

Corporate Packages



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The Adelaide Pavilion is situated on the southern edge of Adelaide's green belt which couples a tranquil location with a unique environment offering a flexible function centre for 20 to 300 guests with natural lighting and spectacular views of the South parklands.

Whether it is for a morning, a full day or a few hours, tailored conference packages are available to ensure your seminar, conference or corporate meeting is a success.

Adelaide Pavilion is committed to providing the best quality food, beverage and service to ensure you have a most successful function. We are happy to discuss budgetary requirements and can tailor a package to suit your needs.

Our conference facilities include low cost options for use of our in house technical and audio visual equipment including data projector & screen, whiteboards, flip charts, lectern & microphone and a range of wireless microphones. Wi-Fi is also available.

Room Hire charges are applicable for full or half day sessions.



Breakfast (Minimum 25 guests)

HOT BREAKFAST - CHOOSE ONE OF THE FOLLOWING OPTIONS:

Full Breakfast

Poached and scrambled eggs with bacon, grilled tomato, gourmet sausage and toast

Eggs Benedict

English muffin topped with ham, poached egg and hollandaise sauce

Spanish Tortilla

Served with smoked salmon or fresh mushrooms

Continuous orange juice and freshly brewed coffee and tea

\$27.00 per person

CONTINENTAL BREAKFAST

Sliced fresh fruit

Assorted sweet muffins

Selection of savoury croissants

Toast with assorted preserves

Mini yoghurt cups served with muesli and honey

Freshly brewed coffee and assorted teas

Chilled orange juice and filtered water

\$24.00 per person

Sliced fresh seasonal fruit platters

\$6.00 per person, per selection

Assorted danishes

\$4.80 per person, per selection

Morning / Afternoon Tea

Freshly brewed coffee and assorted teas, filtered water & mints

\$5.00 per person

All day freshly brewed coffee and assorted teas, filtered water & mints

\$15.00 per person

Orange Juice

\$3.00 per person

Assorted continental biscotti

\$3.00 per person

Sliced fresh seasonal fruit platters

\$6.00 per person

BAKED SELECTIONS (HOUSE MADE)

Muffins

Scones with preserves and whipped cream

Banana & Date Loaf

Chocolate Brownies

Carrot Cake

Macarons

Bagels with cream cheese, coupled with jam or avocado

Assorted savoury croissants

Spinach & ricotta triangles

\$4.80 per person, per selection



Lunch

Sandwich Buffet

A selection of breads and rolls filled with scrumptious combinations of meats, vegetables and salad fillings with condiments to suit

\$15.00 per person

Low Carb Lunch

Chef's selection of:

A selection of wraps filled with scrumptious combinations of meats, vegetables and salad fillings with condiments to suit

Soup or Frittata (your choice of which selection)

Gourmet Salad (v)

\$17.00 per person

Hot Working Lunches

2 pre-selected main course meal choices from our menu selections, alternately served (includes bread rolls and seasonal steamed vegetables)

\$30.00 per person

Mini Lunch Buffet

Asian Beef Salad

Succulent beef dressed in a South East Asian dressing on a bed of salad

Vegetarian Lasagne

Tuscan Chicken

With aioli

Garden Salad

Caesar Salad & Condiments

Bread Rolls with butter

Fresh seasonal fruit platter

Local cheese selection, seasonal greens and continental breadsticks

\$32.00 per person

Additional Options

Hot

Fish goujons and country style chips

Crumbed chicken tenderloins served with aioli

Spinach and ricotta triangles

\$5.00 per person, per selection

Cold

Sliced fresh seasonal fruit platters

\$6.00 per person, per selection

Cheese and Greens platter with crackers and continental breadsticks

\$5.50 per person

Orange Juice

\$3.00 per person



Menu Package Options

OPTION 1

Main: one main selection
Dessert: one dessert selection
\$40.00 per person

OPTION 2

Entrée: one entrée selection
Main: one main selection
\$44.00 per person

OPTION 3

Entrée: one entrée selection
Main: one main selection
Dessert: one dessert selection *includes freshly brewed coffee and tea*
\$52.00 per person

OPTION 4

Entrée: two entrée selections
Main: two main selections
Dessert: two dessert selections *includes freshly brewed coffee and tea*
\$62.00 per person

Additional course choices available:

Entrée	\$4.00 per person, per selection
Main	\$5.00 per person, per selection
Dessert	\$3.00 per person, per selection



Additional Menu Options

Starters on arrival can be added to your package

STARTERS

½ Hour Pre Dinner Beverages and Canapés offered in conjunction with an event which has a beverage package or beverages on consumption
(Chef's Selection of Canapés - 2 hot & 1 cold selection)

