

THE ROBIN

HOOD

- Est. 1851 -

FUNCTIONS & EVENTS





## EVENTS AT THE HOOD



Conveniently located on Portrush Road, in the Eastern suburb of Norwood, the Robin Hood Hotel is a popular choice for a range of events and functions.

Offering a range of private function areas and spaces both indoor and out and the convenience of parking, the Robin Hood Hotel is able to cater for any event between 10 and 120 guests.

Our Head Chef and his team have created extensive menus featuring quality seasonal produce with a

variety that will suit any event. In addition, our vast beverage selection features some of Australia's best known beer and wine, together with sparkling and spirits.

The Robin Hood Hotel has a dedicated Function Manager who will make planning your event seamless and will take care of each detail. Our service staff are experienced and trained and will ensure your event is both enjoyable and memorable.



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## FUNCTION SPACES



The Robin Hood Hotel offers two private function areas suitable for meetings, cocktail receptions and sit down lunch and dinners. In addition, areas of the hotel such as our "Long table" and "Gazebo" located in the Garden bar, the Midge's bar and lounge bar fireplace lend themselves to a casual, less formal gathering.

Our function room is located at the entrance of the hotel and is ideal for a range of events including corporate meetings and birthdays, engagements and weddings, anniversaries and Christenings. The function room is situated in the original part of the Hotel and features a fire place, wood paneling and exposed brick and stone providing a warm and cosy ambiance. The room has windows with natural light and its own bar for ease of service.

The Portrush bar is located at the front of the hotel and features high ceilings and windows allowing for plenty of natural light. Offering a large bar area the location is perfect for stand up cocktail receptions and events. The room can be set with a long table or round tables creating a unique function area for lunches and dinners.

Both the function room and Portrush bar are equipped with speakers and screens, additional audio visual equipment may be provided depending on your event requirements.



# FUNCTION SPACES



## FUNCTION SPACE CAPACITIES

FUNCTION SPACE	SIT DOWN	COCKTAIL	U SHAPE	BOARDROOM	THEATRE
FUNCTION ROOM	60	80	20	30	60
FRONT BAR	60	110	NA	30	70
LONG TABLE	NA	40	NA	18	NA
GAZEBO (OUTDOOR)	13	25	NA	NA	NA
LOUNGE BAR FIREPLACE	NA	20	NA	NA	NA
BISTRO (ON REQUEST)	120	200	NA	NA	NA

## ROOM HIRE FEES

FUNCTION SPACE	HALF DAY	FULL DAY	EVENING
FRONT BAR	\$200	\$350	\$400
FUNCTION ROOM	\$150	\$300	\$350

\*ROOM HIRE FEES MAY BE NEOGOTIABLE DEPENDANT ON GUEST NUMBERS & AVERAGE SPEND





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## AUDIO VISUAL



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**THE ROBIN HOOD HOTEL WILL ASSIST WITH ANY AUDIO VISUAL EQUIPMENT REQUIREMENTS. PLEASE FIND PRICING AS FOLLOWS:**

<b>BACKGROUND MUSIC OR BRING YOUR IPOD/ USB</b>	<b>COMPLIMENTARY</b>
<b>LCD SCREEN (PORTRUSH BAR)</b>	<b>COMPLIMENTARY</b>
<b>WI-FI INTERNET ACCESS</b>	<b>COMPLIMENTARY</b>
<b>CD/DVD PLAYER</b>	<b>\$20</b>
<b>LECTERN &amp; MICROPHONE</b>	<b>\$40</b>
<b>DATA PROJECTOR &amp; SCREEN (FUNCTION ROOM)</b>	<b>\$95</b>
<b>SCREEN ONLY</b>	<b>\$40</b>
<b>WHITEBOARD</b>	<b>\$20</b>
<b>FLIPCHART</b>	<b>\$15</b>



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# MENUS



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## DAY CONFERENCE/MEETING

<b>WATER &amp; MINTS</b>	<b>COMPLIMENTARY</b>
<b>ESPRESSO COFFEE OR HOT TEA ON ARRIVAL</b>	<b>\$4.00 PER PERSON</b>
<b>CONTINUOUS TEA, COFFEE AND HOT CHOCOLATE</b>	<b>\$6.00 PP DAY /\$10 FULL DAY</b>
<b>ORANGE JUICE</b>	<b>\$3.50 PER PERSON/SERVE</b>
<b>CONTINENTAL BREAKFAST</b>	<b>\$17.00 PER PERSON</b>

Assorted breakfast cereals served with mini croissants, preserves, seasonal sliced fruit platter, continuous tea, coffee, hot chocolate and orange juice.

<b>GOURMET BREAKFAST (MIN. 20 GUESTS)</b>	<b>\$22.00 PER PERSON</b>
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Bacon and scrambled eggs served with freshly toasted bread with tomato and mushroom.

