



*The*  
**UNLEY**

# *Weddings*

Celebrate your  
special day  
at the Unley



# Wedding Receptions

The Unley can serve multiple purposes as a wedding venue to ensure your special day is exactly as you dreamed. The hotel can cater for various sized weddings and the staff will work with you to create an ideal event, tailoring to your needs.

We can host your reception in one of the various spaces available throughout the hotel. Other options to discuss with the functions manager can include playing host as a location for your photography.

We can cater for casual stand up to more formal sit-down weddings, keeping things simple and sweet so you have a stress free, memorable wedding. We are located close to the central business district and many hotels for accommodation options for you and your guests.

Consider The Unley for:  
Reception and after ceremony event.  
Photography location.

Free venue hire and no minimum spends. Conditions apply.

Our team of chefs can create canape style food for stand up functions, to buffet or family style sit down, or a tailored set menu. We are happy to discuss with you options for your wedding cake or desserts. The bar manager can work with you to create a selection of drinks for your celebration and even work on a special signature cocktail.

Book a time to speak with our functions manager, or come in for a drink and meal. We hope you will consider us as your wedding venue of choice for all or part of your special day.



# Reception 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



## DOWNSTAIRS 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 | Sit Down 20-40

# Reception Spaces

## 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 25-60 | Sit Down 10-40

*Bookings made at organisers risk of weather conditions.*



# Cocktail Platters

**chicken satays DF**

house made peanut sauce (20)

**hot savoury pastries (36)**

**vegetable spring rolls V (36)**

**house made dips GFO/VGO**

with charred flat bread

**sofrito arancini V**

smoked paprika aioli (25)

**goats curd & red onion jam tarts V (24)**

**salt & pepper squid**

with chilli dipping sauce (30)

**Vietnamese banh pork rolls**

crunchy slaw, pork & mild chilli dressing (20)

\$70 **ribs & rings**

pork ribs and beer battered onion rings, with a sticky smoky BBQ sauce (30)

\$72 **chips & mayonnaise**

\$65 **pizzas (serve 10-12)**

**GFO/VGO/DFO - GF BASE \$8 EXTRA**

\$65 chicken, Hahndorf bacon, mozzarella, BBQ sauce, pumpkin, ricotta, spinach and sage

\$60 OR

\$70 red onion jam, heirloom tomatoes, pumpkin, mozzarella

\$65



**cheese board V**

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

\$120 **seasonal fruit platter VG**

**bitter chocolate mousse tartlets (24)**

\$75

\$60

VG | VEGAN VGO | VEGAN OPTION V | VEGETARIAN GF | GLUTEN FREE  
GFO | GLUTEN FREE OPTION DF | DAIRY FREE DFO | DAIRY FREE OPTION

For more vegan options, please speak to staff.  
Platter menu options subject to change.





# Set Menu

2 COURSES \$42 | 3 COURSES \$47

## ENTRÉE

### entrée tasting plate

haloumi cheese, arancini, grilled prawns  
& verde sauce

## DESSERT

### unconventional passionfruit cheesecake **GF**

gluten free crumble & coconut icecream

### chocolate mousse tartlet

local gin steeped raspberry coulis &  
caramel pearls

## MAINS

### South Australian sirloin steak

chargrilled, petite rosemary potatoes,  
broccolini tops & jus

### chicken breast **GF**

warm pumpkin, raisins, quinoa, rocket, pancetta  
crumb & sage butter

### seafood of the day

### roasted beetroot, hemp seed hummus & grains **V**

golden raisins, pepitas, petite herbs,  
goats curd & Kangaroo Island honey

**V** | VEGETARIAN   **GF** | GLUTEN FREE

Set menu options subject to change.

# 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 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.
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:.....



COMMONWEALTH OF AUSTRALIA  
PROHIBITED AREA  
STRICTLY NO ADMITTANCE  
WITHOUT AUTHORITY