

# THE FEATHERS HOTEL



## GREENHOUSE RESTAURANT & LOUNGE

The Feathers Hotel has been a popular drinking and dining destination for decades. Established in 1966, the Feathers is located on the corner of Glynburn and Greenhill Roads at the foot of the picturesque Adelaide Hills.

In addition to everyday dining, we offer a variety of function spaces for hire; including our recently renovated Greenhouse Restaurant & Lounge Bar, Terrace & Garden Bars and the versatile Pavilion located right next door.

Our friendly team can accommodate any function or celebration, working closely with you leading up to the event to ensure it's a complete success.

If you don't see what you are looking for in our function package or require additional touches, please speak to our Function Manager who will tailor a package to suit your needs.

The Feathers Hotel is bound together with the warmth and approachability of traditional sophisticated hospitality.

“CELEBRATE IN A  
SOPHISTICATED  
SETTING AMONGST  
FRIENDS”



## FUNCTION SPACES AT THE FEATHERS HOTEL

With many unique options to choose from, The Feathers meets all your entertainment needs within one stylish precinct. From cocktails to canapés, long or light lunches, milestone celebrations to afternoon drinks, we have it covered. You'll find a world of indulgence at the Feathers Hotel.

All of the spaces available at the Hotel are complimentary for function bookings. Talk to our Functions Manager to decide which space would be most suitable for your event, or even better, organise a time with us to come in and have a look yourself.

Please note minimum spends may apply to some areas for exclusive use.

Phone: 8249 7700

Email: [functions@feathershotel.com.au](mailto:functions@feathershotel.com.au)





# GREENHOUSE

Looking for sophistication & the WOW Factor? This is the space for your next big event. Offering an impressive dining experience or cocktail event in a lofty, chic atrium akin to a NYC rooftop.

Perfect for corporate events, launch parties, and large celebration dinners. The abundance of natural light and open space creates a sense of occasion. If you are looking to create a grand and impressive atmosphere for your next function, this is the space!

Best for bespoke style events, corporate dinners, parties and large gatherings.





**MAXIMUM  
CAPACITY,  
100 COCKTAIL  
70 SIT DOWN**

**IN-HOUSE MUSIC  
WIRELESS MICROPHONE  
PRIVATE ROOM  
BESPOKE EVENTS**

**CAPACITY // 100  
COCKTAIL STYLE // 100  
RESTAURANT // 70 (seated)**

**MENU // Set Menu, Cocktail Menu, Share Menu**

**BEVERAGE OPTIONS // On Consumption,  
Cash Bar, Drinks Package**

**BYO \$20 per bottle corkage**

**BYO CELEBRATION CAKE // \$2.50 per person**

**FACILITIES // In-House Music, Wireless  
Microphone, Private Room**

**AVAILABILITY // Open 12pm to late**

**ACCESS // Wheelchair Accessible**

**DEPOSIT REQUIRED // \$500 to secure booking**

**EXTRAS // Audio/Visual Options**



## GREENWALL

Intimate and event-friendly, this space has a warm personal feel.

Located next to the Greenhouse Restaurant is our second space, the Greenwall. With lots of natural light and open fireplace, this cozy space creates an intimate environment. It's perfect to host a dinner gathering. Whether you want to create an elegant or casual atmosphere for your next function we have the setting, menus and experienced staff to ensure your function is as special as it should be.

Best for boutique style events, parties and smaller-scale gatherings.



# Birds of a Feather

MAXIMUM  
CAPACITY,  
40 SIT DOWN

IN-HOUSE MUSIC  
WIRELESS MICROPHONE

CAPACITY // 40 people seated

MENU // Set Menu, Cocktail Menu, Share Menu

BEVERAGE OPTIONS // On Consumption,  
Cash Bar, Drinks Package

BYO \$20 per bottle corkage

FACILITIES // In-House Music, Wireless  
Microphone, Fireplace

AVAILABILITY // Open 12pm to late

ACCESS // Wheelchair Accessible

# DOULTON ROOM

For smaller-scale events, this is the room for you whether you're hosting a business conference, a meeting, a private cocktail event or a birthday gathering. While it may be compact, this space offers more than meets the eye.

