

# THE BELGIAN

## FUNCTIONS & EVENTS



## A LITTLE BIT ABOUT US

The Belgian Beer Café 'Oostende' is an embassy of Belgium's beer, cafe and food culture, offering a unique experience in Adelaide since opening in 2002. Presiding over Ebenezer Place - just off Rundle St. - we believe genuine hospitality is key. The Belgian Beer Café 'Oostende' welcomes you as a true guest in our Belgian home.

Our facilities, personalised service and extensive range of products enable us to help you create a truly memorable event. Whether it's your birthday celebration, wedding, engagement or high school reunion, we're here to make *yours* the event people talk about tomorrow!







## UPSTAIRS

UP TO 120 GUESTS

Located on the first floor, our private function room at The Belgian begins with the *wow* factor.

Encompassing a private bar and balcony, this character driven space combines soft lighting and exposed bricks as the background to your next event.

### Features

In house / AUX audio, wifi connectivity, data projector and pull down screen, 50" TV screen, wireless microphone.





## OVERFLOW

UP TO 50 GUESTS

The Overflow area is an integral part of the main downstairs bar at The Belgian Beer Cafe - the perfect space for small gatherings or casual drinks.

With a versatile space for both cocktail and sit-down events, your guests have access to the full range of what The Belgian Beer Cafe has to offer over the bar.





## EBENEZER

UP TO 120 GUESTS

The gorgeous, open air beer garden at The Belgian Beer Cafe 'Oostende' is the perfect setting for your long lunch, cocktail party or casual gatherings.

With a stunning glass canopy overhead and a diverse range of high and low furnishings and heating or cooling, the outdoor area is the perfect backdrop to your event all year round.









# CANAPÉ & PLATTER MENU

## ON ARRIVAL

Dips & marinated olives w' chargrilled pita (*v*)

**\$60** (48 pieces)

Grazing platter w' paté, prosciutto, salami, smoked salmon, whipped goats curd, lavosh, pickles & fig jam

**\$75** (40 pieces)

## SLIDERS

**\$6 each**

*minimum order of 20\**

Wagyu beef w' bacon jam, pickles, nacho cheese & Belgian mayo

Wild mushroom with harissa, cos & Belgian mayo (*v*)

Pulled pork w' apple slaw & pickles

*\*sliders not included in canapé packages*

## FLAT BREADS

**\$80** (40 pieces)

Leg ham, mushroom, kalamata, bocconcini & basil (*gfo*)

Prosciutto, tomato, basil & parmesan (*gfo*)

Salami, chilli, kalamata, fetta & mixed herbs (*gfo*)

## VEGETARIAN

Frittata w' swiss gruyere (*gf*)

**\$80** (40 pieces)

Avocado, salsa & sour cream tartlets

**\$84** (40 pieces)

Spinach & ricotta rolls w' tomato relish

**\$84** (24 pieces)

Crostini, ricotta & caramelised fig

**\$84** (40 pieces)

Wild mushroom arancini w' truffle mayonnaise

**\$84** (25 pieces)

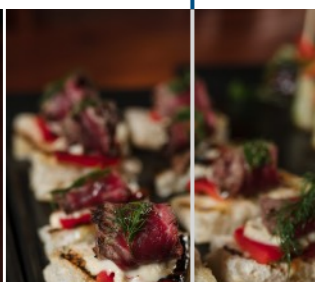
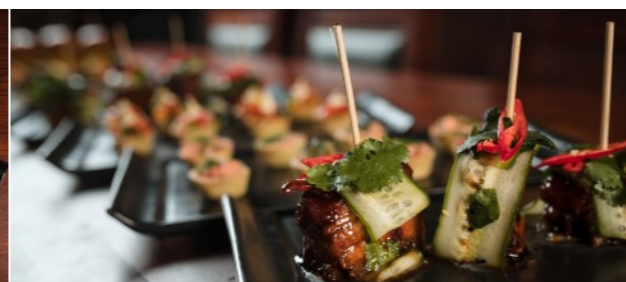
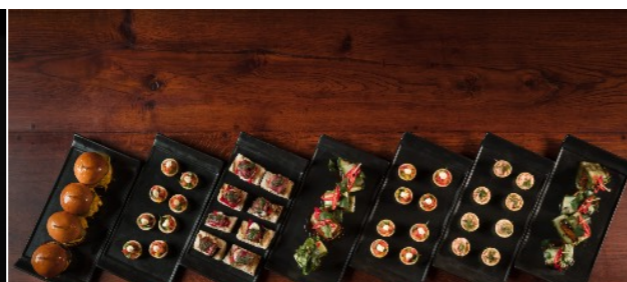
Mini quiche florentine w' rocket & vinaigrette

