



# EVENT *packages*



# WELCOME

TO AN EXCEPTIONAL 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 social events.

Whether for a celebratory lunch, intimate dinner or cocktail event – tailored event packages are available to ensure your function is a success.

Adelaide Pavilion is committed to delivering the best quality food, beverage and service to deliver a successful function for you and your guests.

We look forward to welcoming you to our venue.

CHRISTENINGS  
SIGNIFICANT BIRTHDAYS  
ENGAGEMENTS  
ANNIVERSARIES  
FUNDRAISERS  
GALA DINNERS  
VALEDICTORY DINNERS  
CHRISTMAS CELEBRATIONS

*...and so much more!*

# OUR VENUE

Be it an intimate dinner event, a lavish cocktail party or elegant sit-down celebration with 50-250 of your nearest and dearest, Adelaide Pavilion is the ultimate venue for your next event.

Adelaide Pavilion offers two distinct event spaces, each featuring floor to ceiling panoramic views of Adelaide's immaculate Veale Gardens and Southern Parklands.

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

**Room Size** | 263sqm

**Ceiling Height** | 4mH

## THE TERRACE ROOM

For an intimate setup for up to 90 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 Size** | 160sqm

**Ceiling Height** | 6-7mH

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







## *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 boasting fresh and seasonal produce.

Our packages include everything from creative canapés , delectable dishes for seated dining and so much more.

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

# BANQUET PACKAGES

## FROM *\$50pp\**

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**
- **OPTION 3 OR 4 ONLY** | CELEBRATION CAKE  
SERVED IN LIEU OF DESSERT - **\$2.00pp**

# 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

## 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 \$3.50 surcharge

# MAIN SELECTIONS

## MAIN SERVED WITH SEASONAL VEGETABLES

### FILLET STEAK

*-Served Medium-*

Served with potato dauphinoise,  
served with either:

\*\*\***Select One Only**\*\*\*

- Light red wine jus
- OR**
- Light cream pepper sauce

### LAMB SHANKS

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

### PORK FRENCH CUTLET

Char-grilled served with Beurre  
Maitre 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

*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**

VEGETARIAN OPTIONS AVAILABLE ON REQUEST

# 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

## PRAWN PLATTER

**+\$15.00** PER PERSON

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

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



# 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

Nowhere Road Shiraz (Clare Valley)

Hedonist Shiraz (McLaren Vale)

Scarpantoni School Block

Shiraz Cabernet Merlot (McLaren Vale)

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)

Haselgrove Staff Chardonnay (McLaren Vale)

### INCLUDES

House Beer, Cascade Premium Light,  
Scarpantoni Fleurieu Brut (McLaren Vale),  
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 Wrattontully

Cabernet Sauvignon (Wrattontully)

Hedonist Grenache (McLaren Vale)

### WHITE WINE | SELECT ONE

Serafino Chardonnay (McLaren Vale)

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 M Sparkling (Adelaide Hills),  
Assorted Soft Drinks & Orange Juice

## Other options

Alternate beverage options can be  
discussed with our Events Team  
such as 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

# COCKTAIL CELEBRATION

**\$45** PP\*  
*plus beverages*

## 2-HOUR CANAPÉ SERVICE

A selection of

7 Hot and 6 Cold Canapés

UPGRADES AVAILABLE | MINIMUM SPEND + CONDITIONS APPLY

# 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

### SPANNA 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 with:-  
\*\*\***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 BOARD

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*

CAKEAGE

\$1.00pp to be cut and served on a  
platter buffet style

OR \$3.00pp to be cut, plated and  
waited to guests

*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.

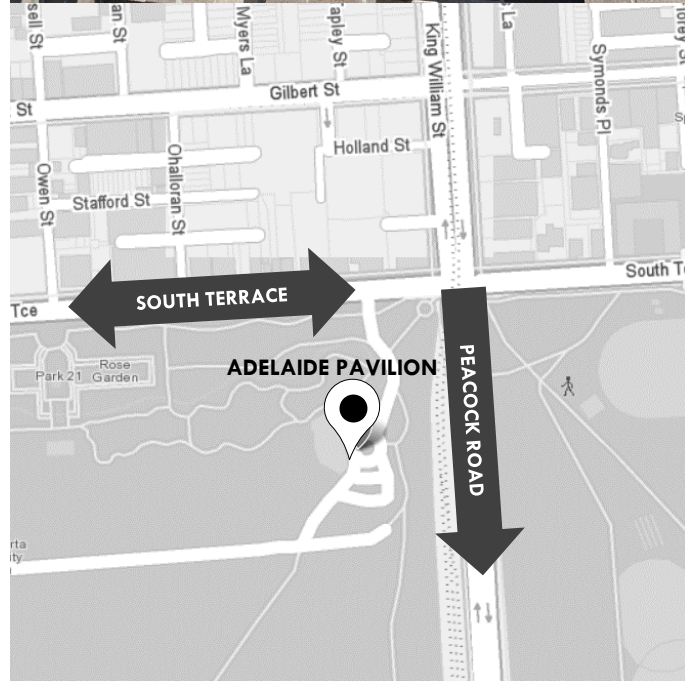
## GETTING HERE

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 Event Packages and to arrange a tailored proposal for your event, contact our Events Team today:

(08) 8212 7444

[CONTACT@ADELAIDEPAVILION.COM.AU](mailto:CONTACT@ADELAIDEPAVILION.COM.AU)

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

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