

The UNLEY

FUNCTION PACKAGE 2026

celebrations | birthdays | work functions
engagements | event launches
private dining | wedding receptions

ENQUIRE TODAY

theunley.com.au



WELCOME TO THE UNLEY HOTEL

Located on Unley Road in Parkside, just outside the Adelaide CBD, The Unley has long been a favourite place for locals to gather, celebrate and catch up.

We offer a range of function spaces across two levels, from our open-air Rooftop Bar to exclusive use of our entire Level One Whether you're planning a long lunch for 30 on the Patio, cocktails for 70 on the Rooftop or a celebration for 150 across Level One, the space, the food + the team are all here to make it one to remember.

Our dedicated team is your point of contact from first enquiry through to the night itself. Every detail is confirmed well in advance, dietary requirements are planned for ahead of time, and every event is staffed with care, so you can relax and enjoy the moment with your guests.

The Unley is proudly part of Piermount, a family-owned South Australian hospitality group, with the Matthews family's roots in South Australian pubs stretching back to the 1940s. That history shapes how we look after every guest who walks through our doors.

This is a place people return to, for the atmosphere, the spaces and the team that makes it feel effortless. We'd love to be part of what you're celebrating.

Planning a smaller get-together?
Groups of under 30 can be accommodated as a large group booking rather than a function. Please call the hotel on (08) 8271 5544 or email dm@theunley.com.au for more information

UPSTAIRS INSIDE AREAS

please note the upstairs level is accessable via staircase only

THE MEZZANINE

Upstairs with its own inside balcony and the bar close by, the Mezzanine works for sit-down dinners or stand-up cocktail functions.

Capacity: 40 cocktail | 20 seated
Semi-private
4 hour duration: 12pm to 4pm | evenings from 6pm | no room hire
Room Deposit: $250
Additional hours $80 per hour
Minimum spend applies
All food is to be paid one week prior to your function



THE LOFT

Upstairs + filled with natural light, the loft is a crowd favourite for sit-down dinners + cocktail-style celebrations. it has an open-air feel without the weather worries, making it a great fit for birthdays, engagements + work parties with a little extra polish.

Capacity: 70 cocktail | 50 seated
Semi-private
4 hour duration: 12pm to 4pm | evenings from 6pm | no room hire
Room Deposit: $250
Additional hours $80 per hour
Minimum spend applies
All food is to be paid one week prior to your function



THE MEZZANINE + LOFT

For a bigger guest list, the Mezzanine + Loft come together as one expansive space, giving larger gatherings a relaxed yet lively setting with plenty of room to move.

Capacity: 100 cocktail | 70 seated across the sections
Semi-private
4 hour duration: 12pm to 4pm | evenings from 6pm | no room hire
Room Deposit: $400
Additional hours $80 per hour
Minimum spend applies
All food is to be paid one week prior to your function







UPSTAIRS OUTSIDE AREA

please note the upstairs level is accessable via staircase only

THE ROOFTOP

Our semi-covered Rooftop overlooks the Unley Road precinct + is made for stand-up cocktail functions. With heating + fan cooling, it's a great choice to be outside.

Capacity: 40 - 70 cocktail | 40 scattered seating
Semi-private
4 hour duration: 12pm to 4pm | evenings from 6pm | no room hire
Room Deposit: $250
Additional hours $80 per hour
Minimum spend applies
All food is to be paid one week prior to your function

EXCLUSIVE USE

UPSTAIRS EXCLUSIVE

The entire first floor, all to yourself. With multiple spaces, a private bar + the option of seated dining or cocktail-style celebrations, Level One is as versatile as it is impressive. Made for milestone birthdays + corporate events that give you both inside and outside areas.

Capacity: 100 - 150 cocktail | 100 seated across the sections
Private
4 hour duration: 12pm to 4pm | evenings from 6pm | no room hire
Room Deposit: $400
Additional hours $80 per hour
Minimum spend applies
All food is to be paid one week prior to your function

EXCLUSIVE USE

GROUND FLOOR EXCLUSIVE

Take over the entire ground floor, with a private bar + a flexible layout for sit-down dinners or cocktail parties. Stylish, social + all yours, it's a blank canvas for big birthdays, school reunions, engagements and more.

