



Events



Welcome

Festival Function Centre is one of Adelaide's leading reception and entertainment venues. As a family-owned business for over 60 years, Festival Function Centre is an iconic South Australian-operated venue. Having been a multi-award-winning venue, it's our priority to ensure professional service at competitive pricing. Located only 10 minutes from Adelaide CBD with free onsite parking, our venue prides itself on being capable of holding events from 10 - 1500 guests over 5 function areas.

Let us cater to any occasion!



The Ballroom

29

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21

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The Ballroom

Our Ballroom is our largest space which is very versatile for any style of event.

From formal wedding receptions to corporate events, exhibitions and trade shows, this room can be sure to accommodate all your requirements.

Room Inclusions

- Large marble foyer
- Private boardroom
- Large open carpeted area for seated events
- 190m² parquet dance floor
- Raised 11.5m x 4.5m stage
- Ceiling drapes & Fairy lights
- Crystal Chandelier
- Licensed bar facilities
- 4.2m high ceilings
- 8m Lighting / Floral suspended bar
- In room vehicle access
- Bathroom facilities & Parents room

Capacity

- 200 - 600 Round
- 800 Long
- 800 Stand up



The Classic Room



The Classic Room

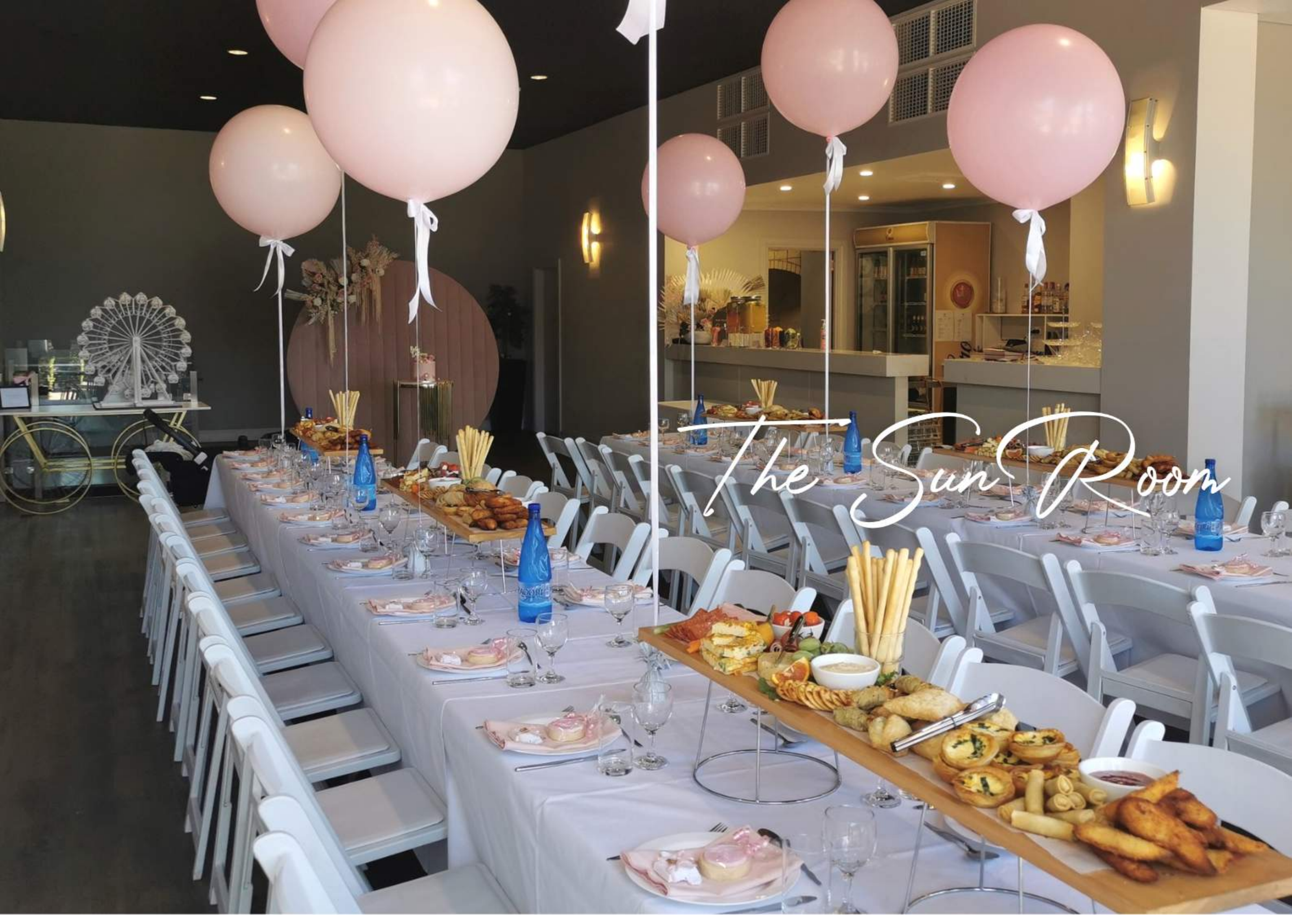
The classic room is a warm open area with both carpets for the seating area and parquetry flooring for dancing. It has ample natural lighting along with extensive mood lighting throughout the room.

