

Welcome to the The Shores 'Celebrations' Package

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The Shores is one of the most popular venues in Adelaide to host a significant occasion offering

- Unique Ambience**
- Flexibility**
- Personalised Service**
- Professional Event & Function Staff**
- Superior Cuisine**

The Shores understands the importance and ethos of people coming together to celebrate with fine Food, Beverage and Company and we aspire to the adage that

“Food is the only art form that truly nourishes”

Our signature **'Platter Style'** of banquet service is always a resounding success; beautifully designed to create a celebration of food by providing guests with greater variety, portions, produce & flavours.

The style and choices are many and varied including **Cocktail** mode, or replacing a **Sit-Down Entrée** with our **Roaming Entrée** before Mains. Our Menu has been engineered for maximum 'mix and match' flexibility, allowing you to create the Ultimate Dining Experience.

The Shores is committed to providing you and your guests the 5 Star Quality of Cuisine, Environment & Service that has built our enviable **reputation**.

Our **Event Coordinators** are here to help indulge your every need. We look forward to ensuring your celebration is as exceptional as it deserves to be.

The creation of your event starts here. Enjoy!

The Shores Team

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Managing Director
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Event Manager
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COCKTAIL

Cold

Crispy Skin BBQ Duck Crepe with Spring Onion and Hoi Sin

Blue Cheese, Poached Pear and Walnut Tartlet

Char Grilled Asparagus wrapped in Prosciutto

Cured Salmon on Crouton with Dill Mayonnaise

Mediterranean Lamb Bites

Antipasto Platter (Chef's finest selection)

Duck Terrine on Melba toast garnished with Watercress

Assortment of Dips with Herb toasted Pita Bread

Rare Roasted Beef Fillet on Crouton with Tapenade and Wilted Endive

Tomato & Mushroom Bruschetta

Selection of Sushi (Seafood, Vegetarian & Chicken)

Seafood Mezze platter including Oysters, Marinated Octopus and Crumbed Whitebait

Freshly shucked Oysters with Lemon, Lime and Cracked Pepper

Hot

Fresh Fish Goujons with homemade Tartare Sauce

Deep-Fried Fish wrapped in Prosciutto with Spring Onion & Mushroom

Cajun Spiced Chicken on Lemongrass skewers

Homemade Savory Pastries (Meat and/or Vegetarian)

Native Savory Pastries with Bush Herb Relish (Meat and Vegetarian)

Crumbed Whitebait with Lemon & Lime

Baby Beef Balls with Spicy Chutney

Tempura Vegetables

Salt & Pepper Calamari with Lemon Mayonnaise

Gourmet Mini Pizzettes

Melted Bocconcini Cheese on toasted Olive Focaccia

Cajun Spiced Potato Wedges

Seafood Wonton with Sweet Chilli Sauce

Petit Fillet Mignons with Mustard Cream

Boxed Items - Boxed Items = 2 Items

Pasta with Napolitano Sauce served with fresh Parmesan and Basil

Green Chicken Curry served with Basmati Rice

Thai Noodle Salad served with Fresh Herbs and Greens

Sweet

Gourmet Cheese Platter:

Selection of Australia's finest including Waxed Hard, Blue and Soft White Mould accompanied with Wild Bush Quince Paste and Crisp Lavosh

Chocolate Fountain served with Fresh Strawberries and Marshmallows

Selection of Petit Fours

Wedding Cake portioned, garnished and served in a Bonbonniere Box

Price Per Person

(select 50% Hot items and 50% Cold items)

A) 8 Items - \$38

B) 10 Items - \$43

C) 12 Items - \$48

EXTRA VAGANZA

Cocktail Deluxe

Cold

Char Grilled Asparagus wrapped in Prosciutto
Cured Salmon on Crouton with Dill Mayonnaise
Antipasto Platter (Chef's finest selection)
Assortment of Dips with Herb toasted Pita Bread
Rare Roasted Beef Fillet on Crouton with Tapenade and Wilted Endive
Tomato & Mushroom Bruschetta
Seafood Mezze platter including Oysters, Marinated Octopus and Crumbed Whitebait

