BLACK BULL FUNCTIONS

THE BLACK BULL IS PERFECT FOR YOUR NEXT FUNCTION WITH TWO SPACES TO OFFER -
THE STABLES, A RUSTIC LOOK SPACE, THAT EMBRACING THE OUTDOORS WAS NEVER MORE COMFORTABLE WITH THE LARGE AREA COVERED AND OUTDOOR HEATING.

THE BLACK BULL WILL BE WITH YOU EVERY STEP OF THE WAY TO CREATE THAT TRULY MEMORABLE EXPERIENCE FOR ALL. THIS PACK IS A GUIDE TO EVERYTHING YOU NEED TO KNOW IN PLANNING YOUR EVENT AND WILL TAILOR A PACKAGE TO REFLECT YOUR DESIRES.

FROM BIRTHDAYS TO ENGAGEMENT PARTIES, CORPORATE FUNCTIONS TO SOCIAL CLUB EVENTS AND HENS & BUCK SHOWS, WE HAVE THE SPACE TO SUIT AND MAKE YOUR EVENT A MEMORABLE ONE!

FOR FURTHER ENQUIRIES PLEASE CONTACT MICHELE
MOB: 0437 851 871 | EMAIL: MICHELE@BLACKBULLHOTEL.COM.AU

THE STABLES

CAPACITY

COCKTAIL 160
SIT DOWN 100

LICENCED

UNTIL 2AM

ROOM HIRE

NA

MINIMUM FOOD + BEVERAGE SPEND

MONDAY - THURSDAY $500

FRIDAY $1000 (NOV | DEC $1,500)
*EXCLUSIVE UNTIL 10PM

SATURDAY $2,000 (NOV | DEC $2,500)
*EXCLUSIVE UNTIL 10PM

FEATURES

-FULL BAR FACILITIES

-BATHROOM FACILITIES

-DECOR LIGHTING

-MICROPHONE

-SPOTIFY

-DJ DECKS + SPEAKERS

(INCURS AN ADDITIONAL FEE OF $150)

-DEDICATED SMOKING AREA

-3M TV

BB ON HINDLEY

SET MENU

OPTION 1: $50 PER PERSON

SERVED WITH BREAD ROLLS

CHOICE OF 2 ENTREES
CHOICE OF 2 MAINS
OR
CHOICE OF 2 MIANS
CHOICE OF 2 DESSERTS

OPTION 2: $55 PER PERSON

SERVED WITH BREAD ROLLS

CHOICE OF 2 ENTREES
CHOICE OF 2 MAINS
CHOICE OF 1 DESSERT
OR
CHOICE OF 1 ENTREE
CHOICE OF 2 MAINS
HOICE OF 2 DESSERTS

OPTION 3: $60 PER PERSON

SERVED WITH BREAD ROLLS

CHOICE OF 2 ENTREES
CHOICE OF 2 MAINS
CHOICE OF 2 DESSERTS

ENTREE OPTIONS

SLOW COOKED PORK BELLY
Tomato relish, spiced apple, sticky balsamic vinegar

SALT + PEPPER SQUID
Mango salsa, gourmet salad leaves, chilli lime dressing

CHICKEN SALAD
Grilled chicken breast, gourmet salad leaves, roasted pumpkin, capsicum, feta cheese, pine nuts, honey seeded mustard dressing

THAI BEEF SALAD
Beef strips marinated, Thai dressing,
mixed Asian salad

MAIN OPTIONS

CRISPY SKIN ATLANTIC SALMON
Baked atlantic salmon, fondant potatoes, asparagus, hollandaise sauce

CHARGRILLED CHICKEN BREAST
Smashed potatoes, Semi-dried tomato, basil pesto, cream sauce

CHARGRILLED 200G EYE FILLET
Creamy mashed potato, balsamic field mushrooms, red wine jus

