

# YOUR EVENT AT THE TERRACE HOTEL

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.

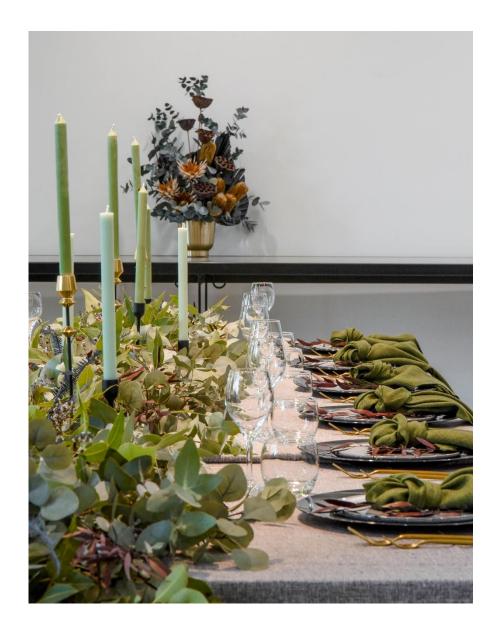
From a large pillarless ballroom to intimate event spaces, The Terrace Hotel is the perfect setting for corporate events including meetings, conferences, workshops, seminars, working lunches, dinners and cocktail parties. All function spaces boast natural light and air-conditioning, while complimentary WiFi is available throughout the venue.

Whether it's floor plans or menus, AV equipment or decorations, our experienced and dedicated team will help handle all the details to make your event a successful and seamless experience for you and your guests.

## **Enquiries**

For all meeting and event enquiries please contact us via:

Email: events\_theterracehoteladelaide@evt.com / Phone: 08 8223 2800



## VENUE CAPACITIES

		Banquet	Cabaret	Cocktail	Theatre	Classroom	Boardroom	U-Shape
Botanical Extended (Banksia + Wattle + Acacia + Foyer)	236m2	150	112	200	180	-	-	-
Botanical (Banksia + Wattle + Acacia)	188m2	120	90	180	150	-	-	-
Banksia	68m2	50	32	50	50	21	20	18
Wattle	60m2	40	32	50	40	21	20	18
Acacia	60m2	40	32	50	40	21	20	18
Terrace Suite	67m2	40	24	45	40	20	20	18
Parkview Deck	50m2	-	-	50	-	-	-	-
Banksia + Wattle	128m2	80	60	100	90	45	-	30
Acacia + Wattle	120m2	70	60	100	80	45	-	30

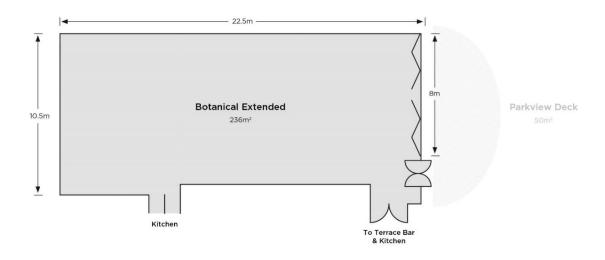
<sup>\*</sup>Room capacity information is a guide only and do not take into account display or catering stations.
\*\*Cabaret numbers based on 8 guests per table.

<sup>\*\*\*</sup>Banquet numbers based on 10 guests per table.

## BOTANICAL EXTENDED

With a generous 236m2, Botanical Extended combines Banksia, Wattle, Acacia and the foyer to create one large multipurpose venue that can host up to 180 guests in a theatre setting and 200 guests in a cocktail setup.

With high ceilings and abundant natural light, this large and pillarless venue is ideal for mid-size corporate events including exhibitions, conferences, seminars, product launches, dinners and cocktail parties. This room can also be divided into three separate rooms to allow for different events to run at the same time.







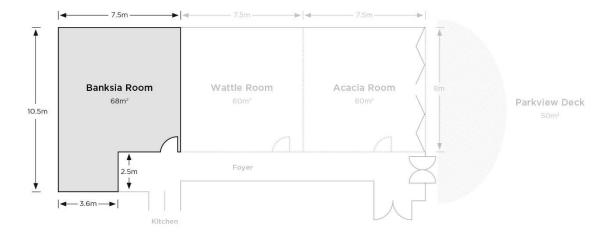




## BANKSIA

Banksia can accommodate meetings and events for up to 20 guests in a boardroom setup and up to 50 guests in theatre or cocktail.

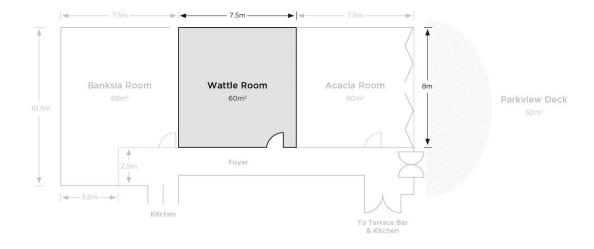
This room features large windows that invite natural light into the space and has the flexibility to connect to the adjacent Wattle room, or transform into Botanical or Botanical Extended if more space is required.



