FUNCTIONS AT

THE CUMBY



Located in the vibrant west end of the CBD at 205 Waymouth Street, The Cumberland Arms Hotel, or The Cumby as it's affectionately known, is a renovated heritage listed hotel.

Boasting the city's largest beer garden with retractable roof and a fully equipped kitchen, the hotel offers indoor and outdoor function spaces suitable for a range of functions. With a warm, hospitable pub atmosphere and friendly, efficient service, your guests are sure to be impressed.

Our function packages are intended as a guide in planning your event, however our function coordinator will work closely with you to tailor a package to your needs. Thank you for considering The Cumby for your special event.

T: 08 8231 3577 | FUNCTIONS@THECUMBY.COM.AU | THECUMBY.COM.AU

205 WAYMOUTH STREET ADELAIDE SA 5000

THE CUMBERLAND ROOM

With a grand entrance via our heritage-listed staircase, and recently refurbished balcony offering stunning city views, the Cumberland Room can accommodate up to 135 guests. Ideal for cocktail parties, the room can be configured based on your needs.

MINIMUM CHARGES

Monday – Thursday	$1000 beverage spend
Friday	$1500 beverage spend + catering for 50 guests
Friday in December	$2500 beverage spend + catering for 50 guests
Saturday / Sunday	$2500 beverage spend + catering for 50 guests



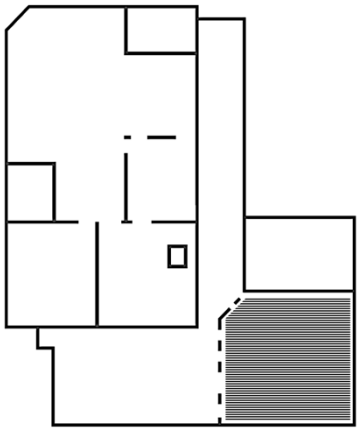






OUTDOOR

With the biggest beer garden in the CBD, our outdoor bar area is perfect for any party or cocktail function. With a capacity of 100 and a private bar, plus fans, misters and a retractable roof, a good time is guaranteed no matter the weather.

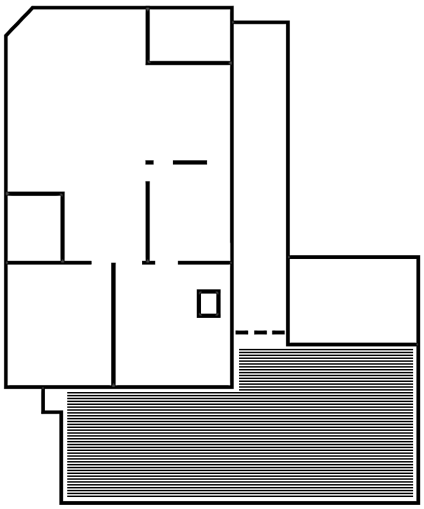


MINIMUM CHARGES

Monday – Thursday	$1000 beverage spend
Friday – Sunday**	$2500 beverage spend + catering for 50 guests

* Friday & Saturday available 12-5pm

** Friday in December by negotiation



The full length of the beer garden has a capacity of 230, and can be hired by negotiation. Get in touch if you'd like to talk to us about hiring this space!

COCKTAIL FOOD

STANDARD MENU

4 item fixed menu $18 pp

SALT & PEPPER SQUID (DF/GF)
with lemon aioli

SPINACH & RICOTTA ARANCINI (V/GFO+$1)
with aioli and parmesan

LAMB & ROSEMARY SAUSAGE ROLLS
with tomato sauce

VEGETARIAN SPRING ROLLS (DF/V)
with sweet chilli sauce

PREMIUM MENU

4 items $20 pp / 6 items $27 pp / 8 items $34 pp

FRIED BUTTERMILK CHICKEN (GF)
with honey mustard mayo

VEGETABLE DUMPLINGS (DF/V)
with fragrant Szechuan sauce

HOUSE-MADE FALAFEL (DF/VG/GF)
with coconut sumac yoghurt

WILD MUSHROOM TARTS (V)
with mustard & thyme salt

INDIAN SPICED POTATO CURRY PUFFS (V)
with spicy mayo

SPINACH & FETA TARTS (DF/V)
with micro herbs

ROAST BEEF BRUSCHETTA (DF/GFO)
with horseradish, celeriac & rocket

SMOKED SALMON BRUSCHETTA (GFO)
with whipped fetta

WAGYU BEEF SKEWER (GF/DF)
With chimichuri

SALT & PEPPER TOFU (DF/VG/GF)
with fragrant Szechuan sauce

CRISPY FRIED CAULIFLOWER (DF/VG)
with aioli

OYSTERS (DF/GF)
with shallots and red wine vinegar

ASSORTED SUSHI
with soy sauce

SALT & PEPPER SQUID (DF/GF)
with lemon aioli

SPINACH & RICOTTA ARANCINI (V/GFO+$1)
with aioli and parmesan

LAMB & ROSEMARY SAUSAGE ROLLS
with tomato sauce

VEGETARIAN SPRING ROLLS (DF/VG)
with sweet chilli sauce

SWEET POTATO AND CAHSEW EMPENADA (V)
with house made sauce

EXTRAS

DUO OF HOUSE-MADE DIPS served with pita $16
WEDGES with sour cream & sweet chilli $15
CHIPS with tomato sauce $12
NACHOS with meat, corn chips and sour cream $30