\$13.00 per person

Mediterranean Delight Platter

Freshly baked Turkish bread pieces, served with our very best house made dips and a delicious olive oil, balsamic vinegar and cracked pepper dipping vinaigrette

\$5.00 per person

European Platter

Chef's selection of marinated bocconcini, mature cheddar, kalamata olives, sopressa, salami, ham, marinated mushrooms, cornichons, mini frittata and Turkish bread pieces

\$8.00 per person

Individual serves - \$10.00 per person

PERSONALISED OPTIONS

Soup can be added to your package (Option 3 & 4 only)

\$8.00 per person

Freshly brewed coffee and selection of aromatic teas

\$3.00 per person

Post Presentation Corporate Package (minimum 30 guests)

Chef's selection of canapés (3 hot & 3 cold selections) including Standard Beverage Package

**1 Hour: \$29.00 per person OR
\$33.00 per person (split service)**



Beverage Packages

STANDARD

Carlton Draught, Cascade Premium Light, Oxford Landing Sauvignon Blanc, Lindeman's Shiraz Cabernet, Willowglen Sparkling Brut, Soft Drinks and Orange Juice

2 Hours	\$19.00 per person
3 Hours	\$23.00 per person
4 Hours	\$28.00 per person
5 Hours	\$33.00 per person

PREMIUM

Carlton Draught, Cascade Premium Light, Fleur De Lys NV Brut, Soft Drinks and Orange Juice

Red Wine (select one)

Wynns Shiraz (Coonawarra)
Penfolds Koonunga Hill (Seventy Six) Shiraz Cabernet (SA Blend)
Taylors Shiraz (Clare Valley)
Tomich Hill Cabernet Sauvignon (Coonawarra)

White Wine (select one)

Annie's Lane Riesling (Clare Valley)
Totino Pinot Grigio (Adelaide Hills)
Secret Stone Sauvignon Blanc (Marlborough, New Zealand)
Taylors Chardonnay (Clare Valley)

2 Hours	\$24.00 per person
3 Hours	\$29.00 per person
4 Hours	\$35.00 per person
5 Hours	\$41.00 per person



Beverage Packages continued

DELUXE

Carlton Draught, Cascade Premium Light, Soft Drinks and Orange Juice

Red Wine (select two)

Zema Estate Shiraz (Coonawarra)
d'Arenberg Love Grass Shiraz (McLaren Vale)
Pepperjack Cabernet Sauvignon (Barossa)
Vasse Felix Cabernet Merlot (Margaret River, WA)

White Wine (select two)

Vasse Felix Chardonnay (Margaret River, WA)
Nepenthe Sauvignon Blanc (Adelaide Hills)
Serafino Moscato (McLaren Vale)
Tomich Hill M Sparkling

2 Hours	\$28.00 per person
3 Hours	\$34.00 per person
4 Hours	\$41.00 per person
5 Hours	\$48.00 per person

NON ALCOHOLIC PACKAGE

4 hours minimum, assorted soft drinks and orange juice
\$23.00 per person

Sparkling Grape Juice can be added to this package additional **\$4.00 per person**

OTHER BEVERAGE OPTIONS AVAILABLE

On Consumption (Minimum guest attendance applies)
Guests may purchase their own (Minimum guest attendance applies)



Menu Selections

ENTRÉE

Minestrone Soup

A thick seasonal vegetable soup, with a variety of beans and pasta

Potato, Bacon and Leek Soup

A traditional thick and creamy potato and leek soup, with chunky bacon pieces

Zucca Alfredo

Penne with a cream, white wine and Neufchâtel cheese sauce with sage and garlic roasted pumpkin finished with shaved parmesan and fresh baby spinach

Spinach and Ricotta Ravioli

Pillows of pasta filled with spinach and ricotta served with a traditional napolitana sauce topped with freshly shaved parmesan

Beef Ragu

Orecchiette pasta with traditional slow cooked beef and pork sauce topped with parmigiano

Salt and Pepper Calamari

Served with mixed greens and a lime and coriander dressing

Fisherman's Catch

Fillet of garfish and tender calamari rings seasoned, crumbed and deep fried in vegetable oil and served with a tangy lemon and caper sauce

Smoked Salmon and Avocado Timbales*

Served with greens and lemon garlic dressing

Prawn and Avocado Salad*

A delicate fan of avocado and ocean fresh prawns, served with a tangy lime and dill vinaigrette

Leek and Feta Tart

Shortcrust pastry shell filled with leek, feta and caramelised onion seasoned with thyme and served warm with fresh salad greens



