TERRA & SOL

KITCHEN · BAR · GARDEN · FUNCTIONS

FUNCTION PACK

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.

OWNER - Brock Meuris
0455 514 816 | functions@terraandsol.com.au

LET'S START PLANNING

FUNCTION ROOM

Our premium beach side function 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.

EVENT TIMES:

DAY TIME : 11AM - 4PM
NIGHT TIME : 5PM - 11PM

MINIMUM FOOD & DRINK SPEND

Available Monday to Thursday upon request

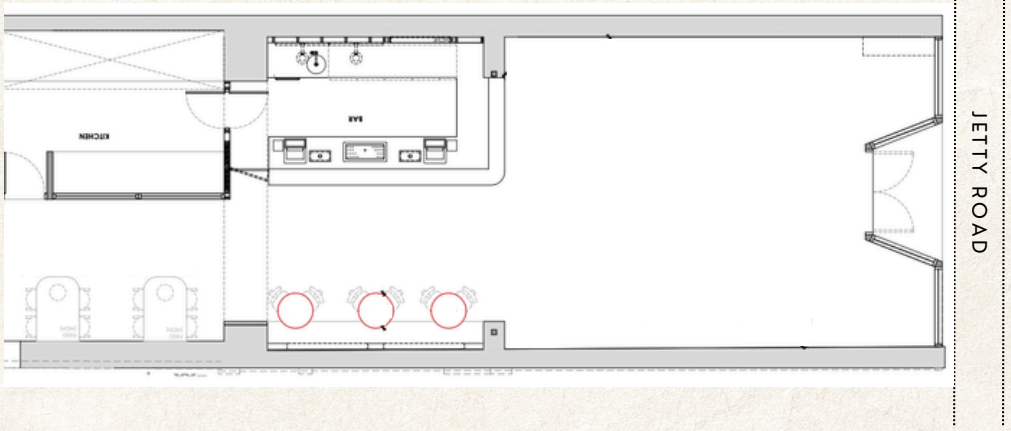
FRIDAY	SATURDAY	SUNDAY
$2,000 | Day Function	$3,000 | Day Function	$2,500 | Day Function
$2,500 | Night Function	$5,000 | Night Function	$2,000 | Night Function
$150 | Room Hire	$150 | Room Hire	$150 | Room Hire

FLOOR PLAN

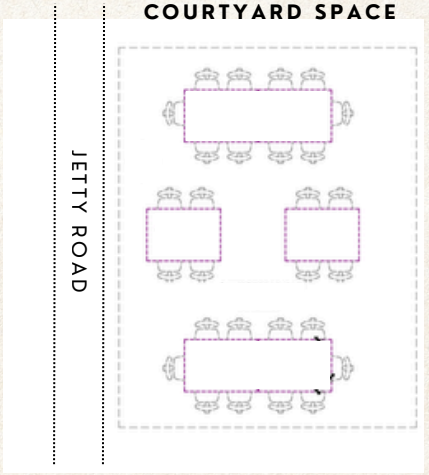
CAPACITY

INSIDE SPACE

SEATED 40PPL **STANDING 100**



COURTYARD SPACE



AVAILABILITY

Upon request

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.

EVENT TIME:

