

SOCIAL FUNCTIONS



IT'S ALL ABOUT YOU

Every function is unique and special, and yours is no different. At The Hackney, we understand that no matter what the style or size of your function, you want quality food & beverage, attentive and friendly service and your guests to leave feeling satisfied and cared for.

When you hold your next celebration at The Hackney, we pride ourselves on being professionals. With everything you need in terms of A/V and food & beverage, along with spaces to cater for all styles of functions and events, we have your party covered.

WHAT MAKES US DIFFERENT

OUR ROOMS

We have six dedicated, private function rooms that give us the space and flexibility to cater for any size and style of function.

OUR FACILITIES

Located just outside the Adelaide CBD, and with over 100 free on-site carparking spaces, The Hackney is the perfect choice for your next conference.

We have two public bars and a full-service restaurant perfect for your pre- or post-function needs.

COMPLIMENTARY A/V

Use of our in-house A/V equipment is included in your room hire fee so you don't pay any extra. Just tell us in advance what you need so that we can make sure it's available.

- Flat screen TV's with laptop connectivity
- Sound system with iPod connectivity
- Microphone & lectern
- Free WiFi
- Additional microphones
- Whiteboard
- Flip chart
- Use of in-house laptop
- AV cords & connections, power cords/boards
- Apple TV



FAQ

How much food should I order for a cocktail party?

Allow at least 4 pieces of food per person. More if you're treating it as a meal or if your guests like to eat! 10 pieces per person is the most we've seen people finish.

Can I order more cocktail food on the night?

Yes, but we can't guarantee what we'll have to offer... so it's best to pre-order the food that you need. Crispy Wedges and the Asian Selection are usually available as a backup.

Can I bring in a cake or any other food?

Cake – yep – fees apply – see page 6.

Other food – nope (per food safety requirements) – with the only exception being packaged lollies for a lolly buffet.

Are children allowed to attend my event?

Sure, minors (under 18 years) are allowed in The Hackney until 12am midnight.

What decorations do you provide? What can I bring myself?

Our room hire fee includes black or white linen tablecloths and white paper napkins. We can provide helium balloons in a range of colours for just \$2.50 per balloon. You can bring pretty much anything else, just NO confetti or scatters... and nothing attached to the walls.

How long do I have the room for my function?

You set the start and finish times for your function. We request that functions finish at 12am midnight but the rooms are licensed until 1am. Be sure to tell us the start time you've put on your invitation please!

When can I come to setup my decorations?

Best to ask us a couple weeks before your function, because, you know, we're kinda popular and want to fit everyone in! Worst case: two hours before your function start time. Best case: the morning of your function. Most of the time we will have your function room ready by midday – but ASK US before making arrangements!

Can I have a band or DJ?

Yes, no problem! Let us know in advance what they need from us (eg. table, early access). We can also help you find a band or DJ – just ask!

Can I have a subsidised bar? How does it work?

Sure, a subsidised bar is popular for 18th and 21st birthdays. This is where your guests pay a portion of the drink price and the rest goes on your bar tab. At The Hackney we ask you to pick a whole dollar amount (eg. \$4) for guests to pay per drink. You still get to choose the drinks you want to include and the limit that you personally want to cover, just like a normal bar tab.

DRINKS PACKAGES

EXCLUDES 18TH & 21ST BIRTHDAYS, OTHER RESTRICTIONS AND TERMS & CONDITIONS APPLY, ASK OUR FUNCTIONS MANAGER

THE "HOUSE" PACKAGE

Jock's Block Sparkling	Willow Point Shiraz
Willow Point Moscato	Iron Jack
Willow Point Sauvignon Blanc	Hahn Super Dry
Willow Point Chardonnay	Coopers Pale Ale
Willow Point Rosé	Bulmers Original Cider
Willow Point Cabernet Merlot	Soft drinks and Juice

PRICING

2 hours \$25 per person, 3 hours \$35 per person, 4 hours \$45 per person

THE "HACKNEY" PACKAGE

Tomich Hill Sparkling	St Hallett Black Clay Shiraz
Whistler Fruit Tingle Moscato	Iron Jack
Wicks Estate Sauvignon Blanc	Hahn Super Dry
Bethany Chardonnay	Coopers Pale Ale
Hentley Farm Rosé	Bulmers Original Cider
Coriole Cabernet Sauvignon	Soft drinks and Juice

PRICING

2 hours \$45 per person, 3 hours \$55 per person, 4 hours \$65 per person

THE ATRIUM & ANNEXE

50-240 COCKTAIL / 40-180 SIT DOWN

Our largest function space can be used as one, or split into two separate areas. Its high ceilings and exposed beams give a fresh, modern feel filled with natural light.

