

CORPORATE & SOCIAL EVENTS

FOOD & DRINKS

SIP, DIP AND SOIREE

BREAKFAST

Minimum 20 guests required for breakfast packages

Plated Breakfast — from $45 per person

One item preselected for all guests, accompanied with seasonal fresh fruit platters to share, coffee, tea and juice station.

Pumpkin, caramelised onion, bocconcini frittata

Poached free range eggs, grilled bacon, grain sourdough, relish

Smashed avocado, potato rosti, smoked salmon, marinated feta (I)

Zucchini and corn fritter, whipped feta, poached eggs, dukkah

Bruschetta, confit tomatoes, basil, stracciatella, maple bacon

Buttermilk pancakes, mascarpone, compote, berries

Add warm danish pastries to share $5 per person I Barista coffee cart POA

Working Wellness Breakfast — from $35 per person

Healthy grazing station to share, accompanied by coffee, tea and juice station.

Fleurieu yoghurt, condiments

Smoked salmon bagels, whipped cream cheese, pickled red onion (I)

Mini smashed avocado, danish feta, cucumber, balsamic

Pumpkin, caramelised onion, feta tarts

Housemade hummus, crudité, grilled pita

Market fresh tropical fruits

Add barista coffee cart POA



SMALL DAY DELEGATE PACKAGE

For groups of up to 19 guests required for the small day delegate package

Inclusions **from $65 per person**

Chef selection of one savoury and one sweet item for morning and afternoon tea served in the room. Lunch served in the restaurant at ela Restaurant in Hotel Alba Adelaide.

MENU

To start

Bread selection, dips, condiments to share

Main
One main item per person: pre-order form to be collected at 11am

-Portuguese BBQ chicken, black garlic aioli, lime
-Barramundi, snow pea and fennel, chilli coconut broth (A)
-Spinach and ricotta cannelloni, rosé, basil
-Fritto misto, squid, zucchini, lemon mayo (A)
-Linguini alla panna, Barossa ham, mushroom, garlic cream, shaved parmesan
-Confit duck leg, marmalade glaze, radicchio

Accompanied by sides to share

-Pear, rocket, parmesan salad, walnut dressing
-Roasted chat potatoes, rosemary, garlic salt, aioli

Tea, espresso coffee, juice and soft drink



Seafood sourcing: (A) - Australian, (I) - Imported.

DAY DELEGATE PACKAGES

Minimum 20 guests required for day delegate packages

Half Day Delegate — from $65 pp

Chef selection of one savoury and one sweet item for morning or afternoon tea

LUNCH
Bread basket to share
Chef selection of three hot dishes
Chef selection of two seasonal salads
Seasonal fruit and petit fours
Coffee, tea, juice and soft drink

Full Day Delegate — from $75 pp

Chef selection of one savoury and one sweet item for morning and afternoon tea

LUNCH
Bread basket to share
Chef selection of three hot dishes
Chef selection of two seasonal salads
Seasonal fruit and petit fours
Coffee, tea, juice and soft drink



Seafood sourcing: (A) - Australian, (I) - Imported.

DAY DELEGATE MENU

Our Day Delegate menu changes daily and includes chef selection of one savoury and one sweet item for morning and afternoon tea, two salads and three hot dishes. Served with seasonal fruit, petit fours and a coffee, tea and juice station.

Morning and Afternoon Tea

Savoury

Pulled chicken sliders, apple, aioli, celery
Artisan cocktail pastries, tomato relish
Sticky chicken bao buns, crunchy slaw, mayo
Ham and cranberry baguette, brie, avocado
Beef quesadilla, mozzarella, vine tomatoes
Caprese croissants, basil, mozzarella, vine tomatoes
Warm savoury danish, cucumber yoghurt, honey, sesame

Sweet

Chocolate tarts, dried raspberry, honeycomb
Banana bread, cream cheese frosting, walnuts
Vanilla bean custard tart, fresh berries
Sticky date sponge, whipped ganache, wafer
White chocolate raspberry gateaux
Swedish vanilla bun
Salted caramel profiteroles, dark chocolate, almonds