**Based on a minimum of 10 people we are able to provide a day delegate package at \$55 per person which includes the following:**

**Room Hire:** from 8:30am - 5pm

**Audio Visual:** Screen, white-board and flip-chart with markers  
Water, mints, continuous coffee, tea and hot chocolate.

**Morning Tea:** Choose from the enclosed selection

**Lunch:** Freshly assorted gourmet wraps and rolls, sliced seasonal fruit, cheese and crackers served with orange juice and soft drinks

**Afternoon tea:** Choose from the enclosed selection



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# MENUS

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## MORNING/AFTERNOON TEA

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ASSORTED MINI DANISH PASTRIES (APPROX. 1.5 PIECES)	\$4.50 PER PERSON
HOMEMADE CHOCOLATE CHIP COOKIES (APPROX. 1.5 PIECES)	\$4.50 PER PERSON
HAM AND CHEESE MINI CROISSANTS (1 PIECE)	\$4.50 PER PERSON
MINI CROISSANTS WITH ASSORTED PRESERVES (1 PIECE)	\$4.50 PER PERSON
MINI PORTUGUESE TART (1 PIECE)	\$4.50 PER PERSON
SLICED SEASONAL FRUIT, CHEESES AND CRACKERS (MINIMUM 10 GUESTS)	\$6.00 PER PERSON
ASSORTED LARGE MUFFINS (1 PIECE)	\$6.00 PER PERSON
ORANGE AND ALMOND CAKE (GF) (1 PIECE)	\$6.00 PER PERSON
CHOCOLATE BROWNIES (1 PIECE)	\$6.00 PER PERSON

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## LUNCH OPTION 1

\$15.00 PER  
PERSON

Freshly made assorted gourmet wraps and rolls served  
with soft drinks

## LUNCH OPTION 2

\$19.00 PER  
PERSON

Freshly made assorted gourmet wraps and rolls,  
sliced seasonal fruit, cheeses and crackers served  
with orange juice and soft drinks

## LUNCH OPTION 3

\$21.00 PER  
PERSON

Freshly made sliced frittata, garden salad, bread rolls,  
sliced seasonal fruit, cheeses and crackers served with  
orange juice and soft drinks

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**ALTERNATIVELY, GUESTS ARE INVITED TO DINE IN THE BISTRO FOR LUNCH OR DINNER.**

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## LUNCH/DINNER MENUS



Enjoy a delicious menu prepared by our award winning team of Chefs. All events with 30 guests or more using our private function areas are invited to choose from the following menu options:

### **TWO COURSE MENU - \$40.00 PER PERSON**

An entrée & main course or a main course and dessert

### **THREE COURSE MENU - \$48.00 PER PERSON**

An entrée, main course & dessert

*The above options include one menu item served to all guests.*

Should you wish to provide guests with an alternate service menu or choice menu please see additional pricing as follows:

### **ALTERNATE SERVICE - \$2.50 PER PERSON / PER SELECTION**

Choose two menu items to be served alternatively to your guests on the night

### **A CHOICE - \$3.00 PER PERSON / PER SELECTION**

Choose the menu items which guests are able to select, from the enclosed menu selection.





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# LUNCH/DINNER MENUS



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## ENTRÉE SELECTION

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### HALF DOZEN KILPATRICK OR NATURAL OYSTERS

with lime wedges

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### CAESAR SALAD

with grilled San José bacon, cos lettuce, grana padano parmesan, croutons, free range poached egg and house made dressing

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### PRAWN SALAD

with avocado, ruby grapefruit, red onion, watercress and soy seasoning dressing (GF)

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### THAI RARE BEEF SALAD,

rice noodles, iceberg, coriander, mint, cucumber, chilli fried shallots and garlic (GF)

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### HOMEMADE SOUP

served with crusty bread (V)

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## BALSAMIC GRILLED CHICKEN

with rocket, sundried tomatoes, roasted pumpkin, fetta, pine nuts and basil dressing (GF)

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## PORK BELLY

with an Asian salad of carrot, cucumber, bean sprouts, coriander, crispy shallots and a nuoc cham dressing (GF)

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## TASTING PLATES TO SHARE

To include salami, wagyu beef brescaola, hot cacciatore sausage, jamon serrano brie, cheddar, quince paste, olives, cornichons, grilled zucchini, grapes, sundried tomato and grilled sourdough

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# LUNCH/DINNER MENUS

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## MAIN COURSE SELECTION

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### FETTUCCINI

with pumpkin, zucchini, capsicum, pine nuts and mixed herbs (V)

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### CHICKEN BREAST CORDON BLEU

with steamed brocolini, mash potato and a garlic cream sauce

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### NORTHERN TERRITORY BARRAMUNDI

with paella rice and smoked paprika aioli (GF)

