

HOTEL PANORAMA

FUNCTION PACK





WELCOME TO HOTEL PANORAMA

At Hotel Panorama, we believe every great event starts with a warm welcome. Backed by the Hurley Hotel Group's 50 years of trusted hospitality, our newest venue blends experience with something entirely fresh - a place where elegance meets ease, and every guest feels like family.

Shall we show you around?



Two rooftop function rooms
Including private function decks



Three Brothers Boardroom



Lobby Bar and Restaurant

SIDELINE

Sports Bar and Beer Garden

Wonderland

Rooftop Bar

Lucky Bastard
GOLDRUSH
Pokies

Goldrush Gaming

Hurley Cellars

Hurley Cellars

GET IN TOUCH

Have any questions?

- 📧 hotelpanorama.com.au
- ✉ functions@hotelpanorama.com.au
- 📍 625 Goodwood Road, Panorama
- ☎ 08 7428 3000



TAKE YOUR VOWS

Wedding bookings now open! Book and be among the first to celebrate your special day with us.

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SPRINGBANK & KINGSTON

Perched on the top floor, our function rooms, Springbank and Kingston, gives you a front-row seat to the Adelaide Hills, and the freedom to make the space your own.

Both with private bars, balconies, flexible layouts, cutting-edge audio-visual facilities including microphones, screens, audio connection, screen sharing, whiteboards, flipcharts – everything needed for your next event.

