



SEACLIFF BEACH HOTEL

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Thank you for your interest in the Seacliff Beach Hotel for your next event.

Our beachfront location makes the ideal venue for any function, boasting sea views from your exclusive balcony and large open windows.

Please find following our function package for your perusal. We offer a range of half day, full day and night time packages. With catering from sit down dinners, working lunches to finger food. Should you require something different, the Seacliff Beach Hotel can tailor a package that is perfect for your needs.

The Blue Swimmer Room is ideal for any corporate event or exclusive function. It is a fully catered room offering a great selection in food and beverage. This is our private function room boasting its own bar, amenities and exclusive entrance to the top carpark.

The Bucket and Spade offers exclusive use of the northern end of the bar for casual cocktail functions. The area is available 6 days a week (excluding Friday nights), incorporating our own entertainment Thursday, Saturday & Sunday, this area has a great atmosphere and also contains your very own section of our famous balcony which is overlooking the beautiful Seacliff beach.

Please feel free to contact us if you would like to arrange a time to see our facilities or if you have any further queries.

SEACLIFF BEACH HOTEL



TERMS & CONDITIONS

MENU & BEVERAGE SELECTION

Food & beverage selection must be advised 5 working days prior to the function.

Final numbers must be confirmed 2 working days prior to the function date.

While we make every effort to maintain our current prices and selections, they are subject to variation in the event of unforeseen circumstances. Beverages will be charged according to current bar prices within the venue. All prices are inclusive of GST.

Please advise us of any vegetarians or food allergies so we can make the appropriate arrangements to your menu.

ROOM HIRE FEE

The Room Hire Fee is required as confirmation of all function bookings. This Room Hire Fee is non-refundable. Tentative bookings will only be kept for one week. Management reserves the right to cancel the booking and allocate the venue to another client if confirmation is not received.

PAYMENT

Separate accounts are not accepted. Full payment must be received prior to or on the conclusion of the function. Payment methods accepted include cash, all major credit cards and company cheques. Personal cheques are not accepted.

CANCELLATION

If a booking is cancelled inside of 30 days prior to the booking date room hire payment is forfeited, unless re-booked.



LICENSING

Due to our licence the hotel premises will close at midnight. No food or beverage will be served after **11:45pm**, and no alcohol or food is to be taken from premises, unless authorised by management of the Seacliff Beach Hotel. Alcohol must not be supplied to patrons under the age of 18, and a parent or legal guardian must accompany them.

LIABILITY

While we are committed to the highest level of patron care, we are not responsible for the theft, damage or loss of any goods, or insurance for any injury, damage or loss associated with any event. If the Seacliff Beach Hotel has reason to believe that the function will affect the Seacliff Beach Hotel or its clients, business, security or reputation, the Seacliff Beach Hotel reserves the right to cancel the function without liability and terminate any and all contracts and agreements with the client. Any disorderly behaviour by the client, any guest or person attending the function may result in that person(s) in being removed from the premises without liability. If at any stage the Seacliff Beach Hotel believes that disorderly or unruly behaviour will affect the business, safety and security or reputation, the Seacliff Beach Hotel reserves the right to cease the function and all pre-ordered or consumed food and any beverage consumed up until this time are to be paid for.

SUPPLY OF ALCOHOLIC BEVERAGES

The Seacliff Beach Hotel reserves the right to refuse the supply of alcoholic beverages to any guest or person attending the function or otherwise at the venue at its sole discretion without liability

CONDUCT

A dress code does apply to Seacliff Beach Hotel. Dress must be neat, clean and in a good state of repair irrespective of fashion trends. The management reserves the right to exclude or eject any objectionable person from Seacliff Beach Hotel without liability.



RESPONSIBILITY

The client is financially responsible for any damage that is sustained to the venue or any other property owned by or in the care and custody of the Seacliff Beach Hotel or theft of the same which caused by the client or any guests or other person attending the function.

AUDIO & EFFECTS

The Seacliff Beach Hotel does offer use of an in house CD player (not available in bucket and spade bar). Any outside equipment or entertainment must be first approved by the Seacliff Beach Hotel. Any and all equipment or entertainment used must abide by the safety and sound regulations agreed by the Seacliff Beach Hotel. Any failure to adhere to this will result in the closure of the function. All pre-ordered and consumed food and any beverage consumed up until this time are to be paid for.

Under no circumstances are pyrotechnics, bubble or smoke machines to be used within the venue unless approved by the Seacliff Beach Hotel.

TIMING

The minimum spend of a room applies to a five hour duration. Any additional time may incur an additional charge of room hire applicable by the hour. Additional time will be at the manager's discretion.

CONFIRMATION

When confirming the booking of the function, the Room Hire Fee must be paid as stated. The Terms and Conditions must be read a signed, and given to the Seacliff Beach Hotel at the time of paying the Room Hire Fee. When final confirmation of all function details are agreed too, a function agreement outlining all details must be signed and approved by the client and Seacliff Beach Hotel. Any changes made to the function agreement must be signed and agreed upon by the client and Seacliff Beach Hotel.