Menu Selections

ENTRÉE continued

Beef Medallions[^]

Succulent Moroccan spiced beef fillet served with rosemary and garlic sweet potatoes

Baked Bistilla

Layers of sliced char-grilled chicken breast, eggplant, almond and cinnamon wrapped in filo pastry, oven baked and served on tomato coulis

Lemon Chicken Skewers

Skewered breast fillet pieces marinated in a combination of freshly squeezed lemon juice and grain mustard, char-grilled

Thai Chicken Salad

Marinated sliced chicken breast and garden fresh greens tossed in a lime, ginger and coriander dressing

Pork Belly

South Australian roasted pork belly served on pumpkin and sweet potato puree drizzled with a warm honey balsamic glaze

MAIN COURSE

Rib-Eye Steak[#]

Char-grilled and served with red wine jus

Classic Filet Mignon[#]

Fillet of beef, wrapped in bacon and served with a light red wine glaze

Moroccan Medallions[#]

Succulent beef medallions marinated with Moroccan spices and herbs served on a potato and sweet potato gratiné flavoured with rosemary and garlic

Thai Spiced Lamb[%]

Tender lamb cutlets, roasted with aromatic spices and served with a coriander sambal and star anise jasmine rice

Pork French Cutlet

Char-grilled served with Beurre Maître d'Hôtel on a bed of apple and fennel slaw

Chicken Passanda

Tender chicken thigh fillet in a fragrant almond & yoghurt curry served with rice, eggplant and roast capsicum

Pollo Ripieno

Tender chicken breast with a farce of brie cheese, spring onion, and semi dried tomatoes wrapped in filo and smothered in a creamy Dijon mustard glaze



Menu Selections

MAIN COURSE continued

Mediterranean Chicken

Succulent chicken breast marinated with lemon and rosemary served on a pilaf of rice with ratatouille

Chicken Mignon

Tender chicken breast wrapped in bacon and served with mushroom sauce

Lemon Herb NT Barramundi

Fillet of barramundi oven baked with herbs, drizzled in a lemon and extra virgin olive oil dressing

Crispy Atlantic Salmon

Tender grilled salmon, served on a bed of spinach with lemon and dill aioli and roast baby potatoes

VEGETARIAN

Vegetarian Bistilla

Layers of sliced eggplant, zucchini and capsicum with almond paste, cinnamon and cheese wrapped in filo pastry, oven baked and served with tomato coulis

Spanish Tortilla

A traditional baked omelette with potato, capsicum, leeks, olives, onion, spinach, zucchini and fresh herbs, served with roasted capsicum coulis

Hoi Sin Tofu

Salt and pepper tofu, stir fried with seasonal vegetables and hoi sin sauce, served with jasmine rice

Vegetable Stuffed Peppers

Baked bell pepper filled with a herbed red vegetarian pilaf served with tomato salsa

^ Selections incur a **\$1.50 surcharge**

* Selections incur a **\$2.00 surcharge**

Selections incur a **\$3.00 surcharge**

% Selections incur a **\$4.00 surcharge**

Main course meals served with seasonal steamed vegetables

Shared leafy green salad served per table

Dinner rolls served warm and with butter



Menu Selections

DESSERT

Apple Brûlée

A smooth and creamy crème brûlée caramelised and partnered with a spiced baked apple

Sweet Dreams

Choux pastry puffs with crème pâtissière custard, served with a spiral of chocolate sauce

Berry Crepe

Strawberry filled crepe smothered with mixed berry compote finished with Grand Marnier cream and vanilla ice cream

Strawberries & Cream

The famous vanilla panna cotta topped with strawberry salad and accompanied with a biscotti treat

Vanilla Bean Semifreddo

A creamy semi frozen parfait spiced with vanilla beans and served with pecans and a sweet splash of Pavilion chocolate sauce

Galaktoboureko

Layers of crisp filo pastry centred with a light semolina custard and drizzled with a traditional aromatic syrup

Chocolate Fruit Cup

Dark chocolate cup, filled with fresh seasonal fruits and berries, served on a raspberry coulis

Brownie Points

An adult version, dark Callebaut chocolate, a Frangelico laced sauce and mélange of nuts give this family favourite a sophisticated edge

Apple Pie

Classic pâte sucrée with apple and sultana filling dressed with cascading cream and vanilla ice cream

Sticky Pudding

Steamed sticky date pudding served with vanilla ice cream and a sweet butterscotch sauce

Chocolate Mousse and Friends

Traditional French recipe accompanied with strawberries and nutty biscotti to dip and swirl

