

COCKTAIL & FUNCTIONS PACKAGE



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*Christenings, Ceremonies,
Baby Showers*

*Weddings, Birthdays,
Anniversaries*

*Social Club Events, Work
Functions and more!*

The Haven Inn has you covered!

COMFORT INN HAVEN MARINA

Located on the picturesque Marina, in the heart of Glenelg.

We are a 69 room hotel, restaurant and conference centre overlooking the Holdfast Shores Marina.

Privately owned we are well known for our personalised service and recognition of our regular guests in a manner often lost in the larger Hotel Chains of today.

We are conveniently located within a 10 minute drive to the Airport, a 20 minute drive to Adelaide City and a close walk to the Adelaide Metro tram service.

A short walk down to Jetty Road will have you amongst many delectable restaurants with a variety of cuisines, fantastic shopping, great nightlife and a view of the Glenelg shore as far as meets the eye.

Plank Kitchen and Bar is our newly renovated onsite restaurant with delectable cuisine made by fantastic
Head Chef, Chris Moore.

We offer onsite **complimentary car parking and Wi-Fi** Internet for your convenience.

FUNCTION ROOMS

The Boardroom

HIRE \$200.00

First Floor with Marina Views

Perfect for small boardroom meetings and interviews.

Chart Room

HIRE \$170.00

Second Floor with Marina Views

A unique intimate room with a private balcony overlooking the Marina.

Adelphi Room

HIRE \$250.00

Ground Floor with Marina Views

A room with many options, Perfect for Conferences, Private Dinners, Small Cocktail Events.

Compass Room

HIRE \$250.00

First Floor

A medium sized room, the perfect size for conferences and workshops

Waterfront Room

HIRE \$350.00

First Floor with Marina Views

Floor to ceiling windows provide a breath-taking view of the Holdfast Shores Marina. With a private balcony, cocktail bar & bathrooms, this is by far our most stunning room.



FUNCTION SPACES



	Banquet	Cocktail
BOARDROOM	N/A	N/A
CHART	30	30
ADELPHI	40	45
COMPASS	50	90
WATERFRONT	130	180

COCKTAIL CANAPE OPTIONS

Hot Canapé's

Choice of 3 hot options

1. Salt & pepper prawns with chilli syrup
2. Grilled haloumi and avocado bruschetta
3. Okonomiyaki prawn & scallop pancakes with tonkatsu & mayonnaise
4. Sticky sweet & salty pork with pickled carrot & cucumber
5. Ham & cheese croquet monsieur
6. Five spice squid with lime aioli
7. Thai fish cakes with sweet chilli dipping sauce
8. Togarashi pork Japanese inspired crumbed pork fillet with pickled ginger and kewpie mayo

Cold Canapé's

Choice of 3 cold options

1. Rare roast beef & horseradish cream
2. Gravelax on grilled baguette with pickled cucumber and cream cheese
3. Chicken and almond cocktail sandwiches
4. Thai oysters with coriander and cucumber
5. Prawn and avocado cocktail
6. Tomato, balsamic & caper bruschetta
7. Rock melon & prosciutto

"We are extremely flexible in creating the perfect event for your group, please let us know if there are any special requests you may have and we will be more than happy to assist to the best of our ability"

1 hour \$28.00pp

3 hours \$36.00pp

4 hours \$44.00pp

5 hours \$48.00pp



***Minimum 20 guests per package**

PLATTER MENU

Each platter serves 8–10 guests

House Made Dips, warm grilled pita bread	\$60.00
Antipasto grazing platter	\$75.00
Assorted Cocktail sandwiches	\$70.00
Smoked Salmon & Horseradish cream crostini	\$70.00
Spicy popcorn chicken with aioli	\$70.00
Crunchy Moroccan spiced eggplant strips, yoghurt sauce	\$60.00
Salt & Pepper squid, chilli syrup, fresh lemon wedges	\$70.00
Pork Gyoza, soy sesame dipping sauce	\$70.00
King Island Beef Pie	\$75.00
Pork & Apple Sausage Roll	\$70.00
Mini Gourmet pizza selection (Vegetarian available)	\$70.00
Australian cheese board, assorted biscuits, Dried fruits, almonds, fruit paste.	\$75.00



Dessert Platters

\$60.00 each or 2 options on one platter \$70.00

Sticky date cheesecake with praline crumble

Individual lemon meringue tarts

Eton mess, crushed meringue, fresh strawberries
with cream raspberry sauce

Mini Pannacotta cups with pineapple, lemongrass and
mint compote

Chocolate mousse cups with salted caramel

Tropical fruits with lime rum syrup

Melting moments with raspberry butter cream

Red velvet cake with cream cheese frosting

Crème caramel cups

BUFFET MENU

Choose a selection of 4 cold, 2 hot, 2 roast, 2 dessert options for \$60.00 per person

Minimum 35 guests

Cold Selection

Choice of 4 options

Antipasto - our selection of antipasto including salami, prosciutto, kabana, marinated olives, roasted pepper strips, feta cheese, pickled octopus, gherkins, baked olive oil toasts.