Room Inclusions

- Marbled private foyer entrance
- Large open carpeted area for seated events
- 100m² parquetry dance floor
- Raised 7.5m x 4.5m stage
- Ceiling drapes & Fairy lights
- Crystal Chandelier
- Licensed bar facilities
- 4.2m high ceilings
- In room vehicle access
- Bathroom facilities & Parents room

Capacity

- 80 - 300 Round
- 90 - 220 Long
- 300 - Stand Up



The Sun Room



The Sun Room

The Sun Room is an open space room with ample natural lighting for casual day time events and mood lighting for formal evening functions.

It provides a great space for the smaller intimate gatherings.

Room Inclusions

Neutral-coloured walls
Natural light and mood lighting
Timber grain floors
Licensed bar facilities
Bathroom facilities & Parents room

Capacity:

70 Round
70 Long
100 Stand up



The Cellar



The Cellar

The cellar is our best kept secret!
It is an exclusive underground function
space for private dinners, meetings,
wine and cheese appreciation evenings,
gentlemen nights, hen's parties and photoshoots.

Room Inclusions

Bluestone flooring
Medieval wall stone
Mood lighting
Air conditioning

Capacity

4 - 20 Round
20 Long
40 Stand up



Banquet Events

3 COURSE MEAL

1 Entree, 2 Mains, 1 Side, 1 Dessert

5 HOUR BEVERAGE PACKAGE

Sparkling Curve

Virgara Estate Wines - Shiraz, Sauvignon Blanc, Moscato
Great Northern, Carlton Draught, Cascade Light
Assorted Soft Drinks, Orange Juice,
Lemon Lime & Bitters, Still & Sparkling Water

ADDITIONAL INCLUSIONS

Complimentary venue hire
Cake cutting
Cake knife & Toasting glasses
Bread & Butter
Personalised table menus
On site parking
Lycra chair covers
*Ceiling drapes, fairy lights & crystal chandelier

PACKAGE FEE

Please contact venue for pricing

Lunch events are 12.00pm - 4.30pm

Events Mon-Fri offer a \$3.00 pp discount

Security fee of \$250 will be chargeable to all evening events

*Not available in the Sun Room



Cocktail Events

Assorted canapé items consisting of:

6 food items from the standard Canape menu

4.5 HOUR BEVERAGE PACKAGE

Sparkling Curve

Virgara Estate Wines - Shiraz, Sauvignon Blanc, Moscato

Great Northern, Carlton Draught, Cascade Light

Assorted Soft Drinks, Orange Juice,

Lemon Lime & Bitters, Still & Sparkling Water

ADDITIONAL INCLUSIONS

Complimentary venue hire

Cake cutting

Cake knife & toasting glasses

Bread & butter

Personalised table menus

On site parking

Lycra chair covers

*Ceiling drapes, fairy lights & crystal chandelier

PACKAGE FEE

Please contact venue for pricing

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Additional food items will incur a \$3.00 pp per item charge

Cocktail evens are based on a minimum 40 adult spend

Food items are served over a 2-hour period

Total package duration is 5 hrs (12.00pm -5.00pm or 6.30pm - 11.30pm)

\$250 security fee wittll be chargeable to all evening events

*Not available in the Sun Room



Children's Package

3 COURSE MEAL

Penne Napolitano
Chicken Schnitzel & Chips
Dessert as per adults

5 HOUR BEVERAGE PACKAGE

Assorted soft drinks, Orange juice
Still water, Lemon lime & Bitters

ADDITIONAL INCLUSIONS

Complimentary venue hire
Cake cutting
Cake knife & Toasting glasses
Bread & Butter
Personalised table menus
On site parking
Lycra chair covers
*Ceiling drapes, fairy lights & crystal chandelier

PACKAGE FEE

Please contact venue for pricing

Children meals are based on children 12yrs & Under
All children that are requested to be fed are charged for
Chair or highchair requested with no meal will not be
charged for

