

General Havelock

First Established in 1862, the hotel is a state heritage listed building, which boasts much history and character. Situated in the heart of the Hutt Street Precinct, we offer 2 predominant function rooms (including 1 of the biggest balcony bars in Adelaide's CBD), 2 smaller meeting rooms, 2 great bars, alfresco seating and a dining room with food to please all. Whether your interest is business or pleasure the General Havelock is the perfect place to host your next function.

The General Havelock or "The Havey" has an infamous reputation for being the ultimate party pub.

Function Room Information

Coopers Balcony Bar

Room Hire cost: \$450

- fully equipped bar
- stand up cocktail functions (maximum 150 people)
- sit down dinner functions (maximum 60 people, on balcony)
- five stacker cd player
- connection available for iPods and laptops (video and audio)
- multiple large screen plasma tv's, dvd, vcr & microphone
- male and female toilets

Atrium

Room Hire Cost: \$300

- fully equipped bar
- sit down dinner for 40-50 people
- stand up cocktail function for 80-100 people
- large plasma tv, dvd & video player, iPod connection available

*Minimum Spend On Friday and Saturday Nights of \$3500 (including room hire, food and beverage)
Sunday—Wednesday 1/2 price room hire*

Donna Lester
Functions Coordinator
E-mail: dlester@thehavey.com.au

162 Hutt St
Adelaide, SA 5000
Phone: 08-8223-3680 Fax: 08-8159-0430



Cocktail Menu Selections

Cold Platter Selections

Combination Sushi • \$60

(50 pieces)

A selection of the following house made sushi, served with a soy dipping sauce

~ Fresh salmon and avocado ~ Vegetarian ~ Teriyaki chicken

Dips Platter • \$45

(serves approximately 30 people)

A trio of dips served with vegetable crudité's and grilled pita

Cruton Platters • \$45

(50 pieces)

Choose from the following

~ Marinated vegetables with fetta

~ Rare beef topped beetroot relish and roquette

~ Smoked salmon, spinach and caper salsa

Sung Choy Bow Wonton Baskets • \$70

(25 pieces)

Crispy wonton cups filled with a spiced chicken asian salad

Tasting Platter • \$70

(serves approximately 10-15 people) (appropriate for small gatherings)

Our chef's selection of hot and cold finger food

Cheese Platter • \$60

(serves approximately 20 people)

A selection of 3 cheeses, fresh fruit, dried fruit, quince paste, smoked almonds and lavosh crackers

Delicious Dessert Platters Are Available On Request.

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Cocktail Menu selections

Hot Platter Selections

Chicken Mini Fried Dim Sims • \$60

(80 pieces)

Served with a soy dipping sauce

Asian Platter • \$50

(100 pieces)

Spring rolls and samosa served with chilli and coriander soy

Pizza Platters • \$50

(35 slices)

Choose from the following house made pizza slabs:

- Tomato, basil and bocconcini
- Chorizo sausage, chilli, marinated eggplant and cheese
- Chicken, spinach and roasted pumpkin
- BBQ meat lovers
- Hawaiian
- Supreme

Risotto Ball Platters • \$50

(60 pieces)

Choose from the following hand made risotto balls:

- Sundried tomato and basil
- Caramelised onion, cheddar and chives
- Mushroom

Pastry Platter • \$70

(60 pieces)

Mini pies, pasties and sausage rolls, served with tomato sauce

Tandoori Dumplings • \$60

(60 pieces)

Served with a raita dipping sauce

Mini Hot Dogs • \$100

(40 Pieces)

Served with mustard, cheese and sauce

Wedges Platter • \$40

(divided up into 4 large bowls)

Spice coated wedges served with sour cream and sweet chilli sauce

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Cocktail Menu Selection

Hot Platter Selections Continued

Mini Hamburgers • \$100

(40 pieces)

Served with lettuce, cheese and tomato pickle

Combination Quiche Platter • \$60

(36 pieces)

A mixture of the following per platter:

- Quiche Lorraine
- Spinach and fetta
- Mushroom and tomato

Chicken Satay Platter • \$70

(50 pieces)

Mini chicken skewers served with a spicy peanut sauce

(note other sauces can be available with notice for allergies)

BBQ Sesame and Soy Beef Skewer Platter • \$70

(50 pieces)

Mini beef skewers in a sesame and soy marinade

Chinese 5 Spice Crispy Squid Platter • \$75

(serves 40 people)

Served with a wasabi aioli and lemon wedges

Prawn Platter • \$75

(serves 40 people)

Choose from the following:

- Herb crumbed prawns
- Salt and pepper prawns
- Coriander and ale battered prawns
- Chinese 5 spice prawns
- Cold prawn platters are also available on request

*Please keep in mind a **personalized menu** can be tailored to your individual needs with notice.*

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Beverage Packages

Silver

Angas Brut Sparkling White

Oxford Landing Sauvignon Blanc

Oxford Landing Cabernet Shiraz

Tooheys Extra Dry, Coopers Pale and Hahn Premium Light

Soft drink & Juices

- 2 hrs \$23 per head
- 3 hrs \$31 per head
- 4 hrs \$39 per head

Gold

Jansz Premium Sparkling White

Peter Lehman Riesling

Giesen Sauvignon Blanc

Bon Bon Rosé

Jim Barry "The Cover Drive" Cabernet Sauvignon

Hahn Super Dry, Tooheys Extra Dry, Coopers Pale and Hahn Premium Light

Soft Drinks & Juices

- 2 hrs \$27 per head
- 3 hrs \$36 per head
- 4 hrs \$45 per head

Platinum

Croser Sparkling White by Petaluma

Catalina Sounds Sauvignon Blanc

Vasse Felix Chardonnay

Rockford Alicante Bouchet

Majella Cabernet Sauvignon

Pirathon Shiraz

Heineken, Hahn Super Dry, Tooheys Extra Dry, Coopers Pale and Hahn Premium Light

Soft Drinks & Juices

- 2 hrs \$35 per head
- 3 hrs \$42 per head
- 4 hrs \$49 per head

*please note drink packages only available for a minimum of 45 people
all beverages can be offered on a consumption basis
wine list and prices available upon request
prices and products are subject to availability and may change without notice*

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Set Menu Selections

To Start

Grilled Ciabatta Bread

Balsamic and olive oil

Entrée

Dukkah Crusted Chicken Salad

On rocket, pear and parmesan salad with a red wine vinaigrette

Salt and Pepper Squid

Crispy strips of squid dusted in our seasoning blend, served on a small garden salad with lemon and lime wedges and a lemon aioli dipping sauce

Tomato Bruschetta

Tomatoes marinated in basil, garlic & olive oil topped with bocconcini & rocket

Soup Of The Day

Please feel free to make a selection

Mains

Salmon Nicoise

Pan roasted salmon fillet on a salad of green beans, cherry tomatoes, potatoes & egg topped with an olive tapenade

Moroccan Chicken

Roasted marinated kiev on warm spiced cous cous topped with a fiery harissa puree

Porterhouse Steak

250g Clare Valley aged porterhouse, cooked to your liking, with herbed new potatoes, onion jam and a red wine jus

Mushroom Risotto

With shaved parmesan and truffle oil

Desserts

Sticky Date Pudding

With butterscotch sauce and vanilla ice-cream

Lemon and Lime Cheese Cake

With a mixed berry coulis

Chocolate Pudding

With a rich chocolate house made sauce and vanilla ice cream

Two Courses

Entrée/ Main • \$35

Main/ Dessert • \$35

Three Courses

Entrée/ Main/ Dessert • \$45

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Set Menu Selections

BBQ Buffet

(minimum 30 people)

\$30 per person

Grilled lemon and herb prawn skewer

Marinated chicken breast

Beef sausages

Bbq onions

Trio of salads:

- Chef's oasta salad
- Traditional greek salad & roquette
- Pear & parmesan salad

