



CONFERENCES AND MEETINGS

2024 JAN-OCT

WWW.KENTTOWNHOTEL.COM.AU

76 RUNDLE ST, KENT TOWN SA 5067 | (08) 8362 2116

BOOK NOW, PLAN LATER.

Catering for 20 to over 250 guests, we can tailor a package to suit every type of event. Located only 2.5km from the CBD, we have on-site undercover parking and we are only a short walk from public transport. We have a variety of options from traditional private function rooms, small private dining spaces as well as shared areas for the more casual style events. Wheelchair access is available to all areas.



PRIVATE FUNCTION ROOM.

FEATURES

Perfect for medium/large sized events such as weddings, milestone birthdays, corporate events & Christmas parties.

CAPACITY

Theater Style	150
Boardroom Table	60
U Shape	60
Long Rectangular Tables	150

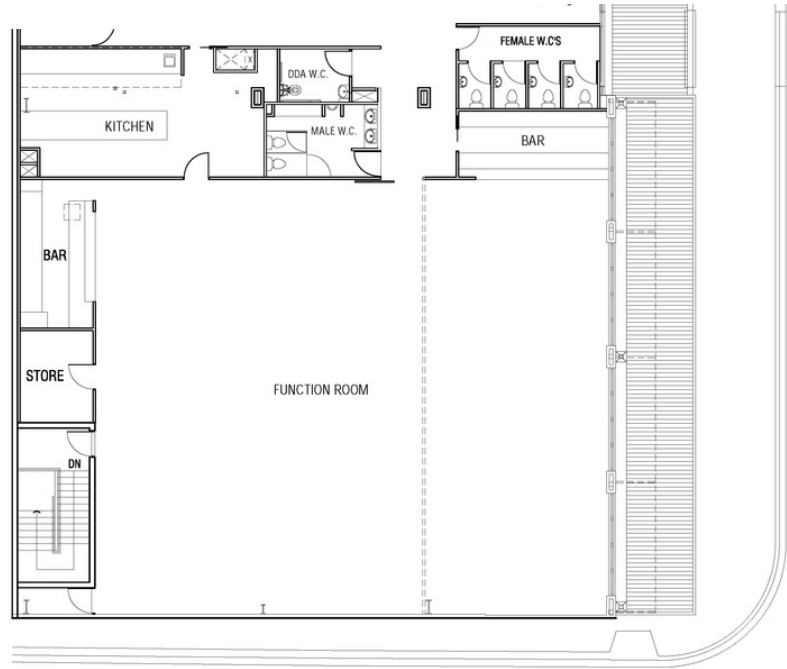
RATES

	MON - THU	FRI - SUN (& PUBLIC HOLIDAYS)
ROOM HIRE	\$400	\$500
MIN SPEND*	\$1000	\$5000

AMENITIES

- Data Projector & Large Screen
- WIFI
- Cordless & Lapel Microphones
- Lectern
- White Board
- Flip Chart

*Minimum Food & Beverage spends apply to any functions held Sat/Sun & Phols or weekday/night functions requiring the private bar to be opened



THE ROOM OF QUOTES.

Located on the ground floor, this room is perfect for small meetings, celebrations and corporate events requiring just that bit of privacy. Complete with 110" TV screen and boardroom style table, the Room of Quotes is our hidden gem.

CAPACITY

Theatre Style	25
Boardroom Table	24

RATES*	UP TO 4HRS	4-8HRS
ROOM HIRE	\$220	\$330

AMENITIES

- 110" Screen with HDMI Connectivity
- WIFI
- Lectern
- White Board
- Flip Chart

*Fri/Sat night & Sun - min. 12 people + shared group menu applies.