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### GRILLED CAJUN PRAWNS

on a New Orleans style rice with capsicum, corn, spring onions & paprika

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### ROAST SIRLOIN

with truffle mash, roasted mushrooms and salsa verde

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**ALL MAINS SERVED WITH SHARED GREEN LEAFY SALADS AND CIABATTA ROLLS**

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## DESSERT SELECTION

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### LEMON TART

served with raspberry coulis and double cream

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### VANILLA PANNA COTTA

with roasted rhubarb

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### CHOCOLATE AND MACADAMIA TART

served with chocolate sauce

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### LOCAL & IMPORTED CHEESE

served with lavosh crackers, dried fruits, quince paste and fresh apple

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Cakes may be provided as a dessert option to be cut by our Chef and charged @ \$2.00 per person.

In addition we can serve the cake with raspberry coulis and double crème @ \$3.50 per person.

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### SIDES

Green Salad to share \$8

Vegetables to share \$12

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# COCKTAIL RECEPTION MENU

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## CANAPE SELECTION HOT MENU ITEMS

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ASPARAGUS AND SEMI DRY TOMATO WRAPPED IN CRISPY PANCETTA / 60 PIECES \$108

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KILPATRICK OYSTERS / \$2.50 EACH

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THAI PRAWN CAKES WITH SPRING ONION, CORIANDER AND A HOT & SOUR DRESSING / 45 PIECES \$100

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BABY POTATOES STUFFED WITH FETA CHEESE & KALAMATA OLIVES / 45 PIECES \$80

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ROASTED MUSHROOM STUFFED WITH HERB & GARLIC BREAD CRUMBS / 45 PIECES \$90

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PRAWNS WRAPPED IN SHREDDED COCONUT SERVED WITH SPICY MANGO CHUTNEY / 45 PIECES \$90

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SCALLOPS WRAPPED IN JAMON SERVED WITH A SALSA VERDE / 45 PIECES \$110

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ROAST PUMPKIN AND SPINACH RISOTTO CAKES / 50 PIECES \$80

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ROASTED CHICKEN, SPINACH AND PINE NUT SAUSAGE SERVED WITH HOMEMADE SALSA / 45 PIECES \$80

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## CANAPE SELECTION COLD MENU ITEMS

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NATURAL OYSTERS WITH LIME WEDGES / \$2 EACH

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RARE ROASTED BEEF WITH CELERY & HORSERADISH / 45 PIECES \$90

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SMOKED SALMON FILO TART / 45 PIECES \$90

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SUSHI WITH ASSORTED FILLINGS / 40 PIECES \$75

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JAMON ON MINI BAGUETTES WITH CORNICHON / \$80

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## DESSERT

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CHOCOLATE BROWNIES DUSTED WITH ICING SUGAR / 45 PIECES \$85

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CARAMEL SLICE / 45 PIECES \$75

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PORTUGUESE CUSTARD TART / \$3.50 EACH

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LEMON TART / 36 PIECES \$80

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MINI DANISH PASTRIES WITH ASSORTED FILLINGS / 45 PIECES \$85

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## SUBSTANTIAL MIN 20 GUESTS / ADD \$4.50 PER PERSON / ITEM

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ALE BATTERED GARFISH SERVED WITH CHIPS AND LIME AIOLI

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STIR FRIED NOODLES WITH CHICKEN OR VEGETABLES (V)

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CHEF'S SELECTION OF CURRY SERVED WITH RICE AND RAITA

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VEGETARIAN RISOTTO WITH ROASTED PUMPKIN AND SPINACH (V)

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MINI BURGERS WITH BEEF CHEESE AND HOMEMADE TOMATO RELISH

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## PLATTER SELECTION



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### HOT MENU ITEMS

<b>PRAWN, CHORIZO AND SMOKED PAPRIKA SKEWERS</b> (APPROX 50 PIECES) / GF	<b>\$90</b>
<b>SPICY MEAT BALLS SERVED WITH A SPICY TOMATO AND CHILLI SAUCE</b> (APPROX 40 PIECES)	<b>\$55</b>
<b>SPINACH AND FETA FILO TRIANGLES</b> (APPROX 40 PIECES) / V	<b>\$60</b>
<b>CAJUN CHICKEN BITES WITH SPICY PLUM SAUCE</b> (APPROX 45 PIECES) / GF	<b>\$70</b>
<b>NACHOS WITH HOMEMADE SALSA, SOUR CREAM, GUACAMOLE AND CHEESE</b> / V	<b>\$55</b>
<b>ARANCINI BALLS WITH MUSHROOM &amp; SPINACH</b> (APPROX 50 PIECES) / V	<b>\$85</b>
<b>MINI VEGETABLE FRITTATAS</b> (APPROX 50 PIECES) / V / GF	<b>\$60</b>
<b>CRUMBED PORK BELLY WITH SWEET AND SOUR SAUCE</b> (APPROX 50 PIECES)	<b>\$75</b>
<b>SALT AND PEPPER SQUID WITH LIME AIOLI</b> (APPROX 50 PIECES)	<b>\$70</b>
<b>PIZZA SQUARES WITH ASSORTED TOPPING</b> (APPROX 32 PIECES) / V	<b>\$55</b>
<b>ASSORTED CHICKEN SKEWERS</b> (APPROX 40 PIECES)	<b>\$75</b>
<b>TENDER MARINATED BEEF SKEWERS</b> (APPROX 40 PIECES)	<b>\$75</b>
<b>ASIAN SELECTION (MINI DIM SIMS, SPRING ROLLS AND SAMOSAS WITH SWEET CHILLI DIPPING SAUCE)</b> (APPROX 90 PIECES)	<b>\$55</b>
<b>ASSORTED MINI GOURMET PIES (LAMB AND ROSEMARY, PEPPER BEEF, CURRY CHICKEN WITH TOMATO AND BBQ SAUCE)</b> (APPROX 24 PIECES)	<b>\$65</b>





