

DYNASTY ROOM



Located downstairs is the redeveloped wine cellar; this stylish yet funky room is ideally suited to cocktail style functions. It is completely private with a fully stocked bar and dance floor making it a perfect venue for your upcoming Birthday, Engagement or work function.

For exclusive use of the Dynasty Room there are NO room hire fees! Speak with our Functions Team today to arrange a suitable time to view our facilities and discuss your party needs.



INFO & PRICING

- NO room hire fee
- Private bar stocked to your requirements
- Plasma screen televisions and DVD player, perfect for digital photo displays
- Heating and air conditioning as required
- State of the art audio entertainment facilities for use by DJ or i-Pod plug-in
- DJ/Live band – upon request at additional cost
- Nightlife music/video system
- Dance floor area
- Wireless microphone available
- Capacity for up to 130 patrons

For exclusive use of the Dynasty Room there are no room hire fees. There are, however, minimum spend requirements on food and beverages.

These are:

- Provide a Bar TAB for your guests - minimum \$1500
- Provide a selection of Cocktail Food for your guests - minimum \$10 per person

How does the bar tab work?

- You have complete control over the tab;
- You are able to pre-select (provided it is part of our inventory) what is available to your guests;
- We will stock the bar according to your requirements.

It is the responsibility of the hirer/organiser, to provide a Bar TAB for your guests. A cash bar can commence once the agreed bar limit (TAB) has been reached. Drinks are charged at current bar prices – note that prices/selections are subject to change without prior notice.

Bar Subsidies

- Agreed subsidies may be passed onto your guests with prior arrangement.
- Subsidised drinks are designed to extend your overall Bar TAB. It is NOT in lieu of meeting minimum spend requirements.



CHI UPSTAIRS



Our beautiful upstairs CHI Room is one of our more popular spaces. It provides a private and quiet function facility ideal for business/board meetings, lectures or conferences. In addition, the area is ideally suited to private dinner parties or cocktail functions, be it family occasions or a Hen's Party.



INFO & PRICING

- Private and self contained area with private W/C facilities
- Plasma Screen Television
- Projector screen, Whiteboard and audio equipment available by arrangement
- Audio equipment with i-Pod connectivity
- Sit down dining capacity/Boardroom style/U-shape for up to 30 guests
- Theatre style setup for up to 40 guests
- Cocktail style capacity for up to 50 guests
- NO Room hire fees apply for Set Menu dinner parties or VIP packages

Corporate Pricing

Room Hire Fees including 'all day' Tea/Coffee station:

- Half day hire - \$125
- Full day hire - \$175

Morning/Afternoon Tea

A selection of Danish pastries OR freshly baked scones with jam & cream
\$6.50 per person

Lunch

A selection of freshly filled baguettes including jugs of soft drinks
\$10.50 per person

VIP Packages tailored to your requirements.

- Birthdays
- Mother's Day
- Melbourne Cup
- Xmas Parties

From \$99 per person incl. 3hr F&B package and courtesy bus into the city.*

**T&C apply*

SET MENU # 1

Two courses - \$40 per person

Three courses - \$48 per person

ENTRÉE TO SHARE

Assorted house made dips with toasted pita and garlic breads

MAINS

300gm MSA rump steak cooked medium with a smashed potato steamed baby carrots and peppercorn jus

Roasted chicken breast with Dijon semolina, steamed green beans and an almond butter

Lemon and herb crumbed Tommy Ruff fillets with hand cut potato crisps and house made lemon aioli

Roasted field mushroom and ricotta tart with charred ciabatta and wild rocket salad finished with vincotta and extra virgin olive oil

DESSERT

Chocolate parfait, made in house served with a warm chocolate ganache

Pear and cardamom tart served with vanilla bean ice cream and cinnamon syrup

SET MENU # 2

Two courses - \$48 per person

Three courses - \$60 per person

ENTRÉE TO SHARE

Grazing plate - spice salt rubbed chicken drumettes, prawn zucchini & white bait fritters, salt and peppered squid rings and house dips with charred ciabatta and pita

