

U

CITY

Function
Centre

CATERING PACKAGES

AS OF AUGUST 2021

WELCOME

Basking in natural light and conveniently located in the heart of Adelaide, U City's Function Centre offers adaptable spaces and award-winning catering to ensure your next function is a success. Whether you are planning a corporate event, wedding reception or social occasion, the U City Function Centre is the perfect option.

U City has proudly partnered with multi-award-winning caterer, Blanco Catering. A local, family-run business with over 40 years of extensive experience catering for both big and small events throughout Adelaide, Blanco will make your next event at U City something special.

The versatile space allows for conferencing, banquets, weddings and other celebrations. Combined with a dedicated pre-function area, it offers the flexibility to accommodate up to 250 people in theatre-style seating, or can be divided into three separate meeting rooms.

GIVE BACK TO YOUR COMMUNITY

The U City Function Centre is part of an exciting innovation of Uniting Communities. As a leading not-for-profit organisation, Uniting Communities has worked alongside South Australians as they strive for a bright future and great lives, supporting them to overcome adversity and disadvantage.

Host your next function at U City knowing that all profits go towards our continued work to provide much-needed community services across disability, youth services, aged care, homelessness intervention, foster care, family counselling, and mental health crisis support through Lifeline Adelaide.

SEE **U** SOON



AWARD WINNING CATERING

Blanco Catering is recognised as an industry leader and was awarded “Australia’s Caterer of the Year 2016” at the Australian Restaurant & Catering Awards. You can rest assured that you will be in great hands with a team of professional, experienced staff who will ensure incredible food and a flawless event.

Clean, fresh, sustainable, ethically farmed local produce forms the basis of Blanco’s modern Australian menu packages. Blanco follows a progressive food philosophy where sustainable agriculture and minimum food wastage is of the utmost importance. Local ingredients are supplied fresh by quality meat, fish and produce suppliers chosen for their like-minded approach to organic, ethical produce that has the least impact on the environment.

From roving cocktail food, through to grazing tables or elegant multi-course dinners, Blanco offers contemporary cuisine and bespoke menus to deliver the “wow” factor for your guests. The dining experience is crucial for any event with a menu that is versatile, creative and full of flavour, and can be adapted to suit all dietary requirements.

With food that is truly memorable, Blanco aims to exceed expectations to leave a lasting impression for guests and event organisers alike.



COFFEE BREAKS

Morning & afternoon tea selections

Snack packs – on the go

Savoury nut granola / Orange & Poppyseed Cookies / Menz Fruchocs

\$4.50 per item

Coffee breaks

Freshly brewed Vittoria coffee, a selection of boutique teas, orange juice

On arrival

\$7 per person

1/2 day continuous service

\$12 per person

Full-day continuous service

\$16 per person

Sweet

\$5.50 per item

Traditional, caramelised banana bread

Candied orange and frangipane slice

Mixed Danishes & pastries

Portuguese custard tart

Vanilla and cinnamon poached pear tea cake

Raspberry and white chocolate blondie

Savoury

\$5.50 per item

Pork, fennel & caramelised apple sausage roll

Prosciutto & semi dried tomato muffin, salsa verde

Caramelised onion, thyme & fetta, quiche [v]

Braised leek & gruyere Danish [v]

Roast pumpkin scones, maple butter

Chef's selection of sweet or savoury pastries

\$8 per person

Coffee and tea break with sweet treat

\$13 per person

Freshly brewed coffee, a selection of boutique teas, orange juice

Includes chef's selection of sweet treat

Espresso Coffee

\$750 per hire

Includes all equipment, baristas & coffee - Maximum 100 guests

*Additional coffee over 100 will be charged on consumption @ \$5 per coffee

*Please note restricted availability



BREAKFAST

Seated hot breakfast

\$39 per person

To start

Freshly brewed coffee, a selection of boutique teas, orange juice

Mixed Danishes & pastries [v]

Seasonal fruit, yoghurt, granola

Followed by seated breakfast plate

Double smoked bacon, scrambled free range eggs, roasted Roma tomatoes, sautéed Swiss brown mushrooms, smashed avocado, mint, toasted sourdough bread

Stand-up buffet breakfast

\$35 per person

Freshly brewed coffee, a selection of boutique teas, orange juice

Sliced seasonal fruit platter [vg]

Mixed Danishes & pastries [v]