INDIVIDUAL ROOMS

ROOM HIRE **\$400**
 MIN SPEND FRI/SAT/SUN **\$2500**
 + P HOLS

	150		80		100
	40		35		50
FEATURES					

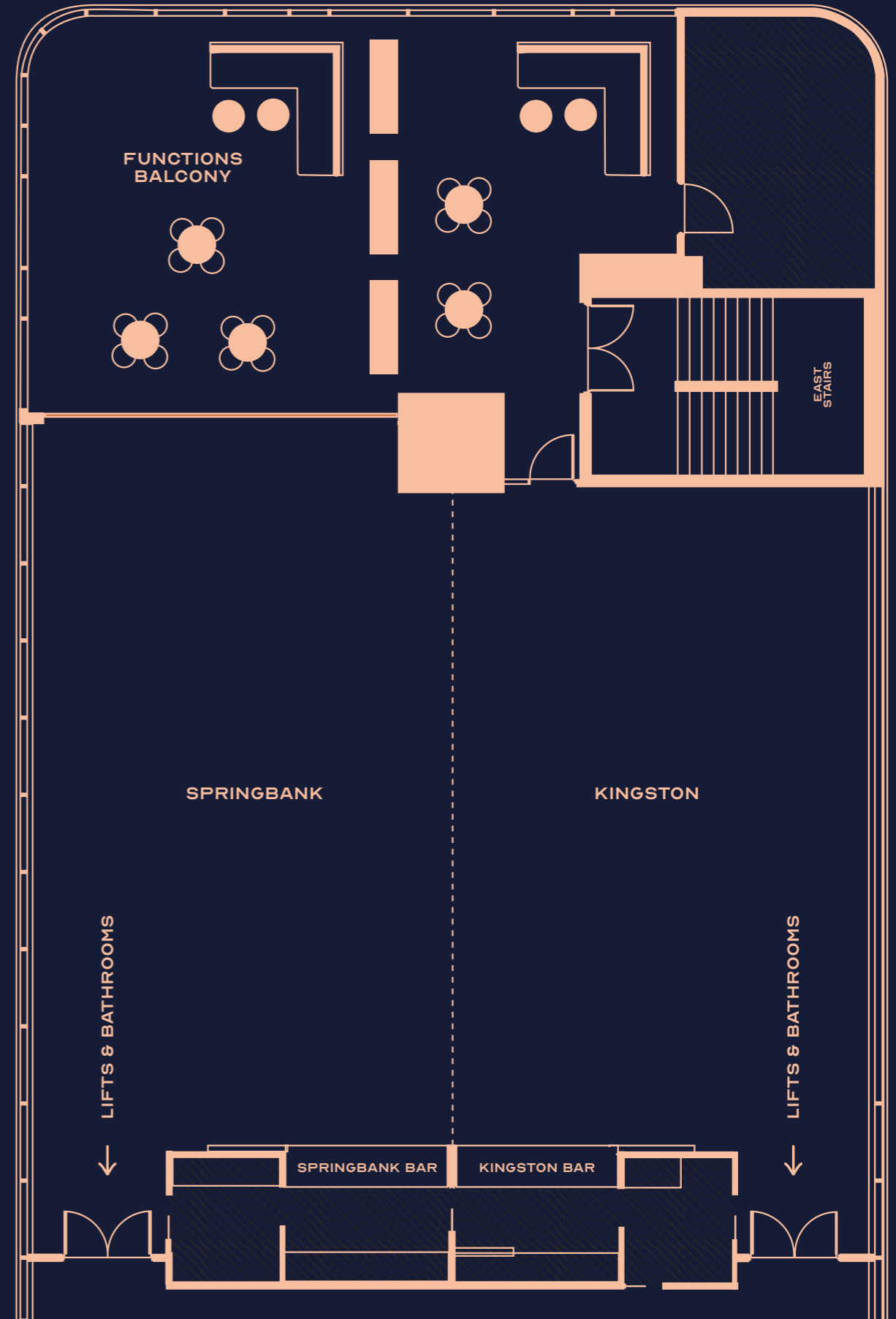
COMBINED ROOMS

ROOM HIRE **\$750**
 MIN SPEND FRI/SAT/SUN **\$4500**
 + P HOLS

	300		160		120
	100		200		
FEATURES					

KEY

	Cocktail		Boardroom		Seated Dining		Seated with Dancefloor		Theatre
	Cabaret		U-Shape		Private Bar		Private Balcony		



THREE BROTHERS BOARDROOM

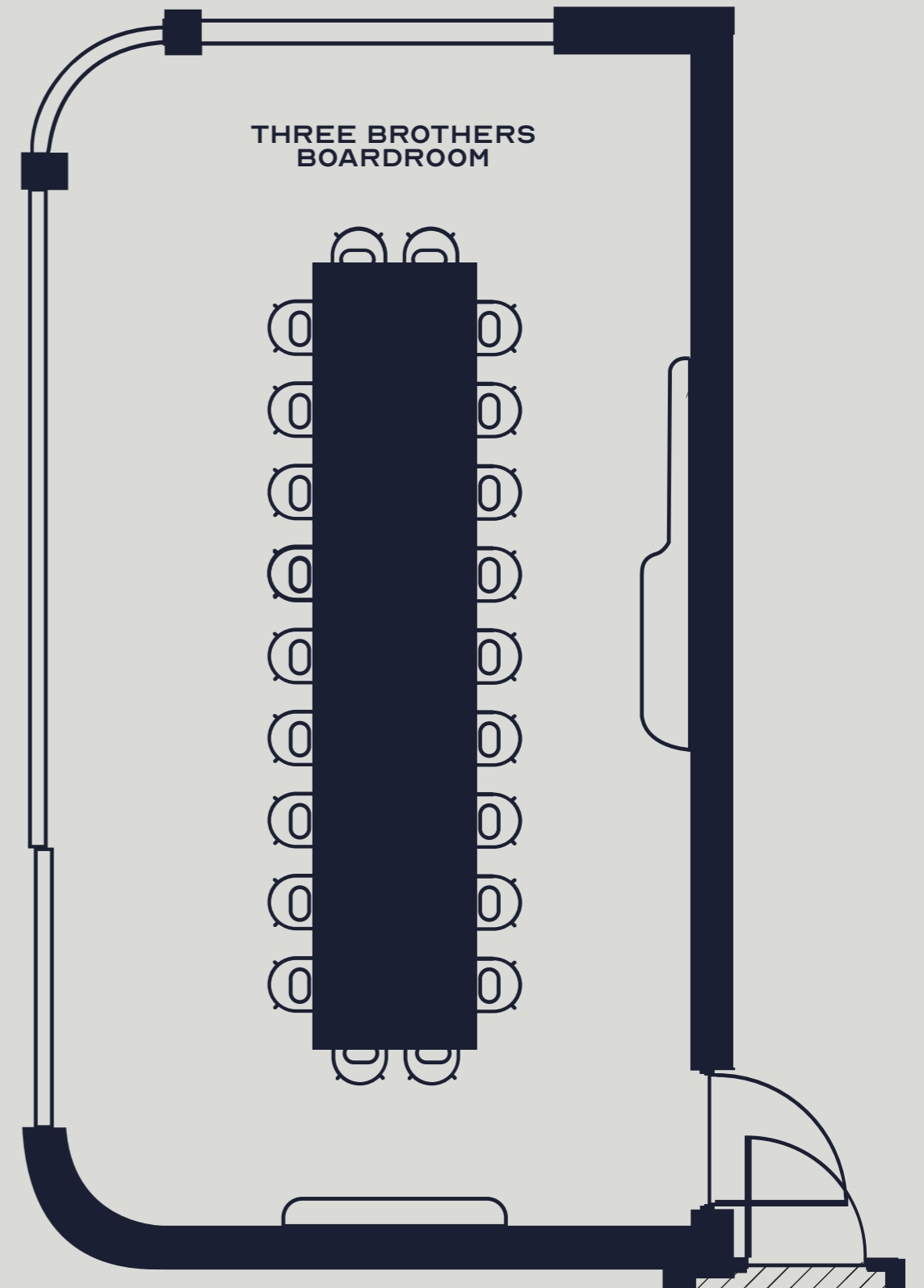
Where history meets opportunity. The Three Brothers Boardroom is steeped in family legacy. Whether you're hosting an intimate dinner or sealing the deal on your next big business move, this room brings an air of sophistication without the stuffiness.

