



450 Montague Road Modbury North SA 5092
T: 08 8264 5266 | E: functions@clovercresthotel.com.au
W: clovercresthotel.com.au

Celebrate
Functions
at the Clovercrest



Thank you for considering the Clovercrest Hotel for your Function.

We specialise in creating personalised functions to suit every budget, theme and special occasion.

With six different areas available for hire and numerous food options, we are sure to have the perfect combination for your next event.

Main Dining Room

Ideal for large functions including engagement parties wedding receptions or presentation nights.

This room seats 120-160 people comfortably.

For Cocktail parties it will accommodate up to 350 people.

The room boasts neutral decor, a stage and separate dance floor.

Room Hire for exclusivity is: \$300.00. Conditions Apply

Private Dining Room

With seating for 24 people, this room is perfect for Family Dinners and Corporate or Club Meetings.

Room Hire: \$50.00

Smithy's Bar

With a capacity for 150 guests for a Cocktail Party, this room is excellent for birthdays, engagements, club functions or any special occasion.

Large TVs perfect for photos to be displayed via USB, or you can bring your own music via an IPOD.

A juke box is also available.

It is also ideal for smaller sit down functions.

Smithy's Bar also includes the Beer Garden.

**Smithy's Bar is available for bookings after 7.30pm on Saturday nights. Conditions Apply*

Room Hire including Set Up cost is \$150.00

Front Bar

Our Front Bar is ideal for more intimate functions.

It caters for up to 90 guests (cocktail).

This bar also features a separate room which includes three 8-ball tables, a juke box and large TV.

Room Hire: \$100.00

Games Room

This is the separate room attached to the Front Bar.

Just perfect for an intimate party or wake.

Room Hire: \$100.00

The Hotel does not own the jukeboxes and therefore are not able to provide you with free music.

You may want to hire your own juke box, soloist, band or DJ.

Please discuss this with our Functions Coordinator.



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HOTEL



We require a minimum of four large platters for each function booking.

Each platter consists of approximately 30 pieces

\$50 Platter Options

Arancini Balls served with aioli
Vegetable Spring Rolls
Mini Dim Sims (fried)
Vegetable Samosas
Potato wedges with sweet chilli/sour cream
Assorted dips selection with toasted bread
Assorted fresh made sandwiches
Assorted mini quiches
Seasonal fruit platter

\$60 Platter Options

Crumbed Prawns served with tartare sauce
Salt & Pepper Squid served with aioli
Spinach & Fetta Triangles
Pies, Pasties and Sausage Rolls
Mini Bruschetta
Mini American Hot Dogs
Chickpea Falafels served with Hommos
Antipasto platter

\$70 Platter Options

Gourmet Pie Selection
Sliders platter choice
 Cheese Burgers
 Pulled Pork and Slaw
 Grilled Chicken & Avocado
 Mushroom, Feta & Beetroot
Tandoori Spiced Chicken Kebabs
Vietnamese Prawn Cold Rolls
Roast Truss Tomatoes and Mozzarella Tarts
Smoked Salmon and Cream Cheese Roulades
Rare Beef and Horseradish Crostini



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Sit Down Menu Options – Minimum 20 people

PACKAGE ONE

2 x Entree or 2 Dessert plus 2 x Main	\$20 per person
2 x Entree, 2 x Mains, 2 x Desserts	\$25 per person

Entree Options

Soup of the Day
 Tomato and Basil Bruschetta
 Salt & Pepper Squid served with lemon
 Arancini Balls served with Neapolitan sauce
 Olives, Feta Cheese, Dukkha, Olive Oil and Balsamic Vinegar served with toasted Turkish bread
 Crumbed Mozzarella Cheese Sticks served with Chipotle Mayonnaise

Main Course

Roast of the Day

Served with roasted potato and gravy

Chicken Parmigiana

Chicken Breast Schnitzel served with Neapolitan sauce, melted cheese and chips

Crumbed Garfish Fillets

Served with Lemon Wedges and chips

House Made Pot Pie

Served with creamy mashed potato

Seasonal Vegetable and Cashew Stir Fry

Tossed with egg noodles and hoi sin sauce

Gnocchi Bolognese

Slow cooked Veal and Pork Ragout served over Potato Gnocchi and finished with cream, herbs and parmesan cheese

