

# MAJESTIC ROOF GARDEN HOTEL

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## MEETINGS AND EVENTS

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ROOF GARDEN  
HOTEL  
ADELAIDE CITY



### PACKAGE ONE

Angove Chalk Hill Blue bubbles  
 Angove Chalk Hill Blue semillon sauvignon blanc  
 Angove Chalk Hill Blue shiraz cabernet  
 Coopers mild (ABV 3.5%), Coopers pale ale & assorted soft drinks

South Australia  
 South Australia  
 South Australia

### PACKAGE TWO

Dunes & Greene sparkling chardonnay pinot noir  
 Dunes & Greene moscato  
 Tomich Hill red label sauvignon blanc  
 d'Arenberg Stump Jump shiraz  
 Coopers mild (ABV 3.5%), Corona & assorted soft drinks

South Australia  
 South Australia  
 Adelaide Hills  
 McLaren Vale

### PACKAGE THREE

Tomich Hill M sparkling chardonnay pinot noir  
 Dunes & Greene moscato  
 Nepenthe sauvignon blanc  
 Mountadam shiraz  
 Mismatch session, Smiling Samoyed 12 Paws pale ale, Corona, Hills cider & soft drinks

Adelaide Hills  
 South Australia  
 Adelaide Hills  
 Barossa Valley

### PACKAGE THREE ALTERNATES

d'Arenberg Olive Grove chardonnay  
 Langmeil Three Gardens GSM

McLaren Vale  
 Barossa Valley

**PACKAGE PRICING** for continuous beverage service  
 (determines the timing of your event)

	PKG ONE	PKG TWO	PKG THREE
4 hours	\$33	\$38	\$52
3 hours	\$30	\$34	\$45
2 hours	\$27	\$30	\$38
1 hour	\$24	\$26	\$31

\*Pricing applicable until 30 June 2021

1.



## NON-ALCOHOLIC PACKAGE

Soft drinks & juices @ \$18 for 1st hour, \$3.00 for each extra hour or part thereof

## UPGRADE

- upgrade your alcoholic beverage package to include cider - add \$4.00 p/person for 1st hour + \$3.00 p/person for each extra hour
- upgrade to include 1 x pre-selected cocktail p/person on arrival - add \$15.00 p/person

## OTHER OPTIONS

- beverages charged on a consumption basis
- cash bar / subsidised cash bar can be arranged in advance please consider that
- beverages are to be pre-selected
- guaranteed minimum spend applies
- 4-hour service period applies

## GUARANTEED MINIMUM SPEND VALUES

Less than 20 guests	\$600
20 – 30 guests	\$1000
31 – 40 guests	\$1200
41 – 50 guests	\$1500
51 – 60 guests	\$1800
61 – 70 guests	\$2100
70 + guests	\$2600

\*Pricing applicable until 30 June 2021

2.



The Nandina Function Rooms present an intimate & welcoming space, where an abundance of natural light spills through floor to ceiling sliding windows & provides easy access to the fresh-air, unique roof garden & spectacular, panoramic views of the Adelaide Hills & East End city streets.

### **BREAKFAST 1 “PLATED”**

\$32.00pp

Self-service Vittoria coffee pods & LMDT tea selection

- Available for self-service from centre of table:
  - Orange juice & filtered water
  - Whole fruit centrepiece
- Plated from the kitchen:
  - Scrambled free range eggs, grilled bacon, chicken chipolata, slow roasted tomatoes, sautéed field mushrooms, charred ciabatta

### **BREAKFAST 2 “FULL AUSTRALIAN”**

\$29.00pp

Self-service Vittoria coffee pods & LMDT tea selection

- Available for self-service from centre of table:
  - Orange juice & filtered water
  - Whole fruit centrepiece
  - Danish pastries, assorted
  - Yoghurt, assorted sweet & Greek on ice
- Select one hot item:
  - Bacon, free range egg, tomato chutney in mini brioche, or
  - Fresh baked shaved leg ham & cheddar cheese croissant, or
  - Vegetarian breakfast wrap with egg, grilled haloumi, portabello mushrooms, roasted tomato & basil pesto

\*Pricing applicable until 30 June 2021

3.



