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AMBASSADORS FUNCTIONS

The Ambassadors is perfect for your next function with two private spaces to offer - The Glasshouse & 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

THE GLASSHOUSE

CAPACITY

Cocktail 120
Sit Down 70

LICENCED

Until 12am

ROOM HIRE

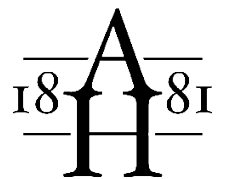
NA

MINIMUM FOOD + BEVERAGE SPEND

Monday - Thursday \$800
Friday \$2,000 (Nov | Dec \$2,500)
Saturday \$3,000 (Nov | Dec \$3,500)
Sunday \$1,500

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)



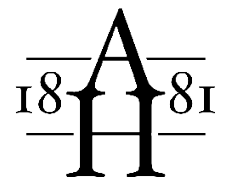
THE AMBER LOUNGE

CAPACITY	LICENCED	ROOM HIRE	MINIMUM FOOD + BEVERAGE SPEND
Cocktail 70	Until 12am	NA	Monday - Thursday \$500 Friday \$1,500 (Nov Dec \$2,000) Saturday \$2,000 (Nov Dec \$2,500) 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

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

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

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

PER PERSON | 3 HOURS

*Additional Hour

*Add on Spirits

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

PER PERSON | 3 HOURS

*Additional Hour

*Add on Spirits

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

PER PERSON | 3 HOURS

*Additional Hour

*Add on Spirits

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

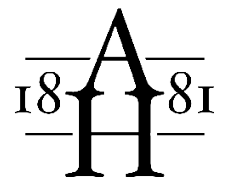
Thatchers Cider

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.

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

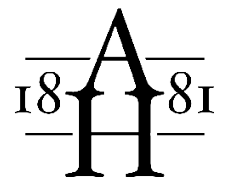
AH 1881 Sparkling Bubbles - McLaren Vale, SA
Adelady Pinot Noir Chardonnay - Adelaide Hills, SA
K1 by Geoff Hardy NV Sparkling - Adelaide Hills, SA
Charles Pelletier Blanc de Blancs - Burgundy, France
De Bortoli Prosecco Piccolo 200ml -
Nero Sparkling Shiraz -

White Wines

AH 1881 Chardonnay - McLaren Vale, SA
Skillogalee Riesling - Clare Valley, SA
Bent Creek Pinot Grigio - Adelaide Hills, SA
Mojo Sauvignon Blanc - Adelaide Hills, SA
Penny's Hill, Sauvignon Blanc - Adelaide Hills, SA
Shaw & Smith Sauvignon Blanc - Adelaide Hills, SA

Reds + Rose

AH 1881 Moscato - McLaren Vale, SA
Bent Creek Gamay Rose - McLaren Vale, SA
Kalleske Clarry's GSM Grenache Shiraz - Barossa Valley, SA
Bos Tempranillo - McLaren Vale, SA
Two Hands Shiraz - Marananga, SA
Bent Creek Black Dog Shiraz - McLaren Vale, SA
Bowen Estate Cab Sauvignon - Coonawarra, SA
Redman Shiraz - Coonawarra, SA
Redman Cabernet Sauvignon - Coonawarra, SA



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

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

Sunday: \$1,500

The Basement

Monday–Thursday: \$500

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

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

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.