Classic, yet contemporary. Every detail has been designed for conversation, connection, and making bold moves.

ROOM HIRE		\$275
USE OF VIDEO CONFERENCING FACILITIES		+ \$100
	22	
FEATURES		 

KEY

	Boardroom		Private Dining		Video conferencing available
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SEMI-PRIVATE SPACES

Head up to Wonderland for bold drinks and endless views above the skyline. Or settle into Sideline for cold beers and big screens. Either way, our semi-private spaces are made for birthdays, celebrations, and nights worth planning for.

Book a booth or reserve the deck. Make it yours.

WONDERLAND BOOTHS

MINIMUM SPEND **\$1500**

Book the booth area in the stunning Wonderland rooftop bar. Pre-payment of \$1500 can be redeemed on food and beverage on the night.

Individual booths can be booked separately for smaller groups.

SIDELINE DECK

MINIMUM SPEND **\$1500**

Half of the Sideline deck can be reserved for your next casual gathering of up to 40 people. Pre-payment of \$1500 can be redeemed on food and beverage on the night.

Let us look after the atmosphere while you take a seat and relax.



BEST LUNCH BREAK EVER

PREMIUM LUNCH BOXES

choose 1 lunch option
choose 2 lunch options

\$30 PP
\$35 PP

CHOICE OF

CHICKEN CAESAR WRAPS *gfa*
chicken, bacon, aioli, cheese, cos lettuce

TRIO OF CURED MEATS FOCCACIA *gfa*
pickles, lettuce, onion, tomato, cheese, aioli

TUSCAN GRILLED VEGETABLE PANINI *ve gfa*
zucchini, capsicum, onion, red pepper pesto, lettuce, tomato

ALL BOXES SERVED WITH

GREEN SALAD

TOASTED BRIOCHE CROSTINI

FRESHLY CUT FRUIT SALAD

DARK CHOCOLATE BROWNIE

CORPORATE LUNCH GRAZER

minimum 10 people

\$40 PP

ANTIPASTO SKEWERS *gfa*
local olives, bocconcini, cured meat, fresh basil, cherry tomato

BRIOCHE CROSTINI *v gfa*
whipped ricotta, caramelised onion, hot honey, chives

ASSORTED WRAPS AND SANDWICHES *gfa*

SEARED ASIAN BEEF SALAD CUPS *gf*
seared eye fillet, asian slaw, vermicelli noodles, miso soy dressing

FRIED CHICKEN SLIDERS
chipotle aioli, slaw, cheese, pickles

SEASONAL FRUIT CUPS *ve*
freshly cut mixed fruit

MORNING OR AFTERNOON TEA

morning tea / afternoon tea
both

\$10 PP
\$20 PP

SAVOURY

PORK AND CHORIZO SAUSAGE ROLLS *gfa*
tomato relish

MINI CROISSANTS
Barossa sliced ham, cheese, tomato

QUICHES *v gfa*
assorted house made

BLT SLIDERS *gfa*
brioche slider bun, bacon, lettuce, tomato, aioli, cheese

TOMATO AND BASIL ARANCINI *v*
basil aioli, parmesan, chives

SMOKED SALMON BAGEL
dill cream cheese, baby spinach, pickled onion

SWEET

HOUSE MADE SCONES *v*
strawberry jam and cream

DANISHES *v*
mini assorted

CHOCOLATE CHIP COOKIES *gf*
FRESH FRUIT CUPS *ve gf*
coconut yoghurt, berry compote

MINI JAM DONUTS *v*

LEMON SLICE *ve gf*



COFFEE ANYONE?

