



THE DANIEL O'CONNELL
Adelaide's Authentic Irish Pub

PLATTERS FOR COCKTAIL FOOD PARTIES

\$45.00 per platter (approx. 4-5 people, 3-4 pieces each)

- Crumbed calamari w chef's own Remoulade sauce and lemon.
- Chicken or Beef skewers in BBQ Smokey marinade.
 - Asian platter; consisting of spring rolls, dim sims, samosa's, with a wasabi or Sweet chilli mayonnaise
 - Dips platter; 4 in a platter. Gluten free, vegetarian on request or vegan. All dips made in-house and are preservative free, served with rosemary sea salted flat bread, & Adelaide hills extra virgin olive oil.
- Bruschetta; Traditional tomato, basil, garlic and sea salt.
- English cod goujons & chips with caramelised lemon aioli
 - Parmigiana "Pup's". Chicken or beef schnitzel pieces topped with Napolitana sauce and Mozzarella.
 - Popcorn chicken with Smokey BBQ Aioli.
- Sweet potato wedges with sour cream and sweet chilli.
 - Onion rings with Smokey BBQ sauce.
- **Pizza; various flavours.**
 - Baked capsicum, mushroom, eggplant, onion & basil
 - Hahndorf house smoked salami, pepperoni & chorizo
 - Chicken, Brie and caramelised onion
 - Ham, capsicum, mushroom, onion, olives and herbs.
 - Shaved leg ham and fresh pineapple
 - Marinara; shrimp, mussels, calamari & salmon





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- Anti-pasto; A selection of cured meats, olives, dips, grilled flat bread, char grilled vegetables in basil pesto and pickled calamari.
- Buffalo wings with ranch & spring onion dipping sauce.
- Szechuan beef; Crispy, tenderised beef rolled in a garlic, ginger chilli sauce
 - Salt n peppered chicken with chilli aioli
 - Honey & sesame chicken with roasted garlic aioli
 - Salt & peppered Prawn skewers with bitter lemon aioli
- Portioned 'Kilkenny battered" cod and Homestyle chips. .
 - Homemade falafel with vegan hummus.
- Pies, pasties and sausage rolls in with Beerenburg tomato sauce.
- Wraps, gourmet sandwiches and sliders. Vegetarian on request.
- Thai fish cakes with roasted caramelised ginger aioli.
- Salt n Peppered squid with caramelised lemon aioli.
 - Sweet and sour pork pieces
 - BBQ chicken wings





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- A selection of Adelaide hills cheese, with homemade Lavosh, dried fruit and quince paste.
- Fruit platter; a wide selection of market available and seasonal fruit, accompanied with mixed berry coulis.
- Sushi. Various flavours and vegetarian available on request.
 - Atlantic smoked Salmon bruschetta with horseradish hollandaise
- Peking duck spring rolls (Served warm) with Oyster sauce

AREAS FOR YOUR FUNCTION

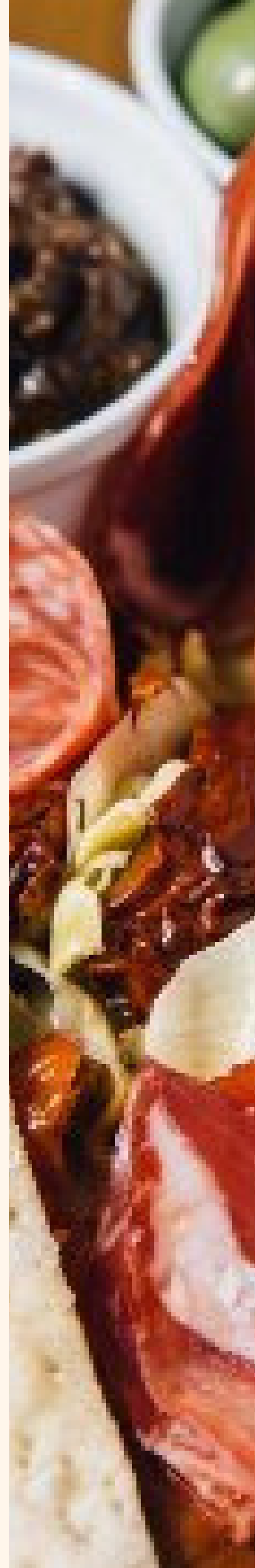
The Restaurant - A-la-carte, cocktail or large groups
115 people seated 140 standing
Minimum spend \$3000 Sun -Thurs \$4500 Fri - Sat
12 noon to 5pm - 6pm to Midnight

