

RAISE A GLASS TO THE YEARS BEHIND AND THE ONES AHEAD, DINE
WITH CHERISHED COMPANY, AND COMMEMORATE YOUR SPECIAL
OCCASION AMIDST OUR STUNNING FUNCTION ROOM AND GARDEN.

Located on Jetty Road, Glenelg, Terra & Sol is a modern Kitchen & Bar where you
can experience it all. Whether you seek an intimate shared feast or a grand
standing affair, our radiant venue is the ideal setting for your event.

FUNCTIONS MANAGER - Jordan Highett
0481 579 590 | functions@terraandsol.com.au

LET'S START PLANNING



future MR & MRS
KARAPETSAS



FUNCTION ROOM

Our premium beach side functions venue is nothing but elegant. We wanted a space that captures effortless beauty, modern simplicity and somewhere you can feel relaxed knowing all your event needs are taken care of.

Our functions team will work with you from start to finish to ensure the lead up to your special day is stress free and of course making sure your event is one to remember; while providing nothing but exceptional hospitality.

MINIMUM FOOD & DRINK SPEND

FRIDAY

\$1,000 | Day Function
\$3,000 | Night Function

\$300 | Room Hire

SATURDAY

\$2,500 | Day Function
\$4,000 | Night Function

\$300 | Room Hire

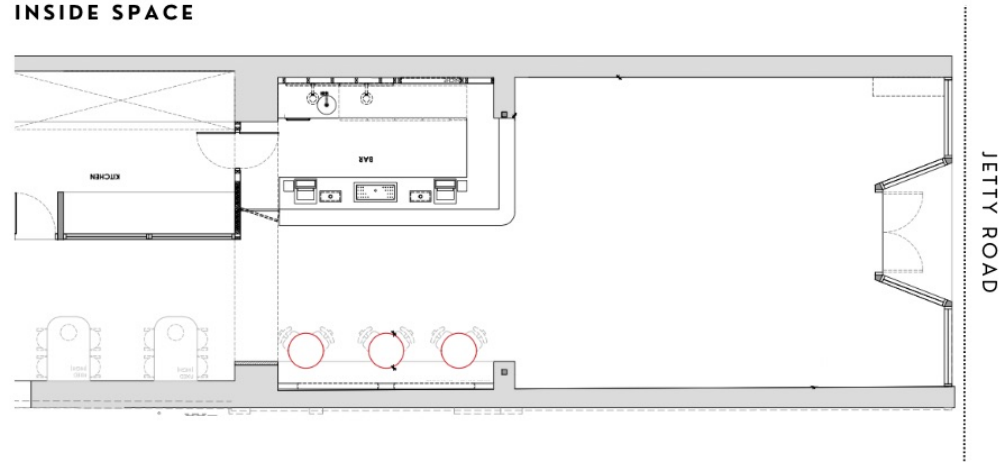
SUNDAY

\$2,000 | Day Function
\$2,000 | Night Function

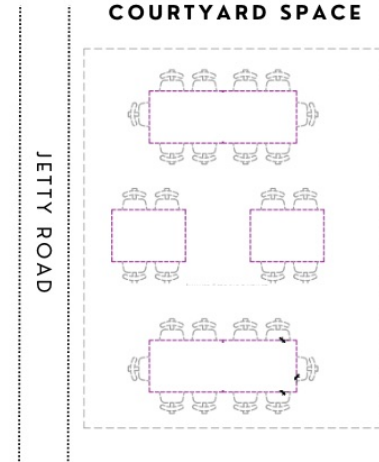
\$300 | Room Hire

FLOOR PLAN

INSIDE SPACE



COURTYARD SPACE



AVAILABILITY

Upon request

FUNCTION ROOM



GARDEN BAR

The Garden Bar is a stunning space located at the back of our venue. With it's dreamy garden vibes, beach side breeze and elegant design, makes it be a perfect space to host a special day. Please note that bookings in the Garden Bar are upon request only.