Hot

Cajun Spiced Chicken on Lemongrass skewers
Tempura Vegetables
Salt & Pepper Calamari with Lemon Mayonnaise
Melted Bocconcini Cheese on toasted Olive Focaccia
Petit Fillet Mignons with Mustard Cream

Sweet

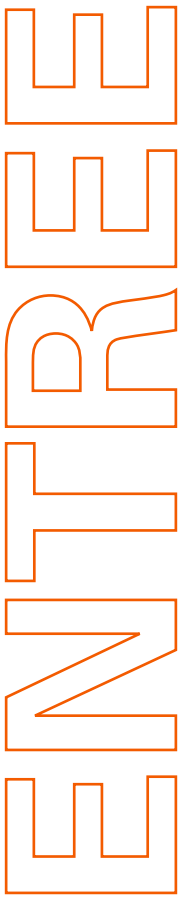
Gourmet Cheese Platter:

Selection of Australia's finest including Waxed Hard, Blue and Soft White Mould accompanied with Wild Bush Quince Paste and Crisp Lavosh

Chocolate Fountain served with Fresh Strawberries and Marshmallows

Price \$50 Per Person

(Min numbers 100pax)



Either

Plated Entrée served to the Table

OR

Roaming Entrée

(select 4 items [2 Hot / 2 Cold] from our Cocktail Menu served to your guests during pre dinner drinks.

Plated Entrée Menu

Cured Atlantic Salmon

with Apple & Caper Salad drizzled with Dill Dressing

BBQ Garlic and Lemon Prawn Skewer

served on Sushi with Wasabi Cream

Grilled Chicken & Avocado Salad

with Kipfler Potatoes and Sesame Dressing

Ravioli of Wild Mushroom and Chicken

with Truffled Asparagus Veloute and Shaved Parmesan

Ricotta & Spinach Cannelloni

with Napolitano Sauce and Shaved Parmesan

Seared Atlantic Salmon

with Tomato Salsa, Kipfler Potato Salad and Sesame Dressing

Pumpkin, Pinenut & Ricotta Cannelloni

with Napolitano Sauce and Shaved Parmesan

Blue Cheese & Cougette Tart

with Wilted Endives and Roast Almond Salad

Wild Mushroom Risotto

with Truffle Oil and Asparagus Spears

Trio of Gourmet Platters (per table):

Antipasto Platter (Chef's finest selection)
Asparagus with Shaved Parmesan and Truffle Oil
Caprese Salad (Bocconcini, Tomato, Basil and Extra Virgin Olive Oil)

Banquet Platters OR Individually Plated

Swordfish

roasted with Paprika, Spring Onion Colcannon and fresh Tomato Dressing

Whole Baked Port Lincoln King Fish

infused with Lemon and complimented with a Basil & Tomato blend (Platter style only)

Dill Crusted Atlantic Salmon

on Potato Rosti and Sauce Vierge

Prosciutto Wrapped Chicken Thigh*

oven-Roasted with Herb Tomato & Basil Pesto on a bed of fresh Rocket

Rolled Oven Baked Chicken

filled with fresh garden Herbs and Citrus stuffing, topped with Preserved Lemon & Parsley Salad on Potato & Spinach Gratin

Herb & Fetta Stuffed Chicken

with Potato, Spinach and Sun-Dried Tomato Gratin accompanied with Kalamata Salad

Roasted Chicken Rolled in Native Herbs

with a Coriander Salad and Gum Leaf Dressing

Roast Turkey*

on a Herb & Pine Nut stuffing with Citrus & fresh Herb garnish, Cranberry Sauce and Traditional Gravy

Roasted Eye Fillet of Beef

with Beetroot Puree, Potato Gratin and Rosemary Jus

Slow Oven Baked Porterhouse*

with Shallots, Double Smoked Bacon, Mushrooms and Green Peppercorn & Red Wine Sauce

Scotch Fillet Mignon

with Potato Mash, Wilted Greens and Grain Mustard demi-glaze

Charcoal Grilled Chermoula Lamb

served on Almond & Currant Couscous with Preserved Citrus & Coriander Salad

Roast Lamb Rump

with rich Tomato and Red Wine Sauce, Roast Vegetable & Spinach Pastry

Char Grilled Kangaroo

with Bush Dukka Rub on Sweet Potato, Ginger & Illawarra Plum Puree and Native Pepper Jus

