

Function Pack



The Founder's Restaurant
246 Fosters Rd Oakden
Phone: 08 8261 7745
www.thefoundersadelaide.com.au

Function Pack

Catering for 20 to 200 guests, we can tailor.
A package to suit every type of event. Located 10 km.
From the CBD, we have on-site parking.
And we are only a short walk from public transport.

With 3 Main areas for Functions, we have the space that can cater for any celebration or corporate event you have.

Waterfall Function room:

The waterfall room can cater to 20 to 130 guests with an outdoor area included for more space for your guest to socialize. There is the main waterfall feature to set the mood for any function you have. Can be set for the cocktail, board room, or set menu function.

Room Hire \$500

Main Room:

The main room can cater to 120 to 200+ guests with the option of the outdoor area included for more space for your guests to socialize. There is a large screen projector for use for your function. Can be set for a cocktail or set menu.

Room Hire \$200

Beer Garden:

With space for up to 150 guests, we can turn our beer garden into your garden. With the portable bar for easy access and sound also.

Garden hire \$150

Added options.

To help set your function you can arrange added options:

Chair Covers at \$1.50 each.

Table Centre Pieces \$20 each

Fairy Lights \$100

Function Pack

Features:

Seating for 20 – 130+ people with ample free car parking
Full Bar & Catering Facilities with packages to suit your needs.

The perfect venue for:

Conferences
Seminars
Board Meetings
Product Launches
Business Breakfasts
Social Functions

Catering packages:

MORNING TEA AND COFFEE \$9.00 PER PERSON

Morning Tea to include House Made Muffins and Biscuits

PACKAGE ONE FOR \$15.00 PER PERSON:

Continuous Herbal Teas & Freshly Brewed Coffee
Morning Tea to include House Made Muffins
Lunch to include Assorted Gourmet Sandwiches

PACKAGE TWO FOR \$23.00 PER PERSON:

Continuous Herbal Teas & Freshly Brewed Coffee
Morning Tea to include House Made Scones with Jam & Cream
Lunch to include Gourmet Quiche & Salad
Afternoon Tea to include a selection of Sweet Pastries

PACKAGE THREE FOR \$28.00 PER PERSON:

Continuous Herbal Teas & Freshly Brewed Coffee
Morning Tea to include House Made Scones with Jam & Cream
Lunch to include House Made Lasagna & Garden Salad

Added extras.

Jugs of Juice \$15 each

Jugs of Soft Drink \$15 each

Alternative food choices and packages are available, please speak to your function.

Host to make arrangements prior to your function.

*All numbers and payments need to be confirmed 5 days prior to your event.

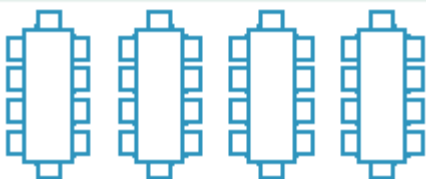
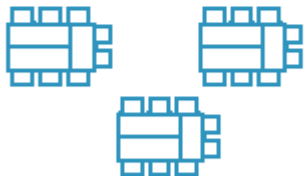
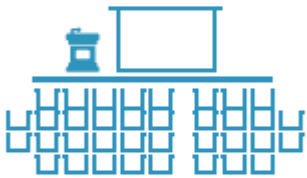
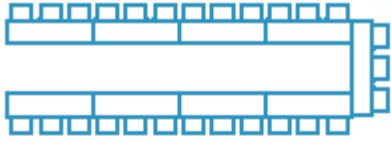
*A deposit will need to be made when making the booking to scarier the room.

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Function Pack

The Founders Package

When it comes to functions and events, our Functions Team understands how important your personal style is. From the styling and presentation of your function to the running and delivery - every element can be tailor-made specifically for you. We will ensure that your vision comes to life with a complete package that suits your personality, desires, and needs.

