

# Jolleys Boathouse



## Functions at Jolleys Boathouse

Jolleys Boathouse provides the perfect setting for your next event. We specialise in providing the best regional food of the season, flexible menu options and innovative dishes to ensure your function is unique and memorable.

### **We offer two function spaces....**

**The Private Dining Room** located on the first floor of the restaurant, overlooking the River Torrens and surrounding parklands....a perfect spot for intimate functions.

**The Main Restaurant** on the ground floor features a private terrace and uninterrupted river views.

This venue is designed to for larger corporate groups and wedding receptions.

# Sit Down Functions

Upstairs 20-64 guests + Downstairs 60-120 guests

Our three course function menu begins at \$80.00 per head – this is inclusive of set entrée, main and dessert, bread, side dishes and tea or coffee per guest.

ADD an extra Choice! - \$5 extra entrée, \$10.00 extra main + \$5 extra dessert.

**(For example, a menu consisting of 2 entrees, 2 mains and 2 desserts would be \$100.00 per head)**

## Additional items available ~

Chefs Selection Canapes on arrival @ \$9.50 per person

Platters of Australian and imported cheese @ \$8.50 per person

## Entrée

Kingfish Sashimi, Coconut, Thai Basil, Green Chilli and Finger Lime, Nuoc Cham.

Grilled Halloumi Cheese, Quinoa Tabbouleh, Zucchini, Mint & Pine Nuts.

Cured Ora King Salmon, Baby Beets, Pickles Fennel, Apple & Horseradish.

Shaved Mayura Station Wagyu Rump Cap, Kohlrabi, Caper Leaves & Dijon.

House Cured Bresaola, Torn Figs, Gorgonzola, Rocket & Basil.

Roast Duck Leg, Red Curry and Coconut Sauce, Holy Basil and Peanuts.

Caramelised Pork Belly, Green Papaya, Chilli and Peanut Salad, Red Chilli Nam Jim.

## Main

Char Grilled Scotch Fillet, Crushed Potatoes, Horseradish & Grain Mustard Butter.

Miso Glazed Beef Fillet, Smoked Eggplant, Broccolini, Shiitake Mushrooms, Edame, Asian Black Pepper Sauce.

Pan Fried Potato Gnocchi, Slow Cooked Lamb, Peas, Pangratto & Pesto.

Peppered Kangaroo Loin, Sweet Potato Mash, Warrigal Greens, Beetroot Jam, Red Wine and Blueberries.

Harissa Spiced Flathead Fillets, Moroccan Eggplant Salad, Tahini and Lemon Yoghurt.

Crisp Skin Cone Bay Barramundi Fillet, Saffron Fregola, Chorizo, Prawns & Capsicum.

Duck & Mushroom Pie, Crushed Peas, Madeira Jus.

Chermoula Spiced Lamb Loin, Quinoa Tabbouleh, Moroccan Eggplant Salad.

***All Mains are served with Seasonal Side Dish.***

## Dessert

Whipped White Chocolate and Black Sesame, Puffed Wild Rice, Rock Melon, Coconut Caramel.

Buttermilk and Vanilla Panna Cotta, Rhubarb, Blueberries and Strawberries.

Double Chocolate Marquis, Bitter Chocolate Sorbet.

Frozen Lemon Curd Parfait, Seasonal Berries Cocoa Soil.

Pavlova with Passionfruit Curd and Pure Cream.

Poached Vanilla Apricots, Baked Custard, Almond Crumble.

Roast Peanut and Caramel Semifreddo, Milk Chocolate Mousse.

# **Tasting Menu \$85 per person**

## **7 Courses (designed to share)**

### **Sample Menu Below**

Cured Ora King Salmon, Baby Beets, Pickled Fennel,  
Apple & Horseradish.

\*

Shaved Maura Station Wagyu Rump Cap, Kohlrabi, Caper Leaves & Dijon.

\*

Caramelised Pork Belly, Green Papaya, Chilli and Peanut Salad, Red Chilli Nam Jim.

\*

Crisp Skin Cone Bay Barramundi Fillet, Saffron Fregola, Chorizo, Prawns and Capsicum.

AND

Char Grilled Scotch Fillet, Chimmi Churri.

**(Including Side dishes of Roast Fingerling Potatoes + Char Grilled Broccolini with Chill, Garlic, Oregano)**

\*

Pavlova, Passionfruit Curd, Pure Cream.

**(individual dessert)**

\*

Australian and Imported Cheese.

