#  <br> 188 KITCHEN GFL <br> GARDEN 

## EVENTS AT ROXIES

the garden of whole hearts. placed in the heart of the ADELAIDE CBD. A JUNGLE AW AITS YOU. ROXIE'S IS A GARDEN BAR, EATERY, COFFEE DELI AND EVENTS SPACE WHICH HOSTS CASUAL DINNERS, EVENING DRINKS, CORPORATE FUNCTIONS,
large scale events \& everything in between.
AS PART OF THE CROWN AND ANCHOR HOTEL COMPLEX ENCOMPASSING ROXIES, CHATEAU APOLLO, MIDNIGHT SPAGHETTI AND THE CROWN AND ANCHOR HOTEL, THERE IS BOUND TO BE A SUITABLE AREA FOR YOUR EVENT.

IF YOU HAVE A GROUP OF 20 OR MORE PEOPLE AND ARE LOOKING TO HOLD A FUNCTION AT ROXIES, PLEASE DIRECT YOUR ENQUIRY TO OUR EVENTS TEAM TO DISCUSS YOUR REQUIREMENTS.

## THE DETAILS

## ROOM HIRE

YOUR EVENT WILL BE IN A RESERVED, SECTIONED OFF AREA IN OUR SHARED GARDEN AND THEREFORE WE DO NOT CHARGE A ROOM HIRE FEE.

## MINIMUM SPEND

OUR MINIMUM SPEND IS \$60 PER PERSON, \$14 MINIMUM PER PERSON OF WHICH IS REQUIRED TO BE SPENT ON FOOD.

EVENTS OUTSIDE OF PEAK TIMES MAY ATTRACT A LOWER MINIMUM SPEND.

THERE IS A MINIMUM OF 20 GUESTS OR EQUIVALENT SPEND FOR OUR PACKAGES.

WE ALSO HAVE OPTIONS AVAILABLE FOR MORE CASUAL FUNCTIONS WHERE NO MINIMUM SPEND IS REQUIRED.

## AUDIO \& VISUAL

GUESTS BOOKED INTO OUR HIDEAWAY AND FIREPLACE AREAS HAVE ACCESS TO TV'S FOR PRESENTATION OR SLIDESHOW REQUIREMENTS.

PERSONALISED MUSIC IS NOT AVAILABLE IN ROXIES GARDEN

## DEPOSIT

$\$ 500$
REFUNDABLE UP UNTIL 28 DAYS PRIOR TO YOUR EVENT.

## AREA ACCESS

ACCESS TO YOUR AREA IS GUARANTEED FROM 30 MINUTES PRIOR TO EVENT COMMENCEMENT.

BACKDROPS, DECORATIONS AND OTHER EXTERNAL ITEMS CAN BE STORED ON SITE PRIOR TO YOUR EVENT AS REQUIRED. OUR STAFF WILL ASSIST WITH THE SETUP OF YOUR EVENT.

FOR EVENTS WITH MORE COMPLEX SET UP REQUIREMENTS PLEASE ENQUIRE WITH EVENT MANAGER

## CAKEAGE



OR WE CAN SUPPLY ALL REQUIRED UTENSILS \& YOU CAN SERVE YOUR OWN CAKE FREE OF CHARGE.

## THE SPACES



## THE SPACES



## 3. DECKING



## 5. ALCOVE



6. FLAMINGO CRT


## COCKTAIL FOOD

| 2 PIECES | 3 PIECES <br> $\$ 21$ <br> $\$ 14 p p$ | 4 PIECES <br> $\$ 28 p p$ | 5 PIECES <br> $\$ 35 p p$ | 6 PIECES <br> $\$ 42 p p$ |
| :---: | :---: | :---: | :---: | :---: |

CHOOSE FROM:
SKEWERS

CHICKEN TENDERLOIN WITH PEANUT SATAY SAUCE (GF)

LAMB KOFTA WITH TZATZIKI (GF)

PRAWNS \& CHORIZO WITH LIME SALT (GF)

CRUMBED CHICKEN PARMIGIANA

> TOFU WITH PEANUT SATAY SAUCE (GF, VGN)

CHOOSE FROM:

## PASTRIES

| PORK \& FENNEL <br> SAUSAGE ROLL |  <br> VEGETABLE PASTIE (VGN) | PEPPERSTEAK PIE |
| :---: | :---: | :---: |
| SPINACH \& FETTA FILO <br> TRIANGLE (V) |  <br> PUMPKINROLL (VGN) | QUICHE LORRAINE |
| ROAST TOMATO \& PESTO |  |  |
| QUICHE (V) |  |  | | POTATO, PEA \& SPINACH |
| :---: |
| SAMOSA WITH TAMARIND |
| SAUCE (VGN) |$\quad$ BEEF RENDANG SAMOSA | WITH RAITA |
| :--- |


| CHOOSE FROM: SLIDERS |  |  |  |
| :---: | :---: | :---: | :---: |
| CHICKEN WITH BLACK GARLIC AIOLI, RED ONION, COS LETTUCE | ANGUS BEEF PATTY WITH CHEESE, KETCHUP, MUSTARD \& PICKLE |  | FISH WITH LETTUCE \& TARTE SAUCE |
| FALAFEL WITH BLACK GARLIC AIOLI, ONION \& LETTUCE (VGN) |  | MUFFALETTA WITH SALAMI, HAM, PROVOLONE \& OLIVE SALAD |  |

