



press\*

EVENTS



## ABOUT US

Since opening our doors twelve years ago, Press\* has become a true institution of South Australian hospitality.

Executive Chef Tom Tilbury takes Modern Australian cuisine to a place of elegant comfort utilising interesting and delicious produce as well as his relationships with growers and suppliers that allow us to source the best ingredients possible, and allowing them to shine. Our extensive wine list and cellar has likewise been curated to pay homage to growers, farmers and makers who go the extra mile to ensure the quality of their product. Our celebrated restaurant now reopened offering the most beautiful combination of food, wine & community is ideal for intimate dinners, tailored private events and corporate lunches.

We cannot wait to welcome you.





## SPACES

### Main Dining Room

Want a space to impress? The Main Dining Room at Press, one of the most celebrated dining rooms in Adelaide, has been recently revamped without losing any of the charm and grace you expect from us. Home to our main bar and open kitchen, you'll have the best seats in the house to watch our team prepare your experience with us.

**Sit-Down Capacity | 48 pax**

**Cocktail Capacity | 60 pax**

### The Loft

The Loft space is flooded with natural light, exposed beams, features plush booths and tables all of which set an inviting scene for an intimate get together, or a feast for a crowd.

**Sit-Down Capacity | 90 pax**

**Cocktail Capacity | 120 pax**

### Whole Venue

Need a space to call your own? Why not book both levels of Press\* for the ultimate experience with us. Both the Main Dining Room and our top level will be exclusively yours for the duration of your time with us as our experienced and passionate team look after you.

**Sit-Down Capacity | 138 pax**

**Cocktail Capacity | 180 pax**

Please contact our events manager for minimum spends







## FOOD

The food at Press\* is designed to suit shared dining. We feel this approach to eating enhances the sense of the occasion that brings a large group of people together on one table.

The menu is designed by our Executive Chef Tom Tilbury, represents our philosophy of bringing the best produce from our patch of the earth to the table.

Our menus change with the seasons. If you have something specific in mind, or would like to include your favourite dish, we're happy to discuss a menu with you. Dietary requirements are always taken into consideration when planning your event with us.

We offer the below menus for all events:

**\$70PP Canapé Menu**

**\$90PP Canapé Menu**

**\$95PP Chefs Selection Set Menu**

You can find our detailed sample menus via the link [here](#)



While we are able to cater to most dietary requirements, please speak directly with our events manager about your best dining options.



## DRINKS

Curated by our own General Manager and Award-winning Sommelier Meira Harel, our 500+ strong wine list exemplifies the diversity and creativity of conscientious winemaking on both a local and global scale. This is further complimented by bespoke, seasonal cocktails alongside an extensive, evolving range of beers and non-alcoholic drinks. Just like our food menu at Press, this list represents our growing relationships with makers, growers, distillers and importers. Ever changing, there's something here for everyone to enjoy...

Standard

2 hours - \$60 | 3 hours - \$80 | 4 hours - \$100

Our team will select and pour one sparkling wine, two white wines, two red wines as well as pouring our Juice Traders Electric Gin and a selection of local beers.

Premium

2 hours - \$80 | 3 hours - \$100 | 4 hours - \$120

Our team will select and pour one sparkling wine, two white wines, three red wines as well as pouring our Juice Traders Electric Gin and a selection of local beers.

Wine Paring

**\$110PP**

A selection of five wines from our cellar which are paired with your meal.

Please note this option is only available when indulging in our seated chefs selection menu valued at \$95PP.





## **T'S & C'S**

### **Booking Confirmation & Deposit**

To confirm your booking, a deposit must be paid within 7 days of the original booking date. Tentative bookings will be held for 48 hours only. Tentative bookings not confirmed within 48 hours will automatically be available to other clients. The payment of the deposit implies consent with all of the Terms & Conditions listed below. 20% of the total event cost is required at the time of booking. An invoice may be arranged to be paid within 7 days of the event concluding if agreed at the time of booking.

### **Cancellations**

All cancellations will result in the loss of the full amount of the deposit. If the booking is cancelled less than 48 hours before the event, the full amount of the minimum spend will be charged.

### **Minimum Spend**

All events must adhere to the minimum spend requirements as agreed at the time of booking.

### **Peak Periods**

November - December and EOFY Bookings during peak periods are subject to a 50% increase on the minimum spend.

### **BYO**

While we don't offer BYO, we do have an extensive wine list which can be customised to suit any occasion - just ask!

## **Responsibility**

Organizers are liable for any damage or breakages sustained to Press\* during the event by anyone attending. Press\* will not accept any responsibility for the damage or loss of any left property before or after the event.

## **Responsible Service**

For the entire duration of the event, including before and afterwards Press\* retains the right to refuse entry to anyone who is deemed to be intoxicated or does not fit our entry policy. We also retain the right to stop service and remove guests who are deemed to be intoxicated. During the last 30mins of all drinks packages, guests are only permitted to order 2 drinks per person.

## **Food Orders**

Food orders and dietary requirements must be placed with our events team at least one week before the event.

## **Cakeage Fee**

While we don't offer cakeage we do have passionate pastry chefs in our kitchen who can create a cake for your event - just ask!

## **Split Payments**

Please note we do not accept split payments for events and large group bookings for over 20 people.

## **Service Fee**

Please note all our events incur an additional service fee of 10% of the total bill, this fee will be listed on the final invoice for your event.