ACCEPTANCE

I accept the terms and conditions as set out above.

Name (sign & print):..... **Date:** / /.



BLUE SWIMMER INFORMATION

Location Upper Level

Capacity

Cocktail	120
	(140 including balcony use)
Sit down Dinner	80
Theatre style seminar	80
'U' shape conference	30
Boardroom layout	30
Breakaway layout	70

Room Hire \$300.00

Food Spend \$800 Minimum (Friday evening – Sunday only)

Music Overhead PA suitable for background music

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SEACLIFF BEACH HOTEL

BLUE SWIMMER INFORMATION

- Entertainment** Live acts on request or as per arrangement by client in agreement with Seacliff Beach Hotel management. (Please Note: Due to our Liquor Licence live acts can not consist of more than two musicians)
- Room Hire** As confirmation of your booking a \$300 Room Hire Fee must be received. *Full payment must be received prior to the function.*
- Please Note:** Tentative bookings will only be kept for one week. Management reserves the right to cancel the booking and allocate the venue to another client if confirmation is not received.
- Decoration:** The Seacliff Beach Hotel supplies all linen and cutlery requirements. All decorations to be used for the function must be first approved by the Seacliff Beach Hotel. Any damage or extra cleaning required due to the use of decorations may incur a fee of \$100.00. A time can be made to come in and decorate prior to the commencement of the function.



BUCKET AND SPADE BAR INFORMATION

Location	Upper Level
Capacity	Cocktail 80 (90 including balcony use)
Room Hire	\$200.00
Food Spend	\$600 Minimum
Music	Saturday – Acoustic Duo (various artists) 8:00 till close Sunday – Acoustic Solo (various artists) 4:00 till 8:00
Entertainment	Live acts on request or as per arrangement by client in agreement with Seacliff Beach Hotel management. (Please Note: Due to our Liquor Licence live acts can not consist of more than two musicians and can not be arranged Saturday or Sundays)
Room Hire	As confirmation of your booking a \$200 Room Hire Fee must be received. <i>Full payment must be received prior to the function.</i>
Please Note:	Tentative bookings will only be kept for one week. Management reserves the right to cancel the booking and allocate the venue to another client if confirmation is not received.
Decoration:	The Seacliff Beach Hotel supplies all linen and cutlery requirements. All decorations to be used for the function must be first approved by the Seacliff Beach Hotel. Any damage or extra cleaning required due to the use of decorations may incur a fee of \$100.00. A time can made to come in and decorate prior to the commencement of the function.



Menu option 1

Full day \$35 per person

Half day \$25 per person

All day

- Freshly brewed coffee and tea
- Water

Morning tea

- Assorted mini muffins & Danish pastries

Lunch

- Chef's selection of gourmet baguettes
- Variety of mini gourmet pies w/chunky tomato relish
- Fresh garden salad with a balsamic vinaigrette

Afternoon tea

- An assortment of biscuits and cakes

Optional extras

Cheese platters...an assortment of Australian cheese including Southcape camembert, Tilba Vintage and King Island 40's blue.



Menu option 2

Full day \$45 per person

Half day \$35 per person

All day

- Freshly brewed coffee and tea
- Water

Morning tea

- Assorted mini muffins and Danish pastries
- Fresh fruit platter

Lunch

- House made Soup with thick crusty bread
- Variety of mini gourmet pies
- Fresh herb crumbed barramundi gujons
- Chef's selection of gourmet baguettes
- Fresh garden salad with a balsamic vinaigrette

Afternoon tea

- House made scones with jam and cream
- An assortment of biscuits and cakes

Optional extras

- Cheese platters...an assortment of Australian cheese including Southcape camembert, Tilba Vintage and King Island 40's blue.



Menu option 3

Full day \$60 per person

Half day \$45 per person

All day

- Freshly brewed coffee and tea
- Water

Morning tea

- Assorted mini muffins and Danish pastries
- Fresh fruit

Lunch

- House made Soup with thick crusty bread
- Variety of mini gourmet pies
- Chef's selection of gourmet baguettes
- Fresh garden salad with a balsamic vinaigrette
- Cheese platters...an assortment of Australian cheese including Southcape camembert, Tilba Vintage and King Island 40's blue

Afternoon tea

- House made scones with jam and cream
- An assortment of biscuits and cakes

If none of the above meal options suit you or your guests, just ask & we'll create a menu that suits your liking & your budget



Available extras

- jugs of soft drink or juice \$10.30
- red bull \$6.20 per can
- dips platters \$35 per platter
- Fresh fruit platter \$42 per platter
- an assortment of finger food platters
- a range of wines to suit all tastes
- drink packages available on request

Equipment and Services

- photocopy service 20c per copy
- faxing service 50c per fax
- whiteboard with markers \$35
- projector screen \$30
- note book and biro \$7 per person
- lectern \$10
- DVD player and plasma screen \$25

