

SOCIAL EVENTS

at The Terrace Hotel Adelaide

SPECIAL OCCASIONS AT THE TERRACE HOTEL

Whether you're planning a milestone birthday, an anniversary, bridal shower or any other special occasion, The Terrace Hotel offers a selection of event venues and function spaces that will ensure a memorable experience for you and your guests.

From cocktail parties with canapés and bubbles to an intimate sit-down dinner, every aspect of your event will be planned and executed with meticulous detail by our experienced team.

The Terrace Hotel Adelaide is located on South Terrace, opposite South Park Lands and just moments away from the city centre and attractions. The hotel is only a 15-minute drive from Adelaide Airport and public transport is easily accessible.

Enquiries

For all event enquiries please contact us via:

Email: events_theterracehoteladelaide@evt.com / Phone: 08 8223 2800





VENUE CAPACITIES

		Banquet	Cocktail	Private Dining
Botanical Extended (Banksia + Wattle + Acacia + Foyer)	236m2	150	200	-
Botanical (Banksia + Wattle + Acacia)	188m2	120	180	-
Banksia	68m2	50	50	20
Wattle	60m2	40	50	20
Acacia	60m2	40	50	20
Terrace Suite	67m2	40	45	20
Parkview Deck	50m2	-	50	-
Banksia + Wattle	128m2	80	100	-
Acacia + Wattle	120m2	70	100	-

^{*}Room capacity information is a guide only and do not take into account display or catering stations.
**Banquet numbers based on 10 guests per table.







CANAPÉS

From \$15pp

Three choices \$15 per person

Four choices \$20 per person

Five choices \$23 per person

Six choices \$26 per person

Seven choices \$29 per person

Eight choices \$32 per person

Select from the following items

Pulled pork tacos with chipotle mayo

West coast oysters with wakame, tobico, lime

Salt and pepper squid sliders with citrus aioli

Panko crumbed prawns with green chilli mayo

Heirloom beetroot and goat curd tart

Mini chicken satay skewers with pickled cucumber

Spiced potato and pea samosas with minted yoghurt

Vegetarian spring rolls with sweet chilli sauce

Chorizo sausage rolls with tomato chutney

Arancini balls with parmesan, thyme, aioli

Mini cheese burgers with beetroot relish

Moroccan lamb meatballs with kasundi

Pork belly and kimchi sliders with orangecardamom marmalade

Steamed prawn gyoza with caramelised soy dipping sauce

CANAPÉS

Fork n Box \$15 each

Yellow fish curry and basmati rice

Prawn and chicken paella

Braised beef cheeks and risoni

Thai beef salad and crunchy noodles

Vietnamese glass noodle and roast pork salad

Platters, Bowls, Chips & Dips

Bowl of wedges	\$15 per bowl
Bowl of fries	\$15 per bowl
Bowl of sweet potato fries	\$15 per bowl
Duo of dips with pita	\$28 per bowl
Asian platter of spring rolls, dim sims	\$28 per bowl
Salt and pepper squid, lime aioli	\$28 per bowl
Arancini balls	\$65 per platter
Honey soy chicken skewers	\$65 per platter
Mini pies, pasties and sausage rolls	\$65 per platter
Gourmet pizza slice, meat and vegetarian	\$65 per platter
Crumbed chicken tenderloins, chipotle mayo	\$65 per platter
Panko crumbed prawns, chilli, aioli, lemon	\$65 per platter
Lamb koftas, spiced tomato chutney	\$65 per platter
Beef satay skewers	\$65 per platter
Cheese platter with dried fruit and nuts	\$6 per person





GRAZING TABLE

10 people \$400

20 people \$600

30 people \$800

40 people \$1,000

50 people \$1,250

60 people \$1,500

Impress your guests with a bespoke grazing table of sweet and savoury treats

Selection of artisan cheeses (soft, semi-hard, hard and blue) with local fruit pastes, chutneys, jams and honeys

Charcuterie, dips, breads, crackers, seasonal fruits and vegetables, marinated vegetables, dried fruit and nuts

Selection of slab cakes, slices, macarons, treats, seasonal fruits, chocolates and lollies

DINNER BUFFET



*Subject to supply and market availability

Buffet Menu

Bread basket with sourdough loaves, rolls and bread sticks

Antipasto platter of marinated olives, artichokes, cured meats, house pickles, caprese skewers, grisini

Arancini with mushroom, pea, parmesan, saffron aioli

Harissa roasted chicken

Miso-glazed barramundi

Slow cooked lamb shoulder

Roasted sweet potato, pumpkin, potatoes, red onion, herb butter

Couscous salad with cranberry, herbs, toasted almonds

Cheese platter with a selection of local and imported cheese and accompaniments

Dessert tasting platter with macarons, mini tarts, chocolate brownies, berries

Seasonal market fruit platter with fresh berries, honeydew, watermelon or whole pieces of fruit available on request (fruit bowl)