Dessert

Apple Strudel served with vanilla custard

Vanilla Panna Cotta served with a raspberry sauce

Chocolate Mousse served with a fresh strawberry

Sticky date Pudding served with a caramel sauce

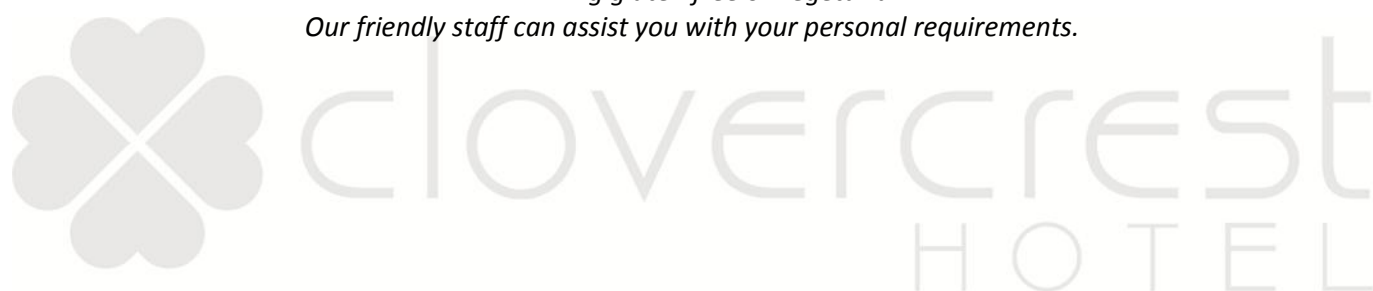
Brandy Snap Basket served with fresh strawberries, chattily cream

Pavlova served with fresh fruit and a passionfruit sauce

Please inform us if any of your guests have any special dietary requirements

- *Eg gluten free or vegetarian*

Our friendly staff can assist you with your personal requirements.





PACKAGE TWO

2 x Entree or 2 Dessert plus 2 x Main

\$30 per person

2 x Entree, 2 x Mains, 2 x Desserts

\$40 per person

Extra choice per course \$5 per head.

Entree Options

Soup of the Day

Served with Garlic Bread

Prosciutto Bruschetta

Toasted continental bread topped with caprice salad and shaved prosciutto

Warm Chicken Salad

Char grilled chicken tossed with lettuce, cherry tomatoes, cucumber, red onion with a balsamic dressing

House Dips

Two house dips served with toasted pita bread

Stuffed Mushrooms

Baked field mushrooms filled with Mediterranean vegetables with a pesto mayonnaise

Buffalo Wings

Spicy Chicken Wings served with a ranch sauce

Main Options

Chicken Breast

Basil marinated chicken breast served with parmesan risotto and a romesco sauce

Atlantic Salmon

Pan roasted salmon fillet served with pommes anna and hollandaise

Spinach and Feta Cannelloni

Baked with Neapolitan sauce and mozzarella cheese

Salt and Pepper Squid

Served with chips and lemon

Chicken Parmigiana

Chicken Breast Schnitzel served with Neapolitan sauce, melted cheese and chips

Lamb Shank

Slow braised lamb shank served in a rich sauce with creamy mashed potato

Dessert Options

Apple and Rhubarb crumble served with vanilla custard and cream

Chocolate Panna Cotta served with a raspberry sauce and gnash

Berry Mousse Tart served with a berry compote and cream

Chocolate Pudding with chocolate sauce and double cream

Brandy Snap Roulades filled with liqueur cream served with fresh strawberries

Warm Pecan Pie served with maple syrup and ice cream



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PACKAGE THREE

2 x Entree or 2 Dessert plus 2 x Main

\$40 per person

2 x Entree, 2 x Mains, 2 x Desserts

\$50 per person

Extra choice per course \$5 per head.

