

FUNCTIONS *at the Hood*



ROBIN HOOD
HOTEL

COOPERS
1862
BAR

FUNCTIONS *at the Hood*

Welcome to the Robin Hood Hotel

We pride ourselves in being the ultimate venue for a wide range of events and functions including product launches, meetings, breakfasts and birthday parties just to name a few.

The Robin Hood Hotel was founded in 1851 and has since established itself as an iconic meeting place in the eastern suburbs of Adelaide, South Australia.

The venue underwent considerable alterations in 2005 and was awarded "Best Hotel Development / Redevelopment" Hotel Industry Awards SA (Australian Hotels Association) for its development of a comfortable, attractive beer garden, fitted with exterior projection screens, heating and cooling, creating an outdoor dining experience - the first of its kind in the area.

In 2006 further renovations were completed, modernising the interior of the hotel. New bars were erected, new furniture added, offering patrons both traditional and contemporary options.

The ambient atmosphere and the excellent service, all reflect the essence of what the Robin Hood Hotel is about. However, our fantastic menu is what brings everyone back religiously.

We would be happy to speak with you about your specific requirements and discuss what we can offer to ensure an enjoyable event for you and your guests.

Please contact our Functions Manager if you have any questions or wish to arrange a time to view our facilities.

Phone: 08 8333 0088

Email: charmaine.whennen@robinhoodhotel.net.au

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Function Room...

Our contemporary Private Function Room is ideal for your next meeting or special event.

With a ceiling mounted data projector & screen, built in automatic coffee machine and natural light the Function Room is the perfect place for meetings and seminars.

The Function Room has a purpose built bar with the ability to supply your choice of beers on tap (maximum of 2 options), making it a great option for cocktail functions, product launches and formal dinners.

Capacity

Cabaret:	32 guests
Seated (lunch or dinner):	45 guests
Cocktail:	70 guests
U Shape:	15 guests
Board:	26 guests
Theatre:	50 guests

Room Hire Fees

We do not charge room hire fees for events with a minimum spend of \$1,000.00 on food and/or beverages.

For all other events the following room hire fees apply:

Morning	(until 12:00pm)	\$100.00
All Day	(until 5:00pm)	\$200.00
Evening	(after 6:00pm)	\$200.00



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Coopers 1862 Bar...

Renowned for taking its guests back to the grass roots of hospitality, the Coopers 1862 Bar is a quiet and classy bar.

Stylish decor and commitment to service, ensures any visit to the Coopers 1862 Bar will be memorable. Whether for birthday or your next corporate event the Coopers 1862 Bar is sure to impress.

With its modern features in tones and textures of deep red, dark wood and stainless steel, its chic appearance brings guests back time and time again.



Have your next function in the 1862 Bar and enjoy a huge range of bottled and tap imported and domestic beers, including, of course, the entire range of SA's own Coopers Beer.

Capacity

Cabaret:	32 guests
Seated (lunch or dinner):	50 guests
Cocktail:	100 guests
Board:	26 guests
Theatre:	70 guests

Room Hire Fees

We do not charge room hire fees for events with a minimum spend of \$1,000.00 on food and beverages.

For all other events the following room hire fees apply:

Morning	(until 12:00pm)	\$100.00
All Day	(until 5:00pm)	\$150.00
Evening	(after 6:00pm)	\$200.00

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Day Delegate Package...

The Robin Hood Day Delegate Package is a simple all in one package which offers great value for money for your next meeting.

Our Day Delegate Package includes the following:

Room Hire	08:30am – 05:00pm
Equipment Hire	White board and flipchart Continuous freshly brewed coffee (with real coffee beans), tea & hot chocolate from our automatic coffee machine
Morning Tea	Your choice from our Morning/Afternoon Tea Selection
Lunch	Assorted wraps, baguettes and rolls served with a Greek salad, mini lemon tarts and soft drinks
Afternoon Tea	Your choice from our Morning/Afternoon Tea Selection

\$52.00 per person minimum 10 guests

Audio Visual...

Robin Hood Hotel can cater for all your equipment requirements. Our state of the art DJ Edge system has all your music needs covered and is complimentary for all events in the Function Room or 1862 Bar.