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# PLATTER SELECTION

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## COLD MENU ITEMS

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**TRIO OF DIPS SERVED WITH WARM CHAR GRILLED PITA BREAD, CELERY, CARROT AND CAPSICUM STICKS** V / GF \$45

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**ASSORTED MINI BRUSCHETTA** (APPROX 40 PIECES) V \$55

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**SUSHI PLATTER** (APPROX 40 PIECES) GF / V \$75

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**BAR PLATTER** \$65

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To include salami, wagyu beef brescaola, hot cacciatore sausage, jamon serrano brie, cheddar, quince paste, olives, cornichons, grilled zucchini, grapes, sundried tomato and grilled sourdough

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**CHEESE PLATTER** \$80

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Local and imported chesses with lavosh, water crackers, quince paste, dried and fresh fruits

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**SEAFOOD PLATTER** \$85

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Char-grilled prawn skewers, crumbed scallops, pickled mussels, octopus and calamari, natural oysters, salt and pepper squid, crumbed guogonettes (fish) and tartar sauce

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## DESSERT MENU ITEMS

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**SEASONAL SLICED FRUIT** GF / V \$80

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**CARAMEL SLICE** (APPROX 45 PIECES) V \$75

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**ROCKY ROAD** (APPROX 45 PIECES) V \$70

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**CHOCOLATE BROWNIES** (APPROX 45 PIECES) V \$85

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We can cater for vegetarian, gluten free and accommodate guests with food allergies. Please speak with our Function Manager regarding our menu selection.



# BEVERAGE PACKAGES



Beverage Packages are an ideal way to budget for your event. At the conclusion of the package we can open a cash bar for the remainder of your event. Please choose from either our standard or premium packages outlined below.

## STANDARD BEVERAGE PACKAGE (MAXIMUM 2 TAP BEERS OR CIDER IN THE FUNCTION ROOM)

GISA ARC SPARKLING WHITE

PAULETT NV TRILLIANS SPARKLING RED

LONGVIEW 'WHIPPET' SAUVIGNON BLANC

HEWITSON MISS HARRY GSM

KAESLER STONEHORSE SHIRAZ

COOPERS PALE ALE (ON TAP)

CARLTON DRAUGHT (ON TAP)

HAHN PREMIUM LIGHT (BOTTLE)

SOFT DRINKS

**3 HOURS / \$45 PER PERSON**

**4 HOURS / \$55 PER PERSON**

## PREMIUM BEVERAGE PACKAGE (MAXIMUM 2 TAP BEERS OR CIDER IN THE FUNCTION ROOM)

JANSZ SPARKLING

O'LEARY WALKER WATERVALE RIESLING

HEWITSON LULU SAUVIGNON BLANC

PEPPERJACK SHIRAZ

HEINEKEN OR CORONA (BOTTLE)

HAHN SUPER DRY (ON TAP)

COOPERS PALE ALE (ON TAP)

HAHN PREMIUM LIGHT (BOTTLE)

SOFT DRINKS

**3 HOURS / \$55 PER PERSON**

**4 HOURS / \$65 PER PERSON**

*Cider can be added as an on tap option for an additional \$2 per person.*

*House spirits can be included to either beverage package @ an additional \$20 per person.*