MEDITERRANEAN VEGETABLE STACK
Grilled halloumi, tomato basil sauce

DESSERT OPTIONS

STICKY DATE PUDDING
Butterscotch sauce, cream

CHEESECAKE
Berry coulis + chantilly cream

TRADITIONAL PAVLOVA
Fresh fruit, chantilly cream + passionfruit pulp

VANILLA BEAN PANNACOTTA
Mixed berry compote

ADDITIONAL SIDES

(5 SERVES PER BOWL) $10 PER BOWL

GREEK SALAD
Tomato, cucumber, greek feta, spanish onion, Kalamata olives, balsamic dressing

HOT GREENS
Broccolini, zuccini, green beans, garlic butter

DUCK FAT CHAT POTATOES
Herbs, sea salt

SHARING PLATTERS

$70 PLATTERS

PULLED PORK SLIDERS
Asian slaw, apple ketchup (20pce)

BEEF + CHEESE SLIDERS
Tomato sauce, mustard, pickles (20pce)

ANTIPASTO SELECTION
Dips, bocconcini, prosciutto, salami, mediterranean vegetables, kalamata olives, salt + pepper squid, grissini, pita bread

CRISPY SOUTH AUSTRALIAN SQUID
Lemon, aioli

BEEF SKEWERS
Peanut satay sauce (20pce)

CHICKEN SKEWERS
Peanut satay sauce (20pce)

GOURMET MEATS SELECTION
Shaved rare beef, smoked ham, proscuttio, assorted small goods, tomato relish

MINI YORKSHIRE PUDS
Roast beef, caramelised onion (20pce)

CHEESE SELECTION
Smoked dutch, creamy brie, jarlsberg, quince paste, fruit, nuts, assorted breads

$50 PLATTERS

DIPS SELECTION
Trio homemade dips, chargrilled pita bread

MIXED ARTISAN PASTRIES
Cocktail pies, pasties, sausage rolls (20pce)

CRISPY WEDGES
Sweet chilli + sour cream

SPRINGROLLS, SAMOSAS + DIM SIMS
Soy sauce + sweet chilli sauce (20pce)

SMOKED HAM + CARAMELISED ONION TARTLETS
Spring onion (20pce)

FRUIT SELECTION
Fresh seasonal fruit

$60 PLATTERS

MUSHROOM ARANCINI
Napoli sauce (20pce)

MINI BRUSCHETTA
Roma tomatoes, basil, olive oil, shaved parmesan (20pce)

SPANISH MEATBALLS
Tomato coulis (20pce)

COCONUT CRUMB PRAWN SKEWERS
Mango salsa dipping sauce (20pce)

PIZZA PLATTER
Assorted gourmet pizzas

COCKTAIL MENU

DESSERT PLATTERS

TRADITIONAL SCONES | $50
Jam + cream (20pce)

MINI PAVLOVAS | $50
Fresh seasonal fruit + cream (20pce)

FRUIT SELECTION | $50
Fresh seasonal fruit

MINI CHEESECAKES | $60
Selection of flavours (20pce)

DANISH PASTRIES | $60
Selection of flavours (20pce)

ITALIAN CAKES | $70
Profiteroles with assorted fillings (20pce)

CHEESE SELECTION | $70
Smoked dutch, creamy brie, jarlsberg, quince paste, fruit, nuts, assorted breads

* CAKEAGE

You may wish to provide your own celebtration cake and this will incur a $2pp cake cutting fee. Alternatively $4pp to be cut and served with cream + coulis. Cupcakes will incur a $1.5pp fee.

CHOICE OF 5 ITEMS | $25 PER PERSON
CHOICE OF 7 ITEMS | $34 PER PERSON
**Additional canape with package is $4.5 per item*

COLD

MINI BRUSCHETTAS
Roma tomatoes, basil, olive oil, shaved parmesan

SMOKED SALMON CROSTINI
Cottage cheese, chives

ASSORTED SUSHI
Sweet dipping sauce

ROAST BEEF EN CROUTE
Caramelised onion, horseradish cream

GOATS CHEESE FILO PASTRY SHELLS
Rocket, pear, sticky balsamic dressing

ROAST PUMPKIN TARTS
Caramelised onion, pinenuts

HOT

BOCCONCINI OLIVE TAPENADE TARTLET
Fresh basil

MINI QUICHE LORRAINE
Spring onion

SPANISH MEATBALLS
Tomato Coulis

MUSHROOM ARANCINI
Homestyle napoli sauce

COCONUT CRUMB PRAWN SKEWERS
Mango salsa sauce

DUKKAH CRUSTED CHICKEN GOUJON
Citrus Aioli

BEVERAGE PACKAGES

STANDARD PACKAGE

$40 PER PERSON | 3 HOURS

*****Additional Hour $10pp

*Add on Spirits $15pp

Choice of 4 wines;

