



FUNCTION PACK

BLUE GUMS
hotel

345 Hancock Road, Fairview Park, SA 5126
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FUNCTION SPACES

AT BLUE GUMS HOTEL

we have a range of flexible indoor and outdoor function spaces to choose from when planning your next event or special occasion.

Function spaces range from capacities suitable for 15 to 150 people and are the ideal place to create memorable corporate or social events.

Alfresco

Minimum spend may apply

Capacity Limits

Standing Cocktail - 100 guest

Seated Dinner - 40 guests

Our beautiful Alfresco area offers a private dining or cocktail area for your next celebration. With all the convenience of indoor with protection from the elements but with an outdoor feel.

- Up to 100 guests standing cocktail or 40 seated dining.
- Your own private entrance.
- T.V
- Music
- Festive Lighting
- Heaters
- Fans
- Enclosed Roofing



FUNCTION SPACES

Lounge

Minimum spend may apply

Capacity Limits

Standing Cocktail - 30 guest

Our cosy indoor lounge area located in our bar offers an intimate rustic cocktail feel with a beautiful fireplace for your next celebration or get together.

- Up to 30 guest Standing Cocktail
- Access to your own area of the Bar
- T.V
- Music
- Fireplace



Beer Garden

Minimum spend may apply

Capacity Limits

Standing Cocktail -150 guest

Our Beer Garden could be the perfect space for your next celebration. Offering that perfect outdoor space for you and your guests to enjoy.

- Up to 150 guest Standing Cocktail
- Access to your own area of the Bar
- Multiple T.V's
- Music
- Fireplace
- Booths



FUNCTION PLATTERS

Hot

20 serves

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| CHICKEN SATAY STICKS
with satay sauce | \$75 |
| MUSHROOM ARANCINI
with tomato relish | \$65 |
| SOUTHERN FRIED WINGETTES
with Blue Gums sauce | \$60 |
| YUM - CHA
Mini dim sim, spring roll, samosa
with sweet chili and soy sauce | \$65 |
| PIES, PASTIES AND SAUSAGE ROLLS
with tomato and BBQ sauce | \$75 |
| CHEESEBURGER SLIDERS
Wagyu beef, cheese, mustard,
ketchup, onion and pickle, Brioche
slider bun | \$90 |
| VEGETABLE KEBABS
with basil pesto dipping sauce | \$60 |
| PANKO CRUMBED MUSHROOMS & CAULIFLOWER
with aioli | \$65 |
| SEAFOOD PLATTER
Crumbed prawns, calamari rings,
fish goujons & tartare | \$90 |
| WEDGES PLATTER
with sweet chili and sour cream | \$50 |

Cold

20 serves

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| DIPS PLATTER
House made dips, water crackers,
lavash bread, crudites. | \$80 |
| GRAZING BOARD
Assortment of sliced meats, soft
and hard cheeses, hummus, grilled
vegetables, antipasto mix, crackers,
Lavash and fried pita | \$150 |
| SEASONAL FRUIT PLATTER
with chocolate Nutella dipping sauce | \$65 |
| CHEESE BOARD
Hard and soft cheeses, nuts, dried
fruits, onion jam, strawberries,
crackers and Lavash bread | \$80 |
| GOURMET SANDWICHES
Fillings include, meats, cheeses,
relishes, egg and salads
(Requests welcome within reason,
chefs' choice otherwise) | \$70 |
| CAKE AND SCONES
Assortment of cake, slices and scones
with cream, strawberries & compote | \$65 |
| COLD ROLLS
Chicken, pork, vegetarian with
Hoi Sin dipping sauce | \$75 |

Pizza Slabs

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|---------------------------------------|------|
| MARGHERITA | \$60 |
| HAWAIIAN | \$60 |
| BBQ CHICKEN | \$65 |
| YIROS (lamb, chicken or combo) | \$70 |
| SUPREME | \$70 |
| MEATLOVERS | \$70 |



SET MENU

Bistro

Minimum Booking Size 20 guests

Capacity Limits

Seated Set Menu -120 guest

Looking for a large booking for a sit-down menu? Our bistro is the perfect option for you and your guests.



