



**ELECTRA**

HOUSE

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say 'hello'

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Street, Adelaide

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electrahouseadl



## welcome to electra house

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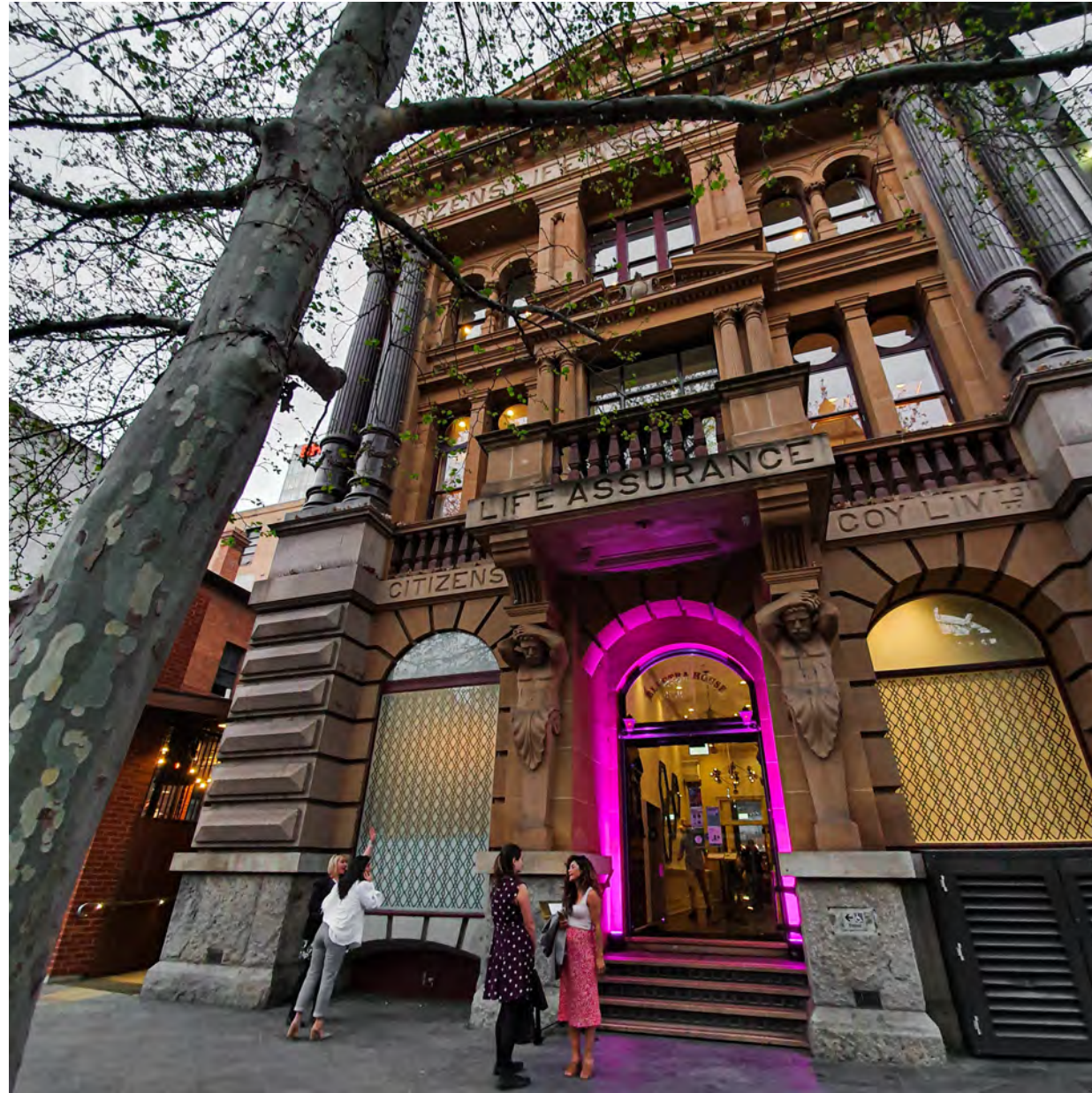
built in 1901, the citizen's life assurance coy, as it was originally known, was designed by famed adelaide architect john quinton bruce. in its early years, the building was best distinguished by its use as a base for the overland telegraph which, directly linked australians to europe & other parts of the world for the first time.

it was during this time - in 1940 - that it became known as electra house, named after the greek mythological figure electra, 'the bright one'.

in 2014, after years spent derelict, electra house was architecturally rejuvenated into adelaide's most diverse premium food & beverage destination. set over three levels, electra house offers distinct modes of hospitality to suit any mood, occasion or taste.

exceptional spaces, personalised service & an extensive product offering allow us to deliver truly memorable events.

whether it be corporate drinks, a birthday celebration or your wedding, our in-house events team will bring your vision to life!





