



The
UNLEY

FUNCTION

 **PACK**

FUNCTION SPACES



the patio

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.

FUNCTION STYLES

Cocktail 80 | Sit Down 60 (max)

terrace

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.

FUNCTION STYLES | Cocktail 60 | Sit Down 35-40



front bar

Located downstairs, this space is in close proximity to the main bar and is best for casual stand up cocktail or group functions. Great on warm evenings with Alfresco - welcoming the outside in.

FUNCTION STYLES | Cocktail 60-80

lounge

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.

FUNCTION STYLES

Cocktail 20-120 (when combined with front bar)



rooftop

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.

FUNCTION STYLES | Cocktail 25

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



COCKTAIL PLATTERS

CHICKEN SATAYS with spiced peanut sauce (25)	\$70	SEARED BEEF red onion marmalade & beetroot mayonnaise on a rye crisp (30) GFO DF	\$60
PIES, PASTIES & SAUSAGE ROLLS with ketchup (30)	\$60	RARE THAI BEEF & SESAME SALAD ASIAN SPOONS (25) GF DF	\$60
VEGETABLE SPRING ROLLS with chilli dipping sauce (30) V	\$55	SPICED PICKLED SQUID & KAFIR LIME SALAD ON ASIAN SPOONS (25) GF DF	\$60
INDIAN SPICED SAMOSA with chilli dipping sauce (30) V	\$55	PIZZAS (SERVE 10-12) pumpkin, ricotta, rocket & sage V	\$35
TRUFFLE, PORCINI & WHIPPED FETA ARANCINI with tarragon mayonnaise (30) V	\$65	pancetta, mushroom, garlic, onion, basil & spinach	
DUO OF HOUSE MADE DIPS with grilled artisan breads V	\$45	Cajun chicken, onion, tomato, roasted capsicum & minted yoghurt	
MINI PUMPKIN & RICOTTA TARTS with spiced honey (30) V	\$50	BEEF SLIDERS	\$45
PANCETTA, ONION JAM & GORGONZOLA TARTS (30)	\$60	beef patty, cheddar cheese, pickled cucumber & ketchup (15)	
SMOKED SALMON horseradish crème fraiche & dill on a rye crisp (30) GFO	\$65	PORK SLIDERS	\$45
		pulled pork, slaw & BBQ aioli (15)	
		DUCK SLIDERS	\$60
		barbequed duck, hoisin, caramelised orange & fennel (15)	

CHEESE BOARD chef's selection of local and imported cheeses fresh pear, quince paste, lavosh crackers & soft baked breads GF crackers available \$5 extra	\$120	MINI CARAMELISED APPLE CRUMBLE TARTS (30)	\$60
SEASONAL FRUIT PLATTER	\$55	CHOCOLATE & PISTACHIO BROWNIES with salted caramel sauce (30)	\$60

V VEGETARIAN **GF** GLUTEN FREE **GFO** GLUTEN FREE OPTION **DF** DAIRY FREE



SET MENU

2 COURSES \$38 | 3 COURSES \$45

Entrée

SHARE PLATE

truffle, porcini & whipped feta arancini with tarragon mayonnaise,
chicken satays & spiced coconut peanut sauce,
tempura Sichuan pepper squid & green chilli mayonnaise,
house made dip with chargrilled artisan bread

Mains

ATLANTIC SALMON GF

roasted beetroot arborio rice, pickled heirloom carrots,
braised fennel, whipped feta & herb oil

ROASTED BEETROOT & ONION TART V

confit garlic, goats chevre, aged vinegar
& herb emulsion with ruby chard

TWICE COOKED THYME & GARLIC CHICKEN BREAST GF

du poi lentils, pancetta, buttered brussels,
salt baked carrots and chicken jus

PORK 2 WAYS GF

seared pork fillet, twice cooked pork belly, crushed peas,
cauliflower & caramel vinegar

Dessert

SALTED DARK CHOCOLATE SET CREAM

chocolate soil, orange dust, burnt orange caramel sauce,
vanilla bean ice cream

WARM BROKEN APPLE PUDDING

rhubarb semi-freddo, coconut biscuit crumb,
caramelised apple, spiced ginger anglaise

BRING YOUR OWN CELEBRATORY CAKE

cut and served with fresh Chantilly cream and berry coulis
(\$4 per person in conjunction with \$38 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.



drinks packages

The Unley Hotel tailors each drink package to your individual function requirements. We have an extensive range of craft, local and imported beers and an everchanging draught beer list to choose from. Our seasonal wine list has a combination of local and imported wine to select from. Our staff are all trained Baristas ensuring the best quality coffee and hot drinks.

We have multiple options when creating a drinks package for your function

OPEN BAR

Guests can choose any pint, schooner or bottled beer and cider, any wine (by the glass wines only), or spirits (house pour only) as well as soft drinks, tea or coffee.

CUSTOMISED BAR TABS

Guests order from a personalised selection of drinks from our menu.

SUBSIDISED DRINKS TAB

Guests will pay a portion of drink cost at time of order. The size of that portion is completely up to you!

DRY BARS

Designed for use in Patio and Lounge functions where by wine is purchased by the bottle and placed on a private table within the function. The guests are then able self-pour their drinks.



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:.....

