



W E L C O M E

Thank you for considering us for your next event! We cannot wait to come along this journey with you and provide an experience that you and your family/friends can remember for a lifetime.

At the Oyster Bar Holdfast Shores we are known for our fresh & local SA seafood, as well as a premium selection of local wines, beer and spirits. We take pride in our South Australian heritage and love showcasing all the produce that our amazing state has to offer.

Our breathtaking marina views are sure to be just one of the highlights of your event if you chose the Oyster Bar Holdfast Shores.

No matter what the nature of your function you can sit back and relax knowing our amazing events team and friendly staff will be here to look after you for your special day.

CONTACT:
EMAIL: HOLDFASTSHORES@OYSTERBAR.COM
PH: (08) 8376 3100

**SHOP 10, HOLDFAST SHORES,
MARINA PIER, GLENELG,
SOUTH AUSTRALIA**

HIRING OPTIONS



AREA ONE - INSIDE

MAXIMUM CAPACITY:

Cocktail setting: 40pax

MINIMUM SPEND:

Quote received upon inquiry *Subject to time of year*

ROOM HIRE:

\$250 [May to November ONLY]

AREA FEATURES:

Table linen, Heating & Cooling, TV & Music.



AREA TWO - MARINA/OUTSIDE

MAXIMUM CAPACITY:

Cocktail setting: 40pax

MINIMUM SPEND:

Quote received upon inquiring *Subject to time of year*

ROOM HIRE:

\$250 [May to November ONLY]

AREA FEATURES:

Table linen, heating, views of marina & cafe blinds.

****PLEASE NOTE THAT BOOKINGS DURING THE SUMMER SEASON ARE LIMITED, DUE TO THIS BEING OUR BUSIEST TIME OF YEAR****

OYSTER OPTIONS

CHOOSE FROM OUR DELICIOUS AND
VERSATILE OYSTER RANGE, ALL SOURCED
FRESH & LOCALLY FROM COFFIN BAY.

(36 PCS PER PLATTER)

NATURAL OYSTERS PLATTER: \$105

LOCALLY SOURCED NATURAL OYSTERS

KILPATRICK OYSTERS PLATTER: \$110

SERVED GRILLED W' BACON, WORCESTERSHIRE & TOMATO SAUCE.

MIXED OYSTERS PLATTER: \$120

3 OYSTER FLAVOURS OF YOUR CHOICE.

CHILLED

NATURAL (GF)

WITH YOUR CHOICE OF COCKTAIL
SAUCE, WASABI MAYO OR BALSAMIC
VINAIGRETTE.

POMEGRANATE (GF)

POMEGRANATE MOLASSES.

WAKAME (GF)

NUOC CHAM & FRIED SHALLOTS.

THAI (GF)

MINT, CORIANDER & SOY.

OLIVER (GF)

SHALLOT VINAIGRETTE

GRILLED

KILPATRICK (GF)

BACON, WORCESTERSHIRE &
TOMATO SAUCE.

DARLYFELLA

SPINACH MORNAVY.

CHILLI & CHEESE (GF)

CHEDDAR & SWEET CHILLI SAUCE.

PANKO

CRUMBED & FRIED WITH
CHIPOTLE MAYO.

ALL OYSTERS ARE SERVED WITH SALT & PEPPER, FRESH LEMON AND TABASCO.

(GF) = GLUTEN FREEN

(GFO) = GLUTEN FREE OPTION +5PP)



SEAFOOD SELECTION



VEGETARIAN OPTIONS

SEAFOOD PLATTER | \$135

12 KING PRAWNS, SMOKED SALMON, SALT & PEPPER SQUID

12 NATURAL OYSTERS, SERVED W' CHIPOTLE & AIOLI.

(+5 FOR KILPATRICK).

BEER BATTERED MARKET FISH | \$85 | 10PCS

W' TARTARE AND LEMON.

MARINATED PRAWN SKEWERS | \$90 | 20PCS

CAJUN SPICED W' CHIPOTLE & LEMON.

SALT & PEPPER SQUID | \$85 | (GF)

W' GARLIC AIOLI.

SA KING PRAWNS | \$100 | 1KG (GF)

SERVED W' AIOLI, CHIPOTLE & FRESH LEMON.



