



HOUSE ON HAINES

PRIVATE  
FUNCTIONS  
2023







## IN THE HEART OF TEA TREE GULLY

House on Haines is situated  
in the Adelaide foothills, only  
30 minutes from the CBD.

This uniquely built event space  
has everything you need for  
your event.



# FULL VENUE



# SEATED

120 People (Round or Long Tables)



# COCKTAIL

200 People

# INCLUDES

Venue set up and pack down excluding personal decorations. Full support from our dedicated Function Coordinator throughout planning & on the day of event. Dedicated team of staff for event day.



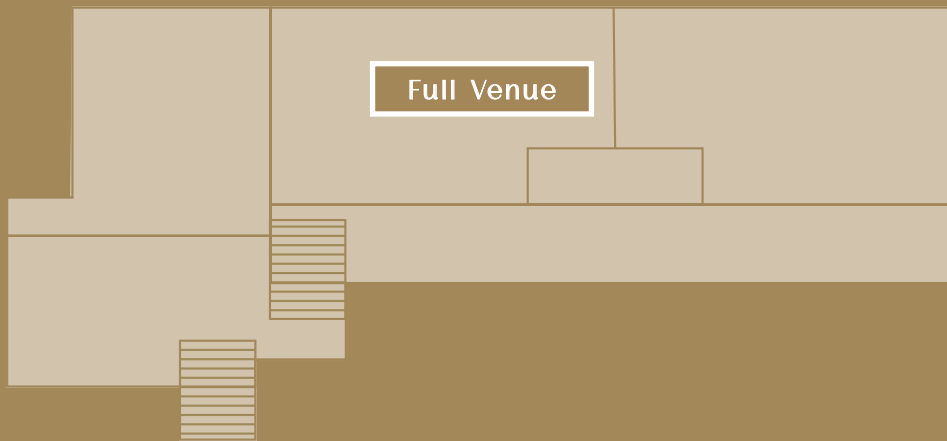
PA system



Private Parking



Slideshow Projector



T&C's apply



# WATTLE ROOM



# SEATED

60 People (Round or Long Tables)

# COCKTAIL

100 People

# INCLUDES

Includes the use of the Terrace. Room set up and pack down excluding personal decorations. Full support from our dedicated Function Coordinator throughout planning & on the day of event. Dedicated team of staff for event day.



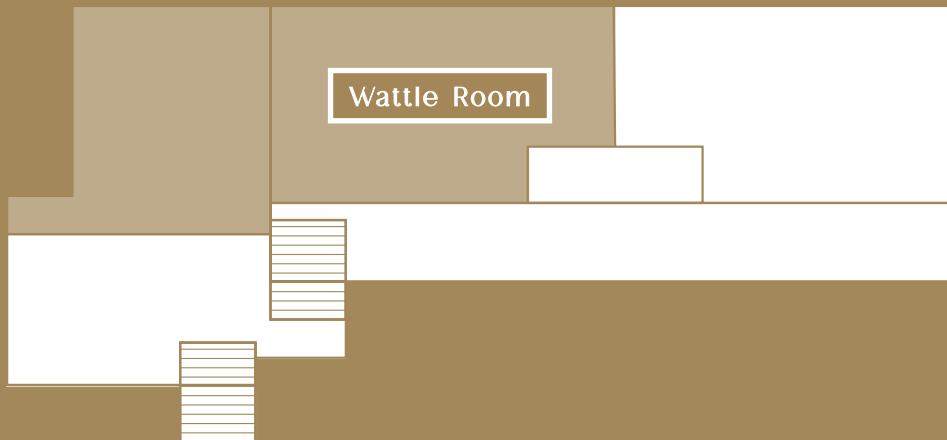
PA system



Private  
Parking



Slideshow  
Projector



T&C's apply



# MAPLE ROOM





# SEATED

60 People (Round or Long Tables)

# COCKTAIL

100 People

# INCLUDES

Includes the use of the Verandah. Room set up and pack down excluding personal decorations. Full support from our dedicated Function Coordinator throughout planning & on the day of event. Dedicated team of staff for event day.