Capacity: 110 cocktail | 50 seated
Private
4 hour duration: 12pm to 4pm | evenings from 6pm
Room Hire $400
Additional hours $80 per hour
Minimum spend applies
All food is to be paid one week prior to your function

VENUE EXCLUSIVE

Make the Unley yours. Whole venue hire gives you exclusive use of our bars, function spaces + signature rooftop. Flexible layouts, tailored food + beverage packages and a team who know how to run a seamless event mean you can focus on your guests while we look after the rest.

Capacity: 200 - 260 cocktail | 120 seated
Private
4 hour duration: 12pm to 4pm | evenings from 6pm
Room Hire $1,000
Additional hours $80 per hour
Minimum spend applies
All food is to be paid one week prior to your function









CANAPÉ MENU | 5 FOR $30PP

additional canapé choice | $5pp

slow cooked beef cheek mini tart, horseradish crème

goat's curd, prosciutto + roast capsicum mini tart, tapenade vo

prawn + ginger dumplings, soy + vinegar, spring onion, chilli i, df

leek, gruyère + thyme quiche tartlet, whipped fetta v

chicken, lemon myrtle + macadamia crostini, aioli, micro herbs

lime-whipped avocado + prawn crostini, pickled chilli i

crispy pork belly bites, hot honey, cucumber gf, df *

karaage chicken, pickled ginger, chilli, coriander, Kewpie mayo gf, df *

mushroom + buffalo mozzarella arancini, truffle mayo, Grana Padano v *

pancetta-wrapped scallops, pea purée i, gf

spinach, artichoke, citrus + fetta filo rolls, za'atar v *

lamb kofta, mint yoghurt, dukkah

Malaysian chicken satay, crisp shallot, coriander gf

cocktail beef + pepper pies, tomato + onion relish *

cheeseburger sliders, dill pickle, Beerenberg tomato sauce, American cheese *

buttermilk fried chicken sliders, coleslaw, chipotle aioli *

dark chocolate mousse mini tart, Chantilly cream, Dutch cocoa v

lemon curd mini tart, candied zest v

salted caramel mini tart, citrus v

** indicates available as a platter*

v - vegetarian | vo - vegetarian option | vg - vegan | df - dairy free | dfo - dairy free option
gf - gluten free | gfo - gluten free option | a - Australian seafood | m - mixed origin | i - imported origin

GRAZING TABLE | $30PP

a generous spread for your guests to help themselves to throughout the event, showcasing a variety of fresh produce, beautifully styled and set out for everyone to enjoy. the grazing table is presented at the start of your event as a single serve, and is not replenished throughout. dietaries can be catered for with notice.

variety of cured meats

jamón + melon [gf]

soft, hard + blue cheeses [gf, v]

chèvre-filled cherry tomatoes [gf, v]

watermelon + fetta salad [gf, v]

petite falafels [vg]

marinated vegetables [gf, vg]

pickles [gf, vg]

crudités [gf, vg]

olives [gf, vg]

trio of dips: basil pesto, hummus, tzatziki [gf, v]

fruit platter [gf, vg]

seasoned nuts [gf, vg]

cheesy garlic bread [v]

flatbread [v]

grissini [v]

crispbread [v]

KID'S OPTIONS

children 12 and under

KID'S MENU | $14PP

chicken nuggets, chips, salad, tomato sauce

fish + chips, salad, tomato sauce [gf, a]

cheeseburger, tomato sauce, chips [gfo]

chicken schnitzel, chips, salad, tomato sauce

children 12 and under can order from our kids menu on the night
for bookings with 10 or more children, preorders are required



ALTERNATE DROP MENU

2 COURSES $55PP

3 COURSES $70PP

please choose two dishes from each course for your guests to be served alternatively. dietaries can be catered for seperately with notice.