Lunch

Hot

Braised lamb shoulder, pomegranate gremolata, chickpeas
Rigatoni, pork and fennel ragout, baby spinach, parmesan
Barramundi piccata, lemon butter, capers, steamed greens (I)
Yellow prawn curry, fried shallots, coconut rice (I)
Roasted sirloin, forest mushrooms, shallots, jus
Spinach and ricotta cannelloni, rosé, garlic crostini
Portuguese chicken, spiced cous cous, apricot, lime
Crispy beef, sweet soy, stir-fried noodles, sesame
Melanzane, baby spinach, sugo

Salads

Pear and rocket, parmesan, walnut dressing
Pearl cous cous, pumpkin, semi-dried tomato, pomegranate
Greek, olives, cucumber, feta, oregano, lemon, tomato
Orecchiette, pesto mayo, shallot, capsicum, basil
Roasted chat potato, pancetta, spring onion, cornichons
Caesar, baby cos, bacon parmesan, white anchovy
Crispy chickpea, kale, lemon, garlic tahini

Seafood sourcing: (A) - Australian, (I) - Imported.

CANAPÉS

Small Canapés

Lamb koftas, lemon, labneh
Wild mushroom arancini, aioli, shaved parmesan
Artisan bakery cocktail pastries
Crispy pavé potato bites, garlic salt, crème fraiche
Portuguese-style chicken skewers, lime, radish
Pumpkin, feta, semi-dried tomato tartlets
Panko-crumbed prawns, lemon mayo (I)
Natural oysters served three ways* (A)
Petite pastry bite, brie cream, prosciutto, honey
Warm pita bread, whipped ricotta, honey

Lemon curd tartlet, torched meringue
Churros, milk chocolate ganache
Profiteroles, vanilla, white chocolate
Chocolate walnut brownie, ganache
Raspberry chocolate tartlets
Assorted French macarons
Cannoli, pistachio, crème pâtissière
Loukoumades, honey, vanilla sugar

Substantial Canapés

Prawn cocktail croissant, cos, Marie Rose (I)
Angus beef sliders, swiss cheese, onion jam
Salt and pepper squid, lemon, tartare (A)
Lamb and beef meatballs, tzatziki, fried shallots
Prosciutto and basil bruschetta, mozzarella
Gnocchi puttanesca, shaved parmesan
Fried chicken panini, bacon, aioli
Loaded fries, hot honey, oregano, lemon
Antipasto, cured meats, cheese, grissini

Rock salt caramel gelato, white chocolate
Vanilla panna cotta, berries, chocolate
Basque cheesecake, salted caramel
Crème brûlée tart, honeycomb
Dark chocolate delice, double cream
Black forest gâteau, mascarpone

Oysters are subject to seasonal availability.

CANAPÉ PACKAGES

Minimum 20 guests required.

Each person will receive two servings of each selected canapé and one serving of each selected substantial.

30 Minutes **from $20 pp**
Choose two small canapés.

1 Hour **from $35 pp**
Choose three small canapés.

2 Hours **from $55 pp**
Choose four small canapés and one substantial canapés.

3 Hours **from $65 pp**
Choose five small canapés and two substantial canapés.

Add Ons

Small	$5 pp
Substantial	$10 pp

Seafood sourcing: (A) - Australian, (I) - Imported.

BUFFET

Minimum 30 guests required for buffet service. **from $89 pp**

To Start

Artisan bread selection

Housemade dips, seasonal crudité

Charcuterie board, pickles, olives, marinated vegetables

Salads

Pear and rocket, shaved parmesan, walnut dressing

Classic Greek, olives, cucumber, feta, oregano, lemon, vine-ripened tomatos

Hot Selections

Portuguese-style barbecue chicken, lime, charred radicchio

Roasted sirloin of beef, charred leeks, parsnip chips, jus

Spinach and ricotta cannelloni, rosé

Potato gratin, baked with cream and parmesan

Heirloom carrots, honey, tamari glaze, sesame

Dessert

Lemon meringue tartlet

Baked cheesecake, mango, raspberry

Local cheese selection, lavosh, dried fruits

Add ons

Freshly shucked oysters, condiments* (A)	$5 pp
Spencer Gulf prawns (A)	$5 pp
Antipasto station	$10 pp
Ice-cream cart	$15 pp
Chef-attended carvery station	$20 pp

**Oysters are subject to seasonal availability.*

Seafood sourcing: (A) - Australian, (I) - Imported.