Semi Freddo Baklava

East meets West; traditional creamy parfait, flavoured with the nuts and spices of Anatolian baklava & finished with a honey syrup



Canapé Service Options

2 Hour Canapé Service

A selection of 7 Hot and 6 Cold Canapés

Mini meals can be substituted for any 2 choices or added for **\$5.00 per item**

\$40.00 per person

HOT CANAPÉ SELECTION

Lemon Pepper Arancini

Cracked pepper and lemon zest flavoured rice balls, crumbed & fried

Beer Battered Butterfly Prawns

Marinated with Asian seasoning served with a lemongrass dipping sauce

Chick Stix

Char grilled lemon and paprika chicken skewers

Rolling Beef

Roasted beef fillet rolled with baby spinach and haloumi cheese

Spiced Lamb Pastry Bites

Red wine and thyme lamb with mushroom cocktail sausage rolls, served with tomato and basil relish

Spana Bites

Spinach and ricotta spanakopita (with onion and garlic, wrapped in filo pastry)

Savoury Spring Rolls

Julienne of Asian vegetables wrapped with wonton paper served with traditional Asian sauce

Gourmet Meatballs

Prime ground lamb with tomato, onion, black olives and spices served with a light tomato curry sauce

Grilled Saganaki

Char grilled cheese Greek style

Mini Filet Mignons

Prime beef fillet wrapped with pancetta and grilled, served with char grilled vegetable chutney

COLD CANAPÉ SELECTION

Oysters

Fresh SA oysters served in Japanese spoons either natural or with your choice of vodka and lime or chilli and coriander sauce

Bruschetta Italiano

Toasted baguette with tomato, basil and garlic

Smoked Salmon Filoettes

Filo cups filled with capers, onion and Neufchâtel cheese topped with smoked salmon and finished with a sprig of dill



COLD CANAPÉ SELECTION continued

Thai Flavoured Cold Rolls

Rice paper wrapped around Thai style salad served with soy dipping sauce

Sushi

Pickled Asian vegetables and rice wrapped with nori paper served with honey soy and wasabi dipping sauce

Mexican Zucchini Slice

Infused Mexican and French julienne of zucchini, capsicum, tomato, egg, cheese and oven baked

Roast Beef Scrolls

Rare roast beef sliced and rolled with olive and mushroom tapenade glazed with fruit chutney

Selection of Dips

Baguette crostini topped with house made seasonal dips

Cheese and Greens

Fine cheese with seasonal fresh greens

DESSERT CANAPÉ SELECTION

Assorted seasonal fruit dipped in Belgium chocolate

Mini berry panna cotta

Freshly baked choux pastry shells filled with crème pâtissière

Mini lemon curd tarts with fresh banana centres

Chocolate mousse kisses

Dessert canapés can be substituted for any choice or added for **\$4.00 per selection**

MINI MEAL SELECTION

Fish and Chips

Crumbed chicken strips and chips

Beef Tortellini

Pizza Slices

Mini burgers

Green chicken curry and pilaf rice

Mini meals can be substituted for any 2 choices or added for **\$5.00 per selection**