SHARE PLATE MENU

*Minimum 30 guests

2 mains, 2 sides \$49 per person

3 mains, 2 sides \$56 per person

4 mains, 2 sides \$63 per person

Mains

Low and slow sticky BBQ beef ribs

Spiced couscous cake, capsicum relish

Preserved lemon and pomegranate lamb brik

Tomato and ginger braised beef cheeks

Roasted pork belly and orange cardamom jam

Miso-glazed barramundi

Grilled salmon fillet, guacamole, salsa, tostadas

Orange and cinnamon duck leg confit

Harissa roasted chicken

Spinach gnocchi, artichokes, sun-dried tomatoes, caramelised onion, sugo, feta

Sides

Pearl barley, pumpkin, herbs, lemon

Grilled zucchini, eggplant, lentils, fetta

Couscous, cranberry, herbs, toasted almonds

Quinoa, sweet potato, sherry soaked currants

Rocket, pear and parmesan salad

Risoni, peperonata and pesto

Panzanella salad

Greek salad

Served with bread baskets

PLATED MENU

\$60pp

\$70pp

*Minimum 25 guests

2-course alternate drop (entrée and main, or main and dessert)

3-course alternate drop (entrée, main and dessert)

Soup

Cream of leek and potato

Traditional minestrone

Thai spiced pumpkin coconut cream

Moroccan spiced lamb and lentil

Roasted cauliflower and blue cheese

Mushroom, spinach and herb cream

Entrée

Heirloom beetroot and goats curd tart, baby basil

Salt and pepper prawn salad, pickled cucumber, dill and lime aioli

Karaage chicken salad, black sesame, carrot, radish and snow pea tendrils

Grilled artichoke, roasted capsicum, sundried tomato, black pearl barley and baby leaf salad

Mushroom, spinach, thyme and roasted onion tart with whipped fetta and micro herb salad

Quinoa salad, fried cranberry, roasted pumpkin, kale, semi-dried tomato and pepitas

Thai beef, green papaya and pickled bean sprout salad

Prawn cocktail, crunchy lettuce, marie rose sauce





PLATED MENU CONT.

Main

Five spice pork belly, shaved beetroot, fennel, orange, ginger and star anise chutney

Miso-glazed barramundi fillet, pickled carrot and daikon salad

Grilled chicken breast, red capsicum veloute and green rice

Pedro ximenez braised beef cheeks, saffron risoni and roasted eggplant hummus

Roasted salmon fillet, sushi rice cake, charred bok choy, black vinegar and shallot dressing

Classic osso buco, mash and gremolata

Roasted pumpkin, brown butter, sage, ricotta, spinach and blue cheese gnocchi

Slow-roasted lamb shoulder, moghrabieh, chickpea puree, preserved lemon, currant and pistachio salad

Dessert

Warm chocolate brownie with blood orange sorbet
Sticky date pudding, butterscotch sauce and cream
Chocolate ganache tart, mango gel and berries
Lavender panna cotta, compressed strawberries
Fig and pistachio frangipane tart, caramelised yoghurt
Pear and ginger cake, vanilla cream and salty caramel
Lemon curd tart with fresh berries
Terrace mess, brownie, lemon cream, berries, honeycomb, floss
Cheese platter with selection of three Australian cheese, lavosh and quince paste

Additional Items

Soup \$9 Extra bread roll and butter \$3 Additional sides \$3 Additional entrée \$5 Additional main \$5 Additional dessert \$5 Cheese platter \$10 Antipasto platter \$10 Dessert tasting plate \$18 Dietary requirements \$5

BEVERAGE PACKAGE

From \$15pp

Deluxe Beverage Package

1/2 Hour Package \$15 per person

1 Hour Package \$22 per person

Additional Hour \$6 per person

Hotel Selected Sparkling Wine

Hotel Selected White Wine

Hotel Selected Red Wine

Hahn SuperDry

Light beer selection

Soft drinks and juices

Premium Beverage Package

1/2 Hour Package \$18 per person

1 Hour Package \$25 per person

Additional Hour \$8 per person

The Lane Lois Blanc de Blancs Sparkling Adelaide Hills, SA

The Lane Sauvignon Block 10 Sauvignon Blanc Adelaide Hills, SA

Hentley Farm Villain and Vixen Shiraz Barossa Valley, SA

Rymill The Yearling Rosé Coonawarra, SA

Hahn SuperDry

Asahi

Sidewood Estate ciders

Selection of light beers

Soft drinks and juices

Non-Alcoholic

\$6 per person, per hour

Selection of soft drinks and juices

Other Options

Beverages on Consumption

Pre-select your tab amount, choose your beverages and leave the rest to our bar staff

Cash Bar Purchases

Arrange a cash bar for guests to pay for their own beverages

The Terrace Hotel

ADELAIDE



Comfort and tranquillity in a quiet location. Get in touch to book accommodation here.

- 136 guest rooms and suites all with a private balcony and modern amenities
- Restaurant, bar and room service serving South Australian favourites
- Conference and event facilities
- 24/7 reception
- Onsite car parking \$15 per night





Hotel Alba, Adelaide's new local character. Get in touch to book accommodation here.

- 99 design-led guest rooms all with private balconies and park side, pool or city views
- In-room tablet for guest requests
- T2 tea selection and coffee pod machine
- Premium in-room amenities
- Curated mini bar offering
- 24/7 reception
- Onsite car parking \$15 per night

HOTTLIMOTEL

ADELAIDE



HotelMOTEL, a fresh take on the classic motel. Get in touch to book accommodation here.

- 61 stylish motel rooms in a mix of room types
- Coffee pod machine with free pods
- In-room tablet for guest requests
- Mini bar with fun treats for purchase
- In-room eats with our HotelMOTEL spin
- 24/7 reception
- Free onsite car parking



ENQUIRIES

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