

PARTRIDGE HOUSE

WEDDINGS & FORMAL CATERING



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.

Cocktail/Finger Food

This menu selection consists of Traditional Antipasto (grazing platters), to enjoy in the garden area. As well as your choice of 10 hot/cold canape selections, cheese platters and a roaming dessert consisting of freshly made pastries



ANTIPASTO PLATTERS

A selection of sliced continental meats, Roasted pumpkin fetta and thyme fritata, olives, Artichoke dip, Balsamic roasted roma tomatoes, cucumber & celery shards, basil oil, dukkah and crusty bread

COLD SELECTIONS

THAI CHICKEN SALAD

with a chilli and mint jam, in a savoury pastry case

PEKING DUCK PANCAKES

with Hoi Sin sauce, cucumber and fresh herbs
\$1.50 per person surcharge applies

HERB SEARED LAMB BRUSCETTA

with smoked capsicum salad and parmesan

CHICKEN ROULADE

breast chicken stuffed with an olive, prosciutto and thyme filling

PEPPER SEARED BEEF FILLET

with a sun dried tomato cream and shredded basil on a herb crouton

FRESHLY POACHED CHILLED PRAWNS

with a zesty citrus mayonnaise
\$1.50 per person surcharge applies

SEMI ROASTED CHERRY TOMATO BRUSCETTA

with red onion & thyme jam, shredded basil and balsamic candy (V)

FETTA, MUSHROOM AND WILD ROCKET BRUSCETTA

with balsamic candy and olive oil (V)

DUKKAH & OLIVE OIL PLATTER

with basil oil, candied balsamic and crusty bread (V)

HERB PIKELET

with blue cheese, pear and chives (V)

HOT SELECTIONS

TEMPURA (CRISP, LIGHT SESAME SEED BATTER) PRAWNS

with a lemongrass and ginger dipping sauce
\$1.50 per person surcharge applies

MINI AMERICAN DOUBLE CHEESE BURGERS

with American Jack cheese, aoli and ketchup

EGGPLANT, ZUCCHINI AND PINE NUT FRITTERS

with cumin and lime yoghurt (V)

MUSHROOM & SPRING ONION

served in a filo cup with parmesan cheese and basil oil (V)

SALT & PEPPER SQUID

with a chilli, lime and coriander dipping sauce

STICKY LIME & SOY CHICKEN SKEWERS

with fresh lime and Asian herbs

ROASTED PUMPKIN ARANCINI

with parmesan and rosemary (V)

CRUNCHY THAI CHICKEN CAKES

with mild satay dipping sauce

SELECTION OF GOURMET MINI PIES

with house made tomato relish

GREEK LAMB MEAT BALLS

with a rich tomato, basil and lemon sauce

FRESH MADE PIZZA SQUARES

with tomato, chorizo, fetta, basil and red onion jam

CRISP THAI SPRING ROLLS

with plum chilli dipping sauce (V)

KARRAGE CHICKEN

Japanese fried chicken with lemon aoli

Cocktail/Finger Food

cont'd



ROAMING DESSERT

A selection of fresh miniature pastries: Mini lemon meringue tartlets, coffee éclairs, Vanilla slice, Fruit and vanilla cream tartlets, Custard & chocolate canoli, Chocolate éclairs & proffiterols filled with vanilla cream

CHEESE PLATTERS

A selection South Cape cheeses - black wax cheddar, Brie & Blue, with water crackers, dried apricots & apple, and almonds.

PRICE:

\$67 per person

NOTE:

(V) = Vegetarian option

Gluten free options available upon request

Along with your roaming dessert, we will cut and serve your wedding cake onto platters for each guest table. This is done free of charge. However, if you would like your wedding cake plated individually for each guest (with or without an accompaniment), an additional charge of \$5.00 per person applies (see menu additions list attached)

A La Carte Menu

Choose: any 3 hot/cold canapés (choose from the canapé menu selections) for your pre dinner drinks in the garden or decking area - 1 set entrée (or roaming entrée) - Choice of 2 main courses - 1 set plated dessert (or roaming dessert).



ENTRÉE

All served with warm Turkish bread, olive oil and candied balsamic vinegar on the table.