This private dining experience is the favourite spot for small groups and parties. This intimate room offers a variety of layout options with the Lounge and Garden bars located right next door. One of the original spaces in the Feathers Hotel, this historic room is brimming with old-world charm and a sense of grandeur.



Sempai goreng kacang, paku, jagat, ketam, ca  
Lamban, sayur paku, ayam, telur, dan kacang hijau ca



**MAXIMUM  
CAPACITY  
36 SEATED**

**PRIVATE  
DINING AREA**

**COMPLIMENTARY  
ROOM HIRE**

**SEATED // 36 people  
COCKTAIL // 45 people**

**MENU // Cocktail Menu, Set Menu,  
Share Menu**

**BEVERAGE OPTIONS // On Consumption,  
Cash Bar, Drinks Package**

**FACILITIES // In-House Music, Wireless Microphone**

**AVAILABILITY // Open 12pm to late**

**ACCESS // Wheelchair Accessible**



# COCKTAIL MENU

[MINIMUM 25 GUESTS]

OPTION 1 **\$15.90 PER PERSON** (4 ITEMS PP)

OPTION 2 **\$23.90 PER PERSON** (6 ITEMS PP)

OPTION 3 **\$29.90 PER PERSON** (8 ITEMS PP)

OPTION 4 **\$35.90 PER PERSON** (10 ITEMS PP)

LIMITED ITEMS CAN BE SERVED AS PLATTERS (P.O.A)

## Cold Canapes

NATURAL OYSTERS (GF)

ASSORTED SUSHI, VEGETARIAN, SEAFOOD,  
CHICKEN, WASABI, AGED SOY (GF)

HOT AND SOUR PRAWN, VIET HERBS, SLAW  
(GF)

BRINGAL SPICED EGGPLANT TART, GOAT  
CURD (V, VE)

SALMON CEVICHE, AVOCADO MOUSSE,  
TORTILLA (GF)

ROMA TOMATO, FRESH BASIL, FETA AND  
OLIVE TAPENADE BRUCHETTA (V, VE)

POACHED CHICKEN SALAD LETTUCE CUP  
(GF)

CARAMALISED ONION, SEMI DRIED TOMATO  
AND WOODSIDE CHERVE TART (GF, V, VE)

**We welcome you to bring a celebration cake. Cost will be an additional \$2.50 per person.**

Note: We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients.

Menu is seasonal and subject to availability and may change without prior notice.

**(GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION (V) VEGETARIAN (VE) VEGAN OPTIONS AVAILABLE**

## Hot Canapés

ARANCINI, BLACK TRUFFLE AND PORCINI, GARLIC  
AIOLI (V, VE)

CHICKEN TIKKA MASALA SKEWER, CUCUMBER  
RAITA (GF)

XIN JIANG CUMIN SPICED BEEF SKEWER (GF)

CHICKEN KARAAGE (FRIED CHICKEN), KEWPIE (GF)

SALT AND PEPPER SQUID, LIME AIOLI (GF)

LAMB KOFTA, ROASTED CAPSICUM TOMATO SAUCE  
(GF)

SELECTION OF PIES, PASTIES, SAUSAGE ROLLS

VEGETARIAN SPRING ROLL WITH ASIAN DIPPING  
SAUCE (V, VE)

PEKING DUCK PANCAKE

BEEF SLIDER, CARAMELISED ONION, CHEESE,  
PICKLES, RELISH, BRIOCHE BUN

ASSORTED PIZZA BOARDS (GFO)

## More Substantial Mini Bowls

**EXTRA \$6.50 PER DISH, PER PERSON**

TEMPURA BARRAMUNDI, CHIPS, LEMON, TARTARE

BUTTER CHICKEN, STEAMED RICE, RAITA, KACHUMBER  
(GF)