DAY TIME : 11AM - 4PM
NIGHT TIME : 5PM - 11PM

MINIMUM FOOD & DRINK SPEND

FRIDAY- BACK SECTION
$2,000 | Day Function
$3,000 | Night Function

SATURDAY- BACK SECTION
$3,000 | Day Function
$4,000 | Night Function

SUNDAY- BACK SECTION
$2,500 | Day Function
$2,000 | Night Function

FRIDAY- ENTIRE GARDEN BAR
$3,000 | Day Function
$5,000 | Night Function

SATURDAY- ENTIRE GARDEN BAR
$5,000 | Day Function
$8,000 | Night Function

SUNDAY- ENTIRE GARDEN BAR
$4,000 | Day Function
$2,000 | Night Function

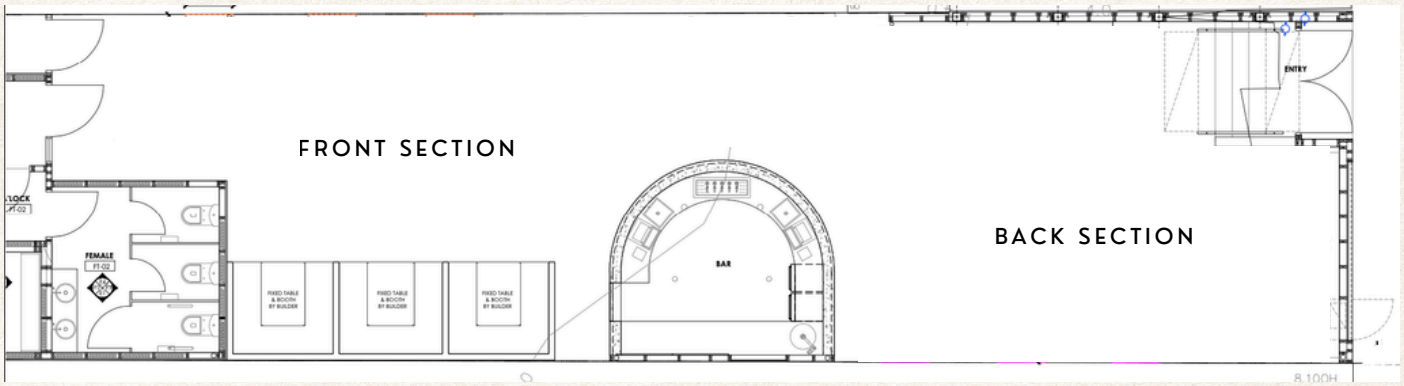
ROOM HIRE FEE | $150 *Applicable to ENTIRE GARDEN BAR hire only*

CAPACITY

BACK SECTION
SEATED 36PPL
STANDING 50PPL

ENTIRE GARDEN BAR
SEATED 80PPL
STANDING 160PPL

FLOOR PLAN



AVAILABILITY

Upon request

BREAKY PACKAGES

available until 11:30am

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
$35 | PER PERSON

CHOICE OF

BENNY GFO
CHOICE OF MUSHROOM OR BACON
Poached eggs, spinach, hollandaise, dark rye

BREAKY BURGER GFO
Bacon, fried eggs, tomato relish, halloumi, burger bun

AVO SMASH GFO VO VGO
Avocado, poached eggs, beetroot hummus, persian feta, pomegranate arils, dukkah, sourdough

PORRIDGE GFO VGO
Rhubarb & blueberry porridge, apple/strawberry salsa, choc pistachio crumble

CHOICE OF

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

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

FRESH JUICE
Orange, apple or watermelon

PACKAGE 2
$40 | PER PERSON

CHOICE OF

BENNY GFO
CHOICE OF MUSHROOM OR BACON
Poached eggs, spinach, hollandaise, dark rye

BREAKY BURGER GFO
Bacon, fried eggs, tomato relish, halloumi, burger bun

AVO SMASH GFO VO VGO
Avocado, poached eggs, beetroot hummus, persian feta, pomegranate arils, dukkah, sourdough

PORRIDGE GFO VGO
Rhubarb & blueberry porridge, apple/strawberry salsa, choc pistachio crumble

INCLUDED | GLASS OF BUBBLES
Dal Zotto pucino prosecco NV, King Valley VIC

& CHOICE OF

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

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

FRESH JUICE
Orange, apple or watermelon

LUNCH PACKAGES

avialble from 12pm

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

PACKAGE 1
$45 | PER PERSON

CHOICE OF

24HR SLOW COOKED LAMB BURGER GFO VGO
Halloumi, russian mayo, slaw, lettuce, chips

BUTTERMILK FRIED CHICKEN BURGER GFO VO
B+B pickles, lettuce, chipotle, chips

CORNFLAKE SCHNITZEL GF
Roemary salted chips, side salad, chicken glaze

SPAGHETTI CARBONARA GFO
Pancetta, egg yolk, parmesan

RISOTTO VGO GF
Artichoke & saffron risotto, spring onion, sun-dried tomatoes, glazed cashews

CHOICE OF

COFFEE
Long black, cappuccino, latte, flat white, chai latte, 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

24HR SLOW COOKED LAMB BURGER GFO VGO
Halloumi, russian mayo, slaw, lettuce, chips

BUTTERMILK FRIED CHICKEN BURGER GFO VO
B+B pickles, lettuce, chipotle, chips

CORNFLAKE SCHNITZEL GF
Roemary salted chips, side salad, chicken glaze

SPAGHETTI CARBONARA GFO
Pancetta, egg yolk, parmesan

RISOTTO VGO GF
Artichoke & saffron risotto, spring onion, sun-dried tomatoes, glazed cashews

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 latte, iced latte, iced chai

