



THE OLD NOARLUNGA

FUNCTIONS PACK

LIFE CELEBRATIONS | BIRTHDAYS | ENGAGEMENTS
WEDDINGS | PRESENTATIONS | EVENT LAUNCHES

38 Patapinda Rd, Old Noarlunga SA 5168
functions@oldnoarlungahotel.com.au
(08) 8386 2061



WELCOME TO THE OLD NOARLUNGA

A HISTORIC VENUE, PROUDLY REIMAGINED

Dating back to 1873, the Old Noarlunga Hotel is an iconic pub nestled by the Onkaparinga River—“fishing place” in the Kurna language. Recently refurbished, our venue blends old-world charm with modern comfort.

Enjoy a refreshed dining room with seasonal menus, local wines, cocktails, craft beers, and small-batch spirits. Relax in our beer garden, verandah, or classic front bar, with live music and your pub favourites.

We're open and ready to welcome you!

GENERAL INFO

Our function pack is here to help guide your planning, but we know every event is unique. That's why we'll work closely with you to tailor an experience that suits your needs and makes for a truly memorable day.

Got something specific in mind? Just ask—we'll do everything we can to bring it to life.

Want to check out the space? We'd love to show you around!
Monday - Saturday: Please contact the venue to book your time.

*Terms and conditions apply



RESTAURANT

Our bistro is one of the most popular dining spots in the south, perfect for group bookings, long lunches or laid-back celebrations.

Led by Head Chef Alex Holbert, the kitchen team is all about quality ingredients and bold flavours. From much-loved 'Oldy Classics' to international dishes and ever-changing specials, there's something for everyone.

This warm and welcoming space is ideal for birthdays, reunions, and milestone events of all kinds.

Maximum capacity: 100

Pricing available upon request



BEER GARDEN

Our spacious beer garden offers flexible configurations to suit a range of event sizes and styles.

For more intimate gatherings, the upper deck accommodates up to 30 guests, or extend your space to include the fireplace area for a total of 70 guests.

The corner garden is ideal for groups of up to 40, while the half garden can comfortably host larger celebrations of up to 90 guests.

Each area captures the relaxed outdoor charm of the venue, perfect for casual catch-ups, cocktail parties or milestone events.

Maximum capacity: À la carte 100 / Cocktail 140

*Minimum food spends apply





UPPER DECK

Our upper deck offers flexible seating options to suit a range of group sizes and occasions. Long bench seating along the back wall is paired with cushions for comfort, while high communal tables with stools at the front create a social, shared dining experience that is ideal for groups and casual gatherings.

Overhead, exposed beams, festoon lighting, and hanging planters add character and create a relaxed, inviting atmosphere. The space is also equipped with heating, fans and a TV for year-round comfort.

Maximum capacity: À la carte 30

*Minimum food spends apply



UPPER DECK + FIREPLACE

The upper deck and fireplace offer a combination of beer garden and upper deck seating, creating a flexible space suited to a range of groups and occasions. This area includes heating, fans and a TV for year-round comfort.

