

FUNCTION PACKAGES



We aim to please, so just tell us what you need and we'll do our very best to accommodate you.

Food on the Table 2 Chief St, Hindmarsh

T: 0418 666 622 E: events@foodonthetable.org.au www.foodonthetable.org.au





FOR ANY OCCASION

Thank you for enquiring about Functions at our fabulous Grand Hall, dedicated to providing a fantastic place for your next big event.

Food on the Table offers a bright locally-focused menu with an array of delicious options to be enjoyed onsite, or catering delivered directly to your event elsewhere, just tell us what you need!

We host loads of events; from 21st's, 50th's and other milestone birthdays, weddings, corporate meetings and functions, workshops, children's parties, cocktail parties, launch parties, baby showers and any more!

And the big bonus is that when you support us at Food on the Table, we then directly 'pay it forward' to assist the less fortunate in our community in a variety of different ways. This includes providing meals to people experiencing homeless, as well as providing hospitality training opportunities to give people a leg up.

In our gorgeous newly renovated venue, we can seat/stand up to 300 people comfortably in any configuration. Our stunning Grand Hall is also fully fitted with high quality AV facilities so you can put on a slideshow or video, or put on your favourite playlist - perfect for any occasion. Additional AV/TV facilities, large screen, whiteboard, and print and copy facilities are also available.

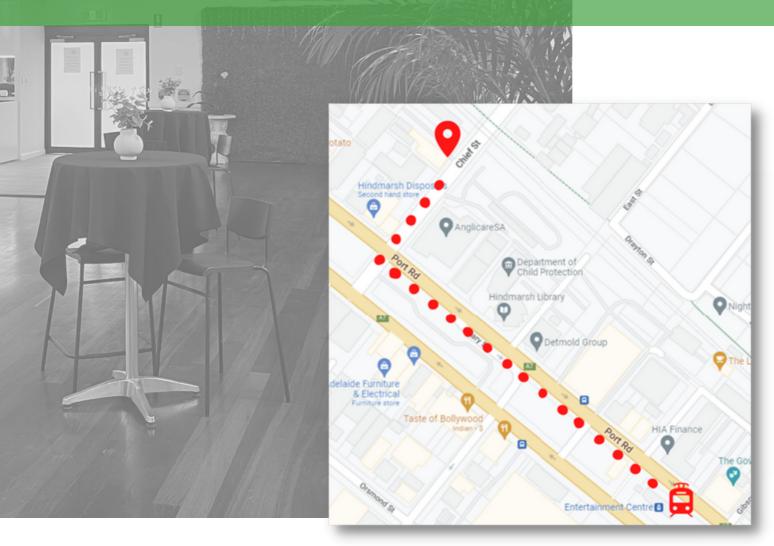
We are happy to try and be flexible with our packages, so please do not hesitate to contact us with any enquiries, as we would love to host your next function!





LOCATION 2 Chief St, Hindmarsh

Plenty of car parking spaces available on-site and close to public transport – free travel via tram from the Adelaide CBD to the Entertainment Centre, just minutes from us!



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VENUE SPECS

With a fully catered function tailored to your needs, fully licensed and with delicious food, get in early to secure your spot! We'd love to work with you to make your function fabulous while you relax and enjoy!

Our Venue at 2 Chief St, Hindmarsh, features;

- Grand hall with a seated capacity of up to 250 guests, and even more cocktail/theatre style
- Theatre stage available
- Full TV/AV facilities available, sound, big screen etc.
- Plenty of car parking spaces available on-site
- Close to public transport free travel via tram from the Adelaide CBD stopping at the Entertainment Centre just minutes from us!
- Ability to self-cater for your event paying just venue hire charges
- Or Full in-house catering service
- Fully licensed/serviced bar including beer, wine, and spirits
- Fabulous friendly service, available day and night (7 days) by appointment, subject to availability
- All profits from your function go directly back into our charity to help us help others! This includes making and distributing thousands of meals each week to those doing it tough right now, including those experiencing homelessness - what's not to love!?
- Plus much more just ask us!

If you are interested in having your function with us, please send us a message, email events@foodonthetable.org.au or give us a call on 0418 666 622 to discuss or reserve your function with a booking!





HIRE ONLY

MON-THURS - HIRE ONLY \$750 FRI-SUN - HIRE ONLY \$1500 1X BAR STAFF (WITH DRINKS PACKAGE) INCLUDED

EVENT SETUP, PACK UP AND CLEANING IS THE CLIENT'S RESPONSIBILITY, ELSE SUBJECT TO ADDITIONAL CHARGES.

