



THE BROMPTON HOTEL

AUTUMN 2024

EVENTS PACK

CELEBRATIONS | BIRTHDAYS
ENGAGEMENTS | EVENT LAUNCHES
PRIVATE DINING

BROMPTONHOTEL.COM.AU

WELCOME TO THE BROMPTON HOTEL FUNCTION SPACES

At The Brompton Hotel, we pride ourselves on offering an array of distinctive and versatile function spaces designed to elevate your special occasions and events. Our commitment to creating unforgettable experiences is evident in every corner of our property.

Each of our spaces is designed to meet your specific requirements, ensuring that your event is a resounding success. We look forward to helping you create unforgettable memories at The Brompton Hotel.

Please contact our dedicated events team to discuss your booking and any special arrangements you may require.





THE COURTYARD OASIS: A BREATH OF FRESH AIR

Discover the hidden gem of The Brompton Hotel, our serene Courtyard Oasis. With its beautifully shaded seating beneath charming umbrellas, this open-air haven is the perfect setting for a wide variety of events. From networking evenings to intimate celebrations, this space combines elegance with an inviting atmosphere.

Canape: 30 pax minimum / 60 pax maximum

COMBINE WITH THE SUNROOM FOR:

Canape: 60 pax minimum / 100 pax maximum

THE SUNROOM: A PERFECT BALANCE OF OPENNESS AND PRIVACY

Our Sunroom strikes a unique balance between an open and private atmosphere. Equipped with glass sliding doors, it offers the exclusivity you desire while maintaining a connection to the vibrant dining experience. Ideal for a wide range of events and gatherings, it provides the best of both worlds.

Seated: 20 pax minimum / 40 pax maximum

Canape: 20 pax minimum / 40 pax maximum

DINING ROOM: A FEAST FOR YOUR SENSES

Our Dining Room is not only a treat for your taste buds but also a visual delight. This versatile space is perfect for hosting a variety of functions, from intimate gatherings to grand celebrations. The centrepiece of this room is a stunning lighting installation, and our open kitchen concept allows you to witness our chefs' artistry in action.

Seated: 40 pax minimum / 60 pax maximum

COMBINE WITH THE SUNROOM FOR:

Seated: 70 pax minimum / 80 pax maximum

THE MEZZANINE HIDEAWAY: AN INTIMATE ESCAPE

For more intimate gatherings, our Mezzanine Hideaway is your exclusive haven. With a private bar and an exquisite ambiance, it strikes the perfect balance between sophistication and intimacy. Whether it's a cozy gathering, a private celebration, or a business meeting, this space is designed to make your event truly special.

Canape: 20 pax minimum / 35 pax maximum





FRONT BAR: ENTERTAINMENT, RELAXATION, AND MORE

Our vibrant Front Bar seamlessly combines entertainment, relaxation, and functionality. Whether you're unwinding after a long day, hosting an event, or enjoying a night out with friends, the Front Bar offers a welcoming and dynamic setting that caters to all your needs.

Canape: 90 pax minimum / 150 pax maximum



CANAPÉ MENU

Minimum 20 guests

Minimum 6 options | 35.0 pp

additional | 6.0 ea

Fried salt + pepper SA squid, gribiche, lemon

Nashville fried chicken, ranch dressing

Mini Brompton burger

Brompton vegetarian slider

Arancini, aioli

Mini reuben sandwich, pastrami, house pickles

Cauliflower, lettuce cup, tahini, preserved lemon

Cocktail pies, house made ketchup

Crab roll, iceberg, capers, aioli, brioche

Meatballs, sugo, reggiano

Bruschetta, tomato, goats curd, basil, focaccia

Skordalia en croute, pickled carrot, chilli

Chicken rillettes, mustard, cornichons, chives, focaccia



ADD SUBSTANTIALS

+ 20.0 PER SERVE

Large bowl of chips

ADD SMALL PASTA

+ 10.0 PP

Spaghetti bolognese

penne carbonara

conchiglie alla vodka





SIT DOWN MENU | 50.0 PP

ANTIPASTI

Our focaccia, olive oil, salt

Penfield marinated olives

Whipped ricotta, spiced honey, thyme

Serrano Jamón

Kingfish crudo, fennel, fermented chilli

MAIN | choice of

Free range chicken schntizel, ngeringa greens, chips, lemon, chilli

Bromtpon beef burger, house made pickles, cheddar, bbq mustard, brioche bun, chips

Conchiglie alla vodka, tomato, cream, chilli, breadcrumbs, reggiano

WA chilli crab linguini, leeks, capers, white wine, cream

Steak frites, 300g cape grim sirloin, cafe de Paris butter, chips

DESSERT | +8.0 supp

Cognac tiramisu, mascarpone, 100% cacao

SHARED MENU | 80.0 PP

Designed to be shared, this four course menu is perfect for any occasion. Please note the following should be treated as an example only, subject to change and will be confirmed two weeks prior to your function

ANTIPASTI

Our focaccia, olive oil, salt

Penfield marinated olives

Whipped ricotta, spiced honey, thyme

Serrano Jamón

Fried nduja, capers, pickled onion

Kingfish crudo, fennel, fermented chilli

PASTA

WA chilli crab linguini, leeks, capers, white wine, cream

Rigatoni carbonara, guanciale, egg, black pepper, pecorino

Conchiglie alla vodka, tomato, cream, chilli, breadcrumbs, pecorino

Gnocchi puttanesca, tomato sugo, spinach veloute, herbs, olives, chilli oil, anchovies