Coconut chia pudding with poached fruit, pistachio crumb

Caramelised onion, thyme and feta quiche

Egg and bacon breakfast slider, tomato relish

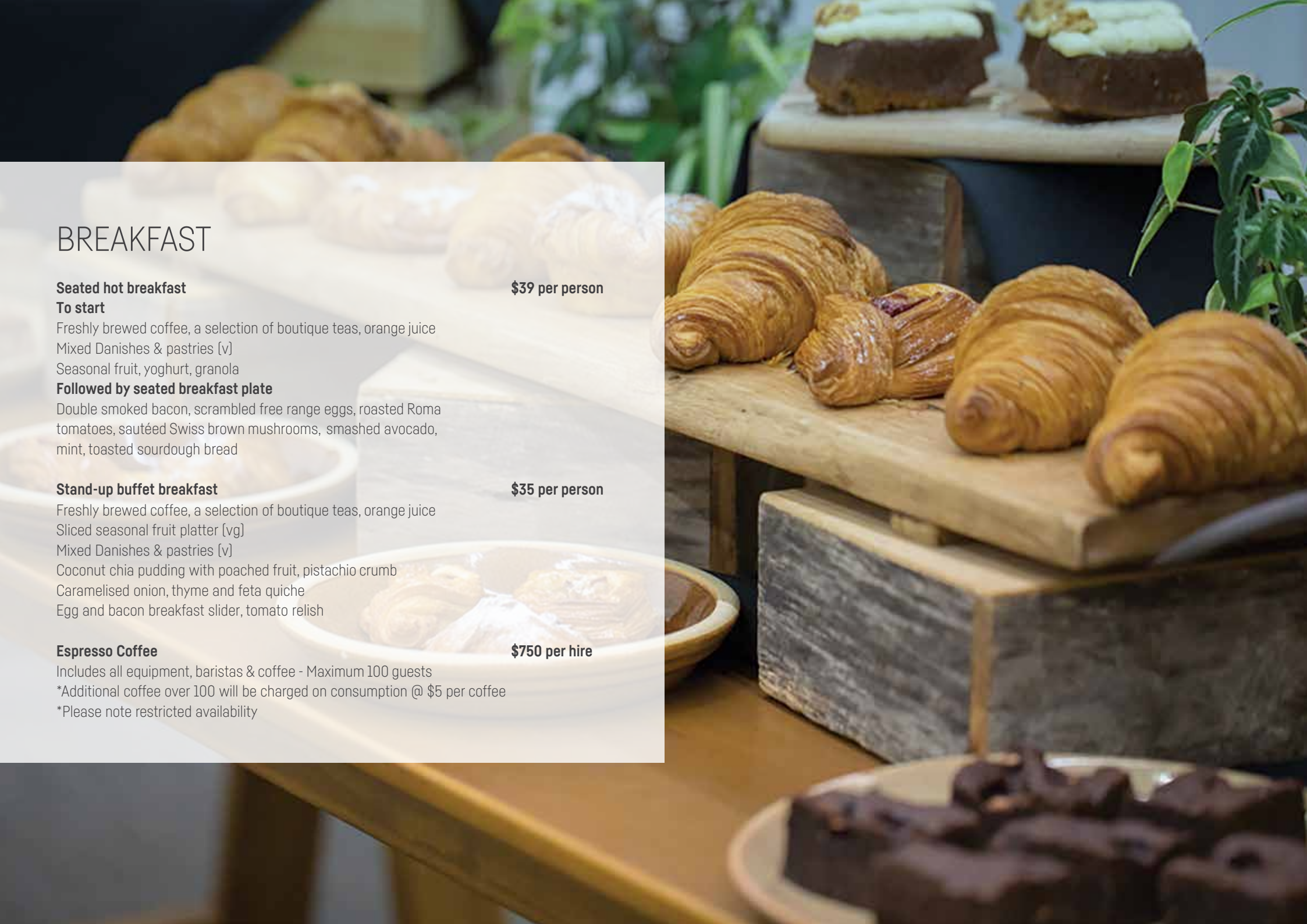
Espresso Coffee

\$750 per hire

Includes all equipment, baristas & coffee - Maximum 100 guests

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LUNCH OPTIONS

Day Delegate Packages

Working lunches - Daily Chef's Selection of 3 Sandwiches + 2 Salads **\$39 per person**

