



# TRANSIT<sup>!</sup> & CO

EVENTS & CATERING

# TRANSIT & CO

Host your next event at Transit & Co — where bold Italian flavours meet the energy of Adelaide's city centre. Perfectly positioned on North Terrace, our vibrant, all-day venue offers a dynamic space for everything from corporate functions and team lunches to birthdays, celebrations and private gatherings.

With flexible function options, curated set menus, and share-style dining designed to bring people together, we make entertaining effortless.

From handcrafted pizzas and fresh pastas to tailored drink packages and late-night cocktails, every detail is designed to create a memorable experience for you and your guests.

Whether you're planning an intimate catch-up or a large-scale event, Transit & Co delivers a seamless blend of great food, great drinks and great atmosphere — all in one of Adelaide's most connected and iconic locations.

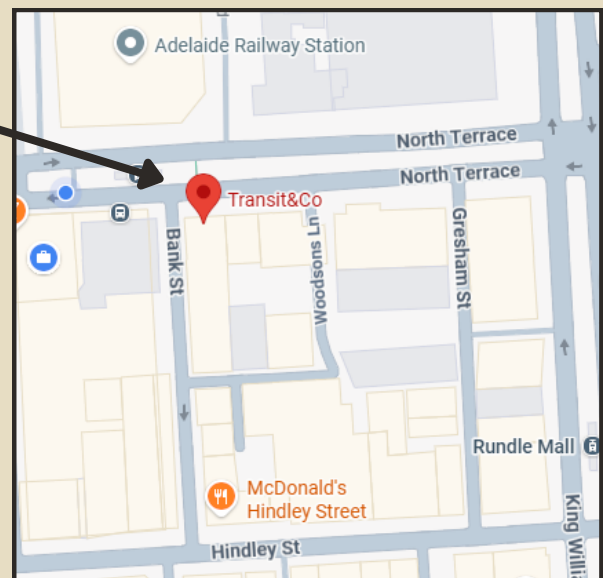
## CIAO!

CONTACT OUR FRIENDLY TEAM

140 North Terrace, Adelaide

(08) 8231 3987

[info@transitandco.com.au](mailto:info@transitandco.com.au)



# TRANSIT & CO

Transit & Co offers a vibrant, modern space in the heart of Adelaide—perfect for everything from corporate events to social celebrations. With its Italian-inspired menu, open style layout and welcoming atmosphere, the venue caters effortlessly to both intimate gatherings and larger groups.

Positioned on North Terrace with seamless access to transport, it's an ideal city meeting point, combining great food, drinks and a lively, contemporary setting for any occasion.

## CAPACITIES

Bar

Restaurant

Restaurant & Bar

North Terrace Alfresco



*seated dining*



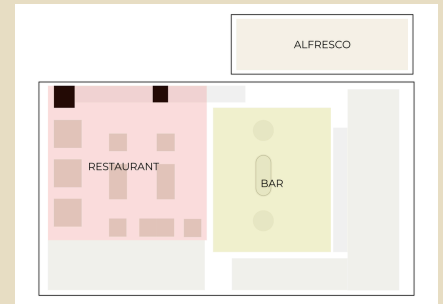
*cocktail style*

30 guests

60 guests

90 guests

30 guests



# SET MENU

**2 COURSE \$50pp**

**3 COURSE \$62pp**

MINIMUM 8 GUESTS

## ANTIPASTO

ENTREES TO SHARE

PULL-A-PART FLAT BREAD garlic oil (ve)

OLIVES garlic, rosemary, lemon zest, chilli flakes (ve) (gf)

FRIED SQUID salsa verde, charred lime

AMATRICIANA ARANCINI guanciale crumbs, fior di latte, chilli sugo

## SECONDO

PIZZAS AND PASTA TO SHARE

MARGHERITA PIZZA pomodoro, fior di latte, basil (v)

POLLO AL PESTO PIZZA chicken, basil & pistachio pesto, cherry tomatoes, fior di latte, lemon zest

MUSHROOM GNOCCHI blue cheese sauce, rocket, pistachio

SLOW COOKED BEEF RAGU rich tomato sauce, linguine, parmesan

## DOLCE

DESSERT TO SHARE

TIRAMISU mascarpone, savoiardi, espresso

CANNOLI vanilla crème patisserie, pistachio crumb

SPEAK TO OUR FRIENDLY TEAM NOW. CIAO!

