

# corporate packages

Tailored conference packages – catering for seminars and corporate meetings whether it be a morning, a whole day, or a few hours –

## BREAKFAST

### FULL BREAKFAST

- Chilled orange juice and apple juice
- Poached or scrambled eggs with bacon, grilled tomato, gourmet sausage and toast
- Freshly brewed coffee and tea

**\$24.00 per person**

### OPTIONAL EXTRAS

- Danish pastries
- Assorted cereals
- Selection of croissants with assorted preserves
- Selection of muffins

**extra \$3.00 per person (per selection)**

- Platters of seasonal fresh fruit  
**extra \$4.00 per person (per selection)**

### CONTINENTAL BREAKFAST

- Sliced fresh fruit
- Assorted cereals
- Selection of croissants, muffins & toast with assorted preserves
- Selection of Danish pastries
- Freshly brewed coffee & selected teas
- Chilled orange juice and apple juice
- Filtered water

**\$22.00 per person**

**Should you require audio visual equipment for your meeting we would be only too pleased to arrange it for you (prices on application)**

- Data Projector
- Projector Screen
- Overhead Projector
- TV/VCR
- Electronic White Board
- Flip Chart
- Room Dividers *Complimentary*
- Cassette and Compact Disc *Complimentary*
- PA System/Microphone *Complimentary*
- Lectern & Mic *Complimentary*
- Lapel Mic & Roving *Complimentary*
- Sun block blinds
- Broadband
  
- Room Hire charges applicable for full or half day sessions

## MORNING/AFTERNOON TEA

- Freshly brewed coffee and assorted teas
- Filtered water
- Mints

**\$5.00 per person**

- Orange Juice/Apple Juice  
**\$2.50 per person**

**Plus the following varied selections:**

- Assorted continental biscotti  
**\$3.00 per person**

- Selection of danishes  
**\$4.00 per person**

- Home made muffins  
**\$4.00 per person**

- Freshly baked scones with assorted preserves and fresh cream  
**\$4.50 per person**

- Sweet and savoury croissants  
**\$4.00 per person**

- Baguettes, mountain bread and a variety of sandwiches served with vegetarian, succulent meat, savoury and salad fillings  
**\$12.00 per person**

- Seasonal fresh fruit platters  
**\$4.00 per person**

- Cheese platter with continental bread sticks  
**\$4.50 per person**

## HOT WORKING LUNCHES

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

**\$27.00 per person**

## MINI LUNCH BUFFET (PLATTERS)

- **Grilled Beef Salad**  
Warm char grilled beef medallion pieces and garden fresh greens tossed in a black bean dressing
- **Pesto Penne**  
Basil, sundried tomatoes, parsley and garlic tossed in a fresh cream and white wine sauce
- **Tuscan Chicken**  
With bread sticks and cajun aioli
- **Caesar Salad and condiments**
- **Fresh seasonal fruit platter**
- **Local cheese selection, seasonal greens and continental bread sticks**

**\$30.00 per person**

## POST PRESENTATION

**CORPORATE PACKAGE \$27.00 per person 1 hour duration**

Chef's selection of canapés (3 hot & 3 cold selections) and Standard Beverages (Carlton Draught, Cascade Premium Light, Lindeman's Chardonnay, Lindeman's Shiraz Cabernet, Soft Drinks and Orange Juice)

# event packages

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## Option 1

**Main:** any one main selection

**Dessert:** any one dessert selection

**Pricing \$36.00 per person**

## Option 2

**Entrée:** any one hot or cold entrée selection

**Main:** and one main selection

**Pricing \$42.00 per person**

## Option 3

**Entrée:** any one hot or cold entrée selection

**Main:** and one main selection

**Dessert:** any one dessert selection

**Pricing \$50.00 per person**

## Option 4

**Entrée:** any two hot or cold entrée selections

**Main:** and two main selections

**Dessert:** any two dessert selections

**Pricing \$59.00 per person**

## Personalised Options

Soup can be added to your package \$6.00 per person  
Tapas on arrival can be added to your package (please refer to our menu selection)

