

CORPORATE *events*

ADELAIDE PAVILION | 2026

ADELAIDE PAVILION



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.

ADELAIDE PAVILION

BREAKFAST FROM $32pp*

MINIMUM 25 GUESTS I 2 HOUR SERVICE

CONTINENTAL BREAKFAST

$32pp

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 I 2 Hour Service
Continuous orange juice, filtered water and freshly brewed coffee and tea

HOT PLATED BREAKFAST

$34pp

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 I 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.

All pricing GST inclusive and valid from 01 August 2026
Menus and beverages subject to seasonal changes

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**	$ 7.00pp
Freshly brewed coffee and assorted teas – **All Day Continuous**	$18.50pp
Orange Juice or Soft Drinks	$ 6.00pp

HOUSE MADE BAKED SELECTIONS	$ PER PERSON
Muffins	$ 6.00pp
Banana & Date Loaf	$ 6.00pp
Chocolate Brownies	$ 6.00pp
Carrot Cake	$ 6.00pp
Scones *with preserves and whipped cream*	$ 6.00pp
Spinach & Ricotta Triangles	$ 6.00pp
Ham & Cheese Croissants – *variations available on request*	$ 6.00pp

ADD ONS	$ PER PERSON
Biscuits – *an assortment of classic favourites*	$ 3.20pp
Assorted Danishes	$ 6.00pp
Sliced fresh seasonal fruit platters	$ 6.70pp

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LUNCH OPTIONS FROM $19.90pp*

Standard

FOCACCIA LUNCH
$19.90pp

Focaccia filled with scrumptious meat and vegetable fillings

+ Delicious cocktail sized savoury pastry

GOURMET SALAD LUNCH
$19.90pp

Chef's Selection of meat, gourmet salad and a leafy green salad
Accompanied with bread rolls and butter

LOW CARB LUNCH
$25.00pp

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
$45.00pp

(Example menu)
Asian Beef Salad I Succulent beef dressed in a South East Asian dressing on a bed of salad

+ Spinach & Ricotta Ravioli I With Napolitana sauce

+ Tuscan Chicken I With Aioli

+ Garden Salad

+ Gourmet Salad ***Chef's Selection***

+ Bread Rolls I With butter

+ Fresh seasonal fruit platter

+ Local cheese selection I With seasonal greens

HOT WORKING LUNCH
$43.00pp

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 +$6.10 PER PERSON, PER SELECTION
- Fish goujons
- Crumbed chicken tenderloins
- Spinach and ricotta triangles

COLD +$6.70 PER PERSON, PER SELECTION
- Sliced fresh seasonal fruit platters
- Cheese and Greens platter with crackers

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BANQUET PACKAGES FROM *$53pp**

CORPORATE LUNCH OR DINNER EVENTS

Two Course

OPTION 1 I SET MENU
MAIN + DESSERT
$53.00pp

MAIN I One selection

DESSERT I One selection

OPTION 2 I SET MENU
ENTRÉE + MAIN
$58.00pp

ENTRÉE I One selection

MAIN I One selection

Three Course

OPTION 3 I SET MENU
ENTRÉE I MAIN I DESSERT
$65.00pp

ENTRÉE I One selection

MAIN I One selection

DESSERT I One selection

Includes freshly brewed coffee and tea

OPTION 4 I CHOICE MENU
ENTRÉE I MAIN I DESSERT
$76.00pp

ENTRÉE I Two selections

MAIN I Two selections

DESSERT I 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 CHOICE DESSERT **+$4.00pp**
- **OPTION 3 OR 4 ONLY** I ADD SOUP **+$10.00pp**

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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

$45 PER CHILD

OPTION 2
ENTREE, MAIN & DESSERT
Pasta napolitana
Crumbed chicken tenderloins
served with chips
and ice-cream
Includes soft drinks & OJ

$53 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

+$4.50 per person to serve outdoors

MEDITERRANEAN DELIGHT PLATTER

+$7.00 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

+$13.00 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 +$16.00 per person for individual serves



Feeling social?