EXTERNAL CATERING IS ALLOWED, HOWEVER, IF OUR KITCHEN FACILITIES ARE REQUIRED, PLEASE DISCUSS WITH THE FUNCTIONS MANAGER AND CHARGES MAY APPLY.

THE HIRE FEE IS TO BE PAID 100% IN ADVANCE.

Additional Services

1X SETUP/PACKUP SUPPORT STAFF POST-EVENT CLEANUP

\$60 PH MIN \$400



MINIMUM SPEND

A MINIMUM SPEND APPLIES FOR YOUR EVENT (ACROSS ALL FOOD AND BEVERAGES), WHICH THEN WAIVES ANY VENUE HIRE FEE.

FOR EVENING AND WEEKEND EVENTS THERE WILL BE AN ADDITIONAL SUPERVISOR CHARGE OF \$60PH.

MON-THURS - MINIMUM SPEND	\$2000
FRI-SUN - MINIMUM SPEND	\$3000
BASIC EVENT SETUP*	INCLUDED
POST-EVENT CLEANUP*	INCLUDED
BAR STAFF	INCLUDED
WAITING STAFF	INCLUDED

*ADDITIONAL CHARGES MAY APPLY

LET US DO THE WORK SO YOU CAN SIT BACK (OR DANCE) AND ENJOY!



BREAKFAST PACKAGES

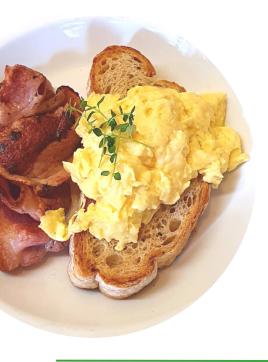
Continental \$24 pp

Includes:

- Fruit Platter
- Muesli (GF by req), Ham & Cheese Croissants, Bacon & Egg Rolls (served assorted unless individual pre-orders received in advance)
- · Orange Juice and Apple Juice
- Hot beverage

Note: Dietary requirements can be met upon request in advance





Cooked Breakfast \$28 pp

Includes:

- Traditional Breakfast scrambled eggs, bacon, spinach, mushroom, with sourdough toast
- Orange Juice and Apple Juice
- Hot beverage
- Plus optional Fruit Platter (+\$5pp)

Note: Dietary requirements can be met upon request in advance



MORNING & AFTERNOON TEA

Platters



Fruit Platter: \$7pp

Delicious Seasonal Fresh Fruit (Vegan & Gluten Free)

Sweet Platter: \$8pp

Assorted selection of pastries, biscuits and muffins (Vegetarian)

Savoury Platter: \$9pp

- Mini Savoury Danishes & Mini Quiches
- House made dips, veggie sticks & pita bread +\$3pp
 (Vegan & Gluten Free available by request)

Choice of any two platters: \$14pp

Add Orange Juice and Apple Juice jugs \$8ea



LUNCH PLATTER Packages

Sandwich and Wrap Platter: \$12pp

3 options of your choice, including:

- Pulled pork
- · Ham, Cheese & Tomato
- Pesto Chicken
- Garden Salad (VGN)
- Marinated Vegetables (VGN)

Note: Dietary requirements can be met upon request in advance

Quiche & Frittata Platter: \$12pp

- · Quiche Lorraine
- Spinach & Tomato Quiche (Vegetarian)
- Vegetable Fritatta (Vegetarian, GF)

Hot Bites Platters: \$30

- Cocktail Samosas (approx. 20-25 pieces)
- Cocktail Spring Rolls (VGN) (approx. 20–25 pieces)
- Cocktail Sausage Rolls (approx. 20 pieces)
- Dumplings (VGN by request) (approx. 20-25 pieces)
- Pumpkin or Mushroom Arancini (approx. 15 pieces) (GF or VGN option +\$10)

Salads: (serves 6) \$45

- Pumpkin Chickpea and Baby Spinach Salad (GF & VGN)
- Lentil and Tomato Salad (GF & VGN)
- Couscous with Roast Vegetables (VGN)
- Greek Salad (GF, VGN by request no cheese)
- Garden Salad (GF & VGN)
- Chicken Caesar Salad









ANTIPASTO & CHEESE Platters

Antipasto Platter:

(Serves 5-6) \$50

Selection of cured meats

House-made Dips with pita bread

Marinated vegetables

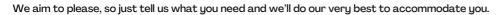
Cheese Platter:

(Serves 5-6) \$50

Selection of cheeses and crackers, dried fruit and accompaniments









- COCKTAIL - COCKTAIL - Canape - MENU

Please note: Minimum order is for 30pax - final guest numbers must be locked in 72 hours prior to the event.

