



THE CLOVEY

FUNCTION PACK



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Why us?

At The Clovey we are vested in making your event vision come to light. Our venue is the heart of Modbury and was established in 1970. Despite remaining true to its core, The Clovey has undergone an extensive renovation. The modern transformation has an option for any occasion.



450 Montague Rd, Modbury North SA 5092



BEER GARDEN

The Beer garden is set amongst greenery and cobble stone walls. This space offers a big screen TV and a retractable roof which makes it ideal all year round. Featuring its own sound system, heating and fans you will have all you need.

Features

- AV Facilities (speakers, microphone, Big Screen TV)
- overhead music
- Heating and Fans
- Retractable roof
- Fire place

Venue capacity: 70 people
Room Hire: \$300
Minimum Spend: \$1500



PATIO

This large open space provides natural light. The area has an undercover booth space to stay comfortable during your event. This space is our largest outdoor space and features a TV, sound system and of course the perfect greenery for a backdrop to your event.

Features

- AV Facilities (speakers, microphone, TV)
- overhead music
- Heating and Fans
- Comfortable booth seating

Venue capacity: 120 people
Room Hire: \$300
Minimum Spend: \$2000



BOOTH SPACE

Perfect for smaller intimate events. This space boasts of comfort with four spacious cushioned booths that are undercover. Amongst decking and greenery this space also features heating and fans.

Features

- Overhead music
- Heating and Fans
- Comfortable booth seating

Venue capacity: 40 people
Room Hire: \$200
Minimum Spend: \$500



KELLY'S ROOM

The function room is ideal for all formal and cocktail style events. Featuring its own bar and bathrooms you'll have all your needs in one space.

Features

- Overhead music
- AV Facilities (speakers, microphone, Televisions)
- Private bar
- Private toilet amenities
- Heating and cooling

Seated capacity: up to 180
Standing capacity: up to 400
Room Hire starting From \$300
Minimum Spend Starting from \$1500

BEVERAGE OPTIONS

Subsidised

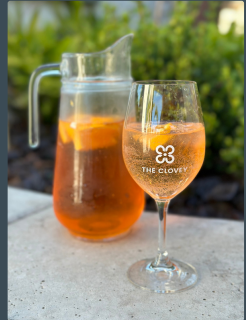
Give your guests discounted drinks with a pre-determined dollar amount off beverages of your choice

Full Tab

A Pre-determined amount is set up and can be used until reached, this can be an open bar or a pre-selected beverages can be selected.

Pay on Consumption

Guests order and pay for whatever they feel like.



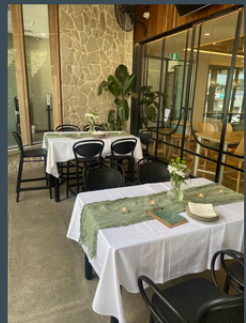
OPTIONAL EXTRAS

- Personalised entry sign
- Customised drink menus
- Table Cloths \$10 (per cloth)
- Coloured Napkins
- Table Decor
- Cakeage \$30
- Coffee station \$1.50 PP
- Personalised Spotify playlist
- Balloon Clusters

2 balloons \$15

3 balloons \$20

4 balloons \$25



CANAPE MENU

\$60

Dips Platter

served with Toasted Pita & Vegetable Julienne (V)

Vegetarian Spring Rolls

served with a Sweet Soy Sauce (DF)

Mini Pizza Platter (GFO)

Choice of: Hawaiian, BBQ Meat Lovers or Margherita

Assortment of Finger Sandwiches (GFO, DFO)

Mini Bruschetta Platter (GFO, DFO)

Choice of: Tomato, Bocconcini & Basil Pesto OR Roasted Pumpkin with Feta & Sticky Balsamic Glaze

Baked Spinach & Feta Pastries

Party Pies & Sausage Rolls & Pasties

Crumbed Honey & Soy Marinated Chicken

served with Kewpie Mayo

\$70

Vegetarian Arancini Balls

served with Napolitana Sauce & Parmesan Cheese

Salt & Pepper Squid

served with Lemon & Garlic Aioli (DF, GF)

