



# FUNCTION PACKAGE

## SOUTH ADELAIDE FOOTBALL CLUB

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Our Venue is surrounded by the magnificent southern coast, beautiful roaming hills and the breathtaking countryside. Located only five minutes from the McLaren Vale wine region, it is the perfect choice for your corporate or private functions.

Boasting beautiful floor to ceiling windows our Function rooms overlook the immaculately manicured grounds of the Hickinbotham Oval and the picturesque views of Willunga & McLaren Vale. With 3 function rooms to choose from and huge bar facilities we can cater for 50 to 400 guests.

Our garden also overlooking the Fleurieu or Hickinbotham Oval is also ideal for outdoor cocktail functions or wedding ceremonies for up to 200 guests.

With varied menu selections Jimmy Deane's can cater for your function whether it be a seated set menu, corporate seminar or cocktail style.

We have extensive car parking facilities along with ample wheelchair access and amenities.

The Jimmy Deane's staff are exceptionally friendly and accommodating ensuring your function runs smoothly and is full of wonderful memories.

Our Functions Manager will work with you every step of the way providing a professional service to ensure your function planning is stress free.

We are pleased to provide you with our function package and encourage you to meet with our Function Manager for a tour of our facilities.

Let us share in your vision to create a memorable occasion for you and your guests.



### The Zone Room

**\$100 per day**

#### Maximum Seating Capacity

Boardroom	20 people
Theatre	30 people
Cocktail	30 people
Dinner	30 people

Situated near our bistro and lounge area this room is ideal for those smaller meetings and casual gatherings.



### Peter Darley Function Room (3 rooms)

**\$750 per day**

#### Maximum Seating Capacity

Theatre Style	500 people
Dinner	440 people
Cocktail	500 people

Located upstairs overlooking Hickinbotham Oval and the Fleurieu Hills. Perfect for big events where space is needed



### Peter Darley - 2 Rooms

**\$500 per day**

#### Maximum Seating Capacity

Theatre Style	300 people
Dinner	250 people
Cocktail	300 people

Located upstairs this forms part of the main room overlooking the picturesque Hickinbotham Oval



### Peter Darley - 1 Room

**\$250 per day**

#### Maximum Seating Capacity

Theatre Style	100 people
Dinner	90 people
Cocktail	100 people

Located upstairs this forms part of the main room overlooking the Fleurieu Hills.





## BREAKFAST OPTIONS (Min 20 people)

### CONTINENTAL BREAKFAST

\$28.00 pp

Individual fruit pot: Chef's selection of seasonal fruits (1 pp)

Individual yoghurt pots (1 pp)

Toasted ham & cheese croissant (1 pp)

Mini almond croissant (1 pp)

**Inclusive of filtered coffee, selection of teas and chilled South Australian orange juice**

### BIG BREAKFAST

\$40.00 pp

**Big breakfast includes: (placed on tables)**

Individual fruit pots: Chef's selection of seasonal fruits (1 pp)

Warm mini almond croissants (1 pp)

Mini toasted ham & cheese croissants (1 pp)

**Please select one type of hot breakfast from the list below:**

**Jimmy Deane's Classic (plated)**

Australian Bacon, Chipolata Sausage & Scrambled Eggs

Baked mushroom, slow roasted tomato, sourdough, and hash brown

**Vegetarian Breakfast (plated)**

Baked field mushroom stuffed with spinach, tomato, Spanish onion, capsicum and fetta topped with a poached egg, finished with basil pesto drizzle

**Inclusive of filtered coffee, selection of teas and chilled South Australian orange juice**

### EXTRAS

Mini almond croissants (2 pp)

\$6.00 pp

Individual yoghurt pots (1 pp)

\$3.50 pp

Individual fruit pot: Chef's selection of seasonal fruits (1 pp)

\$3.50 pp

Ham & cheese Croissant (1 pp)

\$5.00 pp



## COFFEE & REFRESHMENTS MENU

### CONTINUOUS TEA & COFFEE

#### Filtered Coffee & Selection of Teas

Continuous half day package	\$10.00pp
Continuous full day package	\$15.00pp

Select accompaniments from the below menu:

