

the stirling hotel

spring | summer 2026

functions + events package

celebrations | birthdays

engagements | event launches

private dining | wedding receptions

enquire today

stirlinghotel.com.au

welcome to the stirling hotel

located in the heart of Stirling, the gateway to the Adelaide Hills, the stirling hotel has been welcoming guests to one of South Australia's most celebrated regions for generations.

we offer two distinct function spaces, a kitchen that takes real pride in its seasonal produce, and a beverage list built around exceptional South Australian wine. whether you're planning an intimate dinner for 15 in the library or a celebration for 120 on the terrace, the space, the food + the team are all here to make it exceptional.

our dedicated functions + events team is your point of contact from first enquiry through to the night itself. every detail is confirmed well in advance, every dietary need is accommodated, and every event is staffed with care. from the pressed linen to the matched glassware, nothing is an afterthought.

with onsite accommodation, a private bus service, and distinct function spaces to choose from, everything your guests need is right here at the Stirling Hotel.

this is a place people return to, for the food, the setting, and the team that makes it feel effortless every time. we'd love to be part of what you're celebrating.

testimonial: "such an easy team to deal with from word go - on the night, simple and easy - food was amazing and everyone left content and happy."







the terrace

the terrace function space at the stirling hotel offers a striking blend of modern design + effortless versatility.

flooded with natural light, the space features a seamless indoor-outdoor flow, with bi-fold doors opening onto a spacious deck adorned with festoon lighting, a retractable roof, and rooftop garden views. whether you're hosting a relaxed cocktail evening or a formal sit-down dinner, the ambience is always just right.

a private bar, lounge areas, and full lift access add comfort and ease, while complimentary use of the in-house music system, microphone, projector + screen ensures every event runs smoothly.

with its contemporary style and inviting atmosphere, the terrace sets the stage for memorable moments, whatever the occasion.

capacity: 25 - 84 guests sit down | 120 cocktail

room hire: $400 for 4 hours

included features:

filtered still + sparkling water
white linen tablecloths + napkins
food + beverage menus

extended duration available upon request, charges apply

food package per head required

minimum spends apply

testimonial: "we are a returning client and once again extremely satisfied with the professionalism and quality of service provided at The Stirling Hotel. The events team are amazing to work with and the food + beverage packages fit the needs of our event perfectly."

the library

the library is a warm, light-filled space with an eclectic charm + a touch of elegance. featuring an open gas fireplace + thoughtfully styled interiors, it offers an intimate setting ideal for private sit-down dinners or relaxed cocktail gatherings.

a custom bar setup + three stylish cocktail tables add to the social, welcoming atmosphere, making the space as functional as it is beautiful.

you'll also have access to a Smart TV that easily connects to your laptop, perfect for sharing a personalised slideshow or presentation.

whether you're celebrating a special occasion or hosting a private event, the library's unique character and cosy ambience create a memorable backdrop for any gathering.

capacity: 15 - 40 guests sit down | 45 cocktail

room hire: $250 for 4 hours

included features:

filtered still + sparkling water
white linen tablecloths + napkins
food + beverage menus

extended duration available upon request, charges apply
food package per head required
minimum spends apply

testimonial: "just how I pictured the day - the library is a great space."









accommodation + transport

accommodation

why not stay the night?
our 5 rooms include 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.

all rooms include 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 accommodates up to 11 passengers and can be prebooked for your event.

the 11 seater Stirling Hotel bus is subject to availability.
minimum spend required.

canapé menu | 5 for $40pp

additional canapé choice | $6pp

salmon beignet, lime kosho mayo, chilli salt [a,df]

chicken satay skewers, spring onion [gf, df, contains peanuts]

vegetable pakoras, mint yoghurt [gf, v, dfo]

cold roasted shaved wagyu, horseradish mayo, tomato concassé, focaccia crostini [gfo, df]

salt + pepper prawns, lime aioli, fresh chilli [i, gf, df]

lamb kofta, cucumber labneh [gf, dfo]

