

The Terrace Hotel

ADELAIDE

MEETINGS & EVENTS



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

	m2	Banquet	Cabaret	Cocktail	Theatre	Classroom	Boardroom	U-Shape
Botanical	236	150	110	200	180	-	-	-
Banksia	68	50	32	50	50	21	20	18
Wattle	60	40	32	50	40	21	20	18
Acacia	60	40	32	50	40	21	20	18
Banksia + Wattle	128	80	60	100	90	45	-	30
Acacia + Wattle	120	80	60	100	90	45	-	30
Terrace Suite	67	40	24	45	40	20	20	18
Parkview Deck	50	-	-	50	-	-	-	-

*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.

***Banquet numbers based on 10 guests per table

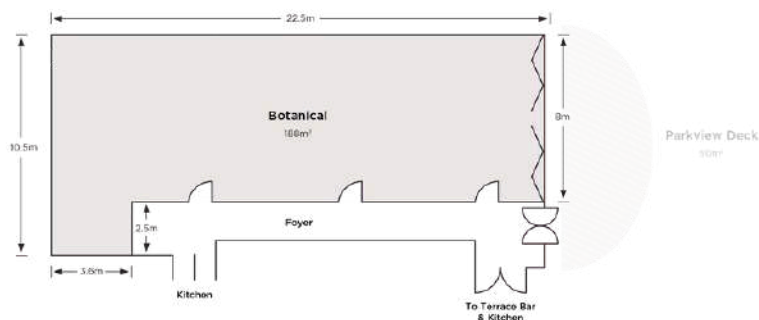


BOTANICAL

With a generous 236m², Botanical combines Banksia, Wattle and Acacia to create one large multipurpose venue that can host up to 180 guests in a theatre setting and 110 guests in a cabaret 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 spaces to allow for different events to run at the same time.

A foyer wall can be added to create a more intimate space.

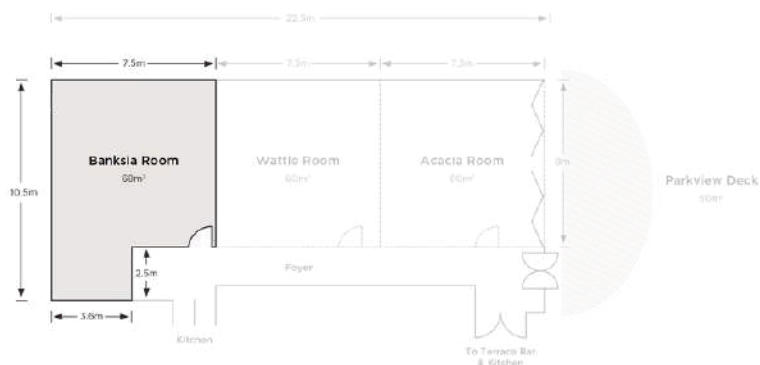


BANKSIA



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

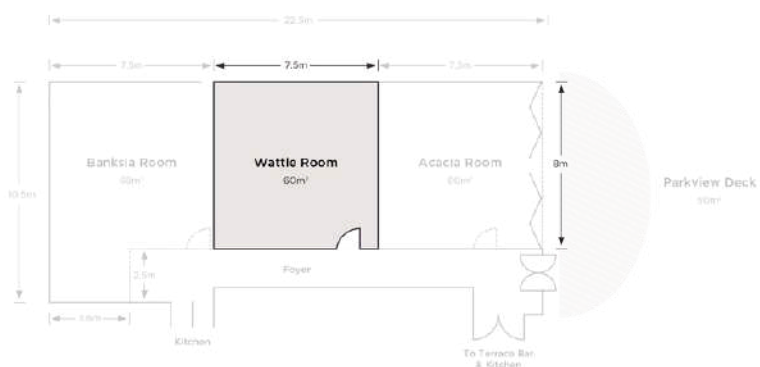
This room features large windows that invite natural light into the space and has the flexibility to connect to the adjacent Wattle room, or transform into Botanical if more space is required.