Maximum capacity: À la carte 50

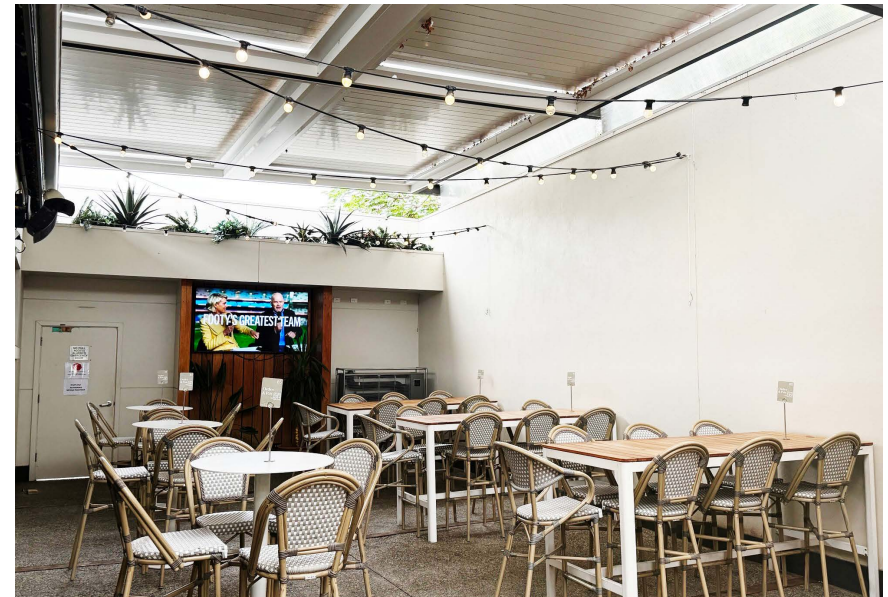
*Minimum food spends apply

CORNER GARDEN

The corner garden offers a relaxed outdoor setting with high bar tables and stools, ideal for casual drinks and socialising. A louvre roof provides flexible cover, while fairy lights create a warm and inviting atmosphere. A timber feature wall with a TV and heater adds a cosy focal point.

Maximum capacity: À la carte 24 / Cocktail 35

*Minimum food spends apply



HALF GARDEN

Similar to the corner garden, the half garden offers a relaxed outdoor setting, with flexible seating and a welcoming atmosphere. This area includes heating, fans and a TV for year-round comfort.

Maximum capacity: À la carte 50 / Cocktail 90

*Minimum food spends apply





V = VEGETARIAN
VGN = VEGAN
GF = GLUTEN FREE
DF = DAIRY FREE
GFO = GF AVAILABLE
DFO = DF AVAILABLE

CANAPES

CHOICE OF 5 CANAPES | \$22 PER PERSON

PUMPKIN ARANCINI (VGN) - Served with garlic aioli

BOLOGNESE ARANCINI - Served with napoli sauce

CHICKEN SATAY SKEWERS (GF) - Served with peanut dipping sauce

FLATHEAD BITES - Served with tartare sauce

CHOCOLATE BROWNIE BITES - Drizzled with fudge sauce

DONUT BITES (V) - Tossed in sugar, served with Nutella

LAMB KOFTA (GF) - Served with tzatziki

SOUTHERN FRIED CHICKEN BITES - Served with Frank's Hot Sauce & garlic aioli

CHOICE OF 5 CANAPES | \$28 PER PERSON

PULLED PORK SLIDERS - Coleslaw & Smokey BBQ Sauce

CHEESEBURGER SLIDERS - Beef, onion, pickle, cheese & Oldy's special burger sauce

SKALA BEEF & PEPPER PIES - Served with tomato relish

SMOKED SALMON, CUCUMBER & CRÈME FRAÎCHE (GF)

KILPATRICK OYSTERS

AUSTRALIAN PRAWN CUTLETS

PRAWN & GINGER DUMPLINGS

PLATTER MENU

PLATTER OF CHIPS (GF, V, VGN) - Served with tomato sauce \$30

PLATTER OF WEDGES (GF, V, VGN) - Served with sweet chilli & sour cream \$45

SANDWICH PLATTER (VOA) \$50

NUGGETS PLATTER \$60

TRIO OF DIPS (VOA) - Served with veggie sticks \$70

SALT & PEPPER SQUID PLATTER \$80

SEASONAL FRUIT PLATTER (VGN) \$80

ASIAN PLATTER \$80

ANTIPASTO PLATTER \$100

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EVENT SUPPLIES

HELIUM BALLOONS IN A VARIETY OF COLOURS - \$2 (weight returned, no damage)

LINENS - \$60 for half beer garden, \$120 for full beer garden

TABLE RUNNERS & CENTRE PIECES - From \$5 to \$20 each

ARCH BACKDROP WITH PERSONALISED DECAL - \$150

WRISTBANDS - \$20 (required with any bar tab)

PERSONALISED & LAMINATED TABLE TALKERS - \$30 (required with any bar tab)

DECORATING / SET UP FEE - \$200 (larger functions)

SECURITY - \$50 per hour

DJ - \$140 an hour

ALSO AVAILABLE AT NO EXTRA COST

MICROPHONE

SOUND SYSTEM

USB ACCESS - FOR SLIDESHOWS

2026 TERMS AND CONDITIONS

DEPOSIT PAYMENT of an event booking must be made within 7 days of the original tentative booking. Deposit payment is considered an acknowledgement of these Terms and Conditions. The payment will be deducted from your final account. Management reserves the right to cancel the booking and allocate the room to another client if this confirmation is not received.