Our functions team will work with you from start to finish to ensure the lead up to your special day is stress free and of course making sure your event is one to remember; while providing nothing but exceptional hospitality.

Please note the minimum spend for the Garden Bar is in one section of the Garden ONLY.

MINIMUM FOOD & DRINK SPEND

FRIDAY

\$1,000 | Day Function
\$3,000 | Night Function

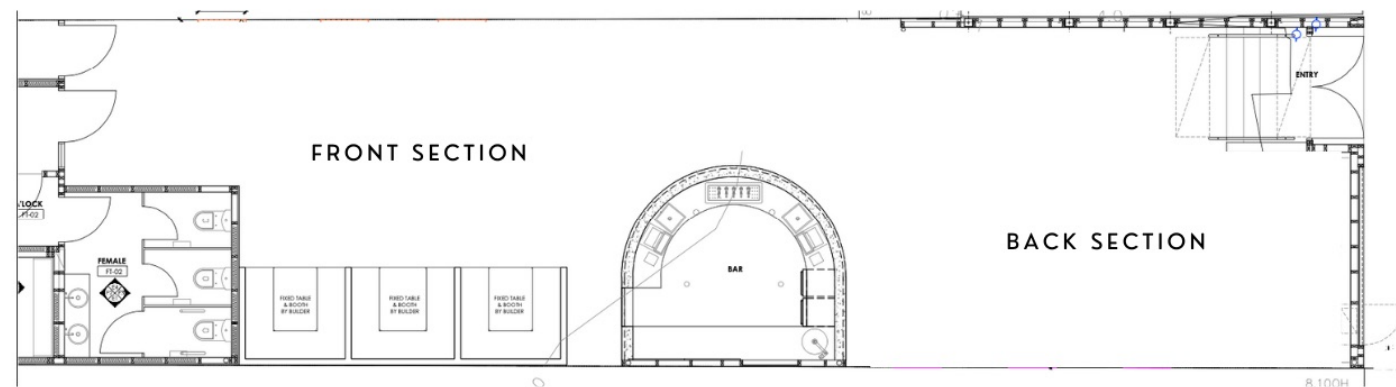
SATURDAY

\$3,000 | Day Function

SUNDAY

\$3,000 | Day Function
\$3,000 | Night Function

FLOOR PLAN



AVAILABILITY

Upon request



BREAKY PACKAGES

Enhance your morning gathering with our breakfast package, tailored to accommodate various dietary needs and preferences, ensuring a delightful start to your event.

PACKAGE 1 \$40 | PER PERSON

CHOICE OF

BENNY GFO

Sourdough, spinach, poached eggs, hollandaise - choice of Barossa bacon, mushroom or smoked salmon

BREAKY BURGER GFO

Fried eggs, bacon, cheese, tomato relish, house hash, turkish bread

AVO SMASH GFO VO VGO

Smashed avocado, poached eggs, cherry tomatoes, feta, dukkah, lemon basil pesto, sourdough

PANCAKES GFO

Buttermilk pancakes, summer berries, caramel sauce, vanilla bean mascarpone

CHOICE OF

COFFEE

Long black, cappuccino, latte, flat white, chai late, iced latte, iced chai

TEA

English breakfast, earl grey, peppermint, green, lemon & ginger

FRESH JUICE

Orange, apple or watermelon

PACKAGE 2 \$50 | PER PERSON

CHOICE OF

BENNY GFO

Sourdough, spinach, poached eggs, hollandaise - choice of Barossa bacon, mushroom or smoked salmon

BREAKY BURGER GFO

Fried eggs, bacon, cheese, tomato relish, house hash, turkish bread

AVO SMASH GFO VO VGO

Smashed avocado, poached eggs, cherry tomatoes, feta, dukkah, lemon basil pesto, sourdough

PANCAKES GFO

Buttermilk pancakes, summer berries, caramel sauce, vanilla bean mascarpone

INCLUDED

BUBBLES

Dal Zotto pucino prosecco NV, King Valley VIC

CHOICE OF

COFFEE

Long black, cappuccino, latte, flat white, chai late, iced latte, iced chai

TEA

English breakfast, earl grey, peppermint, green, lemon & ginger

FRESH JUICE

Orange, apple or watermelon

Breaky Menu
Until 330pm

BREAKY PACKAGE



LUNCH PACKAGES

Elevate your midday affair with our lunch package, customisable to cater to diverse dietary requirements, ensuring a memorable dining experience for all.

