



# Ambassadors Functions

The Ambassadors is perfect for your next function with two private spaces to offer - The Glasshouse and The Basement. This charming and charismatic venue offers the perfect setting in creating truly memorable experiences for you and your guests. This pack is a guide to everything you need to know in planning your event and will tailor a package to reflect your desires. From birthdays to engagement parties, corporate functions to social club events and hens & buck shows, we have the space to suit and make your event a memorable one!

For further enquiries please contact Michele  
Mob: 0437 851 871 | Email: [Michele@theambassadorshotel.com.au](mailto:Michele@theambassadorshotel.com.au)

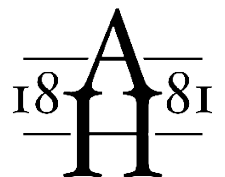
# THE GLASSHOUSE

CAPACITY	LICENCED	ROOM HIRE	MINIMUM FOOD + BEVERAGE SPEND
Cocktail 150 Sit Down 70	Until 12am	NA	Monday - Thursday \$800 Friday \$1500 ( Nov   Dec \$2,000) Saturday \$2,500 ( Nov   Dec \$3,000) Sunday \$1,200



## FEATURES

- Full bar facilities
- Dedicated bathroom facilities
- Dancefloor lighting
- Microphone
- Spotify
- DJ decks + speakers  
(Incurs an additional fee of \$150)
- Dedicated smoking area
- Projector (Incurs an additional fee of \$85)
- 50" Plasma TV with USB/HDMI connection



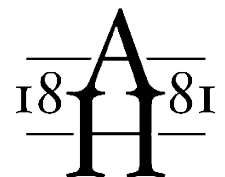
# THE AMBER LOUNGE

CAPACITY	LICENCED	ROOM HIRE	MINIMUM FOOD + BEVERAGE SPEND
Cocktail 90	Until 12am	NA	Monday - Thursday \$500 Friday \$1200 ( Nov   Dec \$1500) Saturday \$2,000 ( Nov   Dec \$2000) Sunday \$1,000



## FEATURES

- Full bar facilities
  - Dedicated bathroom facilities
  - Dancefloor lighting
  - Microphone
  - Spotify
  - DJ decks + speakers
- (Incurs an additional fee of \$150)
- 50" Plasma TV with USB/HDMI connection



# SET MENU

## OPTION 1:

SERVED WITH BREAD ROLLS

CHOICE OF 2 ENTREES  
CHOICE OF 2 MAINS  
OR  
CHOICE OF 2 MAINS  
CHOICE OF 2 DESSERTS

## OPTION 2:

SERVED WITH BREAD ROLLS

CHOICE OF 2 ENTREES  
CHOICE OF 2 MAINS  
CHOICE OF 1 DESSERT  
OR  
CHOICE OF 1 ENTREE  
CHOICE OF 2 MAINS  
CHOICE OF 2 DESSERTS

## OPTION 3:

SERVED WITH BREAD ROLLS

CHOICE OF 2 ENTREES  
CHOICE OF 2 MAINS  
CHOICE OF 2 DESSERTS

## ENTREE OPTIONS

### CRISPY PORK BELLY

Parsnip puree, rocket +  
grilled fennel salad

### SALT + PEPPER SQUID

Mango salsa, gourmet salad leaves,  
chilli lime dressing

### WARM CHICKEN SALAD

Grilled chicken breast, gourmet salad  
leaves, tomato, cucumber,  
boccocini cheese, red onion,  
balsamic dressing

### HOMEMADE GNOCCHI

Three cheese sauce, pasley

## MAIN OPTIONS

### CRISPY SKIN ATLANTIC SALMON

Baked atlantic salmon, sweet potato,  
zuchinni, rocket, pesto

### SAVOULAKI CHICKEN BREAST

Sweet potato mash, broccolini

### CHARGRILLED 200G ANGUS EYE FILLET

Chat potatoes, buttered garlic field  
mushrooms, red wine jus

### EGGPLANT PARMIGIANA

Crumbed eggplant, cheese, napoletana sauce,  
rocket + parmesan salad

## DESSERT OPTIONS

### STICKY DATE PUDDING

Butterscotch sauce, cream

### CHEESECAKE

Berry coulis + chantilly cream

### TRADITIONAL PAVLOVA

Fresh fruit, chantilly cream +  
passionfruit pulp

### VANILLA BEAN PANNACOTTA

Mixed berry compote

## ADDITIONAL SIDES

( 5 SERVES PER BOWL )