EVENT DURATION: Your booking entitles you to use of the hired space for 4 hours. Access beyond this time is not guaranteed and depends on other bookings.

MINIMUM CATERING: All events at The Old Noarlunga Hotel require catering for guests. A minimum food charge of \$20.00 per head applies for function bookings.

ACCESS TIMES: Day bookings are taken to 5:00pm only; written approval from hotel management must be given to go past this time. For evening bookings, functions access cannot be guaranteed before 5:30pm.

PAYMENT: Final numbers and full prepayment are required 7 days prior to your event. The number we have recorded 7 days prior will represent the minimum numbers for which you will be charged. Events must be paid for in full prior to the day and any additional charges settled on the day/night via cash or credit card. Personal cheques are not accepted.

CANCELLATIONS: All cancellations must be submitted in writing. Acknowledgment of written cancellation must be sought if claiming a refund. For cancellations given with more than 2 weeks' notice, The Old Noarlunga will refund 100% of the original deposit. If less than 2 weeks' notice is given, The Old Noarlunga will refund 50% of the original deposit. If less than 1 weeks' notice is given, the deposit will be forfeited.

POSTPONEMENT: If you have given The Old Noarlunga more than one month's notice that you wish to postpone your event to a later date, your deposit can be transferred to a new date within a one month period from the original event date, if available.

PRICE: Please note that prices and products in this pack are subject to availability and / or change. The Old Noarlunga Hotel will notify you of these changes.

MENU: Details must be finalised at least 14 days prior to function. Menu items may change due to seasonality and availability. Prices may vary marginally if an event is booked more than 12 months in advance.

ALLERGY STATEMENT: Management cannot guarantee meals are without traces of allergy items. Dietary requirements must be provided 7 days prior to the event. Failure to do so may incur additional costs.

RESPONSIBILITY: Organisers are financially responsible for any damage or breakages sustained to The Old Noarlunga Hotel by the organiser, organiser's guests, invitees or other persons attending the function. The Old Noarlunga will not accept any responsibility for the damage or loss of merchandise left prior to, during or after the function.

RESPONSIBLE SERVICE OF ALCOHOL: The Old Noarlunga practises the responsible service of alcohol on all occasions. Intoxicated individuals will not be served alcohol in compliance with The Old Noarlunga Hotel's regulations and liquor licensing laws. Management reserves the right to exclude or eject any objectionable persons from The Old Noarlunga without liability and if required, we will shut the function down early.

DRESS CODE: Management reserves the right to refuse entry based on consideration of the hotel's dress code.

BAR ACCESS: Access cannot be guaranteed after your event.

SMOKE FREE: Smoking or vaping is not permitted inside any of our indoor function spaces or bathrooms at any time.

EQUIPMENT: Organisers are financially responsible for any damage or breakages of equipment owned by The Old Noarlunga or sub-hired by The Old Noarlunga.

DISPLAYS AND SIGNAGE: Nothing is to be nailed, screwed or adhered to any wall, surface or part of the building. The use of Blu Tac is by the approval of hotel management only.

CLEANING: General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive, an additional cleaning fee may be charged. Confetti rice or other similar products are not permitted in function rooms or any part of The Old Noarlunga, nor within the grounds.

CAKEAGE: A fee of \$10 applies for bringing a cake. If our staff are required to cut and plate the cake, a fee of \$50 applies.

SECURITY: Functions such as 18th birthdays may attract a security charge. The Old Noarlunga employs security staff who patrol all areas of the hotel, including the function spaces. Any required evictions are at the full discretion of hotel management.

CHILDREN: Liquor licencing laws require the following: that we do not serve alcohol to minors (children under the age of 18); that while on our premises, children must be accompanied by an adult; and that children must leave the premises by 12:00am.

PUBLIC HOLIDAYS: A 15% surcharge applies on Public Holidays.

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