



S O M E R S E T
• O C C A S I O N S •

FUNCTION PACKAGE

Welcome to our beautiful venue!

Please let us know if you have any questions on our information below.

Our team so looks forward to making this a very special night for you!

Time:	7pm – 11pm (Last drinks at 10:50pm. Doors close at 11:45pm)
Venue Hire:	\$1200
Min Bar Spend:	\$2000
Max Capacity:	60
Deposit:	\$600 to secure the venue
Balance:	To be paid 10 days prior to event date
Final Numbers:	To be confirmed 10 days prior to event date
Inclusions:	Function manager on site and four trained service staff Candles Fresh flowers Late Night Cheeseboard Spanish Sherry Table til 8pm for optional aperitifs Sparkling Water Jugs Amplifier and speakers for I-pod



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Beverages: Wines at \$10/glass
The Somerled stable of wines - current vintages at date of occasion

The following non-alcoholic beverages at \$4/bottle
Orangina (French sparkling orange juice)

Optional: Local boutique beer – POA
Somerset Museum, Reserve or Club Only Vintages - POA
Elegant plungers of coffee and leaf tea - \$50
Cake slicing and presentation - \$30
Our blazing chimenea (located in side courtyard) - \$40

Canapes: Minimum Spend \$1320 includes on-site chef and full service staff.
Ask to see our beautiful, Somerset-tailored Seasonal Menu selections!

Canape Examples:

Twice baked chevre soufflés with roasted hazelnut & petit herb salad
Grilled Coffin Bay scallops with hijiki, cucumber noodles, ginger & beurre blanc

Food Station Example:

Kangaroo Island honey-glazed mustard ham studded with cloves and served on a Pillyvuit china ham stand. Leg wrapped with napkin, garnished with bay leaves and, if for a wedding, matching bridal flowers (at extra cost).

Dessert Canape Example:

Vahlrona chocolate trifle Valdispino sherry jelly & candied cumquats

occasions@somerled.com.au – 8388 7478
Email us any time with any questions or special requests!