# WINE LIST

	GLASS	375ML	BOTTLE	NOTES
<b>SPARKLING</b>				
GISA ARC	\$8.00		\$40.00	ADELAIDE HILLS, SA
PAULETT TRILLIANS SPARKLING RED	\$8.50		\$42.00	CLARE VALLEY, SA
JANSZ	\$10.00		\$50.00	PIPERS RIVER, TAS
PETE'S PURE PROSECCO	\$8		\$40.00	WENTWORTH, NSW
MUMM CHAMPAGNE			\$70.00	FRANCE
POL ROGER CHAMPAGNE			\$100.00	FRANCE
BILLECART SALMON CHAMPAGNE			\$100.00	FRANCE
KRUG GRANDE CUVÉE CHAMPAGNE			\$280.00	FRANCE
<b>RIESLING</b>				
O'LEARY WALKER POLISH HILL RIESLING	\$9.00		\$45.00	CLARE VALLEY, SA
ROCKFORD VINE VALE RIESLING 2007 (CORAVIN)	\$18.00	\$45.00	\$90.00	BAROSSA VALLEY, SA
KILIKANOON MORT BLOCK RIESLING	\$9.00		\$45.00	CLARE VALLEY, SA
PIKES RIESLING	\$10.00		\$50.00	CLARE VALLEY, SA
VICKERY RIESLING	\$9.00		\$45.00	CLARE VALLEY, SA
<b>SAUVIGNON BLANC</b>				
SHAW AND SMITH SAUVIGNON BLANC	\$10.00		\$50.00	ADELAIDE HILLS, SA
LONGVIEW WHIPPET SAUVIGNON BLANC	\$8.50		\$42.00	ADELAIDE HILLS, SA
HEWITSON LU LU SAUVIGNON BLANC	\$8.50		\$42.00	ADELAIDE HILLS, SA
PIKORUA SAUVIGNON BLANC MALBOROUGH	\$8.50		\$42.00	MALBOROUGH, NZ
Craggy Range Sauvignon Blanc			\$60.00	MARTINBOROUGH, NZ
<b>CHARDONNAY</b>				
FOX CREEK CHARDONNAY	\$8.50		\$42.00	MCLAREN VALE, SA
SHAW AND SMITH M3 CHARDONNAY (CORAVIN)	\$14.00	\$32.50	\$65.00	ADELAIDE HILLS, SA
GIANT STEPS CHARDONNAY	\$10.00		\$50.00	YARRA VALLEY, VIC
<b>WHITE VARIETALS</b>				
FOX GORDON PINOT GRIS	\$9.00		\$45.00	ADELAIDE HILLS, SA
PARACOMBE PINOT GRIS	\$9.00		\$45.00	ADELAIDE HILLS, SA
SC PANNELL PINOT GRIGIO	\$10.00		\$50.00	ADELAIDE HILLS, SA
OLIVER AND TARANGA FIANO	\$9.00		\$45.00	MCLAREN VALE, SA
GEORGES FOLLY ROUSANNE	\$9.00		\$45.00	FLEURIEU PENINSULA, SA



# WINE LIST

	GLASS	375ML	BOTTLE	NOTES
<b>MOSCATO</b>				
HESKETH PROPOSITION MOSCATO	\$8.50		\$42.00	BAROSSA VALLEY, SA
MARS NEEDS MOSCATO	\$8.50		\$42.00	CLARE VALLEY, SA
ANNIE'S LANE MOSCATO	\$9.00		\$45.00	CLARE VALLEY, SA
<b>ROSE</b>				
ROCKFORD ALICANTE BOUCHET	\$10.00		\$50.00	BAROSSA VALLEY, SA
MAZI	\$8.50		\$42.00	ADELAIDE HILLS, SA
LAMBROOK	\$8.00		\$40.00	ADELAIDE HILLS, SA
D'ARENBERG STEPHANIE THE GNOME	\$9.00		\$45.00	MCLAREN VALE, SA
<b>CABERNET SAUVIGNON (&amp; BLENDS)</b>				
SALTRAM MAMRE BROOK CABERNET SAUVIGNON	\$11.00	\$27.50	\$55.00	BAROSSA VALLEY, SA
ST HUGO CABERNET SAUVIGNON (CORAVIN)	\$15.00	\$37.50	\$75.00	COONAWARRA, SA
WYNNS GABLES CABERNET SAUVIGNON	\$8.50		\$42.00	COONAWARRA, SA
GREENOCK CREEK 2012 CABERNET SAUVIGNON (CORAVIN)	\$20.00	\$50.00	\$100.00	BAROSSA VALLEY, SA
GEOFF MERRILL G & W CABERNET SAUVIGNON	\$9.00		\$45.00	MCLAREN VALE, SA
JIM BARRY BENBOURNIE CABERNET SAUVIGNON (CORAVIN)	\$20.00	\$50.00	\$100.00	CLARE VALLEY, SA
O'LEARY WALKER CABERNET SAUVIGNON	\$9.00		\$45.00	CLARE VALLEY, SA
ROCKFORD RIFLE RANGE CABERNET SAUVIGNON (CORAVIN)	\$20.00	\$50.00	\$100.00	BAROSSA VALLEY, SA
PENFOLDS BIN 407 2014 CABERNET SAUVIGNON (CORAVIN)	\$25.00	\$55.00	\$110.00	SOUTH AUSTRALIA
PENFOLDS BIN 389 2015 CABERNET SHIRAZ (CORAVIN)	\$30.00	\$65.00	\$130.00	SOUTH AUSTRALIA
<b>SHIRAZ</b>				
PEPPERJACK SHIRAZ	\$10.00	\$25.00	\$50.00	BAROSSA VALLEY, SA
KAESLER STONEHORSE SHIRAZ	\$8.50		\$42.00	BAROSSA VALLEY, SA
LANGMEIL THE LONG MILE SHIRAZ	\$9.00		\$45.00	BAROSSA VALLEY, SA
PENFOLDS BIN 28 2012 SHIRAZ (CORAVIN)	\$20.00	\$50.00	\$100.00	SOUTH AUSTRALIA
YALUMBA OCTAVIUS (CORAVIN)	\$30.00	\$65.00	\$130.00	BAROSSA VALLEY, SA
TWO HANDS ANGEL SHARE SHIRAZ	\$9.50		\$47.00	MCLAREN VALE, SA
ROCKFORD BASKET PRESS 2015 SHIRAZ (CORAVIN)	\$25.00	\$62.50	\$125.00	SOUTH AUSTRALIA
D'ARENBERG DEAD ARM SHIRAZ 2008 (CORAVIN)	\$30.00	\$65.00	\$130.00	MCLAREN VALE, SA
SC PANNELL FIELD ST SHIRAZ			\$50.00	MCLAREN VALE, SA
HENTLEY FARM VILLIAN AND VIXEN SHIRAZ	\$9.00		\$45.00	BAROSSA VALLEY, SA
GREENOCK CREEK APRICOT BLOCK SHIRAZ 2015 (CORAVIN)	\$20.00	\$50.00	\$100.00	BAROSSA VALLEY, SA
GREENOCK CREEK SEVEN ACRE SHIRAZ 2012 (CORAVIN)	\$25.00	\$55.00	\$110.00	BAROSSA VALLEY, SA
PENFOLDS ST HENRI 2015 SHIRAZ (CORAVIN)	\$30.00	\$65.00	\$130.00	SOUTH AUSTRALIA