(08) 8231 3987

140 NORTH TERRACE

info@transitandco.com.au

**@TRANSITANDCO**



# COCKTAIL FOOD

PRICES ARE PER PLATTER

DIPS PLATTER ASSORTED BREADS AND CRACKERS SERVED WITH HOUSE DIPS (V) (GFO)	65
CHARCUTERIE BOARD SLICED SMALLGOODS, OLIVES, DIP, ASSORTED BREADS (GFO)	120
ROGAN JOSH ARANCINI, MINT & COCONUT YOGHURT (VE)(20)	65
SUN DRIED TOMATO AND BASIL QUICHE TARTS (GFO)(V)(20)	95
WOOD FIRED PIZZA MEATLOVERS, MARGHERITA, CHICKEN & BACON (VEO)	75
GLUTEN FREE BASES AVAILABLE + 10	
SALT AND PEPPER SQUID, AIOLI (GFO)(20)	75
TOMATO BRUSCHETTA, BURATTA, STICKY BALSAMIC (GFO) (VEO)(20)	75
PUMPKIN AND GOATS CHEESE PATE CROUTON, FRIED SAGE (GFO)(V)(20)	75
MISO MUSHROOM SKEWERS, MISO BUTTER (GF)(VEO)(20)	75
LAMB CROQUETTE, SEEDED MUSTARD AIOLI (20)	75
CAJUN STYLE POPCORN CHICKEN, LIME RANCH (GFO)(20)	85
BUFFALO STYLE PORK SPRING ROLL, BLUE CHEESE SAUCE (20)	95
WAGYU BEEF SLIDER, BACON, AMERICAN CHEESE, TOMATO SAUCE (15)	95
PULLED CHICKEN AND PINEAPPLE SLIDERS, CHIPOTLE MAYO, CORN CHIPS (15)	95
PARTY FAVOURITES SAUSAGE ROLLS, PIES, PASTIES (30)	80
ASIAN PLATTER SAMOSAS, SPRING ROLLS, DIM SIMS (VO)(50)	80
BBQ CHICKEN WINGS RANCH DRESSING (20)	65
PANDAN CUSTARD TART, BANANA CHIPS (GFO)(20)	85
SALTED CHOCOLATE FUDGE, FRESH STRAWBERRY (GF)(20)	90

**DO YOU HAVE A BUDGET TO STICK TO??**

**WOULD YOU PREFER A PER PERSON PRICED PACKAGE??**

**SPEAK TO OUR FRIENDLY FUNCTIONS TEAM FOR A QUOTE!**

SPEAK TO OUR FRIENDLY TEAM NOW. CIAO!  
(08) 8231 3987  
140 NORTH TERRACE  
info@transitandco.com.au

**@TRANSITANDCO**  
 

# OUTSIDE CATERING

Whether it's a morning meeting or a relaxed gathering, our breakfast, pizza, and focaccia catering offers something for everyone — fresh, delicious, and ready to serve!

## BREAKFAST

BREAKFAST PIZZA PLATTER	bacon, egg, caramelised onion, goats cheese	10pp
CROISSANT PLATTER	selection of ham, cheese and tomato	11pp
DESSERT CROISSANT PLATTER	selection of sweet croissants	11pp

## PIZZA

MIXED MEAT PIZZA PLATTER	selection of meat pizzas	16pp
MIXED VEGETARIAN PIZZA PLATTER	selection of vegetarian pizzas	14pp
MIXED MEAT & VEGETARIAN PIZZA PLATTER	selection of meat & vegetarian pizzas	15pp

## HOUSE MADE FOCACCIA

MIXED FOCACCIA PLATTER	selection of meat focaccias	16pp
MIXED FOCACCIA PLATTER	selection of vegetarian focaccias	14pp
MIXED FOCACCIA PLATTER	selection of meat & vegetarian focaccias	15pp