MAINS

250gm MSA Eye Fillet cooked medium and served with seeded mustard polenta, steamed asparagus, brocolini and porcini jus

Rack of Lamb cooked medium with honey glazed pumpkin, roasted potatoes, baby carrots and rich gravy

Char-grilled chicken breast served on herb buttered rissoni with a gorgonzola cream sauce

Crispy skinned Atlantic salmon with shredded celeriac, fennel, red onion and caper salad, charred lemon and extra virgin olive oil

Roasted vine ripened tomato stuffed with a goat's cheese filling, served on a basil and pine nut risotto finished with fresh shaved parmesan and extra virgin olive oil

DESSERT

Chocolate parfait, made in house served with a warm chocolate ganache

Pear and cardamom tart served with vanilla bean ice cream and cinnamon syrup

Extras:

Ciabatta Bread roll \$1pp

Garden salad \$3pp

Steamed seasonal vegetables \$4pp

Cheeses to finish \$10pp

** All dietary requirements are catered for.*

*** Selections may contain traces of nuts.*

Please notify the functions team of any allergies.

COCKTAIL SELECTIONS



Gourmet Hot Platters

Coriander, chilli and lime crumbed prawns \$85 – 50 pieces
Served with a lemon aioli dipping sauce and fresh lemon wedges

Lemon peppered squid sticks \$75 – 50 pieces GF
Accompanied with a sweet soy and ginger dipping sauce and fresh lemon wedges

Asian selection \$70 – 80 pieces
A selection of mini chicken Dim Sims, cocktail vegetable spring rolls, vegetable samosas and Shitake mushroom puffs served with mixed dipping sauces

Pastries \$70 – 48 pieces
A combination of cocktail pies, assorted mini quiches and spinach and feta filo parcels

Chicken satay skewers \$80 – 40 pieces GF
Marinated in a house-made peanut satay

Pizza \$70 – 30 pieces V
A mixed selection of house-made pizzas

Arancini balls \$70 – 45 pieces V
A selection of three flavours: beetroot and goats cheese, basil and feta and pumpkin and pine nut

Duck wontons \$75 – 40 pieces
House made duck wontons served with a sweet soy and galangal dipping sauce

Gourmet pies \$75 – 40 pieces
Mini lamb ragout pies with a parmesan mash finished with a Beerenberg tomato chutney

Gourmet Cold Platters

Tartlets \$65 – 40 pieces V
Caramelised onion and goats' cheese

Assorted Canapés \$80 – 60 pieces V
Toasted croutons with a selection of finishes: roma tomato, bocconcini and basil pesto with Spanish chorizo, roasted capsicum and olive tapenade

Sushi \$85 – 60 pieces V & GF
A selection of fillings served with a soy dipping sauce

Cheese Selection \$85
A selection of Cheddar, King Island Blue Vein & King Island Brie cheeses served with water crackers, mixed nuts, apricots and fresh strawberries

Dips \$60 V & GF
Trio of chefs dips with char grilled pita bread and vegetable crudities

Gourmet Dessert Platters

Dessert Selections \$70 each – 45 pieces

Vodka Jelly Cups
Raspberry and vodka jelly set in mini chocolate cups

Chocolate Brownies
Double chocolate chip brownie smothered with mixed berry coulis

Cinnamon Jam Drops
Cinnamon jam drops, a cinnamon short bread with a gooey plum centre

Chocolate Tarts
Bitter sweet chocolate tarts finished with fresh whipped cream

** All dietary requirements are catered for.
** Selections may contain traces of nuts.
Please notify the functions team of any allergies.*

FUNCTION AGREEMENT



DETAILS

Name of Hirer/Organiser

Contact phone no.

Email

Function Date

Venue (room)

Min. number of guests

Min. agreed Bar TAB

Min. \$ per person on Cocktail Food/Set Menu selection

Deposit amount

Date paid

Receipt no.

I acknowledge that I have read and fully understand the Terms and Conditions outlined in this Function Pack and I am willing to abide by them. Furthermore, I am aware that should I, or any guests, fail to comply with these terms and conditions it may result in the cancellation or termination of my function which will also result in the loss of any monies paid.