HERB CRUSTED CHICKEN SALAD

on a lightly spiced rice salad with wild rocket and a zesty green yoghurt sauce

POTATO & LEEK SOUP

garnished with a light dollop of sour cream, crisp prosciutto and chives

THAI BEEF SALAD

with finely shredded Asian vegetables, glass noodles, coriander and mint, fresh rocket and a chilli, lime and soy dressing

VEAL FILLED RAVIOLI

with Napolitana sauce, shaved parmesan cheese and shredded basil. (Spinach & ricotta ravioli is available for vegetarians)

SMOKED SALMON

on a polenta pancake with baby spinach, roasted cherry tomatoes, chives and a lemon caper sauce

ANTIPASTO PLATE

mortadella, prosciutto, shaved provolone, cherry bocconcini, Kalamata olives, char grilled red capsicum & zucchini, olive oil grissini, vine ripened tomato and artichoke dip. (A vegetarian antipasto plate is available for vegetarians)

MAIN COURSE

All main courses are served with green leaf salads with a light French dressing

SEARED & ROASTED CHICKEN BREAST

served on a light spring onion & forest mushroom risotto with wilted spinach and a light basil cream

LEMONGRASS SCENTED BARRAMUNDI FILLET

with steamed baby potatoes, turned zucchini, light Pernod cream sauce and garnished with a finely diced tomato & coriander salad.

HERB SEARED LAMB RUMP

with roasted rosemary baby potatoes, seasonal roasted vegetables, red onion & tomato relish and jus

CHERMOULA-CRUSTED BREAST OF CHICKEN

with Dauphinoise potato, balsamic glazed roma tomatoes, wilted spinach and red wine jus

MEDIUM ROASTED GRAIN FED FILLET OF BEEF

with potato galette, broccolini, baby carrots and red wine jus

TENDER PORK BELLY

with Paris mash (potato), Wilted baby spinach, green pea and apple & thyme relish with light jus

VEGETARIAN

we offer your vegetarian guests for entrée - Roasted vegetable gateau and wild baby rocket with balsamic roasted cherry tomatoes, and coriander oil... And for main - Moroccan cous cous in filo pastry, served with snow pea leaf, balsamic glazed vine tomatoes and a light cumin and yoghurt sauce. This vegetarian option can be tailored to suit if required. Please discuss with Adam.

A La Carte Menu

cont'd



DESSERT

BAKED CHOCOLATE TART

with stewed fresh berries, chocolate pencil and double cream

CHEESE PLATTER

a selection South Cape cheeses – black wax cheddar, Brie & Camembert, with water crackers, dried apricots & apple, and almonds.

BAKED LEMON CURD TART

with double cream, raspberries/strawberries and mint

SEASONAL FRUIT PLATTER

sliced seasonal fruit & berries with Baylies |whipped cream

ROAMING DESSERT OPTION

Gives you the choice of 6 small miniature desserts, to be placed on each table or circulated around the room to the guests

PRICE:

\$87 per person

(\$82 per person for same menu structure, less the set dessert option)

NOTE:

Along with your dessert option, we will cut and serve your wedding cake onto platters for each guest table. This is done free of charge. However, if you would like your wedding cake plated individually for each guest (as an extra plated course) an additional charge of \$5.00 applies (see menu additions list attached).

If you choose an alternate drop for your mains, deduct \$3.00 per person from the set A la Carte menu price.

If you would prefer to have more time in the garden for your pre-dinners, perhaps consider having your plated entrée served as a roaming entrée. This means, you will not have a plated entrée when your guests move into the venue room. Instead, you will get an extra 3 selections of finger food (on top of the 3 already allocated), giving you 6 finger food selections in the garden for a longer period of time. This does not cost extra to structure your menu this way – Please contact Adam for more information on this option, if required.

Shared Platters / Buffet menu



A shared platter menu is a very sociable and entertaining way to feed your guests. Allow your guests to get to know one another through the sharing of Food!!

This menu structure can be served to your table. Or, We can serve it at a buffet table, for your guests to help themselves to.

Choose 3 hot/cold canape selections to enjoy in the garden with your pre dinner drinks and mingle - Be seated to your grazing platters for your starting course - Then for Mains: choose 3 main courses - Finished with platters of shared miniature desserts

STARTER

All served with warm Turkish bread, olive oil and candied balsamic vinegar on the table.