Mini:

- Cocktail Spring Roll (VGN) with Sweet Chilli
 Dipping Sauce \$1pp
- Cocktail Samosa (V) with Sweet Chilli
 Dipping Sauce \$1pp
- Mini Sausage Roll with Tomato Chutney\$1pp

Regular:

- Traditional Pork, Prawn, Chicken or Vegetable (VGN) Dumplings with a Sweet Soy Sauce \$1.5pp
- Sushi (VGN available, GF available) with Soy
 Dipping Sauce \$2pp
- Frittata Slice with Beetroot Confit (V, GF)
 \$2pp
- Pizza Squares (VGN available, GF available)
 \$2pp
- Arancini Ball Mushroom or Pumpkin & Parmesan (V) with Aioli \$2pp (or \$2.5pp GF/VGN)
- Italian Meatball with Tomato Relish \$2.5pp
- Crumbed Prawn with a homemade
 Seafood Sauce \$2.5pp
- Smoked Salmon Tartlet with Cream
 Cheese and Dill Salsa Verde \$3pp

Large:

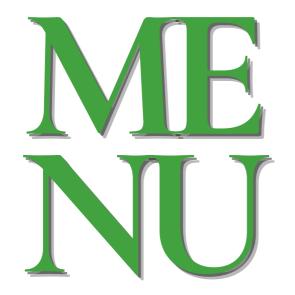
- Asian style Chicken Skewer \$4pp
- Greek Style Lamb Kofta with Mint Yoghurt
 Dipping Sauce \$4pp
- Prosciutto, Bocconcini & Tomato Skewer with Basil (GF) \$4pp
- · Crunchy Asian Style Beef Salad \$6pp
- Popcorn Shrimp Po'Boy with Chipotle Mayo\$6pp
- Lemongrass Chicken Banh Mi with a Housemade Sauce \$6pp
- Tofu Banh Mi with a House-made Sauce (VGN) \$6pp
- New York Cheeseburger Slider \$6pp
- Crunchy Chicken Slider with Slaw \$6pp

Sweets:

- Fudge Brownie Square with Ganache\$2.5pp
- Salted Caramel Tartlet \$2.5pp
- Lemon Curd & Raspberry Tartlets\$2.5pp
- Chocolate and Rum Truffle \$2.5pp
- Lemon Cheesecake Cups \$3pp
- Mini Dutch Chocolate Mousse cups \$3pp
- Pavlova Nest with Cream and Seasonal
 Fresh Fruit \$4pp

Pricing will be determined subject to canape selection, numbers and all other event info.





Set 2 Course Menu

1 x Entrée, 1 x Main **\$45** 1 x Main, 1 x Dessert **\$50** 2 choices included, each additional choice **\$3** per course

Set 3 Course Menu

1 x Entrée, 1 x Main, 1 x Dessert **\$60** 2 choices included, each additional choice **\$3** per course

Service will be by alternate drop, unless a pre-order of all choices is received in advance of booking.

Entrees

- Pumpkin Soup
- · Arancini on a Rocket bed with Aioli
- Moroccan Lamb Stuffed Pepper
- · Haloumi and Roast Pumpkin Salad
- Mushroom or Pumpkin and Parmesan Risotto
- Potato Skins with Salsa Tomato Relish
- Bruschetta Bites with Basil and Parmesan
- Vegetable baked Frittata with Salad and a balsamic glaze

Desserts

- · Sticky Date Pudding with Butterscotch Sauce
- Dutch Chocolate Mousse Cups with Berries
- Pavlova Nest with Cream and Seasonal Fresh
 Fruit
- Panna Cotta with Seasonal Berries
- Fudge Brownie Square with Ganache
- Lemon Cheesecake Cups
- Vanilla Ice-cream with Chocolate Sauce and Crushed Peanuts
- Lemon Sorbet with Seasonal Berries

Mains

- Herb butter roast Chicken Maryland with grilled salad
- Roast Beef with Potatoes and Seasonal Vegetables
- Lasagne (V available) with Bechamel Sauce and Salad
- Gnocchi or Fettucine with a choice of Bolognese, napolitana or carbonara sauce

- Eggplant Moussaka
- Mushroom or Pumpkin and Parmesan Risotto
- Vegetable baked Frittata with Salad and a balsamic glaze
- Green Chicken, Red Beef or Vegetable
 Coconut Curry with Rice and Papadums
- Beef/Chicken/Veggie Burger with Hot Chips
- Salmon with Seasonal Vegetables

PLEASE NOTE:

Many options can be altered for dietary requirements too, just ask!