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.



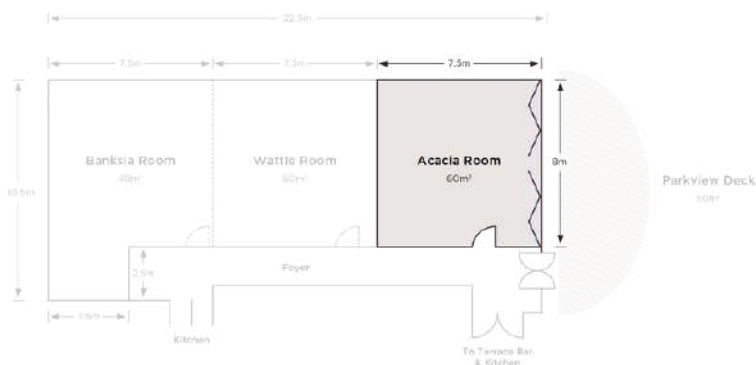
ACACIA



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 32 guests in a cabaret setup.

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

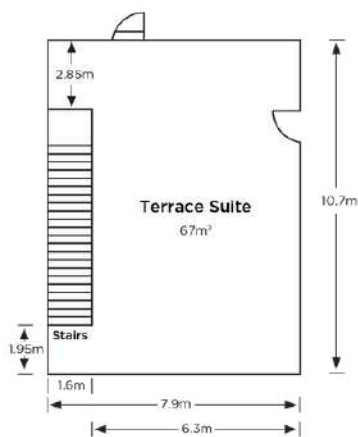


TERRACE SUITE

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.

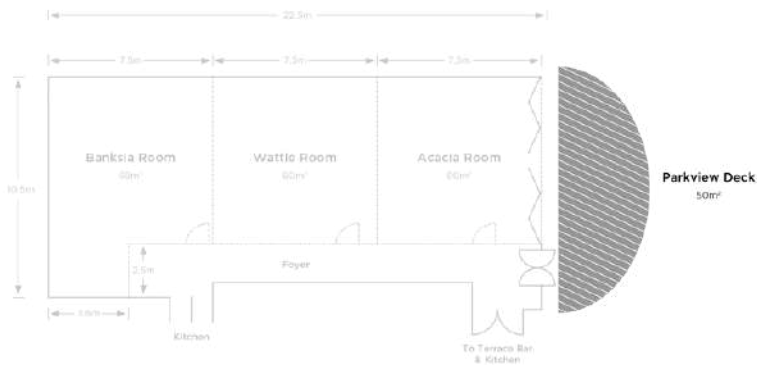
The space includes a wall mounted TV screen.



PARKVIEW DECK



Take a break on the 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

Minimum 20 guests

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

PLATED BREAKFAST - \$30PP

Select one breakfast item for all guests.

BAGELS

Smoked salmon, cream cheese

FLORENTINE FRITTATA

Hollandaise, spinach & tomato salsa, sourdough

SCRAMBLED EGGS

Bacon, sourdough

SMASHED AVOCADO

Sourdough, feta



WORKING BREAKFAST - \$34PP

Fruit platter

Yoghurt pots

Mini fruit muffins

Mini chocolate croissants

Mini ham & cheese croissants

Egg & bacon benedict sliders



BUFFET BREAKFAST - \$35PP

Fruit platter

Yoghurt pots

Cereal

Scrambled eggs

Bacon

Baked beans

Hashbrowns

Chipolatas

ADDITIONS

Barista Coffee Cart	POA
Fruit Platter	\$3PP
Danish Pastries	\$5PP
Yoghurt pots	\$5PP
Mini ham & cheese croissants	\$8PP

REFRESHMENT BREAK



COFFEE BREAKS

Freshly brewed coffee and tea selection	\$5PP
Half day continuous coffee and tea	\$8PP
Full day continuous coffee and tea	\$12PP
Barista coffee cart	POA



MORNING OR AFTERNOON TEA

One savoury or sweet served with a fresh fruit platter	\$15PP
Add an extra item	\$10PP

ESSENTIAL DAY DELEGATE PACKAGE

SEE DAILY
MENU ON
PAGE 14.