MAIN

Roast cauliflower, tahini, preserved lemon, chilli, lentils

Cape grim sirloin, cafe de paris butter, chips

Pan fried NT barramundi, turnip puree, pickled zucchini, salsa verde

Mixed leaf salad, skin on chips

DESSERT | +8.0 supp

Cognac tiramisu, mascarpone, 100% cacao



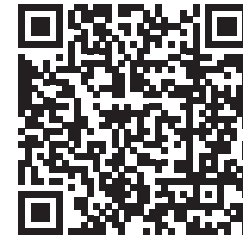


BEVERAGES

We understand every function is unique, here at the Brompton we have a range of beverages to suit all.

Our team will work with you on your selection for your event.

To view our current beverage list please click [here](#) or scan the QR code below.



TERMS & CONDITIONS

Deposit Payment of an event booking must be made within 7 days of the original tentative booking. Deposit payment is considered an acknowledgement of these Terms and Conditions. The payment will be deducted from your final account. Management reserves the right to cancel the booking and allocate the room to another client if this confirmation is not received.

Minimum Catering: All events at The Brompton Hotel require catering for all guests. A minimum food charge of \$35.00 per head applies for cocktail parties. A minimum food charge of \$75.00 per head applies for sit down lunches or dinners.

Access Times: Day bookings are taken to 5:00pm only, written approval from hotel management must be given to go past this time. For evening booking functions access cannot be guaranteed before 5:30pm.

Payment: Final numbers and full prepayment are required 7 days prior to your event. The number we have recorded 7 days prior will represent the minimum numbers for which you will be charged. Events must be paid for in full prior to the day and any additional charges settled on the day/night via cash or credit card. Personal cheques are not accepted.

Covid-19 Policies at The Brompton Hotel: Our number one priority is creating a safe environment for our patrons. When necessary, we will implement additional safety measures including social distancing and increased hygiene practices to ensure the well-being of both our patrons and staff. We have hand sanitiser available and situated around all event spaces and our staff will be frequently cleaning and disinfecting surface areas. We do ask that if any patrons are not feeling well or showing symptoms to stay home. If an event needs to be postponed; please call our Events Manager to reschedule. Please be assured that The Brompton Hotel will continue to act in accordance with the advice from the government and SA Health regarding Covid-19 and its developments.

Cancellation: The Brompton Hotel will refund deposit bookings with more than 2 months' notice. Less than 2 months' notice will result in 50% of the deposit to be refunded. Less than 1 month notice the deposit will be forfeited. Cancellations must be submitted in writing. Acknowledgment of written cancellation must be sought if claiming refund.

Postponement: If you have given The Brompton Hotel two weeks' notice, your deposit can be transferred to a new date within a 12-month period.

Price: Please note that prices and products are subject to availability and change and may alter with notification. However, they are firm from payment of deposit for 2 months.

Menu: Details must be finalised at least 14 days prior to function. Menu items may change due to seasonality and availability. Event prices may vary marginally if event booked beyond 12 months of deposit payment.

Allergy Statement: The Brompton Hotel recommends guest invitations to be printed with 'food allergy and dietary requirements to be advised with acceptance'. These details are provided with final numbers. Management cannot guarantee traces of an allergy item not present.

Compliance: it is understood that the organiser will conduct the function in an orderly manner in full.

Dress Code: management reserves the right to refuse entry based on consideration of the hotel's dress code.

Bar Access cannot be guaranteed after your event.

Responsibility: Organisers are financially responsible for any damage/ breakages sustained to The Brompton Hotel by the organiser, organiser's guests, invitees or other persons attending the function. The Brompton Hotel will not accept any responsibility for the damage or loss of merchandise left prior to or after the function.

Responsible Service of Alcohol: The Brompton Hotel practises responsible service of alcohol on all occasions. Intoxicated individuals will not be served alcohol. Compliance with The Brompton regulations and liquor licensing laws. Management reserves the right to exclude or eject any objectionable persons from The Brompton without liability and if required, we will shut the function down early.

Equipment: Organisers are financially responsible for any damage/ breakages of equipment owned by The Brompton Hotel or sub-hired by The Brompton Hotel.

Displays and Signage: Nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building. Bluetac is by hotel management approval only.

Cleaning: General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive, an additional cleaning fee may be charged. Confetti rice or other similar products are not permitted within the property or any part of The Brompton Hotel the grounds.

Cakeage: A \$5.00pp fee applies with the addition of raspberry coulis and cream. Alternatively, a flat fee of \$30 applies if the host chooses to cut and serve themselves.

Security: Functions such as 18th and 21st birthdays may attract a security charge.

Closing: Last drinks will be called at the manager's discretion at 11:30pm. Your guests will be asked to vacate the function space and the hotel by 12:00am. Please advise any entertainment booked.

Children: Liquor licensing laws require that: we do not serve alcohol to minors (children under the age of 18) that children must be accompanied by an adult. And that children must leave the premises by 12 midnight.

Smoke Free: All of our indoor event spaces are smoke free.

Public Holidays: A 15% surcharge applies on Public Holidays.