## chamber bar

the iconic chamber bar provides a light filled, informal space featuring magnificent high benches, booth seating & dramatic 30ft high ceilings adorned with classic 1900's plaster work & pillars.



up to 120 capacity

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chamber bar + garden bar  
up to 310 capacity (excludes  
pmq)





## garden bar

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the gorgeous, open air garden bar is surrounded by original raw brickwork & hanging plant life.

a raised area provides sheltered booths, while bar seating is scattered throughout.

## up to 190 capacity

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garden bar + chamber bar:  
up to 310 capacity (excludes  
pmq)





an ode to 'the eastern extension  
australasia & china telegraph co. ltd.'  
that called electra house home  
between 1921 & 1949, the postmaster's  
quarters (PMQ) is our modern vision of  
where we imagine the postmaster  
would work, hold important  
conversations & slip away for a few  
quiet 'drams' at the end of the day.

perfect for your next corporate  
gathering, or for an intimate  
celebration, pmq offers an exclusive  
place to relax while enjoying the finest  
drinks we have on offer.

a perfect mix of old-world charm &  
modern sophistication.

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up to 40 capacity







## east side

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a minimalistic & elegant functions space detailed with designer lighting, lounges & decor - setting the scene of what truly feels like an upper east side loft apartment. polished timber floors & marble work help to surround our stunning east side space, which provides a perfect canvas for any type of event.

banquet: 40 capacity  
cocktail: 100 capacity

combined/entire second floor:  
banquet: 120 capacity cocktail:  
200 capacity

### room features

- + 50 inch lcd tv x2
- + ipod connectivity
- + wireless microphone
- + independent audio
- + dimmable lighting
- + private bar
- + private balcony
- + wifi





## west side

inspired by manhattan's past & present meatpacking district, the west side functions space combines industrial lighting & raw brick walls with a splash of modern boutique glamour.

banquet: 80 capacity  
cocktail: 100 capacity

combined/entire second floor:  
banquet: 120 capacity cocktail:  
200 capacity

### room features

- + 60 inch lcd tv
- + ipod connectivity
- + wireless microphone
- + independent audio
- + dimmable lighting
- + private bar
- + private balcony
- + wifi

food and drinks

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electra is devoted to providing high quality & unique food and wine experiences. Enjoy a-la-carte dining at your next function.

main\_  
barramundi



## dining menu

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something more substantial for those special events & workplace

### 2 COURSE

1:1 - \$67

1:2 - \$77

2:2 - \$87

### 3 COURSE

1:1:1 - \$77

1:2:1 - \$87

2:2:2 - \$97

dietary requirements will be catered to as per our terms & conditions

1:2:1 = set entree, alternate drop mains, set dessert

2:2:2 = alternate drop of two: entree, main and dessert dishes

### entrees

#### *citrus cured salmon gf df*

cucumber, ponzu, lemon mayo, puffed rice, crispy rice noodle, green oil

#### *seared cumin lamb*

#### *backstrap gf*

smoked eggplant, garlic yoghurt, za'atar, jus

#### *roast pork belly gf*

parsnip and leek puree, cabbage pickle slaw, parsnip crisp

#### *tea smoked duck gf*

potato gratin, quince puree, jus

#### *heirloom tomato salad*

#### *vegan gf*

basil, linseed tuile, green oil

### mains

#### *barramundi gf*

potato cake, clam sauce, fennel, togarashi

#### *lamb press gf*

prosciutto, baba ganoush, herb yoghurt, quinoa salsa, jus

#### *pan seared beef eye fillet +\$5pp gf*

mash potato, roasted shallots, red wine jus

#### *sous vide chicken*

#### *breast gf*

mushroom ragout, chorizo gremolata, jus

#### *za'atar pumpkin gf vegan*

sumac lentils, carrot puree, pepita, carrot crisps

### sides

#### *garlic herb potatoes gf vegan*

fried quinoa

#### *rocket & fennel*

#### *salad gf*

radicchio, feta, pepitas

#### *bocconcini salad gf*

fennel, heirloom cherry tomato, mix herbs, soy sunflower seeds and lemon dressing

