

ta. FUNCTIONS

TORRENS ARMS HOTEL





WELCOME

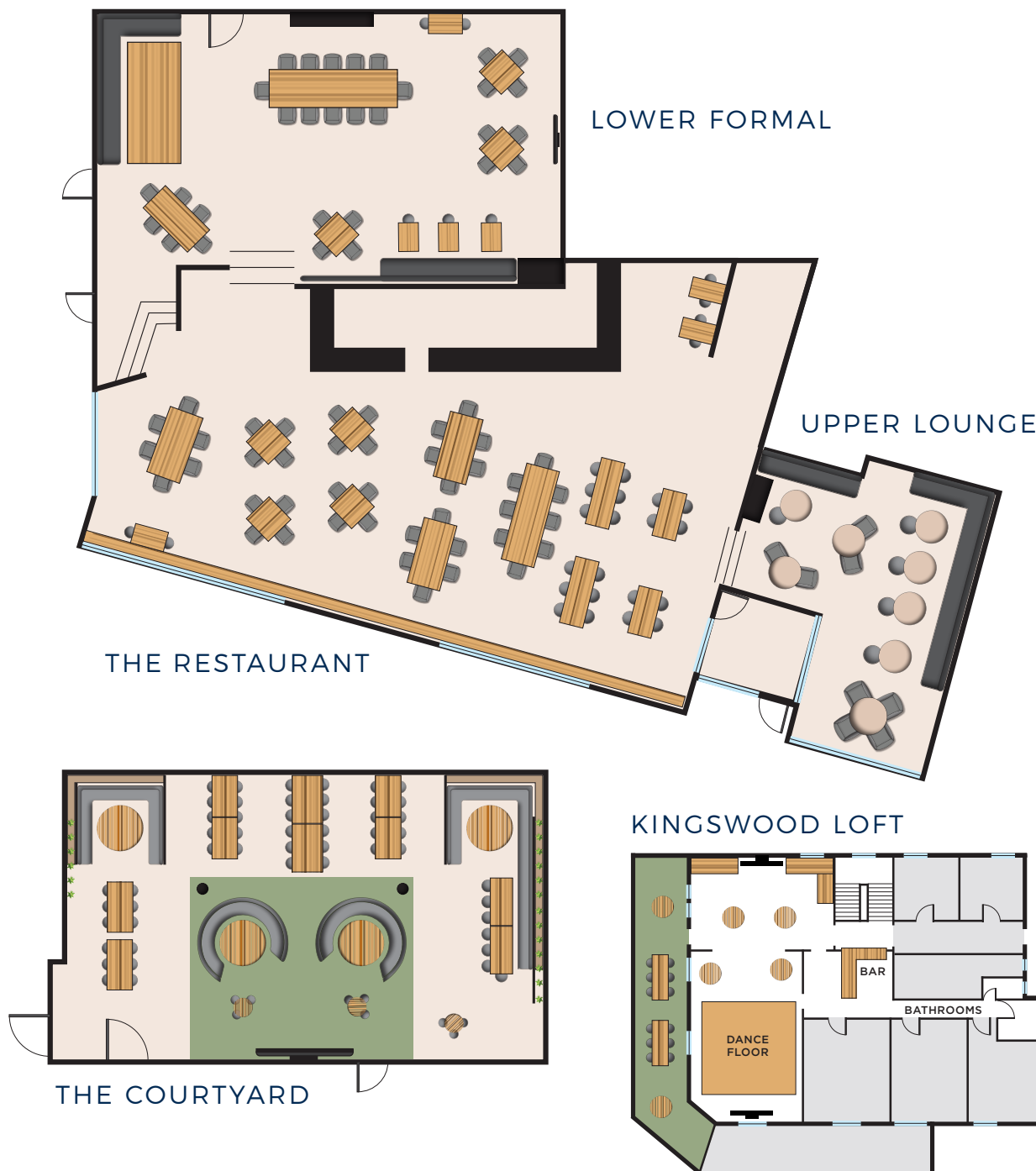
The Torrens Arms Hotel has a variety of function areas available to suit any style of celebration or gathering, with modern facilities including a casual lounge area, formal dining, outdoor courtyard and our newest addition, the Kingswood Loft. We can cater for groups from 10 - 200 guests!