## **Cocktail Parties**

***(Cocktail events are available in the private dining room only)***  
***Please select six options from the following list for your function.***

*South Australian Freshly Shucked Oysters*

Choose from Natural with Shallot Vinegar *or* Baked with Spinach and Spicy Cheese Sauce *or*  
Steamed with Shallot, Ginger and Soy *or* Jolleys Kilpatrick

Vegetable Pakoras with Minted Yogurt

Moroccan Lamb Kofta Balls, Baba Ghanoush

Corn, Crab and Coriander Fritters, Chilli Caramel

Chermoula Spiced Chicken Skewers, Harissa Sauce

Pea, Feta and Mint Polenta Bites

Soy Cured Tuna Skewer with Cucumber and Sesame, Ponzu Sauce

King Prawns with Lemon Mayonnaise

Chicken Liver Parfait on Toasted Brioche

Goats Cheese, Caramelised Onion and Thyme Tarts

Salt Cod and Parsley Fish Cakes

Popcorn Prawns with Crazy Water

Ham Hock and Gruyere Croquettes, Grain Mustard Aioli

Peanut Crusted Sticky Pork, Red Chilli Nam Jim

# Beverages

All wines listed are subject to availability and may be changed at any time.

Jolleys Boathouse can provide flexibility of beverage options for your function. Either choose a 3, 4 or 5 hour beverage package, inclusive of beer, wine, soft drink and juice, or select your beverages from our extensive list on a consumption basis.

## Silver Package

Coriole Prosecco NV  
Bethany Riesling 2017  
Handcrafted Fiano 2016  
Kalleske 'Clarry's' GSM 2016  
Pertaringa 'Undercover' Shiraz 2015

McLaren Vale, SA  
Eden Valley, SA  
Adelaide Hills, SA  
Barossa Valley, SA  
McLaren Vale, SA

Cascade Light  
Coopers Pale Ale  
James Boags Premium

A Selection of Juices and Soft Drinks

**3 Hours - \$ 50 pp**

**4 Hours - \$ 60 pp**

**5 Hours - \$ 70 pp**



## Gold Package

Nocton Pinot Chardonnay NV  
Skillogalee Riesling 2017  
K1 by Geoff Hardy Sauvignon Blanc 2017  
Kay Brothers 'Basket Pressed' Shiraz 2015  
Zema Cabernet Sauvignon 2013

Tasmania, SA  
Clare Valley, SA  
Adelaide Hills, SA  
McLaren Vale, SA  
Coonawarra, SA

Cascade Light  
James Boags Premium  
Heineken  
A Selection of Juices and Soft Drinks

**3 Hours - \$ 65 pp**

**4 Hours - \$ 70 pp**

**5 Hours - \$ 75 pp**



# Function Terms & Conditions

## 1. Minimum Numbers

1.1 The numbers below outline the required number to book a private room.

**Downstairs:** Sit Down: min. 60 guests; max. 120 guests \* **A minimum spend of \$12,500 is required to book out downstairs, regardless of numbers.**

**Upstairs:** Sit Down: min. 20 guests; max. 60 guests  
Cocktail: min.40 guests; max 110 guests

A \$250 room hire fee is payable for all functions held upstairs.

## 2. Confirmation and Deposit

2.1 Jolleys Boathouse does not accept tentative bookings. All reservations must be accompanied by a \$10 per head deposit and a completed terms and conditions form.

2.2 Management reserves the right to cancel any reservation not accompanied by a deposit.

2.3 Estimated final numbers are required 2 weeks prior to the function, and final numbers are to be confirmed 2 working days before the function.

## 3. Cancellation

3.1 All cancellations must be made in writing, addressed to the function coordinator.

3.2 Deposits paid are refundable up to 90 days prior to the function date.

3.3 After 90 days prior to the function, or in the case of non-arrival, cancellations shall forfeit all monies paid, and the restaurant reserves the right to charge for the numbers confirmed.

## 4. Pricing

4.1 All pricing is inclusive of Good and Services Tax. (GST)

4.2 Whilst every effort is made to maintain prices, all pricing may be subject to alteration prior to your function, and current pricing will be applied to your function.

4.3 All functions being held in the upstairs dining room will incur a room hire fee of \$250.

4.4 All functions being held on a Sunday or Public Holiday will incur a surcharge of \$10 per head.

4.5 A fee of \$250 will be applied to all weddings in the restaurant to cover the cost of linen, bridal skirting, and set up of bonbonniere and place settings.

## 5. Payment

5.1 All food costs are to be paid two working days prior to the function, at the time of confirming final guest numbers. The client is responsible for confirming final numbers and should they not be advised the client may be charged for estimated numbers

5.2 Beverage Packages must be paid at the time of food payment; beverage accounts on consumption must be settled at the conclusion of the function.