GRAZING STATION

Minimum 30 guests required.

from $45 pp

A selection of artisanal cheese, cured meats, dips, bread and condiments

Fresh sourdough and focaccia
Seasonal crudité, baby cucumber, heirloom carrots, cherry tomatoes
Lavosh, crackers, grissini
Cured meats, prosciutto, sopressa, leg ham, mortadella
Antipasto, olives, semi dried tomatoes, cream cheese peppers, marinated zucchini, eggplant
Selection of dips, condiments
Artisan cheese selection, muscatels, quince, honey
Market fresh fruits

Add ons

Oysters on arrival* (A)	$5 pp
Assorted desserts	$10 pp

**Oysters are subject to seasonal availability.*



PLATED ALTERNATE DROP

Seated Two Course **from $69 pp**
Seated Three Course **from $79 pp**

Select two items from each course served alternatively.
Served with warm bread rolls, butter, tea and coffee station.

Entrée

Beef carpaccio, truffle mayo, shaved parmesan, crispy capers

Burrata, chilli, fig, pomegranate glaze, fried shallot, rosemary flatbread

Kataifi prawns, brown butter, skordalia (A)

Crispy beef salad, nam jim dressing, cucumber, pickled onion

Sake squid salad, compressed watermelon, whipped feta, mint (A)

Main

Grain fed eye fillet, parsnip crisps, jus

Portuguese BBQ chicken breast, black garlic aioli, lime

Roasted barramundi, cauliflower cream, snow pea, green apple (A)

Slow braised lamb shank, saffron potato puree, pomegranate gremolata

Spinach and ricotta cannelloni, rosé, basil

Confit duck leg, marmalade glaze, pickled fennel, radicchio

Sides To Share

Rocket, shaved parmesan, walnut salad

Crispy baby potatoes, rosemary, garlic salt

Dessert

White chocolate panna cotta, raspberry gel, citrus

Tiramisu tart, mascarpone cream, whipped ganache

Chocolate hazelnut crémeux, orange, double cream

Lemon tart, Italian meringue, honeycomb

Basque cheesecake, mango compote, raspberry

Seafood sourcing: (A) - Australian, (I) - Imported.





SHARED SET MENUS

Classic Menu — from $89 pp

Marinated warm olives
Toasted sourdough, olive oil, balsamic
Burrata, fig, pomegranate glaze, bread
Slow braised lamb, pomegranate, jus
Spinach and ricotta cannelloni, rosé
Crispy baby potatoes, rosemary, salt
Rocket, shaved parmesan, walnut
White chocolate panna cotta

Signature Menu — from $99 pp

Marinated warm olives
Grilled pita bread, whipped ricotta, honey
Beef carpaccio, truffle mayo, capers
Portuguese BBQ chicken, garlic aioli
Roasted barramundi, cauliflower cream (A)
Heirloom carrots, honey, tamari glaze
Duck fat potatoes, rosemary, garlic salt
Caesar salad, cos, bacon, white anchovy (I)
Tiramisu

Bottomless Menu — from $99 pp

3-course chef selection shared dining with
2-hour drinks pacakge.
Menu changes seasonally ask the team for current menu.

Seafood sourcing: (A) - Australian, (I) - Imported.

DRINK PACKAGES

Packages include tap beer, soft drinks and Purezza still and sparkling water.

House Package

2-hours from $37 pp
Add 1-hour $8 pp

Zilzie BTW Cuvee Blanc Sparkling
Zilzie BTW Pinot Grigio
Zilzie BTW Rose
Zilzie BTW Shiraz

Deluxe Package

2-hours from $46 pp
Add 1-hour $11 pp

Oxford Landing Brut Cuvee Sparkling
D'Arenberg The Stump Jumps Sauvignon Blanc
D'Arenberg The Stump Jumps Chardonnay
Grant Burge Benchmark Shiraz
Quarisa Wines Johnny Q Cabernet Sauvignon

