



# FUNCTIONS



(08) 8271 5544 | 27 UNLEY ROAD, PARKSIDE, 5063 | [THEUNLEY.COM.AU](http://THEUNLEY.COM.AU)

#THEUNLEY [f /THEUNLEY](https://www.facebook.com/theunley) [i THEUNLEY](https://www.instagram.com/theunley)



# FUNCTION SPACES

## Rooftop



### FUNCTION STYLES:

- Cocktail up to 25

Located outside on our re-developed rooftop this semi covered area is great for stand up cocktail functions with sweeping views of Adelaide's vibrant Unley road precinct, with heating and fan cooling a great year round alternative.

Minimum spend \$1000 (food platters and beverage, 4hrs max)

*Bookings made at organizers risk of weather conditions, this is a shared area of the hotel, partitioned off for private functions*

### FUNCTION STYLES:

- Cocktail - up to 70
- Sit Down - up to 60

Perfect for any private function, this contemporary open area features a VIP view into the kitchen and view out and across the new rooftop. This space suits both sit down and cocktail style functions, depending on the style of event being held. There is access to a large TV screen for presentations or visuals required.

## The Patio





## *Terrace*



### **FUNCTION STYLES:**

- Cocktail - up to 60
- Sit Down - up to 25

Located upstairs, this vibrant and open space features its own balcony and direct access to the rooftop, with bar in close proximity. The terrace is available for sit down dinner bookings or for stand up cocktail functions.

This area can be combined with The Patio for capacity 120 standing.

## *Lounge*



### **FUNCTION STYLES:**

- Cocktail - up to 80

Located downstairs, this space features its own fireplace and cosy couches, in close proximity to the main bar. This space can be set up for full sit down functions but is better suited for relaxed stand up, group functions.

This area can be combined with the Front Bar for capacity 120 standing.

## *Front Bar*



### **FUNCTION STYLES:**

- Cocktail - up to 60
- Sit Down - up to 40

Located downstairs, this space is in close proximity to the main bar and is best for casual stand up cocktail or group functions.

# COCKTAIL PLATTERS

## PUMPKIN PINENUT & FETA ARANCINI BALLS \$65

with tomato cream (30) **V**

## MUSHROOM PATE TARTLETS \$60

topped with goat Cherve & baby herbs (30) **V**

## CHICKEN SATAYS \$65

with a spiced peanut sauce (30)

## DUO OF HOUSE MADE DIPS \$45

with charred pitta & crusty loaf **V**

## INDIAN SPICED SAMOSA \$55

served with mint Riata & tomato chutney (30) **V**

## TOASTED BRUSCHETTA \$60

topped with roma tomato, fresh basil & bocconcini cheese (30) **V**

## PIES & PASTIES \$60

served with house made tomato chutney (36)

## VEGETABLE SPRING ROLLS \$55

with Thai chilli dipping sauce (30) **V**

## DUSTED FRIED PRAWNS \$55

with red nam Jim dressing (30) **GF**

## PULLED PORK SLIDERS \$45

with Asian slaw (15)

## SMOKED HAM & CHEESE COCKTAIL

CROISSANTS \$35 (15)

---

## CHEESE BOARD \$120

chef's selection of local and imported cheeses with Muscatels, fresh pear, quince paste, lavosh crackers & soft baked breads (**GF** crackers available \$5 extra)

## MINI DANISHES \$30

warmed & glazed with icing sugar (15)\$30

## CHOCOLATE & PISTACHIO BROWNIES \$60

drizzled in salted caramel sauce (30) \$60

## MINI LEMON CHEESECAKE TARTLETS \$60

with passionfruit coulis (30)







## SET MENU

2 COURSE FROM \$36 - 3 COURSE FROM \$45

### *To Start*

#### SHARE TASTING PLATE

salt & pepper fried prawns served with a jalapeno & lime aioli, walnut & cheddar croquettes served with a date & whiskey purée, tender chicken satays served with a coconut peanut sauce, house made dip + warmed artisan breads

.....

