

PARTRIDGE HOUSE

CASUAL AND PARTY CATERING

JULY 1ST 2026 - JULY 1ST 2028



Delivering Excellence With Passion

Welcome to Partridge House



Partridge House is iconic to Glenelg and a beautiful old community home, originally built in 1899 for a Mrs Elinor Varley. It was bought by the former Glenelg Council in 1971 after it was threatened with demolition. Since 1977 it has been used as a community facility and catered for events such as picnics, social events, private parties, corporate days and weddings.

Our newly decorated Grand rooms create the perfect atmosphere for small to large gatherings. The open floor plan provides lots of flexibility for various table/room settings.

We have created menu options that will make an immediate impression on your guests. Please contact our chef Adam Bishop, to discuss the many menu options available for you to choose from.

Platters Menu



Platter menus are an ideal option for any corporate or private function, as the drop off or pick up service requires no onsite waiting or service staff. Fresh and modern selections such as ours, allows you to cater for any style of function that requires a high level of food, at an affordable price. Please contact us with any special requests, or if you require any other specific menu items (suitable for platters) that perhaps suits a theme or specific dietary requirements.

Please see the terms and conditions (for platter menus) before placing an order.

NOTES

All platters have a minimum of 30 pieces of food item

Minimum spend of \$1000 +GST applies for any platters order

All prices are subject to change

All menu items are subject to change based on seasonal produce

Hot selections can be provided. Conditions apply so contact us for further options

(V) = Vegetarian
(GF) = Gluten Free

PLATTERS \$110 (+GST)

Dukkah, olive oil, basil pesto and olive platter with crusty bread (V)

Balsamic glazed cherry tomato bruschetta with red onion and thyme jam and shredded basil (V)

Cucumber canapé with green pea omelette with fresh mint and sesame oil (V) (GF)

Tandoori chicken pieces with cumin & lime yoghurt (GF)

Fetta, rocket and lemon bruschetta (V)

Leek, zucchini and basil frittata (V) (GF)

Roasted vegetables with Basil pesto and crouton shards (V) (GF)

Coriander crusted chicken with peppered lime yoghurt (GF)

PLATTERS \$120 (+GST)

Chicken roulade with olive, oregano and prosciutto filling

Spinach and fetta fillos with coriander and lime yoghurt (V)

Bruschetta with Rare roasted fillet of beef with sundried tomato cream, basil

Roasted beetroot dip in filo cups (V)

Dukkah seared kangaroo fillet with roasted sweet potato and red onion jam (GF)

Roasted vegetable and pecorino cheese quiches (V)

Additional selections are available upon request.

Canape Menu Selections



Choose from the selections below to create your own menu... If you would like any assistance with structuring a balanced menu for your up and coming event, or would like any other canapé selections forwarded to you, please feel free to contact us to discuss our flexible options.

No set amount of each canapé selection per person applies. Each of your menu selections will be served over a 3 hour (maximum) period. This ensures that each person attending your event is not limited to how much they can eat, and that you and/or your guests DO NOT leave your event hungry!

APPROXIMATE GUIDE TO VOLUME REQUIREMENTS:

Luncheons
Product Launches
Corporate Events

Select 6-9 items

Dinners
Birthday Parties
Weddings

Select 8-12 items

NOTE:

(V) = Vegetarian
(GF) = Gluten Free

COLD SELECTIONS

Rare roast beef bruschetta, sundried tomato tapenade, herb crostini

Dukkah seared Kangaroo fillet, roasted sweet potato, and red onion jam (GF)

Moroccan chicken bruschetta with smokey capsicum salad

Tandoori chicken pieces with coriander and lime yoghurt (GF)

Smoked salmon bilinis, chive cream, black caviar, fresh lime juice
(Add \$3 +GST p/person for this option)

Semi dried cherry tomato bruschetta, red onion marmalade (V)

Feta, parsley and mushroom bruschetta (V)

Peking duck pancakes, cucumber fresh coriander, mint and hoi sin sauce
(Add \$3 +GST p/person for this option)

Lamb bruschetta, rocket and lemon pesto

Chicken, sage and asparagus roulade (GF)

Asian style king prawns, lemon aioli (GF)
(Add \$2.50 +GST p/person for this option)

Zucchini, parmesan and thyme frittata, rocket and lemon salsa (GF) (V)

Thai chicken salad with coriander pesto in savoury pastry case

HOT SELECTIONS

Karrage chicken, lemon aioli (GF)