Choice in Entrée \$4.00 per selection

Choice in Main \$5.00 per selection

Choice in Dessert \$3.00 per selection

1/2 Hour Pre Dinner Beverages and Canapes \$11.50 per person  
in conjunction with a meal & beverage package

*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.*

**... the only thing we overlook is the gardens ...**

# menu selections

## TAPAS ON ARRIVAL

### EUROPEAN PLATTER

Chef's selection of marinated bocconcini, King Island cheddar, kalamata olives, prosciutto, marinated mushrooms and mini frittata

**\$5.00 per person**

**Individual serves \$7.00 per person**

### MEDITERRANEAN DELIGHT PLATTER

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

**\$4.00 per person**

**Individual serves \$6.00 per person**

## SOUP

### TRADITIONAL PUMPKIN

A creamy pumpkin soup with a hint of ginger, served with a swirl of fresh cream and finely chopped parsley

### MINISTRONE

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

### LOBSTER BISQUE

A thick traditional French soup

### POTATO, BACON & LEEK

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

### CHICKEN TOM YUM

Slithers of juicy chicken breast fillet and fresh crispy vegetables in a spicy tom yum soup

## PASTA

Penne, with your choice of sauce

### NAPOLITANA

A traditional tomato and basil sauce

### CHICKEN & AVOCADO

A creamy bechamel sauce, slices of chicken breast fillet and avocado

### PESTO

Basil, sundried tomatoes, parsley and garlic tossed in a sauce of fresh cream and white wine

### RICOTTA & BASIL

Ricotta and fresh basil tossed with shaved parmesan and a hint of lemon juice

## COLD ENTREES

### THAI CHICKEN SALAD

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

### GRILLED BEEF SALAD

Char grilled beef fillet pieces, served cold with a variety of garden fresh greens tossed in a black bean dressing

### SA OYSTERS

½ dozen freshly shucked local SA oysters served either:

natural: with our very own pavilion cocktail sauce

kilpatrick: with bacon and Worcestershire sauce

### \*PRAWN AND AVOCADO SALAD

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

### \*SMOKED SALMON AND AVOCADO TIMBALES

Served with witlof lettuce and lemon garlic dressing

**\*Choices incur a \$2 surcharge**

# menu selections

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## HOT ENTREES

### 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

### FISHERMAN'S CATCH

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

### LEMON CHICKEN KEBABS

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

### SALT AND PEPPER CALAMARI

Served with mixed greens and a lime coriander dressing

### \*ORIENTAL PRAWNS

Served on lemon herb risotto, drizzled with lemongrass, basil and sweet chilli dressing

**\*Choices incur a \$2 surcharge**

## MAIN COURSE

### BRANDIED BEEF

Roasted fillet of beef, encrusted with wholegrain mustard and green peppercorns, smothered in a sweet brandied sauce

### CHICKEN COQ AU VIN

Char grilled chicken breast sauteed in a sauce of baby onions, fresh herbs, red wine, button mushrooms and bacon

### THAI BARBECUED LAMB

Tender lamb cutlets, roasted with aromatic spices and served with a coriander sambal and Asian green salad

### POULET ASPERGES AU GRATIN

Tender chicken breast fillet, pocketed with fresh asparagus and Jarlsberg cheese, grilled and dressed with a creamy white wine glaze

### VIN BLANC BARRAMUNDI

Crisp fillet of barramundi, drizzled in a lemon vin blanc sauce

### \*PAVILION FILLET

Tender grain fed rib eye fillet, wrapped in smoked pancetta, served with a light red wine glaze

### TURKEY CALVADOS

Sliced oven roasted turkey breast fillet, coated in an apple jus

### JOHN DORY A LA MEUNIERE

John Dory fillet, oven baked with fresh herbs and lemon butter, accompanied with a beurre blanc sauce