Crusty Bread & Condiments

Breakfast Menu

(minimum 20 people)

Monday to Friday

\$21.50 per person

Danish breakfast pastries

Fresh fruit platter per table

Full cooked breakfast plate:

rashes of bacon, scrambled eggs, roasted mushrooms, grilled tomato and toasted turkish Bread

A jug of orange juice per table

Continuous espresso Coffee and Tea

**extra items can be added for an additional cost*

Lunch and Dinner Options For Small To Large Groups

We invite you to select from our restaurant menu which has a wide variety of options to choose from, such as a selection of wraps and burgers, light meals, schnitzels, restaurant quality main courses and a variety of daily specials. Our menu has something to please everyone.

In a hurry for lunch? Pre order from our luncheon pre order menu!

Set Menus for large groups can also be arranged

Open 7 days for Lunch and Dinner, with all day dining Saturday and Sunday

For Booking and Enquiries contact us on (08) 8223 3680

Personalised Functions

For that customised function, please contact the Function Coordinator for an enquiry or quote. At the General Havelock nothing is too much with a little bit of notice.

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Terms & Conditions

Booking Confirmation

Once a tentative booking has been made, a deposit of \$400 or the agreed room hire charge, must be paid to confirm your booking. Tentative bookings will be held for fourteen (14) days only. After such time, management reserves the right to cancel your function and re-allocate your room without notice.

Cancellations

Any booking cancelled prior to the proposed function will lose their full deposit if the areas cannot be re-sold. Cancellations seven (7) days prior to the function will lose full payment.

Price Variations

Every endeavour is made to maintain prices as published, however prices are subject to change without notice to cover any unforeseen variations in cost. Prices will be held for twelve (12) months from the date the initial deposit is received. All prices are inclusive of GST.

Damages

Organisers are financially responsible for any damage sustained to hotel property by organisers, guests of the organiser or outside contractors prior to, during, or after a function. Nothing is to be nailed, screwed or adhered to in any way, to any wall, door or part of the hotel (including sticky tape on painted walls). Charges will be incurred by the organiser for repairs arising from unauthorised actions.

Inappropriate Behaviour

The General Havelock Hotel reserves the right to expel or eject from the venue, any person or persons attending a function who behaves in an objectionable manner. The Havelock staff practices responsible service of alcohol on all occasions. Intoxicated people will not be served alcohol.

Insurance

The General Havelock Hotel will not be held responsible or pay any premiums on any insurance policies against injury, damage to or loss of equipment, merchandise or personal property of guests left on the premises prior to, during or after a function.

Cleaning

General cleaning is included in the cost of the function. If the cleaning for your function is excessive, additional charges will be incurred

Final Numbers

Confirmed numbers must be given seven (7) days prior to the function. Numbers given at this time will be considered final and the hirer will therefore be deemed responsible to pay the full amount booked for, barring extenuating circumstances.

Payment Of Your Account

Full function payments are required prior to the event. Any additional charges after such time are required upon departure unless credit has been approved by our function supervisor, whereby settlement of the account is required strictly within seven (7) days of the function date. Preferred payment is by cash or bank cheque, however we do accept Visa, Diners, American Express and Mastercard. Personal cheques may also be accepted providing credit facilities have been pre-established.

Menu Selections

We ask that all menu selections be confirmed with the General Havelock Hotel no less than (10) days prior to the event. No food or beverages may be brought into the General Havelock Hotel for consumption during an event unless prior authorisation has been sought (birthday cakes excluded). **A Cakeage Fee of \$30** will be charged with any birthday cake where our plates, cutlery or services are provided.

Audio

Any audio requests must be made previous to the event. An appointment is to be made to confirm that all audio and visual supplied by the host is in the correct format and is compatible to hotels equipment.

For Bookings or Queries

Contact • **Donna Lester, Function Manager**
Phone • **(08) 8223 3680**
Facsimile • **(08) 8159 0430**
Email • **functions@thehavey.com.au**

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