

SOCIAL PACKAGES





5
SPACES TO
CHOOSE FROM

WELCOME TO EVENTS BY PIER HOTEL

Events by Pier Hotel is a versatile private event space located on the stunning Glenelg foreshore, offering uninterrupted panoramic views of Glenelg Beach. Designed to impress, the space can comfortably host up to 170 guests for seated dining or 300 guests cocktail-style, making it ideal for celebrations, corporate events, and special occasions.

Take the stress out of planning your next event with our dedicated events team, who will support you every step of the way. From exceptional food and beverages to styling, décor, lighting, music, and more, we're here to bring your vision to life.

Formerly known as Events by Coast, Events by Pier Hotel is part of the iconic Pier Hotel, located on the ground floor of Glenelg Oaks Plaza. The venue boasts a modern, stylish interior complemented by breathtaking ocean views, creating an unforgettable setting for any event.

Our menus are thoughtfully crafted seasonally by our Head Chef and feature a range of dining options, including platters, set menus, and shared feast menus. We also offer flexible beverage options, including drink packages, bar tabs, and subsidised drinks, with bespoke beverage menus available upon request.



ROOM PACKAGES

Events by Pier Hotel offers a diverse range of flexible event spaces designed to suit a variety of functional and styling requirements. Each room can be enjoyed as a standalone venue or opened to seamlessly connect with adjoining spaces, allowing for effortless customisation to suit events of any size. With uninterrupted ocean views and direct access to the Glenelg promenade and beach, every space provides a stunning coastal backdrop that elevates any occasion.

ROOM INCLUSIONS



Screen facilities



Audio facilities



Wireless microphone



Wifi



Custom floorplan



Linen + cutlery - if required

ROOM ONE & TWO

Maximum Capacity - Cocktail: 20 people | Banquet: 14 people

Food and Beverage Minimum Spend - Monday to Thursday: \$1000 | Friday to Sunday: \$1500

Bar Facilities - Built-in: No | Pop-up Bar available for additional \$300

Room Size - Room 1: 5.1m x 10.5m | Room 2: 5.4m x 10.5m

ROOM THREE

Maximum Capacity - Cocktail: 50 people | Banquet: 30 people

Food and Beverage Minimum Spend - Monday to Thursday: \$1800 | Friday to Sunday: \$2500

Bar Facilities - Built-in: No | Pop-up Bar available for additional \$300

Room Size - 8.4m x 10.5m

ROOM FOUR

Maximum Capacity - Cocktail: 120 people | Banquet: 90 people

Food and Beverage Minimum Spend - Monday to Thursday: \$3200 | Friday to Sunday: \$4500

Bar Facilities - Built-in: Yes

Room Size - 10.5m x 10.5m

BEACHSIDE

Maximum Capacity - Cocktail: 200 people | Banquet: 120 people

Food and Beverage Minimum Spend - Monday to Thursday: \$5000 | Friday to Sunday: \$5000

Bar Facilities - Built-in: Yes

Room Size - TBC + private outdoor seating area

COCKTAIL FOOD MENU

COLD

TAPAS BOARD (DFO) \$120

MARINATED VEGETABLES - OLIVES -
SUNDRIED TOMATOES - CURED MEATS
- CHORIZO - GRISSINI

SUSHI PLATTER (GF/DFO) \$80

SOY SAUCE - WASABI - GINGER

OYSTER PLATTER (GF/DF)

\$130

MIGNONETTE (3 DOZEN)

DIPS PLATTER

(GF/DFO/VGO) **\$80**

CRUDITES - CRISPY PITA

CHEESE PLATTER (GFO/V)

\$120

WATER CRACKERS - QUINCE PASTE -
STRAWBERRIES

MINI BRUSCHETTA \$50

TOMATO - FETA - BASIL

RARE BEEF & HORSERADISH

EN CROUTE **\$65**

SALMON BLINIS \$65

SALMON - CREAM CHEESE - CAPERS

GRAZING TABLE \$35 PP

SELECTIONS OF CHEESES - CURED
MEATS - CHORIZO - DIPS - MARINATED
VEGETABLES - CRUDITES - BREADS -
CRACKERS - FRUIT (FRESH AND DRIED)

*ITEMS CAN CHANGE SEASONALLY

HOT

SHEPHERD'S PARTY PIES \$85

WITH SAUCE (35 PIECES)

CHEESEBURGER SPRING

ROLLS **\$85**

WITH SAUCE (35 PIECES)

ARANCINI \$100

SEE US FOR SELECTION (25 PIECES)
(GFO, V)