For corporate events, casual dining, cocktail gatherings or formal dinner events, the TA caters for all occasions. If you would like to view the spaces we offer or have any queries, contact our Functions Managers for further information and to receive a tailored quote.

FUNCTION SPACES KEY FEATURES:

- Flexible layouts
- Quality sound system
- Microphone
- TV Screens
- Nightlife music system
- Private spaces
- Quality menu options
- Extensive beverage range

Sarah Veart
Functions Manager
functions@tahotel.com.au





kingswood.loft



COCKTAIL
Capacity 100



CONFERENCE
Capacity 55



SEATED
Capacity 55

kingswood.loft

Embracing the historic décor of the original hotel, this modernised space is picture-perfect for your next event.

We've designed this space with privacy and exclusivity in mind - with private bar, balcony and toilet facilities, two breakout areas and various floor plan options, we can cater to your every need.

Are you planning a conference, meeting or networking event? Maybe that milestone birthday is just around the corner?

With in-room AV facilities, flexible setups, privacy and more, impress your guests in the new Kingswood Loft.

ROOM HIRE

Day Event : \$220 includes GST

Night Event: \$330 includes GST

Friday and Saturday events incur a minimum spend*

- Day event: \$1500 Minimum spend
- Night Event: \$2500 Minimum spend
- * Subject to hotel discretion

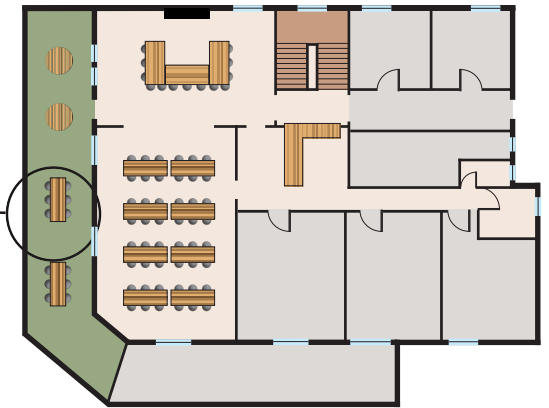
KEY FEATURES:

- Fully contained upstairs space
- 2 large TV screens
- Private bar, balcony and toilets
- Two break out spaces
- Tailor the floor plan to your event
- AV facilities

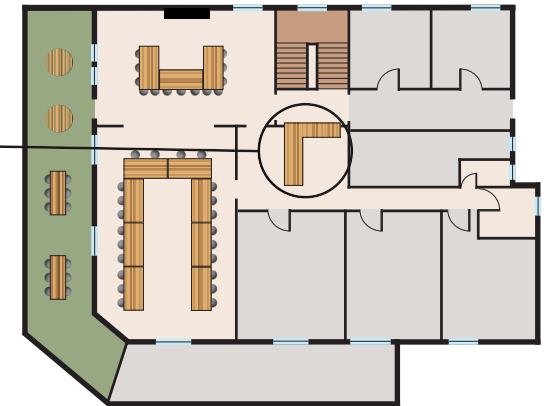


TWO
75" BIG
SCREEN
TV'S

SEATED 40-55PAX



SEATED, BOARDROOM 6-26PAX



COCKTAIL 100PAX





THE COURTYARD



COCKTAIL
Capacity 60 - 100



CONFERENCE
Capacity 60 - 100



SEATED
Capacity 60 - 100



**COURTYARD
+ TA BAR**
Capacity 200

THE COURTYARD

No pub is complete without an outdoor area and our Courtyard takes it to the next level! A mix of old and new with comfy seating, amazing sound and a HUGE LED screen. Our retractable roof will keep you comfortable rain, hail or shine.

