

# Corporate Packages



[www.facebook.com/adelaidepavilion](https://www.facebook.com/adelaidepavilion)

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

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 (2 hour service) **\$31.00 per person**

### CONTINENTAL BREAKFAST

Sliced fresh fruit

Assorted sweet muffins

Selection of savoury croissants

Toast with assorted preserves

Yoghurt served with muesli and honey

Freshly brewed coffee and assorted teas (2 hour service)

Chilled orange juice and filtered water (2 hour service) **\$29.50 per person**

Sliced fresh seasonal fruit platters **\$6.50 per person**

Assorted danishes **\$5.50 per person**

## Morning / Afternoon Tea

Freshly brewed coffee and assorted teas (*dedicated service*) **\$6.50 per person**

All day freshly brewed coffee and assorted teas **\$17.50 per person**

Orange Juice or Soft Drinks **\$4.50 per person**

Biscuits (*Assortment of your favourites*) **\$3.00 per person**

Sliced fresh seasonal fruit platters **\$6.50 per person**

### BAKED SELECTIONS (HOUSE MADE)

Muffins

Banana & Date Loaf

Chocolate Brownies

Carrot Cake

Spinach & ricotta triangles **\$5.50 per person, per selection**

Scones with preserves and whipped cream

Assorted savoury croissants **\$5.90 per person, per selection**



## Lunch

### Focaccia

**\$18.50 per person**

Focaccia filled with scrumptious meat and vegetable fillings & delicious cocktail sized savoury pastry

### Gourmet Salad

**\$18.50 per person**

Chef's selection of gourmet salad

### Low Carb Lunch

**\$24.00 per person**

#### **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 (select one)

*Chef's selected* Gourmet Salad (v)

### Hot Working Lunches

**\$40.00 per person**

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

### Lunch Buffet

**\$37.00 per person**

**Asian Beef Salad** succulent beef dressed in a South East Asian dressing on a bed of salad

**Spinach & Ricotta Ravioli** with napolitana sauce

**Tuscan Chicken** with aioli

**Garden Salad**

**Gourmet Salad** *Chef's Selection*

**Bread Rolls** with butter

**Fresh seasonal fruit platter**

**Local cheese selection with seasonal greens**

### Additional Options

#### **Hot**

Fish goujons

Crumbed chicken tenderloins

Spinach and ricotta triangles

**\$5.50 per person, per selection**

#### **Cold**

Cheese and Greens platter with crackers

Sliced fresh seasonal fruit platters

**\$6.50 per person, per selection**

Orange Juice or Soft Drinks

**\$4.50 per person**



## Menu Package Options

### OPTION 1

**Main:** one main selection  
**Dessert:** one dessert selection  
**\$47.00 per person**

### OPTION 2

**Entrée:** one entrée selection  
**Main:** one main selection  
**\$50.00 per person**

### OPTION 3

**Entrée:** one entrée selection  
**Main:** one main selection  
**Dessert:** one dessert selection *includes freshly brewed coffee and tea*  
**\$59.00 per person**

### OPTION 4

**Entrée:** two entrée selections  
**Main:** two main selections  
**Dessert:** two dessert selections *includes freshly brewed coffee and tea*  
**\$69.00 per person**

Additional course choices available:

Entrée	<b>\$5.00 per person, per selection</b>
Main	<b>\$7.00 per person, per selection</b>
Dessert	<b>\$4.00 per person, per selection</b>



## 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)

**\$13.50 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

**\$6.00 per person**

#### **European Platter**

Chef's selection of marinated bocconcini, mature cheddar, kalamata olives, selection of quality small goods, marinated mushrooms, cornichons, mini frittata and Turkish bread pieces

**\$9.00 per person**

**Individual serves - \$11.00 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

**\$3.50 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: \$31.50 per person OR  
\$35.50 per person (split service)**



## Beverage Packages

### STANDARD PACKAGE

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

2 Hours	<b>\$21.00 per person</b>
3 Hours	<b>\$25.00 per person</b>
4 Hours	<b>\$30.00 per person</b>
5 Hours	<b>\$35.00 per person</b>

### PREMIUM PACKAGE

An additional **\$8.00 per person**

House Beer, 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)

### DELUXE PACKAGE

An additional **\$13.00 per person**

House Beer, 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



## Beverage Packages continued

### NON ALCOHOLIC PACKAGE

4 hours minimum, assorted soft drinks and orange juice  
**\$25.00 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

