

ANCHORAGE



-VICTOR HARBOR-

FUNCTION PACKAGES

The Anchorage Seafront Hotel offers an historical heritage listed venue with sweeping sea views and a large front veranda, perfect for your next corporate event or special occasion. Its central location is ideal to access Encounter bay to Goolwa and with the cockle steam train station right on our doorstep we are the perfect stopover. Only a 40 min picturesque drive from Adelaide makes us easily accessible An assortment of accommodation options are available onsite from stunning sea view spa suites to smaller cozy single rooms. We have lots of facilities to assist you in putting together a memorable event.



The Anchorage 21 Flinders Parade Victor Harbor SA
E: reception@anchorageseafronthotel.com.au

“WARRINGA ROOM”

Our beautiful building consists of the stately Warringa Room an elegant space featuring sea views, high ceilings and polished floorboards and is adorned with antique furniture including a stunning vintage pipe organ. Open fireplaces provide for a wonderful ambience in the cooler months while access to the outside veranda area to soak in the sea breeze is perfect during the warmer months. Ideal for business meetings, corporate functions, cocktail parties and more. There is a large pull down screen and a white board is also available to cover all your business needs



Room Hire: \$100

Capacity: Cocktail 80pax / Sit down 50pax / Boardroom 25pax

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THE LOFT

The Restaurant/Café has oak beamed high ceilings and offers old world charm, a pot belly log fire warms the room on colder nights and ducted aircon with the sea breeze keeps it cooler in the summer. The vintage fishing boat bar adds an air of history along with the stone walls and beautiful crafted floor. The Loft room just off of the restaurant is a small dining area, the perfect place for an intimate dinner or smaller meetings and luncheons



Capacity: Cocktail 30pax / Sit Down 22pax

CORPORATE EVENTS

Minimum 15 people

Speak to us to arrange your next corporate event, training day or team builder. Below is a selection of catering we can offer please ask to speak to our functions co-ordinator for further information

FUNCTION MENU

1 Entrée 1 Main \$35

2 Entrée 2 Main \$45

2 Entrée 2 Main 1 Dessert \$55

2 Entrée 3 Main 1 Dessert \$60

3 Entrée 3 Main 2 Dessert \$70

ENTREES:

Calamari, Asian style salad in a zingy dressing with fried salt and pepper calamari

Twice baked Souffle, three cheeses with pumpkin gnocchi, wilted spinach and pistou (basil & olive oil)

Pate, house made with condiments and pickles served with toasted bread

Crispy Pork belly (150g), sweet & sour caramel glazed with Asian slaw

French style Prawn cocktail, poached with lettuce chiffonade, avocado and finger croutons with cocktail sauce

Duo of Dips with toasted bread

MAINS:

Anchorage Fish and Chips, battered or fried with pickled fennel, gribiche and garden salad

Market Fish, (Salmon/Barramundi) with smoky prawn sauce served with brussel sprouts and celeriac skordalia

Poulet de Jour,(chicken of the day) wrapped in pancetta on soft saffron polenta with market winter veg and a sage & tarragon reduction

Seafood Pasta, curly fettucine with Goolwa pipis, mussels, calamari, prawns and local fish in a rich napoletana tomato concasse finished with grana pandano

Vegetable Antipasto, Chargrilled capsicum, zucchini, eggplant and Greek style mushrooms, served with Turkish bread and hummus

Duck legs (2) in an oriental orange sauce served with bok choy and sticky rice

DESSERTS:

Profiteroles, (3) with grand marnier cream or dark chocolate rum cream filling

Crepes Suzette, with orange sauce and rose & lemon geranium sorbet

Flourless chocolate torte, with saffron crème anglaise

Pear Cake, with licorice ice cream

Orange Cake almond with bitter orange served with choc ganache (GF)

A special occasion cake can be house made depending on the amount of people and style required. an individual fee applies and a minimum of 30 day notice required

Please note menu is subject to change due to seasonal availability. Please speak to us about any dietary requirements.