Our Courtyard is the perfect space for your event. A relaxed atmosphere with an indoor, outdoor feel- how good? The versatile space can be set in different ways to suit your needs. Keep our comfy circle couches or swap them for tall tables! Whatever the occasion, we can transform the courtyard to suit you.

Courtyard bookings incur a minimum spend.*

- Full Courtyard \$2500 Minimum spend
- Half Courtyard \$1500 Minimum spend

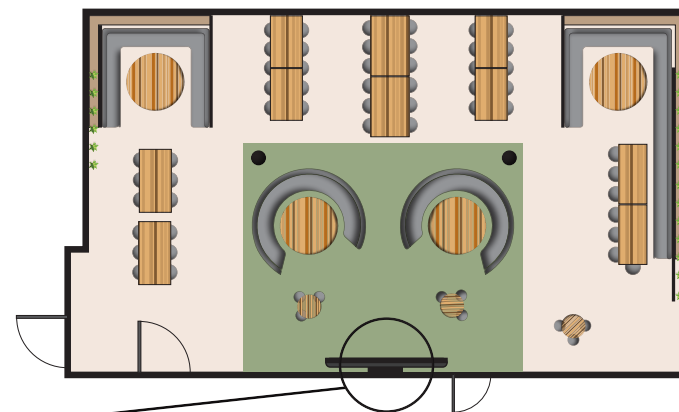
*Subject to hotel discretion

THE COURTYARD KEY FEATURES:

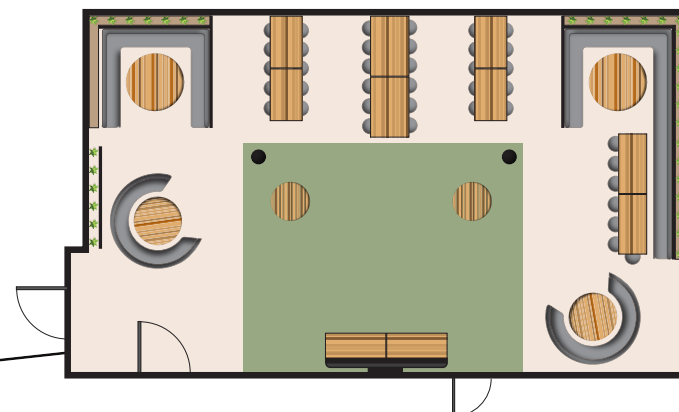
- Large LED screen
- Flexible layout
- Booth seating
- Retractable roof
- Quality sound system
- Crowd DJ
- Easy bar access
- Private space
- Heaters



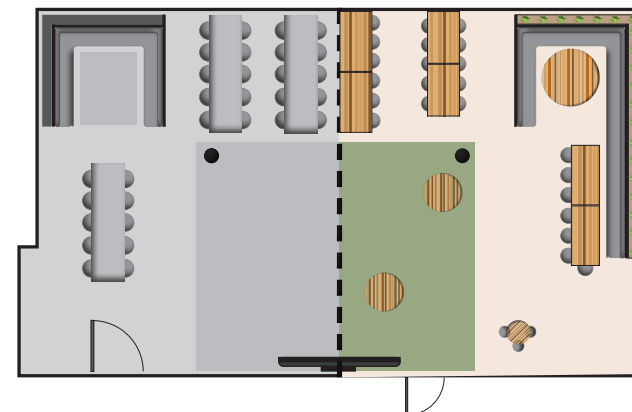
THE COURTYARD SET 1



THE COURTYARD SET 2



HALF COURTYARD





UPPER LOUNGE



COCKTAIL
Capacity 40



CONFERENCE
Capacity 20



SEATED
Capacity 25

UPPER LOUNGE

The Upper Lounge is an intimate and elegant space capable of accommodating a variety of uses. Comfortable bench seating alongside our beautiful armchairs make this space ideal for casual cocktail functions with easy access to the bar as well as your very own LED screen to display those cherished memories. Alternatively, the space can be transformed into your very own semi-private dining room to host that family dinner with all the cousins and aunties – just be sure to leave a Chesterfield for Grandma!