FULL DAY **\$64PP**
HALF DAY **\$54PP**

Package Includes

- Conference notepads and pens
- Facilitator stationery kit
- Filtered iced water and mints
- Complimentary WiFi
- Whiteboard and/or flipchart

Arrival Coffee & Tea

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 platters with sandwiches, wraps, 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

SEE DAILY
MENU ON
PAGE 14
& 15.



FULL DAY

\$74PP

HALF DAY

\$64PP

Package Includes

- Whole fresh fruits in room
- 1 x 75" LCD TV screen
- Conference notepads and pens
- Facilitator stationery kit
- Filtered iced water and mints
- Complimentary WiFi
- Whiteboard and/or flipchart

Arrival Coffee & Tea

Freshly brewed coffee and tea selection

Morning Tea

Chef selected savoury item

Freshly brewed coffee and selection of teas

Hot Working Lunch

Daily menu including hot buffet items, working lunch platters with sandwiches, wraps, salad of the day, sweet treat and fruit, assorted soft drinks.

Afternoon Tea

Chef selected sweet item

Freshly brewed coffee and selection of teas

DAILY MENU

ESSENTIAL

MONDAY

MORNING TEA

Mini ham & cheese croissants

LUNCH

Pastrami & salad rye sandwich

Carrot & spinach crunch wraps

Greek salad

Caesar salad

Chocolate mud cake

Fresh fruit platter

AFTERNOON TEA

Lamingtons

Madeleines

TUESDAY

MORNING TEA

Pumpkin arancini

LUNCH

Chicken schnitzel, lettuce & tomato, multigrain rolls

Harissa roasted vegetable & hummus wraps

Chickpea & coconut salad

Garden salad

Carrot cake

Fresh fruit platter

AFTERNOON TEA

Custard tarts & berries

WEDNESDAY

MORNING TEA

Mini pies & sausage rolls

LUNCH

Roast beef & horseradish turkish sandwiches

Mediterranean veggie tzatziki wraps

Pearl couscous with herb tabbouleh

Garden salad

Mini donuts

Fresh fruit platter

AFTERNOON TEA

Mini fruit muffins

THURSDAY

MORNING TEA

Dips, pita & crudites

LUNCH

Curried egg & lettuce sandwiches

Ham, cheese & salad wraps

Baby cos, white balsamic & parmesan salad

Potato salad

Mini red velvet cupcakes

Fresh fruit platter

AFTERNOON TEA

Chocolate brownies

FRIDAY

MORNING TEA

Mac & cheese croquettes

LUNCH

Crumbed chicken, avocado & feta sandwiches

Falafel wraps

Pasta salad

Greek salad

Mini chocolate croissants

Fresh fruit platter

AFTERNOON TEA

Mini lemon curd tartlets

DAILY MENU

EXECUTIVE

INCLUDES
ALL OF THE
ESSENTIAL
DAILY MENU

**Includes all of the essential daily menus
and whole fruit bowls for the day plus :**

MONDAY

Grilled chicken breast
Wedges with sour cream & sweet chilli

TUESDAY

Beef curry with steamed rice
Papadams

WEDNESDAY

Slow roasted lamb shoulder
Roasted vegetables

THURSDAY

Chicken, spinach, sun-dried tomato, artichoke
sugo on penne
Garlic bread

FRIDAY

Cheeseburger sliders
French fries with aioli



CANAPES

MENU A \$20PP

4 Small

MENU B \$40PP

4 Small

2 Substantial

MENU C \$60PP

6 Small

3 Substantial

ADDITIONS

Small \$5pp

Substantial \$10pp

Sweet \$5pp

SMALL

Natural Oysters

Duo of Dips & Pita

Pumpkin Arancini

Spinach & Ricotta Pastry

Spring Rolls

Mini Beef Pies

Honey Soy Chicken Skewers

Satay Beef Skewers

Salt & Pepper Squid

Panko Prawns

SUBSTANTIAL

Prawn Cocktail

Smoked Salmon Bagel

Lentil Slider

