

hundred acre

EVENT AND FUNCTION
PACKAGES



COCKTAIL PACKAGE

MIN. 15 GUESTS \$37 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

house-made, pickled carrot + daikon, sweet chilli (ve)

TUNA TOSTADA

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

CHICKEN LOLLIPOPS

sichuan honey, ponzu mayp (df)

SUBSTANTIALS

[OPTIONAL - \$9 PER PERSON]

FISH BAO

beer-battered whiting, cabbage slaw, charred pineapple salsa, lime mayo (f, a)

LAMB SKEWERS

pomegranate molasses, radish salsa, labneh (gf)

WAGYU BURGER SLIDERS

wagyu brisket + short rib patty, cheddar, pickles, chipotle mayo, chips (gfo, 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]

hummus, whipped ricotta, baba ganoush, flatbread (v, n, s, gfo)

\$34

THE GRAZING PLATTER [SERVES 4-6]

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)

\$83

COFFIN BAY OYSTERS [1 DOZEN]

apple-cucumber mignonette (gf, df, sf, a)

\$41

CHIPS

house ketchup (ve)

\$8



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 \$68 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, s)

CHARCUTERIE

jamón serrano, bresaola, truffle salami (df)

CHEESE

Manchego, Oak Blue, Adelaide Hills Brie (v)

ACCOMPANIMENTS

flatbread, crispbread, olives, chutney, pickled peppers (gfo)

MAINS

SRI LANKAN BUTTERFLIED CHICKEN

lemongrass sambal, cardamom-mint yoghurt (gf)

WARILBA ORGANIC LAMB SHOULDER

sticky tamarind glaze, herb salad, charred lime (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 ketchup (ve)

ADD-ON

COFFIN BAY OYSTERS [1 DOZEN]

\$41

apple-cucumber mignonette (gf, df, sf, a)



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BEVERAGE PACKAGES

STANDARD

WINE

Counterpoint Sauvignon Blanc
South Australia

Counterpoint Rosé
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 Rosé
Multi Region, Australia

Yabby Lake "Red Claw" Pinot Noir
Mornington 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 drink 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

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