



LARGS PIER

HOTEL ♦ MOTEL



198 Esplanade Largs Bay SA 5016 | Ph. (08) 8449 5666 | largsfunctions@deangroup.com.au

LARGSPIERHOTEL.COM.AU | [f](#) [@](#)



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.

Spaces for Hire



Pier Restaurant + Pier Deck

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	\$1250 (Minimum spend applies)
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



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	\$500 (Minimum spend may apply)
Cocktail	50 PAX
Sit-Down	40 PAX

Spaces for Hire



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: \$500 (Minimum spend may apply)
Cocktail: 60 PAX
Sit-Down: 50 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 \$400 (Minimum spend may apply)
Cocktail 50 PAX
Sit-Down 20 PAX



Room 1

This beautiful heritage room is the perfect area to host an intimate seated function of 10-12 guests. Located on the first floor of our hotel, complete with a balcony overlooking the seafront, this room never fails to deliver. Room 1 is ideal for those who just want the best for an intimate pre-wedding dinner or to celebrate a hallmark birthday with close family whilst enjoying their time indulging in everything our award-winning room has to offer.

Cocktail 15 PAX
Sit-Down 10 PAX

Please contact our Functions Coordinator at largsfunctions@deangroup.com.au for Room Hire charges

* ALL FEES & CAPACITIES ARE SUBJECT TO CHANGE.

* Minimum spends may apply depending on day & time the area is booked

PLATTERS

House Made Dips fresh bread & crudites (GFO)	\$65
Antipasto Chef's selection of sliced cured meats, pickled & marinated vegetables, house baked focaccia, olives & marinated cheese (GFO)	\$95
Pan Con Tomate cuca anchovy (25pcs) (DF)	\$90
Gnocco Fritto mortadella, ricotta, chilli crisp (25pcs)	\$100
Cured Salmon Crostini pickled onion, crispy capers, gribiche (25pcs) (DF)	\$110
Red Onion Marmalade & Mushroom Tartlet whipped feta, chives (25pcs)	\$100
Wedges with sweet chilli & sour cream (V)	\$45
Chips with tomato sauce & aioli (V, GF, DF)	\$45
Savoury Pastry Selection pies, pasties, sausage rolls (36pc)	\$80
Saffron & Pea Arancini Napoli, shaved parmesan (25pc)	\$80
Spring Rolls, Samosas & Dim Sims soy & sweet chilli sauce	\$80
Salt & Pepper Squid with aioli (DF)	\$80
Roast Pork Belly or Salt & Pepper Tofu Bao Buns coriander, pickles, spring onion, sriracha mayo (20pcs)	\$110
Steamed Vegetable Gyoza soy, chilli crisp, spring onion (30pc) (DF)	\$80
Cheeseburger Sliders brisket patty, American cheese, pickle, onion, special sauce (20pcs)	\$110
Pulled Pork Sliders coleslaw, chipotle mayo, pickles, smoky BBQ sauce (20pcs)	\$110
Satay Chicken Skewers peanut sauce, fresh lime, coriander (25pcs) (GFO)	\$95
Greek Lemon & Oregano Lamb Skewers tzatziki (20pcs) (GF)	\$120
Katsu Chicken Sliders crumbed chicken breast, wombok slaw, kewpie mayo, tonkatsu sauce (20pcs)	\$110
Southern Fried Popcorn Chicken or Cauliflower sriracha maple butter (DFO)	\$80
House Made Focaccia with assorted fillings (Chef's Selection) (min 40pax)	\$16pp

PIZZA SLABS (V, VGO) \$75

Vegetarian/Vegan
 Pepperoni
 Hawaiian
 Margherita
 Supreme
 Gluten Free Base - Additional \$10

**PLATTERS MUST BE ORDERED
 14 DAYS PRIOR TO THE EVENT**

V = Vegetarian | GF = Gluten Free
 GFO = Gluten Free Option
 DF = Dairy Free | DFO = Dairy Free Option



FUNCTION MENU OPTIONS

COCKTAIL

House Made Dips fresh bread & crudites

Antipasto Chef's selection of sliced cured meats, pickled & marinated vegetables, house baked focaccia, olives & marinated cheese

Pan Con Tomate cuca anchovy

Gnocco Fritto mortadella, ricotta, chilli crisp

Cured Salmon Crostini pickled onion, crispy capers, gribiche

Red Onion Marmalade & Mushroom Tartlet whipped feta, chives

Wedges with sweet chilli & sour cream

Chips with tomato sauce & aioli

Savoury Pastry Selection pies, pasties, sausage rolls

Saffron & Pea Arancini Napoli, shaved parmesan

Spring Rolls, Samosas & Dim Sims soy & sweet chilli sauce

Roast Pork Belly or Salt & Pepper Tofu Bao Buns coriander, pickles, spring onion, sriracha mayo

Steamed Vegetable Gyoza soy, chilli crisp, spring onion

Cheeseburger Sliders brisket patty, American cheese, pickle, onion, special sauce

