

“BE SEEN  
WITH US”

## TERRACE BARS

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.

THE FEATHERS HOTEL







## 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.

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The image shows the interior of the Upper Terrace restaurant. The space is characterized by a high ceiling with a complex network of black cables and numerous small, warm-toned string lights. Large, black, ribbed heaters are positioned throughout the area. In the foreground, a large black heater is prominent. In the background, there are tables with white wire chairs, a bar area, and a large screen displaying a colorful image. A white line-art illustration of a man and a woman sitting at a table is overlaid on the right side of the image. The text 'UPPER TERRACE' is written in large, white, sans-serif capital letters across the middle of the image.

# UPPER TERRACE

A variety of dining options and exemplary service sets the standard in the Upper Terrace. With a relaxed feel, access to the Terrace Bar.

Sunny and relaxed by day, all-weather and all purpose by night, our Terrace Bar is perfect for all types of celebrations. The entire area has a fully retractable roof, gas heating, outdoor fire place, fans and demisters so you can join us no matter what the weather.

This versatile space is available for cocktail style functions, or a relaxed sit down meal on our bench seating. The space can be sectioned off to ensure a private area for you and your guests.





HEATING & COOLING UNDERCOVER  
ACCESS TO LIVE MUSIC  
SPORTS BAR

CASH BAR,  
DRINKS ON  
CONSUMPTION

COCKTAIL MENU,  
PIZZA MENU,  
TERRACE BAR MENU

CAPACITY 200  
STAND UP 200  
SIT DOWN 120  
TERRACE DECK 55  
(STAND UP)



CAPACITY // 200  
STAND UP// 200  
SIT DOWN // 120  
TERRACE DECK // 50

MENU // Cocktail Menu, Terrace Bar Menu,  
Pizza Menu

BEVERAGE OPTIONS // On Consumption,  
Cash Bar

FACILITIES // In-House Music,  
Wireless Microphone, Bench Seating,  
Under Cover, Heating and Cooling,  
Complimentary Wifi.

AVAILABILITY // Open 11.00am until late

ACCESS // Wheelchair Accessible

Exclusive use of the Upper Terrace will incur a  
minimum spend of \$15,000 (Fri-Sun).



The Lower Terrace is a spacious fully covered alfresco area that is particularly suited to cocktail functions and casual dining. The Lower Terrace has access to the Garden Bar and can be extended for larger functions when incorporating both areas. Boasting a haven of comfortable tub chair seating, a selection of craft beers on tap and a range of quality wines from the bar this is the perfect go to for your next function.



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## LOWER TERRACE





FIRE PLACE  
HEATING & COOLING  
WIRELESS MICROPHONE  
VIDEO DISPLAY

COCKTAIL MENU,  
TERRACE BAR MENU  
PIZZA MENU

CAPACITY 60  
STAND UP 60  
SIT DOWN 40

CAPACITY // 60 people  
COCKTAIL // 60  
SIT DOWN // 40

MENU // Cocktail Menu, Terrace Bar Menu,  
Pizza Menu

BEVERAGE OPTIONS // On Consumption,  
Cash Bar

FACILITIES // In-House Music, Wireless  
Microphone, Undercover, Heating and Cooling,  
Fire, Complimentary Wifi,

AVAILABILITY // Open 11am until late

EXCLUSIVE USE // Minimum 50 guests

ACCESS // Wheelchair Accessible

Space can be used in conjunction with Garden Bar  
for larger groups.



The Garden Bar offers a private area within the main hotel in which guests will have full access to their own bar. One of the newly renovated areas of the Hotel, it will be sure to impress your guests and offer a comfortable yet classy setting perfect for any event.

Renowned for its range of Tequila and extensive cocktail list, this is the perfect location for your cocktail event.

It's also an ideal space for pre-function drinks and canapés prior to the commencement of your function.



# GARDEN BAR





**CAPACITY  
50 PEOPLE  
COCKTAIL  
FUNCTION  
ONLY**

**COCKTAIL  
MENU**

**PRIVATE BAR FACILITIES  
CASH BAR  
DRINKS ON CONSUMPTION  
DRINKS PACKAGE**

**CAPACITY // 50 people (stand up function only)**

**MENU // Cocktail Menu**

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

**FACILITIES // In House Music, Private Bar,  
Microphone, Screens, Complimentary Wifi**

**AVAILABILITY // Open 11.00am to late**

**ACCESS // Wheelchair Accessible**

**EXCLUSIVE USE // Minimum 50 guests**



# 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)



# PIZZA MENU

[MINIMUM 25 GUESTS]

**\$30.00 PER PERSON**

## To Start

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### ANTIPASTI PLATTER

ARANCINI, HALOUMI CHIPS, HOUSE DIPS,  
PITA BREAD

## Share Pizza

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PLEASE CHOOSE FOUR PIZZAS FROM THE  
SELECTION BELOW

### MARGHERITA (V)

SAN MARZANO TOMATO, FIOR DI LATTE,  
BASIL, SALT

### SALUMI

SAN MARZANO TOMATO, FIOR DI LATTE,  
SALAMI, SPICY NDUJA, LEG HAM, OLIVE,  
PICKLED CHILLI

### FUNGHI (V)

PORTABELLO MUSHROOM, GARLIC, RICOTTA,  
SPINACH, TRUFFLE OIL

### MARE

SAN MARZANO TOMATO, FIOR DI LATTE,  
PRAWN, ROCKET, LEMON ZEST, CHILLI

### PRIMAVERA

SAN MARZANO TOMATO, FIOR DI LATTE,  
ZUCCHINI, CAPSICUM, EGGPLANT, PARMESAN,  
BASIL

### QUATTRO FORMAGGI (V)

GORGONZOLA, FIOR DI LATTE, MOZZARELLA,  
PARMESAN, ONION JAM, ROCKET

### CAPRICCIOSA

SAN MARZANO TOMATO, FIOR DI LATTE,  
ARTICHOKE, OLIVE, PROCUITTO, MUSHROOM

### ANGNELLO

SAN MARZANO TOMATO, FIOR DI LATTE, SPICED  
LAMB, ONION, OLIVE, FETA, TZATZIKI

### CALZONE MAIALE

SAN MARZANO TOMATO, FIOR DI LATTE, PORK  
RAGU, RICOTTA SALATA, ARTICHOKE, GREEN  
CHILLI

*GLUTEN FREE OPTIONS AVAILABLE ON REQUEST*

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**



# 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

**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.

## FEATHERS FUNCTIONS

**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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