CONFERENCE & MEETING PACKAGES

ALL GUESTS MUST BE CATERED FOR - MIN. \$25PP HALF DAY | \$35PP FULL DAY (MIN. 6 GUESTS)

PACKAGES

- ½ DAY | \$25PP** **Freshly filtered coffee and teas**
Choose three morning or afternoon tea selections
- FULL DAY | \$35PP** **Freshly filtered coffee and teas**
Choose two morning tea selections & two afternoon tea selections
- CREATE YOUR OWN** **Select from our menu**
- BARISTA COFFEE** **From \$5 per cup. Max 20 guests**
- FILTERED COFFEE/TEA** **1/2 DAY | \$8PP / FULL DAY | \$12PP**

AM/AFTERNOON TEA BREAKS

- SWEET SELECTIONS | \$6**
-
- | | |
|--------------------------------------|---------------------------|
| Chocolate brownies (GF) | Lemon curd tart (GF) |
| Banana bread, whipped butter (GFO) | Assorted mini muffins (G) |
| Raspberry ripe slice (GF) (VV) \$8 | Danish pastries (G) |
- SAVOURY SELECTIONS | \$6**
-
- | | |
|--|------------------------------------|
| Spinach and feta wrapped in filo (V) (G) | Assorted mini quiches (VO) (G) |
| Mini ham & cheese croissants (VO) (G) | Vegetarian frittata bites (V) (GF) |
| House made dips, crudités (VV) (GF) | |

LUNCH

- OPTIONS - SELECT ONE**
-
- Baguettes OR wraps (2 varieties) min. 6 guests (VO) (GFO) | \$20pp
 - Pre-order from our restaurant menu (max. 20 guests)
 - Enjoy our shared groups menu (see page 6) min. 6 guests
 - Pre-order from our canapé menus (see pages 7 & 8)
 - min. order 20 pieces/item

ADDITIONAL SIDES - SERVES 3-4 | \$11 EACH

- Cos & Kale Caesar salad (GFO) (VO)
- Chargrilled Pineapple & Tofu Vietnamese salad (VV)
- Pear & Walnut salad (GF) (V) (VVO)
- House garden salad (GF) (VV)
- Crunchy fries with aioli (GF) (VV)
- Wedges with sour cream and sweet chilli (G) (V)
- Oven roasted baby potatoes, melted brie, crunchy fried onions (GF) (V)

ADDITIONAL PLATTERS | MIN. 4 GUESTS

- | | |
|---|--------|
| Sliced assorted seasonal fruit (VV) | \$10pp |
| House-made dips & wood oven bread (GFO) (V) (VVO) | \$10pp |
| Selection of cheeses with condiments (GFO) (V) | \$15pp |
| Charcuterie – cured meats & condiments (GFO) | \$15pp |

RESTAURANT SHARED GROUPS MENU

STARTERS, MAINS & CHEESE SERVED PLATTER STYLE TO SHARE 3 COURSES | \$71PP - STARTER/MAIN & DESSERT OR CHEESE
DESSERT SERVED INDIVIDUALLY TO EACH GUEST 2 COURSES | \$59PP - STARTER/MAIN OR MAIN/DESSERT OR CHEESE

BREAD

FRESH CRUSTY BREAD

Wood oven cob loaf, whipped butter, balsamic & olive oil, rock salt (G) (V)

STARTERS

CHARCUTERIE

San Daniele Murgante Prosciutto, Mild Salami Casalinga, Pepper Mortadella with Sourdough toast, filled bell peppers, Kalamata olives, Mostarda, seeded mustard, pickle relish (GFO)

OR ENTRÉE

CHOOSE 3 TO SHARE

Prawn Bruschetta SA king prawns, grilled sourdough, lime salsa (G)

Charcoal Baby SA Squid Marinated baby squid over wood embers, green chilli and lemongrass dipping sauce

Arancini Mushroom & Truffle Arancini, rocket, pear & walnut salad, parmesan, aioli, lemon vinaigrette (G) (V)

Pork Belly Cantonese roasted pork belly, gin salad, golden beetroot, red apple, cucumber, Hoisin sauce

Arabien Aubergine Wraps

Chargrilled Aubergine wraps, za'atar, pomegranate, mint, tahini drizzle (VV)