ADD SHARED SIDES | $5PP

please choose two

honey roasted carrots [v, df, gf]

mixed leaves, white balsamic dressing [v, df, gf]

roasted chat potatoes, porcini salt [v gf]

charred asparagus, olive oil, almonds, red wine vinegar reduction [v, df, gf]



ENTRÉE

please choose two

crispy pork belly bites, nam jim dressed spring salad [gf, df]

caprese salad, heirloom cherry tomato, fresh basil,
La Casa del Formaggio bocconcini, white balsamic dressing [v, gf]

steamed prawn dumplings, miso broth, pickled daikon, spring onion,
chilli crunch, coriander [df]

Taiwanese fried chicken, sriracha mayonnaise,
sesame black vinegar + bean shoot salad [df]

MAIN

please choose two

300g MSA sirloin, sweet potato soubise, broccolini, red wine jus [gf, dfo]

roasted chicken Kiev, crisp olive oil + thyme chat potatoes,
truffled chicken velouté [gf]

pan seared Atlantic salmon, spinach + leek purée, Kipfler potatoes,
pickled shallot salad [gf, dfo]

oven baked gratinated gnocchi, cavolo nero, semi-dried tomato, spinach,
shallot honey cream, shaved parmesan, kale [v]

DESSERT

please choose two

espresso martini panna cotta, chocolate straws [v, gfo]

chocolate beetroot brownie, burnt orange syrup, mascarpone [v]

warm ginger + citrus pudding, honey orange syrup, mascarpone [v]

lemon posset, balsamic macerated strawberries [v]

SHARED EXPERIENCE | $45PP

is there anything more rewarding than sharing a good meal with good people? your selection of three main dishes for your guests to share. starters + sides are both included. add on a dessert to make it a three course feast.

SHARED STARTERS

whipped ricotta, confit tomato, chilli honey gf, v

house focaccia, salt flakes df, v

SHARED MAINS

roasted sirloin, horseradish crème, crispy shallots, jus gfo, dfo

chicken cacciatore, olives, capers, herbs gf, df

pork, apple + sage cutlet, green peppercorn sauce, pickled apple, walnuts gf, df

red wine lamb on the bone, soft polenta gf, dfo

slow roasted eggplant, salsa rossa, whipped fetta, basil gf, v, vgo, dfo

SHARED SIDES

porcini dusted potatoes gf, v, dfo

pear, rocket + parmesan salad gf, v, dfo

charred broccolini, lemon, chilli, toasted almonds gf, v, df

ADD DESSERT | $10PP

please choose one

espresso martini panna cotta, chocolate straws gfo, v

chocolate beetroot brownie, burnt orange syrup + mascarpone v

churros, chocolate + palm sugar caramel sauce, vegan ice cream vg





THE CLASSICS | $35PP

classic pub fare for your big day
shared starters with a selection of mains for your guests to choose from, served individually

SHARED STARTERS

artisan salami, mozzarella, roast capsicum, focaccia, hot honey gfo, vo

MAINS

chicken schnitzel, free-range chicken, chips, salad dfo
choice of sauce: mushroom, pepper, gravy, red wine jus

beer battered blue Grenadier, chips, salad, lemon, tartare gf

cos salad, charred asparagus, avocado, shaved fennel, citrus dressing, ricotta salata gf, dfo, v, vgo

steak frites, 300g porterhouse, chips, confit garlic + herb butter, red wine jus gf, dfo, two cooking temperatures available

classic burger, pancetta, American cheese, mustard, Beerenberg tomato sauce, pickles, chips

ADD DESSERT | $10PP

please choose one

espresso martini panna cotta, chocolate straws gfo, v

chocolate beetroot brownie, burnt orange syrup + mascarpone v

churros, chocolate + palm sugar caramel sauce, vegan ice cream vg

PLATTERS

available as an add on to food packages
elevate your selected food package with these delicious sharing options

COLD PLATTERS | $80

- antipasto: cured meats, marinated vegetables, fetta, pita bread gfo, 10pax
- dips: goat's curd, honey + black pepper, spiced pumpkin + cashew, fresh salsa, focaccia crostini, crudités gfo, v, vgo, 10pax
- cheese: three cheeses, seasoned nuts, dried fruit, crispbread gfo, v, 10pax
- bruschetta: tomato + basil, sweet red wine vinegar reduction, shaved Grana padano, grilled Turkish bread gfo, v, vgo, 15pcs