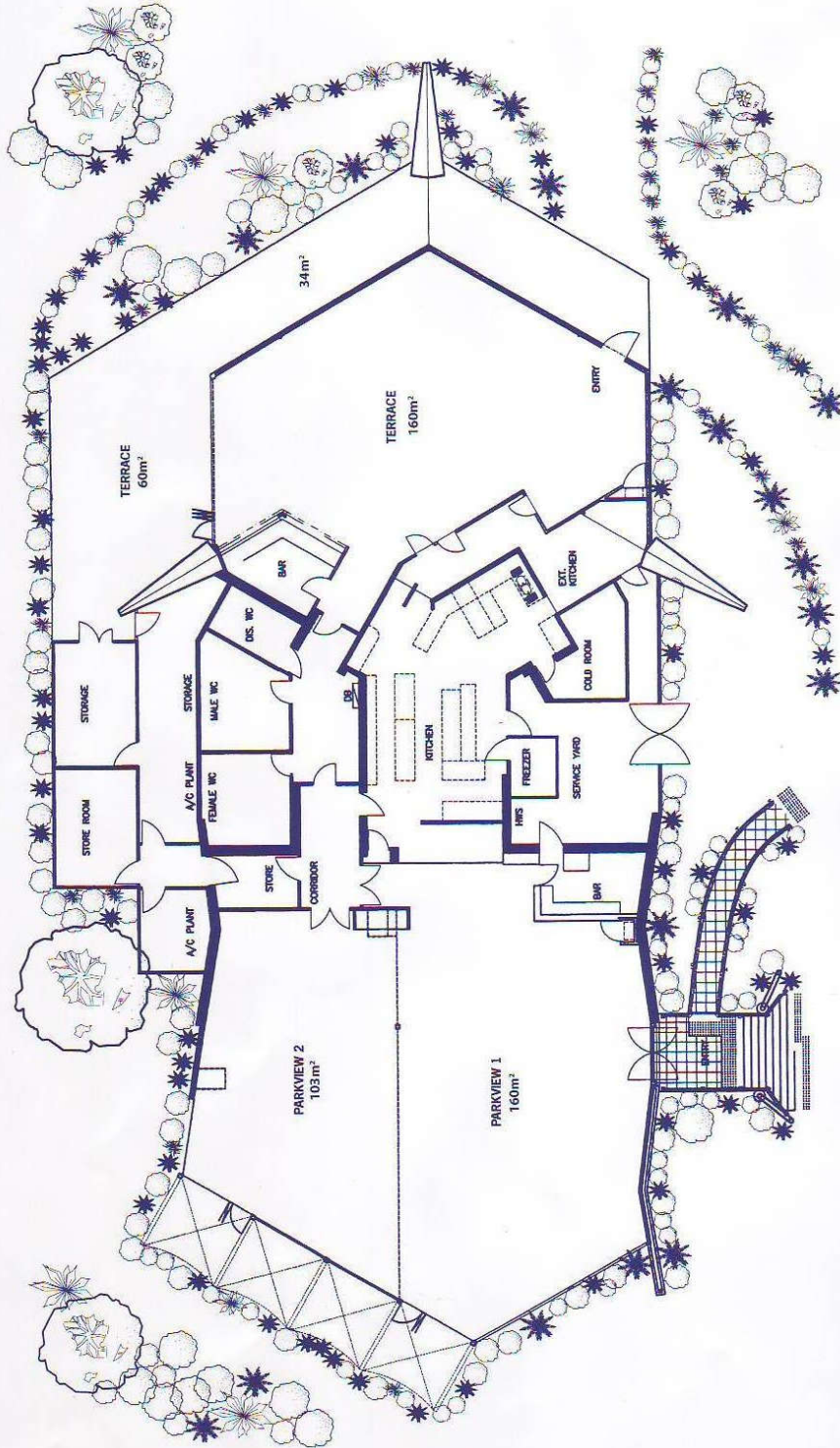
FOR THE KIDS

Crumbed chicken strips and chips

Ice Cream

\$25.00 per child

adelaide pavilion room dimensions





Terms and Conditions

BOOKING CONDITIONS

Deposit / room hire is requested by Tax Invoice. Payment must be made within **(7)** days from date of invoice to secure your booking

Payment of deposit / room hire implies agreement with the Terms and Conditions as stated within.

PAYMENT POLICY

Payment of balance is required **(7)** days in advance of the event. Credit Card transactions will attract a transaction fee. Charge account facilities will not be extended unless by prior approval with Management. No separate accounts

CANCELLATIONS

In the unfortunate instance of cancellation, deposit or room hire will be forfeited.

FINAL DETAILS

To ensure the smooth running of your event, we request:

Confirmed number of guests **(14)** days prior. This number will be charged as the minimum as per initial booking and is not subject to reduction.

Menu details to be finalised **(30)** days prior.

All menu selections are subject to seasonal changes and availability of ingredients.

SIGNAGE AND DECORATION

You may wish to decorate the function room yourself, however please note that an additional cleaning fee of **\$250** will be charged if glitter, sparkles or confetti is used.

DEPARTURE

Guests will be required to vacate occupied area no later than ½ hour after agreed departure time. Extended room hire after agreed departure time will incur an additional cost of **\$250.00 per hour** or part thereof.

Terms and Conditions continued

PRICING

Current package prices are to be honoured only when full menu - including Meal and Beverage selections are made and confirmed with Adelaide Pavilion.

CPI will be applied to bookings made over 12 months in advance. (i.e. 2.8% for 2012/2013)

OUTSIDE CONTRACTORS

Any outside contractors including themeing, cake, audio visual and signage suppliers must liaise with management regarding delivery, setup and pack down. The exact times will be advised by the Adelaide Pavilion on the week of the event. All outside contractors are required to obtain their own public liability insurance.

CAR PARKING

For your convenience Adelaide Pavilion provides on-site parking. Subject to availability there are approximately 80 casual bays. The entrance to the carpark is located on South Terrace. Please refer to our website for further information on parking.

LOCATION

We are located in the Veale Gardens on the corner of South Terrace and Peacock Road.

