



stirling pizza

winter 2026

pizza deck functions

celebrations | birthdays | farewells |
baby showers | hens/ bucks party
work functions | gatherings

stirlinghotel.com.au

pizza deck

the pizza deck is a vibrant and adaptable space located at the front of our bistro. ideal for groups of 20-40 guests, featuring a mix of seating and standing options.

perfect for hosting events in a semi-private setting while still soaking up the hotel's atmosphere and enjoying the full service of the main bar, which offers an extensive beverage selection for you and your guests.

this space can be tailored to any season. in summer, enjoy the open-air ambiance with a spritz and platters. in winter, stay cozy with our wood fireplace, enclosed café blinds, and heaters, all while savoring our delectable wood-fired pizzas.

capacity: 20 - 40 cocktail with scattered seating

space hire: \$200 for 4 hours

extended duration available upon request, charges apply

food package per head required, or pizza party option

minimum spends apply



pizza deck packages

this pizza deck package is designed for groups who want something relaxed but substantial. shared platters arrive in rounds, cold boards, followed by wood-fired pizzas. good food, good company + the best seat in the Hills.

please note this package includes all food that is listed and it is not replenished and is based on the maximum capacity of the space, regardless of final guest numbers.

add ons to the package are available.



pizza party | \$1,000

up to 40 guests

1 x antipasto, salami, marinated feta, roasted capsicum, cornichons, lonza, capocollo, artichoke, olives

1 x muhammara, roasted red pepper + walnut dip, pomegranate molasses, parsley

1 x goats curd + honey + black pepper dip

4 x rosemary + garlic pizza bread

4 x three cheese bread

1 x cheese platter, three cheeses, dried fruit, apple, Medjool dates, dried fig, lavosh

2 x crispy fried szechuan pepper salt squid, chili + sesame aioli

5 x margherita, tomato sugo, fresh tomato, fior di latte, basil, olive oil pizzas

5 x pepperoni, red onion, fior di latte, parsley pizzas

5 x barossa ham, pineapple, fior di latte

4 x chips platters, SSS + tomato sauce + gravy

grazing table | \$40pp

minimum 30 guests

served hot:

- marinated chicken + capsicum skewers
- lamb kofta
- chargrilled chorizo

- halloumi
- lemon potatoes

served fresh:

- pickled octopus
- semi-dried tomatoes
- Mediterranean grilled vegetables
- marinated feta
- olives
- dolmades
- tzatziki + hummus
- tabbouleh
- crudites
- grilled garlic flatbread + crispy pita bread ^{gfa}



slider + slice | \$45pp

your choice of starter, choose two sliders and three pizzas to share

ideal for sit-down or cocktail-style functions

shared starter

choose one option

mushroom + buffalo mozzarella arancini, truffle mayo, grana padano ^v

crispy fried szechuan pepper salt squid, chilli + sesame aioli

shared sliders

choose two slider options

shredded chicken sliders, green apple slaw, coriander, aioli ^{gfa, dfa}

cheeseburger sliders, pickles, mustard, tomato sauce ^{gfa, dfa}

grilled halloumi sliders, roasted beetroot, mesclun, caper + dill aioli ^{gfa, v}

shared pizza

choose three flavours of pizzas

pizza portioned 3 slices pp | sliders portioned 1pp

gluten free + \$4 | vegan cheese + \$2

kids' options

children 12 or under

the kids' table | \$25pp

minimum 10pax

chicken nuggets

chips with tomato sauce

fruit platter

sausage rolls with tomato sauce

cheeseburger sliders

grub lab meal deals | \$20pp

includes any kids meal + schooner of juice

+ dessert + grub lab activity pack

children 12 and under can order from our regular kid's menu on the night
for bookings with 10 or more children, preorders are required

our pizza line up

margherita, tomato sugo, fresh tomato, fior di latte, basil, olive oil

potato, confit fennel, horseradish cream, fior di latte, capers

barossa ham, pineapple, fior di latte

pepperoni, red onion, fior di latte, parsley

roast mushrooms, thyme, caramelised onion, tomato sugo, fior di latte, porcini salt, truffle oil, parmesan

lonza, capicola, pepperoni, onion jam, tomato sugo, fior di latte, fresh rocket

spiced pumpkin, eggplant, zucchini, fetta, fior di latte, za'atar

buffalo chicken, red onion, baby spinach, fior di latte, celery salt, blue cheese sauce, buffalo sauce

lamb shoulder, eggplant, olives, fetta, tomato sugo, fior di latte, cumin yoghurt

chilli prawn, baby spinach, tomato, garlic, red onion, tomato sugo, fior di latte, herb mascarpone