Room hire

- All day room hire Monday - Friday \$300
- 5 hour room hire Friday night - Sunday \$300
- All other room hire times negotiable



SEACLIFF BEACH HOTEL

SET MENU OPTIONS

Entrée Selections

- Roasted baby beets, goat's cheese and rocket filo with tomato and roasted red capsicum coulis
- Marinated tiger prawn cutlets on coconut basmati rice with cucumber and coriander raita
- Baharat spiced lamb cutlet on tomato and onion confit tart with rocket pesto
- Asian chicken salad on sprouts, cos lettuce, snow peas and cherry tomatoes with a sweet soy dressing
- Spring smoked salmon on blue swimmer crab omelette with lime and chilli aioli
- Wild mushroom risotto w/garlic, fresh thyme, oregano, shaved parmesan & white truffle oil



Main selections

- Grazier's char grilled porterhouse steak on herb kípfler potato with roast tomato infused hollandaise
- Baked barramundi on basil and olive couscous with pecorino and wild roquette pesto
- Oven baked chicken breast filled with a Tuscan style mousse, served on a garlic & herb risotto cake w/horseradish cream
- Char grilled Lamb Backstrap with roasted eggplant, zucchini and capsicum ratatouille with lemon extra virgin olive oil
- Caramelized onion and thyme tart with swiss mushroom, leek and parmesan served with steamed asparagus
- Sesame crusted Atlantic salmon served on a on basil, kalamata olive + slow roasted tomato salad w/lemon infused basil pesto



Dessert selections

- sticky date and fig pudding with butterscotch sauce
- lemon citrus tartlet with red current compote and double cream
- macadamia nut tartlet with Frangelico anglaise
- individual baked cheesecake with mixed berry coulis and almond biscotti
- wild berry tart with a sweet pastry case lined with dark chocolate and filled with Cointreau infused berries and double cream
- individual flourless chocolate cake with whiskey fudge sauce and almond praline

If you would like to provide a cake and have it served as dessert we can offer cake cutting. Served with raspberry coulis and fresh cream for \$1.50 per plate

Two Courses

Set Entrée & Set Main \$35.90
Set Main & Set Dessert \$36.90
Set Entrée & 2 Set Main \$37.90
Set 2 Entrée & 2 Set Main \$38.90
Set 2 Main & 2 Set Dessert \$39.90

Three Courses

Set Entrée, Main & Dessert \$45.90
Set Entrée, 2 Main & 1 Dessert \$46.90
Choice 2 Entrée, 2 Main, 2 Dessert \$48.90
Choice 2 Entrée, 3 Main, 1 Dessert \$50.90
Choice 2 Entrée, 3 Main, 2 Dessert \$52.90



COCKTAIL MENU

trio of dips \$35

the seacliffs own dips made in house served w/vegetable crudities
& oven baked pita bread

vietnamese cold rolls (30 rolls) \$45

fresh vegetables & chicken wrapped in rice paper & served w/a light spicy dipping sauce

chicken & marinated vegetable tartlets (30 pieces) \$47

lightly seasoned & poached chicken mixed through marinated vegetables served in savoury tartlets
w/semi dried tomato pesto

mini baguettes (approx. 25 pieces) \$37

a selection of fresh made baguettes including virginian ham, chicken, marinated vegetables &
continental meats.

bruschetta platter (approx. 30 pieces) \$32

a mix of tomato, fresh basil w/extra virgin olive oil & smoked salmon, caper & spanish onion served
on toasted french sticks

olive & pine nut crostini \$34

toasted mini baguettes topped w/green olive & pine nut paste & fresh shaved parmesan cheese

smokey bay oyster platter (3 dozen) \$89

freshly shucked oysters kilpatrick, naked & shallot & red wine vinegar



gourmet pies (36 pieces) \$50

a selection of cocktail pies including pepper beef, rosemary lamb & chicken & veg served w/tomato relish

homemade pizzas \$49

*a variety of fresh made pizza's includes hawaiian & supreme.
vegetarian option available*

blue swimmer platter \$65

barramundi gujons, panko prawns, soft shell crab & marinated squid tentacles served w/homemade tartare sauce & lemon wedges

malaysian satay's (38 pieces) \$65

asian marinated beef & chicken satay's served w/a spicy peanut sauce

southern fried chicken \$49

*juicy pieces of breast fillet coated in our own herbs & spices.
served with sour cream & creole sauce*

thai prawn skewers (30 pieces) \$59

marinated in thai spices & served w/a spicy dipping sauce & prawn crackers

tandoori chicken (approx 45 pieces) \$49

chicken tenderloins in mild indian spices served with a coriander & mint raita

swiss mushroom & rocket triangles (30 pieces) \$49

slow cooked mushrooms mixed w/wild rocket & pecorino cheese & served in crispy filo pastry

pork & veal koftas (30 pieces) \$49

cooked on the grill & served w/ a orange & cumin yoghurt