Popcorn Cauliflower

Panko Crumbed Oysters

Lamb Pita

Angus Beef Slider

Gourmet Pizza Slices

Lamb Kofta

Fried Chicken Tenders

Mac & Cheese Croquettes

SWEET

Mini Fruit Muffins

Mini Vanilla Slice

Raspberry Lamingtons

Profiteroles

Cannoli

Lemon Curd Tarts

Chocolate Ganache Tarts

Chocolate Churros

PLATTERS & BOWLS

Bowl of wedges

\$20 per bowl

Bowl of fries

\$20 per bowl

Cheese platter with dried fruit and nuts

\$6 per person

Fruit platter

\$3 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, chocolates and lollies.

DINNER BUFFET

Minimum 30 guests

BUFFET MENU - \$60PP

Artisan sourdough rolls

Antipasto - cured meats, pickles, olives & bocconcini

Pumpkin arancini, aioli, saffron & lemon salt

Grilled chicken breast - spiced grains, preserved lemon & jus

Roasted barramundi, julienne vegetables & sesame dressing

Massaman beef curry & rice

Roasted potato, rosemary & salt flakes

Spiced chickpea & lentil salad

Leafy greens & white balsamic dressing

Cheese platter

Dessert tasting plate - mini donuts, pastries, berries, chocolate



BASIC PLATED MENU

Minimum 30 guests

Served with
bread rolls and
freshly brewed
coffee and tea
to finish



3 COURSE SET MENU - \$50PP

ENTREE

THAI SPICED PUMPKIN SOUP

Crispy fried onions, coconut cream & bread roll

MAIN

GRILLED CHICKEN

Pearl barley, sweet potato, herbs & jus

DESSERT

TERRACE MESS

Lemon cream, berries, brownie & floss

PLATED MENU

2-COURSE ALTERNATE DROP \$60PP

3-COURSE ALTERNATE DROP \$70PP

Select two from each course to be served alternate drop

Served with
bread rolls and
freshly brewed
coffee and tea
to finish

ENTREE

Soup with fresh bread (options on request)

Ratatouille tart & goat chevre

Prawn cocktail, crunchy lettuce & marie rose

Vitello tonnato (cold sliced beef, capers & tuna mayonnaise)

Satay chicken with baby cos, pickles

Mushroom, feta, sundried tomato, fennel salad

Roasted pumpkin, hummus, radish, dukkah

Chicken tortellini, passata, spinach & cheese



MAIN

Gnocchi, sugo, seasonal greens, parmesan

Grilled chicken breast, pearl barley, sweet potato

Pork belly, braised apple & red cabbage, jus

Pan roasted barramundi, soba noodle salad, nam jim

Salmon fillet, broccoli, lemon, hollandaise

Roast beef, carrots, potato, Yorkshire pudding, gravy

Beef goulash, potatoes, baby onions, paprika

Slow roasted lamb shoulder, chickpea puree, gremolata



DESSERT

Strawberry shortcake

Crème caramel

Lemon curd tart & berries

Terrace mess, lemon cream, brownie, berries & floss

Chocolate tart, ganache, sea salt & mango gel

Chocolate mud cake & raspberry coulis

Fresh seasonal fruit plate & coconut yoghurt

Cheese platter with selection of three Australian cheese, lavosh & quince paste

BEVERAGE PACKAGE

STANDARD

30 MINUTES	\$12PP
1 HOUR	\$21PP
ADDITIONAL HOUR	\$6PP

FIZZ

Zilzie BTW Sparkling

WHITE

Zilzie BTW Sauvignon Blanc

ROSE

Zilzie BTW Rose

RED

Zilzie BTW Shiraz

TAP BEER

Stone & Wood

Great Northern Original

Soft drinks & juices

OTHER OPTIONS

Beverages on consumption

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

Card bar purchases

Arrange a card bar for guests to pay for their own beverages (we are a cashless venue)