Premium Package

2-hours from $52 pp
Add 1-hour $13 pp

Dal Zotto Pucino Prosecco
Mount Langi Ghiran Billi Billi Pinot Gris
Penny's Hill The Agreement Sauv Blanc
Hollick The Bard Chardonnay
Dalfarras Rose
Head Heart & Home Shiraz
Angove Little Birdie Pinot Noir
Sister's Run Old Testament Cabernet Sauvignon

Simply Spritz Package

2-hours from $45 pp
Add 1-hour $15 pp

Dal Zotto Prosecco
Aperol Spritz
Limoncello Spritz
Blood Orange Spritz
Hugo Spritz

**Packages above are only available at The Terrace Hotel Adelaide.*



DRINK PACKAGES

Packages include tap beer, soft drinks and Purezza still and sparkling water.

Deluxe Package

2-hours from $59 pp
Add 1-hour $11 pp

Dal Zotto Pucino Prosecco
Mount Riley Sauvignon Blanc
Chaffey Bros Not Your Grandma's Riesling
Thistledown Gorgeous Rose
Angove Family Crest Cabernet Sauvignon
Bleasdale Second Innings Malbec

Premium Package

2-hours from $67 pp
Add 1-hour $13 pp

Mountadam Eden Valley Sparkling
Tar & Rose Pinot Grigio
Penny's Hill The Agreement Sauvignon Blanc
Punt Road Chardonnay
Cuvee Madeline Mediteranee Rose
Lambrook Seed Pinot Noir
Brave Souls The Able Seaman Grenache
Leewin Estate Siblings Shiraz

**Packages above are only available at Hotel Alba Adelaide.*

Simply Spritz Package

2-hours from $45 pp
Add 1-hour $15 pp

Dal Zotto Prosecco
Aperol Spritz
Limoncello Spritz
Blood Orange Spritz
Hugo Spritz



DRINK ADD ONS

Packages include tap beer, soft drinks and Purezza still and sparkling water.

Non-Alcoholic Package

$20 pp

Peroni 00
Orange juice
Apple juice
Pineapple juice
Coca cola
Coca cola no sugar
Sprite
Lift
Lemon, lime & bitters

Optional Extras

2-hour bottle beer*	$12 pp
2-hour basic spirits	$35 pp
2-hour spritz service**	$32 pp
Welcome spritz on arrival**	$15 pp

*Choice of 2 beers from the restaurant menu.
**Choose from limoncello, blood orange or aperol.



OUR SPACES

YOUR EVENT DESERVES THE PERFECT SETTING

BOTANICAL

The Terrace Hotel Adelaide

110 - 180 Seated I 200 Cocktail

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.







Botanical Features

- Light filled space with floor to ceiling windows
- Foyer can be added to the space
- 236m2 pillarless space
- Complimentary high speed Wi-Fi
- Flexible catering options using fresh produce
- Dedicated event team delivering seamless service
- Conveniently located with on-site parking for an additional charge

BOTANICAL VIRTUAL TOUR

ACACIA, WATTLE AND BANKSIA

The Terrace Hotel Adelaide

50 - 100 Seated I 50 Cocktail

Basking in natural light and a wall of floor to ceiling windows, the function rooms at The Terrace Hotel offer flexible and modern settings. Perfect for meeting rooms, dinners, or cocktail events, the space can be style to suit any occasion.

With the flexibility to connect to adjacent rooms, or transform into Botanical if more space is required. The spaces are accessible from the ground floor accommodating all guests.