COCKTAIL FUNCTIONS

Min 20 people

COLD

Oysters served natural (GF)	\$15 for half dozen
Country style terrine <i>on bread w pickles & mustard</i> (GF bread avail)	\$18 for 1KG terrine
Bloody Mary oyster shot (GF)	\$4 each
Sushi with ponzu dressing, honey & soy chicken/ raw salmon (VA)	\$10 per roll
Crispy panko prawns <i>with wasabi mayo</i>	\$1.80 each
House smoked salmon canapes <i>with herbed cream on mille feuille</i>	\$0.85c each

HOT

Oysters Kilpatrick	\$15 for half dozen
Smoky pork croquettes <i>with apple & fennel compote</i> (V)	\$1.00 each
Crispy chicken wings <i>with sweet and sour sauce</i> (GF DF)	\$0.75c each
Mini quiche Lorraine (VA)	\$0.90c each
Crispy pork belly (GF DF)	\$0.90c each
Stuffed mushrooms <i>crumbed, filled with herb & garlic cream cheese</i> (V)	\$0.50c each
Prawn and chicken dumplings <i>with sweet black bean dipping sauce</i>	\$0.70c each
Pork wontons <i>with sweet & sour dipping sauce</i> (DF)	\$0.65c each
Prawn cakes <i>with peanut and lime dipping sauce</i> (DF)	\$0.70c each
Pork and fennel Sausage rolls <i>with tomato sauce</i>	\$0.50c each
Steamed seafood dumplings <i>with green curry sauce</i> (DF)	\$0.75c each
Satay chicken skewers (DF GF)	\$0.60c each

SWEET

Chocolate mousse shot glass (GF V)	\$0.50c each
Citrus meringue mini tarts	\$0.85c each
Profiteroles with grand marnier cream or dark choc rum cream filling	\$0.90c each
Orange and almond mini cupcakes (GF)	\$0.50c each
Coconut macarons	\$0.30c each

SAVOURY

Cheese platter (Cheddar, Parmesan, Brie or Persian Feta) 45-50g piece served with fruit and bread/crackers	\$8.00 each
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COOKIES, CAKES AND SLICES

Cookies (Anzac, shortbread, choc chip) 12 cookies per roll	\$10.00 per roll
Cakes (orange & almond, jaffa, mud, banana) serves 20	\$15.00 per slab
Slices (Greek lemon coconut w rose syrup or chocolate brownie) serves 20	\$15.00 per slab

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TERMS AND CONDITIONS

DEPOSIT: \$100 deposit is required to secure the booking.

PAYMENT: Full payment is required on the day before the event and any bar tabs or additional charges must be settled by the end of the night of the event.

FINAL NUMBERS: To enable us to cater and staff accordingly for your event we require final numbers and all dietary requirements and menu choices 7 days prior to the event. This final number will represent the minimum number of guests for which we will calculate the amount you will be charged any excess numbers will be charged extra with a late fee

CANCELLATIONS: Deposit will be refunded if more than 60 days notice of cancellation is given, should the notice be less than 60 days no deposit of refund will be given.

FOOD & BEVERAGE POLICY: We do not allow outside food or beverages to be bought into the venue . All menu's and beverage packages are subject to change. If your chosen menu item or beverage is unavailable a suitable replacement of equal price and quality will be substituted.

CAKEAGE: A charge of \$1.50 per person applies for our kitchen to cut and serve your cake on plates with coulis or fruit garnish. Should you wish to cut and serve your cake yourself a \$1.00 per person fee will apply and you will be provided with cake plates, forks and napkins.

CLEANING: General room cleaning is included in the room hire cost. If cleaning is deemed excessive, additional charges will be added to your account.

RESPONSIBLE SERVICE OF ALCOHOL: We reserve the right to refuse service and / or entry to anyone deemed to be exhibiting intoxicated or inappropriate behaviour. No alcohol that has been received as a gift can be consumed on the premises. Any guest "cut off" due to intoxication will be asked to leave the venue immediately, regardless of their association with the hirer or organiser. We maintain the right to cancel an event at any stage with no remuneration if the event or its guests are deemed unsafe, unhealthy or unruly.

RESPONSIBILITY: Organisers of the event are financially responsible for any damage or breakage sustained to the hotel or the contents by the organiser, organiser's guests, invitees or other people attending the event. We will also not accept responsibility for any items lost or damaged prior to, during and after the event.

DECORATIONS: No glitter, scatters or confetti are permitted. You may choose to decorate the room yourself but nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building.

EVENT BOOKING FORM

EVENT DATE: _____

EVENT NAME: _____

FUNCTION ROOM: _____

GUEST NUMBERS: _____

START TIME: _____ FINISH TIME: _____

FOOD REQUIREMENTS:

BEVERAGE REQUIREMENTS:

OTHER REQUIREMENTS:

DEPOSIT AMOUNT: _____ DATE PAID: _____

I _____ have read and agree to the above terms and conditions and
acknowledge that these will apply to my event on the _____ of _____ 20_____

Signed: _____ Date: _____

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