# WINE LIST

	GLASS	375ML	BOTTLE	NOTES
<b>PINOT NOIR</b>				
JOSEF CHROMY PEPIK PINOT NOIR	\$9.00		\$45.00	TAS
BY FARR FARMSIDE 2015 PINOT NOIR (CORAVIN)	\$30.00	\$65.00	\$130.00	MORNINGTON PENINSULA, VIC
LITTLE YERING PINOT NOIR	\$9.00		\$45.00	YARRA VALLEY, VIC
FROGMORE CREEK PINOT NOIR (CORAVIN)	\$15.00	\$37.50	\$75.00	TAS
FROMM LA STRADA PINOT NOIR (CORAVIN)	\$15.00	\$37.50	\$75.00	MALBOROUGH, NZ
ATA RANGI PINOT NOIR (CORAVIN)	\$25.00	\$55.00	\$110.00	MARTINBOROUGH, NZ
<b>OTHER VARIETALS</b>				
YANGARRA GRENACHE (CORAVIN)	\$9.00		\$45.00	MCLAREN VALE, SA
GREENOCK CREEK CORNERSTONE GRENACHE 2012 (CORAVIN)	\$20.00	\$50.00	\$100.00	BAROSSA VALLEY, SA
BREMERTON TAMBLYN CAB/SHIRAZ/MERLOT/MALBEC	\$8.50		\$42.00	LANGHORNE CREEK, SA
YALUMBA MENZIES (CORAVIN)	\$20.00	\$50.00	\$100.00	BAROSSA VALLEY, SA
HEWITSON MISS HARRY GSM	\$8.50		\$42.00	BAROSSA VALLEY, SA
YALUMBA SIGNATURE CABERNET SHIRAZ (CORAVIN)	\$20.00	\$50.00	\$100.00	BAROSSA VALLEY, SA
ROCKFORD MOPPA SPRINGS GMS			\$70.00	BAROSSA VALLEY, SA
ANNIE'S LANE CABERNET MERLOT	\$9.00		\$45.00	CLARE VALLEY, SA
RUNNING WITH THE BULLS TEMPRANILLO			\$45.00	BAROSSA VALLEY, SA

\*\*LISTED VINTAGES MAY BE SUBJECT TO CHANGE WITH AVAILABILITY\*\*



# BEER & CIDER

BEER		
LOCAL TAP	SCHOONERS	PINTS
COOPERS PALE ALE	\$5.50	\$8.50
COOPERS SPARKLING ALE	\$6.00	\$9.00
COOPERS SESSION ALE	\$6.00	\$8.50
MIS MATCH	\$5.50	\$7.00
COOPERS DRY	\$6.00	\$8.50
CARLTON DRAUGHT	\$5.50	\$8.50
GREAT NORTHERN	\$5.00	\$7.50
CARLTON DRY	\$5.20	\$7.00
HAHN SUPER DRY	\$6.00	\$9.00