*Atrium & Annexe: \$500 + GST (\$550) • \$4,000 min. spend Saturdays
160-240 cocktail / 100-180 sit down*

*Atrium: \$400 + GST (\$440) • \$3,000 min. spend Saturdays
120-160 cocktail / 70-100 sit down*

Annexe: \$200 + GST (\$220)

50-80 cocktail / 40-70 sit down



THE TORRENS ROOM

80-120 COCKTAIL / 45-70 SIT DOWN

A quiet, private space. Equipped with a private bar and contemporary fittings. Located on first floor. No lift access.

\$300 + GST (\$330) • \$2,000 min. spend Saturdays



THE LOFT & BALCONY

70-110 COCKTAIL / 35-50 SIT DOWN

Charming space with private bar and balcony overlooking Botanic Park. Located on first floor. No lift access.

\$300 + GST (\$330) • \$3,000 min. spend Saturdays



THE BOARDROOM

30-70 COCKTAIL / 20-40 SIT DOWN

Elegant room with private bar – the perfect space for an intimate celebration

\$250 + GST (\$275) • \$1,000 min. spend Saturdays



RICHMOND ROOM

UP TO 22 SIT DOWN

Intimate space suited to reunions or family dinners

\$100 + GST (\$110)



FINGER FOOD

PRICE PER PLATTER. EACH PLATTER SERVES 20.

HOT CANAPES

- *Roasted pumpkin, sage and feta arancini with confit garlic aioli (V) - \$50*
- *Mini hot dogs with American mustard and tomato ketchup - \$60*
- *Mini vegetarian quiches (V) - \$60*
- *Assorted gourmet cocktail pastries - \$50*
- *Spinach and cheese triangles (V) - \$50*
- *Asian selection spring rolls, samosas and dim sims with house-made sweet chilli - \$45*
- *Crispy potato wedges with sour cream and sweet chilli sauce - \$50*
- *Mini Cuban sandwich with American mustard, pickles, cheese and pulled pork - \$70*
- *Mini beef burgers with tomato relish, caramelised onion and melted cheddar - \$60*
- *Moroccan spiced lamb skewers with tzatziki (GF) - \$70*
- *Steamed vegetarian dumplings with pickled ginger mayo - \$60*
- *Falafels with guacamole (GF)(V) - \$65*
- *Roasted vegetable mini pizza (V) - \$65*
- *BBQ meat lovers mini pizza - \$70*
- *Grilled chicken slider house-made marinated chicken with basil pesto mayo - \$70*
- *Peri -peri grilled chicken skewers with lemon yoghurt (GF) - \$70*
- *Prawn cigars with house-made sweet chilli - \$70*

COLD CANAPES

- *Caprese tartlet cherry tomato, bocconcini, basil, olive oil (V) - \$50*
- *Smoked salmon pinwheel with dill cream and cucumber ribbons - \$60*
- *Finger sandwich trio chicken mousse, smoked salmon and vegetarian - \$60*
- *Antipasto platter with Italian cured meats, marinated olives, pickled vegetables, marinated cheese, ciabatta, grissini sticks - \$90*
- *Dips platter trio of dips, pita bread and crudites - \$50*
- *Chicken voulevant filled with chicken, brie and avocado - \$60*
- *Assorted sushi with traditional condiments (GF)(V) - \$80*
- *Prawn cocktail in cucumber cups (GF) - \$70*
- *Chicken enchilada avocado, roasted corn, roasted capsicum, coriander and chipotle aioli (GF) - \$60*
- *Petite Thai beef salad marinated beef strips with red onion, chilli, bean sprout, Thai basil, carrot, red capsicum, coriander, mint, spring onion and Thai dressing (GF) - \$60*
- *Roasted vegetable salsa on a cucumber cup with confit garlic aioli (GF)(V) - \$50*
- *Vegetarian cold rolls with house-made sweet chilli sauce (GF)(VE) - \$60*
- *Marinated chicken cold rolls with house-made sweet chilli sauce (GF) - \$70*
- *San choy bao marinated tofu with lemongrass, coriander, ginger, chilli topped with peanuts, fried shallots and water chestnut salad (VE) - \$60*
- *Trio of Australian cheeses blue cheese, cheddar cheese, brie cheese, quince paste, fresh fruit and lavosh (V) - \$80*
- *Fruit platter (GF)(VE) - \$50*
- *Mini assorted cheese cakes - \$90*
- *Mini chocolate hazelnut brownies (GFO) - \$80*

PRICE PER PERSON. MIN 40.