BRUSCHETTA | \$65 | 10PCS | (GFO)

TOMATO WITH FRESH BASIL, RED ONION, OLIVE OIL ON TOASTED CIABATTA (GF +5 PP)

MUSHROOM ARANCINI | \$80 | 20PCS

WITH TRUFFLE AIOLI

FIELD MUSHROOM SLIDERS | \$70 | 10PCS | (GFO)

GRILLED WITH FETA CHEESE & LETTUCE, SERVED ON A BRIOCHE BUN (GF +5 PP)

CHEESE & DIPS | \$90 | (GFO)

CHEF SELECTION OF CHEESE, DIPS & DRIED FRUITS, SERVED W' LAVOSH.

(GF) = GLUTEN FRESS
(GFO) = GLUTEN FREE OPTION (+5 PP)

PLATTER OPTIONS

EACH PLATTER IS BASED ON 10 GUESTS

CHICKEN SKEWERS | \$75 | 20PCS | (GF)

WITH SPICY RED COCONUT CURRY, CORIANDER, CHILLI & SHALLOTS.

PORK AND VEAL MEATBALLS | \$80 | 20PCS

WITH HOUSE MADE SUGO & TOASTED CIABATTA.

KOREAN CHICKEN | \$80

KOREAN FRIED CHICKEN THIGH SERVED WITH GUCHUJANG DRESSING

PORK BELLY BITES | \$85 | 20PCS | (GF)

W' A SPICY SOY GLAZE & FRIED SHALLOTS.

OB CHICKEN AND CHEESE | \$80 | 10PCS | (GFO)

FRIED CHICKEN, CHEESE, MAYONNAISE & LETTUCE SERVED ON A BRIOCHE BUN.

GRAZING PLATTER | \$130 | (GFO)

SELECTION OF MEATS, DIPS, BREADS, PICKLED VEG & A SELECTION OF CHEESE.

(GF) = GLUTEN FRESS

(GFO) = GLUTEN FREE OPTION (+5 PP)



DRINKS PACKAGES

STANDARD BEVERAGE PACKAGE

2HR \$60 PP | 3HR \$65 PP | 4HR \$70 PP

BEER

ALL TAP BEER (425ML & 285ML) | JAMES BOAGS LIGHT

WINE

EMILY REDBANK SPARKLING BRUT | KING VALLEY
TERRA VINO SAUVIGNON BLANC | ADELAIDE HILLS
TERRA VINO SHIRAZ | MCLAREN VALE

PREMIUM BEVERAGE PACKAGE

2HR \$70 PP | 3HR \$75 PP | 4HR \$80 PP

BEER

ALL TAP BEER (425 & 285ML) | JAMES BOAGS LIGHT

WINE

ZENTANGLE PROSECCO | ADELAIDE HILLS
BOSTON BAY SAUVIGNON BLANC | ADELAIDE HILLS
SHUT THE GATE RIESLING | CLARE VALLEY
PAULETT'S ROSE | CLARE VALLEY
HUGO SHIRAZ | MCLAREN VALE



BAR TAB OPTION

AN AGREED UPON AMOUNT MAY BE PUT OVER THE BAR BY THE INDIVIDUAL ORGANISING THE EVENT, THE AMOUNT MAY BE INCREASED ON THE DAY WITH PERMISSION FROM BOTH PARTIES. WITH THIS OPTION, GUESTS MAY CHOOSE FROM A CUSTOM BEVERAGE LIST THAT CAN BE CREATED BY THE ORGANISER, WITH THE HELP OF OUR FUNCTION STAFF IS DESIRED.

TERMS & CONDITIONS

DECORATIONS

DECORATIONS ARE ACCEPTED WITH THE EXCEPTION OF CONFETTI, GLITTER AND PARTY POPPERS. WE WILL NOT ALLOW ANY DECORATIONS THAT MAY CAUSE DAMAGE TO THE VENUE OR THE ENVIRONMENT, AS WE ARE LOCATED VERY CLOSE TO THE OCEAN.