PORK DUMPLINGS \$85

FRIED OR STEAMED WITH SOY (35
PIECES)

VEGGIE DUMPLINGS \$85

FRIED OR STEAMED WITH SOY (35
PIECES)

CHEESEBURGER SLIDERS

\$120

(20 PIECES)

CHICKEN SLIDERS \$120

(20 PIECES) (GFO)

TEMPURA VEGETABLE

SLIDERS **\$120**

(20 PIECES)

PORK BELLY BAO BUNS \$120

(20 PIECES)

TEMPURA VEGETABLE BAO

BUNS **\$120**

(20 PIECES)

LAMB SKEWERS \$130

(20 PIECES)

SATAY CHICKEN SKEWERS

\$120

(20 PIECES)

CAULIFLOWER BITES \$85

(35 PIECES)

SPINACH AND FETA PARCELS

\$85

(35 PIECES)

GOURMET PIZZA PLATTER

\$80

(20 PIECES)

DESSERT

ASSORTED PROFITEROLES

\$75

(20 PIECES)

ASSORTED DANISHES \$80

(20 PIECES)

TRIPLE CHOC TART BITES \$80

(20 PIECES)

BROWNIE BITES \$85

(20 PIECES)

LEMON TART \$100

(20 PIECES)

MINI PAVLOVA \$85

(20 PIECES)

ASSORTED FRIENDS \$80

(20 PIECES) (GF)

ASSORTED MINI MUFFINS \$80

(20 PIECES)

CARAMEL SLICE \$100

(20 PIECES)

ROCKY ROAD SLICE \$100

(20 PIECES)

ALTERNATE DROP MENU

ENTREES

CRISPY PORK BELLY

ASIAN SLAW, CHILLI SOY GLAZE (GF)

SUNDRIED TOMATO & BUFFALO MOZZARELLA

ARANCINI

PECORINO, AIOLI (GFO)

CAULIFLOWER BITES

BEETROOT HUMMUS (V, GF)

THAI BEEF SALAD

RICE NOODLES, CARROT, CORIANDER, BEAN SHOOTS, LIME
(GF, DF)

PRAWN AND LOBSTER ROLL

POTATO CRISPS, YUZU MAYO, BLACK CAVIAR (DF)

MAINS

300G PORTERHOUSE

COOKED MEDIUM, MASH POTATO, RED WINE JUS (GF)

LAMB RUMP

MASH POTATO, RED WINE JUS (GF)

CRISPY SKIN SALMON

SALSA VERDE, SMASHED CHATS, BROCCOLINI, MANGO SALSA
(GF, DF)

CRISPY SKIN CHICKEN BREAST

BONE IN, SMASHED CHATS, TRUFFLE CREAM (GF)

PORK CUTLET

BONE IN, MASH POTATO, APPLE GLAZE

SIDES

CHARRED BROCCOLINI

TOASTED ALMONDS, BURNT BUTTER (GF,V)

ARTISAN BREAD ROLLS

CULTURED BUTTER

GREEN LEAVES

HOUSE VINAIGRETTE

ROASTED PUMPKIN

FETA, PINE NUTS

TRUFFLE FRIES

AIOLI

ROCKET, PEAR & PARMESAN SALAD

GREEN GODDESS DRESSING

DESSERTS

LEMON TART

PAVLOVA

WHIPPED CREAM , STRAWBERRIES

CHOCOLATE PUDDING

WHITE CHOCOLATE GANACHE

STICKY DATE PUDDING

BUTTERSCOTCH SAUCE

2x entree
2x main
2x shared sides
2x desserts

\$80 per person

2x main
2x shared sides
2x desserts

\$60 per person

2x entree
2x main
2x shared sides

\$60 per person

BEVERAGE PACKAGES

STANDARD PACKAGE

PRICE

• Selected Tap Beer	2 hours
• Steeple Jack Sparkling	\$40 pp
• Steeple Jack Sauvignon Blanc	3 hours
• Steeple Jack Moscato	\$50 pp
• Steeple Jack Shiraz	4 hours
• Soft Drink & Juices	\$60 pp
	5 hours
	\$70 pp

PREMIUM PACKAGE

PRICE

• Selected Tap Beer & Cider	2 hours
• The Lane Lois Sparkling	\$50 pp
• The Lane Sauvignon Blanc	3 hours
• The Lane Rose	\$60 pp
• Hentley Farm Villain & Vixen Shiraz	4 hours
• Soft Drink & Juices	\$70 pp
	5 hours
	\$80 pp

STANDARD SPIRIT ARR-ON \$15PP

- Smirnoff Vodka
- Gordon's Dry London Gin
- Jim Beam White Label
- Johnnie Walker Red Label
- Canadian Club

PREMIUM SPIRIT ARR-ON \$25PP

- Grey Goose Vodka
- Bombay Sapphire Gin
- Jack Daniels
- Johnnie Walker Black Label
- Canadian Club

Terms and Conditions

Deposit- \$1000 when confirming the booking Follow up payment- \$1000 due 30 days prior to the function date
Final payment- 7 days prior to the event
Day of the event- any miscellaneous charges from the day of the event. Eg. bar tab

TENTATIVE BOOKING

We will hold a tentative booking for a maximum of 7 days. If no contact is made before the end of the 7 day period the function room will become available to other parties of interest.