IMPORTED TAP		
PERONI NASTRO (500ML PINT)	\$8.50	\$11.00
ASAHI (500ML PINT)	\$9.50	\$11.50
STELLA	\$8.00	\$10.00

LOCAL BOTTLED	
COOPERS STOUT	\$7.50
COOPERS PALE ALE	\$8.00
COOPERS SPARKLING ALE	\$8.00
HAHN PREMIUM LIGHT	\$7.00
VICTORIA BITTER	\$8.00
CROWN LAGER	\$8.50
JAMES BOAGS LAGER	\$8.50
TOOHEYS EXTRA DRY	\$8.00
CARLTON DRY	\$7.50
HAHN SUPERDRY	\$8.50
PURE BLONDE	\$8.00
FURPHY REFRESHING ALE	\$9.00

IMPORTED BOTTLED	SCHOONERS	PINTS
STELLA ARTOIS	\$9.00	
PERONI NASTRO	\$9.00	
PERONI LEGGERA	\$8.00	
ASAHI SUPERDRY	\$9.00	
ASAHI SOUKAI	\$7.50	
HEINEKEN	\$9.00	
GUINNESS CAN	\$9.50	
CORONA	\$9.00	

BOUTIQUE BOTTLED	
VALE ALE	\$8.50
VALE IPA	\$8.50
PIRATE LIFE	\$9.00
STONE & WOOD PACIFIC ALE	\$9.00
PIRATE LIFE PALE ALE	\$9.00
JAMES SQUIRE 150 LASHES	\$8.50
JAMES SQUIRE GOLDEN ALE	\$8.50

CIDER		
TAP		
HILLS APPLE	\$6.00	\$9.00
BULMERS APPLE (500ML PINT)	\$6.50	\$10.00

BOTTLED CIDER	
SOMERSBY PEAR	\$8.00
SOMERSBY BLACKCURRANT	\$7.50
REKORDERLIG	\$15.00
Strawberry & Lime, Wild Berry, Mango & Raspberry, Passionfruit	



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# TERMS & CONDITIONS

## 1. BOOKING AND DEPOSIT

A minimum deposit of \$200.00 is required to confirm a function booking.

## 2. PAYMENT

The following payment options are available for your function:

- (a) Full prepayment by cash, credit card or electronic funds transfer (EFT) two (2) working days prior to the commencement of your function.
- (b) Payment by cheque - the full anticipated amount of the function is required in full at least five (5) working days prior to the function with a credit card on file to cover any incidentals.
- (c) Should you wish to be invoiced for a function, a credit application form must be complete at least 14 days prior to the date of your function via our Finance Department for credit approval. Payment of all accounts must be made within 7 business days after the function concludes.
- (d) Credit card details for beverage consumption based options need to be provided prior to the event commencement.

## 3. CHARGES AND GST

(a) All rates and fees are quoted in Australian dollars and are inclusive of Goods and Services Tax (GST) as per Tax Act 1999.

(b) Should any additional or increased taxes levies be introduced after the signed date of these terms and conditions, the Robin Hood Hotel reserves the right to request payment of the relevant additional amount.

(c) The Robin Hood Hotel is not responsible for payment of courier charges, special services (e.g. flower arrangements, photographer) organised by the client, unless included in the function package.

## 4. FUNCTION DETAILS

- (a) The Robin Hood Hotel will prepare an event order and forward it prior to your event. Please review, sign and return this as final confirmation of all event details.
- (b) The prior approval of the Robin Hood Hotel is required for:
  - All plans and designs for any exhibitions or displays that you propose to stage or present during your event should be provided for approval at least 10 business days before your event.
  - Displays of any kind intended to be located outside the designated event room.
  - Attaching anything by nails, screws, adhesive in any way to any wall, door or other part of the Hotel is strictly prohibited.
  - Decorations are permissible subject to negotiation with the Functions Manager. Under no circumstances do we permit confetti, glitter or scatters.
  - Advertising in relation to the event which includes reference to the Hotel should be approved by the Marketing Manager.
  - The uses of smoke machines, special balloon effects and/or pyrotechnics due to the effect on the smoke detectors are prohibited by the hotel. Should the fire brigade be called due to your event a charge will be incurred and on charged.

Amendments to this agreement shall only be valid if made in writing and signed by the Robin Hood Hotel. The waiver of any terms and conditions for one particular occasion shall not be deemed a waiver of such Terms and Conditions for any future occasions.

Room hire charges, if applicable, are subject to event timings, number of guests in attendance and overall catering requirements. The organiser agrees to begin the function and vacate the designated function space at the scheduled times as agreed.