COMPLIANCE

THE ORGANISER MUST CONDUCT AND OVERSEE THEIR FUNCTION IN A TIMELY MANNER & IN FULL COMPLIANCE WITH THE OYSTER BAR CODE OF CONDUCT. MANAGEMENT HAS THE RIGHT TO EXCLUDE AND REMOVE ANYONE FROM THE VENUE AT ANY GIVEN TIME WITHOUT LIABILITY. OYSTER BAR CAN CONTROL SOUND LEVELS AND THE EVENT ORGANISER WILL NOT BE ALLOWED TO ORGANISE OWN ENTERTAINMENT/LIVE MUSIC UNLESS DISCUSSED WITH FUNCTIONS COORDINATOR. ANY PERSON WHO IS MISBEHAVING OR BEHAVING IN AN APPROPRIATE MANNER CAN BE ASKED TO LEAVE THE VENUE AT ANY GIVEN TIME. CHILDREN MUST BE SUPERVISED AT ALL TIMES BY AN ADULT OR LEGAL GUARDIAN AND MINORS UNDER THE AGE OF 18 ARE NOT PERMITTED IN THE VENUE AFTER 12AM.

BYO

NO BYO FOOD OR DRINKS ARE PERMITTED IN THE VENUE FROM ANY EXTERNAL SOURCE.

LEGAL OBLIGATIONS/DAMAGE.

THE OYSTER BAR HOLDS THE CLIENT FINANCIALLY RESPONSIBLE FOR ANY PROPERTY DAMAGE THAT MAY INCUR DURING THE EVENT. THE OYSTER BAR WILL NOT BE HELD LIABLE FOR ANY INSURANCE CLAIMS BY INJURY, LOSS OF PROPERTY OR PERSONAL ITEMS AND DAMAGED ITEMS CAUSED

START/FINISH TIME.

START AND FINISH TIME ARE TO BE AGREED UPON BEFORE YOUR FUNCTION WITH THE EVENTS COORDINATOR. THE MAXIMUM TIME FOR ANY FUNCTION IS 4 HOURS, TIMES FOR YOUR EVENT MAY BE EXTENDED, BUT ONLY IF AGREED UPON WITH THE FUNCTIONS COORDINATOR PRIOR TO THE EVENT. AN INCREASE IN MINIMUM SPEND MAY APPLY.

BOOKING CONFIRMATION

YOUR BOOKING WILL NOT BE CONFIRMED UNTIL YOUR DEPOSIT AMOUNT HAS BEEN PAID & PROCESSED AND YOUR BOOKING FORM HAS BEEN RETURNED, WITH ALL THE DETAILS OF YOUR EVENTS FILLED IN.

CANCELLATIONS

IN THE UNFORTUNATE CIRCUMSTANCE THAT YOU MAY NEED TO CANCEL YOUR EVENT, THE FOLLOWING CIRCUMSTANCES WILL APPLY.
28 DAYS PRIOR OR MORE - FULL MINIMUM SPEND REFUND
21 DAYS PRIOR - 50% MINIMUM SPEND REFUND
14 DAYS PRIOR - NO MINIMUM SPEND REFUND
7 DAYS PRIOR - FULL AMOUNT NON REFUNDABLE
IN ALL CASES DEPOSIT IS NON REFUNDABLE

MENU SELECTIONS

FOOD AND BEVERAGE PACKAGES ARE TO BE CONFIRMED NO LATER THAN 14 DAYS PRIOR TO YOUR EVENT, PLEASE ENSURE THAT ANY ALLERGIES AND DIETARY NEEDS ARE ADDRESSED WHEN FINALISING YOUR ORDER. EVERY EFFORT IS MADE TO ENSURE PRICES ARE MAINTAINED HOWEVER PRICES CAN BE SUBJECT TO CHANGE WITHOUT NOTICE TO COVER UNFORESEEN VARIANCES.

FINAL NUMBERS & PAYMENT

APPROXIMATE GUESTS NUMBERS ARE REQUIRED 14 DAYS PRIOR TO YOUR EVENT, WITH A FINAL COUNT TO BE CONFIRMED NO LATER THAN 7 DAYS PRIOR. IF GUEST COUNT GOES DOWN ON SHORT NOTICE, THE SAME MINIMUM SPEND STILL APPLIES.