gluten free + \$4 | vegan cheese + \$2





canape menu | 5 for \$40pp

\$6 for each additional

smoked salmon tart, cream cheese, cucumber, chives

korean fried chicken wings, buldok mayo ^{gf, df}

vegetable pakora, mint yoghurt ^{gf, v, dfa}

cold roasted shaved wagyu, muhammara, walnuts, pomegranate ^{gf, df}

salt + pepper prawns, lime aioli + chilli ^{gf, df}

lamb kofta, cucumber labneh ^{gf, dfa}

roast pumpkin + feta tart, pickled shallots, za'atar, herbs ^v

karaage chicken, nori, roasted chilli + sesame ^{gf, df}

chargrilled lamb cutlet, chimichurri ^{gf, df}

fried prawn + ginger dumpling, yellow curry sauce, crispy shallots, coriander ^{df}

crispy pork belly san choy bow, soy glaze, spring onion ^{va, gf, df}

mushroom + buffalo mozzarella arancini, truffle mayo, Grana Padano ^{gf, v}

wagyu croquettes, pickled cucumber, peppercorn mayo ^{df}

vegetable spring rolls, hoisin ^{gf, vg, df}

shredded chicken sliders, green apple slaw, coriander, aioli ^{gfa, dfa}

grilled halloumi sliders, roasted beetroot, mesclun, caper + dill aioli ^{gfa, v}

cheeseburger sliders, pickles, mustard, tomato sauce ^{gfa, dfa}

package add ons

available with food packages only
elevate your selected food package with these
delicious sharing options

cold \$80 each | serves 10 –12

please choose from the following options:

- antipasto: cured meats, marinated vegetables, feta, pita bread ^{gfa}
- dips: goats curd + honey + black pepper,
spiced pumpkin + cashew, fresh salsa, garlic + herb mini naans, za'atar pitas ^{v. gfa}
- cheese: three cheeses, seasoned nuts, dried fruit, crispbread ^{gfa}

hot \$70 each | serves 10 –12

please choose from the following options:

- crispy fried szechuan pepper salt squid, chilli + sesame aioli
- malaysian chicken samosas, lime yoghurt
- brisket toasties, onion jam, provolone, spring onion
- panko crumbed cod, tartare sauce

chips platter | \$25

extra large serving of chips + SSS, gravy + tomato sauce

pizza lovers combo | \$110

any 5 pizzas from our **current pizza menu**

gluten free + \$4 | vegan cheese + \$2







beverages

drink options include

- **pizza deck bar:** bar created in the space with minimised list - tab only
- **bistro bar tab:** create a tab at the bistro bar
- **cash bar:** guests pay their own way at the bistro bar
- **beverage package:** selections on the next page

pizza deck bar

we create a bar in the space and serve pre arranged wine + bottled beers. beer on tap can be ordered from the bistro bar.
tab only option

wine

maximum of 4 choices
please find the link to our current wine list [here](#)

beer on tap

from the bistro bar

bottled beer + cider

peroni nastro azzurro	11
corona	10.5
great northern super crisp	8
heineken 0.0	7.5
hills apple cider	11.5

base spirits

can be included in the tab or purchased individually from bistro bar

soft drinks + juice

organised in advance, or purchased from the bar

mocktail dispensers

4-litre self serve mocktail jugs

rose + vanilla lemonade 60
rose syrup, vanilla syrup, apple juice, lemon, mint, lemonade

basil bliss 50
strawberry syrup, lime juice, basil, ginger ale
*not refilled

kick off with a cocktail

organise a welcome drink to treat your guests on arrival

cocktails

espresso martini	20
gin sour	20
aperol spritz	16
mojito	20

maximum of three choices, must be arranged in advance

beverage packages

elevate your event with one of our curated beverage packages, designed to suit every celebration. we're proud to feature a handpicked selection of wines sourced exclusively from South Australia — one of the world's most renowned wine regions from crisp whites to bold reds, every bottle reflects the rich character and quality of its origin.

all beverage packages include coopers pale ale tap beer + schweppes tap soft drink

signature package

4 hours \$45pp

5 hours \$50pp

pete's pure prosecco

pomona sauvignon blanc

lloyd brother's hills & coast rosé

pomona road shiraz

deluxe package

4 hours \$60pp

5 hours \$70pp

sidewood sparkling pnc

longview 'queenie' pinot grigio

jericho rosé

whipbird pinot noir

woodvale sharegarden shiraz

platinum package

4 hours \$75pp

5 hours \$80pp

arras blanc de blancs

shaw + smith sauvignon blanc

discovery road fiano

longview 'juno' nebbiolo rosato

varney 'entrada' grenache mourvèdre touriga

charlish & co shiraz viognier

cakes

third party cakes

please note that if you wish to bring a third party cake, charges are as follows:

- \$3.50pp for our chefs to cut, plate + serve with coulis + cream *minimum \$50 charge applies

- \$50 flat rate to cut + serve yourself, we provide plates, napkins, forks + cake knife

this applies to one cake or serving of cupcakes, if additional desserts are brought an extra charge will incur





accommodation + transport

accommodation

why not stay the night?