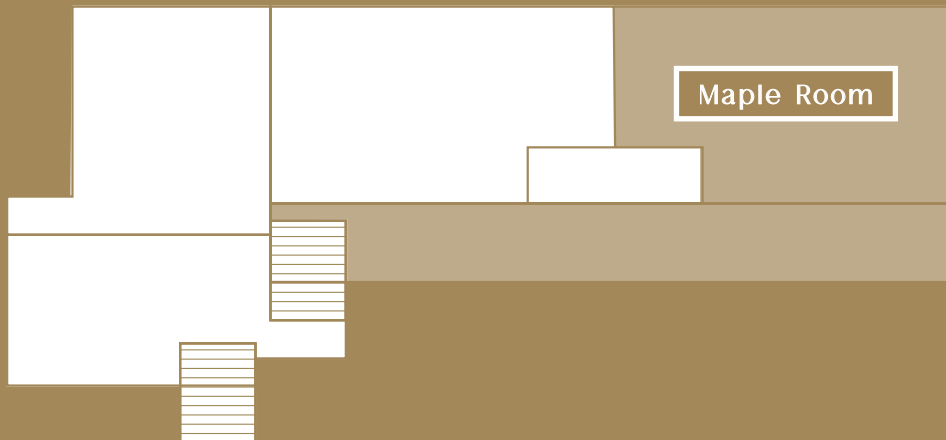
PA system



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Projector



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# TERRACE



# SEATED

40 People

# COCKTAIL

60 People

# INCLUDES

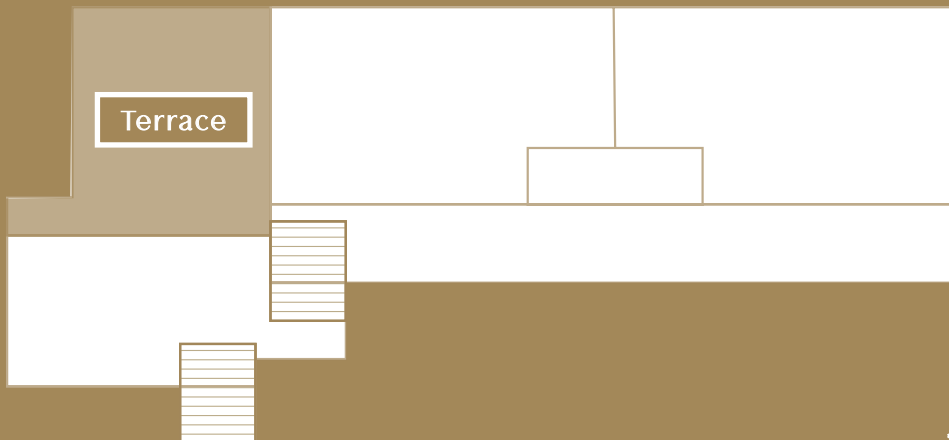
Room set up and pack down excluding personal decorations. Full support from our dedicated Function Coordinator throughout planning & on the day of event. Dedicated team of staff for event day.



PA system



Private Parking



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# THE DECK & THE VERANDAH



# INCLUDES

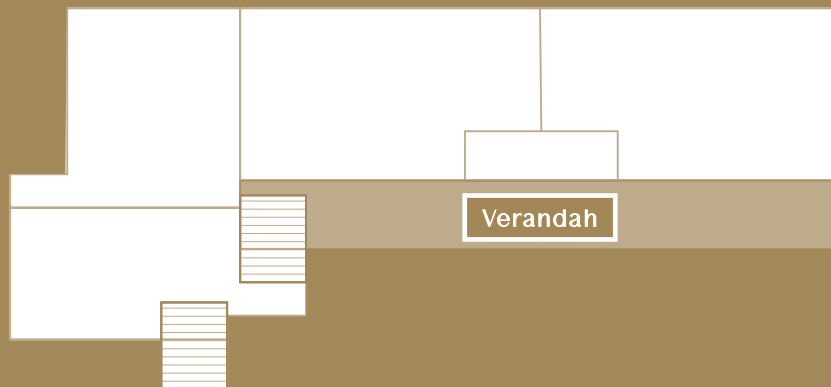
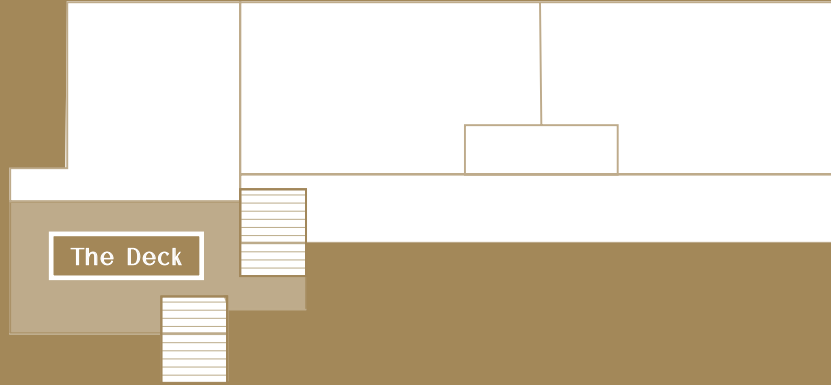
Area set up and pack down excluding personal decorations.



