



FUNCTIONS

at harry's

Amanda Goodfellow

Functions Manager
12 Grenfell St, Adelaide
South Australia, 5000

P: 0431 071 884

E: amanda@harrysongrenfell.com.au

"Drinking good wine with good food
in good company is one of life's most
civilized pleasures."

– Michael Broadbent

HARRY'S BAR

This newly renovated bar provides a contemporary and sophisticated aesthetic for your next function and is just a stones throw away from King William St, Rundle Mall and public transport

Harry's, located in the heart of the CBD, showcases both upstairs function rooms with outdoor balcony areas, as well as a newly renovated downstairs venue complete with modern and contemporary decor.

Our function rooms are suitable for all social and corporate events including meetings and conferences, engagement parties, weddings and birthday celebrations, catering for 10 - 300.



Capacity: 10 - 60

Minimum spend: \$2000

Deposit: \$500

Room Hire: Nil

- Full Bar facilities - including tap beer
- Free Wifi
- 2 x 40 inch TV's
- DVD Players, USB input for photos
- IPOD / MP3 / USB music connectivity
- Integrated Turbosound audio system
- Microphone included for speeches
- Toilet facilities



THE TATTERSALLS

Opening it's doors in 1879, this heritage listed venue provides picturesque surroundings for your next event. With towering ceilings and original fixtures and flooring, it offers an old-world charm that is unique to this space.

Capacity: 50 - 300

Minimum spend: MON - FRI \$2000 SAT/SUN \$4000

Deposit: \$500

Room Hire: Nil

- Full Bar facilities - including tap beer
- Projector screen
- 3 x 52 inch flat screen TV's
- 1 x 40 inch flat screen TV
- Balcony facilities - smoker friendly
- Outdoor heating
- DVD Players, USB input for photos
- IPOD / MP3 / USB music connectivity
- Integrated Turbosound audio system
- Microphone included for speeches
- Toilet facilities
- Authentic Chesterfield seating

THE BALCONY

Create a 'wow' factor as you host your next event overlooking the beautiful CBD. Imagine canapes on arrival while the champagne flows and guest mingle amidst candle light. The Balcony is the perfect location to create an event that will have guests in awe.

Capacity: 50 - 60

Minimum spend: MON - FRI \$2000

SAT/SUN \$4000

Deposit: \$500

Room Hire: Nil

- Bar facilities
- Smoker friendly
- Outdoor heating
- Microphone included for speeches
- Toilet facilities
- Stunning CBD views
- Modern aesthetic



THE BASEMENT

Adelaide's newest basement bar is the perfect place to host your next event. Wurst and Stein welcomes cocktail soirees, corporate events, product launches, exclusive dining and social gatherings of any kind, with a cosy and intimate aesthetic. Showcasing the best in both local boutique beers and imported brews, there is no better place for your next bucks show or private screening of any sports.

Please see the beverage catering options for tailor made Wurst and Stein package.



Capacity: 35 - 80

Minimum spend: \$3000

Deposit: \$500

Room Hire: Nil

- Full bar facilities including premium and imported tap and bottled beers
- Projector screen
- 2 x 40 inch flat screen TV's
- 2 x 55 inch flat screen TV's
- Foxtel
- DVD Players, USB input for photos
- IPOD / MP3 / USB music connectivity
- Integrated Turbosound audio system
- Microphone included for speeches
- Toilet facilities
- Authentic barrel bars and rustic / industrial interiors

CATERING

Let's talk platters, pizzas and pastries! Choose from any of our fresh platter options for guests to enjoy. Alternatively - sit back, relax and let us do the hard work. Choose from either of the following packages and receive the specified platters (min 30 people). Please refer to the following page for food descriptions.

\$13.90 per person

Bakery
Quiche
Tuna Balls
Pizza
Dips Platter
Sandwiches
Asian Plate

\$18.90 per person

Seafood
Gourmet Pizzas
Homemade Sausage Rolls
Smoked Meats
Dips Platter
Asian Plate
Chicken Wings
Sushi
Fruit Platter

PIZZA PLATES

SMOKED LEG HAM AND PINEAPPLE
with mozzarella cheese

MARGARITA
tomato, basil and mozzarella cheese drizzled with olive oil

THAI BEEF
marinated beef fillet, capsicum, red onion and mozzarella cheese

SMOKED PORK
homestyle bbq sauce, onion and mozzarella cheese

BBQ CHICKEN
onion, mushroom and capsicum with homestyle bbq sauce and mozzarella cheese



All platters are \$65 and portion sizes are served accordingly..

