

PUBLIC SCHOOLS CLUB RESTAURANT FUNCTION CATERING

THE PUBLIC SCHOOLS CLUB

Situated on East Terrace in the Adelaide CBD, the Public Schools' Club enjoys uninterrupted views of Victoria Park and offers a wide variety of dining and entertaining options.

Whether it's an intimate dinner party, a business breakfast, a wedding reception or a formal black tie dinner, the Public Schools' Club is the ideal setting for any type of event, large or small. As well as our formal dining spaces, the Public Schools' Club also has a bar and outdoor courtyard, ideal for more casual workplace events and social occasions.

Historic Sandford House provides a setting like no other in Adelaide, and our experienced events and catering staff are on hand to ensure that you and your guests enjoy an unforgettable experience in this iconic location

CORPORATE CATERING

The catering and events team at the Public Schools' Club can provide a variety of catering options, suitable for both small get togethers and large scale events.

Ideal for boardroom lunches, meet-and-greet events, business breakfasts or corporate functions, the experienced corporate catering team at Public Schools Clubs can create a menu and package to meet your needs. If you're looking for sandwich platters and canapés, a hot or cold buffet, or a formal dining experience, the Public Schools' Club provides first rate corporate catering at highly competitive rates.

Our chef and her team have unrivalled experience in catering for all types of businesses and organisations, and we are committed to offering a food and drink experience that is sure to impress.





OUR VENUES - 10% discount to members

HAYWOOD ROOM - \$250

The ideal setting for both business and social events, the Hayward Room is a versatile space that can be configured to host a conference or business breakfast, as well as formal dining and cocktail parties. The room features a large HD display screen and sound system, along with a parquetry dance floor and its own bar.

Capacity
Up to 60 guests seated
80 guests standing
Audio Visual Hire - \$50

THE LIBRARY - \$150 (free to members)

This iconic room is the ideal space in which to enjoy a luxurious, intimate dining experience or cocktail party, or alternatively it is an impressive setting in which to host a business or board meeting. The elegant, book-lined walls and heritage furniture are complemented by an open fireplace for use in the winter months

Capacity 8-12 guests seated Audio Visual Hire - \$50

BRAGG ROOM - \$250 CARRINGTON ROOM - \$250

The Bragg Room directly overlooking Victoria Park and boasting one of Adelaide's best views and the Carrington Room are dining and entertaining spaces that can be cojoined in a variety of ways, depending on the number of guests you are hosting and the nature of your event.

Ideal for both formal and casual dining, the Carrington and Bragg Rooms are a perfect setting for celebratory dinners, social club functions, lectures and guest speakers, or for corporate events.

Capacity
Up to 50 guests seated in each room
Audio Visual HIre - \$50

OUR VENUES

THE BAR

A relaxed and informal space located in the heart of the Public Schools' Club, the bar is the ideal setting for social drinks or a more casual business meeting. With a wine list boasting the best of South Australian wines, plus beer by a bevy of local brewers, there is always plenty of choice and variety on offer.

Sit back and relax in one of our elegant leather arm chairs and, when the weather is cooler, take advantage of the roaring open fireplace.

GARDEN COURTYARD - \$200.00

Located at the front of the Club on iconic East Terrace, the Garden Courtyard overlooks Victoria Park and is an idyllic outdoor setting for pre-dinner drinks or a summer cocktail party.

Capacity
Up to 60 guests standing

• Please note that the Garden Courtyard is only for available for private hire outside of regular café trading hours

ALL BOOKINGS

• Please request a booking form to secure a date and the room and supply all the relevant details and then we will send you an invoice to request a deposit to be paid.

50% Deposit to secure the booking Direct Deposit Bank SA Public Schools Club

BSB: 105-148

A/C: 0245 06140





PACKAGES

CANAPÈ PLATTERS \$95

Each platter is designed for 10 people perfect for the pre dinner drinks

THE BRONZE PACKAGE

3 courses

\$47 per person - choose 1 from each section \$59 per person - choose 2 from each section Minimun of 20 people

Alternate Drop Options

THE GOLD PACKAGE

3 courses

\$64 per person - choose 1 from each section \$72 per person - choose 2 from each section Minimun of 20 people

Alternate Drop Options

BEVERAGE PACKAGES

CANAPÉ PLATTERS

Minimum of 20 people

Beef patty sliders – cheddar – cos lettuce – tomato relish
Chicken sliders – brie – cos lettuce – Chipotie Aioli
Halloumi and pumpkin slider – rocket – tomato relish (V)
Carrot & cucumber with soy – wasabi optional (Vg)
Salmon & avocado sushi with soy – wasabi optional
Antipasto – cured meats – marinated vegetables – cheese
Sundried tomato frittata & pesto (V) (GF)
Panko crumbed prawns – coriander aioli
Panko Crumbed Squids – tartare sauce
Chicken satay skewers
Grilled beef skewers (GF) (DF)
Spinach and ricotta rolls (V)

Caramelised capsicum & goats cheese tartlets (V) (GFo)
Stuffed mushrooms & bacon (Vo) (GF)

In-house made spring rolls – sesame & chilli soy sauce (V)

Smoked salmon & cucumber canapés (GF)

Chicken vol au vents

Ceviche "de la casa"

Empanadas – caramelised onion & beef

Empanadas – mushrooms & cheese (V)

