



# ***Functions at The Elephant & Castle***

*Come in, relax and enjoy your next special occasion.  
With three distinctive rooms to choose from, we can help you celebrate your next function.  
Be it a formal sit down meal, sophisticated cocktail party or a laid back get together.  
Boasting over 130 years of history, we guarantee good food and a high quality of service.*

## ***The Royal Suite***

Surrounded by photos from the exclusive photographic collection of Darryn Lyons, the Upstairs Gallery Room offers a private area with its own heating and cooling for your guests to enjoy a cocktail party or a sit down meal.

- Sit down dining – 42 people (max)
- Stand up cocktail style – 80 people (max)

(Minimum spend is \$1000 on combined food and drink)

## ***RedGum Beer Garden***

The outside Beer garden with views of Hopetoun Park, and award winning designed *RedGum and Iron* furniture surrounded by a hedge of Crypress Pine, offers a more relaxed environment for your function. With outside heating and TV. It has a private bar. The Beer Garden can be combined with the Downstairs Dining Room

- Sit down – 40 up to 64
- Stand up cocktail style – 120 people (max)

### **Sunday –Friday Night**

(Minimum spend is \$1500 on combined food and drink if the area is to be kept fully private until 10:00pm)

### **Saturday Night**

(Minimum spend is \$1500 on combined food and drink if the area is to be kept fully private for your function until 10:00pm)

**Maximum of 150 people if to be kept fully private after 10pm**

## ***Downstairs Dining Room***

A semi-private rear dining room with a fireplace is available from Sunday to Thursday for dinner and 7 days a week for lunch. Looking out into the beer garden and Hopetoun Park surrounded by some of the more exclusive photos of the Darryn Lyons collection, this room offers a semi-formal approach to your function. The Downstairs Dining Room can be combined with the Beer Garden.

- Sit down – 36 people (max)
- Stand up cocktail style – 50 people(max)

(Minimum spend of \$850 on combined food and drink)

## ***Week Day Corporate Lunch Option***

### **1 Course – Sit down Lunch (\$25 per person)**

Design a set menu with two options, main only. Alternating drop  
Tea and Coffee included

## ***Dinner Options***

### **2 Course – Sit down Dinner (\$35 per person)**

Design a menu with either an entrée & main **OR** a main & dessert.  
Alternating drop

### **2 Course – Sit down Dinner (\$39 per person)**

Design a menu with either an entrée & main **OR** a main & dessert.  
Your guests will have a choice of **two** options per course.

### **3 Course – Sit down Dinner (\$49 per person)**

Your guests will enjoy a **three** course dinner with a choice of **three** options per course.

### **4 Course – Sit down dinner (\$59 per person)**

Your guests will enjoy a **three** course dinner with a choice of **three** options per course.

**Plus**

Anitpasto/grazing platters on tables upon arrival

## ***Drink Options***

### **Deluxe Package (\$41 per person for 3 hours)**

Carlton Draught or Victoria Bitter Stubbies  
Cascade Light Stubbies  
Deakin Estate Red Wine  
Deakin Estate White Wine

Henry Sons Brut  
Soft Drink & Juice  
A selection of tea & coffee available

### **Premium Package (\$51 per person for 3 hours)**

Carlton Draught or Victoria Bitter Stubbies  
Cascade Light Stubbies  
Charlottes Sound Sauvignon Blanc  
Pepperjack Shiraz

Henry Sons Brut  
Soft Drink & Juice  
A selection of tea & coffee available

### **TAB Option**

If you wish to run a TAB for your event, all drinks are charged at bar prices. This can also include a selection tea and coffee

## Menu Selection

### Entrée

Elephant and Castle Chilli and Garlic Calamari caught in the glassy 'Bays of New Zealand' served with a 'Murray Valley' citrus salad and bean sprouts fresh from 'Mulgrave Farm' (G/F)

Chef's Soup of the day with toasted sourdough (G/F without bread)

Crispy Skin 'Otway' Pork Belly twice cooked served with a plum jam, julienne granny smith apple and potato wafer

Local 'Portarlington' Mussels steamed and simmered in a Chinese style chilli garlic and tomato hot pot.