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

karaage chicken, nori, roasted chilli + sesame [gf, df]

fried prawn + ginger dumpling, ponzu sauce, crispy shallots, coriander [i, df]

slow cooked sticky beef san choy bow, spring onion [gf, df]

mushroom + buffalo mozzarella arancini, truffle mayo, Grana Padano [gf, v]

roasted corn + gruyère croquettes, truffle mayo, fried basil [v]

vegetable spring rolls, hoisin [gf, vg, df]

mini lamb yiros, tomato, red onion, chips, garlic sauce [gfo, dfo]

mini falafel yiros, tomato, red onion, chips, garlic sauce [gfo, dfo, v]

shredded chicken sliders, green apple slaw, coriander, aioli [gfo, dfo]

grilled halloumi sliders, salsa verde, watercress [gfo, v]

cheeseburger sliders, pickles, mustard, tomato sauce [gfo, dfo]

v - vegetarian | vo - vegetarian option | vg - vegan | df - dairy free | dfo - dairy free option
gf - gluten free | gfo - gluten free option | a - Australian seafood | m - mixed origin | i - imported origin





grazing table | $40pp

minimum 30 guests | dietaries can be catered for with notice

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
- crudités
- grilled garlic flatbread + crispy pita bread



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 salt + Szechuan pepper squid, chilli + sesame aioli [a]

shared sliders

choose two slider options

shredded chicken sliders, green apple slaw, coriander, aioli [gfo, dfo]

cheeseburger sliders, pickles, mustard, tomato sauce [gfo, dfo]

grilled halloumi sliders, salsa verde, watercress [gfo, v]

shared pizza

choose three pizza flavours
pizza portioned 3 slices pp | sliders portioned 1 pp
gluten free + $4 | vegan cheese + $2

kid's options

children 12 and under

kids menu | $12 each

kids ploughman's plate, focaccia, boiled egg, ham, cheese, dill pickle

free range chicken nuggets + chips

pasta, napoli sauce, cheese

battered fish + chips

cheeseburger sliders + chips

chicken schnitzel + chips

grub lab meal deals | $20pp

includes any kids meal + juice + dessert + grub lab activity pack

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



the degustation | $120pp

an elevated five-course dining experience designed to highlight seasonal produce, bold flavours and refined technique. ideal for those looking to indulge in something carefully considered and intimate

add a bespoke wine pairing, $100pp, curated by our sommelier from our extensive collection + cellar to complement each course
suitable for 15 - 60pax

first course

torched scallop carpaccio, puffed rice, cucumber, orange [i, gf]

second course

beef tartare, cured egg yolk, prawn crackers [gfo, df]

third course

confit duck leg, carrot + caraway purée, baby capers, candied walnuts, jus [gfo, dfo]

fourth course

pan roasted lamb rack, roast pumpkin, whipped goat's cheese, endive, chives, pomegranate [gf]

fifth course

international + local cheese selection [gfo]

testimonial: "an immense thank you to the talented Stirling chefs for making my 70th birthday celebration a spectacular and wonderful night to remember. the function menu produced and served was outstanding, delicious and generous in plating."



sit down menu

plated individually | additional selection $10pp per choice

alternate drop

2 course $65pp | 3 course $80pp

choose 2 dishes from each course

selection

2 course $70pp | 3 course $85pp

choose 1 entrée | 2 mains choice | 1 dessert

choice

2 course $75pp | 3 course $90pp

choose 3 dishes from each course
maximum 50pax

all selections include shared sides:

duck fat potatoes, porcini salt [gf, dfo, vo]

cauliflower blossoms, yoghurt, zhoug, hazelnut [gf, dfo, v]

entrée

lamb kofta, tahini yoghurt, spring onion, radish, coriander, lemon [gf]

karaage chicken, pickled salad, toasted sesame, soy sauce, lime [gf, df]

roasted brussels sprouts, fermented chilli honey, hazelnuts, whipped ricotta [gf, v]

salt + pepper squid, pickled daikon, coriander, roasted green chilli mayo [a, gf]

seared beef carpaccio, potato straw, tomato concassé, fried capers, tarragon oil [gf]