Bookings of the lounge can incur a minimum spend*

Sunday to Thursday \$500

Friday & Saturday \$1500

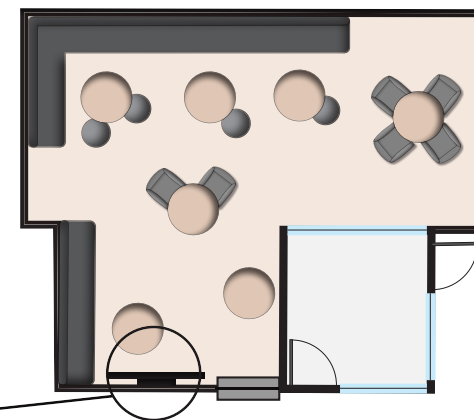
*Subject to hotel discretion.

UPPER LOUNGE KEY FEATURES:

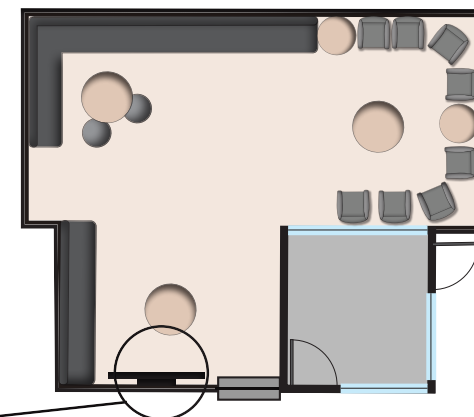
- Large TV screen
- Flexible layout
- Fireplace
- Quality sound system
- Play your own music
- Easy bar access
- Semi-private space



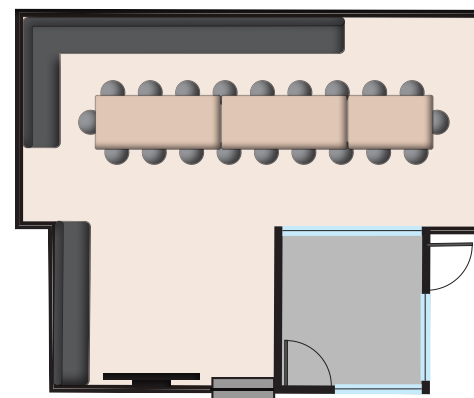
CASUAL 10-30PAX



COCKTAIL 10-30PAX



SEATED 8-32 PAX





LOWER FORMAL



COCKTAIL
Capacity 80



CONFERENCE
Capacity 50



SEATED
Capacity 60



THE RESTAURANT

SEATED

Set menus available for seated lunches/dinners. Group bookings welcome, reduced restaurant a la carte menu available for groups over 20 people.



SET MENU

minimum 20 people

TWO COURSES

ENTRÉE & MAIN50

MAIN & DESSERT50

ALTERNATE DROP

(entrée & main or main & dessert)45

SHARED ENTRÉE & MAIN.....45

ALTERNATE DROP

(shared entrée & main)43

THREE COURSES

ENTRÉE, MAIN & DESSERT.....62

SHARED ENTRÉE, MAIN & DESSERT58

ALTERNATE DROP

(entrée, main & dessert)58

ALTERNATE DROP

(shared entrée, main & dessert)55

ENTRÉE (Choice of 2)

(\$5 PER ADDITIONAL SELECTION)

