



NOLA Adelaide is housed within the historic Stables on Vardon Ave in Adelaide's East End.

NOLA is a New Orleans inspired dining bar with a focus on Creole and Cajun soul food, a curated selection of Craft Beer across our 16 taps, an extensive American and Australian Whiskey collection, and a list of authentic cocktails. In true southern style, we take our food, drink and service very seriously.



NOLA can cater for functions anytime outside of Friday and Saturday nights after 5pm. Functions at NOLA we don't charge a room hire fee, just a minimum spend, letting you save your money for the good stuff.

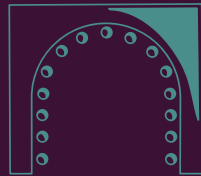
Contact us at

functions@nolaadelaide.com

and we'll do our best to make it one to remember.

Find out more at **www.nolaadelaide.com**

THE MEZZANINE



Located upstairs from the main bar at NOLA The Mezzanine is the perfect space for Birthdays, Weddings and Corporate Lunches. The Mezzanine comprises of an open plan space featuring a private bar with plenty of seating and leaning options. This is a unique multifunctional space allowing you to have your own private piece of NOLA.



COVID CAPACITY | 50 PAX

CONTACT OUR FUNCTIONS MANAGER FOR MINIMUM SPENDS

FOOD



We believe in supporting the little guy and seek to tell their story and promote their products. We have a love for the high-quality products we sell and want to share that love with others.

Our rotating menu features a wide range of New Orleans' classics and modern interpretations. We endeavour to use only the freshest seasonal local ingredients.

We will always attempt to cater for a wide range of dietary requirements and needs – please inform your function manager when planning your event.



MENU



CANAPÉS - SAVOURY -

SMOKED BRISKET SLIDERS

12 hour smoked brisket w lettuce,
pickles & horseradish sauce
(GFO, DFO)

SMOKED EGGPLANT SLIDERS

w buffalo feta, fermented jalapeno
aioli, lettuce & parmesan (V, GFO, DFO)

PULLED PORK SLIDERS

10 hour smoked shoulder w tangy BBQ,
lettuce, green apple, fermented
jalapeno & aioli (GFO, DFO)

CAULIFLOWER POPPERS

w almonds, blue cheese & sweet sherry
vinaigrette (V, GF, VGO)

BOUDIN BALLS

Slow cooked cajun pork shoulder w
NOLA's secret spices.
Served w pickles & mustard

SPICY CORN RIBS

Fried corn rolled in spicy garlic
butter & parmesan (V, GF, VGO)

LOUISIANA SHRIMP DIP VOL AU VENTS

Hot cheesy prawn dip served in a puff
pastry case

TATER TOTS

Hand rolled shredded potatoes w
Southern sauce (V, GFO, VGN)

OUR FAMOUS FRIED CHICKEN

NOLA's Famous Fried Chicken
(Spicy or Classic)

MAC & CHEESE CROQUETTES

NOLA's creamy three cheese & smoked
bacon mac crumbed & fried

CANAPÉS - SWEET -

MINI BEIGNETS

Covered in powdered sugar w bourbon
butterscotch sauce
(V)

**ALL MENU ITEMS SUBJECT TO
SEASONAL CHANGES**



MINIMUM OF 4 OPTIONS FOR \$25PP - ADDITIONAL ITEMS \$6PP

DRINKS



At NOLA we take our whisk(e)y pretty seriously. With a list of well over 300, there is something for all whisky, rye, and bourbon enthusiasts.

We are also privileged to feature a rotating list of 16 tap beers. All of our taps pour independent and craft-brewed products from SA, interstate, and overseas, in a rotating list that will always host something new & different.

Our cocktail list boasts a number of New Orleanian classics as well as a constantly changing house signature selection. We offer curated drinks packages, custom bar tabs and subsidized menus, just ask your functions manager.



DRINKS PACKAGES



STANDARD PACKAGE

- All Local Beers + Ciders -
 - All Current Menu Wines -
- 2 HRS - \$32PP | 3 HRS - \$39PP
4 HRS - \$48PP | 5 HRS - \$57PP



PREMIUM PACKAGE

- All Local Beers + Ciders -
 - All Current Menu Wines -
 - First Pour Spirits + Mixers -
- 2 HRS - \$55PP | 3 HRS - \$65PP
4 HRS - \$75PP | 5 HRS - \$85PP

THE FINE PRINT



BOOKING & DEPOSIT

To confirm your booking, a deposit must be paid within 7 days of the original booking date. Tentative bookings will be held for 48 hours only. Tentative bookings not confirmed within this time will automatically be available to other clients. Payment of the deposit implies consent with all of the Terms & Conditions listed below. 20% of the total function cost is required at the time of booking.

An invoice may be arranged to be paid within 7 days of the event concluding if agreed at the time of booking.

CANCELLATIONS

All cancellations will result in the loss of the full amount of the deposit. If the booking is cancelled less than 48 hours before to the function, the full amount of the minimum spend will be charged.

MINIMUM SPEND

All functions must adhere to the minimum spend requirements as per agreed at the time of booking.

*Minimum spends are subject to change during peak periods.

PEAK PERIODS

November - December - Fringe Bookings during peak periods are subject to a 50% increase on the minimum spend.

Bookings on Friday the 10th & 17th December 2021 are subject to a 100% increase on minimum spend.

CAKEAGE FEE

A cakeage charge of \$3 per plate will be charged for all outside cakes that require the kitchen to cut and plate. This fee includes cream and fruit to serve.

DECORATIONS

We encourage the decorating of the spaces, but please note we only allow Blue Tack for wall or floor fixings. No exceptions.

If any damage to walls or paint is incurred by the use of other products, repair costs will be charged to the client. We also do not permit confetti or other scattered decorations.

BYO

Not permitted.

RESPONSIBILITY

Organisers are liable for any damage/breakages sustained to NOLA Adelaide during the event by anyone attending. NOLA Adelaide will not accept any responsibility for the damage or loss of any left property prior to or after the function.

RESPONSIBLE SERVICE

For the entire duration of the event, including before and afterwards NOLA Adelaide retains the right to refuse entry to anyone who is deemed to be intoxicated or does not fit our entry policy. We also retain the right to stop service and remove guests who are deemed to be intoxicated. During the last 30mins of all drinks packages, guests are only permitted to order 2 drinks per person.

FOOD ORDERS

Food orders and dietary requirements must be placed with our events team at least one week prior to the event.

COVID-19 CLOSURE POLICY

If we the venue can no longer cater to your event/function due to closure we are happy to discuss refund options