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

FRESH JUICE
Orange, apple or watermelon

COCKTAIL FOOD

CANAPES

$38PP 5 OPTIONS

SATAY CHICKEN SKEWERS GF
Satay sauce

LAMB KOFTA GF
Minted yoghurt

BRUSCHETTA GFO
Cherry tomatoes, basil pesto, feta, toasted baguette

MUSHROOM MEDLEY ARANCINI GF
Parmesan, crispy enoki, aioli

CURED SALMON TART GFO
Cream fraiche

PRAWN & VEG SPRING ROLLS
Sweet chilli sauce

$46PP 7 OPTIONS

CHICKEN & VEG SKEWERS GF
Minted yoghurt

CHEESE BURGER SPRING ROLLS
Sweet chilli sauce

CORN/ZUCHINNI FRITTERS GF
Need sauce

BBQ PORK BUNS
Bbq sauce

VEGGIE DUMPLING
Soy sauce

QUICHE LORRAINE GF
Sweet chilli sauce

$52PP 9 OPTIONS

OPTIONAL EXTRAS ↓

SHARING BOWLS SERVE UP TO 10pax

30 | SALT & LEMON PEPPER SQUID GF
Aioli

20 | DEEP FRIED SPICED CAULIFLOWER GF
Aioli

30 | BUTTERMILK FRIED CHICKEN GF
Chipotle

20 | SALTED ROSEMARY FRIES GF
Aioli

OPTIONAL EXTRAS ↓

SLIDERS

8 | CHICKEN SLIDERS GFO
Lettuce, slaw, mayo

8 | BEEF SLIDERS GFO
Cheese, lettuce, bbq sauce

9 | SLOW COOKED LAMB SLIDER GFO
Lettuce, slaw, chipotle

7 | HALOUMI SLIDERS GFO
Hummus, lettuce, aioli

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 DESSERTS BE THE SWEET FINALE TO YOUR PERFECT EVENT

DESSERTS

6 | PAVLOVA GF
Choose your flavour - mango, passionfruit, berries, fresh fruit, caramel

6 | CHEESECAKE GF
Choose your flavour - mango, passionfruit, berries, fresh fruit, caramel, chocolate

6 | PANNA COTTA GF
Choose your flavour - mango, passionfruit, berries, fresh fruit, caramel, chocolate

6 | NEW OPTION GF
Choose your flavour - mango, passionfruit, berries, fresh fruit, caramel, chocolate

SET MENUS

avialable from 12pm

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

$65 | PER PERSON

SMALL
CHOICE OF

MUSHROOM ARANCINI (2PCS) GF
Mushroom medley arancini, parmesan, crispy enoki, aioli

CURED SALMON GF
Horseradish cream cheese, pickled fennel & radish, capers

JERK CHICKEN SHASHLICK GF
Capsicum, onion, herbed yoghurt, lemon

LARGE
CHOICE OF

LAMB RACK GF
Herb crusted lamb rack, chimmichuri, heirloom beetroot & carrots, chat potatoes

GREEN THAI BARRAMUNDI CURRY GFO
Green Thai curry, Barramundi, coconut rice, bamboo shoots, Thai eggplant, roti

CORNFLAKE SCHNITZEL GF
Rosemary salted chips, side salad, chicken glaze

SPAGHETTI CARBONARA GFO
Pancetta, egg yolk, parmesan

RISOTTO GF VG
Artichoke & saffron risotto, spring onion, sun-dried tomatoes, glazed cashews

Delightful flavours, a journey for your palate

3 COURSE

$75 | PER PERSON

SMALL
CHOICE OF

MUSHROOM ARANCINI (2PCS) GF
Mushroom medley arancini, parmesan, crispy enoki, aioli

CURED SALMON GF
Horseradish cream cheese, pickled fennel & radish, capers

JERK CHICKEN SHASHLICK GF
Capsicum, onion, herbed yoghurt, lemon

LARGE
CHOICE OF

LAMB RACK GF
Herb crusted lamb rack, chimmichuri, heirloom beetroot & carrots, chat potatoes

GREEN THAI BARRAMUNDI CURRY GFO
Green Thai curry, Barramundi, coconut rice, bamboo shoots, Thai eggplant, roti

CORNFLAKE SCHNITZEL GF
Rosemary salted chips, side salad, chicken glaze

SPAGHETTI CARBONARA GFO
Pancetta, egg yolk, parmesan

RISOTTO GF VG
Artichoke & saffron risotto, spring onion, sun-dried tomatoes, glazed cashews

DESSERT

CHOC MARQUISE GF
Chocolate sauce, hazelnuts, vanilla ricotta

DRINKS MENU

FUNCTION ROOM BAR

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

DRINKS MENU

SPARKLING
$12.5 | Dal Zotto pucino prosecco NV, King Valley VIC
$11.5 | Barristers Block Sparkling Blush, Adelaide Hills SA

WHITE
$11 | Hesketh Sauvignon Blanc, Limestone Coast SA
$11 | Hesketh Pinot Grigio, Limestone Coast SA
$11 | Hesketh Moscato, Limestone Coast SA

ROSE
$11 | Hesketh Rosé, Limestone Coast SA

RED
$11 | Hesketh Pinot Noir, Limestone Coast SA
$11 | Hesketh Shiraz, Limestone Coast SA

