



FUNCTION PACKAGE 2026



WELCOME TO THE ALBION HOTEL

the albion hotel is a proudly family-owned and operated venue, located just 15 minutes from the adelaide cbd. warm, welcoming and community-focused, we provide the ideal setting to gather for life's most special moments – whether you're celebrating, connecting or commemorating.

with five versatile function spaces, including both indoor and outdoor options, the albion can host everything from children's birthday parties and 21st celebrations to engagement parties and corporate events. we also offer a comfortable and respectful space for memorials, wakes and celebrations of life – ensuring every occasion is handled with care.

our experienced team works closely with you to tailor your event to suit your vision and style. from personalised menus and dietary requirements to seating arrangements and finishing touches, we're here to make the planning process simple and stress-free.

to make your event even more seamless, we also offer in-house styling add-ons designed to create a beautiful, photo-ready space without the need to coordinate multiple vendors. with custom signage, backdrop styling and decorative enhancements managed entirely by our team, you can focus on celebrating while we take care of the details.

at the albion hotel, we're here to help you create a memorable occasion – whatever the reason for gathering.

our function packages are intended as a guide in planning your next event.

MAIN BISTRO

the main bistro is the centrepiece of the albion hotel, combining modern design with a warm, welcoming feel. this space is spacious and versatile, suited to sit down dinners, milestone events and lively gatherings.

capacity: 50 - 100 seated | 100 - 120 cocktail

room deposit: \$300

private hire: \$200 for 4 hours

duration: 4 hours (extra time \$80/hr)

food: must be paid in advance

ALFRESCO

the alfresco area offers a stylish open air setting, perfect for cocktail receptions and mingling outside. this central space can be fully enclosed with pull down clear blinds and is fitted with heaters + fans, making it suitable for all weather events year round. perfect for our canape package with some additional platters.

capacity: 40 seated | 80 cocktail

room deposit: \$150

duration: 4 hours (extra time \$80/hr)

food: must be paid in advance

TRACKSIDE

the trackside space is designed for private events with a dedicated bar, 8-ball table and private bathrooms and an outdoor area. with a distinctive retro feel, it creates a stylish yet relaxed atmosphere that is perfect for birthdays, cocktail parties and corporate functions. the combination of privacy, convenience and character makes trackside a standout choice for hosting memorable gatherings.

capacity: 40 - 60 cocktail

room deposit: \$200

duration: 4 hours (extra time \$80/hr)

food: must be paid in advance





GARDEN ROOM

the garden room provides an intimate and elegant backdrop for boutique events. framed by soft natural tones and views of the outdoors, its perfect for private dinners, kid's parties, intimate gatherings and celebrations.

capacity: 30 - 80 seated | 100 cocktail

room deposit: \$200

duration: 4 hours (extra time \$80/hr)

private hire: \$150 for 4 hours

30 or less: \$150 room hire applies for 4 hours

food: must be paid in advance

THE GARDEN

the garden is a lush green escape designed for relaxed functions and outdoor festivities. surrounded by foliage and open skies, it is ideal for family-friendly events, casual parties and laid back celebrations.

adjacent to the playground, it is the perfect setting for a kid's party, offering a safe and fun environment where children can play while adults enjoy the vibrant outdoor atmosphere.

capacity: 40 seated | 60 cocktail

room deposit: \$200

duration: 4 hours (extra time \$80/hr)

food: must be paid in advance



PLATTER PACKAGES

our platter packages are designed to make planning your event simple + stress free. with a menu that caters to both adults + children, they're a great fit for family celebrations, birthdays + casual get togethers of all kinds.

platter functions are booked for two or three hours, with set start times of 10:00am or 2:30pm. our function spaces sit close to the playground, which is open to all children at the venue at all times, so the kids can play while the adults relax. please note entire areas are not private unless capacities are met. for any additional questions, our fantastic staff are here to assist.