Chicken Skewers (DF, GF)

Choice of: Satay or Vegetarian Teriyaki

Southern Fried Chicken

served with Smokey Chipotle Mayonnaise & Lemon Wedges

Mini Beef or Vegetarian Soft Shell Taco

served with Tomato Salsa, Sour Cream & Guacamole (DFO)

Baked Mini Tarts

Choice of: Tomato & Ham, Chicken & Mushroom or Vegetable

Fresh Seasonal Fruit

Bao Buns served with Char Sui Pork & Asian Slaw (DF)

Vegetarian Fritters

served with Chilli & Lime Mayonnaise (GF, DF, VEG)

Crumbed Cauliflower Nuggets

served with plant-based garlic aioli (DF, V)



(Consists of approximately 20 pieces per platter)

GF - Gluten free
GFO - Gluten free option
DF - Dairy free
DFO - Dairy free option
V - Vegan
Veg - Vegetarian

\$80

Panko Crumbed Prawns

served with Kewpie Mayonnaise

Smoked Salmon & Cucumber Cups

served with Cream Fraiche (GF)

Rare Beef Fillet Crostini

served with Fried Capers & Horseradish Cream (GFO, DFO)

Sliders

choice of: Chicken, Bacon, Cos Lettuce & Mayonnaise or Halloumi, Coleslaw & Beetroot Relish or Cheeseburger

\$90

Antipasto (GFO,DF)

Selection of cured meats, marinated vegetable, pickles, marinated olives, toasted sourdough

Cheese Board (GFO)

Selection of cheese, dried & seasonal fresh fruit, mixed nuts, quince paste & lavosh

S.A Oyster Platter

Selection of:

Kilpatrick

Natural

Baked garlic cream & cheese

Sweet Range \$60

Cakes: Chef selection of cakes

Cupcakes: Chocolate mousse cupcakes (GF)

Mini pavlova with chantilly cream & fresh fruit (GF, DFO)

Grazed by The Clovey \$250

Selection of cured meats, selection of cheese, marinated vegetables, marinated olives & pickles, toasted sourdough, lavosh, dried & seasonal fresh fruit, mixed nuts, quince paste, selection of dips & vegetable sticks



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SET MENU

Entrée

Moroccan Spiced Salad served with roasted butternut pumpkin, broccoli, quinoa, rocket, roasted almond flakes & pomegranate dressing (GF, DF, V)

Chicken Sous Vide served with sweet corn puree, mushroom (fried enoki), watercress, soy glaze (DF)

Grilled Sumac Marinated Prawns served with pistachio pesto, fried potato cakes, Asian slaw (GF)

Adelaide Hills 78 degree Gin Cured Atlantic Salmon served with cucumber noodles, snow pea sprout, & pickle radish salad (GF,DF)

Potato Gnocchi with crispy speck, basil oil, burnt butter peas & Grana padano

Mains

300g MSA Beef Porterhouse served with truffle mashed potato, charred broccolini, & jus lie (GF)

Roasted Chicken Breast served with herbed potato, crispy prosciutto, braised leek & sage jus (GF, DF)

Atlantic Salmon Or Barramundi served with pea puree, shaved kohlrabi, puffed rice noodle, rocket & preserved lemon (GF, DF)

Pork Belly or Marinated Pork Cutlet served with onion jam, apple cider Jus, burnt butter carrot & potato galette (GF)

Roasted Spiced Cauliflower Steak served with salsa Verde, fried chickpea, dukkha, blistered truss cherry tomato (GF, DF, V)

Lamb Rump served with herb crust, parmesan polenta cake, ratatouille & a rosemary jus

Dessert

Lemon curd tart with berry coulis, lemon praline & Chantilly cream

Chocolate Mousse with fruit salad & mint jelly (GF)

Spiced apple crumble with vanilla ice cream & toffee sauce

Vegan coconut panna cotta with poached pear, raspberry coulis, almond praline (GF, DF, V)