BEER ON TAP
$11 | South Coast Pale Ale
$10 | Great Northern
$13 | Hard Rated

HOUSE SPIRITS MIXERS
$11 | Base Spirits

BOTTLES
$10 | Corona

SELTZER
$14 | South Ave Seltzers
$14 | South Ave Vodka

COCKTAILS - 2 per event
$21 | Espresso Martini
$22 | Tommys Margarita
$22 | Smoked Chilli Marg
$21 | Cosmopolitan
$21 | Caramel Espresso Martini
$22 | Pornstar Martini

DRINKS MENU

GARDEN BAR

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

DRINKS MENU

SPARKLING
$12.5 | Dal Zotto pucino prosecco NV, King Valley VIC
$11.5 | Barristers Block Sparkling Blush, Adelaide Hills SA

WHITE
$15 | Shaw & Smith Sauvignon Blanc, Adelaide Hills SA
$13 | Henschke Peggys Hill Riesling, Eden Valley SA
$13 | Tar & Roses Pinot Grigio, Central Victoria, VIC
$12 | Whistler Fruit Tingle Frizzante, Barossa Valley, SA
$14 | Mountadam Chardonnay, Eden Valley, SA

ROSE
$14 | Rameau d'Or Rosé, France
$13 | La Linea Tempranillo Rose, Adelaide Hills, SA

RED
$13 | In dreams Pinot Noir, Yarra Valley, SA
$14 | Yangarra Circle Grenache, McLaren Vale, SA
$12 | El Desperado Tempranillo, Adelaide Hills, SA
$15 | Whistler A Typical Shiraz, Barossa Valley, SA
$13 | Two Hands Sexy Beast Cab Sauv, Mclaren Vale, SA

BOTTLES & CANS
$10 | Corona
$11 | Balter XPA
$10 | Melbourne Bitters
$11 | Pirate life IPA

HOUSE SPIRITS MIXERS
$11 | Base spirits

SOUTH AVE
$14 | South Ave Seltzers
$14 | South Ave Vodka

ON TAP
$11 | South Coast Pale Ale
$10 | Great Northern
$13 | Hard Rated
$12 | Peroni
$16 | Limoncello Spritz
$14 | South Ave Seltzer

COCKTAILS - 2 per event
$21 | Espresso Martini
$22 | Tommys Margarita
$22 | Smoked Chilli Marg
$21 | Cosmopolitan
$21 | Caramel Espresso Martini
$22 | Pornstar Martini

TERMS & CONDITIONS

TENTATIVE BOOKING

A tentative booking will be held for a maximum of 7 days from the initial enquiry. After this time, the space will be released unless a deposit has been received.

CANCELLATIONS

All cancellations must be submitted in writing.Cancellations made more than 60 days prior to the event are fully refundable.Cancellations made within 60 days are non-refundable. For bookings made less than 60 days before the event, deposits are automatically non-refundable. In the unlikely event that Terra & Sol must cancel your booking due to unforeseen circumstances, a full refund of the deposit will be provided.

DEPOSITS & PAYMENTS

A deposit is required within 7 days of making a tentative booking to secure your date.
The remaining balance must be paid on or before the day of the event, including all food, beverage, and any additional costs associated with your booking. All prices include GST unless otherwise stated.

FINAL NUMBERS, MENU SELECTIONS & DIETARY REQUIREMENTS

Final guest numbers, menu selections, beverage choices, dietary requirements, and any additional requests must be confirmed in writing at least 7 days prior to your event. The final confirmed number will be used for billing purposes, and no reductions can be made after this time.

INSURANCE, DAMAGE & CLEANING

Terra & Sol accepts no responsibility for lost, stolen, or damaged items before, during, or after your event.You are responsible for any damage to the venue, furniture, or equipment that occurs during your event. No attachments are to be used on walls. Confetti, glitter, and table scatters are not permitted. Additional cleaning fees will apply if these items are used. Standard cleaning is included in your booking fee; however, excessive or abnormal cleaning will incur an additional charge.

EXTERNAL CATERING, BYO & CAKEAGE

All food and beverage must be supplied by Terra & Sol — BYO is not permitted. A cakeage fee of $2 per person applies for any cakes or desserts brought into the venue.

SECURITY

Events with over 100 guests require security; charged at $60 per hour. Management reserves the right to request security for smaller events at its discretion if deemed necessary. Other security arrangements can be made upon request.

MINORS

Minors are welcome on the premises when accompanied by a legal guardian.They are not permitted to purchase or consume alcohol and must vacate the premises by midnight.

BUMP IN & OUT TIMES

Bump-in time is one hour prior to the start of your function. Earlier setup is not permitted unless otherwise approved. If you need to drop items off beforehand, please arrange this with the team in advance.
All guests and belongings must be removed by the end of the bump-out period. Any items left behind after bump-out may be disposed of at the venue's discretion.