

# Functions 2012

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At the Gallery on Waymouth we offer a new and exciting environment to host a range of functions and events. We are able to adapt our areas to suit a range of celebrations from stand up cocktail to sit down formal dining and all with the unique experience that is the "Gallery on Waymouth."

## Ground Floor

Upon entry to The Gallery on Waymouth, you will immediately experience the warm ambiance of an old style coffee house and exciting artwork at every glance. This area is perfect for informal gatherings and can offer a great place to relax with a coffee, or wine and dine for lunch and dinner.



**GROUND FLOOR**

## Level 1 “The Gallery” \$300 Room Hire

After the initial experience of the ground floor, you will get to enjoy a stunning environment in “The Gallery” room on the first floor. This room includes a fully functional food and beverage service, smart art seamless hanging system with contemporary art from a range of great artists and an uninterrupted view of Waymouth Street through our glass feature wall. The room is simply amazing and caters for up to 45 guests seated or 65 standing with high tables, this room can be hired anytime.



**GALLERY ROOM**



**SET MENU**

**Level 1 “The Gallery” \$300 Room Hire (cont.)**



**GALLERY ROOM**

## Level 2 “The Roof Garden” \$300 Mid Week Room Hire

Located on the top of the building, this exciting new place has a modern spacious charm and is able to cater for up to 75 guests from Sunday to Thursday. This area includes a fully functional food and beverage servery and amazing views of the city with its open structure. This is a unique setting in the heart of Adelaide and a beautiful place to celebrate any event.



UP TO ROOFTOP



ROOFTOP

## Conditions

**1. CATERING:** All functions at the Gallery require a minimum charge of \$12.90 per person for food. Functions held on a Friday or Saturday require a minimum total spend of **\$3500**.

**2. BOOKINGS:** To confirm your booking, a deposit must be paid and agreement to our terms and conditions must be made.

**3. FINAL NUMBERS:** To enable us to correctly cater for your function, final numbers and food orders must be confirmed 5 days prior to the function.

**4. PAYMENT:** All accounts are to be settled in full on or before the function date. We accept payment by means of cash, EFTPOS, VISA, MASTERCARD, BANKCARD OR AMEX. We can, by prior arrangement, accept payment by company cheque. We do not accept personal cheques, nor do we invoice for later payment.

**5. RESPONSIBILITY:** Organisers are financially responsible for any damage/breakage's sustained to the Gallery on Waymouth or any art work in the venue by the organiser/organiser's guests, invitees or other persons attending the function. The Gallery on Waymouth will not accept any responsibility for the damage or loss of merchandise left prior to or after the function.

**6. CANCELLATION:** In the unfortunate event that a confirmed booking is cancelled, the deposit is non refundable.

**7. CLEANING:** General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred.

**8. PERSONS UNDER 18 YEARS OF AGE / IDENTIFICATION:** Minors are welcome on the premise when in the company of an adult. Minors are under no circumstances to attempt to purchase or consume alcohol whilst on the premises, and must vacate the premises by 11:45pm. Our staff will refuse to serve alcohol unless patrons are able to prove they have attained 18 years of age by producing suitable ID, e.g Proof of Age Card, Drivers Licence or Passport on request.

**9. OVERVIEW:** It is understood that the organiser will conduct the function in full compliance with The Gallery on Waymouth and the Liquor Licensing Laws. The Management reserves the right to exclude or eject any persons from Gallery on Waymouth without liability.

