



CORPORATE *events*



WELCOME

TO AN EXCEPTIONAL CORPORATE FUNCTION AND EVENTS FACILITY
LOCATED ON THE SOUTHERN EDGE OF ADELAIDE'S CBD

Boasting spectacular views with access to the South Parklands, Adelaide Pavilion is a unique event facility for 20 to 260 guests.

With two designated event spaces, each featuring floor to ceiling fenestration allowing panoramic views of the surrounding gardens, we offer versatile room layouts to accommodate a variety of corporate and social events.

Custom event packages are available to ensure your corporate event is a success.

Adelaide Pavilion is committed to delivering the best quality food, beverages and service to deliver a successful function for you and your guests. We are happy to discuss budgetary requirements and can tailor a package to best suit your needs.

We look forward to welcoming you to our venue.

CONFERENCES

LUNCHEONS

WORKSHOPS

AWARDS NIGHTS

GALA DINNERS

EXHIBITIONS

MEETINGS

SPEAKER EVENTS

THEATRE SHOWCASES

PRODUCT LAUNCHES

...and so much more!

OUR VENUE

Adelaide Pavilion is located within Adelaide's stunning Veale Gardens, offering flexible corporate function facilities.

Boasting two distinct event spaces, our customisable spaces can be configured to accommodate business breakfasts, working lunches, keynote speakers, private dinners, Q&A sessions, engaging presentations, conferences and more.

Both function rooms are graced with natural lighting and spectacular views of the Southern Parklands.

Facilities include cost effective options for use of our in-house AV equipment including screens, lectern & microphone and a range of wireless microphones. Wi-Fi is also available upon request.

Complimentary onsite parking is available with approximately 80 parking bays subject to on the day availability.

Tailored corporate packages are available to ensure your event is a success and we are committed to delivering a seamless experience for you and your guests.

*'You can't
fault this
venue and
the experience
it comes with!'*



THE PARKVIEW ROOM

With capacities ranging from 80 to 250 guests banquet style and up to 260 cocktail style, our Parkview Room is perfect for larger corporate affairs.

Overlooking the Southern Parklands, you and your guests will love the open plan layout and bright airy feel of this beautiful space.



ROOM SETUP	CAPACITY
Banquet	230
Cabaret	180
Cocktail	260
Theatre	250
U-Shape	45
Boardroom	55
Classroom	100

*Something else in mind?
Contact our Event Team today!*

ROOM FEATURES

- + Climate controlled reverse cycle A/C
- + Variable lighting
- + Panoramic floor to ceiling windows
- + Carpeted flooring with parquetry dance floor
- + Partition wall dividers [on request]

Room Size | 263sqm

Ceiling Height | Variable 4mH



THE TERRACE ROOM

For smaller groups of up to 80 guests banquet style or 150 guests cocktail style, The Terrace Room offers panoramic views of the idyllic Veale Gardens with doors opening to a gorgeous alfresco area.



ROOM SETUP	CAPACITY
Banquet	100
Cabaret	80
Cocktail	150
Theatre	90
U-Shape	35
Boardroom	40
Classroom	30

*Something else in mind?
Contact our Event Team today!*

ROOM FEATURES

- + Climate controlled reverse cycle A/C
- + Alfresco area
- + Panoramic floor to ceiling windows with blinds
- + Grey tone epoxy coat flooring

Room Size | 160sqm

Ceiling Height | Variable 6-7mH





Dietaries

Our Team have accommodated for the most challenging of dietary requirements and can expertly cater for all special diets.

Although we cater to those with food allergies, we cannot guarantee food is allergen free.

Guest dietary requirements must be advised when confirming final guest numbers for your event.



CATERING & SERVICE

In a state famous for its wineries and local produce, our dedicated Team of experienced Chefs take pride in showcasing a menu offering that boasts fresh and seasonal produce.

Our packages include everything from breakfast and morning tea service, creative canapés, buffet lunches, delectable dishes for seated dining and freshly baked house-made specialties for your enjoyment.

All this will be served by our professional Front of House Team who strive to deliver a memorable guest experience.