Signed (Hirer)

Signed (Function Manager)

Name

Name

Date

Date

CREDIT CARD AUTHORITY

This completed and signed form serves as authorisation for The Oriental Hotel to debit the Credit Card number provided for the total outstanding cost of the proposed function, no earlier than the nominated date of your event, should alternative means of payment not be arranged:

I, _____ (Hirer/Organiser/Parent/Guardian) residing at

(billing address)

hereby authorise the following credit card to be held as security for the function outlined above, and acknowledge that charges including, but not limited to, damage charges, excess cleaning charges and any outstanding monies owing after the function may be charged to this card.

PAYMENT

Visa MasterCard AMEX

Name

Signature

Number

Expiry Date

These card details are taken as a security precaution only – all attempts at personal contact will be made prior to any charges being placed on this card.

FAQ'S

What time does my party have to finish?

For functions booked in Dynasty Room or CHI Upstairs – Friday and Saturday nights until 12.30am the following morning. Extended hours are negotiable – additional charges apply. Other areas of the hotel are subject to regular closing times.

Can I bring a cake?

Yes you can, and we will refrigerate it for you if necessary. We will provide a cake table and our kitchen can cut and serve your cake – a \$50 fee applies. For restaurant and dinner bookings, a cake charge of \$1.50 per person applies and includes garnishes.

Can I decorate the room?

You are welcome to decorate the facilities to your desires. NO sticky tape is to be used on our painted walls and any damage sustained will be charged to the hirer/organiser. We can supply tea light candles for evening functions at no additional charge.

Can I have my 18th birthday at The Oriental?

Unfortunately we do not host 18th birthday parties for security reasons.

Can minors attend functions?

The Oriental Hotel operates in accordance with South Australian Liquor Licensing Laws. All minors must be accompanied by their parent or legal guardian and must vacate the premises by 12 midnight. It is an offence to serve or have someone supply liquor to a minor.

Does The Oriental supply security guards?

The Oriental Hotel will have security guards on duty for Friday and Saturday nights who will oversee the general safety of the hotel and its patrons. Dynasty functions with attendance in excess of 80 guests will require additional security. The hirer/organiser will be responsible for the additional charges of \$40.00 per hour (max. of 5 hours), and will be charged to your final account.

Can I bring my own food?

Unfortunately not. Our kitchen offers a range of hot and cold cocktail style platters and can tailor the menu to suit all dietary requirements. Please notify the functions team of any allergies and/ or special requirements at least 14 days prior to your event.

TERMS & CONDITIONS

Bookings and Confirmations

CHI Upstairs –

'Tentative' bookings place a hold on the room for 7 days. After this time, a non-refundable deposit of \$200.00 will be required to confirm the booking and secure the room for your function. If no deposit is received, and no other arrangements are made, the 'tentative' booking will be removed and the space made available to other interested parties.

DYNASTY –

Regrettably no 'tentative' bookings are accepted due to its popularity. A \$200.00 non-refundable deposit is required at the time of booking. The 'Function Agreement' must be completed within 7 days from receipt of deposit payment.

Cancellations

Deposit payments are non-refundable. If 28 days or less notice is given, any extra monies paid will not be refunded. No charges are incurred for cancelling a 'tentative' booking, but we do ask for a courtesy phone call.

Payment

Full payment is to be settled on the day/night of your function. All major bank cards, MasterCard, Visa, AMEX and cash payments are accepted. Regrettably, cheques are NOT accepted.

Cleaning

General cleaning is included in your use of the room for hire, however if Management deems the cleaning to be excessive, additional fees may be incurred.

Responsibility and Liability

The Oriental Hotel will not take any responsibility for injury, damage to or loss of equipment, merchandise or personal property of guests left on the premises prior to, during or after a function. The Oriental Hotel reserves the right to refuse service or to remove patrons for inappropriate or offensive behaviour.

Damages

Organisers are financially responsible for any damages or breakages sustained by the hotel, and are wholly responsible for the actions of their guests during the function. The Oriental Hotel reserves the right to terminate a function at any time if the organisers or guests behaviour is inappropriate or offensive.