### SWEET SELECTIONS

Assorted Homemade Biscuits (2 pp)	\$3.50 pp
House made scone accompanied by Strawberry Jam & Double whipped Cream (2 pp)	\$5.00 pp
Selection of Gluten free sweet frittata bites (2 pp)	\$4.00 pp
Glazed Mini Danish Pastries (2 pp)	\$5.50 pp
Mini Chocolate cream filled eclairs (1 pp)	\$4.00 pp
Assorted Petite Muffins (2 pp)	\$5.50 pp
Mini Almond Cream Filled Croissant (1 pp)	\$3.50 pp

### HOT SELECTIONS

Hot Pastries - pies, pasties and sausage rolls (3 pp)	\$5.50pp
Mini Quiches (2 pp)	\$6.50pp
Pork sliders with slaw (2 pp)	\$4.00pp
Yum cha served with Asian dipping sauce (3 pp)	\$3.00pp





## WORKING LUNCH OPTIONS

**All Working lunch options include  
A garden salad and a choice of pasta, potato or coleslaw salad.  
Or House made soup and a crusty bread roll**

### LIGHT LUNCH

**\$30.00 pp**

7" Lunch Roll or Sandwich with a choice of 2 fillings below (1pp)

- Virginian Ham, Tasty cheddar cheese, tomato, mixed lettuce and seeded mustard aioli
- Roast chicken with pesto aioli, cheese and rocket
- Roast beef, horseradish cream, mixed lettuce
- Tuna, Spanish onion, aioli, tomato and mixed lettuce
- Grilled vegetables, fetta and a basil pesto mayonnaise

**Inclusive of filtered coffee, selection of teas and chilled South Australian orange Juice**

### FAVOURITES FOR LUNCH

**\$40.00 pp**

7" Lunch Roll or Sandwich with a choice of 2 fillings below (1pp)

- Virginian Ham, Tasty cheddar cheese, tomato, mixed lettuce and seeded mustard aioli
- Roast chicken with pesto aioli, cheese and rocket
- Roast beef, horseradish cream, mixed lettuce
- Tuna, Spanish onion, aioli, tomato and mixed lettuce
- Grilled vegetables, fetta and a basil pesto mayonnaise

***Select one of the following:***

Seasonal Sliced Fruit Platter

Selection of Cocktail Pastries (3 pp)

Pulled BBQ Pork Sliders (1 pp)

Mini Hot Dogs with American Mustard (2 pp)

Selection of house made cookies (2pp)

Mini petite muffins (2pp)

**Inclusive of filtered coffee, selection of teas and chilled South Australian orange Juice**



## FULL DAY PACKAGE

\$50.00 pp

### MORNING TEA

***Select one of the following:***

Sliced Seasonal Fruit

House made cookies (2 pp)

Large muffin (1 pp)

Mini almond croissant (1 pp)

### LUNCH

7" Lunch Roll or Sandwiches with a choice of 2 fillings below (1 pp)

- Virginian Ham, Tasty cheddar cheese, tomato, mixed lettuce and seeded mustard aioli
- Roast chicken with pesto aioli, cheese and rocket
- Roast beef, horseradish cream, mixed lettuce
- Tuna, Spanish onion, aioli, tomato and mixed lettuce
- Grilled vegetables, fetta and a basil pesto mayonnaise

***Select one of the following:***

Sliced seasonal fruit platter

House made cookies (2pp)

petite mini muffins (2pp)

Mini almond croissant (1 pp)

### AFTERNOON TEA

***Select one of the following:***

House made cookies (2pp)

Lemonade Scone with Strawberry Jam & chantilly Cream (1pp)

Mini Chocolate cream filled eclairs (1pp)

Mini almond croissant (1 pp)