PA system



Private  
Parking



T&C's apply





# SIT DOWN PACKAGES



## SIT DOWN MEAL OPTION 1

\$55 PER PERSON - 2 COURSE

- House baked bread with cultured butter and sea salt to start
- 2 entrées (alternate drop)
- 2 mains (alternate drop)

## SIT DOWN MEAL OPTION 2

\$55 PER PERSON - 2 COURSE

- House baked bread with cultured butter and sea salt to start
- 2 mains (alternate drop)
- 2 desserts (alternate drop)

## SIT DOWN MEAL OPTION 3

\$65 PER PERSON - 3 COURSE

- House baked bread with cultured butter and sea salt to start
- 2 entrées (alternate drop)
- 2 mains (alternate drop)
- 2 desserts (alternate drop)

## UPGRADES

- Add cake to be served as dessert with double cream & strawberries \$5pp
- Add cake to be cut and served on platters \$50



# SHARED PACKAGES





## SHARED MEAL OPTION 1

\$50 PER PERSON - 2 COURSE

- House baked bread with cultured butter and sea salt to start
- 2 shared entrées
- 2 shared mains
- 2 sides

## SHARED MEAL OPTION 2

\$50 PER PERSON - 2 COURSE

- House baked bread with cultured butter and sea salt to start
- 2 shared mains
- 2 shared desserts
- 2 sides

## SHARED MEAL OPTION 2

\$60 PER PERSON - 3 COURSE

- House baked bread with cultured butter and sea salt to start
- 2 shared entrées
- 2 shared mains
- 2 sides
- 2 shared desserts

## UPGRADES

- Add cake to be served as dessert with double cream and strawberries \$5pp
- Add cake to be cut and served on platters \$50



# SIT DOWN & SHARED MENU



## ENTRÉE

TRIPLE COOKED PORK BELLY, sweet potato hummus, apple jam, crackling

SMOKED BEEF BRISKET, parsnip, sweet potato crisps, fried kale

CHICKEN & PISTACHIO TERRINE, tomato relish, cornichons, melba toast

HIRAMASA KINGFISH CEVICHE, avocado purée, coconut & cucumber vinegar, pickled radish, wasabi peas, dill oil

POACHED PRAWN AND LOBSTER BISQUE, sheep's milk yoghurt, pickled samphire, baked sour dough

VEGETABLE SPRING ROLL, Asian salad, crispy noodles, kim chi, shallots, kewpie

## MAIN

OVEN BAKED TASMANIAN SALMON, ratatouille, romesco, Persian feta, balsamic glaze

14 HOUR ROASTED LAMB SHOULDER, baba ganoush, cous cous, olives, fire roasted peppers, jus

CHICKEN ROULADE, pancetta, sage, Gruyère, salt and vinegar kipfler, broccolini, cauliflower purée, chicken skin, jus

SLOW ROAST PORK, vanilla parsnip purée, honey glazed carrots, crisp prosciutto

PASTURE FED BEEF FILLET, served medium rare, spinach purée, duck fat potato, broccolini, jus

DUKKAH ROASTED PUMPKIN, coconut labne, ancient grains, currents, charred broccoli, almonds

## DESSERT

LOCAL HONEY PANNA COTTA, macerated berries, strawberry jelly, caramelised puff pastry

SALTED CHOCOLATE TART, berry coulis, double cream

DOUBLE CHOCOLATE BROWNIE, hot chocolate fudge, raspberries, macadamia ice cream

PISTACHIO CHEESECAKE, coffee soil, lemon curd, raspberry jam

APPLE & ALMOND FRANGIPANE TART, crème pat, prune gel, custard powder

VEGAN CHOCOLATE BROWNIE, coconut yogurt, raspberry sorbet

## SIDES

TRIPLE COOKED POTATOES, vinegar salt, aioli

GARDEN SALAD, maple honey dressing

ROASTED ROOT VEGETABLES, smoked tahini, fried chickpeas

STEAK FRIES, sea salt, herbs

CHARRED BROCCOLI, ancient grains, currents, almonds



# COCKTAIL PACKAGES



## COCKTAIL PACKAGE OPTION 1

\$40 PER PERSON

- Choice of 4 canapes roaming for 3 hours
- Cutting and serving of cake on platters

## COCKTAIL PACKAGE OPTION 2

\$50 PER PERSON

- Choice of 6 canapes roaming for 3 hours
- Cutting and serving of cake on platters

## COCKTAIL PACKAGE OPTION 3

\$60 PER PERSON

- Choice of 8 canapes roaming for 3 hours
- Cutting and serving of cake on platters



T&C's Apply. Menu items & prices subject to change without notice. Images for illustration purposes only. Prices will increase by \$5pp for 2024 bookings. Minimum spends apply.