#### *roasted heirloom*

#### *carrots vegan gf df*

herb puree, lemon

#### *grilled asparagus gf*

garlic caper butter, parmesan cheese

### desserts

#### *chocolate mocha torte gf*

chocolate mousse, vanilla cream, raspberry crumb

#### *yoghurt ganache tart*

berries and vanilla cream

#### *lychee panna cotta gf*

saffron baby pear, lime meringue, coconut, berries crumb

#### *cheese board gfo*

lavosh, dried fruit & quince paste

#### *Berry cheesecake gf*

berry compote, freeze dried raspberry



## \$79 set sharing menu

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The hassle free & relaxed approach to ensuring everyone leaves satisfied.

### entrees

*citrus cured salmon gf  
df*

cucumber, ponzu, lemon mayo, puff rice, crispy rice noodle and green oil

*cured meats df (gf on  
trquest)*

with croutes & kalamata olives

*caraway pickled  
beetroot gf vego*

zucchini, romesco, feta cheese, quinoa crisps

### mains

*peri peri chicken gf df*

pickled cabbage slaw, peri peri sauce

*lentil & vegetable pot  
pie veg*

caramelised onion, herbs

*beef cheek gf*

pomme puree and jus

### sides

*garlic herb potatos  
gf vegan*

fried quinoa

*rocket & fennel  
salad gf*

radicchio, feta, pepitas

### desserts

*chocolate mocha  
torte gf*

vanilla cream, raspberry crumb

*yoghurt ganache  
tart*

berries

*lychee panna cotta  
gf*

lime meringue, coconut

## \$90 choice sharing menu

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take your pick from 3 items for each course to create the most memorable share menu to date for you & your guests!

### entrees

*caraway pickled beetroot  
gf vego*

zucchini, romesco, feta cheese,  
quinoa crisp

*cured meats df  
(gf on request )*

with croutes & kalamata olivess

*citrus cured salmon gf df*

cucumber, ponzu, lemon mayo,  
puff rice, crispy rice noodle and  
green oil

*roast duck breast gf df*

rocket, fennel, orange, pepitas

*vegetable and cream  
cheese terrine gf vego*

smoked curd

### mains

*market fish gf*

clam sauce, herb salad

*peri peri chicken gf df*

pickled cabbage slaw, peri peri sauce

*lentil & vegetable pot pie  
veg*

caramelised onion, herbs

*zaatar lamb shoulder gf df*

smoked baba ganoush

*beef cheek gf*

pomme puree and jus

### sides

*garlic herb potato gf  
vegan*

fried quinoa

*rocket and fennel salad  
gf*

radicchio, feta, pepitas

*grilled asparagus gf*

caper butter, parmesan

*roasted heirloom  
carrots gf df*

herb puree, lemon dressing

*bocconcini salad gf*

fennel tomato, herbs, soy  
sunflower seeds, lemon  
dressing

### desserts

*chocolate mocha torte  
gf*

vanilla cream, raspberry crumb

*yoghurt ganache tart  
berries*

*lychee panna cotta gf*

lime meringue, coconut

*cheese board gfo*

lavosh, dried fruit & quince  
paste

*berry cheesecake gf*

berry compote

## canape menu

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\$39 per person

choose up to six items from our canapé list  
(additional canapés \$7.5 per person).

## grazing table

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a selection of local & international  
cured meats, cheese, breads, pickles,  
fruits & dips for  
\$15 per person minimum 20 guests

## savoury canapes

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### *cured salmon tart*

ponzu, lemon mayo, cucumber

### *natural oyster gf df*

red wine vinaigrette, shallot

### *prosciutto bruschetta df*

tomato, balsamic glaze, croute

### *pulled lamb cigar*

Sriracha mayo

### *porcini and black truffle arancini gf*

truffle aioli

### *chicken momo potsticker*

grilled tomato chutney

### *truffle cheese croquette vego*

chilli mayonnaise

### *spiced fried squid gf df*

lemon aioli

### *Electra fried chicken*

green chilli mayonnaise

### *cheeseburger slider*

ketchup, mustard, pickles

### *fried chicken slider*

lettuce, sriracha aioli

### *Teriyaki tofu skewers vegan*

chili sauce

### *homemade pasty vego*

ketchup

### *popcorn cauliflower vegan gf*

lemon, salsa verde, dukkah

### *tempura potato cake vegan gf*

tomato chutney, pickles

## sweet canapes

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### *yoghurt ganache tart*

### *chocolate torte gf*

vanilla cream

cured salmon  
tart



## drinks packages

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all drink packages include a selection of soft drinks & juices.

