

Only at
THE
BELGIAN

A LITTLE BIT ABOUT US

The Belgian Beer Café 'Oostende' is an embassy of the Belgian beer, café & eating culture, which opened its doors in 2002. It offers a truly 'one off' experience for Adelaide.

Presiding over Ebenezer Place (just off Rundle Street) here, genuine hospitality is key, as you are a true guest in our Belgian home.

The Belgian Beer Café's facilities, personalised service and extensive range of product offerings enable us to help you create a truly memorable event. Whether it be a product launch, board meeting, social event or something special such as a birthday, the Belgian Beer Café can make it happen.

With an in-house event management team, the Belgian Beer Café can cater for your every event need. We'll help bring your event ideas to life!



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FUNCTIONS *Only at* THE BELGIAN

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THE SPACE

Located on the Belgian Beer Café's first floor, Level One has a sense of "You have arrived!" as soon as you set foot in the venue.

Encompassing a private balcony and bar this character driven space combines soft lighting and raw brick as the background to your next event.

Audio Visual: 50 inch LCD TV : Ipod connectivity : wireless microphone : independent audio : WiFi : ceiling mounted data projector & pull down screen



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SET MENU

COURSE OPTIONS

2

1 E + 2 M or 2 M + 1 D = \$ 45pp
2 E + 3 M or 3 M + 2 D = \$ 49pp
3 E + 3 M or 3 M + 3 D = \$ 55pp

3

1 E + 2 M + 1 D = \$ 58pp
2 E + 2 M + 2 D = \$ 64pp
3 E + 3 M + 3 D = \$ 70pp

entrées

Chicken bitterballen, french dijon, beetroot relish

Twice cooked pork belly, cauliflower & truffle puree, blue cheese, sweet pickled onion (GF)

Mouclade mussels, cream, diced vegetables, truffle oil (GF)

Vegan lasagne (V)



mains

Beef rib fillet 300g, cafe de paris, kipfler potatoes (GF)

Chicken supreme, fricassee sauce, speck & sage stuffing, wild mushroom

Confit duck leg, crumbed duck galette, french lentils, jus

Grilled salmon, snake bean & rocket salad, goats curd, smoked almonds

Baked sweet potato, kidney bean salsa, hommus, tomato concasse

Moules, pomme frites, choice of broth -

- Provençalé - traditional tomato sauce, peppers, olives, capers
- A la Meuniere - butter, thyme, white wine, garlic
- Paddestoel - mushroom, garlic, cream, white wine, truffle oil
- Bloody Mary - tomato juice, vodka, tobasco, celery

sides

all sides are made to share

Pomme frites, house mayonnaise

Sautéed greens

Fresh garden salad, fine herbs



desserts

Belgian waffle, banana, chocolate sauce, vanilla bean ice cream, peanuts

Eton mess, blueberry, candied pistachio (GF)

Wet chocolate pudding, double cream, strawberries

Pot de creme, double cream, crushed nuts (GF)

Selection of fine cheese, fig jam, lavosh (GFO)

Dietary requirements will be catered for as per our terms & conditions.

(V) vegetarian (GF) gluten free (GFO) gluten free option on request

PLATTER MENU

OPTIONS

Minimum 20 guests. Platters are circulated once then placed down for guest to help themselves. Full canape service, waiters carry food around to your guests for the duration of the package.

\$15pp 3 options + service 1hour

\$24pp 4 options + service 1hour

\$35pp 6 options + service 2hours

\$45pp 8 options + service 3hours

on arrival

Dips & marinated olives w' char grilled pita **\$50 (V)**

Pate w' serrano, whipped goats curd, cornichons, sweet & sour onions & grilled ciabatta **\$65**

flat breads

Eggplant, zucchini, eggplant, fetta, rocket **\$80 (GFO)** (40 pieces)

Leg ham, mushroom, kalamatas, bocconcini & basil **\$80 (GFO)** (40 pieces)

Prosciutto, fresh tomato, basil & parmesan **\$80 (GFO)** (40 pieces)

extras

sliders \$5ea
(min order 20)

Brioche bun with -

- Angus beef, gruyere cheese, bacon jam, gherkin & cos
- Pulled pork & apple slaw
- Mushroom, romesco & cos

dessert

Individual cake pieces platted \$1.50pp

Individual cake pieces platted & garnished \$2pp

Cake served on a platter \$30

No charge for BYO cupcakes

Belgian waffle chunks w' caramel & chocolate sauce \$2ea

Cheese, fruit, fig & lavosh

\$80 (per platter)

meat options

Malaysian satay chicken w' crushed nuts & fresh coriander \$72 (24 pieces)

Baby baked potatoes w' bacon, spring onion & sour cream \$80 (GFO) (40 pieces)

Chicken & leek mini pies \$65 (24 pieces)

Moroccan lamb mini pies \$65 (24 pieces)

Hand made beef & potato mini pies \$84 (24 pieces)

Crispy pork belly w cherry jam, sauerkraut \$90 (25 pieces)

Panko crusted prawns w' preserved lemon mayonnaise & baby cos \$60 (20 pieces)

Salmon rillette wrapped in charred zucchini \$84 (25 pieces)



vegetarian options

Frittata w' swiss gruyere cheese \$80 (V, GF) (40 pieces)

Spring rolls w' asian sauce \$70 (V) (96 pieces)

Cherry tomato, provolone & basil pesto tart \$80 (V) (40 pieces)

Spinach & ricotta rolls w' tomato relish \$65 (V) (24 pieces)

Crostini, ricotta, caramelised fig \$80 (V) (40 pieces)

Wild mushroom arancini w' truffle mayonnaise \$80 (V) (25 pieces)

Hand made vegetarian mini pasties \$84 (24 pieces)

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DRINKS PACKAGES

options

CASH BAR

Cash bar facilities are available but are not included as part of your minimum spend.

