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FUNCTION PACK





WELCOME TO NARACOORTE HOTEL MOTEL

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The Naracoorte Hotel is a hub for locals to gather, celebrate and enjoy each other's company, in a building rich with history. Offering a seasonal menu packed with delicious dishes to graze on, from our take on classic pub favorites to moreish plates made with the freshest produce, chat to our dedicated team to help plan your perfect event.

A man and a woman are seated at a wooden table in a restaurant or bar. The woman, on the left, has blonde hair and wears sunglasses and a black top. The man, on the right, wears a light-colored polo shirt. Both are holding glasses of beer with thick foam. The man's glass has "James Squire" written on it. On the table are two baskets of food: one with fried items and dipping sauce, and another with fried chicken and dipping sauce. The background shows wooden slats, suggesting an outdoor or semi-outdoor setting.

**LET US MAKE YOUR
EVENT MEMORABLE.**

THE BEER GARDEN

Our beer garden offers a dynamic space with the option to choose to have our retractable roof closed, for cooler months or open for events in the sunshine. Complete with two large TVs and easy access to our main bar, the open-air area is perfect for a celebration.

SPACE TYPE						
BEER GARDEN SECTION	30	50	N	N	N	N



THE BREAKFAST ROOM

Perfect for intimate functions and celebrations, along with meeting and workshop-style events – this space offers a private area for smaller groups.

SPACE TYPE						
BEER GARDEN SECTION	32	–	Y	N	N	N



THE FUNCTION ROOM

Our largest function space, the room offers a private space with an exclusive bar. Perfect for sit down or cocktail events for large groups, create your perfect event with the backdrop of our historic country pub. This space is suitable for conferences, weddings and milestone celebrations.

SPACE TYPE						
FUNCTION ROOM	80	100	Y	N	N	N
FUNCTION ROOM & BEER GARDEN	80	170	Y	N	N	N



THE ATRIUM

The Atrium provides full coverage with an alfresco feel. The casual space can cater for both sit down and cocktail style events, from milestone events to corporate functions.

SPACE TYPE						
BEER GARDEN SECTION	50	80	N	N	N	N

PLATTERS

GOURMET BEEF PIE (30 pcs) | 105

beef pies, bbq sauce, tomato sauce

SAUASAGE ROLL (30 pcs) | 105

cocktail sausage roll, tomato sauce

AUSSIE PLATTER (10 ea) | 115

beef pies, sausage roll, quiche, tomato sauce, aioli

YUM CHA (10 ea) | LD, I | 90

prawn dumpling, vegetarian spring roll, chicken satay skewer, soy sauce

VEGETARIAN PLATTER (10 pcs) | LDO, V, VGO | 100

pumpkin and sage arancini, mint and pea croquettes, spinach and ricotta roll, tomato relish, vegan mayo

ASIAN PLATTER (10 pcs) | LD, I | 90

pork and chive dumpling, duck spring roll, pork shao ma, hoi sin and sweet chilli sauce

SATAY CHICKEN (30 pcs) | 120

chicken satay skewers, satay sauce, coriander

LAMB KOFTA (30 pcs) | LG | 140

herb yoghurt, mint leaves

HOT CHIPS | LD, LG, VG | 30

aioli, tomato sauce

KIDS PLATTER | I | 65

chicken nuggets, crumbed calamari, sausage roll, fish nuggets, tomato and bbq sauce

SPRING ROLLS | LD, VO | 105

duck spring roll, vegetarian spring roll, sweet chilli, soy sauce

ANTIPASTO | 135

smoked ham, mild salami, spanish chorizo, brie, fetta and cheddar cheese, mixed olives, sundried tomato, roasted capsicum, grilled turkish bread

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option | Seafood Origin: A – Australian | I – Imported | M – Mixed

Seasonal changes apply





SET MENU

2 COURSE – 55PP 3 COURSE – 75PP

All courses shared alternate drop, cater for dietaries in each course

ENTREES

Arancini pumpkin, thyme and fetta arancini, pumpkin puree, parmesan (LDO)

Chicken Satay Skewer satay chicken koftas, satay sauce, coriander, slaw

Bruschetta Bowl roll stuffed with tomato mix, basil, balsamic glaze

MAINS

Porterhouse 250-gram 120 days grain porterhouse, market greens, roast potato, red wine jus (LD, LG)

Salmon crispy skin salmon, creamy mash, market greens, beurre blanc (LG, A)

Lemon Chicken lemon thyme chicken breast, creamy mash, market greens, leek veloute (LG)

Mushroom Risotto mushroom risotto, fried enoki, basil oil, parmesan (LG, V)

Cauliflower Gnocchi fried gnocchi, roasted cauliflower, nap sauce (LG, V, VGO)

DESSERTS

Brownie chocolate brownie, strawberry and chocolate sauce (V)

Apple Pie apple pie, vanilla custard, strawberry (V)

Mud Cake chocolate mud cake, double cream (LDO, V, VGO)

Cheese Cake lime cheesecake, strawberry compote (V)

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Seafood Origin: A – Australian | I – Imported | M – Mixed

BEVERAGE PACKAGES

Seasonal changes apply

STANDARD

2hrs — 48pp | 3hrs — 61pp | 4hrs — 75pp

CLASSIC

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

Carlton Draught
Carlton Dry
Great Northern Super Crisp
Naracoorte Lager XXXX Gold
Hahn Super Dry

Selection of soft drinks and juice



PREMIUM

2hrs — 59pp | 3hrs — 73pp | 4hrs — 87pp

PREMIUM

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Dottie Lane Sauvignon Blanc
Koonara Flowers For Lucy Moscato
Hearts Will Play Rose
Jip Jip Rocks Rose

Wangolina Pinot Gris
Henry & Hunter Shiraz Cabernet
Norfolk Rise Estate Merlot

Carlton Draught
Great Northern Super Crisp
James Squire Ginger Beer
Carlton Dry
Coopers Pale Ale
Naracoorte Lager
Stone & Wood Pacific Ale
5 Seeds Cider
Hahn Super Dry
XXXX Gold

Selection of soft drinks and juice

DELUXE

2hrs — 71pp | 3hrs — 84pp | 4hrs — 98pp

EXCLUSIVE

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Dottie Lane Sauvignon Blanc
Koonara Flowers for Lucy Moscato
Hearts Will Play Rose
Jip Jip Rocks Rose
Mount Adam 'Five-Fifty' Chardonnay
Wangolina Pinot Gris
Paloma Riesling
Henry & Hunter Shiraz Cabernet
Norfolk Rise Estate Merlot
Di Giorgio Tempranillo

Carlton Draught
Great Northern Super Crisp
James Squire Ginger Beer
Carlton Dry
Coopers Pale Ale
Naracoorte Lager
Stone & Wood Pacific Ale
Hahn Super Dry
Hard Rated
CC & Dry
Coopers Stout
5 Seeds Cider

Selection of soft drinks and juice

BEVERAGE ADD-ONS

COCKTAIL ON ARRIVAL \$15 SPIRITS UPGRADE \$29PP

Available to add to all beverage packages, minimum of 20 guests

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



CONTACT US

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