SA PIE FLOATER, PEA SOUP, TOMATO RELISH

MINI CHORIZO HOT DOG, ONION, CHIMMI CHURRI,  
CHEESE

LAMB MASALA, STEAMED RICE, MINT YOGHURT (GF)

WILD MUSHROOM GNOCCHI, PORCINI, THYME, CHEVRE

## Afters & Sweets

AUSTRALIAN CHEESE PLATTER, BLUE, CHEDDAR,  
BRIE, FIG PASTE, DRIED FRUIT AND LAVOSH

FRESH SEASONAL FRUIT PLATTER (GF, V, VE)

MIXED MINI DESSERTS

MINI GELATI CUPS (GF, V)

# SET MENU

[MINIMUM 15 GUESTS]

## TWO COURSE

\$48.00 PER PERSON

APPETISER & MAIN OR MAIN & DESSERT (YOU CHOOSE)

## THREE COURSE

\$58.00 PER PERSON

APPETISER, MAIN, DESSERT

CHILDRENS MENU (UNDER 12 YEARS OF AGE)

\$18 PER PERSON

MAIN & DESSERT

## Appetiser (to share)

HOUSE DIPS, OLIVES, SOPRESSA, PROSCIUTTO, LEG HAM, MARINATED FETA, PICKLED VEGETABLES, TOMATO RELISH, GRISSINI, FLAT BREADS, ARANCINI, FIVE SPICED SQUID, AIOLI

### ADD \$20 PER PERSON

OYSTERS, SMOKED SALMON, PICKLED OCTOPUS, MARINATED SQUID, LEMON, TOASTED BREADS

## Main

KING GEORGE WHITING, GARDEN SALAD, TARTARE, LEMON, CHIPS (GFO)

CHICKEN BREAST SCHNITZEL, GARDEN SALAD, LEMON, CHIPS, GRAVY

250G GRASSLANDS SCOTCH FILLET SERVED WITH HAND CUT CHIPS, SALAD AND CAFÉ DE PARIS BUTTER (GF)

PAN FRIED GNOCCHI, PORCINI MUSHROOMS, THYME, GOAT CHEVRE (V)

ROAST OF THE DAY, CRISPY POTATO, HEIRLOOM CARROTS, SAGE, APPLE PEPPER PUREE, GRAVY (GFO)

## Desserts

STICKY DATE PUDDING, BUTTERSCOTCH, VANILLA ICE CREAM

NEW YORK BLUEBERRY CHEESECAKE, CREAM FRAICHE

CHOCOLATE FONDANT, CINNAMON ICE CREAM

## Adds

WOODFIRE BREAD (GFO)  
\$3.00 PER PERSON

D'ANGELO COFFEE, TEA  
\$4.00 PER PERSON

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(GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION (V) VEGETARIAN (VE) VEGAN OPTION AVAILABLE

# SHARE MENU

*Our head Chef Luke Brabin has designed this progressive menu for sharing between friends, family and colleagues.*

*Highlighting signature dishes from the Greenhouse a la carte menu, this is an ideal option for bigger groups wanting the full greenhouse experience.*

## \$58 PER PERSON (CHEFS SELECTION)

[MINIMUM 10 GUESTS]

### Small

COFFIN BAY OYSTERS, YUZU, GREEN ONION OIL (GF)

BAROSSA HAMPSHIRE PORK BELLY, SON IN LAW EGGS

SINGAPOREAN CHILLI SOFT-SHELL CRAB

HOT AND SOUR SPENCER GULF PRAWNS WITH CHARRED PINEAPPLE (GF)

WILD MUSHROOM SALAD, MIZUNA AND SALTED DUCK EGG (GF, V)

HAINAN CHICKEN, BANANA BLOSSOM, NOODLES

LAMB RENDANG SAMOSA, MINT CHUTNEY

Note: We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients.