HOT PLATTERS | $80

- crispy fried salt + pepper squid, tartare, lemon a, gf, 10pax
- hand-rolled vegetable spring rolls, nam jim vo, vgo, 15pcs
- Italian pork + fennel seed sausage rolls, honey mustard sauce 15pcs
- Thai chicken sausage rolls, coriander chilli 15pcs
- classic beef sausage rolls, Beerenberg tomato sauce 15pcs

* additional platters marked on the canapé menu, pg 6 all have 15pcs

POTATO PLATTERS | $25

- large serving of chips, gravy + tomato sauce v, gf
- large serving of wedges, sour cream + sweet chilli sauce v, gf

PIZZA SLABS | $55

20 pieces per slab

- pepperoni gfo
- margherita gfo, v, vgo
- Hawaiian gfo
- trio of mushroom gfo, v, vgo

gluten free + $4 | vegan cheese + $2





THIRD PARTY CAKES

please note that if you wish to bring a third party cake, charges are as follows:

$1.50pp for our chefs to cut, plate and serve with coulis + cream
minimum $20 charge applies

$20 flat rate to cut + serve yourself, we provide plates, napkins, forks + cake knife

this applies to one cake or serving of cupcakes. if additional desserts are brought, an extra charge will apply



BEVERAGE PACKAGE

elevate your event with one of our curated beverage packages.

all beverage packages include Coopers pale ale, Hahns SuperDry, Coopers Australian lager tap beer + schweppes tap soft drink

SIGNATURE PACKAGE

3 hours $45pp
4 hours $55pp

pete's pure prosecco
pomona sauvignon blanc
alpha box & dice 'tarot' rosé
pomona road shiraz

DELUXE PACKAGE

3 hours $55pp
4 hours $65pp

the lane 'lois' blanc de blancs
longview 'queenie' pinot grigio
woodstock rosé
woodvale sharegarden shiraz

PLATINUM PACKAGE

3 hours $65pp
4 hours $75pp

bird in hand sparkling
shaw + smith sauvignon blanc
de triennes rosé
barratt pinot noir
hentley farm shiraz

BEVERAGES

drink options include
- bar tab: you set the limit
- cash bar: guests pay their own way
- subsidised drinks: your guest pays a set amount per drink and you pay the rest
- beverage package: selections on the previous page

all bar tabs must be fixed up at the end of your function.

WINE

maximum of five choices off our current wine list

BEER ON TAP

hahn superdry	11.20
coopers pale ale	11
stone & wood pacific ale	13

BOTTLED BEER + CIDER

corona	11
great northern super crisp	9.40
cascade light	9.60
heineken 0.0	8.20
hills apple cider	11

BASE SPIRITS

can be included in the tab or purchased individually

SOFT DRINKS + JUICE

can be included in the tab or purchased individually

MOCKTAIL DISPENSERS

4-litre self serve mocktail jugs, not refilled

berry lemonade spritz 50
berry puree, fresh lemonade, sparkling water, berries, mint

cranberry mimosa 50
cranberry juice, orange juice, ginger ale

KICK OFF WITH A COCKTAIL

organise a welcome drink to treat your guests on arrival

COCKTAILS

maximum of three choices must be arranged in advance

espresso martini	22
pink gin spritz	20
aperol spritz	18
ameretto sours	22

barista coffee available for individual purchase upon request



TERMS + CONDITIONS

Booking Confirmation + Deposit
A tentative booking will be held for 7 days. To confirm your event, a deposit must be paid and a signed booking form returned within this period. Payment of the deposit is considered acknowledgement and acceptance of these Terms + Conditions. If confirmation is not received within 7 days, management reserves the right to cancel the booking and reallocate the space.

Duration + Venue Hire
Venue hire includes a 4-hour event duration. Additional time is charged at $80 per hour and must be arranged in advance (not on the day of the event).

Minimum Spend
A minimum spend of $40 per person applies across food and drinks. Minimum guest numbers and minimum spends also apply to each function space, as quoted at the time of booking. Drinks purchased individually by guests on the day contribute towards the minimum spend.