grilled Abrolhos Islands octopus, saffron aioli, smoked paprika, lemon [gf, df]

main

crispy confit chicken maryland, sautéed green beans, capsicum + fried garlic salad, zhoug, pea tendrils, lime [gf]

spinach gnocchi, brown butter, roast pumpkin, baby spinach, smoked almond, fried enoki, ricotta salata [v]

pan roasted Australian barramundi, fennel consommé, confit fennel, roasted cherry tomato, lemon, herbs [gf]

slow cooked lamb shoulder, asparagus, broad bean, whipped ricotta, mint, nigella salad [gf]

confit duck leg, spiced pumpkin, sesame, salsa verde, crispy cavolo nero [gf]

Hampshire pork cutlet, kohlrabi, green apple, watercress salad, lemon yoghurt, sumac [gf]

dessert

yoghurt panna cotta, Turkish fruit salad, pine nut [gf, v]

chocolate ice cream sandwich, brandy snap, strawberry + basil salad [gf, v]

sticky date, crème brûlée, salted caramel ice cream [gfo, v]

Lenswood apple crumble, hazelnut praline, Davidson plum sorbet [vg]

looking for a little extra?

add a share platter or round of canapés to your sit down package

$6pp per canapé choice, options on page 6

share platters are on page 13

add on only to a sit down package

shared experience | $55pp

is there anything more rewarding than sharing a good meal with good people?
your selection of three dishes for your guests to share. starters + sides are both included.

starters

whipped ricotta, confit tomato, fermented chilli honey, nigella seeds [gf, v]

house focaccia, salt flakes [df, v]

shared mains

roasted sirloin, seeded mustard, crispy onion rings, jus [gf, df]

chargrilled chicken, zhoug, herbs, lemon [gf, df]

charred pork loin, salsa verde, endive, pine nuts [gf, df]

slow roasted lamb shoulder, buttered asparagus + broad beans,
preserved lemon, mint [gf, dfo]

slow roasted eggplant, peperonata, fried basil [gf, vg, df]

shared sides

duck fat potatoes, porcini salt [gf, dfo, vo]

fattoush salad, cos, tomato, cucumber, radish, spring onion, herbs, sumac,
toasted flatbread, lemon [gfo, df, v]

add dessert | $10pp

please choose one

dulce de leche chocolate brownie, crème fraîche, freeze-dried raspberries [gf, v]

Lenswood apple crumble, hazelnut praline, Davidson plum sorbet [vg]





the classics | $45pp

classic pub fare for your big day
your selection of three mains for your guests to choose from, served individually
additional selection $10pp per choice
maximum 40pax

shared starter

broad bean hummus, mint, pickled cucumber, nigella seed,
focaccia crostini [gfo, df, vg]

mains

please choose three

house crumbed free range chicken schnitzel, cos salad, ranch dressing, chips,
choice of sauce (mushroom, pepper, gravy, red wine jus) [dfo]

crumbed Australian fish, cos salad, ranch dressing, chips, tartare, lemon [gfo]

fattoush salad, lamb kofta, cos, tomato, cucumber, radish, parsley,
spring onion, mint, coriander, sumac, toasted flatbread, lemon [gfo, df]

fattoush salad, falafel, cos, tomato, cucumber, radish, parsley,
spring onion, mint, coriander, sumac, toasted flatbread, lemon [gfo, df, vg]

steak frites, 250g sirloin, cos salad, ranch dressing, chips,
sage + caper brown butter [gf, dfo, two cooking temperatures available]

wagyu cheeseburger, wagyu beef patty, cheese, tomato, lettuce, onion, pickles,
SSS sauce, sesame seed bun, chips

add dessert | $10pp

please choose one

dulce de leche chocolate brownie, crème fraîche, freeze-dried raspberries [gf, v]

Lenswood apple crumble, hazelnut praline, Davidson plum sorbet [vg]

package add-ons

available with food packages only, each platter serves 10 - 12pax
elevate your selected food package with these delicious sharing options

cold | $80 each

- antipasto: cured meats, marinated vegetables, feta, pita bread [gfo]