Total pricing will be determined subject to meal selection, numbers and all other event info.



Drinks List

BYO BEVERAGES (ALCOHOLIC OR NON-ALCOHOLIC) ARE NOT PERMITTED. OUR STANDARD DRINKS MENU BELOW WILL BE AVAILABLE AND SERVED BY OUR BAR STAFF.

THE EXACT RANGE OF LABELS ON OFFER VARIES AT TIMES ACCORDING TO AVAILABILITY ETC, BUT BELOW IS REPRESENTATIVE OF WHAT YOU CAN EXPECT. ALTERNATIVE LABELS (INCLUDING NON-ALCOHOLIC) CAN BE DISCUSSED.

Beers/Ciders

Coopers Pale, Heineken, Heineken Mid, Somersby Apple or Pear Cider

Red Wines

Annies Lane Cab Merlot, Penfolds Koonunga Hill Cab Sauv, Penfolds Koonunga Hill Shiraz

White Wines

Annie's Lane Riesling, Oyster Bay Sauv Blanc, Annie's Lane Chardonnay

Sparkling Wines

Brown Brothers Moscato, Grant Burge

Spirits

Smirnoff Vodka, Tanqueray Gin, Johnny Walker Scotch, Jim Beam Bourbon

Soft Drinks

Coke, Coke No Sugar, Fanta, Lemonade, Lemon Squash, Sparkling Water

Drink Packages

Premium

2 HOURS \$24PP ADDITIONAL HOUR +\$7.5PP

ADD SPIRITS +\$2PP

INCLUDES THE FULL ALCOHOLIC DRINKS AND SOFT DRINKS RANGE SERVED BY OUR BAR STAFF; WITH THE EXCEPTION OF SPIRITS UNLESS ADDED AT THE SPECIFIED ADDITIONAL COST.

BYO

THERE IS NO CHARGE FOR BYO DRINKS WHEN PURCHASING A PREMIUM DRINKS PACKAGE!

Cocktails

COCKTAILS AND ADDITIONAL ALTERNATIVE DRINKS MAY BE DISCUSSED WITH THE FUNCTION MANAGER. COCKTAILS START FROM \$15 AND A MINIMUM QUANTITY WILL APPLY.

Drink Packages

Hot Beverages

TEA PACKAGE

SELF-SERVE HOT WATER URN WITH A \$6PP

SELECTION OF TEAS (ENGLIGH BREAKFAST,

PEPPERMINT, GREEN TEA AND EARL GREY)

ADD INSTANT COFFEE +\$1PP

BARISTA MADE COFFEE (3 HOURS): \$10PP

LATTE, FLAT WHITE, LONG BLACK,

CAPPUCCINO, MOCHA, CHAI LATTE



EXTERNAL Catering

Enjoy all of our catering options for your next external event!

Whether it's catering for your next meeting, big work function, or just a catch up at home with family and friends, let our fabulous team work to provide everything you need!

Pricing depends on your exact requirements, however our minimum spend is just \$250 plus additional costs (i.e. delivery, staffing, etc. where required.) Remember - all proceeds go directly towards our Soup Kitchen to make and distribute food for those who need it most in our community, including those experiencing homelessness... what's not to love!?

Just let us know what style of event you are thinking about, your desired selection of food choices from our catering menu, any other requirements or queries you may have, and we will then provide you with a quote.





FUNCTION SPACE

The Grand Hall





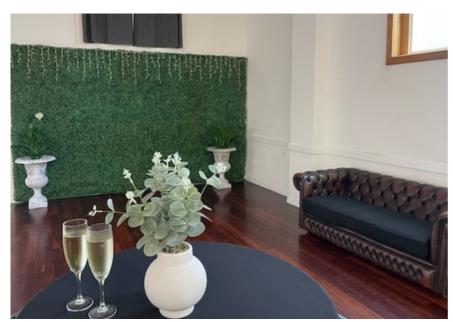






FUNCTION SPACE

The Grand Hall















Donations

HELP US TO ENSURE "NO ONE GOES HUNGRY"

THANK YOU for your support, it is much appreciated and makes a big difference!