Our Function Coordinator can liaise with you and any outside suppliers, including florists and stylists to ensure your design is delivered perfectly, Likewise, when it comes to menu options, our Head Chef is more than happy to tailor packages to suit all requirements for you and your guests.

Set MENU

From 1-3 Course Menu – Choice of dishes from the menu selection depending on the set menu,

Set stater, entrée, choice of main courses and your Cake served as dessert.

The main courses are served with side bowls of tossed garden salad.

Freshly Espresso Coffee served with Dessert.

Room decor

Fitted personalized Chair Covers and an extensive range of sash colours.

Grange Table Decorations per table, also photo booths, garden walls, and more.

Beverage packages

With a range of Drinks packages to suit your needs starting from \$22 per person for 1 hour, \$36 per person for 2 hours, \$46 per person for 3 hours or \$56 per person for 4 hours. Which includes house-picked wines, can arrange other packages with POA?

Cocktail event.

We have a huge of cocktail food which can be serviced as single platters or as a cocktail package starting from \$44 per person.

Set Menu 1 \$45 per person.

Starter

Garlic Bread and Schiacciata

Entrée – Vegetarian Arancini

Rice balls filled with a vegetable medley served with a Napoli sauce topped with Parmesan Cheese.

Choice of Main

Chicken Schnitzel - served with salad and chips.

Salt and Pepper Squid – served with chips and salad

Fusilli Pasta with slow braised ragu

Set Menu 2 is \$55 per person.

Starter *Garlic Bread & Schiacciata*

Wood oven pizza base with olive tapenade, tomato fior di latte & basil

Entrée: Fusilli Pasta with Napoli Sauce

Choice of Main

Pollo Amalfi – Grilled Chicken Breast in a Garlic Creamy Sauce topped with Asparagus & Chargrilled Bacon served with mixed vegetables and rosemary potatoes.

Barramundi – Grilled & served with a lemon butter sauce & chat potato.

King Island Scotch Fillet Steak – 350gm Scotch Fillet cooked to your liking, served on a bed of mashed potato, topped with Swiss Mushroom & Sauteed Baby Spinach with a Red Wine Jus.

**Bowls of Garden Salad*

Set Menu 3 \$65 per person

Starter

Garlic Bread & Schiacciata

Wood oven pizza base with olive tapenade, tomato fior di latte & basil

Salt & Pepper Calamari lightly dusted with a Rocket & Parmesan Garnish

Entrée Fusilli Pasta with a slow-braised ragu

Choice of Main

Pollo Amalfi – Grilled Chicken Breast in a Garlic Creamy Sauce topped with Asparagus & Chargrilled Bacon served with mixed vegetables and rosemary potatoes.

Barramundi – Grilled & served with a lemon butter sauce & chat potato.

King Island Scotch Fillet Steak – 350gm Scotch Fillet cooked to your liking, served on a bed of mashed potato, topped with Swiss Mushroom & Sauteed Baby Spinach with a Red Wine Jus.

**Bowls of Garden Salad*

Set Menu 4 \$73 per person.

Starter

Garlic Bread & Schiacciata

Wood oven pizza base with olive tapenade, tomato fior di latte & basil

Antipasto Platters

Selection of Italian delicacies pickled and roasted vegetables, salumi, dips, and bread.

Entrée Fusilli pasta with Slow Braised Ragu

Choice of Main

Pollo Amalfi – Grilled Chicken Breast in a Garlic Creamy Sauce topped with Asparagus & Chargrilled Bacon served with mixed vegetables and rosemary potatoes.

Barramundi – Grilled & served with a lemon butter sauce & chat potato.

King Island Scotch Fillet Steak – 350gm Scotch Fillet cooked to your liking, served on a bed of mashed potato, topped with Swiss Mushroom & Sauteed Baby Spinach with a Red Wine Jus.

**Bowls of Garden Salad*

ADDED ANTIPASTO PLATTER OPTIONS AVAILABLE \$79

Meatballs Homemade in Napoli Sauce topped with Shaved Parmesan Cheese

House-made Arancini Rice balls filled with a Vegetable Medley served with Napoli sauce and Parmesan Cheese.

