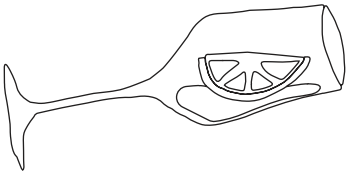
PRINCE ALBERT HOTEL

EST 1851

PA

254 WRIGHT ST. ADELAIDE

FUNCTIONS PACKAGE



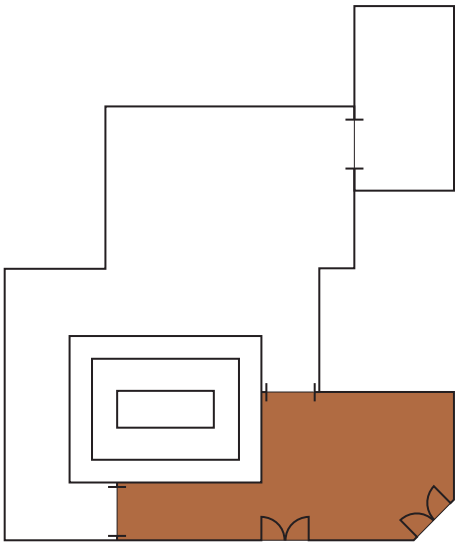
PRINCE ALBERT HOTEL

The Prince Albert Hotel or as we like to call it, the PA is in every sense of the word a local gem. Using locally sourced produce our hotel will charm with our warm and inviting service and cosy surroundings.

The PA provides a variety of options for functions large or small, seated or cocktail.

We are committed to ensuring your event is memorable for the right reasons and to take the stress out of the process.

Book Now



① Front Room

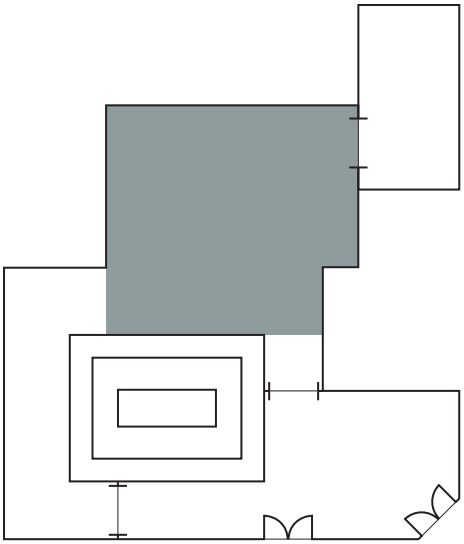
The PA offers a variety of spaces to fit various numbers of guests. Both Stand up canape or sit down.

Our Front Room can be sectioned off to create a private setting with a mixture of standing and seating with an additional option to include outside reserved seating.

This area is suitable for canape or stand up style functions only.

Capacity 30 – 80 pax

Front Room



② Mural Room

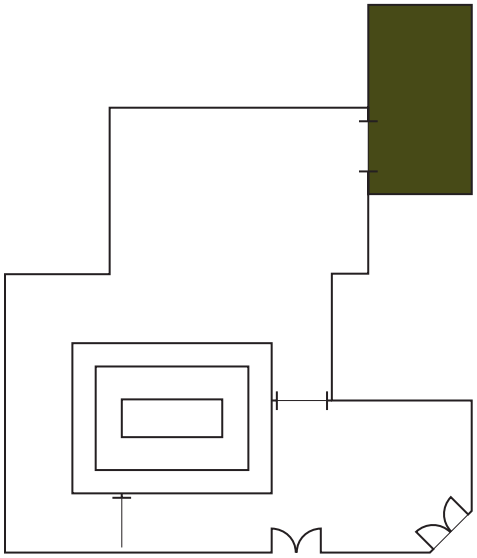
Our Mural Room Area can be sectioned off and is the best option for large seated gatherings.

This area can also accommodate cocktail style functions. Furniture is easily rearranged to suit the needs of any function.

Capacity **Seated:** 30 – 80 pax

Capacity **Seated / Standing** [cocktail]: 40 – 120

Mural Room



③ Wine Shop

Our wine shop is a private room that can seat up to 16 people for a private dinner, lunch or work affair.

Guests may select from our a la carte menu or from our sit down function menu.

Capacity **Seated:** 10 – 16 pax

Venue Buyout

The option to hire our entire venue and have exclusivity for you guests is available.

