

5 FIRST STREET,  
BROMPTON SA 5007

# FUNCTIONS AND EVENTS



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the brompton



# WELCOME TO THE BROMPTON HOTEL

Tucked away in the quiet suburb of Brompton, you'll find the 136-year-old State Heritage Listed Brompton Hotel.

The Brompton Hotel underwent a comprehensive restoration of the original pub in 2005 and then a renovation and new construction three years later. The original stone is still intact, as well as the original kitchen chimney and the staircase leading into publicans' quarters upstairs. Great care has been taken to present the original furnishings, including the green painted trim around the roof from the 1950s. The pub seamlessly weaves its history through its modern finishing and is well positioned to welcome in the next generation of the Brompton community.

WITH 4 FUNCTION SPACES AND A RANGE OF FOOD AND DRINK OPTIONS, THE BROMPTON IS THE PERFECT PLACE FOR YOUR NEXT FUNCTION. WHETHER YOU'RE LOOKING FOR SOMEWHERE TO HOST YOUR NEXT BUSINESS MEETING, SOCIAL GATHERING OR BIRTHDAY WE HAVE THE SPACE FOR YOU. OUR TEAM AT THE BROMPTON WILL WORK TO TAILOR OUR PACKAGES AND SPACES TO SUIT YOUR EVENT, JUST SEE OUR FRIENDLY STAFF!

*Function Facilities*

# THE BRASSERIE



Our Award-Wining Brasserie is located on the ground floor of the Heritage Listed Brompton Hotel. A contemporary, light filled space with its own private bar makes it ideal for your next function.

**T&C'S APPLY FOR EXCLUSIVE USE**

COCKTAIL STYLE - 150 PEOPLE  
SEATED DINNER - 120 PEOPLE



# COURTYARD

Located within our restaurant with exclusive use of the bar perfect for cocktail parties or private dinners. Also can include outdoor area .

COCKTAIL STYLE - 60 PEOPLE  
SEATED DINNER - 40 PEOPLE  
THEATRE STYLE - 35 PEOPLE

**TERMS AND CONDITIONS APPLY  
FOR EXCLUSIVE USE. PLEASE  
CONTACT US FOR MORE  
INFORMATION**

# THE BAR

COCKTAIL STYLE  
100 PEOPLE



*Function Facilities*

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# THE LOFT



Our Loft is the perfect space for your next function. A private, intimate room featuring a high ceiling and plenty of light. Catering for up to 50 guests, The Loft is the perfect area for your next business meeting, social gathering or special event. A fully stocked private bar is also available on request.

## **FREE ROOM HIRE**

COCKTAIL STYLE - 50 PEOPLE  
SEATED DINNER - 30 PEOPLE  
THEATRE STYLE - 35 PEOPLE

2 course \$50 | 3 course \$57

# SELECT 2 OR 3 COURSE MENU



## ENTREE

your choice of two items

ROASTED PUMPKIN SOUP served with coconut, almond and coriander

BLUE CHEESE AND ASPARAGUS TART topped with poached pear, rocket and balsamic glaze

CHICKEN AND BACON TERRINE served with fig paste, cornichon and crisp bread

PORK BELLY served with apple slaw, coriander and chilli caramel

THAI BEEF SALAD with fresh herbs, tendrils, fried shallot and a sweet chilli dressing

VANILLA GALLIANO CURED ATLANTIC SALMON served with fennel, orange, rocket and roe

SHARE BOARD OPTION AVAILABLE.  
PLEASE ENQUIRE FOR OPTIONS

## MAIN

your choice of three items

STONEGRILL 250G AUSTRALIAN RUMP served with golden fries and beef jus (gfo)

BARRAMUNDI served with roasted kipfler, sweetcorn salsa and asparagus

HOMEMADE GNOCCHI with beef cheek, tomato, red wine and parmesan

300G SIRLOIN served with creamy mash, truss tomatoes and jus

MISO ATLANTIC SALMON with edamame beans, rice noodles, snow pea, bean shoot, coriander and sesame

LAMB RUMP served with sweet potato mash, broccolini and port jus

CHICKEN BREAST served with cous cous, pepperonata and beans

ROASTED VEGETABLE TERRINE with pesto, rocket and balsamic glaze

## DESSERT

your choice of two items

CHOCOLATE PANNACOTTA with strawberry, coconut soil strawberry coulis and coconut gel

CARAMEL MUD CAKE served with salted caramel, hazelnut ice-cream and tuille

RASPBERRY AND BASIL MOUSSE with sable biscuit, fresh raspberry and chantilly

RED VELVET CAKE with mint meringue, white chocolate ganache and candied orange

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# BEVERAGE PACKAGES

## STANDARD

\$34PP (3 HOURS) | \$41PP (4 HOURS)

SPARKLING | mcpherson sparkling brut  
WHITE | mcpherson sauvignon blanc  
RED | mcpherson shiraz  
BEER | hahn super dry, hahn 3.5 & hahn premium light  
soft drink + juice