Salt & Pepper Calamari Lightly Dusted served with a Rocket & Parmesan Garnish

ALTERNATE FISH OPTION FOR SET MENU 4 \$4 P/P

Atlantic Salmon or Snapper

*We are happy to accommodate all dietary requirements, and this must be stated when final numbers are confirmed - please speak with our function team, any changes to the set menu may incur a small increase to the set menu price.



Cocktail Package \$44 p/p

Selection of traditional Pizzas

Chicken Satays

Arancini Balls

Mini-Burger Sliders

Chicken Drumette's

Meatballs

Salt and Pepper squid

Spring rolls.

Fruit Platters

Grazing Table

Under 40 people \$59 per person
Between 40-70 people \$55 per person
Over 70 people \$50 per person



Platter options

Chip Combo

(Wedges, Chips, Onion Rings)

Small: \$60 Large: \$100 (Add Nuggets 80cents each)

Asian Combo

(Dim Sims, Spring Rolls, Samosa's)

60 Piece \$75, 120 Piece \$140

Arancini (Vegetarian)

40 Piece \$140

Pizza Platter

\$80 (3 Lg Pizza's) \$160 (6 Lg Pizza's)

Dip Platter

\$60 Small (30 people) \$110 Large

Mini Quiche Platter

\$80 Small (35 Piece) \$160 Large (70 Piece)

Chicken Tenderloins

\$175 (50 Pieces)

Function Pack

Chicken Skewers

\$3.50 Each – Assorted Flavours (House Made)
Satay, Honey Soy

Meatballs

\$3.50 each / 50 pieces \$175

Pie, pasties, Sausage rolls

Small (35 pieces) \$95 Large (70 pieces) \$190

Wicked Wings- Assorted Flavours (House Made)

Satay, Hot & Spicy, Sweet BBQ

\$60 Small 35 Piece \$120 Large 65 Piece

Salt & Pepper Platter (With Lemon and Aioli)

\$150 70 Piece

Seafood Platter (Fish Goujon's, Salt & Pepper Calamari)

\$190 100 Piece

Beef Sliders (Cheese and Tomato Sauce)

\$3.50 each

Mini Brioche Hotdogs

\$3.50 each

Assorted Sandwich's (House Made)

\$69 Small 40 Piece \$135 Large 100 Piece

Anti-Pasto \$17 per/Person

-Italian Cold Cut Meats, Selection of Cheeses, Pickled & Roasted Veg

Sweet Option's

Fruit Platter (Seasonal Fruit) (With Chocolate Ganache & Cream)

\$80 Small \$160 Large

Assorted Mini Muffin's

\$70 Small 40 Piece \$140 Large 80 Piece

Assorted Danish's

\$75 Small 40 Piece \$150 Large 80 Piece

Terms and Conditions

CLIENT RESPONSIBILITIES

BOOKINGS/DEPOSIT—Bookings are only confirmed once a deposit has been received and the booking form has been signed and returned. Should we not receive the deposit and booking form within 7 days from the date of initial booking then we reserve the right to allocate the room to another client. If the function is within 14 days of the initial booking, the deposit is required at the time of the inquiry.

AVAILABILITY—If, through circumstances beyond our control, the room/area hired becomes unavailable we reserve the right to re-allocate the function to another room/area within the premises. If in extreme circumstances, we are unable to provide a suitable area for your function, we are not responsible for any loss and/or injury suffered by the hirer because of the unavailability of the venue.

ROOM/AREA ALLOCATIONS & LAYOUTS—Once a specific room/area has been booked, should your final numbers decrease or increase from the initial booking we reserve the right to substitute a more appropriate room/area and will discuss this with you prior to the event. Room/area requested layouts must be confirmed 7 days prior to your event for set-up purposes. We will do our best to accommodate your requests but may need to alter them in accordance with fire regulations or operational issues. Standard function organizing and room setup costs are included. Any additional requests or non-standard room setups may incur an extra charge which will be discussed with you prior to proceeding.