### BREAKFAST 3 “LIGHT”

\$19.00pp

Self-service Vittoria coffee pods & LMDT tea selection

- Available for self-service from centre of table:
  - Orange juice & filtered water
  - Whole fruit centrepiece
  - Danish pastries, assorted
  - Yoghurt, assorted sweet & Greek on ice

### BREAKFAST 4 “EXPRESS BOXED”

\$22.00pp

- Muesli bar
- House made granola
- Orange juice
- Yoghurt
- Whole fruit
- Large muffin

### BUILD YOUR OWN BREAKFAST

Self-service Vittoria coffee pods & LMDT tea selection \$5.00pp

- Available for self-service from centre of table:
  - Orange juice & filtered water \$4.00
  - Whole fruit centrepiece \$2.50
  - Danish pastries, assorted \$3.00
  - Yoghurt, assorted sweet & Greek on ice \$4.00
  - Bircher muesli pot \$10.00
  - Mini bacon & egg brioche \$13.00
  - Ham & cheese croissant \$13.00
  - Vegetarian breakfast wrap \$13.00
- Plated from the kitchen: \$25.00
  - Scrambled free range eggs, grilled bacon, chicken chipolata, slow roasted tomatoes, sauteed field mushrooms, charred ciabatta

\*Pricing applicable until 30 June 2021

4.



### 1 HOUR CONTINUOUS FOOD SERVICE

\$26.00 per person

we recommend a selection of 1 cold & 3 hot canapes  
(8 pieces p/person)

### 2 HOURS CONTINUOUS FOOD SERVICE

\$36.00 per person

we recommend a selection of 2 cold & 4 hot canapes  
(12 pieces p/person)

### SUBSTANTIAL

\$9.00 per item

complement your cocktail food selection with substantial items - perfect if your event is during a meal period  
(1 piece p/person)

### COLD MENU

- bruschetta | baguette | Roman tomato | shallots | basil & SA olive oil (v)
- caramelised muntrie & shallot tart | pesto | beetroot dust (v)
- assorted sushi | soy & chilli dipping sauces | pickled ginger
- Vietnamese cold rolls | peanut hoi sin (gf)
- marinated duck tartlet | soy, lime & coriander glaze
- red gum smoked chicken | parmesan round | macadamia nuts | apple & celery salad (gf)
- peppered kangaroo | damper | beetroot relish | fetta | dukkah
- smashed avocado & tomato salsa | salami basket | finger lime | Woodside chèvre (gf)

\*Pricing applicable until 30 June 2021

5.





## HOT MENU

- chicken skewer | chermoula rub (gf)
- tikka chicken puff | Greek yoghurt
- arancini | chicken | pancetta
- pork belly tart | forest mushroom | brie | sundried tomato
- marinated lamb skewer | Greek yoghurt (gf)
- Moroccan lamb shank tart | pine nuts | apricot
- chorizo & smoked cheddar puff roll | bush tomato relish
- chimichurri meatballs | tomato & basil sauce
- artisan cocktail sausage roll | ketchup
- artisan cocktail pie | braised beef | ketchup
- steamed vegetable dumplings | sweet soy (v) (gf)
- sweet potato & cashew empanada (v)
- panko crumbed Mac & Cheese (v)
- netted spring roll | Davidson Plum sweet & sour sauce (v)
- shitake mushroom dumpling | sweet soy (v)
- spinach and chickpea pakora (v) (gf)
- barramundi goujon | finger lime aioli
- tempura prawn | sweet chilli sauce
- scallop dumplings | sweet soy (gf)

## SUBSTANTIAL

- slider | southern fried chicken | fennel slaw | pickles
- slider | haloumi | mushroom | pesto (v)
- Thai yellow curry | pork belly | Jasmine rice (gf)
- battered barramundi | shoestring fries | finger lime aioli
- hot dog | brioche bun | American mustard | cheese | bush tomato relish
- Nasi Goreng | pepperberry | fried Jasmine rice | chipotle (v) (gf)
- salt & pepper squid | shoestring fries | aioli

\*Pricing applicable until 30 June 2021

6.



