



the griffins



ADELAIDE
SKYDECK
MEETINGS CONFERENCES EVENTS



FUNCTION
M E N U

 /TheGriffinsHotel

 @thegriffinshotel

(08) 8223 7954

thegriffins.com.au

THE GRIFFINS HOTEL IS THE PLACE TO MEET, FOR EVERY EVENT!

Our aim is to provide you with an unforgettable event experience that is tailored to your every need.

Our renowned Head Chef, Luke Brabin, has spent years travelling and working around the world to bring the best of international flavours to The Griffins. With our premium function package options, you will indulge in the finest culinary delights, crafted by our talented team, led by Luke himself.

We pride ourselves on delivering a premium function experience, with your dream party in mind. We'll be with you every step of the way, to ensure you and your guests have an event you'll never forget!

Adam Vonthethoff

FUNCTION ROOMS

Max Capacity

Balcony Room	180 pax
Sky Room	100 pax
Grenfell Room	85 pax
Private Lounge	40 pax
Acre 99 Restaurant	90 pax
The Boardroom	20 pax
Adelaide Sky Deck	80 pax

*Room Hire from \$600**

Room Hire from \$250*

All rooms include use of our inhouse microphone, speakers, TV's and inputs for your own music.

**Terms and conditions apply.*

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BREAKFAST

\$36.50 per person Including Coffee/Tea/Juice

Mini Mixed Assorted Muffins | Berry Compote | Fresh Cream
Assorted Danishes and Croissants | Condiments
Granola Pots | Yoghurt | Seasonal Fruit (VG)
Seasonal Fruit Platter (VG) (GF)

Choose from Plated or Buffet Style

Plated (Choice of)

Eggs Benedict - English Muffin | Spinach
Hollandaise | Poached Eggs |
Smoked Barossa Ham (GFO)

Smashed Avocado - Toasted Sourdough
Poached egg | Roasted peppers | Peas
Fetta | Macadamia Crunch (V)(VGO)(GFO)

Buffet Style Breakfast

Scrambled Eggs, Smoked Barossa Bacon,
Pork Chipolatas, Baked Beans, Roasted Field
Mushrooms, Confit Tomato, Hash Brown.

Selection of Charcuterie and Salads.



Eggs Benedict



DAY MEETING PACKAGES - Min 10 people

Including Tea, Coffee Day Package \$65 per person
(Morning Tea | Lunch | Afternoon Tea)

Morning Tea

Milk Chocolate Cake | Raspberry Compote (VG)

70% Valrhona Chocolate Eclairs

Spinach and Ricotta Quiche

Banana Cake | Cinnamon Cream

Lunch - Sandwich Platter + Salad

Sandwiches

Smoked Salmon | Cucumber | Capers | Onion | Sourdough (CBGF)

Smoked Leg Ham | Mustard | Pickle Onion | Cheese | Cos | Sourdough (CBGF)

Charred Eggplant | Hummus | Pickled Capsicum | Sourdough (CBGF) (VG)

Salami | Mature Cheddar | Sundried Tomato | Wholemeal | Sourdough (CBGF)

Roast Beef | Horseradish Cream | Cheddar | Pickles | Sourdough (CBGF)

Salads

Caesar Salad | Cos | Anchovies | Parmesan | Soft Boiled Egg

House Salad | Radish | Pickled Onion | Cos | Dill (VG)

Warm Root Vegetable Salad | Beets | Pumpkin | Carrots | Spinach | Quinoa (VG)

Afternoon Tea

Hot Buttered Mini Prawn Rolls | Pickled Chilli | Milk Bun

Free Range Chicken Sandwich | Pancetta | Black Pepper (GFO)

Fresh Fruit Scones | Berry Compote | Chantilly (V)

Pork and Fennel Sausage Roll | Spiced Tomato Jam

*Add an hour of 'Sundowners' for an extra \$15 per person.
Includes a selection of canapés and beer, wine and soft drink.*



COCKTAIL STYLE

6 items \$28pp | 8 items \$35pp | 10 Items \$44pp

Coffin Bay Oysters | Nuoc Cham or Natural (GF)
Vegetarian Sushi | Wasabi | Pickled Ginger | Soy (GF) (VG)
Beef Tartare | Sourdough | Parmesan Horseradish Cream
La Vera Buratta | Fennel | Tomato | Toasts
Mini Beef Pie | Beerenberg Tomato Relish
Pork and Fennel Sausage Roll | Spiced Tomato Jam
Mushroom Arancini | Aioli | Reggiano (V)
Peking Duck Spring Roll | Shredded Leeks | Hoi sin
Zucchini Pea and Mint Fritter | Coconut Yoghurt | Curry Oil (VG) (GF)
Wagyu Beef Sliders | Pickles | Cheese | Ketchup | Mustard
Vegetarian Spring Roll | Sweet Chilli Hoisin (V)
Salt and Pepper Squid | Lime | Chilli | Garlic | Aioli (GF)
Chicken Satay Skewer | Tamarind | Coriander (GF)
Lamb Kofta | Minted Yoghurt | Sumac (GF)
Wagyu Beef Skewers | Soy glaze (GFO)
Tempura 'Catch of the Day' | Tartare | 7 Spice
Fried Chicken Tenders | Chilli Glaze | Kewpie | Pickles (GF)
Barossa Hampshire Pork Gyoza | Dipping Sauce | Chilli
Barossa Vegan Gyoza | Dipping Sauce | Chilli (VG)
Mixed Mini Dessert Options (GFO)
Assorted Pizza | Vegetarian Options (VO)
Chips and Wedges | Aioli | Ketchup

(VG)- Vegan | (VGO)- Vegan option | (GFO)- Gluten free option | (GF) - Gluten free | (V)- Vegetarian

Something more substantial

+\$9 per person per item

Salt & Pepper Local Calamari | Garlic Aioli | Lemon (GF)

Market Fish & Chips | Dill Tartare | Lemon (GFO)

Wagyu Beef Slider | Chips

South Indian Lamb Curry | Basmati | Accompaniments (GF)

Vegan Bowl | Brown Rice | Roast Veg | Sesame Dressing (GF) (VG)

Barossa Hampshire Pork Gyoza | Rice | Spring Onion | Chilli Oil
Dipping Sauce (VGO)

Something to start or something to finish...