LARGE GROUP MENU

Minimum numbers of 30 and meals served alternate drop
all mains include leaf salad with aged balsamic dressing + crusty white rolls

2 Mains 1 Dessert $65
1 Entrée 2 Mains $70
1 Entrée 2 Mains 1 Dessert $80
2 Entrée 2 Mains 2 Dessert $90

ENTRÉE

STEAMED GINGER CHICKEN (GF)

with nori and soba noodle

BEETROOT AND GOAT CHEESE TART

With hazelnut honey

SPENCER GULF PRAWNS (A/GF)

Coconut and betel leaf

PEPPERED WAGYU TATAKI (GF)

Japanese soy dressing

CITRUS CURED SALMON (A/GF)

Dill crème fraiche, cucumber smash

TEA SMOKED DUCK BREAST (GF)

Sushi rice, spring onion and peppered plum sauce

MIDDLE EASTERN PUMPKIN

With pearl cous cous, raisons and sumac onions

MAINS

BAKED NORTHERN TERRITORY BARRAMUNDI (A)

Pearl barley, pea and lemon risotto

SLOW BRAISED BEEF CHEEK (GF)

Creamy mash potato, wilted Tuscan kale, red wine jus

PAN FRIED DUCK BREAST (GF)

Ginger and sesame roasted heritage carrots

ROAST HALF CAULIFLOWER (GF)

With candied walnuts, cranberries and green romesco

TRUFFLE CHICKEN BREAST (GF)

Creamy mash potato and char-grilled broccoli

BRAISED WAGYU PIE

Mash potato and crispy Brussel sprouts

DESSERT

NEW YORK BAKED CHEESECAKE

With passionfruit

FLOURLESS CHOCOLATE CAKE (GF)

Mascarpone and dark cherries

SELECTION OF CHEESE (GFO)

With dried fruit and toast

DRINKS

If you're after a fixed price for your function, a drinks package is a great idea.

Minimum of 40 people, conditions apply.

HOUSE PACKAGE

$45 pp for 3 hours
$12.5pp additional hour

WINE

Sparkling Brut, South Australia

Sauvignon Blanc, Adelaide Hills

Shiraz, Barossa Valley

BEER

Hahn Super Dry

Coopers Pale Ale

+ Coca Cola range on tap and orange, cranberry, pineapple and apple juices

PREMIUM PACKAGE

$55 pp for 3 hours

$15pp additional hour

WINE

From our selection of wines by the glass, your choice of:

- 1 sparkling wine
- 1 red wine
- 1 white wine

BEER

Heineken

Hahn Superdry

Coopers Pale Ale

Stone & Wood Pacific Ale

South Ave Seltzer

+ Coca Cola range on tap and orange, cranberry, pineapple and apple juices

Not after a drinks package? Talk to us about running a tab on consumption for your guests, with the option to set a spend limit.

CONDITIONS & BOOKING

1. MINIMUM SPEND

All functions require a minimum spend on food and beverages.

2. PRICING

All prices are based on a standard 4 hour function between 12 and 5pm or 6pm and 12 midnight (functions may be extended and additional hours are charged at $50/hour and must be arranged in advance). Promotions do not apply to private functions.

3. ENTERTAINMENT

The Cumby must be notified if you intend to have a DJ at your function. We allow acoustic performers but not live bands. Smoke machines, sparklers, candles are not permitted.

4. CONFIRMATION. OF BOOKING

To confirm your booking, a deposit must be paid and you must agree to our terms and conditions. In the unfortunate event that a confirmed booking is cancelled, the deposit is non-refundable.

5. FINAL NUMBERS

Food orders must be confirmed 2 weeks prior to the function and final numbers 7 days prior to the event.

6. PAYMENT

All accounts must be settled in full on, or before, the function date. We accept cash and card payments. We can, by arrangement accept EFT direct payments prior to your function (please allow 3 business days for funds to clear prior to the event).

7. RESPONSIBILITY

Organisers are financially responsible for any damage/ breakages caused by the organiser/organiser's guests, invitees or other persons attending the function. The Cumby accepts no responsibility for the damage/ loss of items left on the premises before or after the function. In the event of fire false alarm caused by a guest the MFS call out fee will be passed on to the event organiser.

8. CLEANING

General cleaning is included in the cost of the function. If cleaning requirements following the function are deemed to be excessive, additional cleaning charges will apply. Candles, confetti and glitter are not permitted.

9. MINORS / ID

If you have minors attending, please let us know prior to your function. Minors are to be accompanied by an immediate parent or legal guardian and must leave the premises by 11:45pm. Minors are strictly prohibited from attempting to purchase or from consuming alcohol. Minors breaching this rule will be asked to leave the venue.

10. 18th BIRTHDAYS

We do not host 18th birthdays at the hotel on Saturdays. Please enquire with our team for an 18th on any other day of the week for our terms.

11. LICENSE

It is expected the organiser will conduct the function in full compliance with The Cumby's policies and liquor licensing laws. Management reserves the right to exclude or eject any person from the hotel without liability.

Event name & Occasion:	Contact:
Phone:	Email:
Postal address:	
Event date:	Room / area:
No of guests:	Start/finish time:
Special conditions:	
Deposit: CREDIT CARD / CASH / EFT (a deposit request and our details will be sent)	Amount:
Card no:	Name on card:
Expiry:	CVV:
I agree to the above terms and conditions. The information I have provided is true and correct. Signature: Date:	