Lamb cutlets, with rosemary, thyme, lemon, olive oil, garlic, cracked black pepper (GF)
(Add \$5 +GST p/person for this option)

Pumpkin arrancini, thyme and parmesan (V)

Jumbo Tempura prawns, chilli & lime dipping sauce
(Add \$2.50 +GST p/person for this option)

Salt and pepper squid, chilli, lime and coriander dipping sauce

Crisp Thai spring rolls, sweet chilli and lime dipping sauce

Braised beef cheek tart, rosemary crunch

Afghan spiced chicken slider with coriander cucumber and yoghurt

Chorizo and buffalo mozzarella sausage rolls, Smokey tomato salsa

Lamb and speck Spanish meatballs with saffron aioli

Wild Mushroom ragout tartlet with shaved parmesan (V)

Pizzetta with chorizo, feta, tomato, basil and red onion marmelade

Soy and lime glazed chicken skewers with baby herbs

Pulled pork slider with apple slaw

Eggplant, zucchini and pine nut fritter with cumin and lemon yoghurt (V)

Canape Menu Selections



PRICING:

6 selections **\$56.00**
(minimum 2 cold selections)

7 selections **\$62.00**
(minimum 3 cold selections)

8 selections **\$68.00**
(minimum 4 cold selections)

9 selections **\$74.00**
(minimum 4 cold selections)

10 selections **\$80.00**
(minimum 4 cold selections)

SWEET SELECTIONS

Mini coffee or chocolate éclairs

Petit lemon curd tarts, mascarpone, strawberries

Chocolate ganache tarts, berry compote

Strawberries and Frangelico cream

Traditional Cannoli's

Vanilla bean pannacotta with strawberry and mint compote

Cream puffs, dipped in baileys chocolate ganache.

Banoffi tartlets topped with fresh cream and shaved chocolate

Mini vanilla slice

CANAPE MENU NOTES:

Prices include any chef(s)/kitchen staff required to service the menu for up to 4 hours onsite. Any further hours required beyond the 4 hours, will be charged \$64.00 +GST per hour.

Prices do not include any waiting staff. Any food or drinks waiting staff required are charged @ \$64.00 +GST per hour, per staff member required. A minimum of 4 hours is required for any waiting staff to be onsite.

As a guide, allow 1 food waiting staff person per 40 guests attending your function, in order to circulate your menu selections efficiently.

As a guide, allow 1 drinks/bar waiting staff for every 30 guests attending your function, in order to service your drinks requirements efficiently.

If you require a cocktail bar person, \$64.00 +GST per hour applies (conditions on the number of cocktails poured apply depending on guests attending and Cocktail bar staff requested).

A minimum of 60 guests is required for serviced cocktail parties. Small numbers can be catered for - minimum spend applies.

Any canapé menu is serviced for up to 3 hours (A 30 minute break is allowed between the food service, to allow for any speeches or other formalities)... To extend your canapé service time beyond 3 hours, allow an additional \$5 +GST p/person for every additional 30 minutes required.

Any extra canapé selections required beyond 10 selections, \$4 +GST p/person applies for each additional selection.

Any hire equipment required is not included in quoted prices. A quote can be issued for any required hire on request.

All prices are subject to change.



A La Carte Menu



SELECTIONS FOR SIT DOWN MENUS

Minimum 40 people

A minimum spend applies
for any function with less
than 40 guests

NOTE:

(V) = Vegetarian

(GF) = Gluten Free

ENTREE

Dukkah crusted chicken salad, Corella pear,
sunflower seeds, and raspberry vinaigrette (GF)

Warm lamb salad, crispy spinach and herb
leaves, cherry tomato, shaved parmesan,
candied balsamic (GF)

Chorizo and goats cheese tart, rocket and
caramelised onion salad, smoked paprika oil (V)

Shredded Asian duck salad with hoisin, mizuna
and black sesame seeds (GF)

Kangaroo Island haloumi salad, roasted pumpkin,
asparagus, basil and lemon oil (GF)

Soy braised pork belly, cauliflower puree, apple
relish and star anise jus (GF)

Instyle tasting plate, roasted vegetable terrine,
spicy hummus, zucchini frittata, chorizo, smoked
chicken, balsamic glazed cherry tomatoes,
garlic oil (GF)

Moroccan spiced cous cous and feta wrapped in
fillo pastry, snow pea leaf, balsamic glazed tomato,
cumin and lime yoghurt (V)

MAIN

Seared and roasted fillet of beef with potato galette,
broccolini, baby carrots and jus (GF)