Charcuterie Platter | Local Smallgoods | Pickles | Breads +\$85 (GFO)

Seafood | Oysters | Local Squid | Octopus | Smoked, Pickled and Cured Fish
Pt Lincoln Mussels +\$125 (GF)

Cheese platter | Local Cheese | Dried Fruits | Adelaide Hills Plum Paste
Crackers | Lavosh +\$85 (GFO)

Dessert Platter | Eclairs | Tarts | Cakes | Cheesecakes | Tiramisu +\$90

Seasonal Fruit Platter +\$90

Mini Pies, Pasties and Sausage Rolls with Tomato Chutney +\$70

Ham and Cheese Croissants +\$75

'Supper Platter' Local Smallgoods | Pickles | Olives | Adelaide Hills Cheese
Dried Fruit | Fresh Fruit | Nuts | Bread and Lavosh +\$90

(VG)- Vegan | (VGO)- Vegan option | (GFO)- Gluten free option | (GF) - Gluten free | (V)- Vegetarian



Cheese Platter



GOURMET BBQ BUFFET

\$45 per person

Gourmet Sausages | Lamb Skewers | Marinated Steak | Chicken

Selection of Seasonal Salads:

- Asian Slaw, Hot and Sour Dressing, Crispy Shallot
- Harissa Pumpkin, Brown Rice, Roasted Cauli, Pickles
- New Potato and Pea, Dill Cream Fraiche, Lemon
- Mixed Leaf Salad, Onion, Tomato, Cucumber, Dijon Vinaigrette
- Classic Greek Salad

Bread Rolls and Condiments

Add Seafood BBQ Selection +\$19

Chargrilled Spencer Gulf King Prawns
BBQ Squid Salad - Chilli, Mint, Coriander
Smoked Salmon and Potato Salad

Seafood Gourmet BBQ Buffet



SET MENU OPTION - Min 10 people

Choice of 2 \$49 per person
Choice of 3 \$59 per person

Entrée to share

Salt & Pepper Local Squid | Lime Aioli | Lemon (GFO)

Kaarage Chicken Tenders | Pickles | Chilli Aioli | Lemon (GFO)

Charcuterie Plate - Salami | Prosciutto | Charred Focaccia | Cheddar
Cornichons | Mustard (GFO)

Zucchini Pea and Mint Fritter | Goat Curd | Mango Chutney (VGO) (GF)

Grilled Garlic Flatbread- Taramasalata | Coriolo Olives (CBGF) (V)

Mains - Choose two

Alternate drop with extra \$5pp for choice

Battered Market Fish - Dill Tartare | Lemon | House Salad | Fries (GFO)

Local Salt and Pepper Squid - Dill Tartare | Lemon | House Salad | Fries (GFO)

Panko Crumbed Free Range Chicken Schnitzel - House Salad | Fries | Choice of Sauce

Mayura Station Wagyu Beef Schnitzel - House Salad | Fries | Choice of Sauce

Rump Steak - House Salad | Fries | Salad | Choice of Sauce (cooked medium)

Roasted Eggplant - Confit Tomato | Roast Garlic | Vegan Cheese | Basil (V)

Vegan Bowl - Brown Rice | Soybean | Pickled Carrot | Avocado | Cabbage | Radish
Sesame Dressing (V) (GF)

Chicken Caesar Salad – Bacon | White Anchovy | Cos | Crouton | Good Parmesan
Soft Egg | Caesar Dressing (VGO) (GFO)

Dessert

Lemon Meringue Pie - Pistachio Crumb | Lemon Sorbet

Dark Chocolate & Raspberry Cake - Mixed Berry Compote | Berry Sorbet

Sticky Toffee Pudding - Salted Caramel | Vanilla Bean Ice Cream

Wattle Seed Pavlova - Passionfruit Cream | Macadamia (GF)

Sorbet Selection

Or Choice of Mini Desserts/ Cheese plate to share

BEVERAGE PACKAGES - Min 10 people

Package 1:

Angus Brut Premium Cuvee

Yalumba 'Y' Series Sauvignon Blanc

Yalumba 'Y' Series Rose

Yalumba 'Y' Series Shiraz

Hahn Super Dry, Hahn Super Dry 3.5 & Cider*

Soft Drinks

**Other beer options are available upon request at an additional cost*

Package 2:

The Lane 'Lois' Sparkling Blanc De Blanc

Skillogalee 'The Skilly' Riesling

Skillogalee 'The Skilly' Shiraz

Hahn Super Dry, Hahn Super Dry 3.5 & Cider*

Soft Drinks

**Other beer options are available upon request at an additional cost.*

	Package 1/pp	Package 2/pp
2 hours	\$26.50	\$34.50
3 hours	\$34.50	\$42.50
4 hours	\$42.50	\$48.50
5 hours	\$48.50	\$54.50

Beverages on Consumption or Pay As You Go (PAYG) options are available – a minimum \$25 pp is required for these bookings to be guaranteed by the event client. Wine corkage charged at \$25 per bottle.



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