BREWED TEA & COFFEE

full day \$8 pp
half day \$5 pp

SELF-SERVE ESPRESSO COFFEE

full day \$10 pp
half day \$6 pp



TAKE IT YOUR WAY

BUILD YOUR OWN PACKAGE
2 hours of service

- Choose 6 \$40 pp
- Choose 8 \$45 pp
- Choose 10 \$50 pp



FOOD TO PARTY WITH

COCKTAIL FOOD

SAVOURY

- TOMATO BASIL BRUSCHETTA v \$85
bocconcini, basil pesto
- WEDGES v \$75
sweet chilli, sour cream
- SPINACH AND FETA TRIANGLES v \$95
sweet chilli sauce
- CAPRESE SALAD SKEWERS v gf \$100
marinated bocconcini, cherry tomatoes, fresh basil, balsamic reduction
+ add prosciutto + \$25
- TOMATO AND BASIL ARANCINI v \$100
aioli, shaved parmesan
- LAMB CROQUETTES \$120
truffle aioli, parmesan, chives
- ASSORTED VILI'S PASTRIES gfa \$95
tomato chutney
- SALT AND PEPPER SQUID \$120
lime aioli
- CAULIFLOWER BITES ve \$90
chipotle aioli, pickled onion
- CHEESE BOARD v gf \$110
assorted cheeses, mixed nuts, fruits, charcoal crackers
- GRAZING BOARD gfa \$115
dip, charred bread, cured meats, marinated olives, sourdough, pickles, chutney
- FRIED CHICKEN TENDERS \$120
chipotle aioli
- TANDOORI CHICKEN SKEWERS gf \$120
coriander, cucumber raita
- KINGFISH SASHIMI gf \$120
wasabi soy, pickled ginger

- SMOKED WAGYU CROSTINI \$115
smoked cheddar, herbed aioli, fried capers
- VEGAN V2 CHICKEN SLIDERS ve \$130
crunchy slaw, pickled onion, chipotle aioli
- FRIED CHICKEN SLIDERS \$130
crunchy slaw, chipotle aioli
- BEEF SLIDERS \$130
pickles, burger sauce, cos lettuce, tomato, cheese
- 12-INCH PIZZAS + \$5
+ swap for gluten free base + \$5
- HAM AND PINEAPPLE \$35
tomato sugo, cheese, ham, pineapple
- SOPRESSA AND HOT HONEY \$35
tomato sugo, cheese, onion, chilli flakes
- CHICKEN AND CHORIZO \$35
tomato sugo, cheese, capsicum, onion
- TRUFFLE AND MUSHROOM v \$35
truffle cream, cheese, onion baby spinach, parmesan
- PRAWN AND CHILLI \$35
garlic cream, cheese, onion, chilli
- TOMATO AND BASIL v \$35
tomato sugo, cheese, bocconcini
- HAM AND TRUFFLE \$35
truffle cream, cheese, onion, parmesan
- SWEET
- RASPBERRY WHITE CHOC BLONDIE v \$95
- CHOCOLATE PEANUT BROWNIE ve gf \$95
- LEMON COCONUT SLICE ve gf \$95
- NUTELLA OREO COOKIE SLICE v \$95
- DONUT BITES v \$95
- ASSORTED GELATO CUPS v \$100

SET AND FORGET

Choose one entrée, two main and/or one dessert dish from each course – served alternate drop or guest's choice.