BREAKFAST

FROM *\$30pp**

MINIMUM 25 GUESTS | 2 HOUR SERVICE

CONTINENTAL BREAKFAST

\$30pp

*A buffet breakfast served
to a station for guests to
help themselves*

INCLUDES:

Sliced Fresh Fruit

Assorted Sweet Muffins

Ham & Cheese Croissants

Toast

Served with assorted preserves

Yoghurt

Served with muesli and honey

BEVERAGES | 2 Hour Service

Continuous orange juice, filtered water
and freshly brewed coffee and tea

HOT PLATED BREAKFAST

\$32pp

*Individual hot plated breakfast
served to your guests*

CHOOSE ONE (1) OF THE FOLLOWING:

Full Breakfast

Scrambled eggs with bacon, grilled
tomato, gourmet sausage and toast

Sourdough Eggs Benedict

Toast topped with ham,
poached egg and hollandaise sauce

Spanish Tortilla

Served with smoked salmon OR
fresh mushrooms

BEVERAGES | 2 Hour Service

Continuous orange juice, filtered water
and freshly brewed coffee and tea

Looking for more?

Add extras from our Morning / Afternoon Tea selections.

MORNING / AFTERNOON TEA SELECTIONS

CHOOSE FROM A VARIETY OF OUR DELICIOUS
SELECTIONS FOR YOUR MORNING
AND / OR AFTERNOON TEA

BEVERAGE SELECTIONS	\$ PER PERSON
Freshly brewed coffee and assorted teas – ½ Hour Service	\$ 6.50pp
Freshly brewed coffee and assorted teas – All Day Continuous	\$17.50pp
Orange Juice or Soft Drinks	\$ 4.50pp
HOUSE MADE BAKED SELECTIONS	\$ PER PERSON
Muffins	\$ 5.50pp
Banana & Date Loaf	\$ 5.50pp
Chocolate Brownies	\$ 5.50pp
Carrot Cake	\$ 5.50pp
Scones with preserves and whipped cream	\$ 5.90pp
Spinach & Ricotta Triangles	\$ 5.90pp
Ham & Cheese Croissants – variations available on request	\$ 5.90pp
ADD ONS	\$ PER PERSON
Biscuits – an assortment of classic favourites	\$ 3.00pp
Assorted Danishes	\$ 5.50pp
Sliced fresh seasonal fruit platters	\$ 6.50pp

LUNCH OPTIONS

FROM *\$18.90pp**

Standard

FOCACCIA LUNCH

\$18.90pp

Focaccia filled with scrumptious meat and vegetable fillings

+ Delicious cocktail sized savoury pastry

GOURMET SALAD LUNCH

\$18.90pp

Chef's Selection of salad

+ Leafy green salad

Served with bread rolls and butter

LOW CARB LUNCH

\$24.00pp

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***

+ Gourmet Salad (v) ***Chef's Selection***

A little bit more

LUNCH BUFFET

\$40.00pp

(Example menu)

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

HOT WORKING LUNCH

\$40.00pp

ALTERNATELY SERVED

Two (2) pre-selected main course meal choices from our Main Menu selections.

+ Bread rolls

+ Seasonal vegetables

Looking for more? Add extras to your lunch offering:

HOT +\$5.90 PER PERSON, PER SELECTION

- Fish goujons
- Crumbed chicken tenderloins
- Spinach and ricotta triangles

COLD +\$6.50 PER PERSON, PER SELECTION

- Sliced fresh seasonal fruit platters
- Cheese and Greens platter with crackers

BANQUET PACKAGES

FROM *\$50pp**

CORPORATE LUNCH OR DINNER EVENTS

Two Course

OPTION 1 | SET MENU
MAIN + DESSERT

\$50.00pp

MAIN | One selection

DESSERT | One selection

OPTION 2 | SET MENU
ENTRÉE + MAIN

\$55.00pp

ENTRÉE | One selection

MAIN | One selection

Three Course

OPTION 3 | SET MENU
ENTRÉE | MAIN | DESSERT

\$63.00pp

ENTRÉE | One selection

MAIN | One selection

DESSERT | One selection

Includes freshly brewed coffee and tea

OPTION 4 | ALTERNATE MENU
ENTRÉE | MAIN | DESSERT

\$73.00pp

ENTRÉE | Two selections

MAIN | Two selections

DESSERT | Two selections

Includes freshly brewed coffee and tea

Looking for more?

Tailor any of our packages with additional course options.

Contact our Event Team to discuss.