MAIN COURSE

CHOOSE 3 TO SHARE

Porterhouse 300gms 36 Degree South Gold winner at the 2022 World Steak Challenge, served medium, crispy potatoes

Mushroom Gnocchi Fresh potato gnocchi, napoli sauce, garlic, sautéed white mushrooms (G) (VV)

Alantic Salmon Alantic Salmon fillet, seasonal vegetables, lemon garlic butter sauce

Panko Crumbed Prawns Large Vietnamese Prawns, Panko crumbed, home made tartare (G)

Beef Wellington Eye fillet medium, pate/mushroom duxelles, puff pastry, mash, spinach, asparagus, Cabernet jus (G)

Thai Coconut Chicken Breast Chargrilled Thai coconut chicken breast, lemongrass, ginger, chilli with coconut, peanut sauce and steamed rice

Our famous beef or chicken schnitzels are available to substitute in as a choice upon request.

ADDITIONAL SIDES OPTIONAL | + \$5PP

- Blanched broccolini, lemon & almond butter, shaved almonds (V)
- Roasted carrots, parsnips & zucchini, baby peas, garlic butter (V)
- Oven roasted baby potatoes, melted Brie, with crunchy fried onions (V)
- Crunchy seasoned chips with sweet pickle mayonaise (V)
- Garden salad with balsamic vinaigrette (VV)
- Pear and walnut salad, mixed leaves, rocket and parmesan, honey mustard vinaigrette (V)

DESSERT

CHOOSE ONE OPTION FOR ALL OF YOUR GUESTS

The Kent Town Big Pavlova King Island double cream, passionfruit curd, fresh passionfruit

Sticky Date Pudding With toffee sauce, almond & coconut ice cream (G) (VV)

Tiramisu torte Served with chocolate dipped strawberries (G)

Strudel Traditional German apfelstrudel, apple & pear, almonds, raisins, sugar, puff pastry, warm vanillesosse - vanilla custard sauce (G)

Chocolate Vegan Mousse Raspberry gel top & centre, chocolate sponge, dark chocolate velvet spray, raspberry sorbet (VV)

The Threesome

Lemon meringue cheesecake, lemon curd, torched Swiss meringue + Rich chocolate macadamia brownie, macadamia ganache + Apple & rhubarb, pastry base, vanilla sponge, crumble top

OR CHEESE

SERVED PLATTER STYLE TO SHARE

3 Cheeses served with crackers and condiments
 The Barossa Valley Cheese Co Triple Cream Brie, Barber's 1833 Vintage Reserve Cheddar, Papillon Roquefort AOP Blue Vein - sheep's milk, Roquefort-sur-Soulzon caves France, with Sourdough toast, quince paste, grapes, lavosh, grissini, pistachio nuts, fresh pear GFO)

THE LOLLIE TROLLEYS

Assorted mixed lollies from our famous lolly trolleys | \$5 per 100g (may contain gluten)

CANAPÉS

*Available in the Function Rooms, Balcony & Kent Bar.
Minimum order 20 pieces per item.

COLD | \$6 PER PIECE

NEW YORK RUEBENS – open classic sandwich of dressed pastrami, sauerkraut, Swiss cheese, cornichon on rustic rye baguette (G)

GUACAMOLE PRAWN WONTON CUPS – pan-fried SA King Prawns, fresh guacamole in crunchy wonton cups, Cajun spices, coriander (G)

NEW ZEALAND KING SALMON CEVICHE – fresh fillet of New Zealand King Salmon, beetroot shards, pickled cucumber, rye & shallot crumb, crème fraiche on crostini (GFO)

SAN CHOY BAU - soy mince, sprouts, spring onion, chestnuts, vermicelli, cos lettuce, Hoisin sauce (VV) (GF)

PROSCIUTTO & ROCKMELON

BRUSCHETTA - whipped Woodside Goat's cheese on a Hot Tin Roof, San Daniele Prosciutto Morgante, rockmelon slices, toasted sough dough baguette (GFO) (VO)