#### **Thai Pumpkin Soup**

A thick pumpkin soup, flavoured with coriander, lemongrass and a touch of chilli

#### **Potato, Bacon and Leek Soup**

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

#### **Caprese Plate**

Fior di Latte - tomato - basil - pear - white balsamico - vin cotto - crostini

#### **Spinach and Ricotta Ravioli**

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

#### **Beef Ragu**

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

#### **Chicken Tortellini**

Italian chicken dumplings - rose sauce - basil - pecorino

#### **Salt and Pepper Calamari**

Served with mixed greens and lime and coriander dressing

#### **Smoked Salmon and Avocado Timbales\***

Served with greens and lemon garlic dressing

#### **Prawn and Avocado Salad\***

An avocado cheek and ocean fresh prawns, served with either *(please select one)*:

- Tangy lime and dill vinaigrette
- Marie Rose Sauce

#### **NT Barramundi**

Leek pilaf - lemon - dill - rocket

#### **Leek and Feta Tart**

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

#### **Beetroot Salad**

Lentils - pearl barley - almond - pinenuts - goat cheese - vinaigrette

#### **Mushroom Arancini**

Porcini - swiss brown - parmesan - tomato coulis - bitter greens



## **ENTREE 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 a la Grecque**

Tender thigh fillet marinated and served on a bed of salad

### **Thai Chicken Salad**

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

### **Pork Belly**

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

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



## Menu Selections

### MAIN COURSE

**Fillet Steak** served with potato dauphinoise, served with either *(please select one)*:

- Light red wine jus
- Light cream pepper sauce

**Lamb Shanks**

Red sauce, rosemary, thyme, mirepoix, dry sherry, pommes puree

**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 and eggplant

**Supreme of Chicken**

Crispy skin chicken breast served with brie and mustard cream sauce and pangrattato

**Chicken Méditerranée**

Marinated spiced thigh fillet served with banquet of Mediterranean vegetables

**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 with greens and lemon and dill aioli and roast baby potatoes

### VEGETARIAN

Vegetarian Options available upon request

Main course meals served with seasonal vegetables

Dinner rolls served with butter



## Menu Selections

### DESSERT

#### **Apple Brûlée**

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

#### **Sweet Dreams**

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

#### **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 sweet splash of Pavilion chocolate sauce

#### **Brandy-snap Basket**

Brandy-snap basket, filled with boysenberry ice-cream served with mixed berry compote

#### **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 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 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 **\$6.00 per item**

**\$43.50 per person**

### HOT CANAPÉ SELECTION

**Lemon Pepper Arancini**

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

**Beer Battered Prawns**

Marinated with Asian seasoning served with a lemongrass dipping sauce

**Chick Stix**

Char grilled lemon and paprika chicken skewers

**Chorizo Bombs**

Baked chorizo coupled with 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

### COLD CANAPÉ SELECTION

**Oysters**

Fresh SA oysters served in Japanese spoons served with either *(please select one)*:

- Natural
- Vodka and lime
- 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

### **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

Profiteroles filled with crème pâtissière

Mini lemon curd tarts

Chocolate mousse kisses

Dessert canapés can be substituted for any choice or added for **\$4.50 per selection**

## **MINI MEAL SELECTION**

Fish and Chips

Crumbed chicken strips and chips

Beef Tortellini

Mini burgers

Green chicken curry and pilaf rice

Mini meals can be substituted for any 2 choices or added for **\$6.00 per selection**

## **FOR THE KIDS**

Crumbed chicken strips and chips

Ice Cream

**\$25.00 per child**

adelaide pavilion

# STREET EATS

## **BEEF SLIDER**

ground beef burger served with melted cheese and  
tomato relish on brioche

## **BAHN MI BAO BUN**

Warm bao bun filled with pork belly, picked  
carrot, coriander, cucumber and kewpie  
mayonnaise

## **CHICKEN YIROS PLATE**

chicken thigh  
marinated in  
spices served  
with pita  
bread  
tomato,  
lettuce, onion  
and of course  
tzatziki