*Not available in the Sun Room



From Our Kitchen



Banquet Menu

COLD STARTERS

Antipasto platter consisting of a variety of marinated vegetables, cured meats and provolone cheese served on a bed of mesclun leaf
Meze platter of Greek cheese, olives, marinated calamari, vegetables, loukaniko, pita, tzatziki and taramasalata dips
Caesar salad tossed with fresh cos lettuce, garlic croutons, egg and bacon crisps
Char Grilled chicken salad with avocado pumpkin, mesclun leaf and Spanish onions
Vietnamese prawn salad served with shredded carrot, cucumber shallots & Asian herbs tossed in a sweet vinaigrette dressing
Seafood plate consisting of fresh whole prawns, oysters, calamari & octopus served on a bed of mesclun leaf together with seafood dipping sauce - POA

HOT STARTERS

Salt and pepper calamari on a bed of rocket with lemon lime aioli
Asian style twice cooked five spice quail
Chicken satay skewers served on a bed of pilaf rice
Authentic butter chicken served on a bed of pilaf rice topped with fresh coriander
Quiche Florentine
Traditional Sicilian Arancini served with Napolitano sugo
Ginger and shallot lobster tail served on a bed of noodles - POA

PASTA

Potato gnocchi topped with a fresh tomato and basil sauce
Penne Rigate pasta tossed with chicken and broccoli in a creamy pesto sauce
Casarece pasta tossed in a tomato and basil sugo
Orecchiette pasta tossed with broccoli rabe, Italian sausage mince and fresh tomato (seasonal)
Ham, cheese and béchamel rondini scrolls - +\$1.50pp
Spinach and ricotta cannelloni - +\$1.50pp
Pasta e Ceci (pasta with chickpeas)
Pasta e Piselli (pasta with peas)

SOUP

Creamy pumpkin
Traditional minestrone
Cream of mushroom
Chicken and sweet corn
Potato and leek
Tomato and basil



Banquet Menu

MAIN COURSE

Chicken Kiev filed with parsley and garlic butter wrapped with prosciutto
Oven baked chicken roll filled with sautéed spinach and mushrooms
Chargrilled chicken mignon wrapped with D'Orsogna streaky bacon
Chicken breast filled with spinach and ricotta topped with a mustard sauce
Chicken breast filled with leg ham and Swiss cheese topped with a white wine reduction
Moroccan chicken served with a mango, spanish onion and coriander salsa
Char grilled Scotch fillet beef
Chargrilled 350gram rib eye steak - POA
White wine and rosemary rack of lamb
Braised lamb shank
Crispy skin pork belly
Atlantic salmon served on a potato and chive mash.
Oven baked Barramundi served with a mushroom and baby spinach risotto
Duo of scotch fillet beef & char grilled chicken served on sweet potato mash - p/p
Charred meat plate consisting of scotch fillet beef, lamb cutlet, ½ quail and chicken served with fresh lemon - per person / POA
Grilled meat platter consisting of beef, pork and fennel sausages, lemon chicken and pork belly served with pita and garlic dip - per table

SIDES

Mesculun leaf salad tossed with cherry tomatoes, cucumber, capsicum and Spanish onions dressed with sweet balsamic dressing.
Rocket and pear salad topped with crumbed feta.
Radicchio and fennel salad dressed in red wine vinaigrette dressing (seasonal)
Greek salad tossed with tomatoes, cucumber, Spanish onions and Kalamata olives in a balsamic oregano dressing topped with traditional feta.
Cypriot grain salad with cracked wheat, coriander, parsley, Spanish onion and currents topped with a dollop of yoghurt.
Caprese salad with vine ripe tomatoes, Fior di latte, fresh basil and sweet balsamic.
Seasonal mixed vegetables tossed in an oil and sweet balsamic vinaigrette
Oven roasted baby potatoes topped with a garlic parsley and butter dressing.
Greek style lemon potatoes with oregano and garlic.