MENU, BEVERAGES—Food and beverage selections must be finalized at least 5 working days prior to your function. This includes advising us of any special dietary restrictions that your guests may have including any allergies, coeliac, gluten-free, and vegetarians. Regretfully, we may not be able to cater to the dietary requirements advised on the day or at the start of the event. No outside catering or BYO drinks are permitted onto the premises otherwise stated by management which will incur a \$15 per bottle corkage fee. The only exception to this is a celebration cake. Should your event be having subsidized drinks, due to the nature of how this works we are unable to guarantee that your account will remain within the limit to what you requested. Every effort will be made by our staff to adhere to the requested amount however upon choosing the subsidized drink option you accept that this may go over and accept that you will accept and pay for any amounts more than such a tab. Menus and pricing are subject to change.

FINAL NUMBERS—it's the client's responsibility to advise of any changes in numbers. Final numbers must be confirmed 5 working days prior to your function to allow for correct catering and staffing purposes. Should we not be advised of any changes to numbers then the number that we have listed in our reservation system 5 working days prior to the event will be the minimum number charged for. The client will not be entitled to a refund if the numbers on the day are less than the number confirmed.

PAYMENT—Full payment for food, room hire, miscellaneous charges, and initial drinks tabs are required 3 working days prior to the function. Our preferred method of payment is via EFT for tracking purposes. We also accept most major credit cards, Amex & cash. Company cheques are accepted with prior arrangement. We require a credit card imprint (prior to the commencement of your event) as security for any final payments/incidental expenses for your function. Should this not be provided then it is assumed that any unpaid accounts or incidental expenses are to be charged to any credit card supplied to pay the deposit/final payment and will be charged at the conclusion of the event. Any drink tab initial limits and additional increments must be paid for in advance at the time of the request.

CLOSING—the function supervisor will announce the last drinks at their discretion between midnight and 12.30 am at the latest unless an earlier time has been arranged prior. All guests will be asked to vacate the rooms/areas by 1 am.

CANCELLATIONS—In the event of a cancellation deposits are non-refundable however may be transferable depending on the timeframe of notice given (in writing) prior to the event. Any cancellation made within 1 week of bookings will be charged the full price for the event as per the function booking or as agreed by Management. Bookings may be postponed if notification is given in writing at least 1 week prior to a booking and deposits may be transferred to another date within a 12-month period. These postponements and deposit transfers are at management's discretion. The client must receive confirmation in writing from the venue acknowledging the notification to cancel or postpone.

Booking Reference No.													
Company/Name													
Contact Person													
Address							Postcode			0	0	0	2
E-Mail													
Mobile No.					Landline No.								
Occasion					Room Hire Fee		\$						
Function Day					Min. F&B Spend		\$						
Function Date			D	D	/	M	M	/	Y	Y	Beverage Choice (Check Applicable)		
Function Type			<input type="checkbox"/> Bar Tab										
Function Area/Room			<input type="checkbox"/> Package										
No. of Guests			<input type="checkbox"/> Adults		0000	<input type="checkbox"/> Kids		000	<input type="checkbox"/> On Consumption				
Start Time			<input type="checkbox"/> am		<input type="checkbox"/> pm		Bar Tab Amount		\$				
Finish Time			<input type="checkbox"/> am		<input type="checkbox"/> pm		Misc. Charge		\$				

DEPOSIT INFORMATION/FINAL PAYMENT

Payment Method		<input type="checkbox"/> Visa	<input type="checkbox"/> MasterCard	<input type="checkbox"/> Amex	<input type="checkbox"/> Cash	<input type="checkbox"/> EFT						
Card No.		Expiry Date			M	M	Y	Y	CCV			
Name		Amount			\$							
Signature		Date			D	D	/	M	M	/	Y	Y