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 Victoria 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 – room hire cost.

Sit down functions and set-menus \$10 p/head and confirmation of final numbers 5 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 Thursday (excl. Nov 25 – Dec 24) - Room hire of \$200 plus pre-arranged minimum spend by host of \$1500

Friday & Saturday (plus Nov 25 – Dec 24) - Room hire \$300 plus pre-arranged minimum spend by host of \$2000

### 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

Friday & 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 truffled mushroom & 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.

<b>Classic Oz BBQ</b>	<b>\$16 p/h</b>	<b>Burnside BBQ</b>	<b>\$22 p/h</b>
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	
<b>“Throw a shrimp on the” BBQ</b>	<b>\$28 p/h</b>	<b>Salad Choices</b>	
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 (Ballroom) per session (incl. room setup, staffing & cleaning) 300.0
  - 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	1.5

*\*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 salami, Pendleton Estate olives, house made dip, local salt & pepper calamari, Woodcroft truffled mushroom arancini, house made meat balls, marinated Mediterranean vegetables & assorted breads

### *Entree (Choose 2)*

Char-grilled Murraylands lamb kebabs w/ warm pea, mint & fetta salsa

Warm herb & lemon local calamari w/ warm toasts

Woodcroft truffled mushroom arancini balls

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

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

### *Main (Choose 3)*

Whyalla kingfish fillet  
on celaric puree & fondant leeks w/ crispy shallots

McLaren Vale Chicken breast  
on chorizo salad of roasted pepper, rocket, Spanish onion, Pendleton Estate olives & fetta

Murraylands harissa lamb rump  
on baby spinach w/ warm chickpea, tomato & almond salsa

Onkaparinga Valley venison medallion  
on classic cabbage & balsamic roasted baby beets  
w/ black pepper merlot vinaigrette

Roasted Murraylands sirloin (medium)  
on garlic & thyme mash & broccolini w/ seeded mustard & sage butter

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/ Woodcroft truffled mushroom ragu, baby spinach & pecorino

### *Dessert (Shared)*

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

### *Dessert (Choice of)*

House made double chocolate pudding  
w/ Alexandrina jersey cream

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