### SAMPSON AND DELILAH

Tender grilled chicken breast, coated with a creamy white wine and basil dressing

### \*CRISPY ATLANTIC SALMON

Tender pan fried Atlantic salmon, served with potato frittata and Spanish caper berry

### \*ORIENTAL PRAWNS

Served on a lemon herb risotto, drizzled with lemongrass, basil and sweet chilli dressing

**\*Main course selections incur a \$2 surcharge**

*Main course meals served with seasonal steamed vegetables*

# menu selections

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## VEGETARIAN

### VEGETARIAN BON BONS

Seasonal vegetables, sauteed and seasoned, wrapped in filo pastry, oven baked and placed on a warm tomato and basil concasse

### VEGETABLE FRITATTA

Baked mixed vegetable tart, including capsicum, eggplant, leeks, mushroom, onion, parsley, spinach and zucchini, served with roasted capsicum coulis

### HOI SIN TOFU

Tofu stir fried with seasonal vegetables and hoisin sauce, served with steamed rice

### VEGETABLE STUFFED PEPPERS

Bell peppers filled with carrots, mushrooms and grated parmesan served with herbed tomato salsa

### PESTO PENNE

Basil, sundried tomato, parsley and garlic tossed in a fresh cream and white wine sauce.

## DESSERT

### FRUITS OF THE HEART

Dark chocolate moulded heart shape, filled with fresh seasonal fruits and berries, served on a raspberry coulis

### SWEET DREAMS

Choux pastry puffs filled with a light cream custard, served on a mirror of chocolate sauce

### HAZELNUT CRÈME

A Frangelico laced crème caramel, served with fresh strawberries and fresh cream

### APPLE PIE

Classic shortcrust pastry, served with King Island cream and vanilla ice cream

### BAKED CHEESECAKE

A tangy baked passionfruit cheesecake, served with chantilly cream

### APPLE BRULEE

A smooth and creamy authentic French recipe with an apple and cinnamon base and a caramelised finish

### STICKY PUDDING

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

### GALAKTOBOUREKO

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

### SERENDIPITY PYRAMID

A three layered trio of ice cream, fig, honey and pistachio, served with citrus sauce

### BERRY CREPE

Strawberry filled crepes with raspberry coulis, Grand Marnier cream and ice cream

# canapes

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## HOT CANAPES

### Smoked Salmon Bonbons

Salmon, dill, caper, onion, Neufchatel cheese wrapped in puff pastry served with lime tartar sauce

### Marinated Butterfly Prawns

in Asian seasoning served with a lemongrass dipping sauce

### Chick Stix

Char grilled lemon and paprika chicken skewers

### Rolling Beef

Roasted beef fillet rolled 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

### Spicy Indian Fish

Baked tandoori style fish on toasted naan bread with a coriander raita

### Spana Bites

Cocktail individual spanakopita (spinach & ricotta, onion, 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

### Mexican Zucchini Slice

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

### Mini Fillet Mignons

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

## COLD CANAPES

### Oysters

Fresh SA oysters served in Japanese spoons with your choice of sauce

Vodka Lime - (fresh lime juice with a hint of vodka)

Chilli & Coriander - (sweet chilli sauce and coriander)

Natural - (with a hint of lemon juice)

### Bruschetta Italiano

Toasted baguette with tomato, cheese, basil and garlic

### Thai Flavoured Cold Rolls

Rice paper wrapped around Thai style *salad / chicken and salad* served with light red curry mayonnaise

### Sushi

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

### Roast Beef Scrolls

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

### Mini Baguette

topped with home made seasonal dips

### Mediterranean Dolmades

Stuffed grape leaves filled with prime lamb mince and fresh herbs, served with yogurt mint dipping sauce