- ADD ENTRÉE CHOICE **+\$5.00pp**
- ADD MAIN CHOICE **+\$7.00 pp**
- ADD DESSERT **+\$4.00pp**
- **OPTION 3 OR 4 ONLY** | ADD SOUP **+\$10.00pp**

ENTRÉE SELECTIONS

ENTRÉE SERVED WITH DINNER ROLLS & BUTTER

THAI PUMPKIN SOUP

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

POTATO, BACON & 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 & 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 & PEPPER CALAMARI

Served with mixed greens and lime
and coriander dressing

SMOKED SALMON & AVOCADO TIMBALES*

Served with greens and lemon
garlic dressing

NT BARRAMUNDI

Leek pilaf – lemon – dill – rocket

BEETROOT SALAD

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

PRAWN & AVOCADO SALAD*

An avocado cheek and ocean fresh
prawns, served with either:

Select One Only

▪ Tangy Lime And Dill Vinaigrette

OR

▪ Marie Rose Sauce

LEEK & FETA TART

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

MUSHROOM ARANCINI

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

BEEF MEDALLIONS

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

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 \$3.50 surcharge
Menu subject to seasonal changes

MAIN SELECTIONS

MAIN SERVED WITH SEASONAL VEGETABLES

FILLET STEAK

-Served Medium-

Served with potato dauphinoise
and a light red wine jus

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 OPTIONS AVAILABLE ON REQUEST
Menu subject to seasonal changes

*For the
kids*

UNDER 12 YEARS

OPTION 1 MAIN & DESSERT

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

\$40 PER CHILD

OPTION 2 ENTREE, MAIN & DESSERT

Pasta napolitana
Crumbed chicken tenderloins
served with chips
and ice-cream
Includes soft drinks & OJ

\$48 PER CHILD

**Older children and
young adults (9-17yrs)
may better enjoy
our Main Menu offering**

DESSERT SELECTIONS

A SWEET WAY TO FINISH

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

BRANDY - SNAP BASKET

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

CHOCOLATE MOUSSE & FRIENDS

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

VANILLA BEAN SEMIFREDDO

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

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

SEMI FREDDO BAKLAVA

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

STICKY PUDDING

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



MENU UPGRADES

STARTERS ON ARRIVAL CAN BE ADDED
TO YOUR SELECTED PACKAGE

½ HOUR PRE-DINNER BEVERAGES & CAPAPES

+\$18.00 PER PERSON

Offered in conjunction with an event which has a beverage package or beverages on consumption.

Includes *****Chef's Selection***** of Canapés: 2 Hot & 1 Cold

**+\$3.50 per person
to serve outdoors**

MEDITERRANEAN DELIGHT PLATTER

+\$6.00 PER PERSON

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

EUROPEAN PLATTER

+\$10.00 PER PERSON

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

**OR +\$12.50 per person
for individual serves**



Feeling social?
1-HOUR POST
PRESENTATION
NETWORKING
PACKAGE
\$38pp

MINIMUM
30 GUESTS

*****Chef's Selection***** of Canapés
(3-Hot & 3 Cold)

+ 1 Hour Standard
Beverage Package



BEVERAGE PACKAGES

BEVERAGE PACKAGES + AVAILABLE UPGRADES

Standard

2 HOURS | **\$24pp**

3 HOURS | **\$28pp**

4 HOURS | **\$33pp**

5 HOURS | **\$38pp**

- HOUSE BEER
- CASCADE PREMIUM LIGHT
- SVELTE SAUVIGNON BLANC
- SVELTE SHIRAZ
- WILLOWGLEN SPARKLING BRUT
- ASSORTED SOFT DRINKS
- ORANGE JUICE

PREMIUM + \$10pp

RED WINE | SELECT ONE

Hedonist Shiraz (McLaren Vale)
Barristers Block Tempranillo Cabernet Shiraz
(Adelaide Hills)
Tomich Hill Cabernet Sauvignon (Coonawarra)

WHITE WINE | SELECT ONE

Brothers at War The Grape Grower Riesling
(Barossa Valley)
Serafino Bellissimo Pinot Grigio (McLaren Vale)
Clouded Isle Sauvignon Blanc (Marlborough NZ)
Serafino Chardonnay (McLaren Vale)

INCLUDES

House Beer, Cascade Premium Light,
Hardy's The Riddle Brut Reserve (South/East Australia),
Assorted Soft Drinks & Orange Juice

DELUXE + \$15pp

RED WINE | SELECT ONE

Brothers at War Fist Fight Shiraz (Barossa Valley)
Barristers Block Pinot Noir (Adelaide Hills)
Barristers Block Wrattenbully Cabernet Sauvignon
(Wrattenbully)
Hedonist Grenache (McLaren Vale)

WHITE WINE | SELECT ONE

Barristers Block Sauvignon Blanc (Adelaide Hills)
Barristers Block Pinot Gris (Adelaide Hills)
Barristers Block Rose (Adelaide Hills)

INCLUDES

House Beer, Cascade Premium Light,
Tomich Hill Sparkling (Adelaide Hills),
Assorted Soft Drinks & Orange Juice