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# TERMS & CONDITIONS

## 5. CONDUCT OF THE FUNCTION

- (a) Unless otherwise agreed by the Robin Hood Hotel, the event must start and finish at the time specified on your event order.
- (b) Your event must be conducted in an orderly and lawful manner in accordance with the conditions of the Robin Hood Hotel's licences granted under the Liquor Licensing Act, 1997. A copy of these conditions is available from the Robin Hood Hotel on request. The Robin Hood Hotel may terminate your function if we reasonably believe that the function is not being conducted in an orderly and lawful manner. The Robin Hood Hotel has no responsibility for any costs, damages or expenses incurred as a result.
- (c) The Robin Hood Hotel may exclude or remove any persons or possessions from your function or from the premises if they are not in accordance with our code of conduct.
- (d) No food or beverages of any kind, other than those provided by the Hotel, will be permitted on the Hotel's property without the consent of the Function Manager.
- (e) This Hotel practices the responsible service of alcohol. Intoxicated persons will not be served alcohol and may be removed from the premises.
- (f) The event is not to exceed any noise levels, which, in the opinion of the venue, may disturb other guests of the venue or nearby residents.
- (g) Function guests are not to breach any statutes, by-laws, or regulations including the Robin Hood Hotel's liquor licence and fire regulations.
- (h) Minors are only permitted on the understanding that a guardian will accompany them at all times. Due to licensing regulations minors must not remain on the premises after midnight. The Robin Hood Hotel will refuse service to anybody who cannot provide adequate proof of age.

## 6. GUEST NUMBERS AND CHARGES FOR REDUCED NUMBERS

- (a) Final numbers for catering purposes are required a minimum of three (3) working days prior to the function date. Should a guaranteed number not be received, guest numbers outlined on the event order will be taken as final.
- (b) Any guest number reduction in excess of 20% of the original booking will result in the client being charged as follows:
  - between 7 days and 14 days' notice prior to the event, 50% of the reduction in estimated function costs
  - Less than 7 days' notice prior to the event, 100% of the reduction in estimated function costs

## 7. FUNCTION CANCELLATION

Any cancellations, changes or additions must be received in writing. The following cancellation fees apply should the event be cancelled:

- (a) More than 30 days' notice the deposit will be refunded to you.
- (b) Less than 30 days but greater than 14 days' notice the deposit will be forfeited.
- (c) Less than 14 days but greater than 7 days' notice, in addition to the deposit, 25% of the total balance of the estimated function charges will be required
- (d) Within 7 days of your function, in addition to the deposit the total balance of the estimated function charge will be required.

## 8. SUBSTITUTION OF FUNCTION ROOM

The Robin Hood Hotel may assign an alternative function room for your event if the appointed function room is unavailable for any reason or the Hotel believes the appointed function room is no longer appropriate. The Robin Hood Hotel will, where possible, consult with you before making any changes.





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# TERMS & CONDITIONS

## 9. AUDIO VISUAL

Organisers are financially responsible for any damage sustained to audio and visual equipment belonging to the hotel. Any equipment being used (including power point presentations) must be tested no less than 3 days prior to the function date. We take no responsibility if your audio visual equipment does not operate correctly on the day of your function. The Robin Hood Hotel reserves the right to control volume levels of all music types in any area of the hotel.

## 10. ENTERTAINMENT

The Hotel currently has live entertainment on the following days/times:

Friday: 8pm - 11 pm

Sundays: 4pm - 7pm

## 11. INDEMNITY

You are responsible for and must indemnify the Robin Hood Hotel for:

- Loss or damage to the venue arising out of any acts or omissions of your officers, employees, agents or invitees, attending the event
- claims by any person for loss, injury, death or damage of any kind arising from your use, or any persons attending the event, which is caused or contributed to by your negligence or that of your officers, employees, agents or invitees attending the event
- your indemnity to the Robin Hood Hotel will be reduced proportionately to the extent that any liability, loss, damage, cost or expense is caused by the negligent acts or omissions of the venue or its officers, employees or agents except to the extent that they have been caused by your failure to fulfil your obligations under these Terms and Conditions.

## 12. AGENCY

- (a) Unless otherwise agreed, the party which signs these Terms and Conditions will be the party responsible for payment of the function.
- (b) If the event is being booked by an agent on behalf of a third party, the third party must also sign these terms and conditions. Alternatively, the agent must provide to the Robin Hood Hotel written authorisation from the third party which:
  - confirms the agent is authorised to sign these Terms and Conditions;
  - confirms the third party will be liable to the Robin Hood Hotel (in addition to the agent) for payment of the function (including any cancellation fees) notwithstanding that they have not personally signed these Terms and Conditions; and acknowledges that a commission, incentive or fee may be payable or being paid by the Robin Hood Hotel to the agent.