Morgans Bay Sparkling Cuvee

Morgans Bay Chardonnay

Morgans Bay Sauvignon Blanc

Morgans Bay Shiraz Cabernet

Beer & Cider

Hahn Super Dry

West End

Hahn Super Dry 3.5

5 Seeds Cider

Non-Alcoholic

Soft Drinks + Juice

Tea + Espresso Coffee

PREMIUM PACKAGE

$49 PER PERSON | 3 HOURS

*****Additional Hour $10pp

*Add on Spirits $15pp

Wines

Morgans Bay Sparkling Cuvee

Chalk Hill Moscato

3 Tales Sauvignon Blanc

Morgans Bay Chardonnay

Bent Creek Black Dog Shiraz

Beer & Cider

Hahn Super Dry

West End

Hahn Super Dry 3.5

5 Seeds Cider

Non-Alcoholic

Soft Drinks + Juice

Tea + Espresso Coffee

DELUXE PACKAGE

$59 PER PERSON | 3 HOURS

*****Additional Hour $10pp

*Add on Spirits $15pp

Wines

Morgans Bay Sharkling Cuvee

Skillogalee Riesling

3 Tales Sauvignon Blanc

Rose Rose

Bent Creek Black Dog Shiraz

Digeorgio Pinot Noir

Beer & Cider

Hahn Super Dry

West End

Hahn Super Dry 3.5

5 Seeds Cider

Non-Alcoholic

Soft Drinks + Juice

Tea + Espresso Coffee

ADD ON SPIRIT PACKAGE

· Smirnoff Vodka · Gordan's Gin · Johnny Walker Red Label Whisky · Jim Beam White Label Bourbon · Bundaberg Rum

BB ON HINDLEY

WINE LIST

OPTION 1 | ON CONSUMPTION PACKAGE

This allows you to place a selected dollar amount over the bar and as the organiser you get to choose which wines to have avilable to your guests for your event.

OPTION 2 | SUBSIDISED BEVERAGES

As the organiser you get to select which beverages to have available to your guests. Your guests pay one agreed amount towards all pre selected drinks on your bar tab and the remaining cost will be charged to your account.

Sparkling Wines

Morgans Bay Sparkling Cuvee - South Eastern Australia	$28
Bird in Hand Sparkling - Adel Hills, SA	$48
Moet Chandon Brut NV, France	$99

White + rose Wines

Rose Rose - King Valley, VIC	$34
Chalk Hill Moscato - Margaret River, WA	$32
Skillogalee Riesling - Clare Valley, SA	$38
Shaw & Smith Sauvignon Blanc - Adelaide Hills, SA	$48
Serafino Pinot Grigio - McLaren Vale, SA	$36
3 Tales Sauvignon Blanc - Marlborough, NZ	$36

Red Wine

Black Dog Cabernet Sauvignon - McLaren Flat, SA	$42
Digeorgio Pinot Noir - Kongorong, SA	$36
Bent Creek Black Dog Shiraz - McLaren Flat, SA	$42
Down the Rabbit Hole Shiraz - McLaren Flat, SA	$48
Angove Organic Merlot - Mclaren Vale, SA	$33
Oleary Walker 'The Bookies Bag' Pinot Noir - Adel Hills, SA	$38
Main & Cherry GSM - McLaren Vale, SA	$33
Serafino Tempranillo - McLaren Vale, SA	$36

BB ON HINDLEY

THE FINE PRINT

Tentative Bookings
Held for 7 days.

Booking Confirmation
Bookings will only be confirmed once the booking form, including terms and conditions, is completed and returned, along with $300 deposit.