### GARDEN SALAD

Tomato, cucumber, greek feta, spanish onion, Kalamata olives, balsamic dressing

### HOT GREENS

Broccolini, zucchini, green beans, garlic butter

### CRISPY CHAT POTATOES

Sea salt + Rosemary

# SHARING PLATTERS

## PLATTERS

### PULLED PORK SLIDERS

Asian slaw, apple ketchup (20pce)

### BEEF + CHEESE SLIDERS

Tomato sauce, mustard, pickles (20pce)

### ANTIPASTO SELECTION

Dips, bocconcini, prosciutto, salami, mediterranean vegetables, kalamata olives, salt + pepper squid, grissini, chiabatta bread

### CRISPY SOUTH AUSTRALIAN SQUID

Lemon, aioli

### BEEF SKEWERS

beef souvlaki, tzatziki dipping sauce (20pce)

### CHICKEN SKEWERS

Chicken souvlaki, tzatziki dipping sauce (20pce)

### GOURMET MEATS SELECTION

Shaved rare beef, smoked ham, prosciutto, assorted small goods, tomato relish

### MINI ITALIAN PIZZAS

Assorted toppings (20pce)

### CHEESE SELECTION

Smoked dutch, creamy brie, cheddar, ricotta + pasley, quince paste, fruit, nuts, assorted breads

## PLATTERS

### DIPS SELECTION

Trio housemade dips, chargilled pita bread

### MIXED ARTISAN PASTRIES

Cocktail pies, pasties, sausage rolls (20pce)

### CRISPY WEDGES

Sweet chilli + sour cream

### SPRINGROLLS, SAMOSAS + DIM SIMS

Soy sauce + sweet chilli sauce (20pce)

### SMOKED HAM + CARAMELISED ONION TARTLETS

Spring onion (20pce)

### FRUIT SELECTION

Fresh seasonal fruit

## PLATTERS

### PUMPKIN + FETA ARANCINI

Napoli sauce (20pce)

### MINI BRUSCHETTA

tomato, garlic, basil, olive oil, balsamic, shaved parmesan (20pce)

### ITALIAN MEATBALLS

Pork + veal, napoletana sauce, shaved parmesan (20pce)

### COCONUT CRUMB PRAWN SKEWERS

Mango salsa dipping sauce (20pce)

# COCKTAIL MENU

## DESSERT PLATTERS

TRADITIONAL SCONES |  
Jam + cream (20pce)

MINI PAVLOVAS |  
Fresh seasonal fruit + cream (20pce)

FRUIT SELECTION |  
Fresh seasonal fruit

MINI CHEESECAKES |  
Selection of flavours (20pce)

DANISH PASTRIES |  
Selection of flavours (20pce)

ITALIAN CAKES |  
Profiteroles with assorted fillings (20pce)

CHEESE SELECTION |  
Smoked dutch, creamy brie,  
jarlsberg, quince paste, fruit,  
nuts, assorted breads

### \* CAKEAGE

You may wish to provide your own celebration cake and this will incur a \$2pp cake cutting fee. Alternatively \$4pp to be cut and served with cream + coulis. Cupcakes will incur a \$1.5pp fee.

