

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 BAR.

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 or 08 7006 2332 | functions@terraandsol.com.au

LET'S START PLANNING



future MR & MRS
KARAPETSAS

JK

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

Available Monday to Thursday upon request

FRIDAY

\$1,000 | Day Function

\$2,500 | Night Function

\$150 | Room Hire

SATURDAY

\$2,000 | Day Function

\$3,000 | Night Function

\$150 | Room Hire

SUNDAY

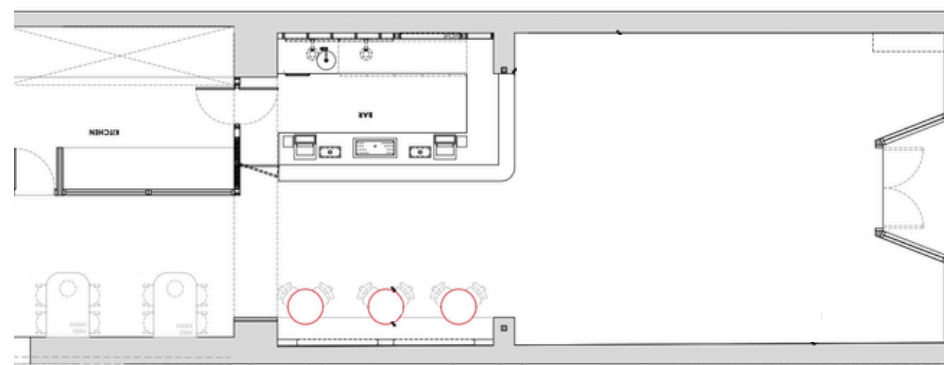
\$1,500 | Day Function

\$1,000 | Night Function

\$150 | Room Hire

FLOOR PLAN

INSIDE SPACE



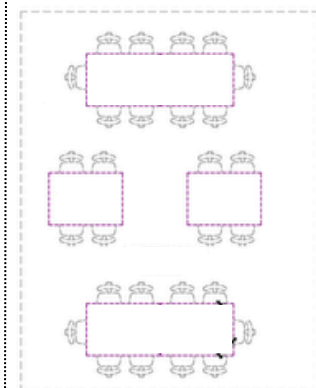
CAPACITY

SEATED 40PPL

STANDING 100

JETTY ROAD

COURTYARD SPACE



JETTY ROAD

AVAILABILITY

Upon request

FUNCTION ROOM



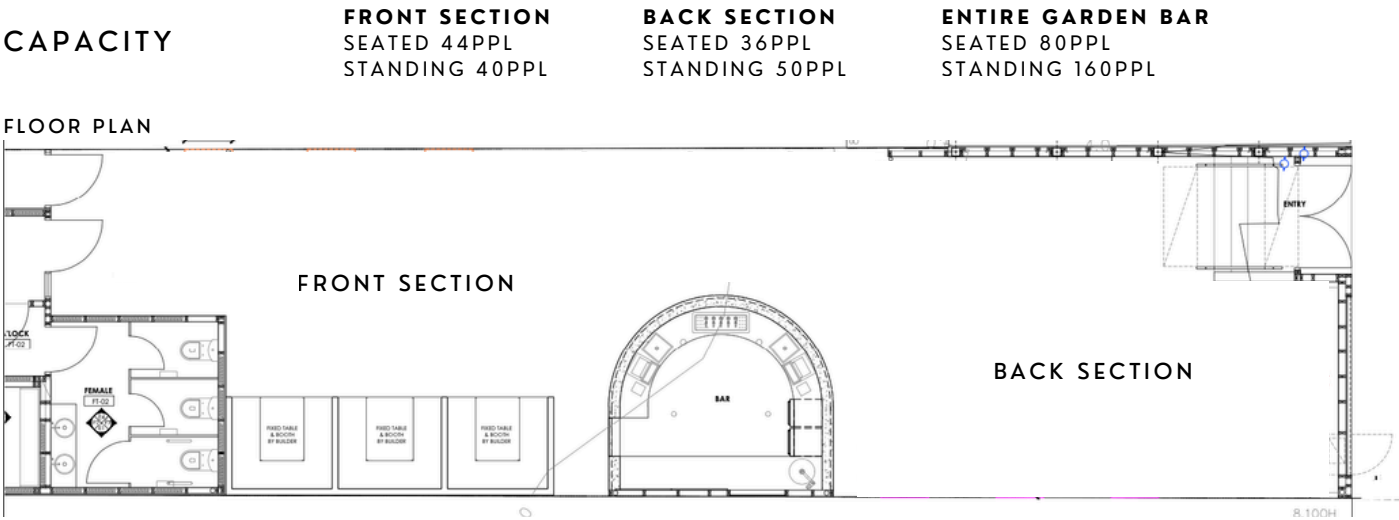
GARDEN BAR

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.