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- caramelised muntrie & shallot tart | pesto | beetroot dust (v)
- assorted sushi | soy & chilli dipping sauces | pickled ginger (v)
- Vietnamese cold rolls | peanut hoi sin (v) (gf)
- smashed avocado & tomato salsa | parmesan basket | finger lime | Woodside chèvre (v) (gf)

## HOT MENU

- panko crumbed Mac & Cheese (v)
- arancini | asparagus | chargrilled corn (v)
- steamed vegetable dumplings | sweet soy (v) (gf)
- sweet potato & cashew empanada (v)
- netted spring roll | Davidson Plum sweet & sour sauce (v)
- shitake mushroom dumpling | sweet soy (v)
- spinach and chickpea pakora (v) (gf)

## SUBSTANTIAL

- Nasi Goreng | pepperberry | fried Jasmine rice | chipotle (v) (gf)
- slider | haloumi | mushroom | pesto (v)

\*Pricing applicable until 30 June 2021

7.





## \$63.00 PER DELEGATE

### NANDINA FUNCTION ROOMS

Natural light cascades into both function rooms through superb floor to ceiling windows that open directly onto an outdoor roof garden.

### INCLUSIONS IN YOUR DAY DELEGATE PACKAGE:

- Available from 8am to 5pm (please discuss if additional time required)
- Complimentary room hire is applied when 15 delegates or more
- Your on-call service attendant
- Continuous Vittoria coffee (self-service pods) & LMDT tea selection from your arrival
- Your selection of Morning & Afternoon Tea food items
- Working Lunch
  - Stand-up options available on level 7 in the Roof Garden & pre-function spaces
  - Sit-down options are available in Culshaws Restaurant on the ground floor
- Each delegate receives
  - Majestic Roof Garden Hotel pen & notepaper
  - Filtered water and mints
- Wilson carparking facilities available within 50 metres (\$)
- HDMI / Apple / VGA connectivity
- Ceiling mounted data projector and screen
- Portable whiteboard and markers
- Flipchart and butchers paper
- Unlimited access to complimentary Wi-Fi
- Audio visual equipment (subject only to availability)
  - Portable lectern
  - Microphone
  - Teleconferencing phone
  - In-house laptop

The services of our dedicated, professional function coordinator are available to assist with all the planning needs of your event

8.



### FOOD OPTIONS:

please select one food item for each break:

- chocolate brownie (gf)
- house made cookie
- danish pastry
- spiced carrot & walnut cake
- scones, Beerenberg preserves & cream
- macaron
- Portuguese tart
- banana bread
- dips & crudites (v)
- savoury croissant with shaved leg ham & brie
- salted caramel protein ball (gf)
- yoghurt with housemade granola
- lamington
- orange almond & poppy cake
- mini Magnum
- seasonal sliced fruit (gf)
- whole fruit (gf)
- granola bar

### WORKING LUNCH:

served with water, assorted soft drink & juices, please select one:

- **Wraps & Turkish Bread Sandwiches**  
assorted selection, slaw  
(in pre-function space or roofgarden)
- **Artisan Hot Pastries**  
spinach & ricotta rolls, quiche,  
gourmet pie, sausage roll, slaw  
(in pre-function space or roofgarden)
- **Asian Yum Cha**  
a delicious selection of Dim Sum,  
including bao buns, steamed  
dumplings, spring rolls, tempura  
prawns, noodle salad  
(in Culshaws)
- **American Diner**  
haloumi & Cuban brioche sliders,  
buffalo wings, mac n cheese, black  
bean & chargrill corn salad  
(in Culshaws)
- **Italian Connection**  
garlic bread, chicken & pancetta  
arancini, vegetarian bush tomato  
lasagne, creamy chicken & bacon  
pasta, northern bean salad  
(in Culshaws)

We happily cater for dietary requirements, please discuss with your function coordinator.

9.