Other options

**Alternate beverage options can be
discussed with our Events Team
such as a cash bar or bar tab**

NON-ALCOHOLIC \$27pp

4 HOURS MINIMUM

Assorted soft drinks and orange juice
Sparkling Grape Juice can be added to this
package at an additional \$4.00 per person

SOMETHING SOCIAL

POST PRESENTATION PACKAGES OR
CORPORATE COCKTAIL EVENTS

NETWORKING PACKAGE

*\$38pp**

ONE HOUR ADD-ON PACKAGE

1-HOUR CANAPÉ SERVICE

Chef's Selection of Canapés:
3 Hot and 3 Cold

+

1-HOUR STANDARD BEVERAGE PACKAGE

INCLUDES

House Beer
Cascade Premium Light
Svelte Sauvignon Blanc
Svelte Shiraz
Willowglen Sparkling Brut
Soft Drinks & Orange Juice

COCKTAIL PACKAGE

*\$83pp**

FIVE HOUR EVENT PACKAGE

2-HOUR CANAPÉ SERVICE

Your selection of
7 Hot and 6 Cold Canapés

+

5-HOUR STANDARD BEVERAGE PACKAGE

INCLUDES

House Beer
Cascade Premium Light
Svelte Sauvignon Blanc
Svelte Shiraz
Willowglen Sparkling Brut
Soft Drinks & Orange Juice



CANAPÉ SELECTIONS

COCKTAIL PACKAGES *Select 7 Hot & 6 Cold*

Hot

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

SPANAKO 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

OYSTERS

Fresh SA oysters either
*****Select One Only*****

- Natural
- Vodka and lime
- Chilli and coriander sauce

BRUSCHETTA ITALIANO

Toasted baguette with
tomato, basil and garlic

SMOKED SALMON

SANDWICHES
Sandwiches with fresh smoked
salmon, dill and cheese

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

ADDITIONS & SUBSTITUTIONS

Dessert Canapes

**DESSERT CANAPÉS CAN BE
SUBSTITUTED FOR ANY CHOICE OR
ADDED FOR \$4.50 PER SELECTION**

MINI BERRY PANNA COTTA

MINI LEMON CURD TARTS

CHOCOLATE MOUSSE KISSES

ASSORTED SEASONAL FRUIT
Dipped in Belgium chocolate

PROFITEROLES

Filled with crème pâtissière

Mini meals

**MINI MEALS CAN BE SUBSTITUTED
FOR ANY 2 CHOICES OR ADDED
FOR \$6.00 PER SELECTION**

FISH & CHIPS

CHICKEN STRIPS & CHIPS

BEEF TORTELLINI

MINI BURGERS

GREEN CHICKEN CURRY
& PILAF RICE

For the kids

CHICKEN STRIPS
& CHIPS

+

ICE CREAM

+

SOFT DRINKS & OJ

\$35 per child
UNDER 12 YEARS

STREET EATS MENU

\$48.50pp*

2 HOUR SERVICE | PLUS BEVERAGES

BEEF SLIDERS

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

ARANCINI

Cracked pepper and lemon
with mozzarella centre

FISH + CHIPS

Crumbed fish
served with
chips



BANH MI BAO BUNS

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



CHICKEN YIROS PLATE

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



FIND US

OUR LOCATION

Adelaide Pavilion is situated on the southern edge of Adelaide's green belt. We are located in the Veale Gardens, on the Corner of South Terrace and Peacock Road.