Roasted Field Mushroom

stuffed with Fetta, Spinach, Citrus and Fresh Herbs, served with roast Vegetable Spinach Pastry with traditional Napolitana Sauce

Charcoal Capsicum

filled with white wine and herb risotto topped with freshly shaved parmesan and salsa Verdi

***Individually plated option served with either**
Potato Spinach Gratin

or

Roast Vegetable Spinach Pastry

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Rich Double Chocolate Torte

with Mixed Berry Coulis and Toffee Cream

Cointreau & Vanilla

infused Red & Orange Fruits with
Chocolate Spears

Crème Brûlée

with Vanilla Bean Ice Cream

Wattle Seed Pavlova

topped with Mixed Berry

Lime Curd

with Pistachio Praline and Frangelico Cream

Poached Pear

in Vanilla Bean Syrup crusted with soft Toffee
Praline complimented with Walnut Cream

Gourmet Cheese Platter

a selection of Australia's finest including
Waxed Hard, Blue and Soft White Mould
accompanied with Wild Bush Quince Paste
and crisp Lavosh

Wedding Cake

Deduct \$1 pp if serving your Wedding
Cake as dessert accompanied with
your choice of

Raspberry Coulis and Fresh Cream with
Chocolate Twigs

or

Fresh Strawberries and Cream with
Roasted Almond flakes

SEAGRAVE BEVERAGES

Bronze Wine Package - \$30

Hardys Sparkling White
Hardys Sauvignon Blanc
Hardys Shiraz Cabernet
James Boags Premium Light
Soft Drink & Juice

Silver Wine Package - \$36

Redbank 'Emily' Pinot Noir Chardonnay
Yalumba 'Y Series' Sauvignon Blanc
Yalumba 'Y Series' Cabernet Sauvignon
James Boags Premium Light
Soft Drink & Juice

Gold Wine Package - \$42

Redbank 'Emily' Pinot Noir Chardonnay
Rymill Mc² Cabernet Sauvignon, Merlot, Cabernet Franc
Rymill SBS Sauvignon Blanc, Semillon
James Boags Premium Light
Soft Drink & Juice

B.Y.O. Wine Package - \$21

Client to supply bottled:

Sparkling Wine
White & Red wines

Shores to supply:

James Boags Premium Light
Soft Drink and Juice
Beverage Attendants

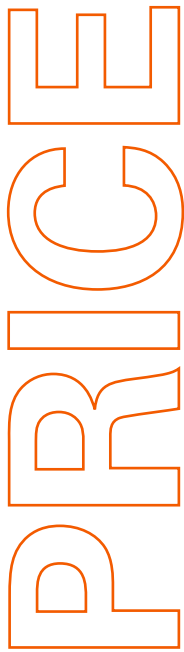
Beer Packages

Please select a minimum of three (3) from the following:

Tooheys 5 Seeds Cider	\$2
Tooheys New	\$2
Hahn Super Dry	\$3
Tooheys Extra Dry	\$3
Coopers Pale Ale	\$3
Heineken	\$4
Becks	\$4
Corona	\$5

Please Note

Both a Wine and Beer package must be selected
Priced Per Person
Full bar facilities compliment packages
All Beverage packages duration 5 hours



Sit Down

A) 3 Course – 1:1:1 - \$51

Set Menu

Entree
Main
Dessert
Tea & Coffee

B) 3 Course - 1:2:1- \$57

Platter Style

Entree
Main (2 selections)
Dessert
Tea & Coffee

C) 3 Course – 1:2:1 – \$63

Choice of Individually Plated Mains

Entree
Main (2 selections)
Dessert
Tea & Coffee

D) 4 Course – 1:1:2:1- \$63

Platter Style (Plated add \$6)

Roaming Canapés (Chef's selection of 3)
Entrée
Main Platter Style (2 selections)
Dessert
Tea & Coffee