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(GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION (V) VEGETARIAN (VE) VEGAN OPTION AVAILABLE

### Large

CONE BAY BARRAMUNDI IN ASSAM SOUR BROTH, OKRA (GF)

SPICE TRAIL DUCK MASALA (GF)

CUMIN SPICED LAMB CUTLETS (GF)

NONYA BEEF CHEEK WITH TOASTED COCONUT  
SMOKED CHICKEN TIKKA (GF)

SMOKED EGGPLANT, FERMENTED CHILLI AND VIETNAMESE MINT (GF, V)

### Sides

#### ADDITIONAL SIDES \$12 PER DISH

STEAMED CHINESE BROCCOLI, GARLIC AND OYSTER SAUCE (GFO, V)

SICHUAN STIR FRIED GREEN BEANS AND SHRIMP (GF)

STIR FRIED CABBAGE WITH CHINESE SAUSAGE AND BLACK VINEGAR (GF)

JAP PUMPKIN, CHILLI AND BLACK BEAN SAUCE  
COLD SHREDDED POTATO SALAD, CHILLI AND CORIANDER (V)

PICKLED CUCUMBER (V)

ROTI

JASMINE RICE (GF, V)

COCONUT RICE (GF, V)

### Dessert

#### ADDITIONAL DESSERTS \$12 PER DISH

GINGER CRÈME BRULEE, PALM SUGAR CARAMEL (GF)

COCONUT SAGO SOUFFLE, LYCHEE MANGO SALAD, COCONUT SORBET (GF)

SORBET PLATE WITH LIME LEAF (GF)

CHOCOLATE FONDANT WITH CINNAMON ICE CREAM

We welcome you to bring a celebration cake. Cost will be an additional \$2.50 per person.

# BEVERAGE PACKAGE

## Package 1

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SPARKLING - LANE 'LOIS' BLANC DE BLANC  
WHITE - LAMBROOK SAUVIGNON BLANC  
RED - THE LANE 'BLOCK 5' SHIRAZ  
RED - KILIKANOON 'KILLERMAN'S RUN' CABERNET

3 HOURS \$38  
4 HOURS \$46  
5 HOURS \$54

LOCAL TAP BEER, CIDER BOTTLES,  
SOFT DRINK, ORANGE JUICE

## Package 2

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SPARKLING - HENTLEY FARM BLANC DE NOIR  
WHITE - LANE 'BLOCK 1A' CHARDONNAY  
WHITE - HENSCHKE 'CORALINGA' SAUVIGNON BLANC  
ROSÉ - CHARLES MELTON 'ROSE OF VIRGINIA' ROSÉ  
RED - MAIN AND CHERRY SHIRAZ  
RED - KILIKANOON 'BLOCK'S ROAD' CABERNET

3 HOURS \$48  
4 HOURS \$58  
5 HOURS \$68

LOCAL TAP BEER, CIDER BOTTLES,  
SOFT DRINK, ORANGE JUICE

## Alternatively

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DRINKS CAN BE CHARGED ON  
A CONSUMPTION BASIS

WINE SELECTION IS SUBJECT TO AVAILABILITY AND  
MAY CHANGE WITHOUT PRIOR NOTICE.

WE DO NOT ALLOW SUBSIDISED DRINKS.

# TERMS & CONDITIONS

## FEATHERS FUNCTIONS

**BOOKING, CONFIRMATION & PAYMENT:** bookings will be considered tentative and held for a maximum of seven (7) days. A \$200 deposit will be required for bookings over 30 guests to secure your booking and can be paid by cash, eftpos or credit card. The deposit will be deducted from the final amount of your account at the end of your function.

**FOOD AND BEVERAGE:** food & beverage selections are required two (2) weeks prior to your event. Bar tabs are run by consumption. Byo food and beverages are not permitted. Exceptions are for celebration cakes only.

**CANCELLATIONS:** cancellations that are made four (4) weeks in advance will receive a full refund. Any cancellation made less than four (4) weeks will forfeit the \$200 deposit.