CAJUN COOL PRAWNS – big Prawns, Cajun spices, cream cheese, coriander, cucumber rounds (GF)

MIDDLE EASTERN AUBERGINE WRAPS – chargrilled aubergine wraps, za'atar, pomegranate, mint, tahini drizzle (GF) (VV)

HOT | \$6 PER PIECE

PRETTY LITTLE POOR BOYS - SA Spencer Gulf King Prawns, cocktail sauce, iceberg lettuce brioche slider bun (GFO)

MAYURA BEEF SLIDERS - Mayura Station Wagyu beef patties, cheese, pickle, brioche slider bun, Little Harvest (Adelaide Hills) tomato relish (GFO)

BABY BOOTS – mini beef wellingtons, mushroom duxelles, pate, puff pastry, cabernet jus (G)

PORK AND PRAWN DUMPLINGS – pan-fried gyozas, pork mince, SA prawn meat, Napa cabbage, ginger, spring onion, crispy onion sprinkles, Shanghai sauce (G)

CANTONESE SPRING ROLLS – Chef's vegetarian spring rolls, onion, carrot, bamboo shoots, Napa cabbage, mushroom, sesame, drizzled with sweet soya (G) (V)

SHA-BALÉ (NEPALESE PASTIES) - minced lamb, onion, ginger, crushed garlic, and cumin in pastry with soya, spicy Nepalese dipping sauce (G)

KOREAN POPCORN CHICKEN - crunchy Korean street chicken, painted with gochujang, honey and soya sauce, sesame seeds (G)

GOLDEN HANDSHAKES – French style Croquettes, Barossa ham, aged cheddar cheese, creamy Bechamel, crunchy breadcrumbs, touched with Dijon mustard, horseradish sauce (G)

ARANCINIs in BEANIEs – melange of mushrooms, truffle oil, garlic, onion, rice, breadcrumbs, topped with a thick white truffle sauce (G) (V)

SEA SALT & CRACKED PEPPER SQUID - Australian squid, dusted in corn flour, seasoning, spring onion, sesame, wild lime aioli (GF)

WOOD OVEN PIZZAS – a selection of our famous stretched dough pizzas (GFO)
Hawaiian
Margarita
Prosciutto & Olives
Pumpkin, Artichoke & Persian feta

CANAPÉS

*Available in the Function Rooms, Balcony & Kent Bar.
Minimum order 20 pieces per item.

SWEET OPTIONS | \$6 PER PIECE

CHOCOLATE MACADAMIA BROWNIES - rich chocolate brownie, macadamia nut ganache (GF)

DOUGHNUT HOLES - sweet doughnut balls, sugar glaze, party toppings (G)

SWEET SURRENDERS - baked mini cheesecakes, tangy and sweet lemon curd, torched Swiss meringue (GF)

BASKET CASES - Brandy snap baskets filled with hokey pokey ice cream, caramelised pecan nuts, lemon caramel sauce, honeycomb shards (GF)

SATAY PINEAPPLES - chargrilled pineapple wedges, soaked in brown sugar syrup, served skewered, spicy satay peanut dipping sauce (GF) (VV)

LITTLE APPLE TARTS - baked apple cheeky tarts topped with crumble and a dollop of cream (GF)

RASPBERRY RIPE SLICE - chocolate sponge, coconut and raspberries with chocolate ganache (VV) (GF)

SPECIAL EVENTS ADDITIONS

TRAYS OF 50

50 SHADES OF CRAY | \$495
Lobster in seafood sauce with iceberg lettuce on Chinese soup spoons (GF)

CRAB RANGOONS | \$395
Blue Swimmer Crab, cream cheese, soy, garlic, chives in crispy wonton wrappers (G)

SCALLOP SUN HATS | \$395
Japanese Scallops, cauliflower puree, Barossa bacon, capers, lemon, wafer biscuits (GFO)