BAR TAB

You can nominate the limit and the drinks available on your tab.

SUBSIDISED

PACKAGE

Guests pay a nominal amount for each drink and the remaining is on your tab.

Price per person per hour.
Minimum 20 guest required. Spirits not included.

basic

2hrs **\$25pp** 3hrs **\$35pp**

4hrs **\$45pp** 5hrs **\$55pp**

Growers Gate Brut Cuvee South Australia

Growers Gate Sauvignon Blanc South Australia

Quarisa Johnny Q Shiraz New South Wales

Stella Artois

Cascade Premium Light

James Squire Orchard Crush Cider

superior

2hrs **\$32pp** 3hrs **\$42pp**

4hrs **\$52pp** 5hrs **\$62pp**

Bird In Hand Sparkling Adelaide Hills

Skillogalee Riesling Clare Valley

Babich Sauvignon Blanc New Zealand

Charles Melton Shiraz Barossa Valley

Penley Estate Phoenix Cabernet Sauvignon Coonawarra

Stella Artois

Hoegaarden

Cascade Premium Light

James Squire Orchard Crush Cider



ultimate

(minimum 35 guests)

3hrs **\$49pp**

4hrs **\$59pp** 5hrs **\$69pp**

Duperrey Brut France

Shaw & Smith Sauvignon Blanc Adelaide Hills

Paracombe Pinot Gris Adelaide Hills

Rockford Alicante Barossa Valley

Teusner Avatar GSM Barossa Valley

Seize The Day Shiraz Barossa Valley

Stella Artois

Hoegaarden

Leffe Blonde

Leffe Brune

Belle Vue Kriek

Cascade Premium Light

Adelaide Hills Apple Cider

All packages come with a selection of soft drinks & juice.

All beverages are subject to availability. Spirits can be added to your account or can be paid for separately by your guest.



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BOOKING DETAILS

access

Midday Event (12noon - 5pm)

Dinner / Evening Event (6:30pm - midnight / 1 am)

**For setup times please discuss with our functions coordinator as this will depend on other bookings.*

booking deposit

We are happy to hold a tentative booking on your request for up to one week. At this time a deposit will be required to secure your booking date & session time.

\$200 deposit required

(this will be taken off your total bill on the day/night).

parking

Wilsons Parking 8 Union Street Adelaide SA

<http://www.wilsonparking.com.au/go/wilsoncar-parks/sa/union-street>

On Street Parking

Generally up to 3 hours before 6pm – unlimited after 6pm (check street signage).

room hire & min spends

LUNCH 7 DAYS

\$100 room hire + \$250 min spend on food

OR

If the host agrees to a min spend of \$800 on food, the room hire will be waived

DINNER / EVENING SUNDAY – THURSDAY

\$100 room hire + \$250 min spend on food

OR

If the host agrees to a minimum spend of \$800 on food, the room hire will be waived

DINNER / EVENING FRIDAY & SATURDAY

\$350 room hire + \$500 min spend on food + \$500 min spend on beverage

OR

If the host agrees to a minimum spend of \$3500 on food & beverage, the room hire will be waived

(the above is based on the expense of the host, not based on bar purchases by guests on the night).

terms & conditions

1. A booking confirmation form acknowledging the following terms & conditions must be completed and emailed to us at belgian.beer.cafe@alhgroup.com.au

2. All functions must adhere to the minimum catering spend as per agreed at the time of booking and outlined on the Booking Form.

3. Credit card details are required in order to secure a booking.

4. All functions held on a Sunday or Public Holiday will incur a fee of \$500 above the agreed upon minimum spend.

5. Clients are responsible for any damages which occur during an event.

6. Perishable items which are not collected within two days of the function will be disposed of. All other items will incur storage and/or disposal charges.

7. Final numbers must be confirmed one week prior to the function and catering options two weeks prior.

8. All dietary requirements must be made at the time of final numbers. Any dietaries which are presented on the day of the event will incur additional charges.

9. Additional security may be required for large functions due to increased capacity in the venue. If required, costs will be explained at the time of booking.

10. All cancellations are to be made in writing or by email.

11. If the booking is cancelled less than four weeks prior to the function, the credit card will be charged 50% of the total amount agreed upon.

12. If the booking is cancelled less than one week prior to the function, the credit card will be charged 75% of the total amount agreed upon.

13. If the booking is cancelled less than 48 hours prior to the function, the credit card will be charged the total minimum spend agreed upon.

15. Please note that all menus are subject to change.

BRING *your* EVENT TO LIFE!

BIRTHDAYS | CHRISTENINGS | SEASONAL EVENTS | CORPORATE FUNCTIONS

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