Grazing platters consisting of:

- Sliced continental meat selection
- Olives
- Roasted eggplant & zucchini with lemon and basil pesto
- Artichoke dip
- Roasted vegetable & parmesan frittata
- Balsamic glazed roma tomatoes
- Fresh basil leaves and crusty bread

Shared Platters / Buffet menu

cont'd



MAIN COURSES

ROASTED LEG OF LAMB

Rubbed with light mustard, rosemary, lemon, garlic and olive oil and slow roasted. Sliced and served with golden roasted baby potatoes and red wine jus

BUTTER CHICKEN CURRY

With fragrant basmati rice and mango chutney

SLOW COOKED PORK BELLY

with steamed basmati rice and a cashew and coriander crumble

BBQ PRAWN AND SQUID SALAD

with baby spinach and herbs with shredded cucumber and tomato with picada dressing

PEPPER SEARED BEEF FILLET

With seasoned green beans & zucchini and creamy salsa verde

CHICKEN CACCIATORE

Delicate pieces of roasted chicken then slow cooked with tomato, olives and capsicum and served with roasted pumpkin and sweet potato

OSSO BUCCO

Served with Paris mash (potato) and fresh gremolata

BUTTER CHICKEN CURRY

With fragrant basmati rice and mango chutney

ROASTED WHOLE SWISS BROWN MUSHROOMS

With fetta, thyme, rocket and sea salt flakes

BASIL INFUSED BARAMUNDI FILLET

With shredded Asian vegetables and Nam Jim sauce

ATLANTIC SALMON FILLET

With golden roasted baby potatoes and basil and lime aoli

GREEN BEAN & PECAN SALAD

with cherry tomatoes, herbs and a light lemon & mustard dressing

CHINESE CHICKEN AND SAUSAGE RICE SALAD

With shredded vegetables and fresh herbs

DESSERT

PASTRIES

A selection of fresh miniature pastries: Mini lemon meringue tartlets, coffee éclairs, Vanilla slice, Fruit and vanilla cream tartlets, Custard & chocolate canolli, Chocolate éclairs & proffiterols filled with vanilla cream

PRICE:

\$78 per person

Beverages



PREMIUM PACKAGE

1 hour	\$23.00
2 hours	\$29.00
3 hours	\$34.00
4 hours	\$39.00
5 hours	\$46.00

Any additional hour required at \$7 per hour

DELUXE PACKAGE

1 hour	\$27.00
2 hours	\$35.00
3 hours	\$39.00
4 hours	\$45.00
5 hours	\$53.00

Any additional hour required at \$8 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 \$2,000 applies and drinks waiting staff, glassware and bar kit are at additional cost.

If you would like to choose your own drinks package, please let us know and we will structure & price a package to suit your individual needs.

BEVERAGE PACKAGES:

PREMIUM PACKAGE

Howard Vineyard Sparkling
 Howard Vineyard Rose
 Howard Vineyard Sauvignon Blanc
 Reilly's Black Label Shiraz
 Hahn Super Dry
 Corona
 Hahn Premium Light
 Selection of soft drinks and Nippy's Orange Juice

DELUXE PACKAGE

Howard Vineyard Sparkling
 Howard Vineyard Rose
 Howard Vineyard Sauvignon Blanc
 Reilly's Dryland Shiraz
 Reilly's Watervale Riesling
 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 \$1,500 applies

Reilly's Sauvignon Blanc 2012	\$27.00
Reilly's Watervale Riesling 2012	\$27.00
Reilly's Watervale Riesling Sauvignon Blanc Shiraz Cabernet Sauvignon 2012	\$27.00
Howard Vineyard Wines Sparkling Pinot Clover Range Shiraz Clover Range Cabernet Sauvignon Rose Sauvignon Blanc	\$30.00
Coopers Pale Ale	\$7.50
Hahn Super Dry	\$7.50
Peroni	\$8.50
Corona	\$8.50
Adelaide Hills Pear Cider	\$8.00
Hahn Premium Light	\$6.50
Soft Drinks (1.25 Litre)	\$7.50
Nippys orange Juice (2 Litre)	\$7.50
San Pellegrino Sparkling Water 700mL	\$6.50



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 \$1,500 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.
- 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

PAYMENT

- Final payment required in full 14 days out from event date.
- Payments can be made by EFT, cheque (payable to Instyle Catering), cash, VISA (1% surcharge applies), Mastercard (1% surcharge applies) or AMEX (3% surcharge applies).

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.
- 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 \$1,500 applies for any fully serviced events at Partridge House.
- A minimum spend of \$600 applies for any drop off platter orders 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.....



INSTYLE
CATERING

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 \$1,500 deposit.

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

Print Name

Signed

Date