**FINAL PAYMENT:** a credit card will need to be provided at the beginning of the function, and kept until the function has been paid for in full. Cheques will not be accepted.

**GUEST NUMBERS:** an approximate number of guests should be given at the time of booking the function date in order to suggest and allocate the possible space for your function needs. Final numbers for your function will need to be confirmed seven (7) days prior to your event. Any further adjustments must be addressed with the function manager no later than three (3) working days prior to your function. This final number is the number of guests you will be charge for on the night.

**LENGTH OF FUNCTION:** will be determined before the event and in conjunction with the trading hours of the hotel. In some cases there will be bookings after another. In these instances, guests are required to vacate the area one hour before the second schedule function commences.

**FINAL DETAILS:** please advise the functions manager in advance of any speeches or details that will interrupt the food start and finish times.

**CELEBRATION CAKE:** guests are welcome to bring their own celebration cake for a fee of \$2.50 per person. We will store it and take every care however we can accept no responsibility to any damage that may occur.

**MUSIC:** the feathers hotel operates an in-house music system which plays a variety of pub, chart and lounge music. The volume of the music is at the venue managers discretion.

**DECORATIONS:** decorations and theming are at the venue managers discretion. Please note that any decorations left at the end of the function will be disposed of, unless otherwise stated by prior arrangement. Under no circumstances shall the use of confetti, glitter or flammable materials be allowed. No items are to be displayed on the walls, ceiling or any other feathers hotel fixtures.

**DRESS REGULATIONS:** do apply. Minimum requirements are smart casual wear. No singlets, "footy" shorts or thongs are allowed.

**PRICES:** selection and prices of food and beverages are subject to change without prior notice. Functions held on public holidays will incur a 15% surcharge. A minimum spend may apply to some areas when asking for exclusive use. The function manager will discuss any additional cost or minimum spend requirements with you when confirming the booking.

**DAMAGE:** the client will be accountable for any loss or damage which is caused to the hotel by any guest of your function. The feathers hotel accepts no responsibility for the loss or damage to any equipment, gifts or personal belongings left on the hotel premises during or after the function.

**PACKING UP:** it is the responsibility of the client to ensure all items belonging to he/she are packed up at the conclusion of the function. This includes decorations, gifts, cake etc.

**GENERAL:** when booking a function it is the host's responsibility to give accurate details in relation to the type of function and it's guests. If a guest falsifies information or a function is booked on forged pretences, the feathers hotel reserves the right to cancel the function without notice and at the expense of the guest.

# TERMS & CONDITIONS

## FEATHERS FUNCTIONS

**RESPONSIBLE SERVICE OF SERVICE:** it is the responsibility of the host to ensure all his or her guests behave in an orderly manner. The feathers hotel is committed to the responsible service of alcohol. Intoxicated and unruly guests will be refused service and asked to leave the premises. The feathers hotel has the right to:

1. Grant or refuse entry into the licensed premises
2. Close the function at any time

Persons exhibiting signs of intoxication will be refused service and asked to leave the premises. A person who refuses to leave is committing an offence under the liquor licensing act.

### LICENSING

Guests under the age of 18 are permitted to be on the hotel premises when in the company of a parent or Guardian but must vacate by midnight. Organizers of the function will be held responsible for all guests under 18 years. Liquor must not under any circumstances be supplied to a minor. Staff will refuse to serve alcohol to any guests unable to show suitable proof of age ID eg: Proof of age card, driver's license or passport. Management and staff practice responsible service of alcohol and thus reserve the right to refuse service to anyone showing anti-social behaviour or signs of intoxication. All-inclusive drink packages are subject to the Feathers Hotel Liquor Licensing Management Plan service standards.

**BY BOOKING A FUNCTION AND PAYING A DEPOSIT TO THE FEATHERS HOTEL, YOU ARE IN AGREEANCE WITH ALL OF THE TERMS AND CONDITIONS OUTLINED ABOVE.**



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