### *Mains*

#### PAN SEARED BARRAMUNDI FILLET

pearl barley + raisin salad with sumac spice, saffron yogurt + fresh leaf salad

#### CHARGRILLED PORK CUTLET

date purée, sweet potato & pistachio hash, fried leek + candied merlot **DF** **GF**

#### PAN SEARED CHICKEN BREAST

baked parmesan polenta, sweet tomato cream + fresh leaf salad **GF**

#### MEDITERRANEAN VEGAN SALAD

roasted pumpkin, beetroot, pickled carrot, zucchini ribbons, quinoa, baby spinach + capsicum romesco **DF** **VG** **GF**

.....

### *Desserts*

#### CHERRY & VANILLA PANNA COTTA

with dark chocolate crumb, almond & coconut crisps

#### WARMED DOUBLE CHOCOLATE & PISTACHIO BROWNIE

salted caramel & vanilla bean ice cream

#### BRING YOUR OWN CELEBRATORY CAKE

have chefs cut & serve with fresh chantilly cream & berry coulis  
\$4 p/h in conjunction with \$36 menu



# CUSTOM FUNCTIONS



## *Customise your Menu*

We can help you tailor your own a la carte menu by choosing select items from our main menu for guests to choose from.

Speak with our functions coordinator to find out more information.



## *Customise your Space*

We can assist with table arrangements and flowers, custom menus, cloth table cloths - even gift hampers.

Speak with our friendly functions coordinator for more information.



\$15 Mom Disbuds Daisy Bottle



\$20 Daisy Ping Pongs



\$30 Arrangement with Vase

# TERMS & CONDITIONS

- 1. Booking Confirmation:** All bookings are confirmed by way of a deposit. By paying deposit you are agreeing to the The Unley's terms and conditions.
- 2. Deposit:** If not hiring an area exclusively, the deposit is charged at \$10 per head. With the maximum being \$500 required. Or the cost of the room hire will be the minimum deposit required.
- 3. Final Numbers:** Confirmation of your final numbers must be given no less than 14 days prior to the event. The final number given will be considered as final and the hirer will be responsible for full payment of no less than this number.
- 4. Menu & Drinks:** Details of all menus and drinks must be finalized no less than 14 days prior to the function. This includes any dietary requirements, allergies or scheduled service times. Both food and beverage menus may be subject to change without notice to cover any unforeseen seasonal changes, availabilities or price variations.
- 5. Accounts:** The organiser is welcome to run an account for both food and drink. This is facilitated through the holding of a personal or company credit card by The Unley. The cardholder accepts sole responsibility for all charges associated with the account. Accounts must be finalised on the completion of the event/function.
- 6. Cancellations:** Any function cancelled within 90 Days of function date, your deposit will be returned in the way of hotel spend within 3 months. If function is cancelled over 90 days your deposit will be fully refunded.
- 7. Compliance:** The organiser will conduct the occasion in accordance with The Unley's policy and all other laws. Management reserves the right to exclude or eject any objectionable persons from the venue with out liability. Management reserves the right to shut down any function if the organiser has supplied misleading information when booking.
- 8. Displays & Signage:** The organiser is welcome to personalise their function by way of displays/decorations, however nothing is to be nailed, glued or pinned to any wall. Blu tak is the only adhesive to be used. The hanging of decorations on any fixtures in the dining room or function areas will also not be permitted. No confetti is permitted. For an agreed fee we can decorate your function area.
- 9. Responsibility:** The organiser is financially responsible for any damages or breakages sustained to The Unley by any of the function attendees. Any damages or extra cleaning costs will be deemed the responsibility of the organiser. The Unley will not accept any responsibility for any damage or loss of equipment left behind after the function.

Function Date: .....

Booking Confirmation Receipt No: .....

Date: .....

(08) 8271 5544 | 27 UNLEY ROAD, PARKSIDE, 5063 | THEUNLEY.COM.AU

#THEUNLEY  /THEUNLEY  THEUNLEY