



LARGS PIER



198 ESPLANADE, LARGS BAY 5016 SA | 08 8449 5666 | LARGSFUNCTIONS@DEANGROUP.COM.AU



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.

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FUNCTION SPACES



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	\$2000 (minimum spend applies)
Cocktail	175 pax
Sit Down	80-100 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 applies)
Cocktail	50 pax
Sit Down	40 pax



LARGS PIER



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 applies)
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	\$500 (minimum spend applies)
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. Note that fee's, capacities are subject to change.



PLATTERS

Seafood Platter spencer gulf prawns, shark bay scallops, crayfish, natural oysters & fish crudo with lemon, lime, pickles & condiments (gf, m)	\$POA
House-made Dips dukkah, fresh bread, crudites (v, vgo)	\$75
Natural Oysters with lemon, sea salt & mignonette (doz) (a)	\$52
Antipasto chef's selection of sliced cured meats, grilled & pickle vegetables, marinated feta, olives, frittata, focaccia	\$120
Cured Salmon crostini, gribiche, pickled onion, crispy capers, dill (25pc) (a)	\$115
Potato Wedges with sweet chilli & sour cream	\$50
Chips with tomato sauce & aioli	\$50
Savoury Pastry Selection pies, pasties & sausage rolls with tomato sauce (38pc)	\$85
Swiss Brown Mushroom, Truffle & Parmesan Arancini truffle aioli (25pc) (v)	\$85
Spring Rolls, Samosas & Dim Sims with soy & sweet chilli (v)	\$85
Salt & Pepper Squid with lemon & aioli (df, i)	\$85
Satay Chicken Skewers peanut sauce, fresh lime, coriander (25pc) (gf, df)	\$100
Buffalo Popcorn Chicken blue cheese sauce, celery	\$90
Red Onion & Marmalade Tartlet whipped feta, chives (25pc) (v)	\$100
Baby Baked Potatoes onion slaw, horseradish, crispy bacon (25pc) (gf, vo)	\$100
Tiger Prawn Toast chilli crisp, pickled cucumber, Asian herbs (20pc) (a)	\$100
Bao Bun with coriander, pickles, spring onion, peanuts & sriracha mayo (20pc)	\$130
• Crispy Pork Belly	
• Chargrilled Lemongrass Chicken	
• Salt & Pepper Tofu (v)	
Brioche Sliders (20pc)	\$120
• Chuck & brisket patty, special sauce, ketchup, mustard, dill pickle	
• Katsu crumbed chicken breast, kewpie mayo, tonkatsu sauce, wombok slaw, chives	
• Roast mushroom, whipped feta, avocado, caramelised onion (v)	
Pizza Slabs	\$80
Vegetarian/Vegan (v, vgo) Pepperoni Margherita Supreme Hawaiian	

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WEDDING COCKTAIL - GROUPS OF 60+ ONLY

Natural Oysters with lemon, sea salt & mignonette (a)
Cured Salmon crostini, gribiche, pickled onion, crispy capers, dill (a)
Swiss Brown Mushroom, Truffle & Parmesan Arancini truffle aioli (v)
Tiger Prawn Toast chilli crisp, pickled cucumber, Asian herbs (a)
Red Onion & Marmalade Tartlet whipped feta, chives (v)
Whipped Bottarga toasted brioche
Baby Baked Potatoes onion slaw, horseradish, crispy bacon (gf, vo)
Wood Roasted Shark Bay Scallop XO (gf, a)
Satay Chicken Skewers peanut sauce, fresh lime, coriander (gf, df)
Nori Crisp toasted sesame kewpie, kingfish & avocado crudo (gf, df, a)
Beef Tartare Crostini fermented chilli, cured egg yolk
Chorizo Croquette romesco
Prosciutto Finger rocket, dried cherry tomato, balsamic
Chorizo Croquette romesco
White Anchovy guindilla & green olive gilda (gf, df, i)
Chicken Skin Crisp whipped ricotta, lemon, thyme (gf)

3 selections \$33pp / extra selection \$10pp / Min of 60pax

Custom Grazing Tables - \$POA from \$2000

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WEDDING SET MENU

Shared Starters

Antipasto Chefs selection of cured meats, pickled & chargrilled vegetables, olives, marinated feta, house made dips, house made focaccia

Seafood Platter spencer gulf prawns, shark bay scallops, crayfish, natural oysters, yarra valley salmon roe & fish crudo with lemon, lime, pickles & condiments (m)

Bread

House made rosemary & garlic focaccia \$3pp

Entree

Salt & Pepper Squid rocket & shallot salad, lemon, aioli (df, i)

Crispy Roast Pork Belly miso caramelised pear

Charred Wagyu Beef Skewer chimichurri, pickled shallot (gf,df)