Minimum Spends

The Stables
Monday–Thursday: $500
Friday: $1,000 (Nov | Dec $1,500)
*Exclusive until 10pm
Saturday: $2,000 (Nov | Dec $2,500)
*Exclusive until 10pm

Final Numbers
We require final numbers 14 days prior to your function. This number will represent the minimum numbers for which you will be charged.

Food & Beverage Selection
Must be confirmed in writing 14 days prior to your function. If these numbers decline within this time you will be charged for the original guest numbers stated. If numbers increase we will do our best to accommodate, given reasonable time is given.

Payment
Booking form & credit card details to be provided when securing booking date. Full payment for the food must be settled 7 days prior to your function. Any additional charges incurred eg. beverages are to be paid for at the conclusion of your event.

Public Holidays
A 15% surcharge of the total account applies on Public Holidays.

Cancellation Policy
The Meek Group will refund deposits of bookings with more than 2 months notice. Less than 2 months notice 50% of the deposit will be refunded. Less than 1 month notice the deposit will be forfeited. Cancellations must be submitted in writing. Acknowledgement of written cancellation must be sought if claiming refund.

Extending Hours
Must be mutually agreed upon with the Function Manager and not in breach of licensing conditions. Additional charges may apply.

Minimum Catering
All functions require catering for all guests.

Menu Change
Description and prices of menu items and wines are indicative only and will change seasonally or due to availability. Function prices may vary marginally if the event is booked beyond 12 months of deposit payment.

Allergy Statement
The Meek Group recommends guest invitations to be printed with ‘food allergy & dietary’ requirements to be advised with acceptance. These details are to be provided with final numbers. Management can not guarantee traces of allergy items not present.

Security
To ensure the safety of patrons 18th birthday celebrations will attract a security charge determined by the Function Manager. Minimum charge is 4 hours at $50 per hour.

THE FINE PRINT

Room Allocation
The Meek Group Function Manager reserves the right to reallocate a function space due to circumstances beyond our control. In the case that final numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate room or section off. The Meek Group will not guarantee alternative locations to events booked in outside venues. Should the event organiser be concerned about the impact of inclement weather, booking a back-up venue is recommended.

Responsibility
It is the event organisers responsibility to pay for any damages sustained to the premises and facilities, caused by the organiser, guests or by outside contractors engaged by the organiser. The Meek Group accepts no responsibility for any items lost or damaged prior to, during or after the event.

Cleaning
General cleaning is included in the cost of your event. Should your function require excessive cleaning or damage inclusive of bathrooms additional charges may be incurred. This will be notified via an additional invoice after the event.

Removal of Food & Outside Catering
No food is allowed to be removed or brought into the premises. Celebratory cake is acceptable.

Cakes
Celebratory cake may be brought into the venue and will incur a $2 per person cake cutting fee. Alternatively $3 per person cut and served with cream & coulis. Cupcakes will incur a $1.5 per person fee. The Meek Group takes no responsibility for any damage caused during storage of any cakes.

Corkage
BYO is not permitted for any function. If you wish to discuss this, please get in touch with the Function Manager.

Decorations
Balloons or table decorations are welcomed. Any further decoration requests can be discussed with the Function Manager. Confetti and metallic scatters are not permitted in the premises - A cleaning fee will apply. Displays or signage is not to be nailed, screwed or adhered to any part of the building.

Behaviour & Minors
The Meek Group has a code of conduct bound by legislation that requires all patrons to behave respectfully. In accordance with licencing minors are allowed to be present at all venues until 9pm. *Exception: Minors are welcomed until 12pm at The Ambassadors.

Smoking
In line with anti-smoking legislation, smoking is not permitted anywhere indoors and only in selected outdoor areas.

Compliance
The Meek Group will comply with legislation and our code of conduct. We are bound by legislation and standards pertaining to responsible service of alcohol, smoking and general behaviour. Management reserves the right to refuse service or remove patrons no matter their association with the event. We reserve the right to cancel an event should the event or guests be deemed unsafe or unruly.