WARM DELICACIES

ROAST VEGETABLE FRITTATA (V) (GF)

roast pumpkin, spinach and capsicum with potato and fetta cheese

ASIAN PLATE

combination of curry puffs, spring rolls, and dim sims served with sweet chilli and soy dipping sauces

SPICY MEATBALLS

mini beef meatballs served in a spicy tomato sauce

CHICKEN WINGS

marinated in honey soy sauce

CHICKEN SATAYS

marinated in lemon, honey soy and chilli - available as an assortment or individual flavours

BAKERY SELECTION

beef pie, curry chicken pie, vegetarian pasty

SEAFOOD PLATE

crumbed prawns, battered Muloway goujons, salt and pepper squid and pickled smoked baby octopus

LEMON TUNA AND CURRIED SALMON BALLS

lightly crumbed and served with a yoghurt and dill aioli

HOMEMADE SAUSAGE ROLLS

selection of pork and sage, chicken and leek and angus beef and onion

COLD PLATTERS

CHEESE PLATTER (V)

camembert, vintage cheddar, blue vein and swiss cheese served with a mix of nuts, crackers and dried fruit

SALAD WRAPS

assorted deli meats wrapped in flatbread, accompanied with lettuce, cheese and mayonnaise. Wholemeal and vegetarian available

SUSHI

variety of freshly made sushi rolls. Vegetarian available on request

FRUIT PLATTER (V)

selection of fresh seasonal fruit

SELECTION OF QUICHE

loraine, chorizo, vegetarian and greek

SMOKED MEAT PLATE

ham, beef and chicken freshly smoked and cured served on crisp greens with a variety of dipping sauces and marinated vegetables

DIPS PLATE (V)

prepared in house and served with crisp crudities, pita bread and grissini sticks

SEATED DINING

For a more traditional style of function, we offer a range of seated dining options. Whether you desire a three course dining experience, drinks and canapes on arrival followed by a sit down meal or a buffet for guests to explore, we can accommodate.

TO START

HOMEMADE CHICKEN AND SWEETCORN SOUP

served with a fresh herb croute

THAI BEEF SALAD

rare roasted marinated beef fillet served on crisp greens with capsicum, tomato, red onion and cucumber

SATAY CHICKEN

served on steamed jasmine rice

GRILLED CHICKEN TENDERLOINS

served on steamed jasmine rice with a tangy satay sauce

JAPANESE KUSHI KATSU SKEWERS

tender pork skewers lightly crumbed and served on steamed jasmine rice and finished with a spicy tomato bbq sauce

SALT AND PEPPER SQUID

tender arrow squid dusted in our own salt and pepper seasoning and served on crisp greens with a tangy chilli dressing



THE MAINS

CHARGRILLED CHICKEN BREAST POCKET KIEV

chicken breast pocketed and filled with sundried tomato served on colcannon mash with a seeded mustard cream sauce

SMOKED TEXAN PORK BELLY RIBS

served on creamy mash with steamed vegetables and our homemade smokey bbq sauce

M.S.A. GRADED PORTERHOUSE STEAK

grilled porterhouse steak served on a potato croquette, topped with a mushroom red wine jus

CORIANDER CRUSTED BARRAMUNDI FILLET

topped with a coriander seed and olive oil crust, served on a rocket lettuce and cherry tomato salad

VEGETABLE AND DIJON MUSTARD PIE

a selection of sundried vegetables cooked in mustard, cheese sauce and served with a puff pastry lid with roasted potato

GRILLED ATLANTIC SALMON FILLET

pan fried to medium and served on a potato rosti with steamed asparagus and a citrus hollandaise sauce

THE SWEETS

HOME MADE STICKY DATE PUDDING

served with a hot butterscotch sauce and vanilla ice cream

HOME MADE BANANA PUDDING

served piping hot with butterscotch sauce and English toffee ice cream

CINNAMON SCENTED APPLE AND RHUBARB

topped with sweet crust and baked and served with vanilla bean ice-cream and strawberries

ICE CREAM TRIO

served with a chocolate wafer and maraschino cherry

TRADITIONAL BREAD AND BUTTER PUDDING

served piping hot with fresh pouring cream

MARINATED BERRIES IN A BRANDY SNAP BASKET

with vanilla bean ice cream

CONFERENCING

Confer in style at Harry's with conferencing packages to suit any corporate meeting or function.

