



# OYSTER *bar*

HOLDFAST SHORES

## WELCOME

Thank you for considering Oyster Bar Holdfast Shores as the setting for your upcoming event.

Here at Oyster Bar Holdfast Shores we offer fresh hand selected produce, wines, beers and spirits sourced from local regions around South Australia. Our breath-taking views overlooking the Holdfast Marina are sure to add that special touch to your event.

Our knowledgeable events team will ensure no matter what the nature of your function or event may be, it will be delivered by a professional, friendly and organised team.

### CONTACT

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

[HOLDFASTSHORES@OYSTERBAR.COM.AU](mailto:HOLDFASTSHORES@OYSTERBAR.COM.AU)

(08) 8376 3100



# HIRE OPTIONS



**\*\*Please note that due to Summer being our most busiest time of year, function bookings will be limited.**

## AREA ONE- INSIDE

### MAXIMUM CAPACITY

COCKTAIL: 40

### MIN. SPEND

QUOTED UPON ENQUIRY

ROOM HIRE \$250 (NOV-MAY ONLY)

### FEATURES INCLUDE

HEATING/COOLING, LINEN, TV & MUSIC ACCESS

## AREA TWO - MARINA

### MAXIMUM CAPACITY

COCKTAIL: 45

### MIN. SPEND

QUOTED UPON ENQUIRY

ROOM HIRE \$250 (NOV-MAY ONLY)

### FEATURES INCLUDE

HEATING, LINEN, CAFE BLINDS & MARINA VIEWS



## OYSTER OPTIONS

(36 PCS PER PLATTER)

### CHOOSE FROM OUR FRESHLY SOURCED COFFIN BAY OYSTERS:

**NATURAL OYSTERS \$105**  
LOCALLY SOURCED NATURAL OYSTERS

**KILPATRICK OYSTERS \$110**  
BACON, WORCESTERSHIRE & TOMATO SAUCE

**MIXED OYSTERS \$120**  
YOUR CHOICE OF THREE TOPPINGS:

- **NATURAL (GF)**  
*WITH COCKTAIL SAUCE, WASABI MAYO OR BALSAMIC VINAIGRETTE*
- **KILPATRICK (GF)**  
*BACON, WORCESTERSHIRE, TOMATO SAUCE*
- **OLIVER (GF)**  
*SHALLOTS & RED WINE VINEGAR*
- **CAVIER (GF)**  
*WITH SOUR CREAM*
- **ATLANTIC (GF)**  
*SMOKED SALMON, SOUR CREAM & CHIVE*
- **PANKO**  
*DEEP FRIED WITH CHIPOTLE MAYO*
- **CHILLI CHEESE (GF)**  
*SHREDDED CHEDDAR & SWEET CHILLI*
- **THAI (GFO)**  
*THAI SALAD & SAUCE*
- **DARLEYFELLA**  
*SPINACH MORNAY*

**ALL OYSTERS COME WITH SALT & PEPPER, LEMON & TABASCO**

(GF) GLUTEN FREE  
(GFO) GLUTEN FREE OPTION +\$5PP





## SEAFOOD

### SEAFOOD PLATTER \$135

12 KING PRAWNS, SMOKED SALMON, SALT & PEPPER SQUID, 12 NATURAL OYSTERS WITH CHIPOTLE & AIOLI (+\$5 KILPATRICK)

### BEER BATTERED MARKET FISH \$85 | 10 PCS (GFO)

WITH TARTARE & LEMON

### MARINATED PRAWN SKEWERS \$90 | 20 PCS

CAJUN SPICED WITH CHIPOTLE & LEMON

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

WITH GARLIC AIOLI

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

SERVED WHOLE WITH AIOLI & CHIPOTLE

## VEGETARIAN

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

TOMATO WITH FRESH BASIL, RED ONION & EVOO ON TOASTED CIABATTA (GF \$5 PER PERSON)