Cancellations
Cancellations must be submitted in writing via email to functions@theunley.com.au.
The following cancellation policy applies:

More than 2 months' notice: full refund of deposit
Less than 2 months' notice: 50% of deposit refunded
Less than 4 weeks' notice: deposit is forfeited
Food payments: refunded with at least 1 week's notice
Food payments: forfeited if less than 1 week's notice

Written acknowledgement of cancellation must be obtained to process any applicable refund.

Postponement
If at least 4 weeks' notice is provided, the deposit may be transferred to a new date within 6 months. If less than 4 weeks' notice is given, the deposit will be forfeited.

Payment Terms
Food is invoiced as one payment, due 7 days prior to the event. Itemised invoices are available upon request. The balance of the event account (including any unused portion of a minimum spend) will be invoiced.

Final Numbers + Timings
Final guest numbers, arrival times and food service times must be confirmed 14 days prior to the event.

Access Times
Access times must be arranged in advance and will be confirmed in writing. Early access is not guaranteed and may incur additional charges if the space is entered prior to the agreed time.

Menu + Pricing
Menu selections must be finalised 14 days prior to the event, with food payment due 7 days prior. All menus are subject to seasonal changes and product availability, and offerings may change with notice. Package pricing is subject to change up until 3 months prior to the event. Within the 3 month window, quoted pricing will be honoured.

Food + Drinks
No BYO food or drinks are permitted, aside from a cake/ cupcake where fees apply. When a guest has a nut allergy, no food containing nuts will be served for the whole function. Please note our kitchen does handle nuts and gluten, so we're unable to guarantee food is completely free of traces.

Conduct + Responsibility
The event organiser is financially responsible for any damage or breakages caused by themselves, their guests, or any third-party suppliers. The Unley Hotel accepts no responsibility for loss or damage to items left before, during, or after the event.

Responsible Service of Alcohol
The Unley Hotel practises the Responsible Service of Alcohol at all times. Alcohol will not be served to intoxicated persons or minors. Table service is provided for bottles, and wine bottles are not permitted to be left on tables. Management reserves the right to remove disruptive guests and may terminate the event early if necessary, without refund.

Equipment + Property
Organisers are liable for damage to any Unley Hotel equipment or third-party equipment hired through the venue.

Smoke-Free Policy
All indoor function spaces are strictly smoke and vape free. A $200 cleaning fee applies if any guest smokes or vapes inside. Smoking areas will be pointed out at the venue.

Decorations, Signage + Cleaning
No items are to be nailed, screwed, or adhered to any surface. Blu-tack or sticky tape is permitted only with management approval. General cleaning is included in the venue hire. Excessive cleaning may incur additional charges. Glitter, confetti, confetti-filled balloons, table scatters, rice, rose petals, and similar products are not permitted inside the venue or on the grounds. A $200 cleaning fee will be charged if these are used.

Entertainment + DJs
You are welcome to organise your own DJ or entertainment. DJs must bring their own equipment and speakers, and we recommend they set up on the patio, as it is the most central spot for upstairs functions.

Security
For 18th birthdays a licensed security guard is required for the duration of the event. Security is organised by The Unley Hotel at a cost of $60 per hour to you.

Event Conclusion
All functions conclude at 11:45pm, and guests are required to vacate the function space at this time. Please ensure any entertainment (e.g. DJs, bands) is aware of these timings.

Bar Access Post-Event
Access to the public bar after your event cannot be guaranteed.

Transportation
Guests are responsible for arranging transport to and from the venue.

Children
In accordance with liquor licensing laws, alcohol will not be served to anyone under 18. Minors must be accompanied by a responsible adult at all times. All minors must leave the venue by 12:00 midnight.

Public Holidays
A 15% surcharge applies to all functions held on public holidays.

functions@theunley.com.au | 08 8271 5544

MAKE AN ENQUIRY

fill out a booking form and our team will
get back to you within 24 hours

First Draught

PARTY FOR POINTS

join our first draught loyalty program
and earn points during your function