5.3 Jolleys Boathouse accepts payment via business cheque, credit card, eftpos, cash or electronic bank deposit.

5.5 Personal cheques will only be accepted by prior arrangement with management.

5.6 Invoicing of the final bill can be arranged for corporate function, however notification of this is required no later than 14 working days prior to the function date. Approval for invoicing is at the discretion of management and cannot be granted on the day/night of the function

## 6. Selection of Menu and Beverages

6.1 Menu selections must be made a minimum of 14 days prior to your function date.

6.2 Where menu has not been selected within this time frame, management reserves the right to select the menu on behalf of the client.

6.3 Beverage selections must be made at the time of food selection. Beverages are subject to availability at the time of your function, and should the selection not be available a suitable substitute may be made by management.

## **7. Timing of Functions**

- 7.1** Start and end times must be estimated at the time of booking, and confirmed not later than 10 days prior to the function, at the time of selecting food and beverages.
- 7.2** Departure for lunch functions is **no later** than 5pm and evening functions **no later** than 12am. Depending on availability, guests may be required to depart earlier.
- 7.3** Departure times may be strictly enforced; where departure times are not adhered to a charge of \$250 per hour may be applicable.
- 7.4** The bar closes for evening functions at 11.30pm, and 4.30 pm for lunch functions. Depending on availability, these times can be extended at a cost of \$250 per hour.

## **8. Entertainment**

- 8.1** Jolleys Boathouse reserves the right to approve all musicians, bands, DJs and other forms of entertainment prior to the function.
- 8.2** Bands, DJs, and dancing are not permitted in the upstairs dining room due to noise restrictions, however acoustic music is permitted subject to approval.
- 8.3** CDs and Ipods are compatible with our sound system and may be used during functions. The sound system is to be operated by Jolleys Boathouse Staff at all times.
- 8.4** Management reserves the right to control volume levels of entertainment at all times.
- 8.5** Entertainment is to cease at the time of bar closure.
- 8.6** Meals and beverages for entertainment providers are not included in package costs, and will be charged accordingly.

## **9. Deliveries**

- 9.1** All deliveries (e.g. cakes, flowers, wine, place cards etc) and their times are to be arranged with the function coordinator. Deliveries can be made the day of the function only.
- 9.2** All personal items, decorations and flowers must be taken at conclusion of the function.
- 9.3** Jolleys Boathouse Restaurant accepts no responsibility for goods left on the premises.

## **10. Liability**

- 10.1** The person named as Client/Company shall be responsible in full for all costs and charges as a result of the agreed reservation.
- 10.2** The Client/Company shall be liable for any damage sustained to the restaurant by the Client/Company and guests, agents for or other persons associated with the function, whether in the room allocation for the function or any other area of the property.
- 10.3** The restaurant and its employees or agents will not be liable for any injury, damage or loss of any nature, however caused (through negligence or not) suffered by the Client/Company or guests, agents for or other persons associated with the function, whether before, during or after the function.

## **11. Unforeseen Circumstances**

- 11.1** In the unlikely event of inability to comply with any of the provisions in this contract, by virtue of any cessation or interruption of utilities, electricity or gas supplies, industrial disputes, plant or equipment failure, unavailability of food stuffs, other unforeseen contingency or accident, the venue reserves the right to cancel any booking, and refund deposit paid, at any time.

**Jolleys Boathouse Restaurant reserves the right to alter any of the aforementioned conditions.**

Eat, Drink, be Jolley!.....



**Confirmation of Terms & Conditions**

Please note your reservation is not confirmed until receipt of this signed form & deposit.

Client Name: \_\_\_\_\_

Organisation: \_\_\_\_\_

Name of Event: \_\_\_\_\_

Postal Address: \_\_\_\_\_  
\_\_\_\_\_

Telephone (Business): \_\_\_\_\_

(After Hours): \_\_\_\_\_

(Mobile): \_\_\_\_\_

Email: \_\_\_\_\_

Facsimile Number: \_\_\_\_\_

Date of Function: \_\_\_\_\_

Estimated Number of Guests: \_\_\_\_\_

Guest Arrival Time: \_\_\_\_\_

Guests Departure Time: \_\_\_\_\_

Area for function:            Downstairs            Upstairs (\$250 Room Hire)

Function Type:            Sit Down            Cocktail

*Please Circle: Corporate/Engagement/Wedding Reception/Birthday/Other*

\_\_\_\_\_

Special Requirements: \_\_\_\_\_

\_\_\_\_\_

**Venue Agreement**

I/We \_\_\_\_\_ (the company/ client) hereby declare to have read, understood and abide by the Terms and Conditions of Jolleys Boathouse Restaurant.

I/We enclose a deposit of \$ \_\_\_\_\_, being a \$10.00 per head applied to the estimated number of guests attending.

Payment Method: (Please Circle One)

Visa            Mastercard            Amex            EFT (remittance advice attached)

Card Number: \_\_\_\_\_ Expiry Date: \_\_\_\_\_

Name on Card: \_\_\_\_\_ Signature \_\_\_\_\_