V - Vegetarian Vg - Vegan o - optional available

GF - Gluten Free DF - Dairy Free





THE BRONZE PACKAGE

ENTREÉ

Pumpkin and coconut soup – croutons & parmesan cheese
Chicken garden salad – parsley mayonnaise
Pan fried halloumi– beetroot – toasted hazelnuts
Grilled Portobello mushroom – goat cheese – salad – balsamic glaze
Mushroom arancini – napolitana sauce – shaved parmesan
Antipasto cured meats – mixed marinated vegetables
Salt and pepper squids – salad – tartare sauce
Panko prawns – Rose – chilli slaw salad

MAIN

Grilled chicken breast – garden quinoa & sundried tomato – green olive salsa

Salmon fillet – crispy vegetables – citrus & dill sauce

Sirloin char grilled – mash potato – greens – red wine jus

Honey Mustard Pork Tenderloin – rustic potatoes– green beans

Lemon chicken – moroccan cous cous – greens

Barramundi – broccoli & cauliflower gratin – citrus sauce

Gnocchi gorgonzola & baby spinach – pine nuts – parmesan cheese

DESSERTS

Vanilla panna cotta mixed berry compote

Braggs mess – meringue – berries cream

Chocolate paradise – white chocolate ice cream – whipped cream & choc sauce

Chef cheese selection – crackers – dried fruits

Mini fruit pavlovas – whipped vanilla cream

GOLD PACKAGE

ENTREÉ

Salmon roulade – dill & cream cheese filling - crispy capers

Panko crumbed camembert – raspberry and red wine reduction

Seared WA scallops & prawns – crispy pancetta – micro herbs

Serrano ham croquettes – manchego cheese – rose

Antipasto – prosciutto – marinated vegetables – grissini

Pork belly – crispy chilli potatoes – mango salsa

Trio Arancini – mushroom – beetroot – asparagus

MAIN

Confit duck leg – black rice – crispy potato – orange sauce

Eye fillet – roasted red pepper – greens & baby carrot – red wine jus

SA chicken ballotine – pumpkin puree – cherry tomatoes – mustard sauce

Crispy skin barramundi – potato au gratin – asparagus – burre blanc – crispy capers

Sesame seared tuna – grilled vegetables & zucchini noodles – picante salsa verde

Lamb cutlets – truffle mash cauliflower – chargrill shallots – confit garlic – red wine jus

DESSERT

Lemon & lime custard profiteroles – candied ginger – lemon sorbet – spicy choc sauce

Chocolate and pistachio semifreddo, nuts praline – mix berries

Sticky dates pudding – butterscotch sauce

Mango and chocolate mousse

Crème brulee – passion fruit – strawberries and brandy sauce

Trio mini desserts – chef selection



BEVERAGE PACKAGES

SILVER

TIMINGS

30m
1 hr
2 hr
3 hr
4 hr
338

WINE

Red Wine: Handcrafted Shiraz by Geoff Hardy White Wine: GMH White Meritage Sparkling/Sweet

BEER

Coopers Pale Ale Coopers Light Coopers Stout Coopers (Seasonal)

GOLD

TIMINGS

1 hr \$23
2 hr \$33
3 hr \$38
4 hr \$43

WINE

Red Wine: GMH Shiraz

White Wine: Sparkling / Rosé: Ashgrove Cuveé

BEER

Vale Pale Ale Vale IPA Vale Lager Vale (Seasonal)

PLATINUM

TIMINGS

1 hr \$35
2 hr \$40
3 hr \$45
4 hr \$50

WINE

Red Wine: 90 Mile Journey Shiraz

White Wine (Dry): Shottesbrook Adelaide Hills Chardonnay

Sparkling / Cuvée: 90 Mile Cuvée N.V.

BEER

Goodieson Pale Ale Goodieson Indian Red Ale Goodieson Pilsner / Seasonal Goodieson (Seasonal)

MEMBERS VIP

Hourly rate based on members selection plus members discount. Beverage selection based on wine selection and requirements.





PUBLIC SCHOOLS CLUB BOOKINGS TERMS AND CONDITIONS

BOOKING CONFIRMATION

All bookings require a deposit once the booking form has been completed and received. A deposit will be required to confirm the booking in line with the 'Payment Terms'. Any tentative and reserved date bookings are valid for a period of 14 days only. After this time the Public Schools Club (PSC) reserves the right to cancel the booking. The PSC may also contact you regarding your tentative booking to confirm if you wish to proceed prior to cancellation.

PAYMENT TERMS

A 50% deposit is required to secure the booking. 7 days before the booking a further 50% is required.

BOOKING NUMBERS & DETAILS

Any alterations to a bookings are to be made at least 7 days prior to an event. After such time the numbers and details provided will be deemed final and the booking organiser will be deemed responsible for full payment of the event and booking details.

CANCELLATION

Any booking may be cancelled if it is deemed to breach the 'Rights of Refusal' Terms or the required payment is not made prior to the event. If cancellation occurs within 7 days of the event then a cancellation fee of 50% will apply.

RIGHT OF REFUSAL

The Public Schools Club and associate entities reserves the right to cancel or amend a booking at any time prior to and during the event. The booking may be amended or canceled at any time due to safety reasons, lack of payment, innaccurate booking information, lack of disclosure of booking purpose and entertainment or breaches to Liquor Licence Act 1997.

PATRON CODE OF CONDUCT

All patrons and persons associated, hired or employed by the booking are to abide by the club 'code of conduct' at all times. We ask that all persons respect the facilities, club equipment, club property and associated items at all times.

BYO

The club has does not allow BYO to be brought onsite unless it is a wedding cake or items that have been approved by the PSC.

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Function & Dinner Bookings: 08 8223 3213

email: bookings@publicschoolsclub.com.au

www.publicschoolsclub.com.au