Entree Options

Prawn Cocktail

Thousand Island dressing, prawns, avocado, cos lettuce, lemon

Mushroom Risotto

Swiss brown mushroom and porcini risotto served on roast Portobello mushroom

Heirloom Tomato & Feta Tart

Served with basil and extra virgin olive oil and drizzled with a balsamic reduction

Japanese Chicken

Panko and Sesame coated chicken served with wasabi mayonnaise

Asparagus

Wrapped in prosciutto and served with hollandaise sauce

Farmhouse Pate

Served with chronicons, relish and croutons

Main Options

Porterhouse Steak 250gm

Served medium with pommes anna and red wine jus

Roasted Lamb Rack

Served with roast potatoes and finished with a garlic and rosemary sauce

Baked Chicken Breast

Wrapped in bacon and served with sautéed potatoes with a sage and leek sauce

Barramundi Fillet

Seared and served with a corn and tomato salsa with dill and lemon hollandaise

Pasta

Four cheese ravioli served with pepperonata and basil pesto cream

Pork Belly

Served with Nasi Goering topped with fried shallots and sweet plum and dark soy sauce

Dessert Options

Poached Adelaide Hills Pear with saffron and Moscato accompanied with ice cream

Double Chocolate Gnash Tart served with a raspberry sauce

Red Velvet Cake served with a caramel sauce and Chantilly cream

Salt Caramel Gateaux served with chocolate sauce and double cream

Brandy Snap Basket filled with Grand Marnier liqueur cream served with fresh berries

Baked Blueberry Cheesecake served with berry compote and Chantilly cream



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Terms & Conditions:

To secure your booking we require full payment of the Room Hire.
All tentative booking will be held for a period of 14 days from the inquiry date.
If at this time a deposit had not been received, the date will be released.

Final numbers are to be confirmed no less than 7 days prior to the function date. This number will indicate the final catering numbers and will be the minimum for which you will be charged.

All functions exclude any discounts or vouchers.

Food & Beverage Packages

Please view our cocktail and set menu Options.

We are more than happy to discuss other options to suit your needs.

A minimum food spend of \$250.00 is required (unless previously arranged) per function.
Final numbers are to be confirmed no less than 7 days prior to your function.

Beverage options are chosen at the client's discretion.
We are able to accommodate bar tabs, subsidised drinks or payment on consumption.
The function can be tailored to suit your needs.

Payments

Payments of any outstanding amounts are to be made either at the beginning or end of your event.
The Clovercrest Hotel accepts cash, Visa, Master Card, Amex and Diners.





Terms and Conditions

Licensing & Responsible Service of Alcohol:

Guests under the age of 18 years must be supervised at all times by a parent or legal guardian.

Minors must leave the premises no later than 12.00am.

Our Staff are unable to serve alcohol to any guests who are not able to produce suitable identification.

The Management & Staff of the Clovercrest Hotel adhere to the
Responsible Service of Alcohol Guidelines.

We reserve the right to refuse service to any person deemed unsuitable, and to eject any or all objectionable -
persons from the premises without liability.

Damages:

During the function, you are financially responsible for all damages and breakages
incurred to hotel property.

The Hotel will not accept any responsibility for the damage or loss of property
left in our venue prior to or after your function.

Food & Beverage:

With the exception of cake, you are not permitted & unless previously agreed upon to bring any food or liquor
into the Hotel for consumption by the client or any guests attending the function.

Cleaning:

General cleaning is included in the cost of your function however, if cleaning requirements are excessive,
additional charges may be incurred.

Decorations:

Please discuss when booking your function.

The room decorations are entirely the choice of the client within the Hotel guidelines.

Security:

The Hotel will have a licensed Security guard on premise for the duration of your function. Whilst security will be
available to you, they are not employed solely to work your function.

The Hotel will provide an additional Security Guard, the cost of which the client will be responsible for.

The Hotel will not allow 21st Birthday Parties to be held without a Security Guard.



CONFIRMATION SHEET

Please complete this form to confirm your booking

Function Date.....

Function Room.....

Type of Function.....

Name of Host.....

Contact Number.....

Email Address.....

Number of Guests Expected.....

Name of Company / Organisation (if applicable).....

Requirements.....

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Deposit Paid	Yes	No	Amount.....
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Receipt Number.....	Date.....
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