Moroccan spiced pork fillet, parsnip and apple
puree, crispy chorizo, cider glaze (GF)

Afghan spiced chicken breast with jumbo pearl
cous cous, greens, cumin & lime yoghurt and baby
herbs (GF)

Herb seared lamb rump with rosemary roasted
potatoes, tuscan roasted vegetables, tomato relish
and jus (GF)

Pan fried NT Salt water barramundi fillet, pearl cous
cous, green beans, rocket and lemon pesto, and
light mustard vinaigrette (GF)

Prosciutto wrapped chicken breast filled with feta,
spinach, lemon and potato galette, wilted spinach,
balsamic roasted tomato and jus (GF)

Moroccan spiced cous cous and feta wrapped in
fillo pastry, snow pea leaf, balsamic glazed tomato,
cumin and lime yoghurt (V)

A La Carte Menu



PRICING:

1 Entrée + 1 Main OR
1 Main + 1 Dessert or
Cheese Course

\$80.00 per person

1 Entrée + 1 Main +
1 Dessert or Cheese Course

\$95.00 per person

1 Entrée + Alternate drop
of 2 Mains + 1 Dessert
or Cheese Course

\$105.00 per person

1 Entrée + Choice of 2
Mains + 1 Dessert

\$115.00 per person

1 Entrée + 2 Mains served
as shared table platters
+ 1 Dessert

\$122.00 per person

1 Entrée + Choice of 2
Mains + 1 Dessert + Cheese
Course

\$135.00 per person

EXTRAS:

*Extra courses/options
@ \$15.00 +GST p/person*

*3 canapé selections for
pre-dinner drinks (45min)
@ \$17.00 +GST p/person*

DESSERT

Vanilla bean panna cotta with baked seasonal
fruit and honey syrup (GF)

Lemon curd tart with mascarpone cheese and
fresh strawberry

Chocolate ganache tart with raspberry
compote and double cream

Banana pudding with salted caramel sauce
and fresh cream

Passionfruit cheesecake with glazed oranges
and baileys cream

Selection of Australian cheeses with dried fruit,
red wine and fig jam and crackers

Selection of miniature, coffee and chocolate
éclairs, traditional cannoli and cream puffs

A LA CARTE MENU NOTES:

All prices include fresh bread rolls with
butter and garden salads for the tables.

Any required chefs/kitchen staff is included
in the menu costs.

Food and/or beverage waiting staff are
available upon request. An hourly rate of
\$64.00 + GST applies for each waiting staff
person.

If you require any hire such as: plates, cutlery,
linen, glassware, tables, chairs etc, please let
us know and we can forward you a quote.

Beverages



PREMIUM PACKAGE

3 hours	\$57.00
4 hours	\$64.00
5 hours	\$70.00

Any additional hour required at \$17 per hour

DELUXE PACKAGE

3 hours	\$68.00
4 hours	\$76.00
5 hours	\$84.00

Any additional hour required at \$20 per hour

NOTE:

Drinks package - all drinks waiting staff, glassware and bar kit are inclusive in any drinks package.

Drinks on consumption - a minimum spend of \$2,500 applies and drinks waiting staff, glassware and bar kit are at additional cost. (approx \$750 more)

BEVERAGE PACKAGES:

PREMIUM PACKAGE

Mount Bera Vineyard Sparkling
Cobbs Hill Estate Vineyard Rose
Cobbs Hill Estate Vineyard Sauvignon Blanc
Cobbs Hill Estate Vineyard Shiraz
Hahn Super Dry
Corona
Hahn Premium Light
Selection of soft drinks and Nippy's Orange Juice

DELUXE PACKAGE

Mount Bera Vineyard Sparkling
Cobbs Hill Estate Vineyard Rose
Cobbs Hill Estate Vineyard Sauvignon Blanc
Cobbs Hill Estate Vineyard Pinot Gris
Cobbs Hill Estate Vineyard Shiraz
Cobbs Hill Estate Vineyard Pinot Noir
Hahn Super Dry
Corona
Adelaide Hills Pear Cider
Hahn Premium Light
San Pellegrino sparkling mineral water
Selection of soft drinks and Nippy's Orange Juice

DRINKS ON CONSUMPTION

A minimum spend of \$2,500 applies

Mount Bera Vineyard Sparkling	\$57.00
Cobbs Hill Estate Vineyard Wines	\$59.00
Sparkling Rose	
Sauvignon Blanc	
Pinot Gris	
Shiraz	
Pinot Noir	
Rose	
Hahn Super Dry	\$11.00
Corona	\$12.00
Adelaide Hills Pear Cider	\$11.00
Hahn Premium Light	\$9.50
Soft Drinks (1.25 Litre)	\$9.50
Nippys Orange Juice (2 Litre)	\$12.00
San Pellegrino Sparkling	\$10.00
Water 700mL	