5 ITEMS \$17 PER PERSON

8 ITEMS \$26 PER PERSON

EXTRA CHOICES \$3.5 PER PERSON

2-METRE LONG GRAZING TABLES

AVAILABLE FOR ANY FUNCTION FOR \$500

ASK OUR FUNCTIONS MANAGER FOR MORE INFORMATION

(GF) Gluten-Free (GFO) Gluten-Free Optional (V) Vegetarian (VE) Vegan

SET MENUS

FRESH BREAD ROLLS AND GARDEN SALAD INCLUDED. MIN 20.

ENTREES

- *Ricotta tart honey and black truffle ricotta cheese, with salad of pumpkin, rocket and pistachios (V)*
- *Twice-cooked pork belly with apple and miso glazed eggplant, pickled cucumber, bean sprout salad and chilli peanut crumble*
- *Marinated prawns with roasted corn, roasted capsicum, avocado salsa, dressed rocket leaves and chipotle aioli (GF)*
- *Char-grilled Moroccan lamb with chickpeas, roasted carrots, green herbs, feta, pomegranate dressing and dukkha*
- *Smoked salmon roulade with cucumber ribbons, garlic and chive mascarpone, crostini with watercress, fried capers, red onion and lemon olive oil salad (GFO)*
- *Lemongrass chicken with a chilli, fennel slaw, crispy rice noodles and fried shallots (GF)*
- *Antipasto share platter Italian cured meats, marinated olives, pickled vegetables, marinated cheese, ciabatta bread and grissini sticks, to share per table*

SHARED SIDES

- *Add \$2 per person*
- *Garlic and rosemary chat potatoes with sea salt*
- *Steamed green seasonal vegetables with lemon oil*
- *Pear, walnut, rocket and shaved parmesan salad with balsamic dressing*
- *Steak-house chips with aioli*

MAINS

- *12-hour slow-roasted scotch fillet with herb smashed potatoes, broccolini, roasted open field mushrooms and red wine jus (GF)*
- *Grilled lamb rump with confit garlic potato mash, lemon & dukkah beans and rosemary jus (GF)*
- *Roasted chicken breast chermoula marinated breast, sumac-baked pumpkin with smashed peas, feta, rocket and mint salad (GF)*
- *Citrus-baked salmon with roasted beetroot, cracked wheat, toasted almond, chilli, fresh herbs and citrus reduction*
- *Baked quinoa and cashew loaf on rich tomato sugo, seasonal vegetables and basil dressing (VE)*
- *Barramundi in a macadamia crust, lemongrass pilaf rice, Asian greens, kaffir lime and red chilli coconut broth (GF)*

DESSERTS

- *Duo of chocolate mousse in a dark chocolate pastry case with mixed berry compote and toffee shards*
- *Lemon tart with a strawberry, basil and mint salad with double cream*
- *Espresso panna cotta with a cinnamon, hazelnut biscotti and salted caramel brittle (GFO)*
- *Chocolate blackberry flan with mixed berry compote, double cream and Persian fairy floss*
- *Chef's selection petit desserts to share per table*
- *Australian cheese platter to share per table, with blue cheese, brie cheese, cheddar cheese, quince paste, fresh fruit and lavosh*



SET MENU PRICING

ALTERNATE DROP PRICING

- *Pre-select 2 items to be served alternatively to your guests (50/50 service)*
- **2:2 Alternate** - \$43 per person
(2 entrees and 2 mains OR 2 mains and 2 desserts)
- **2:2:2 Alternate** - \$53 per person
(2 entrees, 2 mains and 2 desserts)
- *Extra choices - \$4 per person, per choice*

SET MENU PRICING

- **1:2 or 2:1** - \$48 per person
(1 entree and choice of 2 mains OR choice of 2 mains and 1 dessert)
- **1:2:1** - \$55 per person
(1 entree, choice of 2 mains and 1 dessert)
- *Extra Choices - \$5 per person, per choice*

OTHER CUSTOMISATIONS

- *Add Shared Side Dish (\$2 per person, per side)*
- *Cut & Plate Cake for Dessert (\$3 per person)*
- *DIY Cake Fees (Cutlery, plates and napkins supplied)*
20-50 people - \$30 total
50-100 people - \$50 total
100 or more people - \$75 total

TERMS & CONDITIONS

BY PAYING YOUR ROOM HIRE FEE YOU ARE ACCEPTING THE FOLLOWING TERMS & CONDITIONS.

Tentative Bookings We will hold a tentative booking for a maximum of 7 days.