## MAJESTIC UPGRADE

Select an additional food item for Morning/Afternoon Tea	add	\$4.00pp
Bottled sparkling water (available all day)		\$6.00pp
Post-Conference Networking Happy Hour 60 minutes of South Australian wine, beer, soft drink and nibbles at the end of the day while the team debrief and wind down		\$20.00pp
Select a Working Lunch upgrade option		
• *Culshaws two course buffet guests choose from our hot and cold savoury selection	add	\$10.00pp
• *Roofgarden BBQ your chef grills marinated beef fillet steaks, gourmet sausages, lamb cutlets and BBQ Asian chicken on the BBQ. Includes slaw, potato salad, artisan bread rolls, assorted soft drinks and juices	add	\$20.00pp
• *Culshaws two course sit down lunch guests choose from a two course, choice of two menu that we design with you. Entrée + main or main + dessert. Presented with salad, artisan bread, assorted soft drink and juices.	add	\$30.00pp

Pricing applicable until 30 June 2021

\*Minimum 15 guests necessary

10.



Served with artisan rolls, Vittoria coffee & selection of LMDT tea

## TWO COURSE

\$64.00 per person

entrée + main OR main + dessert

## THREE COURSE

\$80.00 per person

entrée + main + dessert

## OPTIONS

Alternate drop for entrée, main or dessert - add per course

\$5.00 per person

Choice of entrée, main or dessert - add per course  
(maximum of 2 choices per course)

\$10.00 per person

Pre-dinner canapés - add per selection  
(select up to 3 items from our cocktail menu)

\$4.00 per item

Cheese platter  
selection of South Australian cheeses, fresh and dried fruits,  
assorted nuts, quince paste and crackers.

\$14.00 per person

\*Pricing applicable until 30 June 2021

11.



## ENTREE

- Smoked Salmon (gf)  
gherkin, sour cream & pepperleaf  
potato, rocket & feta salad
- Haloumi (v)  
crumbed, pickled asparagus, dukkah,  
blistered cherry trussed tomatoes
- Taste of SA
  - marinated lamb skewer with Greek yoghurt
  - pancetta & saffron arancini
  - dip & pita
- Smoked Chicken & Macadamia Waldorf Salad (gf)  
apple, celery, lettuce

## MAIN

- Chicken Breast (gf)  
Mont Priscilla ash cheese, wildfire  
cream sauce, mash
- Cone Bay Barramundi (gf)  
pickled asparagus, kipfler salad,  
finger lime butter sauce
- Angus Beef Fillet (gf)  
chargrilled, blistered cherry tomatoes,  
mustard rösti, Café de Paris butter
- Pork Tenderloin (gf)  
chimichurri marinated, sour apple chutney,  
mash, muntrie jus

## DESSERT

- Warm Chocolate Brownie (gf)  
pure cream, textures of raspberry,  
dark chocolate ganache
- Strawberry Gum Pannacotta (gf)  
candied orange, Cointreau,  
macerated strawberries
- Citrus Meringue Pie  
finger lime, raspberry & Davidson  
plum coulis
- Apricot Tart  
anglaise, almond crumble

\*Pricing applicable until 30 June 2021

12.





The Nandina Function Rooms present an intimate and welcoming meeting and conference space, where an abundance of natural light spills through floor to ceiling sliding windows and provides easy access to the fresh-air and roof garden.

The services of our dedicated, professional function coordinator are available to assist with all the planning needs of your event.

### ROOM HIRE INCLUDES:

- Ceiling mounted data projector and screen with HDMI / Apple / VGA connectivity
- Portable whiteboard and markers
- Flipchart and butchers paper
- Unlimited access to complimentary Wi-Fi
- Wilson carparking facilities available within 50 metres (\$)
- Your on-call service attendant
- Each delegate receives
  - Majestic Roof Garden Hotel pen and note paper
  - Filtered water and mints
- Audio visual equipment (subject only to availability)
  - Portable lectern
  - Microphone
  - Teleconferencing phone
  - In-house laptop

### FULL DAY RATES:

(8am - 5pm)

Nandina East	\$300
Nandina West	\$250
Nandina Combined	\$500

Pricing applicable until 30 June 2021

13.