Pulled Pork Sliders coleslaw, chipotle mayo, pickles, smoky BBQ sauce

Satay Chicken Skewers peanut sauce, fresh lime, coriander

Greek Lemon & Oregano Lamb Skewers tzatziki

Katsu Chicken Sliders crumbed chicken breast, wombok slaw, kewpie mayo, tonkatsu sauce

Southern Fried Popcorn Chicken or Cauliflower sriracha maple butter

House Made Focaccia with assorted fillings (Chef's Selection)

PIZZA SLABS (V, VGO)

Vegetarian/Vegan

Pepperoni

Hawaiian

Margherita

Supreme

Gluten Free Base - Additional \$10

COCKTAIL MENU

GROUPS OF 60+

CHOICE OF 4 SELECTIONS \$30pp

CHOICE OF 6 SELECTIONS \$40pp

CHOICE OF 8 SELECTIONS \$50pp

Hot catering available until 9pm



FUNCTION MENU OPTIONS

WEDDING SET MENU

SHARED STARTERS

Antipasto Chef's Selection of cured meats, pickled & chargrilled vegetables, olives, marinated feta and smoked salmon

Trio of Dips with house-made focaccia & flat breads

INDIVIDUAL ENTREES

Salt & Pepper Squid with rocket & confit chilli salad, lemon & aioli

Bresaola with parmigiano Reggiano, rocket leaves, pinenuts, salsa verde

Crispy Pork Belly granny smith apple salad, black pepper caramel

Oxheart Tomato & Fior Di Latte Caprese Salad basil oil

Smoked Salmon buttermilk, dill, red onion, crispy capers, yarra valley salmon roe

MAIN COURSES

Panko Crumbed Market Fish salad, chips, tartare & lemon

Chargrilled Eye Fillet burnt butter bearnaise, asparagus, gratin dauphinoise, jus +\$5pp

Roast Lamb Rump smashed sweet potatoes, broccolini, red wine jus

Chargrilled Porterhouse fried potatoes, paprika salt, blistered cherry tomatoes, chimichurri

Braised Lamb Shank soft polenta, gremolata crumbs

Crispy Pork Belly chargrilled pineapple salad, peanut sauce, chilli jam dressing

Roast Chicken Breast mashed potatoes, wilted greens, porcini & marsala sauce

Wood Roasted Cauliflower tahini cream, dukkah, pomegranates, crispy curry leaves, fermented chilli butter

Roast Salmon Fillet n'duja romesco, fregola, currant, pinenuts & rocket salad, herb oil

DESSERTS

Lemon Curd Tart double cream, raspberries

Sticky Date Pudding toffee sauce, vanilla ice cream

Vegan Chocolate Mousse Dome strawberry coulis

Shared Cheese Plate chef's selection

CUSTOM GRAZING TABLES

Cured meats, cheeses, crackers, pickles, biscuits, fruit, sweets, dips, crudites and a variety of sweet and savoury nibbles
Premium seafood and cheese options available
Starting from \$1500



FUNCTION MENU OPTIONS

SET MENU PRICING

Shared entrée + 1 main	\$50pp
Shared entrée + choice of 2 mains	\$54pp
1 entrée or dessert + choice of 2 mains	\$58
Choice of 2 entrees or desserts + choice of 2 mains	\$62
Shared entrée + choice of 2 mains + 1 dessert	\$70
Choice of 2 entrees + choice of 2 mains + choice of 2 desserts	\$75
Choice of 2 entrees + choice of 3 mains + choice of 2 desserts	\$82
Shared starters + choice of 2 entrees + choice of 3 mains + choice of 2 desserts	\$95
House-made focaccia included in this selection	
Alternate drop option available upon request \$3pp discount	

MENU EXTRAS

Individual plates served with berry coulis and double cream	\$5pp
Cake platters (for cocktail events)	\$3pp
Cakeage requires 7 days notice	

CHILDREN'S WEDDING MENU

Main Course + Ice-Cream	\$25pp
Bread	
House Baked Focaccia with Butter	\$2pp

FUNCTION INFORMATION/EXTRAS

Chair Sashes	\$4pp
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FUNCTION INCLUSIONS

White linen tablecloths and white linen napkins will be included in the setup of all private functions
Personalized food & bar menus will be included free of charge
Morning/Breakfast functions available upon request

DIETARY REQUIREMENTS

Dietaries must be notified 14 days prior to the event to ensure catering is suitable
Please note, hot catering is available until 9pm

FUNCTION MENU OPTIONS

A LA CARTE SET MENUS

2 COURSE \$48PP GROUPS OF 30+

TO START

Charcuterie Board with sliced cured meats, house baked rosemary & garlic focaccia, pickled & marinated vegetables

MAINS

Chicken Breast buttery mashed potatoes, sautéed broccolini & jus (GF)

Wood Roasted Cauliflower tahini yoghurt, dukkah, pomegranates & fermented chilli butter (V, VGO, GF)

Chicken Schnitzel chips, salad & plain gravy

Salt & Pepper Squid chips, salad & aioli

Largs Burger brisket & chuck patty, special sauce, American cheese, cos & pickles on a Turkish bun