E) 6 Course – 1:1:2:1:1 - \$71

Platter Style (Plated add \$6)

Roaming Canapés (Chef's selection of 3)
Entrée
Main Platter Style (2 selections)
Dessert
Cheese Platter
Petit Fours
Tea & Coffee

Inclusions:

All menu options served with:
Green Leaf Salad drizzled with a Tarragon Vinaigrette
Wood oven Baked Ciabatta Bread drizzled in extra virgin olive oil

Additions:

Antipasto Platter (Chef's selection)	\$6
Additional Cocktail Items	\$4 per item
Greek Salad	\$3
Spring Onion, Cos & Cucumber Salad	\$3
Caprese Salad	\$3
Roasted Baby Herb Potatoes crusted with Sea Salt	\$3
Roasted Seasonal Vegetables	\$3
Additional Choice per Course	\$10
Fresh Seasonal Fruit Platter	\$4
Petit Fours	\$4
Gourmet Cheese Platter	\$5.50
Childrens Menu (5 – 12yrs)	\$35
Chicken Schnitzel, Salad and Chips	
5 hour soft drink and juice Package (or 50% of price if participating in Adults Menu)	

Chocolate Fountain **POA**

Deductions:

Deduct \$1 pp if serving your Wedding Cake as Dessert accompanied with choice of;

Raspberry coulis, Fresh cream and Chocolate twigs
or

Fresh strawberries, cream and Roasted Almond flakes

Please Note

Priced Per Person

All menus are subject to seasonal availability.

Price variation as per clause 2 of our Terms & Conditions.

All prices quoted per person GST inclusive.

A selection of clients that have entrusted The Shores to host their events:

Corporate Clients

3 Reasons Management
ABB Grain
ABI Group
Adelaide Symphony Orchestra
Asia Pacific Lacrosse
Tournament
AusAid Peace Builders
Recognition Ceremony
Australian Air Express
Australian Business Theatre
Australian Commercial Catering
Australian International
Documentary Conference
Australia Post
Australian Wool Innovation
AV Jennings
BAE systems
Badge Constructions
BHP Billiton
Bluescope Steel
BP
Brock Harcourts
Built Environs
Bunnings
Confederation of Australian
Motor Sport
Chemplus
Cancer Council of South
Australia
Catholic Education Department
Clements Recruitment
Coca - Cola
Corporate Communique
Dermody Petroleum
DLA Phillips Fox
Elders Real Estate
Electronics Industry Association
Festival Hire
First National Real Estate
Flinders Port
Gauci Hair & Beauty
Gener8
Hagemeyer
Hansen Yuncken
Hardy Wines
Heineken VIP
IPWEA Global Competitors
Dinner
KASZAZZ
Kitchens by Farquhar
KOJO Events
Korvest
KPMG
Livestock Transporters
Association of South Australia
LJ Hooker
McDonalds
Matrics End of Year Dinner

Maughan Thiem Motors
Meat and Livestock Australia
Mitsubishi
National Australia Bank
Nickel Events
Nissan Australia
Nursery & Gardening Industry
Australia
Optus
Phil Hoffman Travel
RAA
RAAF Base
Repco Australia
Rivergum Homes
Royal Flying Doctor Service
SACOSS
SA Farmers' Federation
SAPRO International
SA Sports Institute Awards
SAWSA
Special Olympics
Stihl
STYC
SWUG
TAFE SA
The George P Johnson
Company
University of Adelaide
Vedior Asia Pacific
Virgin Blue
Weeks Building Group
West Adelaide Football Club
Westminster School
Westpac
Woolmark Australia
ZEST Health Clubs

Special Events

4 Elementz Festival 2005
Australian Bridal Fair
2003, 2004, 2005, 2006 & 2007
Good Vibrations Festival 2005
Imperial Tobacco
Kumfy Klub Festival 2005, 2006
Mario Maiolo Promotions
Christmas season 2005, 2006,
2008 & 2009
New Years Day Party 2003,
2004, 2005, 2006, 2007, 2008
& 2009 - Adelaide's largest
public NYD party
SA Tourism Commission 2004
Industry Cocktail Party SA
Tourism Commission 2003
'Year of the Outback'
SA Tourism Commission
'Outback Cattle Drive Dinner'
SA Tourism Industry Dinner
2005