### silver package

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2hrs : \$39    4hrs : \$59  
3hrs : \$49    5hrs : \$69

#### beers

Mismatch Lager  
Stone & Wood Pacific Ale  
Mismatch Pale Ale  
Hills Co Apple Cider

#### sparkling

Martys block Brut Cuvee NV

#### white

Earthworks Riesling  
Tatachilla Sauvignon Blanc

#### red

Ate Shiraz  
Pete's Pure Pinot Noir

### gold package

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2hrs : \$49    4hrs : \$73  
3hrs : \$61    5hrs : \$85

#### beers

Mismatch Lager  
Stone & Wood Pacific Ale  
Mismatch Pale Ale  
Hills Co Apple Cider

#### sparkling

NV Grace under pressure

#### white

Howard Sauvignon Blanc  
La Maschera Pinot Grigio

#### rosé

Chaffey Bros Not Your  
Grandmas Rose

#### red

Hustle and Vine Sangiovese  
Mars Needs Shiraz

### platinum package

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2hrs : \$59    4hrs : \$89  
3hrs : \$74    5hrs : \$104

#### beers

Mismatch Lager  
Stone & Wood Pacific Ale  
Mismatch Pale Ale  
Hills Co Apple Cider

#### sparkling

NV Bird in Hand Sparkling Pinot  
Noir

#### white

Flametree Chardonnay  
O'leary Walker Watervale  
Riesling

#### rosé

Shut The Gate Grenache Rose

#### red

Howard Vineyards Pinot nior  
Longview Vista Shiraz Barbera

### diamond package

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2hrs : \$119    4hrs : \$199  
3hrs : \$159    5hrs : \$239

#### beers

Mismatch Lager  
Stone & Wood Pacific Ale  
Mismatch Pale Ale  
Hills Co Apple Cider

#### champagne

NV Pol Roger

#### white

Howard Amos Chardonnay  
Shaw and Smith Sauvignon  
Blanc

#### rosé

Minuty M Rose

#### red

Heartland Directors Cut  
Cabernet sauvignon  
Kaesler The Bogan Shiraz

## terms and conditions

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1. A booking confirmation form acknowledging the following terms & conditions must be completed and emailed to us at: [functions@electrahouse.com.au](mailto:functions@electrahouse.com.au)
2. All functions must adhere to the minimum catering spend as per agreed at the time of booking and outlined on the Booking Form. If catering options are not chosen, the most recent catering style discussed or the average price per person for that particular style of function will be used to create the minimum catering spend.
3. Credit card details are required in order to secure a booking and all deposits paid are non-refundable.
4. All functions held on a Sunday or Public Holiday will incur a fee of \$500 above the agreed upon Minimum Catering Spend.
5. Clients are responsible for any damages which occur during an event. Confetti and any other items which require extensive cleaning will incur additional fees.
6. Perishable items which are not collected within two days of the function will be disposed of. All other items will incur storage and/or disposal charges.
7. Final numbers must be confirmed one week prior to the function and catering options two weeks prior.
8. All dietary requirements must be confirmed at the time of final numbers. Any dietaries which are presented on the day of the event will incur additional charges.
9. Additional security may be required for large functions due to increased capacity in the venue. If required, costs will be explained at the time of booking.
10. All cancellations/postponements are to be made in writing or by email.
11. If the booking is cancelled less than four weeks prior to the function, the client is liable for, and the credit card will be charged, 50% of the total amount agreed upon.
12. If the booking is cancelled less than one week prior to the function, the client is liable for, and the credit card will be charged, 75% of the total amount agreed upon.
13. If the booking is cancelled less than 48 hours prior to the function, the credit card will be charged the total minimum spend agreed upon.
14. An invoice may be arranged for corporate events to be paid within 7 days of an event conclusion. This must be agreed and discussed at the time of the initial booking.
15. Please note that all menus are subject to change.
16. All payments processed by card may incur a 1.1% surcharge.
17. A non-refundable deposit of \$1,000 will be required to secure your booking date. This will be taken off the final bill following your event.
18. If an event is postponed due to restrictions from SA Health inhibiting that particular style of event from progressing, no monies paid will be forfeited.

contact the team

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