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## COCKTAIL FOOD

## CHOOSE FROM:

## CROSTINI

| HEIRLOOM TOMATO <br> WITH BASILAND <br> BOCCONCINI (V) | PROSCIUTTO WITH <br> PEAR JAM \& BLUE <br> CHEESE | WHIPPED RICOTTA <br>  <br> HAZELNUT (V) | SMOKED SALMON <br> WITH DILLAIOLI |
| :---: | :---: | :---: | :---: |
| ROAST BEEF WITH <br> HORSERADISH CREAM |  <br> GRUYERE (V) | CAPSICUM \& EGGPLANT <br> CAPONATA (VGN) |  |

CHOOSE FROM:
ARANCINI

SMOKEY BACON \& CHEESE PUMPKIN, FETTA \& thyme (v)

PLANT BASED BOLOGNESE (VGN)

CHOOSE FROM:

## INDIVIDUAL ITEMS

| PORK \& VEAL MEATBALLS <br>  <br> PECORINO (GFA) | FRIED CHICKEN WITH <br> CHIPOTLE MAYONNAISE (GF) |
| :---: | :---: |
| CORN WHEELS WITH CHIPOTLE |  |
| MAYONNAISE, PECORINO \& (GF,VGN) |  |
| LIME SALT (GF, |  |

IN GENERAL, WE RECOMMEND 4-5 PIECES OF COCKTAILFOOD PER PERSON DURING MEAL SERVICE TIMES.

PLEASE ENQUIRE WITH OUR EVENTS MANAGER FOR ADVICE ON SELECTION AMOUNTS.

WHEN DIETARY REQUIREMENTS ARE PROVIDED, THE CHEF WILL ACCOMMODATE BY ADJUSTING MENU SELECTIONS ACCORDINGLY. THERE IS NO NEED TO INDIVIDUALLY CATER FOR THESE GUESTS

## OTHER FOOD OPTIONS

## PIZZA ADDITION

6 X WOOD OVEN PIZZAS $\$ 140$

12 X WOOD OVEN PIZZAS $\$ 280$

OUR CHEF WILL SELECT A RANGE OF OUR PIZZAS FOR YOU, OR alternatively our menu is available on our website and you are Welcome to choose your own selection

## JAMBALAYA

MEAT JAMBALAYA
LONG GRAIN RICE, VEGETABLES, SOUTHERN
SPICES, ROASTED CHICKEN \& CHORIZO
\$15pp

VEGAN JAMBALAYA
LONG GRAIN RICE, VEGETABLES, SOUTHERN SPICES
\$15pp

## A LA CARTE MENU

FOR SIT DOWN EVENTS, YOU ARE WELCOME TO PREORDER FOOD FROM OUR A LA CARTE MENU, WHICH IS AVAILABLE ON OUR WEBSITE.

## CUSTOM MENU

IF YOU HAVE SOMETHING ELSE IN MIND THAT WE HAVE NOT COVERED IN THIS PACKAGE, SUCH AS A SHARED MENU, WE MAY BE ABLE TO CATER TO YOUR BUDGET AND REQUIREMENTS.

TO DISCUSS FURTHER, PLEASE ENQUIRE WITH OUT EVENTS MANAGER

## DRINKS

## DRINKS TAB ON CONSUMPTION

DETERMINE YOUR BEVERAGE SELECTIONS MADE AVAILABLE TO GUESTS AND TAB LIMITS. DRINKS LIST CHANGES FREQUENTLY AND CAN BE VIEWED ON OUR WEBSITE AT ROXIES.COM.AU/MENUS

## PACKAGE OPTION 1

TAP BEER \& CIDER, WINE BY THE GLASS, NON ALC.

| 2 HoURS | 3 HoURS <br> $\$ 30 p p$ | 4 HoURS <br> $\mathbf{\$ 4 5 p p}$ |
| :---: | :---: | :---: |
| $\mathbf{\$ 6 0 p p}$ |  |  |

## PACKAGE OPTION ${ }^{2}$

HOUSE SPIRITS, TAP BEER \& CIDER, WINE BY THE GLASS, NON ALC.

| 2 Hours | OURS | но |
| :---: | :---: | :---: |
| \$40pp | \$55pp | 70 yp |

## PACKAGE OPTION ${ }^{3}$

SOFT DRINK, JUICE \& NON ALCOHOLIC BEER

| 2 HOURS | 3 HOURS | 4 HOURS |
| :---: | :---: | :---: |
| *15101 | +20111 | *25111 |

gUests on drinks packages will be served adhering to RESPONSIBLE SERVICE OF ALCOHOL REQUIREMENTS.
2 DRINKS PER PERSON PER ORDER WILL BE ENFORCED AS REQUIRED.
no refunds will be given to those who are refused service DURING THE EVENT.
all guests must be on the same package and duration, although EXCEPTIONS CAN BE MADE TO ADD A NON ALCOHOLIC PACKAGE AS REQUIRED.

## EVENT CHECKLIST

## EVENT

## DATE \& TIME OF EVENT

NUMBER OF GUESTS
EVENT SPACE
CONTACT PERSON \& DETAILS
FOOD SELECTIONS

## DIETARY REQUIREMENTS

## DRINKS SELECTIONS

## SET UP \& AV REQUIREMENTS