Food on the Table is a registered charity and we enjoy full Deductible Gift Recipient (DGR) status, meaning any donations you make to us are fully tax deductible, thank you!

So if you can support us by making a donation we would be most appreciative.

If so, just email us the details of your payment/remittance, to mike@foodonthetable.org.au so we can then send you a fully deductible tax invoice.

Alternatively, if you are attending a function at our venue, you can make a donation on the day/night of the function you are attending, either by card/eftpos (in which case we will get your email address to send you an invoice), or if you prefer by cash into a donation box we will have there on the day/night.

If you choose to put something in the donations box and would like an invoice sent to you, can you please also include your name and email in the envelope along with your donation, thank you so much!

PLEASE MAKE YOUR DONATION TO:

FOOD ON THE TABLE BSB 633 000 ACC 161 439 591



About Us



Why are we here?

Food on the Table is a 100% profit for purpose community space and functions/meetings space, providing food, support, and training opportunities for marginalised groups, including those experiencing homelessness. All profits generated service our mission. Our core vision for our humble venue is to be a place that in some way provides hope, support, love and inspiration to our community.

How we help

Our model is a little different from most venues, with our 100% 'not for profit' business model redefining "pay it forward", in order to support those less fortunate in our community. We operate a Soup Kitchen from the cafe which delivers tens of thousands of meals directly out to those in the community who are struggling for their next meal, and among others we supply these meals to several fabulous charitable organisations, including Hutt St Centre, Baptist Care, Puddle Jumpers, Vinnies and the Salvos just to name a few.

By having your function at our venue you directly help us to provide people in need with meals, as well as support our work in providing them with hospitality training opportunities, with a view to helping people find employment, across all aspects of Hospitality (think customer service/barista/food handling and food prep/cash handling etc).

What we offer

Our beautiful Grand Hall is available by arrangement for your next big function! We offer a complete catering service (including liquor license) for both events held here or elsewhere. We can offer our entire venue -The Grand Hall, including a stage, serviced bar, plenty of on-site car parks and can host up to 300 people in total. All functions are supported by all the necessary equipment, including TV/AV, a whiteboard, sound and printing facilities



ABN 74 622 595 706

TERMS & Conditions

Your deposit as agreed with the Event Coordinator must be received to confirm your reservation.

Your food and beverage selections are required to be locked in 7 days prior to the event unless your function is booked within this period, in which case they are required immediately please.

Any remaining bar tabs are non transferable or refundable.

Entertainment such as bands and DJs can be hired for your event. Please speak to your coordinator to discuss your requirements.

Food on the Table reserves the right to cancel any bookings in the event of un-secured payment, accidents or other unforeseen incidents such as force majeure.

For any additions, the final bill must be settled before your event concludes and guests leave the venue. We do not arrange payment post event invoices under any circumstances.

The hirer will be responsible for their guest's actions and will be liable for any damage that occurs as a result of your function.

Payment of your function deposit means the hirer agrees to these terms and conditions and the code of conduct for Food on the Table.

Food on the Table does not take responsibility for any items left in the area if unattended.

Food on the Table has zero tolerance towards violent or anti-social behaviour. Any instance of this may result in the termination of your function and or removal of your guests from the venue.

In accordance with Responsible Service of Alcohol Regulations, Food on the Table staff and/or volunteers have the right to discontinue service of alcohol to intoxicated persons without liability. Please nominate a responsible person in your party to act as a contact person for any issues that may arise during your function. We reserve the right to remove any guest that acts in a way that is contrary to our legal obligations at our managements absolute discretion.

No refunds will be considered when fewer guests previosuly confirmed attend the event.

All cancellations must be in writing and Food on the Table reserves the right to withhold your deposit. Food on the Table reserves the right to cancel a booking if: 1. The function may prejudice the reputation of the venue 2. The required monies have not been made by the due date.

You are welcome to bring in your own decorations. Decorations are accepted as long as there are no confetti products or damaging items such as dyed streamers, tape and tacs. Setup times to be organised with our Event Coordinator.