## WATTLE

Accessible from the ground floor, Wattle is perfect for small boardroom meetings, seminars, training sessions, or intimate breakfast and dinner functions.

Want more event space? Wattle can be expanded into a larger venue and paired with Banksia or Acacia, or transformed into Botanical or Botanical Extended.







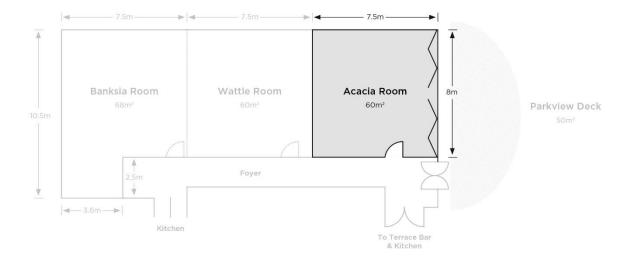




## ACACIA

With large windows and plenty of natural light, Acacia is excellent for corporate events such as seminars, training sessions, workshops, interviews and client meetings. This venue can accommodate up to 20 boardroom guests and up to 50 guests in theatre or cocktail.

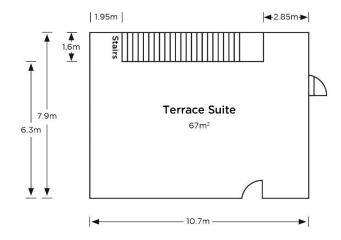
Acacia can be paired with Wattle to accommodate larger events, or combined with our Parkview Deck - our outdoor space perfect for cocktail parties and catering breaks.



## TERRACE SUITE

The Terrace Suite is a modern and exclusive function room that can be used for corporate events such as conferences, board meetings, product launches, planning sessions, breakfasts and dinners.

This room can accommodate up to 20 boardroom guests and up to 40 in theatre or cocktail style. It has its own private entry and is accessible from the ground floor of The Terrace Hotel.





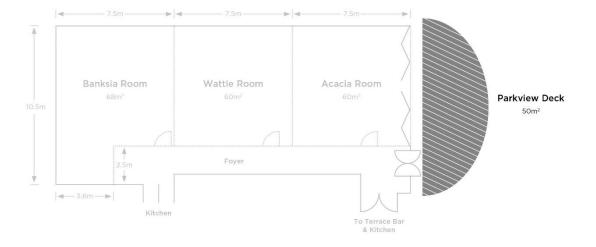






## PARKVIEW DECK

Take a break on Parkview Deck and let the fresh air and leafy south parkland views soothe your soul. This undercover outdoor venue is perfect for hosting welcome drinks, cocktail parties and catering breaks.



## BREAKFAST

\$30pp
\*Minimum 25 guests

#### **Continental Breakfast**

Banana bread

Danish pastries

Fresh fruit salad

Individual yoghurt cups

Sourdough toast with selection of spreads

## Plated Breakfast (select one breakfast item for all guests)

Eggs Benedict: poached eggs, hollandaise, bacon, sourdough

Eggs Florentine: poached eggs, hollandaise, spinach, sourdough

Scrambled eggs, bacon, sourdough

Smashed avocado, poached eggs, blistered tomatoes, sourdough, dukkah

All served with freshly brewed coffee, selection of teas and orange juice





## REFRESHMENT BREAK

## **Coffee Breaks**

Freshly brewed coffee and tea selection	\$4 per person
Freshly brewed coffee, tea selection and chocolates	\$6 per person
Freshly brewed coffee, tea selection and energy balls	\$7 per person
Half day continuous coffee and tea	\$8 per person
Full day continuous coffee and tea	\$12 per person
Morning or afternoon tea Choose one sweet or savoury item with fresh fruit salad	\$15 per person

## **Brain Food**

Energy balls	\$3.50 per piece
Fresh whole fruit bowl	\$2 per person
Individual trail mix: seeds, dried fruits and nuts	\$4 per person
Individual yoghurt tubs (various flavours)	\$4 per person