CRISPY PORK BELLY (GF)

caramelised pear puree, micro herb salad

TEMPURA SOFT SHELL CRAB

salt and pepper dusted with Asian slaw and Nam Jim dressing

MUSHROOM & RICOTTA STUFFED SHELLS (V)

rich tomato sugo, grated parmesan

SHARED ENTRÉE (Choice of 1)

local and imported cheese, red grapes,
duck and walnut pate, lavosh, grissini (GFA)

or

cured meat selection, grilled and marinated vegetables,
feta, warm crusty bread (GFA)

MAIN (Choice of 2)

(\$4 PER ADDITIONAL SELECTION)

250G CHARGRILLED MSA

PORTERHOUSE (GFA)

cooked medium, served with hand cut duck fat potatoes,
sauteed pancetta brussels sprouts, red wine jus

BONE IN CHICKEN BREAST

house made cornbread, roasted broccolini,
spiced harissa yogurt

COCONUT & PISTACHIO CRUSTED

ATLANTIC SALMON (GF)

saffron basmati pilaf, steamed green beans,
lemon and caper cream sauce

PARSNIP & PORCINI WELLINGTON (VE)

butter bean puree, heirloom baby carrots, shiitake jus

DESSERT (Choice of 2)

WHITE CHOCOLATE & VANILLA BEAN TART

fresh raspberries

MACADAMIA & KANGAROO ISLAND

HONEY SORBET

fig puree

(GF) gluten free (GFA) gluten free available (V) vegetarian

(VA) vegetarian available (VE) vegan (VEA) vegan available



PLATTER OPTIONS

COLD SELECTION

HOUSE MADE DIPS (V) (GFA) 55
warm bread, crudités

BAGUETTE OR WRAP SELECTION (VA) ... 60

SANDWICHES (GF) 65

- cooked tuna, cucumber, aioli
- leg ham, tomato, lettuce, aioli
- smoked chicken, lettuce, cranberry
- roasted eggplant, zucchini, semi dried tomato, basil pesto

CHARCUTERIE BOARD (GFA) 90

local and imported cured meats, SA cheese,
house made dip, roasted capsicum, kalamata olives,
feta cheese, warm bread

BLINIS (choice of) 70

- smoked salmon, dill crème fraîche
- beetroot, goats cheese, mint (V)

SUSHI (VE) (GFA) (30pcs) 80

assortment of vegetable, cooked tuna, salmon,
teriyaki chicken with kewpie mayo, soy sauce