### MUSHROOM ARANCINI \$80 | 20 PCS

WITH TRUFFLE AIOLI

### FIELD MUSHROOM SLIDER \$70 | 10PCS (GFO)

GRILLED WITH FETA CHEESE & LETTUCE ON A BRIOCHE BUN

### CHEESE & DIPS \$90 (GFO)

CHEF SELECTION OF CHEESES, DIPS, DRIED FRUITS & LAVOSH

(GF) GLUTEN FREE

(GFO) GLUTEN FREE OPTION +\$5PP

# PLATTER OPTIONS

EACH PLATTER IS BASED ON 10 GUESTS

## MEAT

**CHICKEN SKEWERS \$75 | 20PCS (GF)**  
WITH SPICY RED COCONUT CURRY, CORIANDER, CHILLI & SHALLOTS

**PORK & VEAL MEATBALLS \$80 | 20PCS**  
WITH HOUSEMADE SUGO & TOASTED CIABATTA

**KAARAGE CHICKEN \$80**  
JAPANESE FRIED CHICKEN WITH SRIRACHA KEWPIE

**PORK BELLY BITES \$85 | 20 PCS (GF)**  
WITH A SPICY SOY GLAZE & FRIED SHALLOTS

**OB CHICKEN & CHEESE \$80 | 10 PCS (GFO)**  
FRIED CHICKEN, CHEESE, MAYO & LETTUCE ON A BRIOCHE BUN

**GRAZING PLATTER \$130 (GFO)**  
SELECTION OF MEATS, DIPS, BREADS, PICKLED VEG & CHEESE

(GF) GLUTEN FREE  
(GFO) GLUTEN FREE OPTION +\$5PP



# BEVERAGE PACKAGES

## STANDARD BEVERAGE PACKAGE

2 HR \$50 PP | 3 HR \$55 PP | 4 HR \$60 PP

### BEER

ALL TAP BEERS (425ML OR 285ML) | JAMES BOAGS LIGHT

### WINE

BAY OF STONES SPARKLING BRUT  
HESKETH SAUVIGNON BLANC  
HESKETH SHIRAZ

## PREMIUM BEVERAGE PACKAGE

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

### BEER

ALL TAP BEERS (425ML OR 285ML) | JAMES BOAGS LIGHT

### WINE

LAMBROOK SPARKLING CHARDONNAY PINOT NOIR  
MURDOCH HILL SAUVIGNON BLANC  
MUSTER RIESLING  
SHUT THE GATE ROSE  
HUGO SHIRAZ

## BAR TAB OPTION

AN AGREED AMOUNT WILL BE PUT ON A BAR TAB BY THE FUNCTION ORGANISER. THE AMOUNT CAN BE INCREASED DURING THE FUNCTION WITH THE APPROVAL OF BOTH PARTIES. GUESTS CAN CHOOSE FROM A CUSTOMISED BEVERAGE LIST CREATED BY THE FUNCTION ORGANISER.



# TERMS & CONDITIONS

## DECORATIONS

Decorations are most welcome as long as they do not cause any damage to the venue. No Confetti or party poppers permitted. Decorations can be delivered up to 24hours prior to your event and agreed upon with the Oyster Bar Functions team.

## COMPLIANCE

The organiser must conduct their function in an orderly manner, in full compliance with legislation and the Oyster Bar's code of conduct. Management reserves the right to exclude or eject any or all persons from the Oyster Bar without liability and control sound levels of events hosted in the venue. Supplying your own music or DJ is not permitted unless organised with the functions coordinator.

The management at the Oyster Bar hold the right to remove any individual that is deemed to be misbehaving or behaving in an inappropriate manner. Children need to be supervised at all times by an adult and have their legal guardian present. All Minors must vacate the venue by 12am

## BYO

No external food or beverages are to be brought in to the venue

## LEGAL OBLIGATIONS/DAMAGE

The Oyster Bar holds the client financially responsible for any damages sustained to the venue and or venue property by the client, guests or outside contractors prior, during or after your function. The Oyster Bar will not be held liable for any insurance claims against injury, damage, loss of equipment or personal property occurring as a result of the actions of external contractors

## START/FINISH TIME

Start and finish times for your function are to be agreed upon when booking with your functions coordinator. The maximum time for each function is 4 hours, times can not be extended for your event unless agreed upon by your function coordinator prior to your event and a possible increase of minimum spend may apply.

## BOOKING CONFIRMATION

Your booking is not confirmed until your deposit payment has been processed and a copy of the booking form is returned.

## CANCELLATIONS

In the unfortunate event that a confirmed function is cancelled the following conditions 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 selections are to be finalised no later than 14 days prior to your event. Please ensure that you address any dietary concerns and allergies when finalising your order. Every endeavor is made to ensure prices are maintained however prices are subject to change without notice to cover unforeseen variances

## FINAL NUMBERS AND PAYMENT

Approximate final guest numbers are required 14 days prior to your event with strict final guest numbers no later than 7 days prior to your event

# Booking Form

Company Name (if applicable): \_\_\_\_\_  
Contact Name: \_\_\_\_\_  
Billing Address: \_\_\_\_\_ Suburb: \_\_\_\_\_ Post Code: \_\_\_\_\_  
Phone Number: \_\_\_\_\_ Email Address: \_\_\_\_\_

Event title (for signage/menu): \_\_\_\_\_  
Day/Date of Function: \_\_\_\_\_ Start/Finish Time: \_\_\_\_\_

Hire Area (please tick/circle one)  
Marina  
Inside

Minimum Spend Quoted: \_\_\_\_\_ Hire Fee Quoted: \_\_\_\_\_

Upon completion and return of this form the Oyster Bar will issue an email invoice for the hire fee which is used as the deposit to secure your function. The invoice is payable by credit card or EFT and required immediately to secure your booking.

Signed: \_\_\_\_\_  
Dated: \_\_\_\_\_

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