# ESSENTIAL DAY DELEGATE PACKAGE

## From \$54pp

**Full Day Delegate Package** 

**Half Day Delegate Package** 

• Conference notepads and pens

Filtered iced water and mints

Whiteboard and/or flipchart

Facilitator stationary kit

Complimentary WiFi

**Package Includes** 

## Arrival Coffee & Tea

\$64 per person

\$54 per person

Freshly brewed coffee and tea selection

## **Morning Tea**

Chef selected savoury item

Freshly brewed coffee and selection of teas

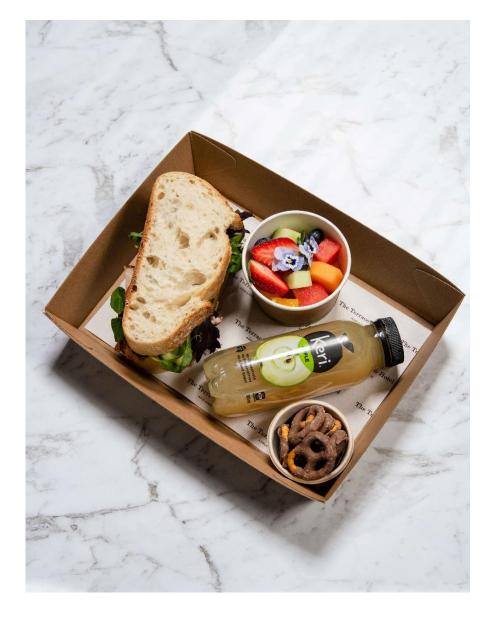
## **Working Lunch**

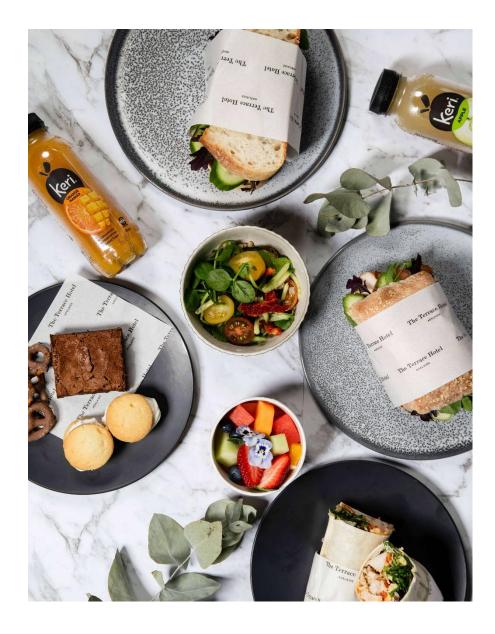
Chef selected working lunch box with wrap, salad of the day, sweet treat and fruit, assorted soft drinks

#### **Afternoon Tea**

Chef selected sweet item

Freshly brewed coffee and selection of teas





# EXECUTIVE DAY DELEGATE PACKAGE

From \$64pp

Full Day Delegate Package
Half Day Delegate Package

\$74 per person \$64 per person

### **Package Includes**

- · Whole fresh fruits in room
- Conference notepads and pens
- Facilitator stationary kit
- Filtered iced water and mints
- · Complimentary WiFi
- Whiteboard and/or flipchart

#### **Arrival Coffee & Tea**

Freshly brewed coffee and tea selections

## **Morning Tea**

Chef selected sweet and savoury items

Freshly brewed coffee and selection of teas

#### Lunch (select ONE item for all guests)

Chef selected working lunch box with wrap, salad of the day, sweet treat and fruit, assorted soft drinks OR;

Hot plated lunch with sweet treat and fruit, assorted soft drinks

#### Afternoon Tea

Chef selected sweet items

Freshly brewed coffee and selection of teas

## PREMIUM DAY DELEGATE PACKAGE

## From \$79pp

**Full Day Delegate Package** 

\$89 per person

Half Day Delegate Package

\$79 per person

#### **Package Includes**

- Whole fresh fruits in room
- Conference notepads and pens
- Facilitator stationary kit
- Bottled water and mints
- Complimentary WiFi
- Whiteboard and/or flipchart
- Complimentary car parking included subject to availability

#### **Arrival Coffee & Tea**

Barista coffee, tea selection and assorted bottled juices

## **Morning Tea**

Assortment of handmade cakes and pastries

Barista coffee and assorted juices

#### Afternoon Tea

Assortment of handmade sweet and savoury items

Barista coffee and assorted juices

#### Lunch

Set buffet with bottled soft drinks served in Terrace Bar & Kitchen

- Bread basket
- · Chef's green salad
- Couscous, cranberry, herb and toasted almond salad
- Harissa roasted chicken
- Penne pasta, pumpkin, spinach, semi-dried tomatoes in a creamy pesto sauce
- Mixed roasted vegetables
- Sweet treat platter
- Fruit platter





## 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

Vietnamese glass noodle and roast pork salad

Thai beef salad and crunchy noodles

## 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

\$1,500

10 people\$40020 people\$60030 people\$80040 people\$1,00050 people\$1,250

60 people

## 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

\$60pp
\*Minimum 30 guests

\*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

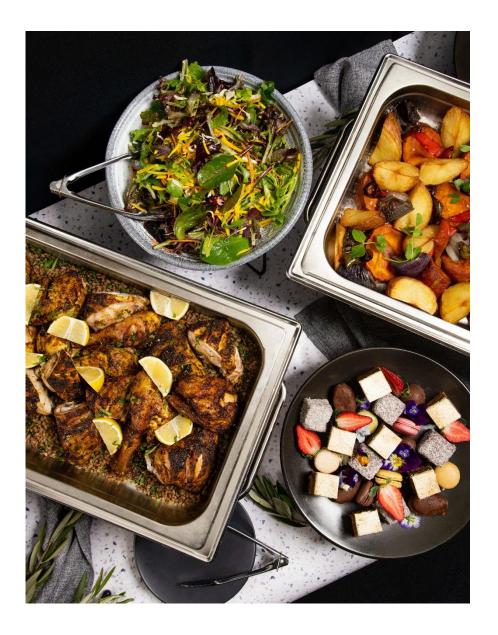
Roasted sweet potato, pumpkin, potatoes, red onion, herb butter

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**

½ 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

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

\$18 per person

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

## HOTELMOTEL

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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