**\$84** (24 pieces)

*v - vegetarian*

*gf - gluten free*

*gfo - gluten free option*



# CANAPÈ & PLATTER MENU

## MEAT

Southern fried chicken loins w' ranch dipping sauce  
**\$90** (24 pieces)

Hand made beef & potato mini pies  
**\$84** (24 pieces)

Variety party pies - pepper beef, curry chicken & vegetable, lamb & rosemary  
**\$70** (24 pieces combined)

Salmon rilette mini tartlets w' dill & absinthe dressing  
**\$84** (25 pieces)

Sticky pork belly skewers w' fresh chilli & cucumber (lf)  
**\$90** (24 pieces)

Crispy hoisin duck & noodle lettuce parcels (gf)  
**\$90** (25 pieces)

Croque madame triangles w' belgian mayo (gfo)  
**\$84** (24 pieces)

Panko crusted prawns w' baby cos & preserved lemon mayonnaise  
**\$70** (20 pieces)

## VEGAN

Spring rolls w' asian dipping sauce  
**\$70** (96 pieces)

Pizza w' eggplant, zucchini, semi dried tomato & rocket (gfo)  
**\$80** (30 pieces)

Falafel bites w' hummus & sweet potato shards (gf)  
**\$70** (40 pieces)

Cauliflower & truffle arancini w' tomato relish (gf)  
**\$84** (24 pieces)

Battered seasonal vegetables w' asian dipping sauce  
**\$80** (25 pieces)

Mini bruschetta w' roasted heirloom tomato & basil  
**\$84** (24 pieces)

Roasted potato & pumpkin pizza w' caramelised leek and rosemary (gf)  
**\$80** (30 pieces)

gf - gluten free

lf - lactose free

gfo - gluten free option

lfo - lactose free option



## CANAPÈ & PLATTER MENU

### SWEET

*(30 pieces)*

Waffle stickers w' chocolate sauce, caramel sauce & raspberry coulis

**\$80**

Sticky date pudding bites w' salted caramel sauce

**\$80**

### DESSERT TRAY

**\$90** *(30 pieces)*

Brownies w' chocolate dipping sauce *(gfo)*

Meringues *(lf, gf)*

Ice creams

Cheesecakes

Biscuits

Belgian waffle stickers *(gf, lf)*

### VEGAN

Mud cake

Carrot cake

Banana & walnut cake

Meringue

Pistachio praline chunks

Seasonal fruit

*these items are substitutes for dessert tray options. Alternatively, a vegan dessert tray can be arranged for \$100.*

*gf - gluten free*

*lf - lactose free*





# SEATED PACKAGES

## 2 COURSE

1 ENTREE, 2 MAINS / 2 MAINS, 1 DESSERT

\$50

2 ENTREES, 3 MAINS / 3 MAINS, 2 DESSERTS

\$55

3 ENTREES, 3 MAINS / 3 MAINS, 3 DESSERTS

\$60

## 3 COURSE

1 ENTREE, 2 MAINS, 1 DESSERT

\$65

2 ENTREES, 2 MAINS, 2 DESSERTS

\$70

3 ENTREES, 3 MAINS, 3 DESSERTS

\$75



# SEATED MENU

## ENTREE

- Beef rib, crazy sticky glaze, Belgian slaw *(lf)*
- Warm duck leg salad, whitlof, julienne vegetables, ginger, orange dressing *(lf, gf)*
- Braised lamb shoulder, creamy polenta, garlic, rosemary jus *(gf)*
- Cauliflower wings, secret vegan dipping sauces *(v, lf, gf)*

## SIDE

*included with all packages*

- Chargrilled vegetables, rocket, balsamic glaze, roasted almonds (v, gf, lf)*
- Vegan potato salad, spanish onion, vegan mayo, cashews (v, gf, lf)*
- Jessie's salad, tahini, avocado, cauliflower, cucumber, mushroom, lettuce (v, gf, lf)*
- Warm ciabatta, penfield estate olives, extra virgin olive oil, balsamic vinegar (v, lf)*

## MAIN

- Gnocchi con polla, courgette ribbons, tomato, olive passata *(gf)*
- 300gm scotch fillet, twice cooked duck fat potatoes, red wine jus *(lf, gf)*
- 78 sunset salmon, dehydrated orange, beetroot creme fraiche *(gf)*
- Vegan vindaloo, cauliflower, chickpeas, jacket potatoes, papadums *(v, lf)*
- Pork belly, fig glaze, sautéed vegetables, orange infused ricotta *(lf)*

## SWEET

- Baked chocolate tart, candied orange, pistachio
- Sticky date pudding, salted caramel sauce, double cream
- Pavlova, fresh fruit, cream chantilly *(gf)*
- Cheesecake, raspberry coulis, persian fairy floss
- Belgian waffle, macerated strawberries, chocolate sauce, vanilla bean ice cream, crushed nuts
- Vegan mud cake, raspberry coulis, fresh strawberries *(vg)*