Caesar salad, crisp cos lettuce, grilled bacon, shaved parmesan, traditional Caesar dressing and boiled eggs

Soba noodle salad, pickled ginger, nori, cucumber, carrot & toasted sesame dressing

Mixed leaf salad, heirloom tomatoes & lemon vinaigrette

New potato salad, dill, gherkin, mayonnaise & egg

Middle eastern cous-cous salad – roasted peppers, almonds, sultanas, coriander, parsley, mint, olives, citrus zest, spring onion

Greek salad- cucumber, feta, onion, capsicum, olives & parsley

Hot Sides Selection

Choice of 2 options

Penne pasta, mushroom ragout

Steamed seasonal vegetables

Vegetable & cheese bake

Honey roasted root vegetables, thyme seasoning

Roasted smashed potatoes, crushed cherry tomatoes, rosemary seasoning

Hot Roast Selection

Choice of 2 options

Scotch fillet, mustard crust, red wine jus

Chicken breast, lemon, rosemary seasoning

Roast loin of pork, apple cider gravy & crackling

Traditional Butter Chicken, jasmine rice, warm Indian pappadum

Teriyaki salmon with crispy skin

Dessert Selection

Choice of 2 options

Chocolate mousse with salted caramel

Tiramisu - lady finger sponge with mascarpone, espresso coffee and dark chocolate

Berry trifle– Chambord infused sponge, layered vanilla bean custard, berries & strawberry jelly

Eton mess – crumbled meringue layered, fresh berries, raspberry sauce, whipped vanilla bean cream

Citrus tart with berries

Cheese Plate, Gourmet Cheese Selection, assorted crackers, lavoche, homemade quince paste, roast almonds, Dried fruits

GROUP MENU INFORMATION

SET MENU & SHARED BANQUET OPTIONS

Set Menu	1—35 guests
Shared Banquet	35—130 guests

Two course menu : \$55.00 per person

One entrée selection or one dessert selection

\$4.50 surcharge applies for additional menu item

AND

Two main course selections served alternate drop

\$4.50 surcharge applies for guests personal choice of mains for set menu option only

Includes a ciabatta roll per person

Three course menu : \$65.00 per person

One entrée selection

\$4.50 surcharge applies for additional entree item

AND

Two main course selections served alternate drop

\$4.50 surcharge applies for guests personal choice of mains for set menu option only

Includes a ciabatta roll per person

AND

one dessert selection

\$4.50 surcharge applies for additional dessert item



SET MENU & BANQUET OPTIONS

Entrées

Spinach and Ricotta Ravioli with a tomato sauce and parmesan

Chicken satay with spicy peanut sauce & steamed jasmine rice

Salt & pepper squid with fresh lemon & aioli

Asparagus shaved parmesan & prosciutto with balsamic reduction

Tomato & roasted pepper soup with parmesan crisps

Thai ground pork & Asian salad

Antipasto Platter

Cold Prawn Platter, additional \$10pp

Fresh Oyster Platter, additional \$10pp

Dessert

Citrus tart with whipped cream , coconut and macadamia crumble

Eton mess, meringue, fresh berries, berry sauce & fresh cream

Pannacotta with pineapple , mint & lemongrass compote

Chocolate Ganache & orange tart

New York cheese cake with lemon curd

Mains

Miso & sesame atlantic salmon with soba noodle salad

BBQ Chicken breast with orange, chilli & mustard marinade on sweet potato mash

Warm Quinoa & roasted Vegetable salad with hazelnuts, feta & lemon dressing

Crispy Pork belly slow braised in master stock, served with chilli caramel glaze and asian slaw

Rolled scotch fillet with spinach, sundried tomato pesto & feta stuffing with red wine jus, rosemary & olive oil smashed potatoes

Macadamia crusted barramundi fillet with Aioli & warm new potato salad

Veal saltimbocca veal wrapped in prosciutto & pan cooked, finished with lemon butter and parsley sauce & served with polenta cake

Roast Turkey with red currant gravy and roasted vegetables

All meals served with green salad



AUDIO VISUAL AND EQUIPMENT

Item:	Cost:
Wifi Internet connection	Complimentary
Flipchart with paper & Markers	\$20.00
Portable whiteboard & markers	\$20.00
Computer/laptop	\$20.00
Audio speakers	\$20.00
Lectern	\$20.00
Teleconference phone	\$100.00
Laptop Hire	\$260.00
Data Projector & screen	\$200.00
Data Projector Screen only	\$20.00
Corded Microphone & speakers	\$200.00

Other equipment can be arranged for hire, on request, (72 hours notice required to hire in equipment).



BEVERAGE PACKAGES

Standard Package

- Morgan's Bay Sparkling white
- Morgan's Bay Sauvignon Blanc
- Morgan's Bay Cab Merlot
- Coopers Pale Ale
- Carlton Draught
- Cascade Light

Deluxe Package

- Jansz Sparkling
- Shaw & Smith Sauvignon Blanc
- Shaw & Smith Chardonnay
- Pepper Jack Shiraz
- Wynn's The Sliding Cab Sav
- Coopers Pale Ale
- Crown Lager
- James Boags Larger
- Hahn Super Dry
- Bulmers Cider
- Cascade Light



Premium Package

- Bird In Hand Sparkling Pinot Noir
- Annie's Lane Moscato
- Oyster Bay Sauvignon Blanc
- Annie's Lane shiraz
- Coopers Pale Ale
- Carlton Draught
- Hahn Super Dry
- Cascade Light

	Standard	Premium	Deluxe
3 hours	\$40.00pp	\$47.00pp	\$50.00pp
4 hours	\$45.00pp	\$54.00pp	\$60.00pp
5 hours	\$50.00pp	\$63.00pp	\$70.00pp

Please note: all packages include soft drink