Char-Grilled Lamb Rump chickpea hummus, persian cucumber salad, pomegranate, char-grilled ciabatta (GFO, DF)

Fish & Chips beer battered hake, chips, salad & tartare (GFO)

Beef, Bacon & Dark Ale Pie chips, salad, tomato relish

Salty Pig Pizza sopressa, bacon, pepperoni, ham, smoky bourbon BBQ sauce, mozzarella & red onion

Vegetarian slow roasted tomato, confit mushroom, red onion, olives, basil, sticky balsamic (V, VGO)

3 COURSE \$58PP GROUPS OF 30+

TO START

Charcuterie Board with sliced cured meats, house baked rosemary & garlic focaccia, pickled & marinated vegetables

MAINS

Chicken Breast buttery mashed potatoes, sautéed broccolini & jus (GF)

Wood Roasted Cauliflower tahini yoghurt, dukkah, pomegranates & fermented chilli butter (V, VGO, GF)

Chicken Schnitzel chips, salad & plain gravy

Salt & Pepper Squid chips, salad & aioli

Largs Burger brisket & chuck patty, special sauce, American cheese, cos & pickles on a Turkish bun

Char-Grilled Lamb Rump chickpea hummus, persian cucumber salad, pomegranate, char-grilled ciabatta (GFO, DF)

Fish & Chips beer battered hake, chips, salad & tartare (GFO)

Beef, Bacon & Dark Ale Pie chips, salad, tomato relish

Salty Pig Pizza sopressa, bacon, pepperoni, ham smoky bourbon BBQ sauce, mozzarella & red onion

Vegetarian slow roasted tomato, confit mushroom, red onion, olives, basil, sticky balsamic (V, VGO)

DESSERT

Sticky Date Pudding with toffee sauce & double cream

Menu subject to change to correlate with current menu



Beverage Packages

LARGS HOUSE PACKAGE

All Tap Beer & Cider

Bottled Wine - Including Woodbrook Farm Sauvignon Blanc, Sparkling Brut, Shiraz & Jewel River Moscato

Soft Drink & Juice

Espresso Coffee & Tea

3 Hours = \$50.00 Per Person
4 Hours = \$55.00 Per Person
5 Hours = \$60.00 Per Person
*Additional Hour Or Part Thereof \$5 Per Person
Under 18's Up To 5 Hours = \$25 Per Person

EXCLUSIVE PACKAGE

All Tap Beer & Cider

Bottled Wine - Including Mother's Milk Shiraz, Lobethal Road Sauvignon Blanc, Hentley Farm Sparkling & Jewel River Moscato

Soft Drink & Juice

Espresso Coffee & Tea

3 Hours = \$60.00 Per Person
4 Hours = \$70.00 Per Person
5 Hours = \$80.00 Per Person
*Additional Hour Or Part Thereof \$10 Per Person
Under 18's Up To 5 Hours = \$25 Per Person

BAR TAB AVAILABLE UPON REQUEST

Tailored to suit your requirements and budget.

DIRECT SUPPLIERS

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.

Feel free to browse our direct supplier list.

CELEBRANTS

Forevermore	Jenny Sciancalepore	0421 416 446	jenny.forevermore@gmail.com
Amanda Marriage Celebrant	Amanda Schenk	0403 237 083	ceremonies@amanda.net.au
Annette Perryman Celebrant	Annette Perryman	0418 802 570	contact@annetteperryman.com.au

PHOTOGRAPHERS

Photography by Linda	Linda Baldock	0432 251 901	lindabaldock06@gmail.com
Photography by Sarah D	Sarah Darbyshire	0426 875 007	photobysarahd@gmail.com
Jennifer Garcia Photography	Jennifer Garcia	0404 914 215	jenngaro@gmail.com
Tianie Caruso Photography	Tianie Pendini	0409 804 441	tianiecaruso@hotmail.com

FLORISTS & DECORATIONS

Floyd and Frankie	Mel	0400 573 925	mel@floydandfrankie.com
Semaphore Flowers		08 8449 1244	
Mr & Mrs Van	Lauren Van Tenac	0421 597 107	info@mrandsmrsvan.com.au

CAKES

Urban Whisk Cakery	Candice Arnesen		www.theurbanwhiskcakery.com urbanwhiskcakery@outlook.com
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ENTERTAINMENT

Disco City Sounds	Shannon Welk	0404 040 398	shannon@discocitysounds.com.au
In The Booth		1300 026 684	boothme@inthebooth.com.au www.inthebooth.com.au





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 14 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 0.75% (including GST) for MasterCard or Visa and 2% (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 15% 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 12pm and 5pm lunch bookings, 6pm and 11pm 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 damages sustained to the Hotel by the client, the client's guests, invitees or other persons attending the function charged at a minimum fee of \$150. 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.

Hotel Management will not tolerate any unruly behaviour by the client, the client's guests, invitees or other persons attending the function. Management has the right to conclude the function early if any persons are judged to have showed any type of inappropriate behaviour.

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 scatters, glitter or 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 12pm - 5pm DINNER 6pm - 11pm

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 / / CCV..... 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