Baked Prawns served with cos leaf & spicy avocado salad (G/F)

Caesar Salad (G/F without croutons)

### Main

Roasted Rolled Sirloin accompanied by seasonal locally grown roasted vegetables, caramelised 'Otway' onions with house made gravy

Twice cooked 'North Hill' Duckling served on top of a mint and pea risotto, garnished with pickled ginger and orange

'Meridith Farmed' Chicken Breast marinated in extra virgin olive oil and oregano served with halumi and topped with a rocket, roasted pumpkin, tomato and a tahini paprika infused Greek yoghurt.

Twice Cooked Osso Bucco served with a sweet potato polenta medley of green vegetables and topped with a Italian inspired gremolata

Housemade Gnocchi with 'South Australian' king prawns garlic and Spanish onions,  
pan tossed with local virgin olive oil, basil pesto and oven roasted red peppers

Hand Cut Papadalle Pasta served with twice cooked 'Otway Pork Belly', fresh basil Napoli with a  
hint of chilli, garnished with zucchini flowers

'South Australian' line caught Whiting served with crispy sea salted fries accompanied by a green bean radicchio salad  
topped with 'Grana Pandano' parmesan (G/F grilled)

## **Vegetarian**

Baked Polenta served with 'Chervil' goat's cheese with wild field mushrooms from the 'Adelaide Hills' (G/F)

'Drysdale' Sweet Potato Rosti accompanied by locally grown seasonal roasted vegetables,  
topped with an authentic Italian Napoli sauce and parmesan

Baked Beetroot Risotto served with walnuts and 'Chervil' goat's cheese (G/F)

Housemade 'Drysdale' Potato Gnocchi, with pumpkin, semi dried tomatoes served with a  
'King Island' cream white wine reduction

Crispy Pizza topped with wild mushrooms from the 'Adelaide Hills', bocconcini and locally grown spinach

Italian Balsamic Salad, with cherry tomatoes, 'Otway' pumpkin, macadamia nuts,  
chargrilled zucchini and rocket leaves (G/F)

## **Dessert**

Swiss Chocolate Pudding served with 'King Island' double cream and honeycomb and topped with a chocolate ganache

Custard and Strawberry Tart served with a cinnamon stick anglaise and pistachio short crust

Lavender Crème Brulee with a house swiss chocolate mint mousse and caramelised sugar work

## Platters

### **Premium Platter - \$80**

A selection of up to two options per platter

Chef's Selection of House Made Mini Quiches (v)

Sesame Prawns

Trevally Goujons cooked in a house made Beer Batter

Red Kidney Bean Fritters

Cracked Pepper Angus Beef Skewers (g)

Mediterranean Arancini Balls (v)

Salmon and Dill Croutons

Duck Pancakes

Sushi

Filo Wrapped Prawns

### **Deluxe Platter - \$65**

A selection of up to two options per platter

Chefs' Selection of House Made Mini Pizzas

Market Fish Goujons cooked in a House Made Soda Batter

Arancini Balls (v)

Selection of Sandwiches

Vegetarian Samosas (v)

Satay Chicken Skewers

Lamb Kofa Balls with Tzatziki Sauce (g)

Calamari Parcels

House Made Sausage Rolls

### **Standard Platter - \$55**

A selection of up to two options per platter

Mini Sausage Rolls

Mini Party Pies

Mini Spring Rolls

Mini Dim Sims

## **Deposit & Confirmation:**

Bookings can only be confirmed once a non-refundable deposit of \$200 has been paid. A non-refundable deposit of \$500 is required for Beer Garden. This payment will be deducted from the final account. If payment is not received 7 days prior to the event, management reserves the right to cancel the booking and allocate the space to another client.

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## **Payment:**

We accept all credit cards, direct deposits or cash as payment, before or on the day of the event. We do not accept cheques.

## **Decorations**

You may wish to provide floral arrangements, candles, balloons or centrepieces to compliment and personalize your function. Elephant and Castle staff will be happy to arrange our venue with your chosen decorations. We only ask that no confetti, glitter or party poppers etc, be used inside the restaurant or in the beer garden. We can supply some simple table pieces free of charge if you would like.