AREAS:

GARDEN ROOM

inside space with direct access to the playground. capacity: 100pax

THE GARDEN

outside space with direct access to the playground. capacity: 60pax



PLATTER PACKAGE ONE

capacity: up to 40 guests

2 hour package: \$1000 / 3 hour package: \$1200

all food is served platter style on the tables.

platters will be served at the same time or hot + cold seperately.

PLATTERS:

1 x antipasto, variety of cured meats, chargrilled vegetables, marinated feta, pickles, toasted ciabatta

2 x lemon myrtle salt & pepper squid, preserved lemon aioli

2 x mini sausage rolls, sweet chilli sauce

2 x eggplant + red pepper arancini, lemon aioli, smoked paprika, honey drizzle v

1 x seasonal fresh fruit skewers vg

chicken nuggets, tomato sauce (40pcs)

cheeseburger sliders, beef patty, cheese, tomato sauce (40pcs)

4 x bowls of fries

cakeage fee: \$120 (cut + served with cream + coulis)

A LITTLE BIT MORE? WE'VE GOT YOU COVERED:

BBQ bacon beef sliders (20pcs)	+ 100
fairy bread (40pcs)	+ 40
ham + cheese mini croissants (20pcs)	+ 50
party pies (30pcs)	+ 60
kids cookies, assorted decorated cookies	+ 60
mars bar cars, mars bar, smarties, tiny teddies, pretzels	+ 75

PLATTER PACKAGE TWO

capacity: up to 60 guests

2 hour package: \$1500 / 3 hour package: \$1800

all food is served platter style on the tables.

platters will be served at the same time or hot + cold seperately.

PLATTERS:

1 x antipasto, variety of cured meats, chargrilled vegetables, marinated feta, pickles, toasted ciabatta

1 x cheese platter, selection of soft, hard & blue, fresh fruit, quince paste, lavosh crackers ^v

3 x lemon myrtle salt & pepper squid, preserved lemon aioli

3 x mini sausage rolls, sweet chilli sauce

3 x karaage chicken, sriracha mayo, lime

2 x eggplant + red pepper arancini, lemon aioli, smoked paprika, honey drizzle ^v

1 x seasonal fresh fruit skewers ^{vg}

chicken nuggets, tomato sauce (60pcs)

cheeseburger sliders, beef patty, cheese, tomato sauce (50pcs)

party pies (30pcs)

6 x bowls of fries

cakeage fee: \$180 (kitchen cut + served with cream + coulis)

A LITTLE BIT MORE? WE'VE GOT YOU COVERED:

BBQ bacon beef sliders (20pcs)	+ 100
fairy bread (40pcs)	+ 40
ham + cheese mini croissants (20pcs)	+ 50
kids cookies, assorted decorated cookies	+ 60
mars bar cars, mars bar, smarties, tiny teddies, pretzels	+ 75

PLATTER PACKAGE THREE

capacity: up to 100 guests

3 hour package: \$2700

all food is served platter style on the tables.

platters will be served at the same time or hot + cold seperately.

PLATTERS:

1 x antipasto, variety of cured meats, chargrilled vegetables, marinated feta, pickles, toasted ciabatta

1 x cheese platter, selection of soft, hard & blue, fresh fruit, quince paste, lavosh crackers ^v

1 x three house made dips, crudité, olives, toasted ciabatta ^v

4 x lemon myrtle salt & pepper squid, preserved lemon aioli

3 x mini sausage rolls, sweet chilli sauce

3 x karaage chicken, sriracha mayo, lime

3 x BBQ bacon beef sliders

3 x eggplant + red pepper arancini, lemon aioli, smoked paprika, honey drizzle ^v

1 x seasonal fresh fruit skewers ^{vg}

chicken nuggets, tomato sauce (80pcs)

party pies (40pcs)

cheeseburger sliders, beef patty, cheese, tomato sauce (60pcs)

fairy bread (40pcs)

8 x bowls of fries

cakeage fee: \$300 (kitchen cut + served with cream + coulis)