HOT SELECTION

KOREAN CHICKEN SLIDERS (25pcs) 90

crunchy slaw, aioli, soft brioche bun

CHEESEBURGER SLIDERS (25pcs) 90

pickled red onion, cheese, paprika aioli, brioche bun

ZAATAR SPICED LAMB
SHOULDER EN CROUTE

(25pcs) 90

minted Greek yogurt

LEMONGRASS CHICKEN OR
TOFU SALAD (VE) (GF) (25pcs) 75

pickled veg, fresh herbs, rice noodles, nam jim dressing

SALT & PEPPER CHICKEN (25pcs) 80

chips, aioli

GOLDEN CRUMBED HALOUMI (V)
(25pcs) 75

chips, sriracha aioli

BUTTER CHICKEN OR BEEF KORMA (GF)
(25pcs) 90

steamed rice, minted yogurt

SPICY BATTERED WEDGES (V) 35

sweet chilli, sour cream

TANDOORI CHICKEN SKEWERS (GF)
(25pcs) 75

minted greek yogurt

PIZZAS 50

(GF) 55

selected pizzas from our a la carte menu

3 CHEESE & SAFFRON ARANCINI (V)
(20pcs) 65

romesco sauce

SWEET POTATO & CASHEW EMPANADAS (VE)
(20pcs) 80

mole sauce

PORK & VEAL MEATBALLS (GF) (25pcs) 80

tomato and basil sugo

PASTRIES (24pcs) 75

beef and chicken party pies, sausage rolls,
vegetarian pasties

MINI QUICHES (V) (30pcs) 70

spinach, leek, parmesan cheese

CROISSANTS (VA) (30pcs) 65

assortment of leg ham, cheese, tomato relish, tomato,
bocconcini, basil pesto

SOMETHING SWEET

MINI CAKES (V) (24pcs) 95

chocolate eclairs, vanilla slice, hazelnut rolls,
custard and cream puffs

FRUIT PLATTER (V) (GF) 70

selection of seasonal fruits

CHEESE PLATTER (GF) 70

local SA cheeses, dried fruit, lavosh crackers

SWEET PASTRIES (V) (30pcs) 60

vanilla custard danishes, cranberry twists,
chocolate twists, cinnamon swirls

(GF) gluten free (GFA) gluten free available (V) vegetarian

(VA) vegetarian available (VE) vegan (VEA) vegan available

GRAZING TABLE

REGULAR : \$500 30-50 PEOPLE

LARGE : \$750 50-70 PEOPLE

- brie, Adelaide blue, south cape cheddar
- prosciutto, smoked chicken breast, leg ham, salami
- grissini, lavosh crackers, warm crusty bread, beetroot hummus, french onion dip
- glazed almonds, salted cashews, pitted green olives, muscatels
- red grapes, fresh figs, strawberries, watermelon, dragon fruit, dried apricots, veggie sticks
- chocolate eclairs, brownies

Some items subject to availability.

SELECTION OF CRACKERS & DIPS



DELICIOUS ECLAIRS & BROWNIES



ARRANGEMENT OF FRESH FRUIT



CORPORATE FUNCTION CATERING

SELF SERVE TEA & COFFEE

\$6 per person

MORNING & AFTERNOON TEA

1 ITEM: \$8 per person | **2 ITEMS:** \$12 per person
baked cookies, scones with jam and cream, Danish pastries,
ham and cheese/ tomato and bocconcini croissants,
spinach and ricotta triangles, fruit skewers

LUNCH ON THE GO

OPTION 1: \$17 per person
tortilla wraps with various fillings, fresh fruit platter,
jugs of soft drink

OPTION 2: \$21 per person
fresh baguette selection, variety of pizzas, hot assorted
pastries, fresh fruit platter, jugs of soft drink

OPTIONAL EXTRAS: \$6 extra per person
Greek salad, roasted vegetable nourish salad,
housemade potato salad

LONG LUNCH

A LA CARTE: up to 40 people
pre order from our limited a la carte menu, ready for you on
your allocated lunch break

SHARED ROAST: minimum 15 people - \$35 per person
platters of our rosemary roasted lamb shoulder, roast potatoes
and pumpkin, steamed broccolini, rich brown gravy and mint
jelly, jugs of soft drink

WORKSHOP PACKAGE

OPTION 1: \$38 per person

SELF SERVE TEA AND COFFEE

MORNING TEA: scones with jam and cream

LUNCH: fresh baguette selection, variety of pizzas,
hot assorted pastries, fresh fruit platter, jugs of soft drink

AFTERNOON TEA: Danish pastries

OPTION 2: \$48 per person

SELF SERVE TEA AND COFFEE

MORNING TEA: ham and cheese croissants

LUNCH: choice of meal from our reduced a la carte menu

AFTERNOON TEA: Danish pastries, baked cookies, fruit

KNOCK-OFF PACKAGE: \$5 per person

add one alcoholic drink per person at the end of your event;
tap beer, house wine or base spirit





BEVERAGE PACKAGES

Maximum 4 hours beverage package per function

OPTION 1 – STANDARD 2 HOURS | \$30 PER PERSON ADDITIONAL HOUR \$10 PER PERSON

Willow Point Sparkling White
Willow Point Chardonnay
Willow Point Sauvignon Blanc
Willow Point Moscato
Willow Point Rose
Willow Point Shiraz
Willow Point Cabernet Merlot
Mr Mick by Tim Adams Riesling
Local Tap Beer