Confirmation You are requested to confirm a booking in writing. A function will be deemed to be confirmed only when a complete room hire payment has been received. The hotel reserves the right to cancel any bookings where this has not been done within 7 days. If your function is to be held less than 14 days from your enquiry date, the room hire fee is required within 24 hours of tentative booking.

Security Deposit We require a deposit equal to the amount of room hire within one week of making the booking.

Cancellations Cancellation of function rooms must be advised in writing. If the event is cancelled with less than 60 days notice all deposits will be forfeited

The following is your payment schedule:

Deposit: Within 7 day of confirming booking – Equal to amount of room hire.

Final Payment: 7 days prior to event – 100% anticipated food, beverages and AV charges.

Day of Event: Any miscellaneous charges from the day of event (eg bar tab)

Please note that for all bookings we require credit card details for any incidental charges which may arise on the day of the function or in the event of your numbers increasing after final payment.

Menu Selection & Final Numbers Must be confirmed for any functions requiring catering. All menu selections must be made 14 days prior to your function. Final numbers must be confirmed 7 days prior to your function. The final number confirmed will represent the minimum numbers for which you will be charged.

No food or beverage can be brought into the hotel for consumption at your function excluding celebration cake for which cakeage fees apply.

Dietary Requirements We require written notification of all dietary requirements 7 days prior to your event. Any dietary requirements that are not disclosed until the day of the event will be charged in addition to the meals ordered.

Pricing All pricing listed in this document is subject to change at any time. Sufficient notice of price changes will be given in advance if applicable.

Room Rates Function room rates include room hire, water and mints on the tables for all seminars and meetings and use of all inhouse audio visual equipment, subject to availability.

Minimum Spends May apply to all rooms and areas and will be confirmed upon consultation with Hackney function staff. Minimum spends are for the total food and beverage spend of your function; it does not include the room hire fee. If your function does not reach the required amount, the hotel may apply a surcharge so that the amount is reached.

Damage Organisers of a function are financially responsible for any damage/breakage sustained by organisers, organiser's guests, invitees or any other persons attending or involved in the function. No attachments are to be used on the walls.

Insurance The Hackney Hotel does not take any responsibility for damage to or loss of items before, during or after your function.

Responsible Service & Behaviour It is your responsibility to ensure that all attendees adhere to our dress code and behave in an orderly manner during the event. The Hackney practices responsible service of alcohol. Any person deemed to be intoxicated will be refused the service of alcohol. It is understood the organiser will take all reasonable steps to conduct the function in an orderly manner and control the behaviour of their guests. The hotel staff and security have the right to exclude or eject any person that is deemed objectionable or behaving in any way that is unacceptable or affecting other patrons of the hotel. All persons aged under 18 years must vacate the hotel strictly before 12am midnight.

Security Is not provided as standard for your function. We can arrange security for you that will be charged at cost price. If the hotel deems it necessary that your function require security, it will be a requirement that this be arranged and charged to the function account.

All 18th Birthday functions must have security organised by The Hackney plus parent supervision at all times.

Labour Charges / Extending Service Hours Any event continuing beyond the confirmed departure time may incur an additional charge.

Parking is free, please note that all parking is subject to availability.

Entertainment Soft background music can be provided in our functions rooms if you wish. Private entertainment may be arranged on your behalf for your event should it be required. All costs will be incurred by you.

Function Rooms The Hackney reserves the right to re-allocate function rooms due to circumstances beyond our control. If final numbers decrease or increase from the initial numbers advised at the time of booking, we may substitute a more appropriate room. We will discuss any changes with you when the decision is made.

Exhibitions Exhibition companies and exhibitors are responsible for transport, set up and dismantling of their own equipment in accordance with our health and safety codes.

Advertising Prior permission is required to use the hotel name and/or logo in print and/or audio visual display. All proposed artwork must be approved by hotel management prior to publication.

Decorations & Cleaning General cleaning of the room is included in the cost of your function. If cleaning requirements are deemed to be excessive, or any specialised cleaning is required, additional charges will be incurred.

You are welcome to use decorations for your function, however nothing can be screwed, nailed or adhered to any wall or surface that may be damaged by such actions. Confetti (or items similar) or table scatters cannot be used.

Responsibility Should we be unable to provide facilities reserved due to circumstances beyond our control, no further claim other than entitlement to a full refund of any deposits paid may be made. We will endeavour to provide you with reasonable notice.

Additional Services We will be pleased to arrange a variety of additional services upon request, such as entertainment, technical equipment, etc. A charge may be incurred for some services. If the event is cancelled, such service charges will be your responsibility.

TO CONTACT US PLEASE CALL (08) 8362 9282 OR EMAIL FUNCTIONS@THEHACKNEY.COM.AU