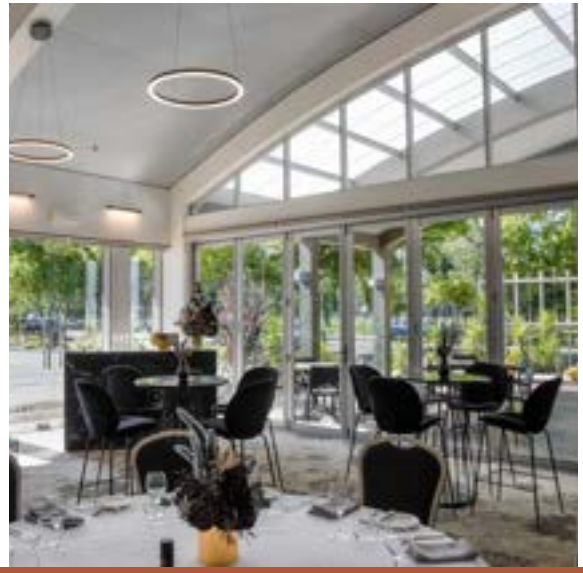


Room Features

- Divider walls to create three separate venues and multiple configurations for breakout sessions or larger gatherings
- Floor-to-ceiling windows & natural light
- Complimentary high speed Wi-Fi
- Flexible catering options using fresh produce
- Dedicated event team delivering seamless service
- Conveniently located with on-site parking for an additional charge

ROOMS VIRTUAL TOUR





TERRACE SUITE

The Terrace Hotel Adelaide

40 Seated I 50 Cocktail

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. It has its own private entry and is accessible from the ground floor of The Terrace Hotel.

Terrace Suite Features

- Floor-to-ceiling windows & natural light
- Complimentary high speed Wi-Fi
- Wall mounted smart TV
- Modern fixtures and fittings
- Separate entry from the hotel to the function space
- Flexible catering options using fresh produce
- Dedicated event team delivering seamless service
- Conveniently located with on-site parking for an additional charge

TERRACE VIRTUAL TOUR







POOLSIDE WEST

ela at Hotel Alba Adelaide

90 Seated I 150 Cocktail

Lazing in prime position, right by the water, there's no better setting for your perfect summer or spring soirée than our outdoor space poolside. Seated or standing, cocktail or casual, open-air or undercover — all you need do is relax into our breezy, open design and we'll take care of meeting your perfect brief.

With the pool as the hero feature of the space, this venue is well suited to many events from hens soirees to corporate networking events, dinner parties, weddings and more.

Poolside West Features

- Open-air outdoor venue with purpose built awning
- Cocktail furniture, table and chairs, sun umbrellas
- Outdoor heating and landscaped gardens
- Versatile configurations for seated or cocktail events
- Poolside venue offering resort-style atmosphere
- Flexible catering options using fresh produce
- Dedicated event team delivering seamless service
- Conveniently located with on-site parking for an additional charge

POOLSIDE VIRTUAL TOUR







LITTLE ELA PRIVITE DINING ROOM

ela at Hotel Alba Adelaide

28 Seated

For smaller soirées, it's all about little ela. Featuring a private dining room with a long communal table that seats up to 28, expect a cosy, intimate and exclusive dining experience brimming with next-level share plates, welcome drinks and a dedicated team on call to meet any and every need.

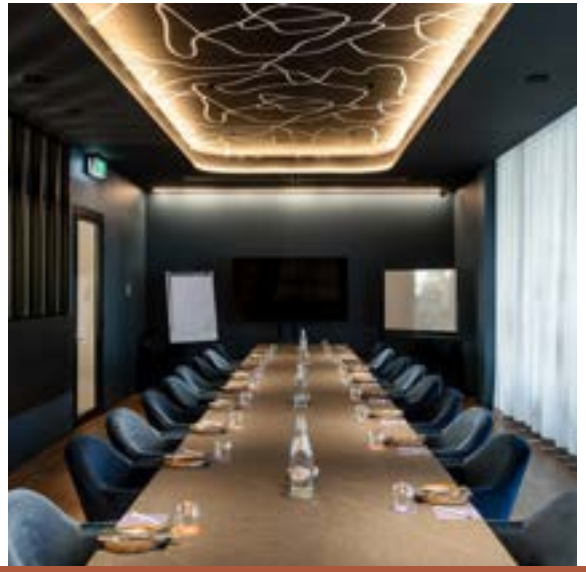
The perfect private room for intimately designed events, corporate meetings and soirees. The dramatic oversized table combines with muted lighting and a captivating ceiling, perfect for special moments and celebrations.