Banquet Menu

DESSERT - INCLUDING OCCASION CAKE

Occasion cake served on a berry coulis
Passionfruit Panacotta
Crème Brulee
Chocolate or strawberry mousse
Vanilla bean ice cream

DESSERT - EXCLUDING OCCASION CAKE

Flavoured panna cotta (passionfruit, chocolate, strawberry, vanilla, nutella, choc mint)
Crème Brulee served with a traditional custard filled canoli
Brandy snap basket filled with vanilla bean ice cream, sautéed strawberries & kiwi fruit.
Chocolate and strawberry mousse topped with whipped cream and berry garnish
Sticky date pudding with hot butterscotch sauce
Tiramisu coffee sponge cake
Vanilla and chocolate custard profiteroles served with vanilla bean ice cream
Fresh seasonal fruit platters
Assortment of cheeses with quince paste, dried fruits, nuts and water crackers

OPTIONAL EXTRAS

Antipasto platter
Antipasto plate
Fresh King Prawns
1 doz Fresh Oysters
Platter of salt & Pepper calamari
Cold platter of prawns, calamari, octopus, white bait, and oysters
Hot platter of prawns, salt & pepper calamari, white bait and oysters Kilpatrick
1 dozen oysters Kilpatrick and 1 dozen oysters with sweet chilli and cheese
Bruschetta platters of tomato, basil and bocconcini
Trio of dips served with pita bread
Platters of freshly sliced fruit
Platters of assorted local and imported cheeses, dried fruit and nuts
Lemon sorbet served between a course
Alternate entrée or dessert
Choice of entrée or dessert
Choice of Main Course



Canape Menu

HOT SELECTION

Penne alla panna
Fusili Napolitano
Vegetarian samosas
Spring Rolls
Salt and pepper calamari
Thai beef satays
Mediterranean chicken skewers
Assorted arancini
Gourmet cocktail quiches
Lamb skewers with Tzatziki dipping sauce
Traditional gourmet pizzas
Crumbed chicken tenderloins

Creamy pumpkin soup
Traditional minestrone soup
Crispy chicken drumettes
Asian wontons with sweet chilli
Lamb kofta with yoghurt mint sauce
Spinach and feta pastries
Traditional pies, pasties & Sausage rolls
Beer battered fish and chips
Caramelised onion and Feta tarts
Vegetarian falafels with Tahini
Vegan crispy chicken
Mushroom meatballs

COLD SELECTION

Prosciutto and rockmelon
Vegetable frittata
Bruschetta with tomatoes & Spanish onion
Assorted gourmet baguettes
Parma ham, ricotta & rocket crostini
Charred pita with assorted dips
Gourmet and vegetarian wrap slices

Cured salmon on toasted baguette rounds with dill mayonnaise.
Prosciutto wrapped grissini
Toasted baguette rounds with rare beef, shaved parmesan, rocket & balsamic.
Assorted sushi rolls

DESSERT SELECTION

Assorted continental mignons
Gourmet baked Danishes
Fresh fruit kebabs
Cocktail lamingtons
Custard filled Profiteroles
Crème Brule

Gourmet fruit flans
Mini banana caramels
Portuguese tarts
Glazed donuts
Chocolate and strawberry mousse
Passionfruit panna cotta

PREMIUM SELECTION • additional \$3 pp per item

Marinated octopus with tzatiki
Cocktail hotdogs with ketchup & mustard
Lemon pepper prawns
Sweet Vinaigrette and shallot oysters
Angas beef sliders
San choy bow cups
Peking duck pancakes

Prawn twists
Antipasto cones
Steamed buns with pork, chilli & spring onion
Pulled pork buns with slaw
Grilled lamb cutlets
Duck spring rolls with hoisen sauce
Chicken & Mushroom risotto



Drinks Menu

FESTIVAL PACKAGE

Sparkling Curve
Vigara Estate Wines - Shiraz, Sauvignon Blanc, Moscato
Great Northern, Carlton Draught, Cascade Light
Assorted Soft Drinks, Orange Juice, Lemon Lime and Bitters
Still and sparkling Water

DELUXE PACKAGE • additional \$5 pp

Sparkling Curve
Scarpantoni Estate: Shiraz, Sauvignon Blanc, Moscato
Great Northern, Carlton Draught, Cascade Light
Assorted Soft Drinks, Orange Juice, Lemon, Lime and Bitters
Still and sparkling Water

ULTIMATE PACKAGE • additional \$8 pp

Sparkling Curve
Wolf Blass Private Release Shiraz
821 South NZ Sauvignon Blanc
Virgara Moscato
Corona, Peroni Rosso, Great Northern, Carlton Draught, Cascade Light, Cider
Assorted Soft Drinks, Orange Juice, Lemon Lime & Bitters
Still and sparkling water

BASE SPIRITS

Johnny Walker Red
Smirnoff Vodka
Jim Beam
Jack Daniels
Gordon's Gin
Midori

PREMIUM SPIRITS

Johnny Walker Black
Grey Goose Vodka
Jim Beam
Jack Daniels
Bombay Gin
Midori
Baileys





Alessio

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Thank You.