OPTION 2 - PREMIUM 2 HOURS | \$40 PER PERSON ADDITIONAL HOUR \$10 PER PERSON

Alpha Box & Dice Tarot Prosecco
Pewsey Vale Riesling
Pike & Joyce Chardonnay
Wicks Estate Sauvignon Blanc
Mars Needs Moscato
Tim Adams Pinot Gris
Shottesbrooke Estate Grenache Rosé
Sons of Eden Marschall Shiraz
Reschke Vitulus Cabernet Sauvignon
Shottesbrooke Estate Grenache Shiraz Mataro
Tomich Hill Hilltop Pinot Noir
Paxton Tempranillo
Hills Cider Co. Apple Cider
Tap Beer

DRINKS

CASH BAR

Guests pay as they go for their own drinks.

BAR TAB

Only pay for what you and your guests consume - select your own drinks from our list, we only charge your tab on consumption.

SUBSIDISED

Guests pay a reduced price per drink as they order, and the balance is charged to your account. Ask for more details on our subsidised package options.

Not available when using a portable bar.

AND JUST BECAUSE WE LIKE YOU...

Book your function here at the TA and receive Espresso Martini's at a special price of \$12 each for the duration of your function. Must be arranged when confirming your booking.

OPTIONAL EXTRAS

AUDIO VISUAL

The Torrens Arms Hotel has a range of TV's situated throughout our function areas, which are available for use at your function. These can be used for anything from Powerpoint presentations to showing all the embarrassing photos for that 21st birthday party you've been waiting for.

Please be aware that we request all audio visual content to be confirmed and tested at the hotel at least five days prior to your event, to avoid any disappointment.

WE GOT YOU COVERED WITH:

- **Microphone(s)** up to 2 microphones for your event
- **TV Screens with HDMI connectivity**, Fox Sports and Sky Racing (big screen if hiring the courtyard)
- **Nightlife Audio Visual System** with over 10,000 songs, film clips and spotify connectivity
- **Crowd DJ Terminal** - \$55.00 your own Juke Box
- **Audio and Visual Connectivity** via HDMI and AUX
- **Dance Floor** 4mx4m - \$100
- **LED Party Light Bars** - \$50.00

BALLOONS & DECORATIONS

- Circle mesh flower wall \$50
- Custom circle sign \$150

BYO

- Corkage per bottle \$17
- BYO cake \$12
- BYO Cake cutting/plating \$1.50 pp
- Cake cutting/plating and garnishing \$3.50 pp

Ask us about our preferred suppliers.





CUSTOM SIGNAGE

Our fully customisable function signs are the perfect backdrop to take photos with friends and family on your special night.

Choose from four font options, and a large number of colour combinations to customise the sign to fit your style, or even to match your outfit on the night.

Ask our functions manager for a custom signage flyer to take a full look at the options we have available.

SIGNAGE OPTIONS

OPTION 1: FREE

Choose from one of our generic signs; Happy Birthday!, Thanks for Coming!, Happy 18th!, Happy 21st!, Happy 50th!, Congrats, It's A Girl! or It's A Boy!

* Please note: We have a very limited selection of generic signs and colour options.



OPTION 2: \$150 per custom sign

Single sided 760mm x 760mm foam board circle sign, fully customisable text, 35 maximum characters. Take it home at the end of the night.

* Please note: Custom design confirmation is required seven days prior to event to allow time for printing and delivery.

CUSTOM MENUS

You have spent the time picking your menu and drinks package, so why not create a custom menu for your event too?

We have a variety of templates to choose from that will fit the style and theme of your event.

Ask our functions manager to see the variety of templates to choose from.

CUSTOM FOOD & BEVERAGE MENU

Colour printed, DL sized menus (210mm x 99mm)

Design customised with your food and/or beverage selections. Double sided if both food and beverage options are selected.

TERMS & CONDITIONS

Food and beverage selection must be finalised in writing 10 days prior to event to allow for design and printing.