### Cheese and Greens

Fine cheese with seasonal fresh greens

## SELECTIONS

7 Hot & 6 Cold selections

**\$33.00 per person**

(maximum duration of food service is 2 hours)

# beverage packages

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## STANDARD

**Carlton Draught, Cascade Premium Light  
Lindeman's Chardonnay  
Lindeman's Shiraz Cabernet  
Soft Drinks and Orange Juice**

2 hours: \$19.00 per person  
3 hours: \$23.00 per person  
4 hours: \$27.00 per person  
5 hours: \$31.00 per person

## PREMIUM

**Carlton Draught, Cascade Premium Light**

**Red wine** (please select one)

*Lindemans Reserve Cab Sauvignon (Padthaway)  
Penfolds Koonunga Hill Shiraz Cabernet (Blend of SA)  
Wynns Shiraz (Blend of Regions)*

**White wine** (please select one)

*Penfolds Private Bin Chardonnay (Blend of SA)  
Secret Stone Sauvignon Blanc (Marlborough, NZ)  
Rockbarr Chardonnay (McLaren Vale)*

**Soft Drinks and Orange Juice**

2 hours: \$24.00 per person  
3 hours: \$29.00 per person  
4 hours: \$34.00 per person  
5 hours: \$38.00 per person

## DELUXE

**Carlton Draught, Cascade Premium Light**

**Red wine** (Please select two)

*Jeremiah One Shiraz (Barossa Valley)  
Pepperjack Cab Sauvignon (Barossa Valley)  
Rymill Merlot Cabernet (Coonawarra)  
Wolf Blass Gold Label Shiraz Viognier (Adelaide Hills)*

**White wine** (Please select two)

*Carbunup Crest Chardonnay (Margaret River)  
Devil's Lair 5th Leg White (Western Australia)  
Annie's Lane Riesling (Clare Valley)  
Nepenthe Sauvignon Blanc (Adelaide Hills)*

**Soft Drinks and Orange Juice**

2 hours: \$28.00 per person  
3 hours: \$34.00 per person  
4 hours: \$40.00 per person  
5 hours: \$45.00 per person