## MORNING / AFTERNOON TEA

- Self-service Vittoria coffee pods and LMDT tea \$5.00pp
- Food item select (one) \$5.00pp
  - chocolate brownie (gf)
  - house made cookie
  - danish pastry
  - spiced carrot & walnut cake
  - scones, Beerenberg preserves & cream
  - macaron
  - Portuguese tart
  - banana bread
  - dips & crudites (v)
  - savoury croissant with shaved leg ham & brie
  - salted caramel protein ball (gf)
  - yoghurt with housemade granola
  - lamington
  - orange almond & poppy cake
  - mini Magnum
  - seasonal sliced fruit (gf)
  - whole fruit (gf)
  - granola bar

## WORKING LUNCH \$28.00pp

- served with water, assorted soft drink & juices, please select one:
- Wraps & Turkish Bread Sandwiches  
assorted selection, slaw  
*(in pre-function space or roofgarden)*
  - Artisan Hot Pastries  
spinach & ricotta rolls, quiche, gourmet pie, sausage roll, slaw  
*(in pre-function space or roofgarden)*
  - \*Asian Yum Cha  
a delicious selection of Dim Sum, including bao buns, steamed dumplings, spring rolls, tempura prawns, noodle salad  
*(in Culshaws)*
  - \*American Diner  
haloumi & Cuban brioche sliders, buffalo wings, mac n cheese, black bean & chargrill corn salad  
*(in Culshaws)*
  - \*Italian Connection  
garlic bread, chicken & pancetta arancini, vegetarian bush tomato lasagne, creamy chicken & bacon pasta, northern bean salad  
*(in Culshaws)*

We happily cater for dietary requirements, please discuss with your function coordinator. \*Minimum 15 guests necessary

14.



## MAJESTIC UPGRADE

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Bottled sparkling water (available all day)		\$6.00pp
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Select a Working Lunch upgrade option		
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• *Culshaws two course sit down lunch guests choose from a two course, choice of two menu that we design with you. Entrée + main or main + dessert. Presented with salad, artisan bread, assorted soft drink and juices.	add	\$30.00pp

Pricing applicable until 30 June 2021

\*Minimum 15 guests necessary

15.