# CANAPÉS



# CANAPÉS

PANKO PRAWNS, honey, coconut

TRUFFLE ARANCINI, shaved grana, truffle oil

SOUTHERN FRIED CHICKEN, whisky caramel

SALT AND PEPPER TOFU, Thai dressing, vegan aioli

CHEESEBURGER SLIDERS, tomato relish, aioli (add \$3pp)

FRIED CHICKEN SLIDERS, sweet pickles, perinaise (add \$3pp)

CRAB AND LOBSTER FRITTATA, tomato chutney, dill

SESAME CRUSTED TUNA, avocado, wasabi peas

RICOTTA STUFFED MUSHROOMS, spinach, pine nuts

PORK BELLY, chilli caramel, sesame, shallots

COFFIN BAY OYSTERS, natural, wakame, tempura

VEGAN FRIED CHICKEN, Korean sweet chilli, spring onion





# PLATTERS





## PLATTERS

BOWLS OF CHIPS, aioli \$8

BOWLS OF WEDGES, sweet chilli, sour cream \$11

YUM CHA, dim sims, spring rolls, samosas, sweet chilli, soy \$50

SALT AND PEPPER TOFU, Thai dressing, vegan aioli \$50

ANTIPASTO, cured meat, pickled veg, local mixed olives, cheese, quince, hummus, lavosh, fried bread \$100

VEGETABLE SPRING ROLLS, sweet chilli \$50

BEEF DIM SIMS, soy \$50

VEGETARIAN SAMOSAS, raita \$50

PANKO PRAWNS, honey, coconut \$55

SALT AND PEPPER SQUID, tartare, lemon \$60

TERIYAKI BEEF SKEWERS, sesame, spring onion \$90

TANDOORI CHICKEN SKEWERS, coriander \$80

VEGAN FALAFELS, coconut raita \$50

PORK BELLY BITES, chilli caramel, sesame, shallots \$90

MUSHROOM ARANCINI, Parmesan \$90

SPINACH AND FETA PASTIZZIS \$60

LOCAL PIES, PASTIES AND SAUSAGE ROLLS, tomato relish \$110

QUICHE LORRAINE, tomato relish \$110

SOUTHERN FRIED CHICKEN, whisky caramel \$100

CHEESEBURGER SLIDERS, tomato chutney, aioli \$160

FRIED CHICKEN SLIDERS, sweet pickles, perinaise \$160

VEGAN BEEF CIABATTA SLIDERS, cheddar, aioli \$180

VEGAN FRIED CHICKEN, Korean sweet chilli, sesame, spring onion \$100

PETITE PAVLOVAS, double cream, freeze dried berries \$60

LEMON CURD TARTLETS \$65

DOUBLE CHOC BROWNIES, hot chocolate fudge \$65

SEASONAL FRUIT PLATTER \$65



# DRINKS PACKAGES



## STANDARD BEVERAGE PACKAGE

4 HOURS | \$50 PER PERSON  
+\$10PP PER EXTRA HOUR (+\$12PP IN 2024)

|                                   |                      |
|-----------------------------------|----------------------|
| Woodbrook Farm Sparkling          | Carlton Dry          |
| Woodbrook Farm Sauvignon Blanc    | Great Northern       |
| Woodbrook Farm Shiraz             | South Coast Pale Ale |
| Woodbrook Farm Cabernet Sauvignon | Somersby Cider       |
|                                   | Soft Drinks & Juice  |

## PREMIUM BEVERAGE PACKAGE

4 HOURS | \$65 PER PERSON  
+\$13PP PER EXTRA HOUR (+\$15PP IN 2024)

|  |                      |
|--|----------------------|
| The Lane Lois Sparkling                  | Carlton Dry          |
| Pikes Luccio Pinot Grigio                | Great Northern       |
| Giesen Sauvignon Blanc                   | South Coast Pale Ale |
| Rymill The Dark Horse Cabernet Sauvignon | Somersby Cider       |
| Hentley Farm Shiraz                      | Soft Drinks & Juice  |

## DELUX BEVERAGE PACKAGE

4 HOURS | \$80 PER PERSON  
+\$15PP PER EXTRA HOUR (+\$17PP IN 2024)

|                                  |                      |
|----------------------------------|----------------------|
| Bird in Hand Sparkling           | Asahi                |
| Shaw & Smith Sauvignon Blanc     | Great Northern       |
| Pikes Riesling                   | South Coast Pale Ale |
| St Hallett Butcher's Cart Shiraz | Somersby Cider       |
| Devil's Corner Pinot Noir        | Soft Drinks & Juice  |

ADD BASE SPIRITS TO A 4 HOUR BEVERAGE PACKAGE FOR  
\$20 PER PERSON, +\$8PP PER EXTRA HOUR.

ON CONSUMPTION BAR MINIMUM \$30 PER PERSON

ADD MOSCATO FOR \$3PP



HOUSE ON HAINES

## CONTACT

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[www.houseonhaines.com.au](http://www.houseonhaines.com.au)

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