Minimum Spends:

Monday — Thursday	$3000
Friday	$6000
Saturday	$6000
Sunday	$5000

① Little Albert Package

3 Hours $45pp
4 Hours $55pp

Wine
Alpha Box and Dice The Tarot Prosecco
Alpha Box and Dice The Tarot Pinot Gris
Alpha Box and Dice The Tarot Grenache
Alpha Box and Dice The Tarot Rosé

Tap Beer
Coopers Pale Ale
Carlton Draught
South Coast Pale Ale
Great Northern Super Crisp

Non Alcoholic
Juice and Soft Drink

Additional Hour $10pp
Add Spirits $20pp

We have a platter menu available, but we are also happy to arrange for a set menu.

Click to see our platter

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2 x Courses $45pp *Choice of entreé or dessert
3 x Courses $65pp

② Big Albert Package

3 Hours $55pp
4 Hours $65pp

Wine
Alpha Box and Dice The Tarot Prosecco
Alpha Box and Dice The Tarot Pinot Gris
Alpha Box and Dice The Tarot Grenache
The Lane - Lois Sparkling
Corryton Burge Pinot Gris
Hentley Farm Shiraz

Tap Beer
Coopers Pale Ale
Carlton Draught
South Coast Pale Ale
Great Northern Mid
Melbourne Bitter
Sapporo
+ Seasonal options

Non Alcoholic
Juice and Soft Drink

Additional Hour $10pp
Add Spirits $20pp

Function Food

For all seated functions we offer both a la carte options as well as set menu options. Our set menu options can be discussed at the time of the event.

Set Menu | 20 person minimum

Entree Options

Pork + fennel sausage arancini with tomato balsamic relish

Pumpkin + sage arancini with basil pesto aioli

Spanish meatballs, bravas sauce, pecorino, warm sourdough

Moroccan sweet potato soup.
Sourdough croutons, lentil

Mains choices

Slow braised Villain and Vixen shiraz Coorong angus beef cheeks
Creamy mash, honey glaze heirloom carrots.

Crispy skin Atlantic Salmon
Paris mash, grilled asparagus, lemon caper cream

Haloumi salad
Pomegranate, roquette, quinoa, pickled shallot, heirloom cherry tomato, balsamic glaze

Dessert choices

Sticky date pudding
Vanilla Bean ice cream, butterscotch sauce

Cheese, fruit and lavosh

Mixed winter Berry crumble.
Vanilla bean ice cream

Pricing

2 x Courses	$45pp	*Entreé and main **OR** main and Dessert
3 x Courses	$55pp	*Entreé, main and Dessert

Mains will be served with shared leafy salad and roast vegetables

Beverage Payment Options

① Bar Tab

This allows you to place a selected dollar amount over the bar and as the organiser you get to choose which drinks to have available to your guests for your event.

② Subsidised Beverages

Your guests pay one agreed amount towards all pre selected drinks on your bar tab and the remaining cost will be charged to your bill.

Cocktail Platters [20 pc]

Roast pumpkin, feta and thyme arancini, Nonna sauce	**$90**
Chicken kiev nuggets, dijonaise	**$95**
Mac and cheese croquettes, chilli romesco sauce	**$90**
Satay chicken Skewers, Southeast Asian peanut sauce	**$95**
Spring rolls, dim sim and samosas, sweet chilli sauce	**$75**
Pies, pasties and sausage rolls, tomato sauce	**$75**
Falafel, vegan cashew yoghurt, hemp seed dukkah, fresh herbs	**$85**
Spinach and ricotta pastries, tomato relish	**$85**

Large

Heirloom tomato and goats cheese tartlets, gremolata	**$75**
Mini banh mi, pickled carrot, radish, Viet herbs [pork or tofu available]	**$95**
Karaage chicken, kewpie mayo, togarashi	**$90**
Crumbed calamari, tartare, lemon	**$80**
Assorted cheese, biscuits, fruit	**$95**
Large trio of dips, grilled pita and vegetable croutes	**$80**

Long Lunches

Enjoy a shared 4 course feast and 3 hour beer and wine package (non-alcoholic options available) in our wine shop or public area

Suitable for corporate meetings, hens, bucks, baby showers, birthdays and more.

18-30 people

Cakeage

You may wish to provide your own celebratory cake - this will incur a fee.

Cake to be cut and served on plates by us - $2 pp.

Cupcakes - $1 pp.

If you wish to cut, slice and serve yourself there will be no fee.

Minimum Catering

Description and prices of food and beverage items are indicative only and will change seasonally or due to availability.

Function prices may vary marginally if the event is booked beyond 12 months of deposit payment.

Allergy Statement

Our team is aware that some guests may have allergies and dietary requirements so we urge that we are notified at the earliest so we may try our best to cater to them.

These details are to be provided with finalised numbers. If any allergies or dietary requirements are only presented to us on the night of, our staff will try their best but cannot guarantee anything.