PACKAGE 1 \$40 | PER PERSON

CHOICE OF

SOL BURGER GFO

Buttermilk chicken or beef patty, bacon, cheese, cos lettuce, pickled mayo, turkish bread, hand cut chips

SALT AND LEMON PEPPER SQUID GF

Apple slaw, handcut chips

CHICKEN SALAD GF, VO

Poached chicken, avocado, apple, celery, cucumber, cos lettuce, honey mustard dressing, dukkah

CHICKEN SCHNITZEL GF

House crumbed chicken schnitzel, hand cut chips, gravy

CHOICE OF

COFFEE

Long black, cappuccino, latte, flat white, chai late, iced latte, iced chai

TEA

English breakfast, earl grey, peppermint, green, lemon & ginger

FRESH JUICE

Orange, apple or watermelon

PACKAGE 2 \$50 | PER PERSON

CHOICE OF

SOL BURGER GFO

Buttermilk chicken or beef patty, bacon, cheese, cos lettuce, pickled mayo, turkish bread, hand cut chips

SALT AND LEMON PEPPER SQUID GF

Apple slaw, handcut chips

CHICKEN SALAD GF, VO

Poached chicken, avocado, apple, celery, cucumber, cos lettuce, honey mustard dressing, dukkah

CHICKEN SCHNITZEL GF

House crumbed chicken schnitzel, hand cut chips, gravy

CHOICE OF

BUBBLES

Dal Zotto pucino prosecco NV, King Valley VIC

BEER ON TAP

South Coast Pale Ale, Great Northern, Hard Solo

CHOICE OF

COFFEE

Long black, cappuccino, latte, flat white, chai late, iced latte, iced chai

TEA

English breakfast, earl grey, peppermint, green, lemon & ginger

FRESH JUICE

Orange, apple or watermelon

Lunch Menu
Until 330pm

LUNCH PACKAGE



COCKTAIL FOOD

Indulge in an unforgettable experience by spending either a day or evening within our function room or our delightful garden space. Enjoy the taste of our cocktail food boards, all thoughtfully crafted for sharing and enhancing the moments of your gathering.

SHARING BOARDS

SATAY CHICKEN SKEWERS GF

Chicken, peanut sauce, parsley

LAMB KOFTA GF

lamb Mediterranean herbs, tzatziki

BRUSCHETTA GFO

Cherry tomatoes, basil, sticky balsamic, toasted baguette

MUSHROOM ARANCINI GF

Three cheese mushroom arancini, aioli

SHARING BOWLS

SALT & LEMON PEPPER SQUID GF

Deep fried salt & lemon pepper squid, garlic aioli, lemon

DEEP FRIED CAULIFLOWER GF

House crumbed cauliflower, garlic aioli, lemon

BUTTERMILK CHICKEN GF

House made buttermilk chicken, sriracha mayo

HANDCUT CHIPS GF

Handcut chips, rosemary salt, aioli

Indulge in moments of full flavours,
one delicious nibble at a time

SLIDERS

CHICKEN SLIDERS GFO

Crumbed chicken, avocado, lettuce, mayo

BEEF SLIDERS GFO

House made beef patty, cheese, lettuce, bbq sauce

HALOUMI SLIDERS GFO

Grilled haloumi, house made hommus, lettuce, aioli

TOFU SLIDERS GFO

Crispy miso tofu, hommus, lettuce



All cocktail
food is priced
individually.

Please speak
with our
functions
manager for a
food quote.