DELUXE

30 MINUTES	\$15PP
1 HOUR	\$24PP
ADDITIONAL HOUR	\$10PP

FIZZ

Marty's Block Brut Cuvee NV Sparkling

WHITE

Cloud St Sauvignon Blanc

Growers Gate Chardonnay

ROSE

Cloud St Rose

RED

Hesketh Unfinished Business Pinot Noir

Growers Gate Shiraz

TAP BEER

Stone & Wood

Great Northern Original

BOTTLED

Balter Cerveza

Asahi

Peroni Light

Heineken 00

Pipsqueak Apple Cider



FREQUENTLY ASKED QUESTIONS

PARKING

Pick up, drop-off or park. On-site paid parking available behind The Terrace Hotel for \$15 per day. Free street parking is available on South Terrace, however time restrictions apply.

Further on-site paid parking available behind HotelMOTEL Adelaide and Hotel Alba Adelaide.

TAXI AND RIDESHARE

A designated pick-up and drop-off zone is located out the front of The Terrace Hotel.

DIETARIES

All dietaries can be catered for if advised in advance.

ACCOMMODATION

At The Terrace Hotel, experience pure comfort and tranquility in a picturesque location on the southern edge of the city centre. The south parklands are just opposite the hotel, with stunning views from higher level rooms.

When planning your accommodation, The Terrace Hotel has 136 rooms each with their own private balcony.

With two neighbouring properties, ask our events team about further accommodation at HotelMOTEL Adelaide and Hotel Alba Adelaide.

GETTING HERE

From wherever you wander, you'll discover The Terrace Hotel is never too far away. The hotel is located a quick 15-minute drive from Adelaide Airport. A short walk away you will find a tram stop that takes you to Glenelg beach, or through the CBD past Rundle Mall, Adelaide Convention Centre, and Adelaide Entertainment Centre.

CASHLESS VENUE

The Terrace Hotel is a cashless property and will require credit/debit cards to be used across all areas of the hotel.

EVENT COORDINATOR

Regardless of the size or scope of your event, our experienced and dedicated team of coordinators will assist you with every detail to ensure a successful and seamless experience for you and your guests.

PREFERRED SUPPLIERS

The Terrace Hotel can recommend a number of preferred suppliers for your event. These vendors are suppliers who our team have worked with before.

HOTEL
ALBA
ADELAIDE

Hotel Alba, Adelaide's new local character.

- Private balconies with either park side, poolside or city views
- In-room tablet for guest requests
- Tea selection and coffee pod machine
- Premium in-room amenities
- Curated mini bar offering
- 24/7 reception
- Outdoor swimming pool
- Mediterranean-inspired restaurant and bar, *ela*
- Daily a la carte breakfast available
- Onsite paid car parking

The Terrace Hotel

ADELAIDE

Comfort and tranquility in a quiet location.

- 136 guest rooms and suites
- Private balconies for all rooms and suites
- Modern amenities
- Conference and event facilities
- 24/7 reception
- Daily buffet breakfast available
- Onsite paid car parking



HotelMOTEL, a fresh take on the classic motel.

- 61 stylish motel rooms in a mixture of room types
- Coffee pod machine with pods
- In-room guest tablets with all requests at the touch of a button
- 24/7 reception
- Daily breakfast available
- Free onsite car parking
- Use of Hotel Alba facilities including the outdoor swimming pool
- 2023 AHA 'Best Redeveloped Hotel' winner