CANAPE MENU

any 5 for \$30pp | add additional canape \$5pp

louisiana fried chicken bites, ranch

thai chicken sausage rolls, sweet chilli sauce

exotic spiced saffron + parmesan arancini, aioli ^{gf, v}

crispy pork belly bites, chilli glaze, roast apple mayo ^{gf, df}

hoisin duck spring rolls, hot & sour sauce ^{df}

sweet potato croquettes, chipotle aioli ^v

prawn & ginger dumplings, kewpie mayo, spring onions,
pickled daikon, yuzu sesame ^{df}

chicken meatballs, saffron sauce, roasted almonds, manchego ^{gf}

crumbed haloumi fries, red pepper sauce, salsa verde ^{gf, v}

smokey paprika grilled prawns, lemon mayo, chorizo ^{gf, df}

roasted pumpkin, feta + spinach fritters, tahini lime mayo ^{gf, v, vg}

crispy whiting goujons, dill mayo remoulade

lamb kofta slider, hummus, tzatziki, tomato salsa

american cheeseburger slider, pickles, mustard, ketchup, cheese

caramelised onion + camembert tartlet, tomato chutney,
creme fraiche



SIT DOWN OPTIONS

plated individually

additional selection (any course) \$10pp per choice

ALTERNATE DROP

2 course \$55pp | 3 course \$65pp

choose 2 dishes from each course

SELECTION

2 course \$60pp | 3 course \$70pp

choose 1 entree / 2 mains choice / 1 dessert

CHOICE

2 course \$65pp | 3 course \$75pp

choose 2 entree choice / 3 mains choice / 2 dessert choice

ENTRÉE

chicken skewers coriander, teriyaki sauce (3) ^{gf}

vegetable spring rolls, mushroom xo sauce (3) ^v

marinated char-grilled prawns, australian prawns, mixed greens,
basil + garlic oil ^{gf}

chicken tacos, southern fried chicken tenders, slaw, pickled onion, chipotle mayo (2)

eggplant + red pepper arancini, lemon aioli, smoked paprika, honey drizzle (3) ^v

crispy pork belly bites, chilli + hoisin glaze, apple sauce, cos ^{gf, df}

antipasto plate, cured meats, cheese, olives, picked vegetables, pita bread ^{gfa}

MAIN

chicken supreme, oven baked chicken, mash potato, chargrilled portobello, mustard,
cream sauce ^{gf}

crispy skin australian salmon, steamed greens, potato, lemon,
beetroot balsamic glaze ^{gf}

slow roasted lamb shoulder, rainbow baby carrots, charred broccolini, creamy mash,
port + rosemary jus ^{gf}

pappardelle beef cheek ragu, slow-cooked beef cheek, pangrattato, parmesan

300g black angus scotch fillet, garlic butter roasted potatoes,
grilled parmesan asparagus, chimichurri ^{gf}

moroccan spiced cauliflower steak, pesto pearl cous cous salad,
lemon + cucumber yoghurt ^{v, vgo}

DESSERT

baked chocolate + hazelnut cheesecake, whipped cream ^{gf, v}

aussie wattleseed + honey creme brulee, anzac crumble ^v

chocolate brownie, berry coulis, double cream ^v

LOOKING FOR A LITTLE EXTRA?

ADD A ROUND OF CANAPES TO YOUR SIT DOWN PACKAGE

\$5pp per canape choice, options on page 7

add on only to a sit down package

ADD SHARED SIDES \$5PP:

roasted chat potatoes, garlic, rosemary + sea salt

charred broccolini, lemon + parmesan

THE SOCIAL | \$40PP

kick things off with a plate of crispy, saucy wings to get everyone in a good mood, then dig into your choice of two sliders and three pizzas to share. perfect for sit-down dinners, cocktail-style gatherings, or a relaxed catch-up with friends.

minimum of 20pax

SHARED STARTER

buffalo chicken wings, blue cheese sauce ^{gfa}

SHARED SLIDERS

choose two slider options

roast chicken sliders, caramelsied onion, chipotle slaw ^{gfa, dfa}

cheeseburger sliders, pickles, mustard, tomato sauce ^{gfa, dfa}

grilled halloumi sliders, avocado, red pepper, chimichurri ^{gfa, v}

SHARED PIZZA

choose three flavours of pizzas:

- margherita
- pepperoni
- hawaiian
- vegetarian
- BBQ meat lovers

pizza portioned 4 slices pp | sliders portioned 1pp

gluten free + \$4 | vegan cheese + \$2

ADD DESSERT | +\$10PP

sticky date pudding, vanilla bean ice cream, butterscotch sauce, fresh strawberries ^v





THE CLASSICS | \$35PP

a reduced selection of mains for your guests to choose from, served individually
additional selection \$10pp per choice

SHARED STARTER

selection of breads, cured meats, feta, olives, olive oil + dukkah

MAINS

chicken breast schnitzel, chips, choice of sauce:
gravy, diane, mushroom, pepper, creamy garlic ^{gfa}

fish + chips, battered fish, chips, lemon, tartare ^{gfa}

250g black angus porterhouse, chips, choice of sauce:
gravy, diane, mushroom, pepper, creamy garlic ^{gf}

chicken burrito bowl, tomato, cheese, avocado, jalapenos, sour cream, sweet corn,
lettuce, mexican rice, lime, coriander, corn chips, chipotle mayo ^{gfa, v, vgo}

BBQ brisket sando, slow cooked beef brisket, cos, tomato, red onion, house made
BBQ sauce, ciabatta roll ^{gfa}

plant based parmigiana, vegan schnitzel, grilled zucchini, nap sauce,
roasted capsicum, vegan cheese, chips ^{v, vgo}

ADD DESSERT | +\$10PP

sticky date pudding, vanilla bean ice cream, butterscotch sauce, fresh strawberries ^v



ADD ON PLATTERS

\$50 PLATTERS

- seasonal fresh fruit ^{gf,vg}
- bruschetta, chef selection of three varieties ^{gfa,v}
- three house made dips, Crudit , olives, toasted ciabatta ^{gfa,v}
- corn chips, salsa, guacamole, sourcream, queso cheese, mexican beans ^{gf,v,vga}

\$70 PLATTERS

- antipasto, variety of cured meats, chargrilled vegetables, marinated feta, pickles, toasted ciabatta ^{gfa}
- cheese, chef selection of hard, soft & blue, fresh fruit, quince paste, lavosh crackers ^{gfa,v}
- lemon myrtle salt & pepper squid, chips, aioli
- karaage chicken platter, sriracha mayo, lime

PIZZAS

12 inch hand stretched base ^{gfa}

- margherita, rich tomato sugo base, mozzarella, fresh tomato, thyme | 22
- pepperoni , rich tomato sugo base, mozzarella, pepperoni | 24
- hawaiian, rich tomato sugo base, mozzarella, ham, pineapple | 24
- vegetarian, rich tomato sugo base, mozzarella, mushroom, baby spinach, olives, capsicum, onion | 24 ^{v,vga}
- BBQ meatlovers, rich tomato sugo base, mozzarella, spanish onion, ham, chorizo, salami, pancetta, bbq sauce | 26

CAKEAGE

\$3pp for our chefs to cut, plate & serve with coulis & cream
minimum \$50 charge applies

FUNCTION ADD ONS

take the stress out of styling your event and let us handle it for you. our in-house function add ons make it easy to create a beautiful, photo-ready space without juggling multiple vendors. from custom signage to balloon garlands, everything is designed, coordinated and installed by our team so you can focus on celebrating while we take care of the details.