SET MENUS

Elevate your next function with our thoughtfully crafted two or three-course set menu as a highlight of our function pack. Alterations can be made for dietaries.

2 COURSE

\$50 | PER PERSON

SMALL CHOICE OF

MUSHROOM ARANCINI (2PCS) GF

Three cheese mushroom arancini, aioli

CHARCUTERIE PLATE GFO

Prosciutto di san danielle, mild sopressa, provolone, mixed olives, toasted baguette

LARGE CHOICE OF

300G SIRLOIN STEAK GF

300g Sirloin steak, herbed frites, bearnaise sauce

CRISPY SKIN SALMON GF

Crispy skin miso salmon, apple slaw

HERB CRUMBED CHICKEN SCHNITZEL GF

House crumbed chicken schnitzel, hand cut chips, gravy

CHICKEN PASTA ALLA VODKA GFO

Chicken pasta alla vodka

WARMED RICE SALAD GF, VG

crispy miso tofu, bok choy, broccolini, red capsicum, smoked corn, toasted almonds

Delightful flavours, a journey for
your palate

3 COURSE

\$65 | PER PERSON

SMALL CHOICE OF

MUSHROOM ARANCINI (2PCS) GF

Three cheese mushroom arancini, aioli

CHARCUTERIE PLATE GFO

Prosciutto di san danielle, mild sopressa, provolone, mixed olives, toasted baguette

LARGE CHOICE OF

300G SIRLOIN STEAK GF

300g Sirloin steak, herbed frites, bearnaise sauce

CRISPY SKIN SALMON GF

Crispy skin miso salmon, apple slaw

HERB CRUMBED CHICKEN SCHNITZEL GF

House crumbed chicken schnitzel, hand cut chips, gravy

CHICKEN PASTA ALLA VODKA GFO

Chicken pasta alla vodka

WARMED RICE SALAD GF, VG

crispy miso tofu, bok choy, broccolini, red capsicum, smoked corn, toasted almonds

DESSERT

PANA COTTA GF

Topping upon request



THE RIVER
GARLAND

DESSERTS

Satisfy every sweet craving with our delightful dessert table, a paradise of confectionery wonders. Talk to us about what you'd like to add.

LOVE AT FIRST BITE - LET OUR DESSERT TABLE BE THE SWEET FINALE TO YOUR PERFECT EVENT

DESSERT BOARDS

PAVLOVA GF

House made meringue, whipped cream

Choose your flavour - mango, passionfruit, berries, fresh fruit, caramel

CHEESECAKE GF

House made crushed biscuit base

Choose your flavour - mango, passionfruit, berries, fresh fruit, caramel, chocolate

PANNA COTTA GF

House made creamy panna cotta

Choose your flavour - mango, passionfruit, berries, fresh fruit, caramel, chocolate



DRINKS MENU

Elevate your next function with our thoughtfully crafted wine and drinks menu, designed to be the highlight of your event. Choose between the following.

WINES

SPARKLING

- \$12 | Dal Zotto pucino prosecco NV, King Valley VIC
- \$11 | Barristers Block Sparkling Blush, Adelaide Hills SA

WHITE

- \$12 | El Desperado Sauvignon Blanc, Langhorne Creek SA
- \$12 | El Desperado Pinot Grigio, Langhorne Creek SA
- \$12 | Kismet Moscato, VIC

ROSE

- \$12 | El Desperado Rosé, Langhorne Creek SA

RED

- \$12 | El Desperado Pinot Noir, Langhorne Creek SA
- \$12 | El Desperado Shiraz, Langhorne Creek SA

BEER ON TAP

- \$11 | South Coast Pale Ale
- \$10 | Great Northern
- \$13 | Hard Rated

HOUSE SPIRITS

- \$10 | Vodka, gin, tequila, spiced rum, bourbon-whiskey

BOTTLES

- \$10 | Corona

SELTZER

- \$13 | South Ave Seltzers



COCKTAIL MENU

Take it up a notch and add our exquisite cocktails to your menu, meticulously designed to be the focal point of your event.