In-House Audio	Complimentary
LCD Screen (1862 Bar only)	Complimentary
CD/DVD Player	\$20.00
Lectern & Microphone	\$40.00
Data Projector & Screen (ceiling mounted)	\$95.00
Whiteboard	\$20.00
Flipchart	\$15.00

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Catering Options...

Beverages

Espresso coffee or hot tea on arrival	\$4.00 per person (max 10 guests)
Continuous tea, coffee and hot chocolate	\$6.00 per person
Continuous tea, coffee, hot chocolate and cream biscuits	\$11.00 per person
Orange Juice	\$3.50 per person/serve

Morning/Afternoon Tea

Cream Biscuits (3-4 pieces)	\$4.00 per person
Mini Danish Pastries (1.5 pieces)	\$4.00 per person
Assorted Large Muffins (.5 piece)	\$4.00 per person
Mini Croissants with Ham and Cheese (1 piece)	\$4.00 per person
Mini Croissants with Jam and Cream (1 piece)	\$4.00 per person
Portuguese Tart (1.5 pieces)	\$4.00 per person
Cheese Platter (minimum 10 guests)	\$4.00 per person
Sliced Fruit Platter (minimum 10 guests)	\$4.00 per person

Working Lunch

Assorted wraps, baguettes and rolls served with a Greek salad, mini lemon tarts and soft drinks	\$23.00 per person
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Working Breakfast (min. 20 guests)

Bacon and scrambled eggs served with tomato, mushroom, orange juice and tea and coffee	\$25.00 per person
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Cocktail Packages...

Our cocktail packages are an all inclusive option for events with a minimum of 10 guests. Our canapé menu is available on the next page. Please note these items are only available in the below package options.

One Hour Cocktail Package \$37.00 per person

Your choice of 4 canapés per person
Including beverages from our Standard Beverage Package

Two Hour Cocktail Package \$50.00 per person

Your choice of 8 canapés per person
Including beverages from our Standard Beverage Package

Three Hour Cocktail Package \$60.00 per person

Your choice of 10 canapés per person
Including beverages from our Standard Beverage Package



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Canapé Selections...

Our canapé options are designed to serve approximately one item per person. Please note these items are only available in our Cocktail Packages.

Hot

Kilpatrick Oysters

Thai Prawn Cakes with spring onion, coriander and a hot & sour dressing

Baby Potatoes stuffed with feta cheese & Kalamata olives

Roasted Mushroom stuffed with herb & garlic bread crumbs

Prawns wrapped in shredded coconut served with spicy mango chutney

Scallops served with a salsa verde

Asparagus and Semi Dry Tomato wrapped in crispy pancetta

Roast Pumpkin and Spinach Risotto Cakes

Roasted Chorizo served with homemade salsa

Roasted Chicken, Spinach and Pine Nut Sausage served with homemade salsa

Cold

Natural Oysters with lime wedges

Rare Roasted Beef with celery & horseradish

Smoked Salmon Filo Tart

Sushi with assorted fillings

Jamon on mini baguettes with cornichon

Dessert

Chocolate Brownies dusted with icing sugar

Carmel Slice

Portuguese Custard Tart

Lemon Tart

Mini Danish pastries with assorted fillings

Substantial (minimum 20 guests, please add \$3 per person/item)

Ale Battered Garfish served with chips and lime aioli

Stir Fried Noodles with chicken and vegetables (can be vegetarian)

Chef's selection of curry served with rice and raita

Vegetarian Risotto with roasted pumpkin and spinach

Mini Burgers with beef cheese and homemade tomato relish

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Platters...

Our platters are the perfect option for birthday parties and special occasions. We suggest allowing for 4-6 pieces per person per hour that you wish to cater for.