BOOKING CONFIRMATION AND DEPOSIT

A confirmation agreement form needs to be completed when confirming the booking. The deposit required is \$1000 and must be made to secure the booking.

CANCELLATIONS

In the unfortunate instance of a cancellation, please refer to the confirmation agreement form which outlines the policy for refunds and postponement.

PAYMENT POLICY

CATERING & MENU SELECTION

Food and beverage selection must be finalised with the manager at least 14 days prior to the event.

FINAL NUMBERS

As confirmed with the manager, final number of expected guests due at least 14 days prior to the event. Charges will be made based on the final number, or the attendance number, which ever is greater.

DIETARY REQUIREMENTS

All dietary requirements must be made at least 14 days prior to the event. Any dietary requirements that are not disclosed until the day of the event maybe charged an additional amount, and must be paid for on the day of the event.

DAMAGES

Please note, any damages sustained to the venue property and fittings during the event you are financially liable for. No attachments are to be used on the walls or ceiling without prior permission from the management.

CLIENT RESPONSIBILITY

The staff will adhere to responsible service of alcohol. No alcohol will be served to minors (less than 18 years of age) or intoxicated persons. Management reserve the right to exclude or remove any persons whose conduct is deemed inappropriate or unruly.

EXTERNAL CATERING

Wedding cake and cupcakes are the only permitted external catering allowed. Cakeage fee may apply. No other food or beverage may be bought onto the premises for consumption during the event unless approved by the manager.

NOISE RESTRICTIONS

Apply in all areas of the venue, and must be followed by the directions of management. All music will conclude no later than midnight. Upon conclusion of the event, guests must leave in a timely manner & noise kept to a minimum out of respect to our accommodation guests.

FUNCTION ROOMS

We reserve the right to relocate function rooms due to circumstances beyond our control, or if the numbers increase or decrease significantly from those advised at the time of reservation. Management will discuss any changes with you when a final decision is made.

OUTSOURCED SUPPLIERS

All outsourced suppliers are responsible for the transport, setup and dismantling of their own equipment in accordance with health and safety codes.

GENERAL CLEANING

Standard cleaning is included in the cost of room hire. Additional charges will apply for instances where the event has created cleaning requirements which are over and above normal cleaning. Use of table scatters and confetti are not permitted, use of these will incur a additional cleaning fee of \$100.

INCLEMENT WEATHER *BEACH CEREMONIES

Our outdoor spaces can be affected by inclement weather. Should this impact the function an alternative space maybe negotiated with the manager. Refunds will not be offered due to weather, please refer to the cancellation policy.



Event Agreement

CANCELLATION AND POSTPONEMENT POLICY

In the event of a cancellation by the customer, the following shall apply. Note that a deposit of \$1000 is required to be paid upon booking, in addition to any special expenditure items requested such as signs. Full payment must be made at least 7 days before the event.

Cancellation with 90 days' notice or more: all monies paid by the customer shall be refunded, save any monies expended by the venue on items for the function that cannot otherwise be utilised.

Cancellation with at least 60 days but less than 90 days' notice: half of the amount first paid by the customer (that is, half of \$1000) shall be retained by the venue in addition to any monies expended by the venue on items for the function that cannot otherwise be utilised. Cancellation with at least 30 days but less than 60 days' notice: the amount first paid by the customer (that is, \$1000) shall be retained by the venue.

Cancellation with between 30 and 7 days' notice: the venue shall retain 50% of the amount paid/ordered by the customer (that is, half of \$1000 plus half of the food orders shall be retained by the venue).

Cancellation with less than 7 days' notice: the venue shall retain all monies paid by the customer.

In the event of postponement of the event by the customer with at least 30 days' notice, all monies paid by the customer shall be credited to any new booking made for a similar function provided such similar function is to be held within 120 days of the postponed function. Otherwise, a postponement shall be treated as a cancellation.

All references to "notice" means notice in writing, whether by letter, email or SMS text message.