# Cocktail Functions

**4 Items \$12.90 per person**

**6 Items \$19.20 per person**

**8 Items \$24.80 per person**

**10 Items \$30.50 per person**

**12 Items \$36.00 per person**

## **Canapes**

Prawn, wasabi mayonnaise and diced tomato concasse

Chicken, garlic aioli and semi sun dried tomato

Shaved fillet steak with mustard aioli and cherry tomato

Avocado mousse, tomato and chives

Shaved lamb fillet with roast capsicum, chives and horse radish cream

## **Asian Delights**

Mini Vietnamese wontons

Prawn and vegetable cold Rolls

Vegetarian cold rolls

Vegetarian spring rolls

Selection of sushi

## **Seafood**

Tempura prawns

Natural Oysters in half shell with lime

Kilpatrick Oysters in half shell grilled with bacon and kilpatrick sauce

Salt and pepper calamari

## **Gallery Specialty**

Risotto balls with roast garlic, anchovy and parmesan aioli

Tandoori chicken skewers

Herb lamb fillet skewers

Mini lemon grass chicken

## **Additional Platter Options**

### **Gallery Dips Plate \$40**

Toasted pita bread served with a selection of three house dips

### **Antipasto Platter \$45**

Mixed olives, sundried tomatoes, ham, salami, swiss cheese, goats curd & lavosh

### **Cheese Board \$38**

Selection of Australian cheeses with Italian bread sticks and lavosh

### **Potato Wedges \$28**

With sweet chilli sauce

# Set Menu Lunch & Dinner Functions

## Entrée

### **Grilled Chicken Skewers**

Smokey paprika & coriander skewer served with greens, guindilla peppers & aioli

### **Poached Prawn & Mint Salad**

Citrus flavored poached prawns with a butter leaf, mint, fennel & orange salad

## Mains

### **Premium Margaret River Fillet Steak**

Served with demi glaze, hazelnut-romesco & balsamic reduction

### **Tasmanian Atlantic Salmon**

Panfried and served with wild mushrooms, marcona almonds & chives

### **Roasted Chicken Breast**

Free range breast wrapped with serrano ham and served with citrus aioli, tomato & fennel timbal

### **All mains come with sides:**

Crispy rosemary potatoes

Garden salad

Bakery fresh bread rolls

## Dessert

### **Panna Cotta**

Baileys, chocolate & coffee panna cotta served with a pistachio crunch

### **Raspberry and Chocolate Brownie**

With vanilla bean ice cream, topped with pistachio praline & double cream

## **Prices**

2 Course Menu

1 : 1 = \$38.50pp

3 Course Menu

1 : 1 : 1 = \$47.50pp

(prices are based on a 'Singular Drop', please confirm selections 5 days before function)

## **Dietary Requirements**

please ask our function co-ordinator for your special dietary requirements

## Wine List

### SPARKLING & CHAMPAGNE

NV Dunes SA	6.5	30
NV Jansz Premium Non Vintage Cuvee Tasmania, TAS	9	46
NV Chandon Yarra Valley, VIC		50
NV Pol Roger Epernay, France		124
NV Veuve Clicquot Yellow Label Reims, France		139
MV Krug Grande Cuvée Reims, France		388
NV Dominique Portet Sparkling Rosé Yarra Valley, VIC		44
NV Bleasdale Sparkling Red Langhorne Creek, SA		42

### WHITE WINE

2011 O'Leary Walker Sauvignon Blanc Adelaide Hills , SA	7.5	34
2011 Saint Clair Sauvignon Blanc Marlborough, NZ	8	36
2010 Nautilus Sauvignon Blanc Marlborough, NZ		46
2010 Brokenwood Semillon Hunter Valley, NSW		38
2010 Vasse Felix Sauvignon Blanc Semillon Margaret River, WA		46
2011 Jim Barry 'Watervale' Riesling Clare Valley, SA	7.5	34
2011 Kilikanoon 'Mort's Block' Riesling Clare Valley, SA		35
2011 mesh Riesling Eden Valley, SA		45
2009 Kanta Riesling Adelaide Hills, SA		56
2011 Redbank Sunday Morning Pinot Gris, King Valley , VIC		36
2011 Deviation Road Pinot Gris Adelaide Hills, SA	8	36
2010 Wirra Wirra 'Mrs Wigley' Moscato McLaren Vale, SA		39
2008 Freycinet 'Louis' Chardonnay Bicheno, TAS		45
2009 Heggies Chardonnay Eden Valley, SA		41

