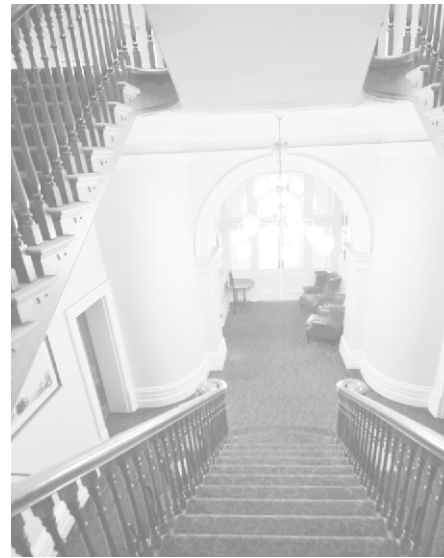




LARGS PIER

HOTEL ♦ MOTEL



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Welcome to the Largs Pier Hotel

The Largs Pier Hotel is the venue with the difference; we offer a wide array of areas to choose from for your occasion. Here at the Largs Pier Hotel, we believe that your event is just as important to us as it is to you. With spectacular beach views, incredible architectural character and old world charm, we pride ourselves here at the Largs Pier on being a versatile venue. So whatever the occasion, however big or small, we can help to make it an event to be remembered.

Events we cater for include: Weddings, Seminars, Corporate Functions and Conferences, Family Celebrations, Birthdays, Breakfast Groups & much more.

Casual or formal, we can organise an event that will be sure to impress you and your guests. We will make sure that having your function at the Largs Pier Hotel is the best decision you have made. As always you will have the Largs Pier Experience of quality food and outstanding service. To assist in your planning, we have this Functions Package, which details many of the wonderful aspects you will find within the hotel. This by no means covers everything; we can tailor a function specifically to you.

For all enquiries, please contact our Functions Team who will be happy to assist in all your function needs for your special occasion.



Introduction to the venue

Pier Restaurant

Rich warm timber and lush tropical plants, as well as a beautiful fireplace give the Pier Restaurant a unique atmosphere that continues the hotel's celebration of the Art Deco period. The restaurant also boasts fabulous ocean views. With its own private bar, and alfresco dining on our newly refurbished decking area, the restaurant is a perfect venue for your lunch or dinner function.

Pier Deck

Every function deserves to be remembered so why not treat your guests with beautiful views, sunset back drops and fresh sea air. The Largs Pier Deck is great for hosting that intimate cocktail party with a difference. This will be the summer destination for all functions to impress.

Director's Room

Adjoining the Pier Restaurant, this delectable room is a showcase of rich architectural detail. This room never disappoints, with its combination of heritage features, including a stunning feature fireplace, as well as modern AV capabilities with plasma screen and in house music system which can be personalised for your next function.

It is ideally suited for a cocktail party or an intimate sit down wedding, whilst also being a popular conference venue. When catering for business functions we are able to provide a space within the alcove area for a tea and coffee station if required.

Dixons Bar

Situated adjacent to the historic Largs Bar, this unique space is perfect for that intimate cocktail party or small get-together. Dixons is home to an amazing showcase of top-shelf gin, scotch and vodka selections. We have an assortment of classy cocktails served with flair, that can be enjoyed whilst sitting back and relaxing in the extravagant lounges this room provides.

Room 1

This beautiful heritage room is the perfect area to host an intimate seated function of 10-12 guests. Complete with a balcony overlooking the seafront, plus private amenities, this room never fails to deliver. This room is ideal for those who just want the best from an intimate wedding and the indulgence of spending their honeymoon in our award winning room.

*catering costs additional



Spaces for Hire

Pier Restaurant

Rich warm timber and stunning beach views with plenty of natural light, this room can be personalised to suit all of your function needs. With its own private bar, feature open fireplace and beautiful French doors opening out to our alfresco deck area the Pier Restaurant is perfect all year round.

It is ideal for large functions both sit down and cocktail.

Room Hire	\$750
Cocktail	175 PAX
Sit-Down	80 - 110 PAX

Deck is included when booking the restaurant as a whole, this can increase the capacities for each setup



Directors Room

With its combination of heritage features, including a stunning feature fireplace, as well as modern AV capabilities this room can be personalised to suit your next function. It is ideal for a cocktail party or an intimate wedding whilst also being a popular conference space.

Room Hire:	\$300
Cocktail:	70 PAX
Sit-Down:	50 PAX



Pier Deck

Every function deserves to be remembered so why not treat your guests with beautiful views, sunset back drops and fresh sea air. The Largs Pier Deck is great for hosting that intimate cocktail party with a difference. This will be the summer destination for all functions to impress.