Pumpkin Felfel tabbouleh, tahini cream, pickled chilli (v,vgo,df)

Kingfish Crudo nori, puffed rice, ponzu, avocado, chives, roast sesame kewpie (gf, df, a)

Gin Cured Salmon gribiche, pickled shallots, smoked salmon roe, fried capers, rye crisp (gfo, a)

Baked Half Shell Scallop crushed potato, lemon, cured chorizo (gf, a)

Main

Panko Crumbed Fresh Local Market Fish chips, salad, tartare, lemon (a)

Roast Prime Rib roast vegetables, broccolini, jus, horseradish cream, Yorkshire pudding (gfo)

Sichuan Spiced Lamb Shoulder pickled cucumber, sesame, kohlrabi puree (gf, df)

Pork Belly Porchetta salsa verde, potatoes with confit garlic & roast peppers (gf)

Sous Vide Lamb Rump village salad, tzatziki, flatbread, pickles (gfo)

Wood Roasted Cauliflower hommus, fermented chilli butter, dukkah, pomegranate, curry leaf (v, vgo, gf, df)

Chargrilled Scotch Fillet red wine jus, café de paris butter, shoestring fries

Wood Roasted Sugarloaf Cabbage fermented chilli honey, whipped ricotta, lemon myrtle oil, pine nuts (v,gf)

Confit Duck Leg braised puy lentils, pork sausage, cavalo nero, orange zest

Pan Roasted Barramundi finger lime beurre blanc, chive oil, wilted greens (gf, a)

Roast Chicken Breast buttery mashed potatoes, broccolini, jus (gf)

Prosciutto Wrapped Eye Fillet gratin dauphinoise, hot mustard bearnaise, asparagus, jus (gf)

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WEDDING SET MENU

Dessert

Sticky Date Pudding toffee sauce, double cream (v)

Pistachio & White Chocolate Tart kataifi, fresh berries (v)

Miso Chocolate Brownie burnt white chocolate sauce, fresh berries (v)

Vegan Coconut Pannacotta berry compote, dark chocolate (gf, vg)

Shared Cheese Plate chefs selection with quince paste, green apple, lavosh, muscatels (v)

Sides - Add \$5pp

Garden Salad olives & fetta, red wine vinaigrette (v, vgo, gf)

Roast Potatoes with rosemary & sea salt (gf, df)

Chips with aioli

Baby Cos Salad buttermilk dressing, grana padano (gf)

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 \$2000

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WEDDING SET MENU PRICING

Shared starter + choice of 2 mains + 1 dessert	\$80
Shared starter + 1 entrée + choice of 2 mains	\$80
1 entree + choice of 2 mains + 1 dessert	\$88
Shared starters + choice of 2 entrees + choice of 2 mains + choice of 2 desserts	\$100
Seafood platter & shared starters + choice of 2 entrée + choice of 2 mains + choice of 2 desserts + house made focaccia + sides	\$POA

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

FUNCTION INFORMATION/EXTRAS

- Chair Sashes \$4pp

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

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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 (i)

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

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

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 (i)

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

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

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

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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.

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SENIORS SET MENUS

Available Monday – Friday Lunch | Not available November 2026–January 2027 | 2 course \$40/ 3 course \$50

Entrée

House made soup of the day, dinner rolls

Main

Beer battered fish & chips, tartare, lemon (i)

Lamb shank braised with tomatoes and vegetables, buttery mashed potatoes (gfo)

Caesar salad with shaved parmesan, baby cos, croutons, anchovies, crispy bacon & soft boiled egg (gfo)

Dessert

Sticky date pudding, toffee sauce, double cream (v)

SENIORS CHRISTMAS MENU

Available Monday – Friday Lunch in November–December | 2 course \$44/ 3 course \$55

Entrée

House made soup of the day, dinner rolls

Main

Beer battered fish & chips, tartare, lemon (i)

Roast turkey, roast root vegetables, broccolini, cranberry sauce, gravy

Dessert

Christmas pudding, vanilla icecream, brandy anglaise (v)

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TERMS & 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

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.

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TERMS & CONDITIONS

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.

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BOOKING FORM

FUNCTION DETAILS

Event Title (for signs/menus)

Day of Function **Date** ____/____/____ **Start/Finish Time**

No. of Guests **Function Space**

Please Circle: Lunch 12pm-5pm Dinner 12pm-5pm

Deposit Method (please circle) **Visa / MasterCard / Amex / Diners / Eftpos / Cash / Bank Cheque**

Credit Card Details:

Name on Card **Card Expiry** ____/____/____

Card Number **Card CVC**

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)

Contact Name

Billing Address

Phone

Mobile

Email Address

OFFICE USE ONLY

Received By

Signature **Date**

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