TERMS & CONDITIONS

BOOKING CONFIRMATION

TENTATIVE BOOKINGS: are held for a maximum 14 days.

CONFIRMATION AND DEPOSIT: a signed client contract must be completed, along with a deposit of \$200 or the applicable room hire fee in the case of the Kingswood Loft which will act as the function deposit.

MINIMUM SPEND: will be confirmed by the Functions Manager upon booking. Minimum spend is for catering and beverages only, and must be met upon completion of your event.

CANCELLATION: all cancellations must be advised in writing. If the event is cancelled with less than 14 days notice all deposits will be forfeited. For bookings made within the 14 day cancellation period, the deposit is automatically non-refundable unless negotiated otherwise.

FINAL NUMBERS: expected number of guests must be provided 7 days prior to your event. Charges will be made based on the final number, or the attendance number, whichever is greater.

ACCESSIBILITY: the Kingswood Loft is accessible by stairs only; this will need to be considered when confirming your booking. Guests that require wheelchair access or are mobility challenged should consider our other function spaces at the time of booking.

PAYMENTS

DEPOSIT: must be paid within 14 days of making the booking, or within 48 hours if booking is less than 14 days away.

FINAL PAYMENT: due 7 days prior to the event, based on final numbers provided. Full costs for catering, beverage packages and additional extras.

DAY OF EVENT: any miscellaneous charges (e.g. bar tab, additional catering) must be settled on completion of the event. An invoice may be generated for payment after the event if approved by Function Manager in advance and must be paid within 7 days.

CATERING TERMS

MENU SELECTION: food and beverage selections must be confirmed in writing no later than 10 days prior to the event.

DIETARY REQUIREMENTS: we require notification of all dietary requirements 10 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 and must be paid for on the day of the event.

EXTERNAL CATERING: no food or beverages may be brought onto the hotel premises for consumption during the event unless prior arrangement has been made.

FUNCTION SPACES: we reserve the right to re-allocate function rooms due to circumstances beyond our control or if the final numbers increase or decrease significantly from those advised at the time of booking. We will discuss any changes with you when the decision is made.

WET WEATHER: our courtyard space, whilst having a retractable roof and heaters, can be affected by extreme weather. Should this impact your function, an alternative space will be offered. Partial refunds will only be offered in the instance where an alternate space is not available.

SECURITY / RESPONSIBILITY

SECURITY: all 18th and 21st Birthday events must have security at your cost. Minimum charge is \$200 per guard for 4 hours, with extra hours charged accordingly. For other events, final numbers and discretion of Functions Manager will determine if security is required at your cost.

NOISE RESTRICTIONS: the hotel has the right to restrict excessive noise volumes in courtesy to our neighbours. We also request that guests depart quietly.

CLIENT RESPONSIBILITY: it is your responsibility to ensure that all attendees adhere to our dress code and behave in an orderly manner during the event. You are financially responsible for any damage sustained to hotel property and fittings during the event.

CLEANING: general cleaning is included in the cost of your event. Additional charges will apply in instances where an event has created cleaning requirements which are considered to be over and above normal cleaning. Use of table scatters or confetti cannons will occur additional charges.

DECORATIONS: early access to rooms for decorating can be arranged on request, please note that certain fixings will not be allowed, and charges will apply for any damage caused to the property.

TRADING HOURS

RESTAURANT

Monday-Thursday
11.30am - 3pm and 5.30pm - 9pm.

All Day Dining
Friday - Sunday 11.30am - 9.30pm.
Breakfast available via prior arrangement

FUNCTION AREAS

Sunday - Wednesday 8am - 11.30pm.
Thursday to Saturday 8am - 1am



ta.

TORRENS ARMS HOTEL

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(08) 8272 9255 | tahotel.com.au
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 tahotel |  ta.hotel

A PROUDLY SOUTH AUSTRALIAN,
FAMILY-OWNED BUSINESS.

WHERE ARE
YOU HEADING?



kingswood.loft



courtyard