Room Hire	\$250/\$300 (Peak)
Cocktails	60 PAX / Sit-down 40 PAX

Dixons Bar

Situated adjacent to the historic Largs Bar, this unique space is perfect for that intimate cocktail party or small get-together. Dixons is home to an amazing showcase of top-shelf gin, scotch and vodka selections. We have an assortment of classy cocktails served with flair, that can be enjoyed whilst sitting back and relaxing in the extravagant lounges this room provides.

Room Hire	\$250
Cocktail	60 PAX
Not Available for sit-down	

* All Fees & capacities are subject to change.
Feel free to speak to our Functions Team for best price*





Set Menu Selection

Entrées

Smoked Lamb Back Strap with a salad of cucumber, onion jam, radish & semi dried tomatoes, pine nuts, rocket & sticky balsamic (GF)

Battered Zucchini Flowers filled with Goats Curd, served with grilled halloumi, apple & fennel salad, sticky balsamic (V)

Spiced King Prawns with cucumber, rock melon, mint & coriander salad, pineapple dressing

Local Squid fried in house seasoning, rocket & chili salad, roast garlic aioli & lime

Hiramasa King Fish sashimi shallot dressing, citrus fruit & avruga caviar (GF)

Crackling Pork Belly seared scallops, cauliflower puree & radish (GF)

Sweet Potato Pativiar puff pastry parcel filled with crushed sweet potato & Swiss cheese, spinach puree (V)

Mains

Beef Fillet potato gratin, sautéed forest mushrooms, baby carrots, broccoli & shiraz jus

Roast Striploin creamy mash potato, sticky onion & rich jus

Prosciutto-wrapped Chicken Breast, baked polenta, char grilled asparagus, roast cherry tomatoes & red wine sauce

Roast Lamb Rump garlic & sweet potato crush, broccolini & jus

Pan-fried Gnocchi with roast pumpkin, raisins, pine nuts, broccoli & brie cheese

Crispy skinned Atlantic Salmon with creamy garlic, pernod prawns, coriander, steamed basmati rice & lemon

Australian Barramundi with blue swimmer crab cake, steamed broccolini & hollandaise sauce

Desserts

Sticky Date Pudding house-made with butter scotch sauce & double cream

Hazelnut Crunch layers of chocolate & hazelnut sponge, hazelnut cream & chocolate ganache, served with raspberry sorbet

Salted Caramel Tart chocolate ice cream & coulis

Tiramisu layers of vanilla sponge, coffee syrup, cocoa & thick vanilla mousse

Lemon Curd Tart Double cream & coulis & seasonal berries (V)

Individual or shared cheese plates Brie, Blue & Cheddar served with dried fruit, nuts & lavosh (V)

All cakes served with fresh coulis & double cream

Sit-Down Menu Pricing

Afternoon and Evening Functions

Shared Starters & Choice of Main \$40 per person

Based on A la carte Menu

2 Course Menu Selection \$60 per person

You select 2 Entrees & 2 Mains

Add Cake Cutting \$3.50 per person

3 Course Menu Selection \$75 per person

You select 2 Entrees/3 Mains/ 1 Dessert



Menu structures can be tailored to suit individual needs of booking.
Items can be altered to suit dietary requirements when organising.

Alternate drop option available upon request.
Please note hot catering available until 9pm.

Morning/Breakfast functions available on request.

Cocktail Food Selection

STARTERS

House Made Dips pita bread & crudities (V)
Antipasto selection of cured meats, marinated cheese & pickled vegetables
Vietnamese Cold Rolls with dipping sauce
Sushi Selection vegetarian & seafood California rolls with soy dipping sauce
Maggie Beer Pheasant Pate on toasted brioche
Beef & Caramelised Onion on croutons
Smoked Salmon & Avocado on croutons

HOT

Wedges sweet chilli & sour cream (V)
Beef Sliders lettuce, tomato, beetroot & aioli
Pulled Pork Sliders coleslaw & American mustard
Sticky Tamarind Chicken Wings with sesame seeds
Chicken Skewers with peanut sauce (GFO)
Lamb Skewers with mint yoghurt (GFO)
Roast Vegetable Skewers with aioli (V+GF)
Crumbed Chicken Tenderloins with chipotle aioli
Spring Rolls, Samosas & Dim Sims with sweet chilli
Pies, Pasties & Sausage Rolls with tomato sauce
Crumbed Whiting Tacos with guacamole & sour cream
Salt & Pepper Squid with aioli
Pumpkin Risotto Balls with aioli sauce
Crab & Salmon Croquettes with caper & dill aioli

WOOD OVEN PIZZAS

Hawaiian, Salty Pig, Margarita, Vegetarian,
Chicken, Seafood

END THE NIGHT

Fruit Platter
Cheese Selection dried fruits, nuts, crackers
Petit Fours chef's selection of sweets