A Selection of House Made Artisanal Breads, Bagels and Wraps

- Dill cured salmon, crème fraiche, dill
- Poached chicken, avocado, tomato, butter lettuce (df)
- Roast beef, grilled capsicum, rocket & fresh horseradish (df)
- Roasted marinated vegetables, feta, basil pesto (v)
- Double smoked ham, Swiss cheese, Dijon mustard, dill pickles

Salads

- Roast cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt
- Garden salad, breakfast radish, marinated olives, feta, lemon & oregano vinaigrette

Includes:

- Whole fruit & sweet treat
- Orange Juice, still and sparkling water

Buffet Lunch - selection of 2 mains + 2 salads **\$45 per person**

Main Platters

- Sugar cured salmon, crème fraiche, anise herbs, fried onions (gf)
- Assorted salumi, local artisan cheese, marinated and pickled vegetables
- Eye beef fillet, roasted beetroot, horseradish, rocket leaves (df/gf)
- Roasted chicken breast, roast carrot mash, caramelised yoghurt, pomegranate (gf)
- Slow cooked eggplant, ground lamb, walnut tarator, raisins, fresh mint (gf)
- Roast pork belly, braised seasonal greens, pomme puree (gf)

Salads

- Soba noodles, snow peas, Chinese cabbage, ginger & sesame dressing (df)
- Biodynamic chickpeas, roast cherry tomatoes, Moroccan sweet potato, radicchio (vg/gf)
- Green Beans, marinated tuna, soft-boiled egg, fried capers, herbs, tarragon dressing (df/gf)
- Roast butternut pumpkin, aged balsamic, toasted seeds, shaved pecorino romano, fried sage (v/gf)
- Continental cucumber, kalamata olives, fresh mint, dill seed dressing, ricotta salata (v/gf)
- Roast cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt (v/gf)
- Royal Blue potato, baby spinach, shallot, chives, honey & mustard dressing (v/

Includes

- Selection of bread & butter
- whole fruit & sweet treat
- Orange Juice, still and sparkling water

Add extras to your catering

Soft drinks

\$3 per person

Fresh fruit platters

\$3 per person



DAY DELEGATE PACKAGES

ALL DAY CATERING - \$65 per person

Continuous service of freshly brewed coffee, a selection of boutique teas
Morning tea and afternoon tea
Working lunch
Includes daily selection of sandwiches
Selection of two daily salads
Whole fruit & sweet treat
Orange Juice, still and sparkling water

Happy hour

(perfect for networking post-conference)

Includes 1 hour of drinks and chef's selection of canapes and nibbles

\$35 per person



CANAPES

Cold canapés

- Roast pear tart, gorgonzola dolce, walnuts & baby mint (v)
- Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon, chives (v)
- White soy marinated tuna, wasabi mayonnaise, wakame salad (df/gf)
- Duck rilette, toasted brioche, candied orange
- Dill and citrus cured salmon, potato blini, crème fraiche, caperberry
- Roast beef, tarragon emulsion, fried capers, anchovy powder, sourdough crouton (df)

Hot canapés

- Pumpkin, sage & pine nut arancini, caramelised garlic aioli (v)
- Spencer gulf prawn & lemongrass lollipop, sugar cane, nuoc chum, fresh lime (gf/df)
- Zucchini, chickpea & mint fritter, papaya, fermented green chilli, fried onions (vg)
- Master stock pork belly, tamarind caramel, toasted peanuts, roast chilli namjim (gf/df)
- Middle Eastern spiced lamb cigar, baba ganoush, fried parsley, sumac (df)
- Pork, fennel & caramelised apple sausage roll, tomato relish

Substantials (mini meal)

- Malaysian chicken skewer, cashew satay, toasted coconut (df/gf)
- Ground beef or mushroom slider (v), cheddar cheese, dill pickles, burger sauce
- Seasonal, local crumbed fish, fries, tartare sauce, white balsamic and pea powder (d/f)
- Potato, Comte and braised leek pie (v)
- 5 spiced pork belly Bao bun, hoisin, pickled carrot, chilli jam(d/f)
- Fragrant South East Asian Beef Curry, jasmine rice, lime pickle (g/f d/f)

Desserts

- Raspberry & white chocolate blondie
- Portuguese custard tart (v)
- 'Sanctuary honey' & malt layer cake (v)
- Lychee & rose opera gateaux (v)
- Dark chocolate & mandarin tart (v)

Canapé packages

1 hour min	4 canapés	\$24 per person
2 hours min	6 canapés	\$36 per person
3 hours min	8 canapés	\$48 per person
Canapé	per item	\$6.00
Substantial (mini meal)	per item	\$9.50

HAIGH'S CHOCOLATE SLAB

3kg of South Australian couverture chocolate

\$350 per slab

We provide a hammer and chisel for your guests to chip off their own piece of decadence.