Hot

Spicy Meat Balls served with a spicy tomato and chilli sauce (approx 40 pieces)	\$45
Spinach and Feta Filo Triangles (approx 40 pieces)	\$60
Cajun Chicken Bites with spicy plum sauce (approx 45 pieces)	\$65
Nachos with homemade salsa, sour cream, guacamole and cheese	\$50
Arancini Balls with gypsy ham, mushroom & spinach (approx 50 pieces)	\$75
Mini Vegetable Frittatas (approx 50 pieces)	\$50
Assorted Mini Bruschetta (approx 40 pieces)	\$45
Crumbed Pork Belly with sweet and sour sauce (approx 50 pieces)	\$75
Salt & Pepper Squid with lime aioli (approx 50 pieces)	\$60
Pizza Squares with assorted topping (approx 32 pieces)	\$45
Chicken Skewers (approx 40 pieces) <i>Assorted flavours of Peanut satay, honey soy, barbecue, Thai, teriyaki</i>	\$65
Beef Skewers (approx 40 pieces) <i>Tender marinated beef</i>	\$65
Asian Selection (approx 90 pieces) <i>Mini dim sims, spring rolls and samosas with sweet chilli dipping sauce</i>	\$45
Assorted Mini Gourmet Pies (approx 24 pieces) <i>Lamb and rosemary, pepper beef, curry chicken with tomato & BBQ sauce</i>	\$55

Cold

Dips with warm char grilled pita bread	\$35
Sushi Platter (approx 40 pieces)	\$60
Bar Platter <i>Dips, sweet corn fritters, smoked beef, pate, vegetable frittata, salami, chutney, baby gherkins, olives, sun-dried tomato dip and char grilled bread</i>	\$50
Cheese Platter <i>Local and imported chesses with lavosh, water crackers, quince paste, dry & fresh fruit</i>	\$70
Seafood Platter <i>Char-grilled prawn skewers, crumbed scallops, pickle mussels, octopus & calamari, oysters, salt & pepper squid, crumbed guogonettes (fish) & tartar sauce</i>	\$75

Dessert

Sliced Fruit Platter	\$70
Carmel Slice (approx 45 pieces)	\$60
Rocky Road (approx 45 pieces)	\$60

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Lunch and Dinner...

We pride ourselves in delicious food prepared by our experienced kitchen team here at the Robin Hood Hotel. All guests which wish to use our private function areas are invited to choose from the below menu options.

Option One	\$30.00 per person	Option Two	\$40.00 per person
1 x Entrée & 1 x Main or 1 x Main & 1 x Dessert		1 x Entrée, 1 x Main & 1 x Dessert	

Upgrade to Alternate* **\$2.50 per person / per selection**

*You choose the menu items and they will be served alternatively to your guests on the night

Upgrade to Choice* **\$3.00 per person / per selection**

*You choose the menu items and your guests will be able to select from your choices on the night

Entree

Half Dozen Kilpatrick OR Natural oysters with lime wedges

Grilled Haloumi with asparagus and crispy prosciutto on a bed of rocket

Prawn Salad, avocado, ruby grapefruit, red onion, watercress and soy seasoning dressing

Thai Rare Beef Salad, rice noodles, iceberg, coriander, mint, cucumber, chilli fried shallots & garlic (GF)

Soup served with crusty bread (V)

Balsamic Grilled Chicken with rocket, sundried tomatoes, roasted pumpkin, fetta, pine nuts and basil dressing

Tasting Plates for the table: Chef's selection of prawn skewers, assorted homemade dips, warm pita bread, semi dried tomatoes, fetta, salami and smoked beef

Main

Potato Gnocchi Broad beans, artichoke hearts, roasted capsicums and pecorino cheese (V)

Chicken Breast atop polenta crust served with cacciatore sauce and crispy pancetta

Northern Territory Barramundi with paella rice and smoked paprika aioli

Lamb Fillet with roasted zucchini, artichoke hearts, cherry tomatoes with a rocket and salsa verde

Pork Cutlet with truffle mash served with apple and caramelised shallot chutney

Beef Fillet with roast potatoes, wilted spinach and béarnaise sauce

All mains served with shared green leafy salads and Ciabatta rolls

Dessert

Lemon Tart served with raspberry coulis and double cream

Pecan Pie served with caramel sauce

Apple and Rhubarb Crumble served with vanilla ice cream

Chocolate and Macadamia Tart served with chocolate sauce

Local & Imported Cheese served with lavosh crackers, dried fruits, quince paste and fresh apple

Celebration Cakes

You are more than welcome to bring your own cake for your special occasion. Our chefs will portion and serve your cake with double cream and raspberry coulis for an additional \$2.50 per person.

