

# Event Packages



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

Engagements, Birthdays, Christenings and for all other celebratory events.

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 lunch, dinner or a cocktail event - tailored celebratory packages are available to ensure your function is a success.





## 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>

Celebration cake served in lieu of dessert with the above options: **\$2.00 per person reduction**



## 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**

#### **Prawn Platter**

Platter of peeled, lightly marinated SA King Prawns served with wedges of lemon (3 per person)

**\$9.00 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**

### CHILDREN'S MENU

#### **Option 1: Main Course & Dessert**

Crumbed chicken tenderloins served with chips & ice-cream includes soft drinks & OJ

**\$38.50 per person**

#### **Option 2: Entree, Main Course & Dessert**

Penne napolitana, crumbed chicken tenderloins served with chips & ice-cream includes soft drinks & OJ

**\$42.50 per person**



## 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

Add **\$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

Add **\$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)



## 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

## **CHICKEN YIROS PLATE**

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

## **BAHN MI BAD BUN**

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

## **CAPRESE PASTA SALAD**

pasta fredda with bocconcini, cherry tomato and basil pesto

## ***FISH AND CHIPS***

***CRUMBED FISH SERVED WITH CHIPS***

**\$45.00pp**





## 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 (7) 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:** 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) 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 (30) 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.

**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 2022/2023)

**FOOD & BEVERAGE:** No food or beverages of any kind can be brought to the venue without prior arrangement.

**RESPONSIBLE SERVICE OF ALCOHOL:** Adelaide Pavilion Management reserve the right to refuse service to any guests who are deemed to be intoxicated. Guests are respectfully reminded that photographic ID may be required to purchase and/or consume alcohol.

**SMOKING:** Adelaide Pavilion is a non-smoking venue at all times. If guests wish to smoke, please use the designated area outside where ashtrays are provided.

**NAKED FLAMES:** Naked flames are not allowed due to the risk of fire and personal harm. However, candles and flames protected by glass are permitted.





## Terms and Conditions continued

**SECURITY:** Security may be deemed as a requirement by the Adelaide Pavilion Management. If security is required, this cost will be covered by the Client. This will be discussed with the client at the final details meeting.

**OUTSIDE CONTRACTORS:** To ensure quality control and efficiency, products with asterisks (\*) available in the decorating and theming list namely:

- Chair covers and sashes\*
- Draping and backdrops\*

Must be undertaken and provided by the preferred service providers of the Adelaide Pavilion. Every effort has been made to ensure a variety of choices and quality of service.

Should Non-Preferred Providers be engaged for the other mentioned products and services then:

- A current liability insurance policy is to be provided to the Adelaide Pavilion by any contractors
- Delivery and bump in times can only be given by the Adelaide Pavilion directly to the contractor
- Collection of any equipment delivered by the contractor is to happen within 30 minutes after the end of the event. If a bump out time is to be outside of this timeframe (subject to approval by the Adelaide Pavilion), a \$220 fee applies (inclusive of GST)

The above conditions need to be also approved and signed by the outside contractor prior to approval being given by the Adelaide Pavilion.

**CAR PARKING:** For your convenience Adelaide Pavilion provides on-site parking. Subject to availability there are approximately 85 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.