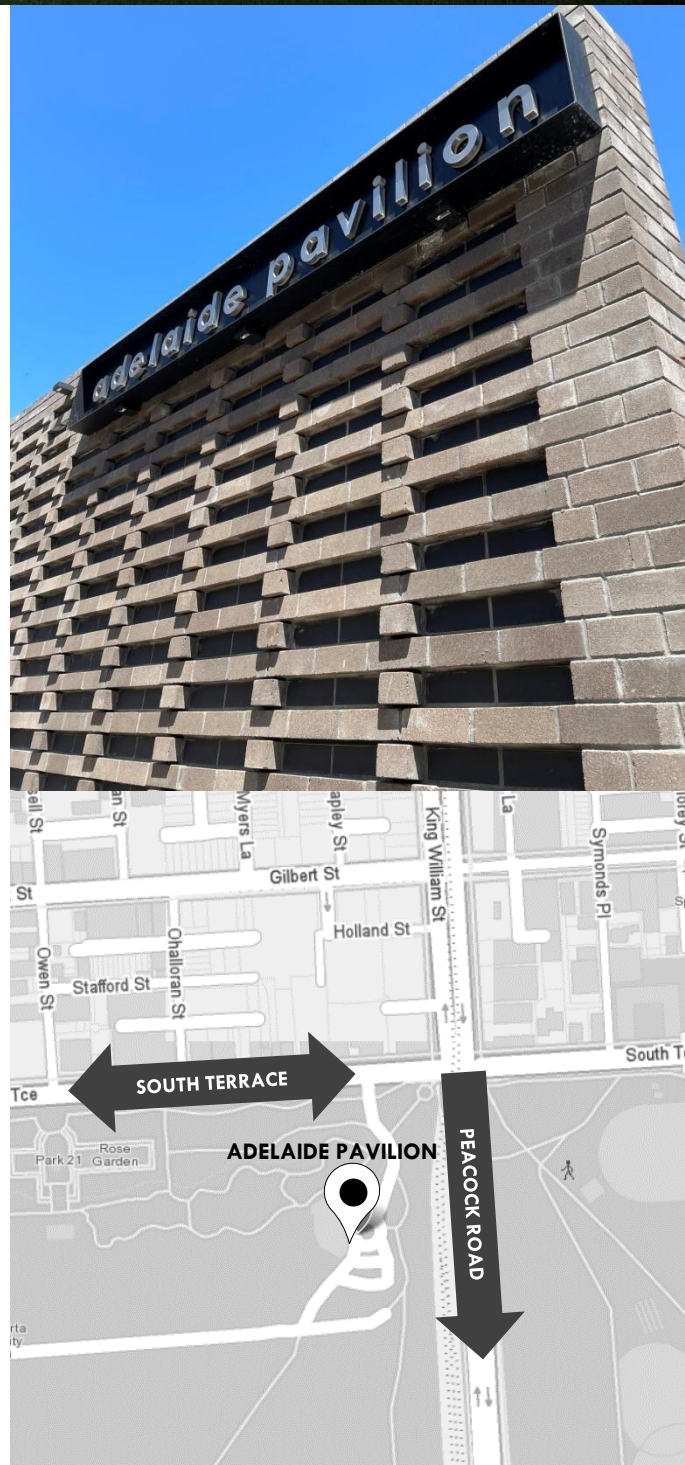
GETTING HERE

Adelaide Pavilion is easily accessible by car, tram, train or a short stroll from the CDB and surrounds.

PARKING

There are 80 car parks available within our grounds. Complimentary passes are available for guests for the duration of your event. Please note these are not reserved spaces and subject to on-the-day availability.

If arriving by car, the entrance is from the paved driveway on South Terrace, close to the intersection of South Terrace and Peacock Road.



TERMS & 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. Payment can be made by cash, EFT or credit card. A surcharge will apply to all credit card payments. No split accounts. Charge account facilities will not be extended unless by prior approval with Management.

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 require:

- 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.
- Guest names with any respective dietary requirements (14) business days prior.
- Menu details to be finalised (30) business days prior.

MENU & BEVERAGE SELECTIONS: All menu selections are subject to seasonal changes and availability of ingredients. Similarly beverage packages and selections are subject to change and subject to availability.

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.

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.

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.

DAMAGE OR LOSS OF GOODS

Adelaide Pavilion does not accept any responsibility for the damage or loss of goods hired by the Client for their function or by Adelaide Pavilion on behalf of the Client, nor responsibility of any damage or loss of goods left by the Client's guests or by outside contractors engaged by the Client. The Client is financially responsible for any damage or loss sustained before, during or after the function by the Client's guests or by outside contractors engaged by the client.

OUTSIDE CONTRACTORS

To ensure quality control and efficiency, the following decorating and theming services:

- Chair covers and sash hire
- Draping and backdrops hire
- Staging

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

Should Non-Preferred Providers (contractors) 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)

SMOKING: Adelaide Pavilion is a non-smoking venue at all times. If guests wish to smoke, they will need to be off premise.

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.

CAR PARKING: Subject to availability there are approximately 85 casual bays onsite. The entrance to the carpark is located on South Terrace. Please refer to our website for further information on parking.

PUBLIC HOLIDAYS

Public holiday surcharges apply – POA

Let's
talk...

WE WOULD LOVE TO HEAR FROM YOU!

For further information on our Corporate Packages and to arrange a tailored proposal for your event, contact our Events Team today:

(08) 8212 7444

CONTACT@ADELAIDEPAVILION.COM.AU

VEALE GARDENS | CNR SOUTH TERRACE & PEACOCK ROAD | ADELAIDE SA 5000

A D E L A I D E P A V I L I O N . C O M . A U



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