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Beverage Packages...

Beverage Packages are a great way to budget for the costs of your upcoming event. Once the package has finished we can open a cash bar for the remainder of your event.

Standard Beverage Package

(Maximum 2 tap beers in the Function Room)

Pauletts 'Trillians' Sparkling

Pauletts 'Trillians' Sparkling Red

Yealands Estate 'Baby Doll' Sauvignon Blanc

Majella 'The Musician' Cabernet / Shiraz

Coopers Pale Ale (on tap)

Carlton Draught (on tap)

Cascade Light (on tap)

Soft Drinks

2 hours @ \$25 per person

3 hours @ \$35 per person

4 hours @ \$45 per person

Premium Beverage Package

(Maximum 2 tap beers in the Function Room)

Jansz Sparkling

O'Leary Walker Sauvignon Blanc

Mr Riggs 'The Gaffer' Shiraz

Heineken or Corona (bottle)

Hahn Super Dry (on tap)

Coopers Pale Ale (on tap)

Boags Premium Light (bottle)

Soft Drinks

2 hours @ \$35 per person

3 hours @ \$45 per person

4 hours @ \$55 per person

House spirits can be added to any beverage package for an additional \$20 per person

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Beer Options...

We have range of local and imported beers and ciders. Beverages can be subsidised, on consumption or you can set a limit for the event. We will stock the Function Room or 1862 Bar with your selections from the below list (please note only two tap beers are available in the Function Room).

Tap Beer

Coopers Pale Ale
Coopers Dark Ale
Coopers Lager
Coopers Mild Ale
Coopers Sparkling
Coopers Clear
Carlton Draught
Pure Blonde
Hahn Super Dry
Cascade Light
Hofbrau
Budvar

Tap Cider

Dirty Granny
Monteiths
Hills
Bulmers

Bottle Beer

Crown Lager	Becks (Germany)
Coopers Pale Ale	Corona (Mexico)
Coopers Sparkling Ale	Heineken (Holland)
Coopers Stout	Peroni Nastro (Italy)
Coopers 62 Pilsner	Peroni Leggera (Italy)
Coopers Clear	Stella Artois (Belgium)
Toohey's Extra Dry	
Victorian Bitter	
Boags Premium Light	Little Creatures Bright Ale
Hahn Premium Light	McLaren Vale Ale
	James Squire Amber Ale
	James Squire Golden Ale

Bottle Cider

Rekorderlig Strawberry & Lime / Wild Berry / Apple & Blackcurrant
Pipsqueak
Bulmers Pear
Dirty Granny
Aspall
St Helier Pear / Raspberry & Lime / Blackcurrant
Monteiths Apple & Pear

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Wine List...

Along with our beer and ciders you can opt to have the wines subsidised, on consumption or you can set a limit for the event. We will stock the Function Room or 1862 Bar with your selections from the below list

