hundred acre

EVENT AND FUNCTION

PACKAGES

COCKTAIL PACKAGE

MIN. 15 GUESTS **$35 PP**

A relaxed cocktail-style experience featuring a selection of canapés, designed for effortless entertaining. For a more tailored and substantial offering, add your choice of substantial dishes per person, or, choose from a selection of discounted upgrades from the à la carte menu.

CANAPÉS

[INCLUDED - 1 PER PERSON]

JAMÓN CROQUETTES
parmesan, aioli

RICOTTA TARTLET
whipped ricotta, pickled fig (v, gf)

WILD MUSHROOM SPRING ROLLS
sweet chilli (ve)

TUNA TOSTADA
chilli oil, avocado, pickled onion, sesame (gf, df, s, a)

CHICKEN LOLLIPOPS
Sichuan honey

SUBSTANTIALS

[OPTIONAL - $9 PER PERSON]

PULLED BRISKET BAO
hoisin, coriander, crispy shallot (s, df, vo)

LAMB SKEWERS
pomegranate molasses, labneh (gf)

WAYGU BURGER SLIDERS
grassfed wagyu brisket & short rib patty, cheddar, pickles, chipotle mayo, chips (vo)

BEER-BATTERED BARRAMUNDI
tartare sauce (df, f, a)

GRILLED KING PRAWN
romesco (df, n, gf, sf, a)

ADD-ON

[OPTIONAL]

THE DIPS PLATTER [SERVES 2-3] **$32**
hummus (ve, s), whipped ricotta (v), baba ganoush (ve, n, df, s), flatbread (gfo)

THE GRAZING PLATTER [SERVES 4-6] **$79**
hummus, whipped ricotta, baba ganoush, jamón serrano, bresaola, truffle salami, Manchego, Oak Blue, Adelaide Hills Brie, olives, crispbread, chutney, pickled peppers, flatbread (n, s, gfo)

COFFIN BAY OYSTERS [1 DOZEN] **$39**
apple-cucumber mignonette (gf, df, sf, a)

CHIPS **$8**
house-made ketchup (ve)

We cannot guarantee a gluten-free environment for those with coeliac disease as there is a risk of cross-contamination. Dishes may contain traces of gluten, dairy or nuts. Fried items may have gluten contamination. Selections must cater for 100% of your guests, we do not offer a 50/50 serve of items. 15% surcharge applies on public holidays. Dietary requirements can be catered for upon request. Minimum food and beverage spends apply for a private area. Menus subject to change seasonally.

SHARE-STYLE PACKAGE

15 - 26 GUESTS **$65 PP**

A generous spread of flavours and favourites, made for sharing and savouring together.

STARTERS

TRIO OF DIPS
Hummus (ve, s), whipped ricotta (v), baba ganoush (ve, n, df, s)

CHARCUTERIE
Jamón serrano, bresaola, truffle salami (df)

CHEESE
Manchego, Oak Blue, Adelaide Hills Brie, crispbread, chutney (v)

ACCOMPANIMENTS
Flatbread, olives, chutney, pickled peppers (gfo)

MAINS

SRI LANKAN BUTTERFLIED CHICKEN
lemongrass sambal, cardamom-mint yoghurt (gf)

WARILBA ORGANIC LAMB SHOULDER
sticky tamarind glaze, fresh herb salad (gf, df, f, i)

SIDES

SHAVED FENNEL
summer citrus, kalamata olives, mint, chilli oil (ve, gf, s)

BROCCOLINI
mandarin oil, crispy shallots (ve, gf)

CHIPS
house-made ketchup (ve)

ADD-ON

COFFIN BAY OYSTERS [1 DOZEN] $39
apple-cucumber mignonette (gf, df, sf, a)

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BEVERAGE PACKAGES

STANDARD

WINE

Counterpoint Sauvignon Blanc
South Australia

Counterpoint Rose
South Australia

Contemporary Shiraz
Multi Region, Australia

SPARKLING

Counterpoint Brut N.V
South Australia

BEER

A selection of tap beers

NON-ALCOHOLIC

Schweppes soft drinks + juices

$40PP 2-HOURS
$15PP EACH ADDITIONAL HOUR

PREMIUM

WINE

Craggy Range Sauvignon Blanc
Martinborough NZ

Villa Chiopris Pinot Grigio
Friuli Italy

Domaine de Triennes Rose
Multi Region, Australia

Yabby Lake "Red Claw" Pinot Noir
Morington Peninsula Victoria

Brokenwood Shiraz
Hunter Valley NSW

Leeuwin Estate Prelude Chardonnay
Margaret River Western Australia

SPARKLING

Astoria prosecco Brut DOC NV
Veneto Italy

BEER

A selection of tap beers

NON-ALCOHOLIC

Schweppes soft drinks + juices

$60PP 2-HOURS
$25PP EACH ADDITIONAL HOUR

CONSUMPTION TAB

Select the drinks and the limitations. Guests receive a wristband on arrival and order directly from the bar, with invoice to be settled on the day.

EVENT SPACES

THE ROOFTOP

Set privately above our venue with sweeping views of the fairway, this open and airy retreat is great for intimate gatherings.

COCKTAIL 30 GUESTS
DINING 20 GUESTS

THE DINING ROOM

Tucked into one of the best corners of Hundred Acre Bar, our Dining Room offers sweeping views across the fairways, the perfect backdrop for long lunches or celebratory dinners.

DINING 26 GUESTS

EVENT SPACES

THE LIVING ROOM

A little like a home away from home, The Living Room is made for settling in and staying awhile. Sink into comfortable seating, gather with friends and make yourself at home, with cosy corners and a warm, welcoming atmosphere that makes every occasion feel a little more relaxed.

COCKTAIL 50 GUESTS

THE PAVILION

An open-air space made for good times, The Pavilion is where you can gather with friends, wander between conversations and settle in with a cold cocktail in hand. Overlooking the mini golf course and surrounded by greenery, it's the perfect spot for relaxed celebrations.

HALF SPACE 40 GUESTS
FULL SPACE 80 GUESTS

hundred acre

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