COCKTAIL MENU: GROUPS OF 70+

CHOICE OF SIX SELECTIONS \$30pp
CHOICE OF EIGHT SELECTIONS \$35pp
CHOICE OF TEN SELECTIONS \$40pp
Catering based on 2.5 portions per person
Hot catering available until 9pm

Platter Selection

STARTERS

House Made Dips pita bread & crudities (V)	\$35.0
Antipasto selection of cured meats, marinated cheese & pickled vegetables	\$75.0
Vietnamese Cold Rolls with dipping sauce (50)	\$75.0
Sushi Selection vegetarian & seafood California rolls with soy dipping sauce (50)	\$75.0
Maggie Beer Pheasant Pate on toasted brioche (25)	\$65.0
Beef & Caramelised Onion on croutons (25)	\$75.0
Smoked Salmon & Avocado on croutons (25)	\$75.0

HOT

Wedges sweet chilli & sour cream (V)	\$25.0
Beef Sliders lettuce, tomato, beetroot & aioli (25)	\$70.0
Pulled Pork Sliders coleslaw & American mustard (25)	\$70.0
Sticky Tamarind Chicken Wings with sesame seeds (50)	\$55.0
Chicken Skewers with peanut sauce (25) (GFO)	\$75.0
Lamb Skewers with mint yoghurt (25) (GFO)	\$75.0
Roast Vegetable Skewers with aioli (25) (V+GF)	\$60.0
Crumbed Chicken Tenderloins with chipotle aioli (25)	\$75.0
Spring Rolls, Samosas & Dim Sims with sweet chilli	\$55.0
Pies, Pasties & Sausage Rolls with tomato sauce (36)	\$55.0
Crumbed Whiting Tacos with guacamole & sour cream (25)	\$90.0
Salt & Pepper Squid with aioli	\$55.0
Pumpkin Risotto Balls with aioli sauce (25)	\$55.0
Crab & Salmon Croquettes with caper & dill aioli (25)	\$90.0

WOOD OVEN PIZZAS (24 slice) \$45.0

Hawaiian, Salty Pig, Margarita, Vegetarian, Chicken
Seafood (Add \$5.0)

END THE NIGHT

Fruit Platter	\$75.0
Cheese Selection dried fruits, nuts, crackers	\$90.0
Petit Fours chef's selection of sweets (25)	\$90.0

Items can be altered to suit dietary requirements.

Please note hot catering available until 9pm.

Morning/Breakfast functions available on request.



Beverages

Largs House Package

All Tap Beer & Cider

Bottled wine (Shy Pig Red Blend, Shy Sauvignon Blanc, Shy Pig Sparkling White & Jewel River Moscato)

Soft drink, juice & tea & coffee

3 hours = \$45.00 per person

4 hours = \$50.00 per person

5 hours = \$55.00 per person

* Additional hour or part thereof \$5 per person

Exclusive Package

All Tap Beer & Cider

Bottled wine (Mother's Milk Shiraz, Sidewood Sauvignon Blanc, Hentley Farm Sparkling & Jewel River Moscato)

Soft drink & juice

3 hours = \$55.00 per person

4 hours = \$65.00 per person

5 hours = \$75.00 per person

* Additional hour or part thereof \$10 per person

BAR TAB AVAILABLE UPON REQUEST

Please Note: Beverage package pricing and selection subject to change.

Packages

Luxury Largs Package

\$120 per person - Minimum 80 guests- Maximum 110 guests

Pier Restaurant + Deck

- \$500 Room Hire
- Menu: 2E/3M/1D or Cake Cutting
- 5 Hour Beverage Package - Shy Pig Sauvignon Blanc, Shy Pig Red Blend, Shy Pig Sparkling White, Jewel River Moscato, Tap Beer & Cider, Soft Drink, Juice, Tea & Coffee
- Honeymoon Package when Accommodation is booked for Bride & Groom
- Complimentary Pre Dinner Drinks & Chef Selection Canapés on Pier Deck or Dixons Bar
Pre-reception (Conditions Apply)
- Linen Table cloths & Napkins (Choice of Black or White)
- Chair Sash (Choice of Colours) & Bridal Skirting (Choice of Black or White)
- Set up of all personals (i.e- Name place cards, decorations, favours etc.)
- Table numbers, tea light candles, printed personalised food & beverage menus & door signage
- Cake table & Cake knife
- Gift and Signing tables
- Audio Visual (iPod/Auxiliary capability, Plasma Screens with DVD capabilities)
- Bread rolls with Butter & filtered Water