**Inclusive of filtered coffee, selection of teas and chilled South Australian orange Juice  
Soft Drink during lunch**



## COCKTAIL PLATTERS

### HOT OPTIONS

Australian Pastry Platter - 60pce	\$107
Pies, pasties and sausage rolls	
Yum Cha - 120pce	\$60
Spring rolls, samosas and mini dim sims served with Asian dipping sauce	
Chicken Skewers - 40pce (GF)	\$100
Moroccan spiced served with tzatziki	
Panko Crumbed Prawns - 40pce	\$125
Served with citrus aioli	
BBQ Pork Buns - 40pce	\$60
Served with Thai sweet chilli Sauce	
Gourmet Pies - 40pce	\$110
Lamb & rosemary, cracked pepper beef, curried chicken served with beerenburg relish	
Salt n Pepper squid - 1.5kg (GF)	\$70
Marinated squid with garlic Aioli	
Arancini Balls - 40pce (V)	\$70
Pumpkin, Spinach and fetta arancini balls served with beerenburg relish	
Pork sliders - 40pce	\$80
Braised BBQ pork with Asian slaw	
Wedges - 2kg (V)	\$40
Served with sweet chilli and sour cream	
Seasoned Waffle fries - 2kg (V)	\$50
Served with garlic aioli and tomato sauce	
Pizza - 50pce (GF option available)	\$60
Ham & Pineapple, BBQ Chicken, Margherita	
Savoury Frittata Bites - 40pce (GF)	\$80
Served with a chive crème fraiche	
Moroccan Lamb Meat Balls - 40pce	\$85
Served with tzatziki dipping sauce	





## COCKTAIL PLATTERS

### COLD OPTIONS

<b>Trio of Dips (V)</b>	<b>\$60</b>
House made dips served with grilled pitta (\$5 surcharge for vegetable crudités)	
<b>Sandwiches - 40 Quarters</b>	<b>\$55</b>
Filled with a selection of cold meats and salads	
<b>Mini Bruschetta - 40pce (V) (Gf available)</b>	<b>\$60</b>
On a toasted crouton drizzled with Italian glaze	
<b>Rare Roast beef Bruschetta - 40pce</b>	<b>\$80</b>
With a semi sundried tomato tapenade on a seeded mustard crouton	
<b>Smoked Salmon Bilini - 40pce (GF available)</b>	<b>\$80</b>
Served with horseradish crème' fraiche and rocket	
<b>Caramelised Onion &amp; Fetta Tart - 20pce (V)</b>	<b>\$85</b>
Fetta, caramelised onion and roast beetroot tarts with relish and wild rocket	
<b>Fruit Platter (V) (GF)</b>	<b>\$60</b>
Chefs selection of seasonal fruits	
<b>Cheese Platter (V)</b>	<b>\$100</b>
Roaring forties Blue, Vintage cheddar and creamy brie, lavosh, dried fruit and mixed nuts	
<b>Antipasto Platter</b>	<b>\$100</b>
Local cured meats, marinated antipasto mix	

### SWEETS

House baked biscuits - 40pce	<b>\$70</b>
Chocolate mud cake - 50pce	<b>\$50</b>
Assorted mini muffins - 20pce	<b>\$50</b>
Vanilla Bean panna cotta with berry coulis - 20pce	<b>\$75</b>
Hazelnut panna cotta - 20pce	<b>\$80</b>
Sweet bites - 40pce (GF)	<b>\$75</b>
Scones jam and cream - 40pce	<b>\$80</b>



## SET MENU OPTIONS

### Two course menu

**\$50.00pp**

*Choice of two entrée / Choice of two mains*

*Choice of two mains / Choice of two desserts*

### Three course menu

**\$60.00pp**

*Choice two entrée / Choice of two mains / Choice of two desserts*

**All set menus include a cup of tea or coffee per person**

### Supplementary Side Dishes (served to the centre of the table)

**\$4.00pp**

*Choose one of the following*

Roasted potatoes, caramelized onions, parsley & garlic butter

Steamed green beans, dukkah and garlic butter

Seasoned honey roasted carrots and pumpkin

Rocket, roasted walnuts and pear salad with Danish fetta

### Kids Menu (select 1 option)

**\$11.90 per child**

12 and under

Choose From

Chicken Nuggets, chips and salad

Fish, chips and salad

Pasta with tomato sauce and cheese

Pizza – ham & cheese

**All kids meals include an ice cream and soft drink**



## SET MENU CHOICES

### ENTRÉE

Thai beef salad, with crispy noodles and coriander finished with an Asian inspired glaze