Chefs selection pre-dinner canapés

\$10 per person

Food stations/grazing tables

Price on application



LUNCH AND DINNER MENUS

ENTREE

- Whipped ricotta, broad bean, green pea, preserved lemon, chive oil, flowers [v]
- Seared Hiramasa kingfish, avocado, brown rice miso, compressed apple, sea parsley
- Greenslades chicken leg galantine, shitake mushroom, candied orange, red vein sorrel
- Sugar cured salmon, pastrami spices, buttermilk, salted kohlrabi, bronze fennel, skin crackling
- Roasted Schuam pork belly, roasted fennel, smoked apple, watercress, fresh horseradish
- Duck breast, sweet & sour carrot, toasted seeds, whole grains, charred cipollini onions

MAIN COURSE

- Eye beef fillet, anise braised brisket, potato sarladaise, smoked mushrooms, caramelised onion [gf]
- Hay Valley lamb rump, caramelised yoghurt, roast carrot, rye pangratatto, pomegranate
- Pan fried barramundi, white beans, pancetta, baby octopus, preserved lemon [gf]
- Confit ocean trout, globe artichoke, cauliflower, capers, muscatel beurre noisette, sorrel [gf]
- Roast chicken breast, braised seasonal greens, onion soubise, cress [gf]
- Mushroom & cavolo nero pithivier, celeriac puree, caramelised baby onions [v]

ALL MAIN COURSES SERVED WITH

- Salad greens, tarragon vinaigrette, breakfast radishes
- Roast potatoes, truffled butter, thyme
- Sourdough and butter medallions

DESSERT

- Bitter chocolate torte, tonka bean cream, burnt orange [v/gf]
- Whipped coconut pannacotta, confit lemon puree, candied lime, toasted coconut [v]
- Rhubarb & yoghurt bavarois, white chocolate crackle, mint snow[v]
- Lemon verbena meringue, citrus curd, vanilla poached fruits, cultured cream [v/gf]

Includes:

Freshly brewed Vittoria coffee, a selection of boutique teas

MENU OPTIONS

2 courses

3 courses

Choice main - per choice

Choice entrée - per choice

Choice dessert - per choice

Alternate drop - per choice

\$65 per person

\$79 per person

+\$10 per person

+\$8 per person

+\$8 per person

+\$6 per person

\$45 per person

Children's meals – under 10 years

Includes main course, dessert and beverages



BEVERAGE PACKAGES

WILDFLOWERS PACKAGE

- Wildflower NV Brut Cuvee
- Wildflower Sauvignon Blanc
- Wildflower Rose
- Wildflower Shiraz
- Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzuro
- Somersby Cider
- Soft drinks, orange juice, water

2 hours	\$33.00 per person
3 hours	\$39.00 per person
4 hours	\$45.00 per person
Extra hour	\$6.00 per person

BREMERTON PACKAGE

- The Lane 'Lois' Blanc de Blanc
- Bremerton 'Betty & Lou' Sauvignon Blanc
- Bremerton 'Racy' Rose
- Bremerton 'Tamblyn' Cabernet, Shiraz, Malbec, Merlot
- Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzuro
- Somersby Cider
- Soft drinks, orange juice, water

2 hours	\$35.00 per person
3 hours	\$43.00 per person
4 hours	\$51.00 per person
Extra hour	\$8.00 per person

SPIRITS BAR

\$6* per person

Fully serviced spirits bar, complete with mixers, in conjunction with a beverage package. Opened and served after main course only until 30 mins prior to completion of event. Client supplied (3 varieties).