INSTYLE
CATERING

Terms & Conditions

This form must be read and signed to confirm a booking with Instyle Catering @ Partridge House

BOOKINGS

- Tentative Bookings are held for 7 days from the enquiry date.
- **Bookings will only be confirmed with payment of a \$2,500 deposit and a signed and returned set of terms and conditions.**

PRICING & DEPOSITS

- No deposits will be refunded less than 4 months out.
- If the function is changed to an alternative available date, prior 12 weeks to the function, the entire deposit is transferable - only 1 transfer of date allowed at no additional cost.
- Quotes are given according to prices at the time.
- Quotes will remain valid for the 7 day tentative period.
- Menu costs are based on current food costs and may vary up to 5% a year. This may alter your final payment amount. Any additional charges incurred by unexpected seasonal price rises, for any menu item that the client has chosen, will be at the clients expense.
- A \$50 damage waiver fee applies for each event at Partridge House.

PAYMENT

- Final payment required in full 14 days out from event date.
- Payments can be made by EFT, cheque (payable to Instyle Catering), cash.

HIRE EQUIPMENT BREAKAGES

- Any damage done to any equipment and glassware for the clients' function will be charged for (at replacement costs).

GUEST NUMBERS CONFIRMATION

- Final numbers are to be given no less than 14 days prior to the function. This will be the minimum number that the menu will be charged on.

MENU

- The menu is to be confirmed 2 weeks prior to the function date.
- All menus are subject to seasonal availability.
- Some menu items may be substitutes with an alternative, if seasonal produce is unavailable or, poor quality at/near the time of the function.
- All dietary requirements are to be handed over when final numbers are confirmed - No later. Not all unique dietary preferences and lifestyle choices can be catered for, we do not cater for food dislikes. We will cater for vegetarian, vegan, gluten free, nut allergies, seafood allergies, pregnancy and dairy free requirements. We also will consider cultural requirements, anything outside the above can be provided for at an additional charge.
- All food items allocated to your function must be consumed within the time specified for your event. No food will be left by Instyle Catering, or taken off premise by the client.
- Instyle Catering accepts no responsibility for any food consumed after the function finishing time has lapsed.

MINIMUM SPENDS

- A minimum spend of \$4,500 applies for any function at Partridge House.

PUBLIC HOLIDAY SURCHARGE

- Instyle Catering may impose a surcharge for events on public holidays.
- The surcharge will be assessed on and event by event basis and solely at the discretion of Instyle Catering.

DAMAGE AND CLEANING

- Any costs and all responsibilities due to the theft or damage to any goods, equipment or the venue are to be met by the client.

RECOVERY COSTS

- In the event that Instyle Catering incurs any further costs (including legal costs), expenses or disbursements in recovering any debt due by you to Instyle Catering, then you agree to reimburse such costs, expenses and disbursements to Instyle Catering.

LAWS & LIABILITY

- If Instyle Catering has reason to believe that an event will affect its reputation, security or employees well being it reserves the right to cancel without liability. At no time will Instyle Catering and its staff commit any act that is illegal or offensive, nor can any such act breach any statutes, by laws, orders, regulations or other provisions having the force of the law including but not limited to Instyle Caterings liquor licence obligations.

ACCEPTANCE:

I have read and fully understand and accept the written conditions above, and hereby confirm our booking in accordance with the quote provided to me/us by Instyle Catering.

Name/s.....

Date..... Function Date..... Signed.....

Booking Form

This booking sheet must be completely filled out and returned to us with your deposit, and signed copy of the terms & conditions for your function to be deemed confirmed.



Clients names (both)

Date of Function Lunch or Dinner or Other (please circle)

Number of Guests Ceremony onsite? Yes or No (please circle)

Type of menu - (Please circle one) Cocktail Menu or Ala Carte Menu or Shared Platter Menu or Other

Occasion

Home Telephone..... Mobile (both)/.....

Email (both)

Alternative contact (e.g. parents) Details

Terms & Conditions: Confirmation of your booking will only be accepted on completion and receipt of this booking form, and accompanied by the required \$2,500 deposit.

I here-by agree to the terms and conditions in order to secure my booking.

Print Name

Signed

Date