Extra entrée, main or dessert option + \$10 pp

ALTERNATE DROP*

2 course	\$65 pp
3 course	\$75 pp

GUEST CHOICE*

2 course	\$75 pp
3 course	\$85 pp

ENTRÉES

TOMATO BASIL ARANCINI v
tomato sugo, aioli, fresh parmesan

CAPRESE SALAD v gf
fig balsamic, bocconcini, heirloom tomato, fresh basil, pickled onion

12 HOUR PRESSED LAMB gf
chimichurri, cauliflower purée, fried kale, red wine jus, za'atar

FRIED GNOCCHI v
smoked pumpkin purée, whipped ricotta, pangrattato, parmesan

SPENCER GULF KING PRAWNS gf
dill aioli, cucumber salsa, pickled fennel, fennel leaf

MAINS

CHARGRILLED BEEF FILLET gf
salt and vinegar chat potatoes, parsnip purée, baby carrot, broccolini, red wine jus

ROAST CHICKEN BREAST gf
potato rosti, blanched broccolini, truffle cream, crispy enoki, parmesan

BAKED ATLANTIC SALMON gf
potato rosti, broccolini, romesco sauce, rocket, pickled fennel, sumac almonds

CHIMICHURRI CAULIFLOWER ve gf
salt and vinegar potatoes, red pepper hommus, drunken currants, fried kale

DESSERTS

NUTELLA COOKIE SLICE v
salted caramel gelato, oreo crumb, caramel sauce

LEMON CHEESECAKE v
passionfruit coulis, lemon coconut crumb

SMASHED PAVLOVA v gf
raspberry coulis, passionfruit cream, strawberry and kiwi salsa

ADDITIONAL SIDES FOR THE TABLE

CIABATTA BREAD ROLLS gfa **\$1.5 PP**
WITH BUTTER

ROCKET & PICKLED v gf **\$5 PP**
FENNEL SALAD

DUCK FAT ROASTED gf **\$5 PP**
POTATOES

TRUFFLE OIL AND v gf **\$5 PP**
PARMESAN FRIES

BLANCHED BROCCOLINI v gf **\$5 PP**
AND RED PEPPER PESTO



TAKE YOUR STYLE

WANT SOMETHING UNIQUE?

Share your vision with us, and we'll craft a custom menu that's as original as your event. Whatever you're dreaming up, we're here to bring it to life.

* Minimum 30 people for set menus. Functions over 80 people require alternate drop.

v VEGETARIAN ve VEGAN gf GLUTEN FREE gfa GLUTEN FREE AVAILABLE

THE MOST IMPORTANT MEAL OF THE DAY

BREAKFAST PLATTERS

\$20 PP

choice of two

FRESH FRUIT CUPS *ve gf*
seasonal fruit, mixed berry compote, coconut yoghurt

BLUEBERRY MAPLE OATS *ve*
overnight oats, blueberry compote

MINI CROSSAINTS
Barossa sliced ham, cheese, tomato

BACON AND EGG ENGLISH MUFFINS
Hahndorf bacon, melted cheese, bbq relish

SMASHED AVOCADO *ve gfa*
pickled onion, heirloom tomato, sourdough

SMOKED SALMON BAGELS
dill cream cheese, baby spinach, pickled onion

QUICHES *v gfa*
assorted house made

BLT SLIDERS *gfa*
brioche slider bun, bacon, lettuce, tomato, aioli, cheese

PLATED HOT BREAKFAST

\$30 PP

includes toast and choice of four

Hahndorf bacon *gf*
pork chipolata *gfa*
poached eggs *v gf*
potato rosti *v gfa*
roast tomato *ve gf*
smashed avocado *ve gf*
sautéed mushrooms *v gf*



* Minimum 20 guests

HIGH TEA

\$50 PP

SAVOURY

SMOKED HIRAMASA KINGFISH
pickled muntries, crème fraiche, dill, brioche

BLT SLIDER *gfa*
Hahndorf bacon, lettuce, tomato, cheese, aioli

MASTERSTOCK DUCK TARTLET
pulled duck, pickled fennel, blood orange aioli

SMOKED WAGYU BEEF SANDWICH *gfa*
sweet mustard pickle, aioli, lettuce, pickled onion, cheese

SWEET

HOUSE MADE SCONES *v*
strawberry jam and cream

ASSORTED MACARONS *v*

MINI PANCAKE STACK *v*
strawberries, raspberry cream

MINI TART *v gfa*
dark chocolate and salted caramel



LAIDBACK SHARED BRUNCH

\$50 PP

TO START

ZUCCHINI AND FETA FRITTERS *v*
whipped ricotta, mint, cucumber, dill, pickled fennel, rocket

MAPLE BUFFALO CAULIFLOWER BITES *v*
crispy shallots, chives, green onion

MAINS

TURKISH EGGS *v*
poached eggs, garlic yoghurt, chilli oil, dill, green onion, chives, parmesan, pizza bread