10 - 20 people	\$400
20 - 50 people	\$500
50 - 100 people	\$800
100 + available on request	

ALL PACKAGES INCLUDE

- freshly brewed tea and coffee station
- espresso made coffee at additional costs
- data projector and screen with 2 computer inputs
- PA system with two speakers and microphone
- bottle of Cool Ridge water for each guest upon arrival
- balcony facilities (smoker friendly)
- fully functioning bar

All catering and drinks packages are available with prior arrangement.

BEVERAGES

SILVER

WINES

Gisa 'Arc' Sparkling	(Adelaide Hills)
Harry's Premium Sauvignon Blanc	(Adelaide Hills)
Gisa 'Arc' Shiraz	(Barossa Valley)

BEERS - ON TAP

Hahn Super Dry, Heineken, James Squire Pale Ale,
James Squire Orchard Crush

Selection of soft drinks and fruit juices

- 2 hours - \$30 per person
- 3 hours - \$40 per person
- 4 hours - \$50 per person
- 5 hours - \$60 per person

GOLD

Includes items from the 'silver' package plus...

WINE

Leconfield 'Syn' Cuvee Blanc	(McLaren Vale)
Giesen Sauvignon Blanc	(New Zealand)
Long Hop Pinot Gris	(Adelaide Hills)
Hesketh 'Long Weekend' Chardonnay	(Padthaway)
Tim Adams Riesling	(Clare Valley)
Langmeil Three Gardens SMG	(Barossa Valley)
St Johns Road Blood + Courage Shiraz	(Barossa Valley)
Rymill 'Yearling' Cabernet Sauvignon	(Coonawarra)
Rockford Alicante Bouchet	(Barossa)

House spirits and local and boutique bottled beer and cider.

- 2 hours \$40 per person
- 3 hours \$50 per person
- 4 hours \$60 per person
- 5 hours \$70 per person



PLATINUM

Includes items from the 'silver and gold' package plus...

WINE

Bird In Hand Sparkling Pinot Noir	(Adelaide Hills)
Shaw and Smith Sauvignon Blanc	(Adelaide Hills)
Skillogalee Riesling	(Clare Valley)
Pike and Joyce 'Rapide' Pinot Noir	(Adelaide Hills)
Leconfield Cabernet Sauvignon	(McLaren Vale)
Wirra Wirra 'Woodhenge' Shiraz	(McLaren Vale)

House spirits and local and boutique bottled beer and cider.

2 hours \$55 per person
3 hours \$65 per person
4 hours \$75 per person
5 hours \$85 per person



THE WURST

Exclusive to Wurst and Stein bar functions.

WINE

Leconfield 'Syn' Cuvee Blanc	(McLaren Vale)
Shaw and Smith Sauvignon Blanc	(Adelaide Hills)
Rockford Alicante Bouchet	(Barossa Valley)
Tim Adams Riesling	(Clare Valley)
St Johns Road Blood + Courage Shiraz	(Barossa Valley)
Hancock + Hancock Cab. Touriga	(McLaren Vale)

500ml tap beer and all bottled beer and cider included.

- 2 hours \$50 per person
- 3 hours \$65 per person
- 4 hours \$80 per person
- 5 hours \$95 per person

HOW DOES IT WORK?

THE CHOICE IS YOURS

Elect a selection of dishes from our menu for your guests to choose from.

\$55 per person

2 entrees

2 mains

2 desserts

\$65 per person

2 entrees

3 mains

2 desserts

THE DUO OF DISHES

Accompanying your choice of entree and dessert, decide on two main dishes to be served to guests via alternate drop.

\$45 per person

1 entree

2 mains

1 dessert



Dietary requirements can be arranged prior - extra charges may apply.