Sing Australia
The Amazing Human Body Exhibition
The Living End Concert
Tropicana Festival 2003, 2004, 2005
& 2006
We Love Sounds Festival 2006, 2008

Government Clients

Adelaide City Council
Attorney-General's Department
Australian Taxation Office
Children, Youth & Womens Health
Service
City of Charles Sturt Council
Department of Agricultural
Farming & Fisheries
Department of Education
& Children Services
Department for Environment
& Heritage
Department for Families
& Communities
Department of Families, Housing,
Community Services and Indigenous
Affairs
Department of Further Education,
Employment, Science & Technology
Department of Health
Department of Human Services
Department of Primary Industries
& Resources
Department for Transport, Energy
& Infrastructure
Department of Water, Land
& Biodiversity Conservation
Essential Services Commission of SA
Hon. PM John Howard's
Australian Wine Trade dinner
Safework SA
SARDI
SSABSA
South Australian Tourism
Commission

Launches

Benson & Hedges
Caltex National
Diageo - Slate launch
Dulux Road Show
Dunhill
Flight Centre
Hyundai Motors
Lucky Strike
Pfizer Pharmaceuticals
SATC - Ghan Railway
Sealink Island Shuttle
Toyota Australia Prado
Toyota "Yaris" Car

Terms & Conditions

1. Booking Confirmation

In order for there to be a binding contract, Profile Events Pty Ltd (ABN - 20 098 563 118 - T/as 'The Shores Function Complex' ('The Shores') requires a completed and signed copy of our "Booking Form" returned to us along with a non-refundable deposit payment of \$1,000. When both of these are received by The Shores, and The Shores has notified the Client that the terms set out in the "Booking Form" are agreed, there will be a binding contract ('Booking Confirmation Date'). The "Booking Form" is part of this contract.

2. Pricing

The price/s on the "Booking Form" apply for 12 months from the Booking Confirmation Date. If the event date is more than 12 months from the Booking Confirmation Date the price/s for the event will be The Shores' then current price/s, provided always that the increase under this clause in the price/s for the event will not exceed the price/s in the "Booking Form" by more than 5%.

3. Payment Methods

The Shores accepts Cash, Cheque (a minimum of five (5) working days prior to event is required if paying by other than Bank Cheque), EFT & all major Credit Cards (surcharge applies).

4. Progress Payment & Catering Policy

Minimum Number – The Client will pay the price/s per person specified on the "Booking Form" multiplied by the minimum number of Guests specified on the "Booking Form" ('the Price'), even if the actual number of Guests is less than the minimum number specified on the "Booking Form". The Price will increase in accordance with the number of Guests in addition to that minimum number.

Within 60 days of Booking Confirmation Date (see clause 1 above) – A 25% progress payment of the Price is required.

60 days prior to event date – A further 25% progress payment of the Price is required.

14 days prior to event date – The Client must confirm the expected actual number of Guests (i.e. any increase from the minimum number set out in the "Booking Form") no later than 14 days prior to the event date. That number must not be less than the minimum number set out in the "Booking Form", and will replace the minimum number specified in the "Booking Form".

7 days prior to the event date - The Client must pay the final remaining balance of the Price, which will be calculated in accordance with the new minimum number of Guests (or, if there is no increase from the minimum number in the "Booking Form", then that minimum number). Increases in guest numbers may, in the discretion of The Shores, be accepted up to 3 working days in advance of the event date. The Shores may require payment of the Price for those additional numbers prior to accepting them.

3 days prior to event date – To ensure the smooth running of your event we require a signed copy of your final Event Running Sheet returned to us along with final proposed seating plans. We also require any other deliveries associated with your event including name cards / bonbonnières / beverages etc .

Conclusion of Event - Any additional event costs incurred are to be settled at the conclusion of the event.

No refund – To avoid doubt, the Client acknowledges that there will be no refund of any part of the Price if the actual Guest numbers who attend the event is less than the minimum number either as set out in the "Booking Form" or as advised by the Client under this clause.