		Glass	Bottle
Sparkling			
08 Pauletts 'Trillians'	Polish Hill River, Clare Valley	\$7.00	\$35.00
06 Pauletts 'Trillians' Sparking Red	Polish Hill River, Clare Valley	\$7.00	\$35.00
NV Jansz	Tamar Valley	\$8.50	\$42.00
NV Pelorus	Cloudy Bay	\$9.00	\$45.00
NV Pol Roger (Champagne)	France		\$120.00
NV Veuve Clicquot (Champagne)	France		\$135.00
NV Krug (Champagne)	France		\$280.00
Riesling			
10 Schild Estate	Barossa Valley	\$7.00	\$35.00
11 Skillogalee	Clare Valley	\$7.50	\$37.00
10 Pauletts	Clare Valley	\$7.50	\$37.00
11 O'Leary Walker Watervale	Clare Valley	\$7.50	\$37.00
09 Leo Buring Leonay DWM18	Eden Valley		\$50.00
Sauvignon Blanc			
10 Spy Valley	Marlborough, NZ	\$7.00	\$35.00
11 Longview 'Whippet'	Adelaide Hills	\$7.00	\$35.00
11 Yealands Estate 'Baby Doll'	Marlborough, NZ	\$7.00	\$35.00
10 Dandelion Vineyards	Adelaide Hills	\$7.50	\$37.00
11 O'Leary Walker	Clare Valley	\$7.50	\$37.00
11 Shaw & Smith	Adelaide Hills	\$9.00	\$45.00
11 Cloudy Bay	Marlborough, NZ	\$11.00	\$55.00
Chardonnay			
10 Chapel Hill Unwooded	McLaren Vale	\$7.00	\$35.00
10 d'Arenberg 'The Lucky Lizard'	Adelaide Hills	\$8.50	\$42.00
10 Felton Road	Bannockburn, NZ		\$65.00
White Blends + Others			
09 Jim Barry 'Lavender Hill'	Clare Valley	\$6.50	\$32.00
10 Leeuwin Estate Siblings	Adelaide Hills	\$7.00	\$35.00
11 La Bohemme Pinot Gris	Yarra Valley	\$7.00	\$35.00
11 Cape Mentelle Semillon Sauvignon Blanc	Margaret River	\$7.50	\$37.00
11 Scott Fiano	Adelaide Hills	\$7.50	\$37.00
11 Two Hands Moscato 500ml	Adelaide Hills	\$7.50	\$24.00
11 Pizzini Pinot Grigio	King Valley	\$7.50	\$37.00
10 Bendbrook 'Cracklin' Rosey' Rose	Macclesfield	\$7.50	\$37.00
11 Rockford Alicante Bouchet	Barossa Valley	\$8.00	\$40.00

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Wine List...

		Glass	Bottle
Cabernet Sauvignon			
10 O'Leary Walker	Clare Valley	\$7.50	\$37.00
11 Geoff Merrill	McLaren Vale / Coonawarra	\$8.50	\$40.00
08 Zema Estate	Coonawarra		\$40.00
07 Greenock Creek	Barossa Valley		\$95.00
05 d'Arenberg 'Coppermine Road'	McLaren Vale		\$90.00
Shiraz			
08 Mount Langi Ghiran Billi Billi	Bayindeen	\$7.00	\$35.00
10 Langmeil 'The Long Mile'	Barossa Valley	\$7.00	\$35.00
09 Penny's Hill Cracking Black	McLaren Vale	\$8.00	\$40.00
10 Mr Riggs 'The Gaffer'	McLaren Vale	\$8.00	\$40.00
10 Two Hands 'Angels Share'	McLaren Vale	\$8.50	\$42.00
10 Koltz	McLaren Vale		\$58.00
09 Samuels Gorge	McLaren Vale		\$60.00
10 Glaetzer Bishop	Barossa Valley		\$60.00
08 Greenock Creek 'Alice's'	Barossa Valley		\$75.00
08 Greenock Creek '7 Acre'	Barossa Valley		\$80.00
07 Rockford 'Basket Press'	Barossa Valley		\$95.00
07 d'Arenberg 'Dead Arm'	McLaren Vale		\$110.00
Red Blends + Others			
10 Majella 'The Musician' Cab/Shiraz	Coonawarra	\$7.00	\$35.00
09 Scott Shiraz Sangiovese	Adelaide Hills	\$7.00	\$35.00
06 Tim Adams Cabernet Malbec	Clare Valley	\$7.00	\$35.00
09 Hollick Shiraz/Cabernet	Coonawarra/Wrattonbully	\$7.50	\$37.00
10 Tscharke Tempranillo	Barossa Valley	\$7.50	\$37.00
09 Rockford Frugal Farmer	Barossa Valley		\$40.00
08 Fox Creek J.S.M	McLaren Vale		\$42.00
08 d'Arenberg 'Laughing Magpie' Shiraz/Viognier	McLaren Vale		\$44.00
06 Rockford 'Moppa Springs' GSM	Barossa Valley		\$50.00
08 Wynns V&A Lane Cabernet/Shiraz	Coonawarra		\$65.00
05 d'Arenberg 'Ironstone Pressings' GSM	McLaren Vale		\$110.00
08 Spy Valley Pinot Noir	Marlborough	\$7.50	\$37.00
10 Abel's Tempest Pinot Noir	Tasmania		\$45.00
08 Dog Point Vineyard Pinot Noir	Marlborough, NZ		\$60.00

*Please note wine prices and vintages are subject to change on a regular basis without prior notice