Coffee trio coffee sponge cake, coffee gel & coffee espresso sauce

(All options served with bread roll and butter)

OPTIONS INCLUDE:

\$55 PP entrée, main & dessert

\$55 PP 2 entrées, 2 mains OR 2 desserts, 2 main (alternate drop)

\$65 PP 2 entrées, 2 mains & 2 dessert (alternate drop)

MINIMUM CAPACITY: 30



CARVERY OPTION

\$50PP (served with Soup, Bread Roll & Butter)

Choice of Two Meat Options

- Beef
- Pork
- Lamb
- Chicken

Warm Sides

- Potato Bake
- Steamed Broccoli & Cauliflower
- Roasted Root Vegetables

Cold Sides

- Crunchy Coleslaw
- Garden Salad
- Greek Salad

Accompaniments

Sauce, Mustard & Gravy

Additional Dessert \$5PP

Chef's Selection of Sweets

SHARED OPTION

\$55PP 2 COURSE **OR \$65PP** 3 COURSE (served with Bread Roll & Butter)

Entree

Shared Grazing Platter

Mains

Shared Roasted MSA Porterhouse

Shared Country Style Roasted Chicken

Shared Sides

Roasted Vegetables

Potato Bake

Broccoli & Bacon Salad

Garden Salad

Desserts

Chef's Selection of Sweets

(MINIMUM CAPACITY: 30 PAX)

CORPORATE OPTIONS

Morning/ Afternoon Tea Options

\$30PP (choice of 5 options)

- Scone with jam & cream
- Danish pastries
- Banana bread
- Assorted mini muffins
- Greek yoghurt with granola
- Ham & cheese croissant
- Bacon & egg roll with BBQ sauce
- Fruit salad
- Tartlet with bacon, tomato & cheese

Lunch

\$20PP (choice of 2 options)

- Assortment of Sandwiches or Wraps
- Gourmet beef pies
- Variety of quiches
- Chicken curry with rice & papadum

Additional Sides \$2PP (choice of one option)

- Greek salad
- Caesar salad
- Roasted vegetable medley
- Creamy potato salad

ADD ON \$5.00PP

Cheese board with chef's selection of cheese, quince paste, crackers, nuts & fruit

(MINIMUM CAPACITY: 30 PAX)

Terms and Conditions

To secure your booking we require a \$100 Deposit which is non refundable.

Room hire is to be finalised at least 14 days prior to your event.

All tentative bookings will be held for a period of 14 days from the inquiry date.
If at this time a deposit has not been received, the date will be released.

Final numbers are to be confirmed no less than 14 days prior to the function date. This number will indicate the final catering numbers and will be the minimum which you will be charged.

Payment:

Payments of any outstanding amounts are to be made either at the beginning or end of your event. The Clovercrest Hotel accepts cash, Visa, Master Card, AMEX

Licensing & Responsible Service of Alcohol:

Guests under the age of 18 years must be supervised at all times by a parent or legal guardian. Minors must leave the premises no later than 12.00am. Our Staff are unable to serve alcohol to any guests who are not able to produce suitable identification.

The Management & Staff of the Clovercrest Hotel adhere to the Responsible Service of Alcohol Guidelines.

We reserve the right to refuse service to any person deemed unsuitable, and to eject any or all objectionable persons from the premises without liability.

Damages:

During the function, you are financially responsible for all damages and breakages incurred to hotel property. The Hotel will not accept any responsibility for the damage or loss of property left in our venue prior to or after your function.

Food & Beverage:

With the exception of cake, you are not permitted to bring any food or beverages into the Hotel for consumption unless previously agreed upon.

Cleaning:

General cleaning is included in the cost of your function however, if cleaning requirements are excessive, additional charges may be incurred.

Decorations:

Please discuss when booking your function.

The room decorations are entirely the clients responsibility and must be within the Hotel guidelines.
We do not allow scatters in our venue.

Security:

Whilst security could be available to you, they are not employed solely to work your function. If required the Hotel will provide an additional Security Guard, the cost of which the client will be responsible for.



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