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Pier Premium Package

\$95/person Minimum 50 guests Directors - 80 - 110 Pier Restaurant

Pier Restaurant + Deck or Directors

- \$750 Room Hire Fee or Directors Room \$300 Room Hire Fee
- Menu: 1E/2M/1D or Cake Cutting
- 4 Hour Beverage Package- Shy Pig Sauvignon Blanc, Shy Pig Red Blend, Shy Pig Sparkling White, Jewel River Moscato, Tap Beer & Cider, Soft Drink, Juice, Tea & Coffee
- Honeymoon Package when Accommodation is booked for Bride & Groom
- Linen Table cloths & Napkins (Choice of Black or White)
- Chair Sash (Choice of Colours) & Bridal Skirting (Choice of Black or White)
- Set up of all personals (i.e- Name place cards, decorations, favours etc.)
- Table numbers, tea light candles, printed personalised food & beverage menus & door signage
- Cake table & Cake knife
- Gift and Signing tables
- Audio Visual (iPod/Auxiliary capability, Plasma Screens with DVD capabilities, microphone)
- Bread rolls with Butter & filtered Water



*Please note: Minimum spend required for Pier Restaurant

Price on Request/via direct suppliers

- Centrepieces/Table Runners/backdrops
- Photo booths/Photographers
- Wedding Cake/Dessert Contacts
- Lolly Bar/Dessert Table
- DJ/Acoustic Duos



Our experienced function team can tailor any function to suit your individual needs.
We endeavour to assist in any way possible with any planning needs.



Terms and Conditions

Bookings, Confirmation and Payment

In order to secure your function a non-refundable/non-transferable deposit of \$500.00 is required within 14 days of making a tentative booking. Your function will be confirmed once the deposit is paid. Where upon the deposit has not been received within this period, management reserves the right to cancel your function and re-allocate the room without notice

Confirmation of menu and final numbers are required 10 working days prior to the function. This number will represent the minimum numbers for which you will be charged. In the event of an increase or decrease in numbers the Hotel reserves the right to re-allocate the function to another suitable area.

Full payment is required no later than 10 full working days prior to the function. Payment can be made by cash, bank cheque or credit card. *For all credit card transactions a non-refundable handling fee of 1% (including GST) for MasterCard or Visa and 3% (including GST) for Diners, and Amex card will be levied for the total value of your account. Where credit card details have been provided as means of booking, the customer authorises the hotel to charge the outstanding balance to that card. Please note, any additional food or beverages served on a consumption basis must be settled at the completion of the function.

Pricing

Every endeavour is made to maintain prices as printed; however these may be subject to alteration without notice. Please note, in the event your function falls on a Public Holiday weekend, a surcharge of 10% may apply to your bill. All prices quoted are inclusive G.S.T.

Room Hire

For all functions, any room hire charges quoted are for between the hours of 11.00am and 4.00pm lunch bookings, 6.00pm and 12.00am dinner bookings.

Please note, due to Liquor Licensing Laws, all guests under 18 years old must have vacated the venue by midnight.

Speak to our function team if different hours will suit your function.



Entertainment

Due to strict licensing regulations, all musicians/entertainment must be approved by Hotel Management prior to your function. The Hotel reserves the right to control all sound levels at your function. As this is a multi-use venue sound levels cannot be guaranteed.

Legal Obligations/Damages

Clients are financially responsible for any damage sustained to the Hotel by the client, client's guests or invitees or other persons attending the function. Management does not accept responsibility for any injuries sustained to any person as a result of equipment installed in the Hotel by the client or parties acting on behalf of the client. We accept no responsibility for any gifts, goods or any other items during a function or left behind at the conclusion of a function.

No items are to be adhered to any wall, door or other part of the building unless the Hotel has granted prior permission.

No form of confetti is permitted on any part of Hotel property, including the car park. General cleaning requirements following the function is included, however if cleaning requirements are judged to be excessive, a clean up fee of minimum \$150 will be charged depending on the state of the facility after the function.

Security/Conduct

Depending on the type of function, some functions may attract a charge for security. The preferred security company used by the hotel is the only security to be used in such circumstances. It is understood that the client will conduct their function in an orderly manner, in full compliance with Management and all applicable laws. The Hotel practices responsible service of alcohol and reserves the right to exclude or eject any individual who behaves in an objectionable manner.



Booking Form

Day/ Date of Function

Please Circle: LUNCH DINNER

Time of booking

Booking Name

Function Area Booked

Number of Guests

Deposit Method (please circle): Visa / MasterCard / Amex / Diners / Eftpos / Cash / Bank cheque

Card Number

Expiry Date / / Amount \$.....

Name of Cardholder

Signature

I hereby agree to the Terms & Conditions provided to me by the Largs Pier Hotel
(Please sign and return with a deposit of \$500 to confirm your booking)

(Please print) –

Name

Address

Suburb Postcode

Phone Mobile

Email

Signature Date

OFFICE USE ONLY

Received by:

Signature Date



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