## STANDARD

2 HOUR \$39  
3 HOUR \$48  
4 HOUR \$56

### SPARKLING

RESCHKE R SERIES SPARKLING

### WHITE WINE

RESCHKE R SERIES SAUVIGNON BLANC

### ROSE

RESCHKE R SERIES ROSE

### RED WINE

RESCHKE BULL TRADER SHIRAZ

### BEERS

HAHN SUPERDRY

SOFT DRINK & JUICE

## DELUXE

2 HOUR \$48  
3 HOUR \$56  
4 HOUR \$63

### SPARKLING

YARRA BURN PROSECCO

### WHITE WINE (CHOICE OF TWO)

BROWN BROTHERS MOSCATO

PIKES RIESLING

RESCHKE R SERIES SAUVIGNON BLANC

SERAFINO "BELLISIMO" FIANO

### RED WINE (CHOICE OF TWO)

RESCHKE R SERIES ROSE

ELDREDGE 'BLUE CHIP' SHIRAZ

BRANDS LAIRA CABERNET SAUVIGNON

PIKE & JOYCE PINOT NOIR

### BEERS

HAHN SUPERDRY

COOPERS PALE ALE

SOFT DRINK & JUICE

# DRINK PACKAGES

PRICES ARE PER PERSON  
MINIMUM 20 GUESTS

## PLATINUM

2 HOUR \$56  
3 HOUR \$63  
4 HOUR \$72

### SPARKLING

BIRD IN HAND SPARKLING PNC

YARRA BURN PROSECCO

### WHITE WINE (CHOICE OF THREE)

BROWN BROTHERS MOSCATO

PIKES RIESLING

SHAW & SMITH SAUVIGNON BLANC

PENFOLDS MAX'S CHARDONNAY

TIM ADAMS PINOT GRIS

### RED WINE (CHOICE OF THREE)

ROCKFORDS ALICANTE BOUCHET ROSE

MAJELLA MUSICIAN SHIRAZ BLEND

RESCHKE VITULUS CABERNET SAUVIGNON

PRIMO ESTATE 'IL BRICCONE' SHIRAZ SANGIOVESE

YANGARRA CIRCLE GRENACHE

### BEERS

HAHN SUPERDRY

COOPERS PALE ALE

PERONI

HARD RATED ALCOHOLIC LEMON SQUASH

SOFT DRINK & JUICE

BAR TAB | SUBSIDISED DRINKS | CASH DRINKS

ALL GUESTS MUST BE ON THE SAME BEVERAGE PACKAGE.

SPEAK TO OUR FRIENDLY TEAM NOW. CIAO!

(08) 8231 3987

140 NORTH TERRACE

info@transitandco.com.au

@TRANSITANDCO



# TERMS & CONDITIONS

## TENTATIVE BOOKINGS

We will hold for a maximum of seven days. For December bookings, after the 1st of September we are able to hold bookings for two business days only

## DEPOSITS

To secure your function, a deposit of \$20 per guest is required. Deposits are due within seven days of booking your function. Management reserves the right to cancel any booking which does not adhere to the terms and conditions attached to paying the deposit.

## CONFIRMATION OF BOOKING

Booking numbers are required five days prior to the function, with final guarantee of attendance essential 48 hours before the function. This number will represent the minimum invoicing amount for function menus, cocktail food and drink packages. Lunch bookings are to conclude by 4pm.

## PAYMENT

Final payment must be made on the day of your event by cash or credit card. In cases where the minimum spend for the event is not achieved, the remainder will be charged as a room hire fee. Pre-payment can be made if preferred. We do not accept cheques. It is the function organisers responsibility to ensure they have the appropriate form of payment on the day of the event

## CANCELLATION POLICY

A minimum of 14 days' notice is required for a full refund of the booking deposit. Less than 14 days' notice will result in the loss of deposit to cover any costs to the venue

## MENU SELECTION

Menu details and beverage options are required in writing 14 days prior to your booking. Please inform us of any dietary requirements five days prior to the function so we can cater for your every need. All guests affiliated with a booking must be on the same function menu and the same beverage option

## MENU SELECTION

Menu details and beverage options are required in writing 14 days prior to your booking. Please inform us of any dietary requirements five days prior to the function so we can cater for your every need. All guests affiliated with a booking must be on the same function menu and the same beverage option

## RESPONSIBILITY

Organisers are financially responsible for any loss or damage sustained to Transit & Co by the organiser or caused by guests attending the function. The venue claims no responsibility for any loss or damage to personal items left on the premises prior to or following the function

## DECORATIONS

You are welcome to decorate your hired space. We do not allow glitter, table scatters or confetti. Should you need assistance with your decorations, we would be happy to accommodate

## DUTY OF CARE

At all times responsible service of alcohol is practiced at the hotel. Intoxicated individuals will not be served alcohol. Transit & Co has the legal responsibility to refuse service or remove patrons for inappropriate or offensive behaviour without liability. The law in respect of people under 18 years of age will be enforced at all times. Approved identification must be provided upon request.

## LIVE MUSIC

Live music can only be booked for events with the permission of the venue, when the space is booked exclusively. In the event of live music being approved, the venue requires full contact details of music act, style of music being played, confirmation of setup and pack down time, equipment list and copy of musician's public liability insurance