XO SQUID BURGERS | \$350
Scarlet red brioche slider bun, chargrilled baby SA squid, pan fried John Dory fillet, iceberg lettuce, XO sauce (G)

MAYURA STATION SPEARS | \$350
Coonawarra Wagyu rump skewers, marinated, chargrilled, bearnaise sauce, rosemary (GF)

PEKING DUCKWITS | \$350
Peking duck pancakes, duck, spring onion, cucumber, hoisin sauce (G)

CHRISTMAS CANAPES

PEKING TURKEYS - turkey breast, cream cheese, pistachios, cranberry sauce, Peking pancakes (G)

SANTA DAWGS - mini turkey franks, freshly baked buttered dinner roll, caramelised onion, Beerenberg Figgy Christmas mustard (G)

CHRISTMAS CROSTINIS - Cranberry jam, Barossa Artisan Brie, San Daniele Prosciutto Morgante with balsamic glaze on sough dough crostini (G)

TURKEY CORDON BLEUS - turkey fillet, Barossa ham, and melted cheese scrolls in golden breadcrumbs (G)

MINI CHRISTMAS PUDS - bite size balls of traditional Christmas pudding mixture, brandy, white chocolate caps (G)



FUNCTION BEVERAGES ON A TAB BASIS

WINES (SELECT 5 MAX.)

Bird in Hand Sparkling Pinot Noir (Adelaide Hills)	55
Chandon NV Brut (Yarra Valley, Victoria)	66
La Prova Prosecco (King Valley, Victoria)	54
Chalk Hill Moscato Frizante (Mclaren Vale)	35
Chandon Garden Spritz (Yarra Valley, Vic) (Low Calorie)	66
O'Leary Walker Watervale Riesling (Clare Valley)	60
Shaw and Smith Sauvignon Blanc (Adelaide Hills)	59
Colours of the South Pinot Gris (Adelaide Hills)	59
Manyara Pinot Grigio (Adelaide Hills) (Organic)	48
Penfolds Max's Chardonnay (Adelaide Hills)	66
William Fevre Petit Chablis (Chablis, France)	85
Jericho Fiano (Adelaide Hills)	55
Minuty M Rosé (Provence, France)	70
Manyara Rosé (Adelaide Hills) (Organic)	48
La Linea Tempranillo Rosé (Adelaide Hills)	50
Coulter Wines Sangiovese (Adelaide Hills)	54
Alkina Grenache (Barossa Valley)	70
Guthrie The Snare Syrah (Adelaide Hills)	55
Riposte The Dagger Pinot Noir (Adelaide Hills)	50
Pepperjack Shiraz (Barossa Valley)	46
Pepperjack Cabernet Sauvignon (Barossa Valley)	46
La Braccasca Rosso di Montepulciano (Tuscany, Italy)	55
Wynns Black Label Cabernet Shiraz (Coonawarra)	85
Nebbiolina Nebbiolo D'Alba (Italy)	85

BEER ON TAP (PINT)

Asahi Super Dry
Balter
Captain Sensible 3.5%
Coopers Australian Lager
Coopers Pale*
West End Draught
Carlton Draught
Hahn Super Dry *
Heineken
Six Twelve Little Fella Lager*
Pirate Life South Coast
Sapporo
Stone and Wood Pacific Ale
Brookvale Ginger Beer
Great Northern 3.5%*

*Function room events please select from these beers.

SPIRITS + MIX

House	from 7.3
Premium	from 10.0

BEER & CIDER (SELECT 4 MAX.)

Coopers Pale
Coopers Pacific
Corona
Peroni Red
Carlton Draught
Hahn Superdry
Heineken
Great Northern Super Crisp
Coopers Stout
Coopers Mild
Hahn Light
Heineken Zero
Hills Apple or Pear Cider

COCKTAILS from 18

MOCKTAILS from 10

SOFT DRINK & JUICE from 5.5

SAN PELLEGRINO 750ML 10

TERMS & CONDITIONS

BOOKINGS/DEPOSIT—Bookings are only confirmed once a deposit has been received. Should we not receive the deposit within 7 days from the date of initial booking then we reserve the right to allocate the room to another client. If the function is within 14 days of the initial booking, the deposit is required at the time of the enquiry. The deposit will be deducted from your final account.