CHOICE OF 5 ITEMS |

CHOICE OF 7 ITEMS |

\*Additional canape with package is \$4.5 per item

### COLD

#### MINI BRUSCHETTAS

Roma tomatoes, basil, olive oil, shaved parmesan

#### SMOKED SALMON CROSTINI

Aioli, red onion, capers, dill

#### CUCUMBER CUPS

Whipped feta, avocado, tomato, spring onion

#### SPINACH + RICOTTA FILO PASTRY SHELLS

Rocket, sticky balsamic dressing

#### TUNA CROSTINI

Aioli, spanish onion, tomato, pasley

### HOT

#### ITALIAN POTATO CROQUETTES

Procuitto, parmesan, parsley, napoletana sauce

#### MINI QUICHE LORRAINE

Spring onion

#### ITALIAN MEATBALLS

Pork + veal, napoletana sauce, shaved parmesan

#### PUMPKIN + FETA ARANCINI

Homestyle napoli sauce, shaved parmesan

#### COCONUT CRUMB PRAWN SKEWERS

Mango salsa sauce

#### MOROCCAN SPICED CHICKEN GOUJON

tzatziki dipping sauce

# BEVERAGE PACKAGES

## STANDARD PACKAGE

### 3 HOURS

\*Additional Hour \$10pp

\*Add on Spirits \$15pp

#### Choice of 4 wines;

Angove's Sparkling Bubbles

Angove's Semillon Sauvignon Blanc

Angove's Chardonnay

Angove's Moscato

Angove's Shiraz Cabernet

#### Beer & Cider

Coopers Pale Ale

Coopers Dry

Thatchers Cider

#### Non-Alcoholic

Soft Drinks + Juice

## PREMIUM PACKAGE

### 3 HOURS

\*Additional Hour \$10pp

\*Add on Spirits \$15pp

#### Wines

Adelady Pinot Noir Chardonnay Sparkling

Angove's Semillon Sauvignon Blanc

Angove's Moscato

Not Your Grandmas Rosé

Bent Creek Black Dog Shiraz

#### Beer & Cider

Coopers Pale Ale

Coopers Sparkling

Coopers Dry

Thatchers Cider

#### Non-Alcoholic

Soft Drinks + Juice

## DELUXE PACKAGE

### 3 HOURS

\*Additional Hour \$10pp

\*Add on Spirits \$15pp

#### Wines

Charles Pelletier Blanc De Blancs

Skillogalee Riesling

Alta Savignon Blanc

Angrove's Moscato

Not Your Grandmas Rose

Bent Creek Black Dog Shiraz

Giant Steps Pinot Noir

#### Beer & Cider

Coopers Pale Ale

Coopers Dry

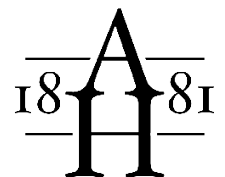
Thatchers Cider

#### Non-Alcoholic

Soft Drinks + Juice

## ADD ON SPIRIT PACKAGE

• Smirnoff Vodka • Tanqueray Gin • Johnny Walker Red Label Whisky • Jim Beam White Label Bourbon • Bundaberg Rum



# WINE LIST

## OPTION 1 | ON CONSUMPTION PACKAGE

*This allows you to place a selected dollar amount over the bar and as the organiser you get to choose which wines to have available to your guests for your event.*

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## OPTION 2 | SUBSIDISED BEVERAGES

*As the organiser you get to select which beverages to have available to your guests. Your guests pay one agreed amount towards all pre selected drinks on your bar tab and the remaining cost will be charged to your account.*

### Sparkling Wines

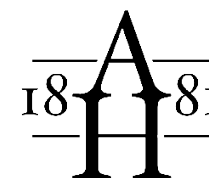
AH 1881 Sparkling Bubbles - McLaren Vale, SA	\$28
Adelady Pinot Noir Chardonnay - Adelaide Hills, SA	\$36
K1 by Geoff Hardy NV Sparkling - Adelaide Hills, SA	\$38
Charles Pelletier Blanc de Blancs - Burgundy, France	\$39
De Bortoli Prosecco Piccolo 200ml -	\$9
Nero Sparkling Shiraz -	\$37

### White Wines

AH 1881 Chardonnay - McLaren Vale, SA	\$28
Skillogalee Riesling - Clare Valley, SA	\$38
Dufte Punkt Riesling Gewurztraminer - Eden Valley, SA	\$38
Mojo Sauvignon Blanc - Adelaide Hills, SA	\$36
Alta Sauvignon Blanc - Adelaide Hills, SA	\$39
Shaw & Smith Sauvignon Blanc - Adelaide Hills, SA	\$47
Bleasdale Pinot Gris - Langhorne Creek, SA	\$38

### Reds + Rose

AH 1881 Moscato - McLaren Vale, SA	\$28
Langmeil Bella Rouge - Barossa Valley, SA	\$37
De Bortoli Rose - King Valley, VIC	\$38
Kalleske Clarry's GSM Grenache Shiraz - Barossa Valley, SA	\$37
Nova Vita Pinot Noir - Adelaide Hills, SA	\$38
Giant Steps Pinot Noir - Yarra Valley, VIC	\$40
Two Hands Shiraz - Marananga, SA	\$37
Bent Creek Black Dog Shiraz - McLaren Vale, SA	\$38
Bowen Estate Cab Sauvignon - Coonawarra, SA	\$49
Redman Shiraz - Coonawarra, SA	\$40
Redman Cabernet Sauvignon - Coonawarra, SA	\$50





# THE FINE PRINT

## **Tentative Bookings**

Held for 7 days.

## **Booking Confirmation**

Bookings will only be confirmed once the booking form, including terms and conditions, is completed and returned, along with \$300 deposit.