5 rooms accommodation has three balcony rooms overlooking Stirling's main street, all featuring open gas log fires + spacious bathrooms, plus two Standard King Rooms also with spacious bathrooms.

free Wi-Fi + parking is available for guests.

for more information on the 5 rooms, please visit our [website](#).

transport

we offer a transport service with our stirling bus accommodating up to 11 passengers + can be prebooked for your event.

the 11 seater Stirling Hotel bus subject to availability.

minimum spend required.

terms + conditions

booking confirmation + deposit

a tentative booking will be held for 7 days. to confirm your event, a deposit must be paid within this period.

payment of the deposit is considered acknowledgment and acceptance of these terms & conditions. if confirmation is not received within 7 days, management reserves the right to cancel the booking and reallocate the space.

duration + venue hire

venue hire includes a 4-hour event duration. additional time is charged at \$80 per hour and must be arranged in advance (not on the day of the event).

cancellations

cancellations must be submitted in writing via email to:
functions@stirlinghotel.com.au

the following cancellation policy applies:

-more than 2 months' notice: full refund of deposit

-less than 2 months' notice: 50% of deposit refunded

-less than 4 weeks' notice: deposit is forfeited

written acknowledgment of cancellation must be obtained to process any applicable refund.

food payments: refunded with at least 1 weeks' notice

food payments: forfeited if less than 1 weeks' notice

postponement

if at least 4 weeks' notice is provided, the deposit may be transferred to a new date within 6 months. if less than 4 weeks' notice is given, the deposit will be forfeited.

payment terms

itemised invoices are available upon request. the balance of the event account (including any unused portion of a minimum spend) will be invoiced.

final numbers + timings

final guest numbers, arrival times, and food service times must be confirmed 14 days prior to the event.

access times

access times must be arranged in advance and will be confirmed in writing. early access is not guaranteed and may incur additional charges if the space is entered prior to the agreed time.

menu + pricing

menu selections must be finalised 14 days prior to the event.

food payment is due 7 days prior to the event.

all menus are subject to seasonal changes and product availability.

package pricing is subject to change up until 3 months prior to the event. within the 3-month window, quoted pricing will be honoured.

pricing + availability

all pricing and product offerings are subject to availability and may change with notice.

conduct + responsibility

the event organiser is financially responsible for any damage or breakages caused by themselves, their guests, or any third-party suppliers.

the stirring hotel accepts no responsibility for loss or damage to items left before, during, or after the event.

responsible service of alcohol

the stirring hotel practices the responsible service of alcohol at all times.

alcohol will not be served to intoxicated persons or minors.

table service is provided for bottles, wine bottles are not permitted to be left on tables.

management reserves the right to remove disruptive guests and may terminate the event early if necessary, without refund.

equipment + property

organisers are liable for damage to any stirring hotel equipment or third-party equipment hired through the venue.

smoke-free policy

all indoor function spaces are strictly smoke and vape free. a \$200 cleaning fee applies if any guest smokes/ vapes inside. this includes the attached undercover

balcony of the terrace + pizza deck areas. smoking areas will be pointed out at the venue

decorations, signage + cleaning

no items are to be nailed, screwed, or adhered to any surface. blu-tack or sticky tape is permitted only with management approval.

general cleaning is included in the venue hire. excessive cleaning may incur additional charges.

confetti, confetti filled balloons, rice, rose petals, and similar products are not permitted inside the venue or on the grounds. a \$200 cleaning fee will be charged if these are used.

security

for 18th and 21st birthdays with 40 or more guests, a licensed security guard is required for the final 3 hours of the event.

security is organised by the stirring hotel at a cost of \$50/hour.

event conclusion

all functions conclude by 12:00 midnight, with last drinks at 11:45pm. guests are required to vacate the premises by 12:00am. please ensure any entertainment (e.g., djs, bands) is aware of these timings.

bar access post-event

access to the public bar after your event cannot be guaranteed.

transportation

guests are responsible for arranging transport to and from the venue. due to limited local transport options, we recommend pre-booking taxis, ubers, or buses.

children

in accordance with liquor licensing laws:

alcohol will not be served to anyone under 18.

minors must be accompanied by a responsible adult at all times. all minors must leave the venue by 12:00 midnight.

public holidays

a 20% surcharge applies to all functions held on public holidays.



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