CHOICE OF 2 COCKTAILS

\$21 | ESPRESSO MARTINI

Charlie black coffee, kahlua, vodka, sugar

\$22 | TOMMY'S MARGARITA

Tequila, sugar syrup, lime juice, agave nectar

\$22 | SMOKED CHILLI MARGARITA

Tequila, mezcal, orange liqueur, lime juice, smoked chilli

\$21 | COSMOPOLITAN

Vodka, cranberry juice, triple sec, lime juice

\$21 | PASSIONFRUIT GIN SOUR

Gin, passionfruit, lemon juice, agave, wonderfoam

\$21 AMARETTO SOUR

Amaretto, lemon juice, sugar, wonderfoam

LET US CREATE A COCKTAIL FOR YOUR EVENT

Talk with our functions manager

US

TERESA & SOL



WELCOME TO

Esther's

BRIDAL
SHOWER

13th January 2024



OPTIONAL EXTRAS

Let us organise something a little extra for your upcoming function. Chat with us to see how we can help.

PAINT AND SIP PACKAGE

\$55 | per person 1.5 hour class which includes all materials and step by step guide on the day. The perfect option to add extra fun and multiple laughs to your special day. **CREATE YOUR OWN BEAUTIFUL WINE GLASS** or have the option to customise the item you'd like to paint on.

FOOD & DRINK MENUS

A5 MENU - DESIGN & PRINT

Price upon request

FLOWERS

INDIVIDUAL TABLE ARRANGEMENTS

Small, medium, large

BAR ARRANGEMENTS

Large, extra large

Price upon request

CHARM MAKING WORK SHOP

WORKSHOP PACKAGE

\$60 | per person

A step by step class guided by Fencesitter, a local Adelaide business. An option for those wanting to create something beautiful to remember the event but to also have a fun interactive activity on the day.

MAKE YOUR OWN SPECIAL PEICE OF JEWELLERY

Talk with our functions manager for different class options

ENTERTAINMENT

DJ

\$150 | per hour

LIVE MUSIC

\$150 | per hour

IF WHAT YOU'RE AFTER ISN'T ON THIS PAGE PLEASE ASK US & WE'LL HELP SORCE WHAT YOU NEED!

TERMS & CONDITIONS

TENTATIVE BOOKING

A tentative booking is held for a maximum of 7 days from the initial booking enquiry.

CANCELLATIONS

All cancellations must be presented in writing. Any cancellations made within 180 days are fully refundable. Cancellations made within 90 days of your event are 50% refundable. Cancellations made with 30 days or less notice are non-refundable. All bookings made with less than 30 days to the event, deposits are automatically non-refundable.

DEPOSITS & PAYMENTS

Deposits for all functions are required to be paid within 7 days from when the tentative booking was made. The reminding invoice is to be paid before or on the event (before event commences). This includes food, beverage and any other additional costs involved with your booking.

FINAL NUMBERS, MENU SELECTIONS & DIETARY REQUIREMENTS

Final numbers, food, beverage, dietary requirements and any additional selections are to be confirmed in writing 7 days prior to the event.

INSURANCE, DAMAGE & CLEANING

We do not take responsibility for any damaged, lost or stolen items that take place before, during or after the event. You are responsible to pay for all damages to the venue that occur for the whole duration of your event. No attachments are to be used on the walls and no confetti, glitter or table scatters are allowed. Any additional charge will be added if these items are used. All cleaning is included within the cost of your event but any additional cleaning that is abnormal require an additional charge.

EXTERNAL CATERING, BYO & CAKEAGE

Food and beverage selections are to be organised on site. We do not allow BYO. Cakeage fee of \$2 per person is required for any cakes or desserts brought into the venue for your event.

SECURITY

Some events may require security, an additional charge will apply. Any other security arrangements can be made upon request.

MINORS

Minors are welcome on the premises in the company of their legal guardian. Minors are not allowed to purchase or consume any alcohol and must vacate the premises by midnight.