## PREMIUM

\$42PP (3 HOURS) | \$49PP (4 HOURS)

SPARKLING | mcpherson sparkling  
choose one white & one red from the following  
WHITE | leo buring riesling, saltram chardonnay, squealing pig sauvignon blanc  
RED | langmeil "prime cut" shiraz, d'arenberg "high trellis" cabernet sauvignon,  
paracombe the reuben blend  
BEER | all tap beer + hahn premium light  
soft drink + juice

## DELUXE

\$50PP (3 HOURS) | \$57PP (4 HOURS)

SPARKLING | bird in hand sparkling  
choose two white & two red wines from the following  
WHITE | vickery riesling, petaluma white label chardonnay, grant burge moscato,  
shaw and smith sauvignon blanc  
RED | down the rabbit hole shiraz, reschke "rufus the bull" cabernet sauvignon,  
pepperjack "the blend", rockford alicante  
BEER | all tap beer, tap cider + hahn premium light  
soft drink + juice

A minimum of 10 guests are required for a beverage package.  
All guests affiliated with a booking/group must be on the same drinks package.



BAR TAB // SUBSIDISED DRINKS // CASH DRINKS AVAILABLE



# COCKTAIL PLATTERS

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## COLD PLATTERS PRICES PER PLATTER

HOUSE MADE DIPS | 45  
with crisp bread (gfo)

FRESHLY MADE GOURMET SANDWICHES | 65  
assorted sandwiches filled with virginian ham, smoked salmon, roasted chicken or salad (30 1/4pc) (gfo) (vo)

CHICKEN WALDORF CROSTINI | 70  
roasted chicken tossed with apple, walnut and aioli on crisp bread (30pc)

TOMATO, BOCCONCINI AND BASIL CROUTONS | 65  
cherry tomato, bocconcini and basil on crisp croutons (v) (30pc)

ANTIPASTO PLATE | 75  
platter of sliced meats, chargrilled eggplant and zucchini, olives, feta, dips and bread

## HOT PLATTERS

### PRICES PER PLATTER

WEDGES | 35  
with sweet chilli and sour cream (v)

CRISPY FRIED CHICKEN WINGS | 45  
with sriracha dipping sauce (40pc)

SAMOSAS & SPRING ROLLS | 45  
(v) (50pc)

SUNDRIED TOMATO ARANCINI | 55  
served with rocket pesto (v) (30pc)

SALT & PEPPER SQUID | 65  
with lemon and aioli (gfo) (30pc)

MOROCCAN CHICKEN SKEWERS | 70  
with tomato chutney (20pc)

PASTRIES | 65  
mini pies, pasties and sausage rolls (30pc)

CHICKEN SLIDERS | 75  
pulled chicken sliders with pineapple slaw and chipotle aioli (15pc)

## SOMETHING SWEET

### PRICES PER PLATTER

FRESH FRUIT PLATE (gf) | 55

ASSORTED MACAROONS | 40  
(gf) (30pc)

CHOCOLATE HEDGEHOG SLICE | 55  
chocolate, almond and mint (30pc)

ARTISINAL CHEESE SELECTION | 80 / 120  
small (6-10 people) or large (10-15 people)  
market cheeses served with fresh apple, fig paste and lavosh



# CONFERENCE PACKAGES

**DATA PROJECTOR, SCREEN AND WHITE BOARD AVAILABLE**

**All equipment hire is complimentary**

**Minimum of 10 guests**

## MORNING AND AFTERNOON TEA PRICES PER PERSON

FRESHLY BAKED BISCUITS | 4

HOMEMADE SCONES | 6.9  
with jam and cream

ASSORTED DANISH PASTRIES | 7.5

MARKET FRESH FRUIT | 7.5

GOURMET SANDWICHES | 7.5  
freshly baked with Barossa meats,  
fresh salad, smoked salmon and  
chargrilled vegetables (gfo) (v)

## WORKING LUNCH \$25 PER PERSON

SELECTION OF ROLLS AND SANDWICHES  
FRESH FRUIT PLATTER  
FILTERED COFFEE AND TEA  
ORANGE JUICE AND SOFT DRINKS

**Full ala carte menu available**

**Pre orders welcome**

## BEVERAGES PRICES PER PERSON

CONTINUOUS FILTERED COFFEE AND TEA | 3

CONTINUOUS ESPRESSO COFFEE AND TEA | 6

CONTINUOUS SOFT DRINK AND JUICE | 9.9



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# BREAKFAST PACKAGES

Minimum of 20 guests



## COFFEE BREAK

### PRICES PER PERSON

FRESH BAKED BISCUITS | 4

FRESH BAKED MUFFINS | 5.5

HOMEMADE SCONES | 6.9  
with jam and cream

ASSORTED DANISH PASTRIES | 7.5

MARKET FRESH FRUIT PLATTER | 7.5

## BEVERAGES

### PRICES PER PERSON

CONTINUOUS FILTERED COFFEE AND TEA | 3

CONTINUOUS ESPRESSO COFFEE AND TEA | 6

CONTINUOUS SOFT DRINK AND JUICE | 9.9

## OPTION ONE

\$14.5 PER PERSON

SELECTION OF CEREALS AND MUESLI  
FRESH BAKED MUFFINS  
ASSORTED DANISH PASTRIES  
MARKET FRESH FRUIT PLATTER  
CONTINUOUS FILTERED COFFEE, TEA AND JUICE