5. Departure & Additional Charges

The event will start and finish at the times specified in the "Booking Form". Early / Late access fees apply. The Venue must be cleared within 30 minutes after the specified finishing time. Should the event run over this time, a charge of \$250 per hour (or part thereof) plus GST will apply. A \$500 per hour (or part thereof) plus GST room / labour charge will apply for any event after 1am. Events held on a Public Holiday will incur a surcharge of 10% in addition to the Price.

6. Bump In/ Bump Out

If a client requires the Venue for additional days prior / post the event date for Bump In / Out 50% of the day Venue Hire rate is applicable.

Terms & Conditions continued overleaf

7. Cancellation / Alterations

In the unfortunate instance of cancellation all deposits and progress payments will be applied as a cancellation fee and forfeited by the client if notice is provided less than 12 months of the event date. If notice is provided more than 12 months from the event date, any return of progress payments is subject to the reselling of the booked area within the Venue for the same date/s and period as the cancelled event, and for a price that is equivalent to or more than the Price of the cancelled event.

The Shores reserves the right to cancel the booking or reservation for the event should the client fail to perform any of the obligations specified herein (particularly regarding booking deposits and progress payments) unless prior written acceptance of an alternative mutually satisfactory agreement has been signed between the Client and The Shores Management.

8. Responsibility / Damages / Loss of Goods & Insurance

The Shores shall not be liable for, and the Client fully releases The Shores from liability for, any injury, damage or loss of any nature suffered by the Client or the Client's guests, agents or other persons or goods associated with the event prior to, during or after the event, except to the extent that such injury, damage or loss is caused by the negligence of The Shores.

The Client indemnifies The Shores against, and is responsible for, any claims arising from any damages, injury or loss associated with their event (except to the extent that such injury, damage or loss is caused by the negligence of The Shores) and should arrange their own insurance.

If damages occur to the Venue or the Venue's equipment or property by any guests, attendees or personnel associated with the Client before, during or after an event, the Client is financially liable to make good such loss or damage.

Force Majeure - The Shores is not liable for any loss or damage incurred by the Client to the extent that it is caused or contributed to by acts of god or any other occurrences or circumstances whatsoever outside the reasonable control of The Shores.

9. Set-Up & Delivery of Clients / Artists / Entertainers Equipment

Clients and / or the Client's guests, agents or other persons or goods associated with the event including Artists / Entertainers are responsible for the costs involved in set-up and breakdown of

all their requirements. All deliveries to the Venue must be advised to The Shores 48 hours prior and must be clearly marked with the name of the client and / or event. All equipment must be removed immediately following the event or the next business day with prior agreement from The Shores.

Equipment / Deliveries / Artist access and collections must be agreed to in advance by The Shores.

Clients are responsible for all associated costs and taxes, including GST, incurred by their agents and/or contractors.

All of the Client's property, and the property of the Client's guests, agents or other associates, will be at the sole risk of the owner of such property at all the times that the property is at the Venue.

10. Conduct of Event

The Client will conduct the event in an orderly manner in compliance with the directives and discretion of The Shores Management and all applicable laws, ordinances and regulations. The Client will ensure at all times that guests and other attendees do not cause damage to the venue, and do not disturb other users of the property or neighbours of the property. The Shores Management and its employees and agents reserve the right to refuse any person or agent service, alcohol or entry into the premises. We also ask that upon departure, guests leave with due consideration to the accommodation next door. Confetti & table sprinkles are not permitted under any circumstances (a cleaning fee of \$250 plus GST is imposed if used). Nothing is to be nailed, screwed or adhered in any way internally or externally to the Venue unless The Shores grants prior written permission.

11. Medical / Security / Car Parking Attendants

The Client is responsible for the cost of any medical, security, car parking, or other supervisory attendants deemed necessary by The Shores to ensure the safety and proper conduct of their event. The Shores is under no obligation to provide such attendants. If The Shores does provide such attendants, the responsibilities of the Client as set out in this contract will not be altered.

12. Sound Levels

As this is a multi-use Venue, sound levels are subject to the discretion of The Shores management and Clients or their agents must immediately comply with any direction given by The Shores Management.