

Event Packages



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
\$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

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)

\$13.00 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

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

\$3.00 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

Carlton Draught, Cascade Premium Light, Oxford Landing Sauvignon Blanc, Lindeman's Shiraz Cabernet, Willowglen Sparkling White, 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)
Taylor 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

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

Salt and Pepper Calamari

Served with mixed greens and lime and coriander dressing

Fisherman's Catch

Crumbed fillet of garfish and seasoned calamari, fried in vegetable oil and served with tangy lemon and caper sauce

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

Leek and Feta Tart

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

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



Menu Selections

MAIN COURSE

Classic Filet Mignon[#]

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

Beef Cheeks[#]

Red wine, onions, spices, carrot, potato gnocchi

Filet Steak Au Poivre[#]

Beef fillet served with a light cream pepper sauce, swiss brown mushroom and roast potatoes

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, eggplant-capsicum-chickpea braise, roast potatoes

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 Options available upon request

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

^{*} Selections incur a **\$2.00 surcharge**

[#] Selections incur a **\$3.00 surcharge**

Main course meals served with seasonal vegetables

Dinner rolls served warm and 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

Galaktoboureko

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

Brandy-snap Fruit Basket

Brandy-snap Basket, filled with fresh seasonal fruits and berries, served Chantilly cream and 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 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 **\$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 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 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

Freshly baked choux pastry shells filled with crème pâtissière

Mini lemon curd tarts

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

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

STREET EATS

BEEF SLIDER

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

DO YOU WANT CHIPS WITH THAT?

YES PLEASE!

CHICKEN YIROS

PLATE

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

BAHN MI BAO BUN

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

mayonnaise

CAPRESE PASTA SALAD

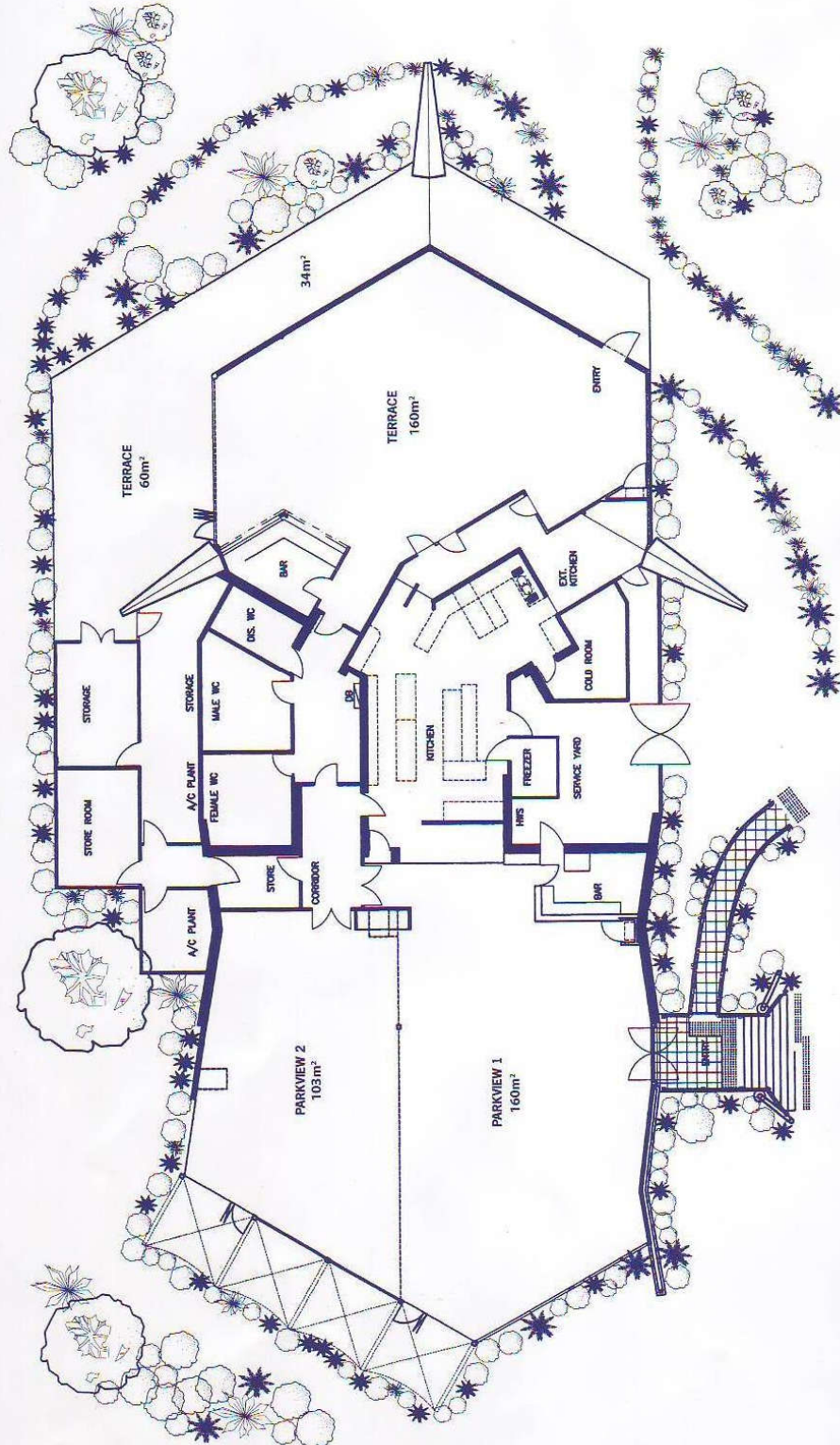
pasta fredda with bocconcini, cherry tomato and basil pesto

NEW YORK PIZZA SLICE

JUST A BIG SLICE OF PEPPERONI PIZZA

\$42.50pp

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 (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 2021/2022)

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.