FUNCTION BACK DROP

white arch back drop

CUSTOMIZED SIGNAGE - COMPLETED IN HOUSE

select font, size, colour, texture, text on an acrylic sign or directly onto arch

BALLOON GARLANDS

choice of three colour: eucalyptus, champagne, pastel rainbow, blues, latte, pink or customised

size: 3m

custom colours may be an additional cost

PRICING

option 1 - backdrop + customised sign | \$150

option 2 - backdrop + customised sign + balloon garland 3m | \$250

lawn games | \$50





BEVERAGES

drink options include
- bar tab: you set the limit
- cash bar: guests pay their own way

WINE

maximum of 6 choices
please find the [link to our current wine list](#)
[here](#)

BEER ON TAP

wide range available
please see selection at the bar

BOTTLED BEER + CIDER

west end draught	8.5
corona	9
great northern super crisp	8
cascade light	7
heineken 0.0	6
barossa apple cider	10

BASE SPIRITS

can be included in the tab or purchased individually

SOFT DRINKS + JUICE

SPRITZ PACKAGE

3 hours \$60pp
4 hours \$70pp

aperol spritz
limoncello spritz
gin spritz
non-alc available

KICK OFF WITH A COCKTAIL?

organise a welcome drink to treat your guests
on arrival

COCKTAILS

espresso martini	18
amaretto sour	18
pomegranate cosmo	18
mojito	18

maximum of three choices,
must be arranged in advance

TEA + COFFEE

barista made tea + coffee available for
individual purchase upon request

2026 TERMS & CONDITIONS

BOOKING CONFIRMATION & DEPOSIT

a tentative booking will be held for 7 days. to confirm your event, a deposit must be paid within this period.
payment of the deposit is considered acknowledgment and acceptance of these terms & conditions.

if confirmation is not received within 7 days, management reserves the right to cancel the booking and reallocate the space.

DURATION & VENUE HIRE

venue hire includes a 4-hour event duration. additional time is charged at \$80 per hour and must be arranged in advance (not on the day of the event).

CONFIRMATIONS & PAYMENTS

all food selections must be confirmed two (2) weeks prior to your function date.

full payment is required one (1) week prior to the event.

final guest numbers, arrival times and food service times must be confirmed one (1) week prior to the event.

our food and beverage menu is subject to change.

itemised invoices are available upon prior arrangement with staff.

any outstanding balance, including unused minimum spend, will be charged to the credit card details provided.

COMPLIANCE & CONDUCT

the organiser agrees to conduct the event in accordance with the albion hotel's policies and all applicable laws.

management reserves the right to refuse entry or remove any guest behaving in an objectionable manner without liability.

the venue practises responsible service of alcohol (rsa). intoxicated persons will not be served.

liquor licensing laws require that:
alcohol will not be served to minors (under 18 years of age).
minors must be accompanied by a responsible adult at all times.
minors must vacate the premises by 12:00 midnight.

DAMAGE & LIABILITY

the organiser is financially responsible for any damage or breakages caused by themselves, their guests, invitees or contractors.

the albion hotel accepts no responsibility for loss or damage to items left before, during or after the event.

organisers are responsible for any damage to venue-owned or sub-hired equipment.

STYLING, DECORATIONS & SIGNAGE

nothing may be nailed, screwed or adhered to walls, fixtures or any part of the building.

blu-tack or similar adhesives may only be used with prior management approval.

confetti, rice or similar decorative products are not permitted within the venue or grounds.

CAKES & CONFECTIONERY

the venue will provide plates, serviettes, cutlery and a serving knife for externally supplied cakes, cupcakes or dessert items.

a cake-cutting and serving fee of \$3 per person applies if you would like staff to cut and serve the cake.

no fee applies if you choose to cut and serve the cake yourself.

CLEANING

standard cleaning is included in your function package.

if cleaning requirements are deemed excessive, an additional \$200 cleaning fee may apply.

SECURITY

if security is deemed necessary for your event, it will be arranged and charged at a \$250 cost.

the albion hotel's preferred security provider must be used where security is required.

CANCELLATIONS

cancellations must be submitted in writing via email to: bistro@albionhotel.net.au

the following cancellation policy applies:

- more than 2 months' notice: full refund of deposit
- less than 2 months' notice: 50% of deposit refunded
- less than 4 weeks' notice: deposit is forfeited

written acknowledgment of cancellation must be obtained to process any applicable refund.

food payments: refunded with at least 1 weeks' notice

food payments: forfeited if less than 1 weeks' notice