1-HOUR POST PRESENTATION NETWORKING PACKAGE

$43pp

MINIMUM
30 GUESTS

Chef's Selection of Canapés (3-Hot & 3 Cold)
+ 1 Hour Standard Beverage Package



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BEVERAGE PACKAGES

BEVERAGE PACKAGES + AVAILABLE UPGRADES

Standard

2 HOURS I **$28.50pp**
3 HOURS I **$33.50pp**
4 HOURS I **$38.50pp**
5 HOURS I **$43.50pp**

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

PREMIUM
+ $12pp

RED WINE I SELECT ONE
Hedonist Shiraz (McLaren Vale)
Barristers Block Tempranillo Cabernet Shiraz (Adelaide Hills)

WHITE WINE I 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
+ $17pp

RED WINE I SELECT ONE
Brothers at War Fist Fight Shiraz (Barossa Valley)
Barristers Block Pinot Noir (Adelaide Hills)
Barristers Block Wrattonbully Cabernet Sauvignon (Wrattonbully)
Hedonist Grenache (McLaren Vale)

WHITE WINE I 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
$32pp

4 HOURS MINIMUM
Assorted soft drinks and orange juice
Sparkling Grape Juice can be added to this package at an additional $5.00 per person

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SOMETHING SOCIAL

POST PRESENTATION PACKAGES OR
CORPORATE COCKTAIL EVENTS

NETWORKING PACKAGE

$43pp*

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 Sparking Brut
Soft Drinks & Orange Juice

COCKTAIL PACKAGE

$91.50pp*

FIVE HOUR EVENT PACKAGE

2-HOUR CANAPÉ SERVICE
Your selection of
7 Hot and 5 Cold Canapés

+

5-HOUR STANDARD BEVERAGE PACKAGE
INCLUDES
House Beer
Cascade Premium Light
Svelte Sauvignon Blanc
Svelte Shiraz
Willowglen Sparking Brut
Soft Drinks & Orange Juice



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CANAPÉ SELECTIONS

COCKTAIL PACKAGES
Select 7 Hot & 5 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

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

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 $6.50 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

$38 per child
UNDER 12 YEARS

STREET EATS MENU

$50.50pp*

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 wth pork belly, pickled carrot, cucumber and kewpie mayo

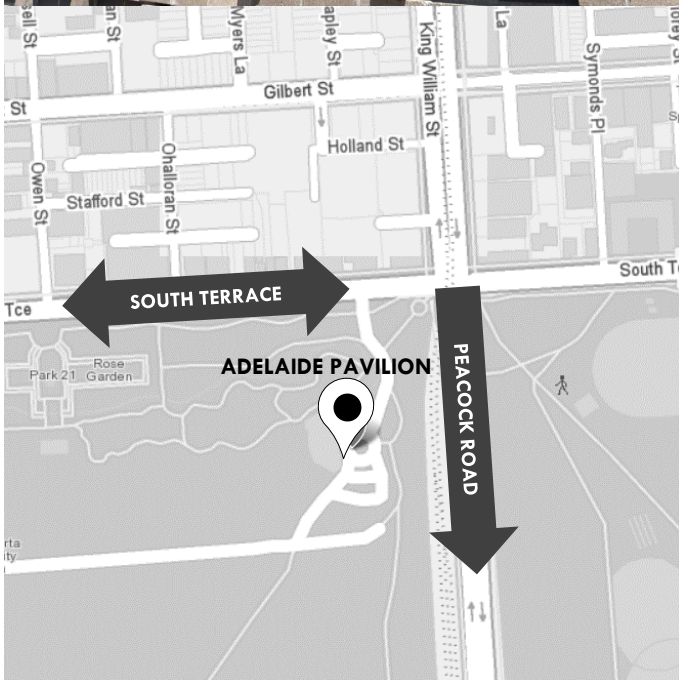


CHICKEN YIROS PLATE
Chicken thigh marinated in spices served with pita bread, tomato, lettuce, onion and of course tzatziki



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. 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:

a) 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.
b) Guest names with any respective dietary requirements **(14)** business days prior.
c) 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) A current liability insurance policy is to be provided to the Adelaide Pavilion by any contractors
b) Delivery and bump in times can only be given by the Adelaide Pavilion directly to the contractor
c) 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 I CNR SOUTH TERRACE & PEACOCK ROAD I ADELAIDE SA 5000

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