Little ela Features

- Large private dining room with floor-to-ceiling windows
- Blinds and curtains for privacy
- AV Options including TV
- Complimentary high speed Wi-Fi
- Flexible catering options using fresh produce
- Dedicated event team delivering seamless service
- Conveniently located with on-site parking for an additional charge

PDR VIRTUAL TOUR





ELA BAR

ela at Hotel Alba Adelaide

30 Seated I 40 Cocktail

Looking to host a cocktail party, networking function, pre-dinner drinks or private after-party? ela's bar has it all. Every hour is cocktail hour at ela bar, nestled on the ground floor with the restaurant adjacent, this Mediterranean-inspired space is available for group bookings.

Light and bright, ela bar is an intimate space overlooking the pool area. Combine spaces with Poolside West to flow in and out and have the whole space for your own private function.

Bar Features

- Cocktail furniture, table and chairs
- Overlooking the pool with floor-to-ceiling windows
- Complimentary high speed Wi-Fi & natural light
- Versatile configurations for seated or cocktail events
- For larger celebrations, ela Restaurant is available for exclusive hire. Chat to your team for more information
- Flexible catering options using fresh produce
- Dedicated event team delivering seamless service
- Conveniently located with on-site parking for an additional charge

BAR VIRTUAL TOUR





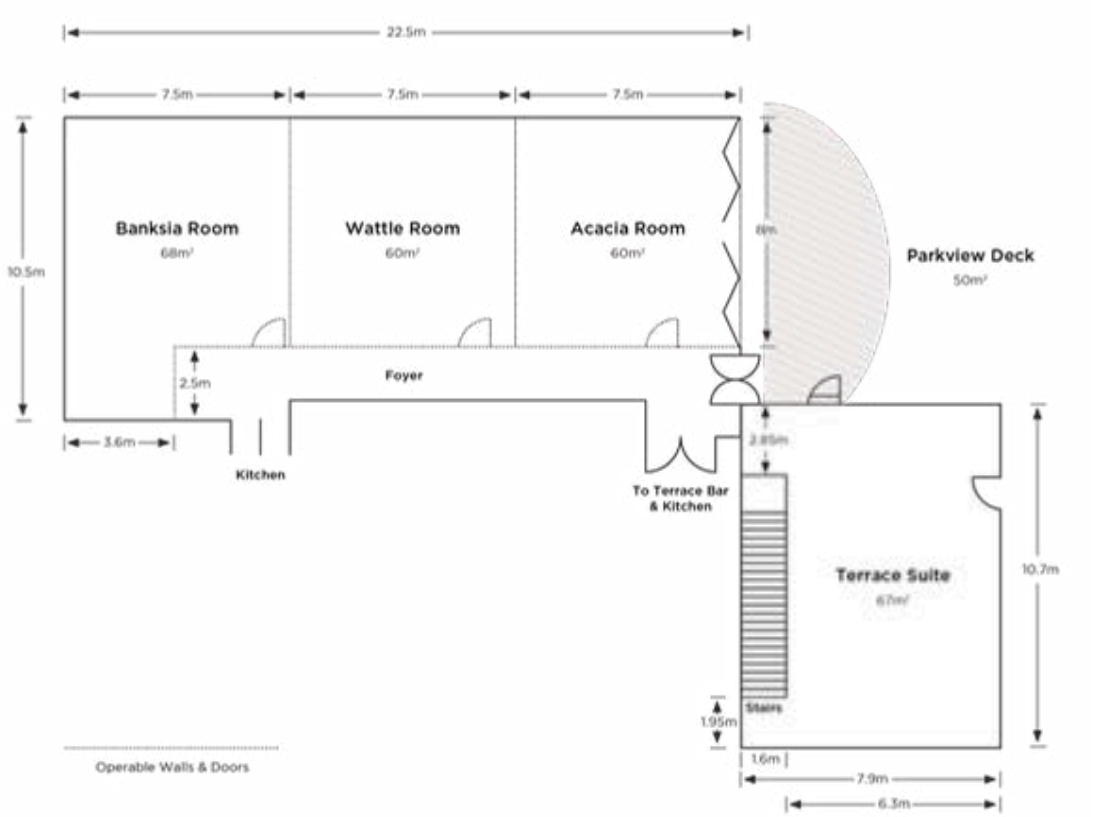


CAPACITIES

	The Terrace Hotel Adelaide						Hotel Alba Adelaide				
	BOTANICAL	ACACIA	WATTLE	BANKSIA	TERRACE SUITE	PARKVIEW DECK	POOLSIDE WEST	LITTLE ELA PDR	ELA BAR	ELA RESTAURANT	FULL VENUE
AREA M2	236	60	60	68	67	50	191	53	71	125	-