*Under 100 guests POA

ICONS OF SA PACKAGE

Please select 1 white and 1 red

Sparkling
Croser NV

White

Pikes 'Traditionale' Riesling, Clare Valley
The Lane Block 10 Sauvignon Blanc, Adelaide Hills
The Lane Block 1A Chardonnay, Adelaide Hills

Red

Robert Oakley Signature Series 'GSM' Grenache Shiraz Mourvèdre, McLaren Vale
Hentley Farm 'Villain & Vixen' Shiraz, Barossa Valley
Rymill "The Companions" Cabernet Franc, Coonawarra,

Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzuro
Somersby Cider
Soft drinks, orange juice, water

2 hours	\$38 per person
3 hours	\$48 per person
4 hours	\$58 per person
Extra hour	\$11 per person

TERMS AND CONDITIONS OF VENUE HIRE

Access

Entrance to the Function Centre is through the main glass doors on Franklin Street at the northern side of the building, or from Pitt Street or Penaluna Lane glass doors. Enter the building and either take the stairs or lift to level 1.

Access before or after the booked event (for deliveries, set up or pack down), can only occur by prior arrangement and approval by the Functions Coordinator. Fees may apply.

Accessibility

Accessible entry to U City Function Centre is from Franklin Street (automatic doors). The elevator to level 1 is located adjacent to the grand staircase.

The dimensions for the goods lift to level 1 are 1600 mm (w) x 2000mm (d) x 2400mm (h) [door width 1100mm wide x 2200mm high].

There is a gender neutral accessible toilet facility down the hall from the Function Centre (level 1) on the eastern side. From the elevator, turn right and it is located about 10 metres on the left.

Accessible toilets are also located on the ground floor behind the grand staircase.

Accessible parking

U City has a limited number of accessible car spaces in the basement - bookings are essential and fees apply. Enquire with the Functions Coordinator.

Accessible and general parking can also be found at the following locations:

CarePark car park located on Pitt Street, opposite U City on the western side: www.carepark.com.au

Wilson car park located 42 Franklin Street, opposite U City on the northern side: www.wilsonparking.com.au

UPark Central Market located 21-59 Grote Street, behind U City on the south/western side: www.upark.com.au/car-parks/central-market

On-street disability parking map - www.cityofadelaide.com.au/assets/documents/MAP-disability-access-guide.pdf

Assistance

If a guest requires assistance upon arrival or throughout their stay, please speak to our Functions Coordinator to organise the appropriate support.

Audio-visual

The venue hire includes the use of drop-down screens and ceiling data projectors (static), lectern and microphone. Additional AV requirements can be hired in through our preferred AV supplier at an extra cost.

Please check with our staff well ahead of your event to ensure your device is compatible with our equipment.

Bookings

Tentative bookings will be held for up to seven (7) days without obligation. After that time, we require confirmation with a signed venue hire agreement and deposit. We reserve the right to cancel the booking if not confirmed, and reallocate the space.

Final details must be confirmed in writing seven days prior to the event. This information will be considered final for invoicing and payment purposes.

Bump in and out times

These are included in your venue hire timing. Outside of venue hire times, please speak with the Functions Coordinator.

Cancellations

Cancellations must be received in writing. Cancelled bookings will attract the following fees:

- More than 14 days before the function – 20% of the total function cost (room hire, catering, AV, etc) - deposit forfeited
- Within 14 days of the function – 100% of the total function cost (room hire, catering, AV, etc).

If you re-book a similar type of function, we may, at our discretion, waive part of the cancellation fee.

A change of date or postponement of a function will be considered a cancellation and the above charges will apply. The new date will be considered a new booking and our normal deposit policy will apply.

Catering

All catering at the venue must be arranged through our in-house caterer. No other food or beverages may be brought into the Function Centre.

Minimum catering numbers are required 30 days prior to your event. This will be your minimum number invoiced. Final catering numbers need to be confirmed seven days prior to the event.

Cleaning

General cleaning is included in the room hire charge. Extra cleaning may incur an additional cost.

TERMS AND CONDITIONS OF VENUE HIRE

Confetti

No confetti or similar [glitter, rice, flower petals] is permitted in the Function Centre. If found after an event, a cleaning fee will be charged to cover the cost of removal.

Damages

The hirer is responsible for any breakage, defect, damage, theft or vandalism to the Function Centre or its property during an event by the hirer, its employees or their invited guests. Damage must be reported to the Functions Coordinator or Concierge on the ground floor.

Deliveries

Deliveries must be scheduled within the agreed hire period, unless prior arrangements have been made. U City does not accept responsibility for deliveries that arrive prior to the agreed hire period. The hirer must be present to accept delivery and arrange set-up and pack-down of goods.