## **CAPRESE PASTA SALAD**

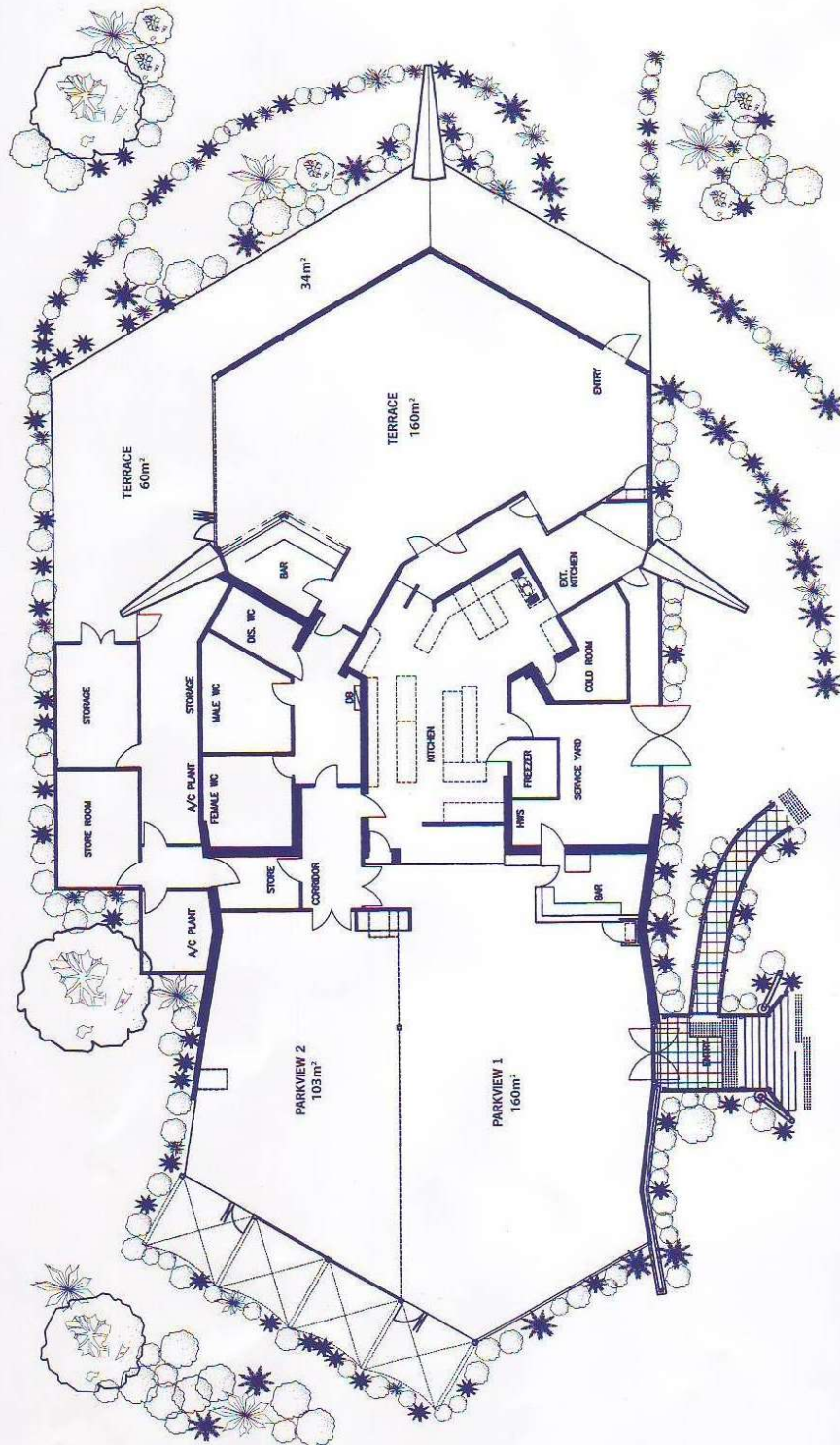
pasta fredda with bocconcini, cherry tomato and basil pesto

## ***FISH AND CHIPS***

***CRUMBED FISH SERVED WITH CHIPS***

**\$45.00pp**

## adelaide pavilion room dimensions





## Terms and Conditions

### BOOKING CONDITIONS

Deposit / room hire is requested by Tax Invoice. Payment must be made within **(7)** business 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 **(3)** business 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/POSTPONEMENT

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

### FINAL DETAILS

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

Confirmed number of guests **(7)** business 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 **(14)** business 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 **\$250.00** 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.