THEATRE	180	40	40	50	40	-	-	-	-	-	-
CLASSROOM	-	21	21	21	20	-	-	-	-	-	-
U-SHAPE	-	18	18	18	18	-	-	-	-	-	-
CABARET	110	32	32	32	24	-	-	-	-	-	-
BOARDROOM	-	20	20	20	20	-	-	28	-	-	-
BANQUET	150	40	40	50	40	-	100	28	34	70	200
COCKTAIL	200	50	50	50	45	50	150	-	40	-	250

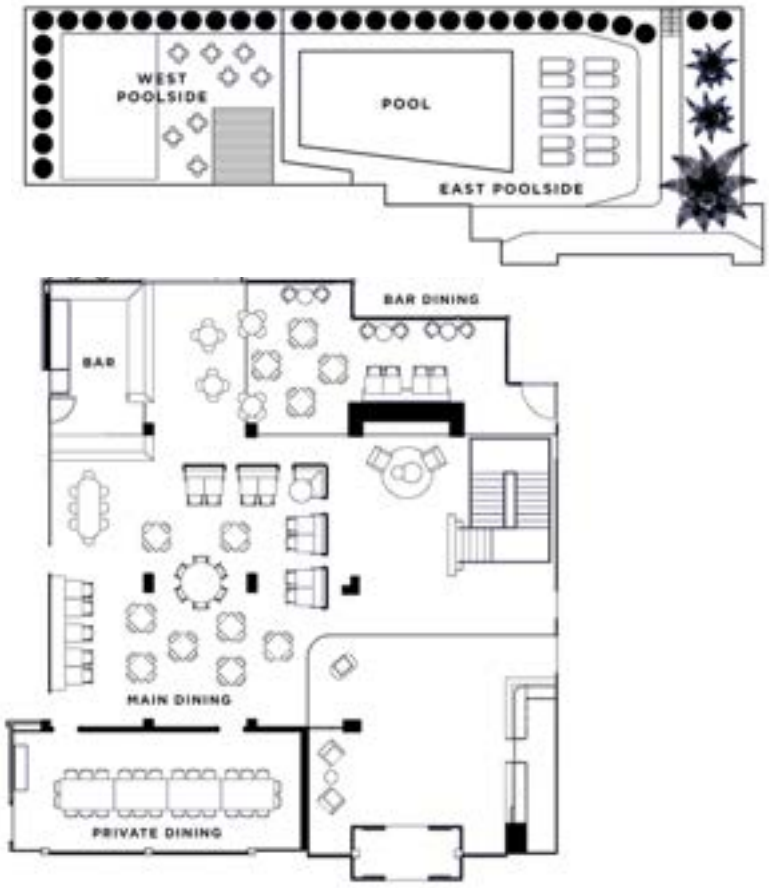
FLOORPLANS

The Terrace Hotel



TERRACE VIRTUAL TOUR

Hotel Alba Adelaide



ELA AT HOTEL ALBA VIRTUAL TOUR

FREQUENTLY ASKED QUESTIONS

Parking

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

Further on-site paid parking available in front of HotelMOTEL Adelaide for a hourly fee.

Taxi and Rideshare

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

Getting Here

From wherever you wander, you'll discover the 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 venue is a cashless property and will require credit/debit cards to be used across all areas of the hotel

Preferred Suppliers

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

Dietaries

All dietaries can be catered for if advised 7 days in advance. Please let our team know as soon as possible so we can best cater to individuals with substitute dishes.

Can I bring my own Food & Drink?

Our venues are licensed venues. No food or drink can be provided by external caterers. The hotel will ensure your menu caters to all your guests.

Menu

Menus subject to change in accordance with season and produce availability.

Minimum Numbers

Minimum numbers apply to offered packages.
Please enquire with the team.

Cakeage

Cake served as a dessert individually plated with an accompaniment - $10pp
Cake served on platters - $6pp
Cake storage and self cut - $3pp