Dietary requirements and food allergies

Dietary requirements are required seven days prior to the event. While we will make best efforts to cater for dietary requirements and food allergies, we recommend guests provide their own meals if there is risk of anaphylaxis or other serious health effects.

Equipment

All electrical equipment brought into the Function Centre must be tagged and tested in accordance with current Occupational, Health, Safety and Welfare regulations.

False Alarm Fee – (MFS) Metropolitan Fire Service

Should either the hirer or event attendees falsely trigger the building smoke/fire alarm(s), causing the MFS to attend the

building, the false alarm call-out fee [set by the MFS] will be recovered from the hirer.

Fire and special effects

Smoke machines, dry ice machines, candles, gas cylinders, explosive devices or any items with a naked flame are not permitted at the Function Centre. Equipment, fittings or materials must not be placed in a position that will obstruct designated exit points. The hirer will take all reasonable precautions against any loss or damage by fire.

Health and safety

The hirer must designate a responsible person to assist U City staff during an evacuation. In the event of an emergency, it is the hirer's responsibility to ensure that guests evacuate the building safely and immediately, and assemble in the designated area, unless advised otherwise, and remain there until advised that it is safe to return. Children (any person under the age of 18) are to be supervised by an adult or guardian at all times.

Insurance and indemnity

The Function Centre is not responsible for damage or loss of the hirer's merchandise left in the building or event area prior to, during or after the event. The client should arrange its own third party and public liability insurance, as well as inform all relevant persons of the Function Centre's terms and conditions.

The hirer indemnifies U City Function Centre against any claims, actions losses, demands, damages and expenses for which U City Function Centre shall or may become liable or suffer in respect of damage to U City Function Centre property or injury or death of persons arising out of any willful, unlawful or negligent act or omission of the hirer, its

employees, agents or subcontractors in connection with the event. It is the responsibility of the hirer to obtain and keep current insurance against such liability during the term of this contract and ensure that all contractors under their direction are similarly insured.

Parking

Refer to Accessible Parking above.

Payment terms

Prices are current as at 1 January 2019 and subject to change without further notice. Confirmed bookings are exempt.

- **A deposit of 20% is required upon confirmation of your booking**
- **Full payment of the function is due seven business days prior to the event**

An invoice for your event will be forwarded to you upon confirmation of final details. Payment is to be made on receipt of the invoice and must be received prior to your event date. The person responsible for payment is the individual on behalf of the organisation who has read and signed the terms and conditions. Payment can be made by credit card or EFT. A credit card surcharge will apply.

Promotion of public events

The U City Function Centre is not responsible for promoting public events held on site.

Public holiday surcharge

Public holidays attract a 20% surcharge for catered events including food and beverages. This incorporates an event which extends into a public holiday.

TERMS AND CONDITIONS OF VENUE HIRE

Liquor Licence

Under the Liquor Licensing Act, 1997, we reserve the right to refuse service of alcohol to intoxicated or disorderly patrons, and such patrons may be asked to leave the premises.

Responsible Service of Alcohol (RSA)

Team members involved in the sale or service of liquor patron service and monitoring, including safety and security, are trained in responsible service of alcohol by a registered training organisation accredited by liquor licensing.

Minors:

Minors are welcome on the premises provided they are accompanied by a responsible adult (18+) and do not consume alcohol.

Unduly intoxicated and disorderly patrons:

All team members are trained in identifying signs of undue intoxication and unduly intoxicated patrons will not be served.

Security – should they be required:

Management will only employ licensed crowd controllers. Note: For all functions including alcohol service for 20 people and above, crowd controllers will be present. The hirer is required to pay the cost of the crowd controllers, which is discussed at time of booking.

Signage and display material

Nothing is to be nailed, screwed, stapled or adhered to any wall, glass panel, door or other surface or any part of the building. Signage displayed in public areas is to be kept to a minimum and must be approved by the Functions Coordinator.

Smoking

The U City building and surrounding areas are smoke-free.

Sound and noise

The Functions Coordinator has the right to control sound levels at your event. Sounds/noise should not be at a volume that can be heard by other users of the building. Please ensure the entry doors to the rooms are closed at all times.

Waste

As an environmentally aware building, we are committed to disposing rubbish correctly including recycling. Please use the appropriate bins provided. The hirer must remove larger quantities of waste.

Wi-Fi

Complimentary Wi-Fi is available for you and your guests.

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GET IN CONTACT

We would love to hear from you.

U CITY FUNCTION CENTRE

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