2 Course \$49pp

Choice of: ENTRÉE & MAIN
or MAIN & DESSERT

3 Course \$59pp

ENTRÉE, MAIN &
DESSERT

Entrées

CAESAR SALAD (GF0)

Chicken tenderloin wrapped in prosciutto, cos lettuce, parmesan, croutons, crumbled egg, house made dressing

MUSHROOM ARANCINI (V)

Creamy brie, spinach, parmesan, napolitana sauce

MARINATED SQUID (GF)

Grilled squid, crisp Asian salad, sweet potato crisps, red wine vinegarette

POTATO & LEEK

SOUP (GF0/VO)

Crisp bacon bits, croutons, garlic bread

CHICKEN SKEWERS

Satay sauce, rice

Mains

DUKKHA CRUSTED

BARRAMUNDI

Oven baked with wilted broccolini, roasted sweet potato & bearnaise sauce

CRUMBED CHICKEN

BREAST

Stuffed with spinach, feta & mushroom. Served with a sweet potato and spring onion rosti, blistered cherry tomatoes & balsamic glaze

MUSHROOM RISOTTO (V)

Spinach, semi-dried tomato, red onion, parmesan, bocconcini & garlic cream

HONEY GLAZED PORK (GF)

Garlic and sea salt chats with bacon wrapped asparagus

MSA SIRLOIN (GF)

Whole roasted sirloin, potato gratin, baby spinach & red wine jus

Desserts

CHURROS BITES

Strawberries, chocolate ganache, raspberry ice cream

EATON MESS

Meringues, strawberries, berry compote, whipped cream

CHOC WALNUT

BROWNIES

Chocolate Nutella sauce, strawberries, choc chip ice cream

LEMON CURD TART

Vanilla ice cream, whipped cream, strawberries

Dietary options
available on
request

KIDS PARTIES

available in our *Bistro*

\$20
per child

Minimum Booking of 10 Children



I includes

PARTY PACK for each child

SOFT DRINK for each child

PLATTERS

Chicken Nuggets

Pizza

Cheeseburger

Chips

ICE CREAM BIRTHDAY CAKE

BLUE GUMS T&C's

DEPOSITS

A tentative booking can be held for a period of seven days, at which point a deposit will be required to secure your booking. Without this deposit confirmation your event space may be allocated to another booking without notice to you. Deposits are non - refundable.

CANCELLATIONS EVENTS

Cancellations must have a minimum of 30 days' notice prior to your event date. Any cancellations with fewer than 30 days' notice may incur additional charges.

*Note: Management reserves the right to withhold deposits if they deem that cancellation notice period has not been met.

CATERING CONFIRMATIONS

Catering requirements must be finalized and paid 14 days prior to your event, including any dietary requirements, special requests, and final numbers.

*Note: that your confirmed final numbers will be the minimum catering charge on your account irrespective of attendance on the day.

BEVERAGE REGULATIONS

Beverages will be served in accordance with the Liquor Licencing Laws of South Australia. Legally approved identification is required to be always carried and produced on request while in the venue - 'no proof - no service'.

*Note: a maximum of two drinks will be served to a single guest at one time. Responsible Service of Alcohol will be always adhered to.

MINORS

All patrons under the age of 18 will need to vacate the premises by midnight in accordance with South Australian Laws. Underage guests must be always accompanied by a parent or legal guardian, while in the venue.

DECORATIONS

Decorations may be brought in by the customer at an agreed time arranged with management beforehand. Setup/pack down timing can be discussed with the function coordinator as it is dependent on availability. *Note: naked flames and scatters are not permitted, will incur a cleaning fee if used.

LIABILITY

The customer is responsible for any damage, theft or injury sustained at the venue. The venue does not accept responsibility for any goods, gifts or personal belongings brought in by any guests. Management reserve the right to remove any person(s) believed to be intoxicated, unruly or who may pose a danger to themselves or others. If at any time guests are in breach of the law/licence/terms and conditions the event may be closed without notice or explanation.

*Note: management reserve the rights to withhold deposits in the event any venue terms and conditions are breached.

Date of Function: _____ Booking Name: _____

Contact number: _____

Email address: _____

I/we have read and understood the function package and the terms and conditions.

Signature: _____

Date: _____