- dips: dips: goat's curd, honey + black pepper, spiced pumpkin + cashew, fresh salsa, focaccia crostini, crudités [v, gfo]

- cheese: three cheeses, seasoned nuts, dried fruit, crispbread [gfo]

hot | $70 each

- crispy fried salt + Szechuan pepper squid, chilli + sesame aioli [a, gf]

- Malaysian chicken samosas, lime yoghurt

- lamb shoulder toasties, salsa verde, provolone

chips platter | $25

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

pizza lovers combo | $110

any 5 pizzas from our *current pizza menu*
gluten free + $4 | vegan cheese + $2





beverage packages

elevate your event with one of our curated beverage packages. our list is anchored in South Australian wine, from the Hills on our doorstep to the Barossa and McLaren Vale, alongside a few exceptional bottles we couldn't leave off. crisp whites through to bold reds, chosen to suit every celebration.

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
pete's pure rosé
pomona road shiraz

deluxe package

4 hours $60pp
5 hours $70pp

sidewood sparkling pnc
longview 'queenie' pinot grigio
willow & goose rosé
heirloom pinot noir
woodvale sharegarden shiraz

platinum package

4 hours $75pp
5 hours $80pp

arras blanc de blancs
shaw + smith sauvignon blanc
chalk hill fiano
longview 'juno' nebbiolo rosato
varney 'entrada' grenache mourvèdre touriga
torbreck 'woodcutters' shiraz

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 and 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 apply

testimonial: "we were very impressed with all the logistics and effort that went into our event - we truly had our dream night thanks to your amazing staff. everyone who helped during the evening was excellent and did such a great job."





beverages

drink options include
- bar tab: you set the limit
- cash bar: guests pay their own way
- beverage package: selections on the previous page

wine

maximum of six choices. please find the link to our current wine list here

beer on tap

little bang lager	11
coopers pale ale	11

bottled beer + cider

peroni nastro azzurro	11
corona	10.50
great northern super crisp	8
cascade light	8.50
heineken 0.0	7.50
hills apple cider	11.50

base spirits

can be included in the tab or purchased individually

soft drinks + juice

can be included in the tab or purchased individually

mocktail dispensers

4-litre self serve mocktail jugs, not refilled

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

basil bliss 50
strawberry syrup, lime juice, basil, ginger ale

kick off with a cocktail

organise a welcome drink to treat your guests on arrival

cocktails

maximum of three choices, must be arranged in advance

espresso martini

gin sour

aperol spritz

mojito

tea station

unlimited T2 tea station 50
barista coffee available for individual purchase upon request

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 acknowledgement 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 month's notice: full refund of deposit
- less than 2 month's notice: 50% of deposit refunded
- less than 4 week's notice: deposit is forfeited
written acknowledgement of cancellation must be obtained to process any applicable refund.
food payments: refunded with at least 1 week's notice
food payments: forfeited if less than 1 week's notice

postponement
if at least 4 week's notice is provided, the deposit may be transferred to a new date within 6 months. if less than 4 week's 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, with food payment due 7 days prior.
all menus are subject to seasonal changes and product availability and offerings may change with notice.
package pricing is subject to change up until 3 months prior to the event. within the 3 month window, quoted pricing will be honoured.

conduct + responsibility
the event organiser is financially responsible for any damage or breakages caused by themselves, their guests, or any third-party suppliers.
the stirling hotel accepts no responsibility for loss or damage to items left before, during, or after the event.

responsible service of alcohol
the Stirling Hotel practises 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 stirling hotel equipment or thirdparty 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 or 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 stirling hotel at a cost of $60/hour.

event conclusion
all functions conclude at midnight, last drinks at 11:45pm. guests are required to vacate the premises by 12:00am. please ensure any entertainment (e.g., DJs, bands) are 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 prebooking 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
20% surcharge applies to all functions held on public holidays.

functions@stirlinghotel.com.au | (08) 8339 2345

make an enquiry today

fill out a booking form and our team will
get back to you within 24 hours

First Draught

PARTY FOR POINTS

join our first draught loyalty program
and earn points during your function