SMASHED AVOCADO *v gfa*
heirloom tomatoes, pickled onion, feta, sumac labneh, dukkah

SMOKED SALMON BENEDICT
toasted brioche, poached eggs, hollandaise, sautéed spinach, chives, parmesan

POTATO ROSTI *v gfa*
fried rosti, hollandaise, chives, parmesan

DESSERT

LIMONCELLO TIRAMISU *v*
lemon curd, mint, limoncello cream, biscuit crumb

* Minimum 20 guests

v VEGETARIAN *ve* VEGAN *gf* GLUTEN FREE *gfa* GLUTEN FREE AVAILABLE

BOTTOMS UP

CLASSIC

two hours \$36 pp
every additional hour + \$10 pp

Willow Point Sparkling White
Willow Point Sauvignon Blanc
Willow Point Chardonnay
Willow Point Rosé
Willow Point Moscato
Willow Point Shiraz
Willow Point Cabernet Merlot
Tap Beer
Heineken Zero
Soft Drink
Juice

DELUXE

two hours \$42 pp
every additional hour + \$10 pp

Croser Sparkling & Champagne
Wicks Sauvignon Blanc
Shottlesbrooke Estate Rosé
Penny's Hill Shiraz
The Lane Series Chardonnay
Lake Breeze Moscato
Teusner The Gentleman Cabernet
Sauvignon & Blends
Tap Beer
Heineken Zero
Soft Drink
Juice

CASH BAR

guests purchase their own drinks

BAR TAB

specified drinks charged on consumption

SUBSIDISED DRINKS

guests pay a reduced price per drink as they order, and the balance is charged to your account. ask for more details on our subsidised package options.

WINE CORKAGE

\$20 per bottle



TAKE YOUR PICK

Got cocktail connoisseurs or picky sippers in the crowd? Let's talk. Our Functions Manager can create up a custom drinks list tailored to your taste - just say the word.



TAKE THE CAKE

Looking to add something more to your event? We have you covered. Speak to our Functions Manager for pricing and information.

EXTRAS

FOOD STATIONS

everything from cheese and antipasto, seafood or sweet treats, speak to our team for pricing

CAKEAGE

\$3 PP

bring your own cake and have it plated with coulis and cream

ENTERTAINMENT

we can help book dj's or bands for your event

ADD TO THE VIBE

DANCEFLOOR

\$350

4x4m dancefloor, subject to availability

STAGE

\$200

2 x 2m portable stage with steps and skirting

TAKE A NIGHT OFF

With 77 rooms spread across three levels, our accommodation is designed for comfort, style, and convenience.

Help us, help you! Booking direct gives you confidence, flexibility, and exclusive rates.



77 Rooms



Suites with kitchenettes



Premium bedding



Gym



Smart TV



Free Parking



Pod coffee machines



O&M Toiletries



Room Service



All Day Dining



ROOM TYPE	CLASSIC KING	CLASSIC TWIN	CLASSIC FAMILY	KING STUDIO	DELUXE STUDIO	LUXURY SUITE	PANORAMA SUITE
No. of Rooms	21	20	4	18	4	8	2
Room Size SQM	28	28	28	28	40	40	56
BEDDING CONFIGURATION							
King Bed	✓			✓	✓	✓	✓
2 Queen Beds		✓					
Queen Bed + Bunk Bed			✓				
ROOM FEATURES							
Kitchen Facilities				✓	✓		
Balcony						✓	✓
Soaking Tub					✓	✓	✓
Accessible	3				1		
AMENITIES							
Digital TV	✓	✓	✓	✓	✓	✓	✓
Individually Controlled Air Conditioner	✓	✓	✓	✓	✓	✓	✓
Hair Dryer	✓	✓	✓	✓	✓	✓	✓
In Room Safe	✓	✓	✓	✓	✓	✓	✓

THE FINER DETAILS

1. TENTATIVE BOOKINGS

We will hold a tentative booking for a maximum of seven (7) days.

2. CONFIRMATION & DEPOSIT

A confirmation form needs to be completed within seven (7) days to secure your booking. At this time a deposit equal to the room hire amount is required.

3. CANCELLATIONS

Cancellation of function rooms and/or accommodation by you must be advised in writing. If the event is cancelled with less than 30 days notice all deposits will be forfeited. For bookings made within the 30 day cancellation period, the deposit is automatically non refundable unless negotiated otherwise.