## OPTION TWO

\$18.5 PER PERSON

HAM AND CHEESE CROISSANTS  
BACON AND EGGS ROLLS  
MARKET FRESH FRUIT PLATTER  
CONTINUOUS FILTERED COFFEE, TEA AND JUICE

## OPTION THREE

\$28.5 PER PERSON

2 EGGS (POACHED, SCRAMBLED OR FRIED)  
with bacon, eggs, tomato, toast and tomato chutney  
A SELECTION OF CEREALS AND MUESLI  
FRESH BAKED MUFFINS  
ASSORTED DANISH PASTRIES  
MARKET FRESH FRUIT PLATTER  
CONTINUOUS FILTERED COFFEE, TEA AND JUICE

# TERMS & CONDITIONS

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## TENTATIVE BOOKINGS

We will hold for a maximum of 7 days.

## DEPOSIT

To secure your Function room hire must be paid prior to your event. A deposit of \$10 per person is required for those functions that do not attract room hire. Management reserves the right to cancel any booking which does not adhere to the terms and conditions attached to paying the deposit.

## CONFIRMATION OF BOOKING

Booking numbers are required upon deposit payment for the function with final guarantee of attendance essential 5 days before the function. This number will represent the minimum invoicing amount for function menus, cocktail food or drinks packages. A change of numbers, without sufficient notice of 5 days, will result in the loss of deposit for those cancelled seats.

## PAYMENT

Hire fees must be paid 4 weeks prior to the booking date, this payment will be considered a deposit to secure the booking. Functions must be paid in full on the day of event by cash or credit card. Cheques are not accepted. We do not invoice for later payment. Entertainment Cards and other discounts are not applicable with function menus.

## MENU SELECTION

Menu details, function menus and beverage options must be confirmed 10 days prior to the function. Please inform us of any dietary requirements prior to the function so we can cater for your every need. All guests affiliated with a booking must be on the same function menu and beverage option.

## CAKES

You may bring a cake and we will refrigerate it until you wish to have it displayed. For parties held in a private area we will also provide a display table. A \$1.50 per guest cakeage fee applies which includes presenting the cake on individual plates with freshly cream and coulis.

## CANCELLATIONS

Written notice is required to cancel a booking.

## DECORATION

You are welcome to decorate your hired space. We request that you use blu tac if planning to hang things from the walls. We do not allow glitter, table scatters or confetti. Should you need assistance with your decorations, we would be happy to accommodate.

## INCLEMENT WEATHER

We are able to offer limited protection for inclement weather for bookings in The Courtyard area. We will discuss with you an alternate option should weather intervene.

## AV AND ENTERTAINMENT

It is the organisers responsibility to ensure that all external AV equipment is compatible with the hotels' in-house equipment. Organisers are more than welcome to test equipment on site prior to the function. Approval from management is required should you wish to hire a band, DJ or any other form of entertainment.

## RESPONSIBILITY

Organisers are financially responsible for any loss or damage sustained to The Brompton Hotel by the organiser or caused by guests attending the function. The hotel claims no responsibility for any loss or damage to personal items left on the premises prior to or following the function.

## DUTY OF CARE

At all times responsible service of alcohol is practiced at the hotel. Intoxicated individuals will not be served alcohol. The Brompton Hotel reserves the right to refuse service or remove patrons for inappropriate or offensive behaviour without liability. The law in respect of people under 18 years of age will be enforced at all times. Approved identification must be provided upon request.

# BOOKING FORM

PLEASE EMAIL THIS FORM TO [INFO@THEBROMPTON.COM.AU](mailto:INFO@THEBROMPTON.COM.AU) TO SECURE YOUR BOOKING

Booking Name: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Telephone: \_\_\_\_\_

Email: \_\_\_\_\_

Date of Event: \_\_\_\_\_ Booking Time: \_\_\_\_\_

Number of Guests: \_\_\_\_\_

DEPOSIT DETAILS Payment Method (please circle):

CASH

CHEQUE

CREDIT CARD

Payment \$ \_\_\_\_\_

If paying by credit card, please complete the below

TYPE OF CARD (please circle)

VISA

MASTERCARD

DINERS

AMEX

Name on card: \_\_\_\_\_

Card Number: \_\_\_\_\_

Card Expiry: \_\_\_\_\_ CVV: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

By signing this document I agree with the terms and conditions of the  
Brompton Hotel.

Name: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_