SUNDAY & PUBLIC HOLIDAY EVENTS—Will incur a 10% surcharge.

MINIMUM CATERING—All events require catering. A minimum food charge of \$35 per person for cocktail style & \$60 per person for seated events applies.

AVAILABILITY—If, through circumstances beyond our control, the room/area hired becomes unavailable we reserve the right to re-allocate the function to another room/area within the premises. If, in extreme circumstances, we are unable to provide a suitable area for your function, we are not responsible for any loss and/or injury suffered by the hirer as a result of the unavailability of the venue.

ROOM/AREA ALLOCATIONS & LAYOUTS—Once a specific room/area has been booked, should your final numbers decrease or increase from initial booking we reserve the right to substitute a more appropriate room/area and will discuss this with you prior to the event. Room/area requested layouts must be confirmed 7 days prior to your event for set up purposes. We will do our best to accommodate your requests but may need to alter in accordance with fire regulations or operational issues. Standard function organising & room setup costs are included. Any additional requests or non-standard room setups may incur an extra charge which will be discussed with you prior to proceeding.

MENU, BEVERAGES & MINIMUM SPENDS—Food & beverage selections must be finalised 14 days prior to your function. This includes advising us of any special dietary restrictions that your guests may have including any allergies, coeliacs, gluten free and vegetarians. Regretfully, we may not be able to cater for dietary requirements advised on the day or at the start of the event. No outside catering or BYO drinks are permitted onto the premises. The only exception to this is a celebration cake which will incur a cakeage fee and must be with prior arrangement. Food or beverages are not permitted to be taken from the Kent Town Hotel. A minimum spend may apply to certain areas and are based on the food and beverage spend only of your function. If your function fails to meet this minimum spend, the hotel may charge a surcharge to reach this specified amount. Menus and pricing are subject to change.

FINAL NUMBERS—It is the client's responsibility to advise of any changes in numbers in writing. Final numbers must be confirmed 7 working days prior to your function to allow for correct catering and staffing purposes. Should we not be advised of any changes to numbers in writing then the number that we have listed in our reservation system will be the minimum number charged for. The client will not be entitled to a refund if numbers on the day are less than the number confirmed.

PAYMENT—Full payment for food, room hire, miscellaneous charges and initial drinks tabs are required 7 days prior to the function. Our preferred method of payment is via EFT for tracking purposes. We also accept most major credit cards, Amex and cash. Credit card transactions will incur a 1.2% surcharge. We are sorry but we do not accept cheques. We require a credit card imprint (prior to the commencement of your event) as security for any final payments/incidental expenses for your function. Should this not be provided then it is assumed that any unpaid accounts or incidental expenses are to be charged to any credit card supplied to pay the deposit/final payment and will be charged at the conclusion of the event. Any drink tab initial limits and additional increments must be paid for in advance at the time of the request.

CLOSING—The function supervisor will announce last drinks at 11:45 pm unless an earlier time has been arranged prior. All guests will be asked to vacate the rooms/areas by 12:30 am.

CANCELLATIONS—In the event of a cancellation deposits are non-refundable however may be transferable depending on the timeframe of notice given (in writing) prior to the event. Any cancellation made within 1 week of bookings in January through to October and within 4 weeks for bookings in November and December will be charged the full price for the event as per the function booking or as agreed by management. Bookings may be postponed if notification is given in writing at least 1 week prior to a booking held in January through to October and at least 4 weeks prior for bookings in November and December and deposits may be transferred to another date within a 12 month period. These postponements and deposit transfers are at management's discretion. The client must receive confirmation in writing from the venue acknowledging the notification to cancel or postpone.