4. PAYMENT

Please see below for your payment schedule:

DEPOSIT – Within seven (7) days of confirming booking.

FINAL PAYMENT – seven (7) days prior to event – 100% anticipated food, beverages and AV charges. Day of event – Any miscellaneous charges from the day of event (eg. bar tab).

*An invoice can be generated for payment after the event if approved by the Function Manager prior to the event.

5. MENU SELECTION

We require your food and beverage selection to be confirmed in writing no later than seven (7) days prior to the event.

6. FINAL NUMBERS

We require written notification of the final number of expected guests no later than seven (7) days prior to your event. Charges will be based on the final confirmed number or the actual attendance, whichever is greater.

Please note that reductions in guest numbers made within seven (7) days of the event will not be accepted for billing purposes. You will be charged based on the final confirmed number provided at the 7-day deadline, even if fewer guests attend.

7. DIETARY REQUIREMENTS

We require written notification of all dietary requirements seven (7) days prior to your event. Any dietary requirements that are not disclosed until the day of the event will be charged in addition to the final numbers given.

8. INSURANCE

We cannot take responsibility for damage to or loss of items before, during and after an event, and recommend that you arrange appropriate insurance cover. Items will not be stored at the venue pre or post event unless prior approval from the Function Manager has been granted.

9. DAMAGE

Please note, you are financially responsible for damage sustained to Hotel property and fittings during the event. No attachments (eg. hooks/tape) are to be used on the walls without prior arrangement with us.

10. DRESS CODE

It is your responsibility to ensure that all attendees adhere to our dress code and behave in an orderly manner during the event.

11. SECURITY

Arrangement for security can be made upon request. An additional charge will apply. Certain events may require additional security. That is up to the managers discretion and may incur additional costs.

12. LABOUR CHARGES / EXTENDING HOURS

Any event continuing beyond the confirmed departure time may incur an additional charge.

13. ACCOMMODATION

Subject to availability, function rates will be offered in conjunction with your event.

14. PARKING

Parking is free, please note that all parking is subject to availability.

15. EXTERNAL CATERING

No food or beverage may be brought onto the Hotel premises for consumption during the event.

16. ENTERTAINMENT

Background music can be provided in our functions rooms if you wish. Private entertainment can be arranged for your event should it be required. All costs will be incurred by you. An entertainment approval form must be completed prior to event for any live performances.

17. EXHIBITIONS

Exhibition companies and exhibitors are responsible for transport, set up and dismantling of their own equipment in accordance with our health and safety codes.

18. ADVERTISING

Prior permission is required to use the Hotel name and/or logo in print and/or audio visual display. All proposed artwork must be approved by Hotel management prior to publication.

19. CLEANING

General and normal cleaning is included in the cost of the room hire. Additional charges may be incurred by you in instances where an event has created cleaning requirements which are considered to be over and above normal cleaning. Use of table scatters or confetti cannons will incur additional charges.

20. RESPONSIBILITY

Should we be unable to provide facilities reserved due to circumstances beyond our control, no further claim other than entitlement to a full refund of any deposits paid may be made. We will endeavour to provide you with reasonable notice. We reserve the right to re-allocate function rooms due to circumstances beyond our control.

If the final numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate room for your choice. We will discuss any changes with you when the decision is made.

21. ADDITIONAL SERVICES

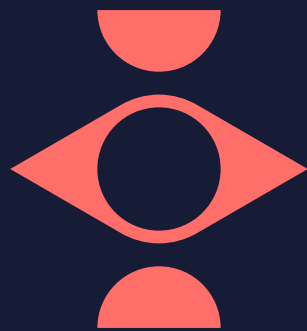
We will be pleased to arrange a variety of additional services upon request, such as entertainment, technical equipment, etc. A charge may be incurred for some services. If the event is cancelled, such service charges will be your responsibility.

22. FUNCTION ROOM ACCESS

Please note that guaranteed access is one (1) hour prior to your function. Early access may be arranged at an additional cost, if required please discuss with our Function Manager.

23. WI-FI

The Wi-Fi service is provided by Hotel Panorama and is completely at our discretion. Your access to the network may be blocked, suspended, or terminated at any time for any reason. We cannot guarantee the Wi-Fi or specific rates of speed and connectivity. We are not liable for any damage, undesired resource usage, or detrimental effects that may occur to a user's device and/or software while the user's device is connected to the Wi-Fi.



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ENQUIRIES
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