## ROOM CAPACITIES & CONFIGURATIONS

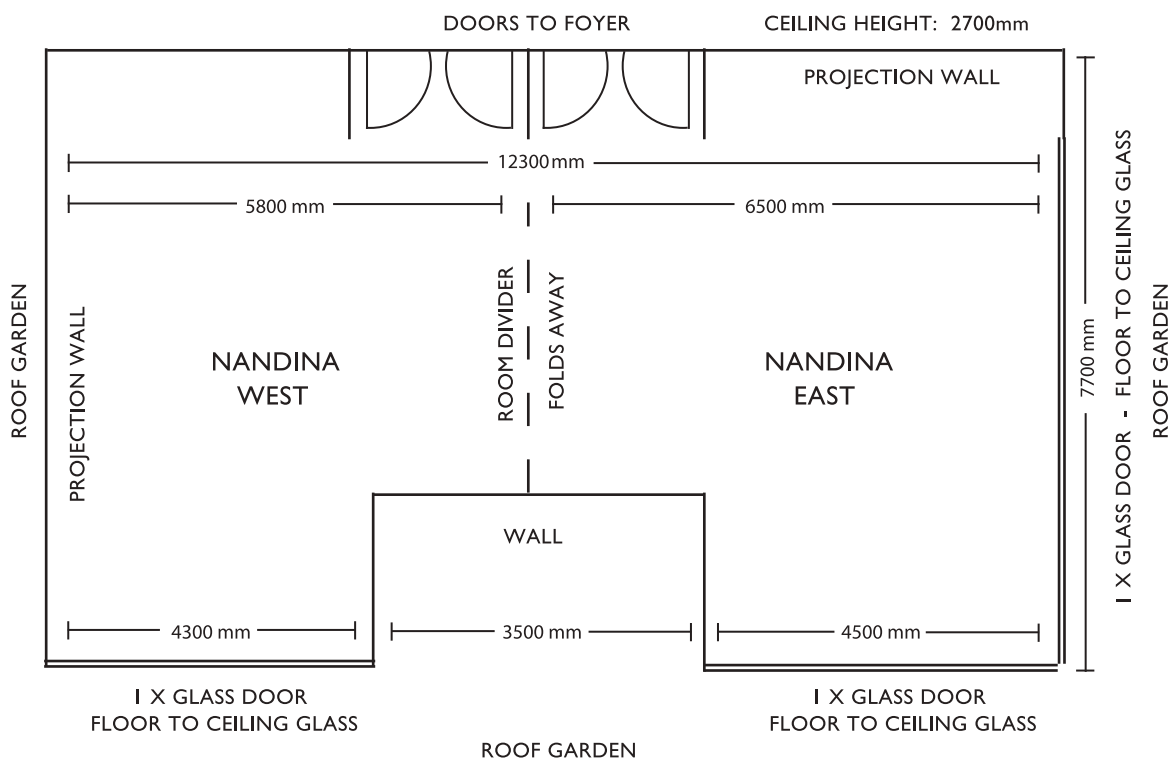
### NANDINA ROOMS, 7th Floor

SET AS	EAST	WEST	COMBINED
Boardroom	16	16	36
Classroom	21	12	39
U-Shape	20	16	34
Theatre Style	55	32	80
Cabaret	28	28	49
Banquet	32	24	72
Cocktail	45	45	130

### CULSHAWS RESTAURANT, ground floor

SET AS	
Theatre Style	40
Banquet	40
Cocktail	100

## FLOOR PLAN



**COLD** - 20 units p/platter

\$65 per platter

- bruschetta | baguette | Roman tomato | shallots | basil & SA olive oil (v)
- caramelised muntrie & shallot tart | pesto | beetroot dust (v)
- assorted sushi | soy & chilli dipping sauces | pickled ginger
- Vietnamese cold rolls | peanut hoi sin (gf)
- marinated duck tartlet | soy, lime & coriander glaze
- red gum smoked chicken | parmesan round | macadamia nuts | apple & celery salad (gf)
- peppered kangaroo | damper | beetroot relish | fetta | dukkah
- smashed avocado & tomato salsa | salami basket | finger lime | Woodside chèvre (gf)

**HOT** - 20 units p/platter

- artisan cocktail sausage roll | ketchup
- artisan cocktail pie | braised beef | ketchup
- barramundi goujon | finger lime aioli
- tempura prawn | sweet chilli sauce

\$85 per platter

- sweet potato & cashew empanada (v)
- chicken skewer | chermoula rub (gf)
- tikka chicken puff | Greek yoghurt
- arancini | chicken | pancetta
- pork belly tart | forest mushroom | brie | sundried tomato
- marinated lamb skewer | Greek yoghurt (gf)
- Moroccan lamb shank tart | pine nuts | apricot
- chimichurri meatballs | tomato & basil sauce
- chorizo & smoked cheddar puff roll | bush tomato relish
- scallop dumplings | sweet soy (gf)
- panko crumbed Mac & Cheese (v)

\$80 per platter

- steamed vegetable dumplings | sweet soy (v) (gf)
- shitake mushroom dumpling | sweet soy (v)
- netted spring rolls | Davidson Plum sweet & sour sauce (v)

\$75 per platter

\*Pricing applicable until 30 June 2021

17.

**SUBSTANTIAL** – 10 units p/platter

\$95 per platter

- slider | southern fried chicken | fennel slaw | pickles
- slider | haloumi | mushroom | pesto (v)
- Thai yellow curry | pork belly | Jasmine rice (gf)
- battered barramundi | shoestring fries | finger lime aioli
- hot dog | brioche bun | American mustard | cheese | bush tomato relish
- Nasi Goreng | pepperberry | fried Jasmine rice | chipotle (v) (gf)
- salt & pepper squid | shoestring fries | aioli

**SWEET** – 20 units p/platter

- Portuguese tart \$120 per platter
- Chocolate brownie (gf) \$110 per platter
- Scones | Beerenberg preserves+ cream (2 x ½ = 1 unit) \$110 per platter
- Macaron \$110 per platter
- Mini Magnum \$80 per platter
- Cake service charge | cut and place your BYO celebration cake on platters \$2.50 pp

**OTHER**

- **Grazing Board** – recommended for light nibbles (suitable for approximately 20 guests)
  - **Antipasto:** cured meats, cheese, grilled breads, crackers, pickles, stuffed bell peppers, olives and dips \$180
  - **Sweet:** selection of pastries, macarons, slices and petite sweets \$180
  - **Dip:** house-made, pita, dukkah, vegetable crudités, cheese, nuts, grilled breads, crostini \$80
- **Grazing Table** (suitable for minimum 50 guests) from \$20pp

\*Pricing applicable until 30 June 2021

18.