*gf - gluten free*

*lf - lactose free*

*v - vegetarian*

*vg - vegan*







STELLA  
ARTOIS





# BOOKING INFORMATION

## MINIMUM SPEND AND ROOM HIRE

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### UPSTAIRS

#### **Afternoon 7 days & Evening Sunday to Thursday**

\$200 room hire + \$350 minimum spend on food and beverage

*or*

If the host agrees to a minimum spend of \$1000 on food and beverage, the room hire will be waived

#### **Evening Friday & Saturday**

\$400 room hire + \$800 minimum spend on food + \$800 minimum spend on beverage

*or*

If the host agrees to a minimum spend of \$4000 on food and beverage, the room hire will be waived

### OVERFLOW + EBENEZER

#### **Afternoon and Evening 7 days**

a minimum order of 2 canapés

## DEPOSIT

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We are happy to hold a tentative booking on your request for up to one week. At this time a deposit will be required to secure your booking date and session time.

**upstairs** \$200 deposit

**overflow and ebenezer** \$100 deposit

## FINE PRINT

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1. A booking confirmation form acknowledging the following terms and conditions must be completed and emailed to us
2. All functions must adhere to the minimum catering spend as per agreed at the time of booking and outlined on the booking form
3. Credit card details are required in order to secure a booking
4. Clients are responsible for any damages which occur during an event
5. Perishable items which are not collected within two days of the function will be disposed of
6. Final numbers must be confirmed one week prior to the function and catering options two weeks prior
7. All dietary requirements must be made at the time of final numbers
8. Additional security may be required for large functions due to increased capacity in the venue. If required, costs will be explained at the time of booking
9. All cancellations are to be made in writing
10. If the booking is cancelled less than four weeks prior to the function, the host may be liable for additional charges
11. Please note that all menus are subject to change





# BOOKING CONFIRMATION

## CONTACT DETAILS

Name: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Email: \_\_\_\_\_

Company Name: \_\_\_\_\_  
*if applicable*

Billing Address: \_\_\_\_\_

Event Name / Occasion: \_\_\_\_\_

Event Space:  Upstairs  Overflow  Ebenezer

Date of Function: \_\_\_\_\_

Time of Function: \_\_\_\_\_ to \_\_\_\_\_

Number of Guests: \_\_\_\_\_

Special Requirements:

## CARD DETAILS

visa  mastercard  amex  diners

Cardholder Name: \_\_\_\_\_

Card Number: \_\_\_\_\_

Expiry: \_\_\_\_\_ CCV: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

## FINE PRINT

*Please note that we do not host 18th birthday parties*

### Reservations

A tentative reservation will be held for a period of seven days. After this time receipt of signed booking form and a \$200 deposit must be paid to secure the booking. Once the deposit & signed booking form has been received, the functions coordinator will issue your confirmation. Until a confirmation has been issued, the venue will continue offering the area to other interested groups.

### Event details

The Venue requires all food and beverage options 14 days prior to the event date, along with tentative guest numbers, arrival times and any other specific requests.

### Damages

The Belgian Beer Cafe takes all reasonable care but no responsibility for damage, loss or injury to person or property while at the venue. Damage to venue property by the hirer or their guests will result in repair/replacement costs being billed to the hirer.

### Cleaning

General cleaning is included in the hire of any space within the venue, however, if cleaning requirements are considered excessive at completion of any function, additional cleaning charges will be incurred

### Responsible service of Alcohol

The Belgian Beer Cafe practices & supports responsible service of alcohol. By law we must ask any person displaying signs of intoxication or acting irresponsibly to leave the premises immediately. Under section 124 of the liquor act, any person who fails to leave when asked is committing an offence. Management may find it necessary to limit service to 1 drink per person, restrict service of particular products, or close the event.

### Minors

Minors must remain under the direct supervision of their parents at all times. Minors must not obtain, consume or carry away alcohol from the licensed premises. Or attempt to do so. Minors are asked to vacate the premises by 11:45 pm

### Sound Levels

Council regulations apply to all licensed premises; management reserves the right to monitor/adjust sound levels in all areas of the venue.

### Changes

Prices, products & menus are subject to change. All prices include GST.

### Final Guest Numbers

A final confirmation of the number of guests attending is to be advised to the functions coordinator seven (7) days prior to the function. Any decline of guest numbers after this time will be charged as confirmed numbers.

### Work Cover (electrical equipment)

It is a requirement from Work Cover that all electrical equipment is regularly inspected, tested and tagged. This applies to all appliances brought into the building by persons hiring the Function Room. It is the responsibility of the individual bringing appliances into the building to have the appliance tested and tagged prior to using them on site.

I have read and agree to all terms and conditions outlined above

Signature: \_\_\_\_\_ Date: \_\_\_\_\_