EQUIPMENT/ENTERTAINMENT—All equipment and entertainment hire provided by the Kent Town Hotel is at an additional cost—POA. If providing your own entertainment such as an iPod, iPad, DJ or Band, you/they are required to supply all necessary cords, speakers and associated equipment. All equipment needs to be approved by management in advance. If you are found to be using any equipment that has not been approved, the function will be shut-down with no pre-payment/deposit refunded.

TERMS & CONDITIONS

AUDIO VISUAL—Any audio visual equipment being used in conjunction with our system must be tested at least 2 working days prior to your function so that if there are any issues we have time to rectify. Please note that if you have not tested your equipment with our audio visual system prior to the day of your function, we do not take responsibility if any technical issues arise. We do not have technicians (IT or audio) on-site or on-call.

DECORATIONS/THEMING—Specific set up of room must be advised 7 days prior to the function. No use of glitter or scatters (or similar) is allowed. Naked flames, smoke machines and sparklers are NOT permitted. Use of such items interferes with our fire monitoring system and may result in the fire brigade attending. In the event of this happening as a result of your function's actions you will be charged for the brigade callout fee. Birthday candles are of course allowed. Chair covers etc. are the responsibility of the hirer and must be paid direct to the supplier. An admin fee of 10% will be charged to the client if the Kent Town Hotel arranges such decorations. All inside areas of the hotel are non-smoking.

CLEANING—Standard cleaning is included in the cost of the event. If cleaning requirements following your function are judged by management as excessive, additional cleaning charges will be incurred. (The client will incur a cleaning fee for confetti, table scatters, rice and vomit.)

UNDER 18'S/INTOXICATION—Approved photo ID may be required to be supplied by any person upon request. We do not serve alcohol to minors. Should a minor attending a function be found to be under the influence of alcohol or should a person be found to be supplying a minor with alcohol then the person(s) involved will be asked to leave the premises and may cause the immediate cessation of the function at management's discretion. Minors must vacate the premises by 12 midnight. Any person found to be intoxicated will be refused service and asked to leave the premises.

SECURITY—18th birthday parties will incur a charge for security. Other functions such as 21st birthdays, large events or exclusive Balcony Bar bookings may attract a security charge and will be confirmed upon consultation with our function staff prior to your event.

RESPONSIBILITY—The client assumes responsibility for any damages/breakages sustained to the Kent Town Hotel and/or equipment owned by, or sub-hired by the Hotel, caused by the client, any of their guests, invitees, external suppliers or any other persons attending the function, whether in the function rooms or in another part of the venue, as determined by management. The Kent Town Hotel will not accept any responsibility for any loss or injuries or death sustained by any person as a result of equipment installed at the venue by the venue or by the client or parties acting on behalf of the client. Patrons utilize the facilities at their own risk. The Kent Town Hotel must be advised of all deliveries and collections made on behalf of the client, the client must make payment for delivery of goods in advance. The Kent Town Hotel accepts no responsibility for any goods or gifts at the function, or any goods or gifts left behind at the conclusion of the function. Management reserves the right to exclude or eject any or all objectionable persons from the function and/or hotel without liability and to cease or close down any function if:

- Misleading information is supplied upon booking.
- The law or governing body acts/requirements are caused to be in breach by a guest or attendee of the function.
- If any inappropriate behaviour occurs towards other customers, general public, staff or any other Hotel representatives.

If the contact on the day is different to the client (organiser), it is the client's responsibility to communicate these terms and conditions to the alternate contact person/s and guests attending. Please know that the Kent Town Hotel will do everything possible to ensure your function is a great success, however we will not accept responsibility/liability for any acts or events outside of our control which may cause effect on your function.

By paying a deposit you acknowledge that you understand and accept the Kent Town Hotel's Terms & Conditions and Client Responsibilities detailed in our function brochure and on our website.



(08) 8362 2116

FUNCTIONS@KENTTOWNHOTEL.COM.AU

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