MINIMUM FOOD & DRINK SPEND

FRIDAY- ONE SECTION \$1,000 Day Function \$2,000 Night Function	SATURDAY- ONE SECTION \$2,500 Day Function \$3,000 Night Function	SUNDAY- ONE SECTION \$3,000 Day Function \$2,000 Night Function
FRIDAY- ENTIRE GARDEN BAR \$2,000 Day Function \$5,000 Night Function	SATURDAY- ENTIRE GARDEN BAR \$4,000 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*		



AVAILABILITY
Upon request

GARDEN BAR



BREAKY PACKAGES

available until
12pm

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 late,
iced latte, iced chai

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

AND

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 late, iced latte,
iced chai

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

FRESH JUICE
Orange, apple or watermelon

LUNCH PACKAGES

available 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 \$40 | 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 late, iced latte, iced chai

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

FRESH JUICE
Orange, apple or watermelon

PACKAGE 2 \$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

BUBBLES
Dal Zotto pucino prosecco NV, King Valley VIC

BEER ON TAP
South Coast Pale Ale, Great Northern, Hard Solo

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

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, parsley

LAMB KOFTA GF

lamb Mediterranean herbs, herbed yoghurt

BRUSCHETTA GFO

Cherry tomatoes, basil pesto, feta, blasamic, toasted baguette

MUSHROOM ARANCINI GF

Mushroom medley arancini, mozzarella, crispy enoki, aioli

SHARING BOWLS

SALT & LEMON PEPPER SQUID GF

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

DEEP FRIED SPICED CAULIFLOWER GF

House fried cauliflower, garlic aioli, lemon

BUTTERMILK CHICKEN GF

House made buttermilk chicken, sriracha mayo

SALTED ROSEMARY FRIED GF

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 FOR
EVERY OCCASSION



SET MENUS

available 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

\$60 | PER PERSON

SMALL CHOICE OF

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

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

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 GF
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

\$65 | PER PERSON

SMALL CHOICE OF

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

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

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 GF
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 mascarpone

A long dining table is elegantly set for a meal. The table is covered with a white tablecloth. Place settings include gold-rimmed plates, white folded napkins, and clear glassware. Centerpieces consist of tall, clear glass vases filled with orange and yellow flowers and dried floral arrangements. In the foreground, a menu is visible on the table. The background shows more of the table and some gold decorative spheres hanging from the ceiling.

TERRA & SOL

MAKING EVERY MOMENT ONE TO REMEMBER

DESSERTS

*only available
with the cocktail
food package

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

\$11 | Dal Zotto pucino prosecco NV, King Valley VIC

\$11 | 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 | Vodka, gin, tequila, spiced rum, bourbon-whiskey, jack daniels

BOTTLES

\$10 | Corona

SELTZER

\$13 | South Ave Seltzers

\$13 | South Ave Vodka

FUNCTION
ROOM BAR

DRINKS MENU

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

\$11 | Dal Zotto pucino prosecco NV, King Valley VIC

\$11 | 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

ROSE

\$14 | Rameau d'Or Rosé, France

\$13 | La Linea Tempranillo Rose, Adelaide Hills, SA

RED

\$13 | Hesketh Pinot Noir, Adelaide Hills, SA

\$13 | Yangarra Circle Grenache, McLaren Vale, SA

\$13 | El Desperado Tempranillo, Adelaide Hills, SA

\$14 | Mountadam Shiraz, Barossa, SA

ON TAP

\$11 | South Coast Pale Ale

\$10 | Great Northern

\$13 | Hard Rated

\$12 | Peroni

\$16 | Limoncello Spritz

\$13 | South Ave Blue Raspberry

HOUSE SPIRITS MIXERS

\$11 | Vodka, gin, tequila, spiced rum, bourbon-whiskey, jack daniels

BOTTLES & CANS

\$10 | Corona

\$11 | Balter XPA

\$10 | Melbourne Bitters

\$11 | Pirate life IPA

SOUTH AVE

\$13 | South Ave Seltzers

\$13 | South Ave Vodka

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

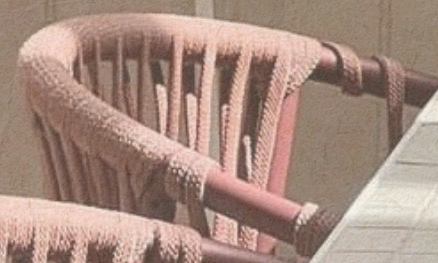
US

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 & SIP PACKAGE

\$50 | 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.

DESIGN-A-ONESIE

\$55 | per person | Allow 1.5 hours
Perfect for Baby Showers, each guest will personalise a gift for your sweet bubs, a tiny baby-gro, using fabric paints— a selection of sizes!

PAINT & SIP ON CANVAS

\$65 | per person | Allow 2.5 to 3 hours
30x40cm canvas
Fully guided step by step, you choose the inspiration from our catalogue or you may choose to have a more personalised creation (4 weeks notice)

PAINT A POT

\$65 | per person | Allow 2 hours
Paint a terracotta pot in your own style (great for garden lovers!)

ALL THINGS DECOR

FLORIST - BAY JUNCTION FLORIST
Contact - 082941633

ROSINA - JUST CAUSE FOR ALL DECORATING
0422 450 455

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

ENTERTAINMENT

DJ
\$150 | per hour + equipment

LIVE MUSIC
\$150 | per hour

*All of these providers are independent from Terra & Sol, they're simply our recommendations. You're more than welcome to arrange your own entertainment and décor if you prefer.

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 180 days prior to the event are fully refundable. Cancellations made within 90 days are 50% refundable. Cancellations made within 30 days or less are non-refundable. For bookings made less than 30 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. We recommend clients arrange their own event insurance to cover any potential damage or liability.

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 80 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. A \$100 fee will apply for every 20 minutes your event runs over the agreed bump-out time. Any items left behind after bump-out may be disposed of at the venue's discretion.