The Courtyard - A-la-carte, cocktail or smaller groups
30 people max at all times
Minimum spend \$700 11am to 10pm

The Lounge Bar - Cocktail and Group Functions
60 people standing 40 seated
Minimum spend \$1000 Sun - Thurs 11am to Midnight
\$1500 Fri - Sat 11am to 1am

Upstairs Rooms

The O'Connell 30 people seated
The Boardroom 16 people seated
The Waterford 12 people seated
The Balcony 30 Standing 18 seated
All Licenced to Midnight





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SET MENU
FOR WEDDINGS
CORPORATE, FAMILY
FUNCTIONS ETC

2 COURSES \$42 OR 3 COURSES \$50

ENTREE

Vegetarian Crespelle with mushroom pate, kalamata olive, roasted cherry tomato and rocket salad

Fetta and Chicken Roulade in puff pastry and baked capsicum and spiced lemon jam

Sugar Cured Atlantic Salmon with zucchini-capsicum relish and homemade lavosh

MAIN

300gram Cape Byron Sirloin, (cooked medium) rosemary potato, kale and onion and marsala chutney

Homemade Free Range Chicken Kieu filled with garlic butter, English cheddar and shaved leg ham, crumbed and oven baked
Atlantic Salmon Fillet, chargrilled asparagus, risotto, and beetroot and lemon relish

Eggplant Parmigiana - Crumbed and Oven Baked slices of eggplant topped with rich sugo and served cherry tomato couli and spinach salad

DESSERT

Oven Baked Bread and Butter Pudding with Baileys Irish Cream parfait and whipped Chantilly cream

Sticky Date Pudding with caramel sauce & whipped Chantilly cream

Chef's Selection of Locally Produced Cheese homemade lavosh biscuits and seasonal dried fruit

FUNCTION BOOKINGS

TERMS AND CONDITIONS

1. Site Inspection

An invitation is extended to you to view our facilities and discuss your function requirements. Please phone to arrange a suitable time.

2. Confirmation of Final Numbers and Details

Selected menus and beverage requirements are required at least 7 days prior to the function. Minimum number of guests attending the function is required no later than 5 days prior to the function. This will confirm the minimum number to be billed. After this time final numbers may increase but not decrease. All accounts must be settled on or before the date of the function by cash or credit card. We will accept company cheque with prior arrangement only

3. Tentative Bookings

Tentative Bookings must be confirmed with 14 days of the initial booking. The booking will revert to a vacancy should no confirmation be received.

4. Deposit

An agreed deposit must be received within 14 days of the booking. If payment is not received within this period, the booking will revert to a vacancy.

5. Cancellation

The Daniel O'Connell Hotel will refund 100% of Room deposit if 28 days notice is given for a functions cancellation. No refund deposit will be given if less than 7 days notice is given for a functions cancellation.

6. Room Decorating

Please liaise with the Functions Manager to arrange access to the room for decorating. All decorations planned for the clubs rooms must be authorized by the Functions Manager as some types of decorations can attract a further charge for room cleaning. (e.g. confetti)

7. Security

For the protection of patrons, security personnel may be required for the duration of the function (i.e. 21st Birthday Parties with over 100 guests etc.) Costs will be the organizers responsibility.

8. Insurance

We will take all necessary care, but accepts no responsibility for damage or loss of items before, during and after a function

9. Damage

Patrons are financially responsible for any damage sustained to their property and to the property of The Daniel O'Connell Hotel

10. Responsible Service of Alcohol

In accordance with the Liquor Act The Daniel O'Connell Hotel Management and Employees promote the responsible service of alcohol.

Please Note: Incidents of Members or Guests supplying alcohol to minors will result in the persons involved being asked to leave the premises and may involve police action.

Our Policy Is:

Not to serve alcohol to intoxicated persons

Not to serve alcohol to people who behave in a disorderly manner

Not to serve alcohol to people who are under the age of 18

Not to host promotions which encourage excessive drinking or unfairly target women or men

Anyone who is believed to be intoxicated by alcohol, drugs or misuse of medication will not be allowed to enter the premises, or if on the premises, will be required to leave.

These procedures will be strictly followed to ensure the safety, comfort and well-being of all customers and employees.

Thank You For Your Understanding In These Matters