## **Minimum Spends**

### The Glasshouse

Monday–Thursday: \$800

Friday: \$1,500 (Nov | Dec \$2,000)

Saturday: \$2,500 (Nov | Dec \$3,000)

Sunday: \$1,200

### The Basement

Monday–Thursday: \$500

Friday: \$1,200 (Nov | Dec \$1,500)

Saturday: \$1,500 (Nov | Dec \$2,000)

Sunday: \$1,000

## **Final Numbers**

We require final numbers 14 days prior to your function. This number will represent the minimum numbers for which you will be charged.

## **Food & Beverage Selection**

Must be confirmed in writing 14 days prior to your function. If these numbers decline within this time you will be charged for the original guest numbers stated. If numbers increase we will do our best to accommodate, given reasonable time is given. Food quantity must reflect the number of guests.

## **Payment**

Booking form & credit card details to be provided when securing booking date. Full payment for the food must be settled 7 days prior to your function. Any additional charges incurred eg. beverages are to be paid for at the conclusion of your event.

## **Public Holidays**

A 15% surcharge of the total account applies on Public Holidays.

## **Cancellation Policy**

The Meek Group will refund deposits of bookings with more than 2 months notice. Less than 2 months notice 50% of the deposit will be refunded. Less than 1 month notice the deposit will be forfeited. Cancellations must be submitted in writing. Acknowledgement of written cancellation must be sought if claiming refund.

## **Extending Hours**

Must be mutually agreed upon with the Function Manager and not in breach of licensing conditions. Additional charges may apply.

## **Minimum Catering**

All functions require catering for all guests.

## **Menu Change**

Description and prices of menu items and wines are indicative only and will change seasonally or due to availability. Function prices may vary marginally if the event is booked beyond 12 months of deposit payment.

## **Allergy Statement**

The Meek Group recommends guest invitations to be printed with 'food allergy & dietary' requirements to be advised with acceptance. These details are to be provided with final numbers. Management can not guarantee traces of allergy items not present.

## **Security**

To ensure the safety of patrons 18th birthday celebrations will attract a security charge determined by the Function Manager. Minimum charge is 4 hours at \$50 per hour.

## **Room Allocation**

The Meek Group Function Manager reserves the right to reallocate a function space due to circumstances beyond our control. In the case that final numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate room or section off. The Meek Group will not guarantee alternative locations to events booked in outside venues. Should the event organiser be concerned about the impact of inclement weather, booking a back-up venue is recommended.

# THE FINE PRINT

## **Responsibility**

It is the event organisers responsibility to pay for any damages sustained to the premises and facilities, caused by the organiser, guests or by outside contractors engaged by the organiser. The Meek Group accepts no responsibility for any items lost or damaged prior to, during or after the event.

## **Cleaning**

General cleaning is included in the cost of your event. Should your function require excessive cleaning or damage inclusive of bathrooms additional charges may be incurred. This will be notified via an additional invoice after the event.

## **Removal of Food & Outside Catering**

No food is allowed to be removed or brought into the premises. Celebratory cake is acceptable.

## **Cakes**

Celebratory cake may be brought into the venue and will incur a \$2 per person cake cutting fee. Alternatively \$3 per person cut and served with cream & coulis. Cupcakes will incur a \$1.5 per person fee. The Meek Group takes no responsibility for any damage caused during storage of any cakes.

## **Corkage**

BYO is not permitted for any function. If you wish to discuss this, please get in touch with the Function Manager.

## **Decorations**

Balloons or table decorations are welcomed. Any further decoration requests can be discussed with the Function Manager. Confetti and metallic scatters are not permitted in the premises - A cleaning fee will apply. Displays or signage is not to be nailed, screwed or adhered to any part of the building.

## **Behaviour & Minors**

The Meek Group has a code of conduct bound by legislation that requires all patrons to behave respectfully. In accordance with licencing minors are allowed to be present at all venues until 9pm. \*Exception: Minors are welcomed until 12pm at The Ambassadors.

## **Smoking**

In line with anti-smoking legislation, smoking is not permitted anywhere indoors and only in selected outdoor areas.

## **Compliance**

The Meek Group will comply with legislation and our code of conduct. We are bound by legislation and standards pertaining to responsible service of alcohol, smoking and general behaviour. Management reserves the right to refuse service or remove patrons no matter their association with the event. We reserve the right to cancel an event should the event or guests be deemed unsafe or unruly.