### SWEET WINE

2009 Mr Riggs Late Harvest Viognier McLaren Vale, SA		33
2009 Spy Valley Noble Sauvignon Blanc Marlborough, NZ		37

\*vintages are subject to change

## Wine List

### ROSE

2010 Roger & Rufus Grenache Rose Barossa Valley, SA		38
2010 Tin Shed 'All Day' Rose Barossa Valley, SA	7.5	34
2011 Rockford Alicante Bouchet Barossa Valley, SA		42

### RED WINE

2009 TarraWarra Estate Pinot Noir Yarra Valley, VIC	8.5	40
2009 Yabbie Lake Red Claw Pinot Noir Mornington Peninsula, VIC		46
2008 Kooyong Estate Pinot Noir Mornington Peninsula, VIC		81
2009 S.C. Pannell Tempranillo Touriga McLaren Vale, SA		43
2010 Running With Bulls Tempranillo Barossa Valley, SA	7.5	34
2009 Bleasdale T & M Tempranillo Malbec Langhorne Creek, SA		44
2009 Bos Tinta de Toro Tempranillo Roble Toro, Spain		36
2009 Yalumba 'The Cigar' Cabernet Sauv Coonawarra, SA		46
2004 Rymill 'Maturation' Cabernet Coonawarra, SA		70
2010 Glaetzer 'Ananperenna' Shiraz Cabernet Barossa Valley, SA		80
2009 Heartland Shiraz Langhorne Creek, SA		34
2009 Kastambul Shiraz Adelaide Hills, SA		40
2008 Earthworks 'Gypsy Black' Shiraz Barossa Valley, SA		41
2008 Yalumba 'Hand Picked' Shiraz Viognier Barossa, SA	9	46
2010 Wirra Wirra 'Woodhenge' Shiraz McLaren Vale, SA		55
2008 Rockford 'Basket Press' Shiraz Barossa Valley, SA		100
2008 Jasper Hill 'Georgia's Paddock' Shiraz Heathcote, VIC		123
2010 Jim Barry '3 Little Pigs' Cab, Shiraz, Malbec Clare Valley	8.5	40
2009 John Duval Plexus Shiraz, Grenache Mourvedre Barossa Valley, SA		55
2010 Langmeil 'Three Gardens' GSM Barossa Valley, SA		40
2010 Primo Estate III Briconne Shiraz Sangiovese McLaren Vale, SA		46

\*vintages are subject to change

# Beverage Packages

## 1

\$33.50 Per Person For 3 Hours (\$5 Per Person For Additional Hours)

### WINE

2009 Henry's Drive 'Pillar Box' Sauv Blanc/Verdelho/Chardonnay Padthaway, SA  
2009 Henry's Drive 'Pillar Box' Shiraz/Cabernet/Merlot Padthaway, SA  
2010 Henry's Drive 'Postmistress' Blanc De Blanc Sparkling Chardonnay  
Padthaway, SA

### BEER

Hahn Super Dry  
James Squire Golden Ale

### SOFT DRINK

Schweppes Range on tap, Orange, Pineapple, Cranberry & Apple Juices

## 2

\$53.50 Per Person For 3 Hours (\$5 Per Person For Additional Hours)

### WINE

2009 Henry's Drive 'Pillar Box' Sauv Blanc/Verdelho/Chardonnay Padthaway, SA  
2009 Henry's Drive 'Pillar Box' Shiraz/Cabernet/Merlot Padthaway, SA  
2010 Henry's Drive 'Postmistress' Blanc De Blanc Sparkling Chardonnay  
Padthaway, SA

### BEER

Kirin Lager  
Adelaide Hills Pear Cider  
Hahn Super Dry  
James Squire Golden Ale

### SPIRITS

Smirnoff Vodka  
Johnnie Walker Red Label Scotch  
Bombay Sapphire Gin  
Jim Beam Bourbon  
St Agnes Brandy  
Mt Gay Rum

### SOFT DRINK

Schweppes Range on tap, Orange, Pineapple, Cranberry & Apple Juices

\*\*\*\*Individualised packages available upon request\*\*\*\*