Lamb shank tart topped with arugula and rocket

Marinated prawn, mango, and cherry tomato salad with citrus aioli

S&P squid Asian slaw **(GF)**

Smoked salmon on herbed blini with crème' fraiche and wild arugula

Goats cheese and Mediterranean vegetable tart **(V)**

Tomato, basil, bocconcini and olive tapenade on toasted Turkish bread drizzled with a beetroot glaze **(V)**

Crispy skinned pork belly, corn puree and salsa Fresca

Honey glazed duck on an orange, coriander Asian slaw

### MAIN

#### **Crusted Lamb Backstrap**

Served with minted pea puree, slow roasted blistered tomatoes and broccolini

#### **Baked Barramundi Fillet**

Served on a mango, arugula, and cherry tomato salad finished with an Italian glaze

#### **Beef Fillet (Med)**

Served with parmesan mash potato, broccolini and crispy leek finished with red wine jus

#### **Lemon & Parmesan Crusted Chicken Breast**

Served with sea salt chat potatoes and green beans finished with garlic cream sauce

#### **Crispy Skinned Salmon**

Served with saffron lemon infused risotto and olive oil arugula drizzled with an Italian glaze

#### **Pork Cutlet**

Served with sweet potato puree, honey glazed apples and sautéed greens finished with a rich jus

#### **Chicken Prosciutto Roulade**

stuffed with spinach and cream cheese, served with parsnip puree, sautéed greens and crispy sweet potato

#### **300g Rib Eye**

Served on a chive and potato mash, green beans, topped with a garlic butter medallion and crisp onion rings

#### **Seasonal Vegetable Wellington (V)**

Served on a creamed spinach puree topped with a house made tomato relish

#### **Stuffed Field Mushroom (V)**

Stuffed with Quinoa, fetta, spinach, tomato and roasted pumpkin with grilled haloumi and beetroot finished with an Italian glaze and rocket

### DESSERT

Chocolate pudding topped with warm chocolate ganache

Pavlova with strawberries and berry coulis **(GF)**

Chocolate mousse tarts with chocolate soil and chantilly cream

Vanilla panna cotta with seasonal berry puree and toffee shards

Berry semifreddo with white chocolate soil and chocolate shards



## BEVERAGE OPTIONS

Our bars are stocked with an extensive range of beers, wines and spirits to compliment your function and you may choose from the below options.

### PACKAGES

Packages can only be selected for ALL of your guests, not a percentage. The only exception is guests under the age of 18. When a beverage package is selected all guests under 18 years of age will have a soft drink package for the duration of your package selected.

#### CLASSIC PACKAGE

3 hours	\$33.00 per person
4 hours	\$39.00 per person
5 hours	\$47.00 per person

Scarpantoni Fleurieu Sparkling White

Haselgrove H Semillion Sauvignon Blanc or Scarpantoni Chardonnay

Haselgrove H Shiraz or Scarpantoni School Block GSM

West End Draught, Hahn Light & Soft Drink

#### PREMIUM PACKAGE

3 hours	\$40.00 per person
4 hours	\$45.00 per person
5 hours	\$53.00 per person

Tomich Sparkling M Pinot Chardonnay

Tomich Gallery Sauvignon Blanc or Elderton Riesling

Hedonist Shiraz or Tapestry Cabernet Sauvignon

Hahn Super Dry, Hahn Light & Soft Drink

### BEVERAGE BY CONSUMPTION

You have the option of pre selecting a range of drinks and wines with the Functions Manager prior to your event. Your account can have a set limit, which would require your authority to be exceeded. The account must be settled at the end of the function.

### SUBSIDISED DRINKS

This option enables you to set a limit to your account in which your guests pay an agreed amount towards their beverages and the remaining costs will be charged to your account. The account must be settled at the conclusion of your function.

### CASH BAR

Individuals pay for their own drinks