## NON-ALCOHOLIC PACKAGE

**4 Hours minimum**, soft drinks, orange juice, apple juice

\$20.00 per person

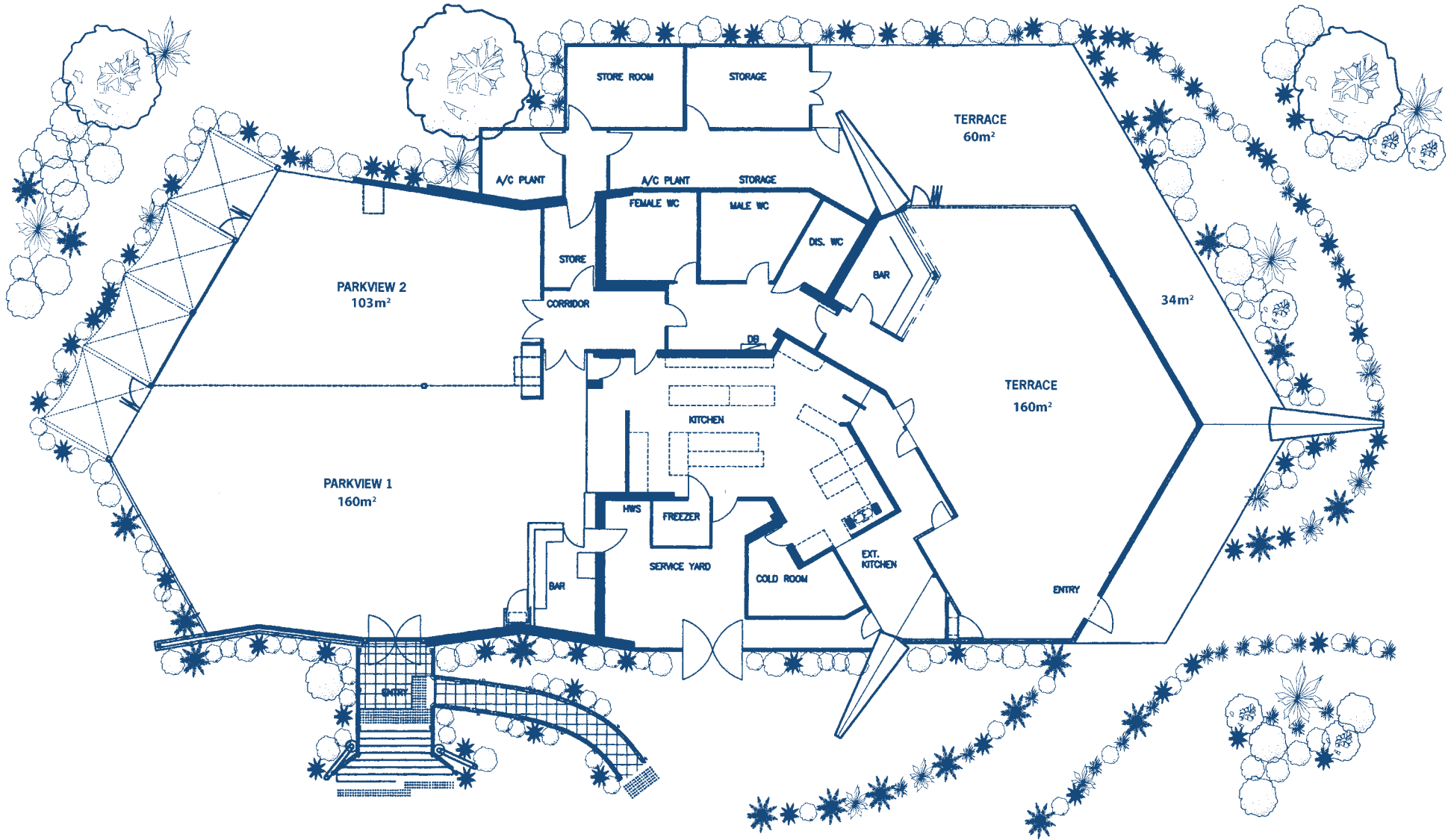
*Patritti Sparkling Grape Juice can be added to this package additional \$3.00 per person*

## OTHER BEVERAGE OPTIONS AVAILABLE

**On Consumption** (Minimum Guest attendance applies)

**Guests may purchase their own** (Minimum Guest attendance applies)

# adelaide pavilion room dimensions



Rooms	Height Metres	Area Sq. Metres	Theatre Style	Classroom Style	U Shape	Hollow Square	Lunch Dinner	Tables	
The Terrace	6-7	160	120	80	30	40	130	Large Round	1.8m
Park View	4	263	250	180	55	65	260	Medium Roun	1.6m
Park View 1	4	160	70	80	30	40	80	Small Round	1.5m
Park View 2	4	103	50	40	25	30	50	Square	0.8m2
								Rectangle	1.25m

# 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 POLICY

Payment of balance is required **(3)** days in advance of the event. Credit Card payment will attract transaction charges. 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 paid will be forfeited.

## CATERING

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

- Confirmed number of Guests **(7)** 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 **(21)** days prior.

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

## CHILDREN'S MENU

Adelaide Pavilion is pleased to cater for children attending your function, a two course Children's Menu is available including Main Course and Dessert for half the Adult Menu price.

## SIGNAGE & 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. In the unfortunate instance where damages occur to the Adelaide Pavilion, the function organiser is financially responsible.

## DEPARTURE

Guests will be required to vacate occupied area no later than 1/2 hour after agreed departure time. Extended room hire after agreed departure time \$250 per hour.

## 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.

## CAR PARKING

For your convenience Adelaide Pavilion provides on-site parking. Subject to availability there are approximately 80 casual bays.

## LOCATION

