

OUR WORLD IS YOUR PLAYGROUND

PULLMAN ADELAIDE CONFERENCE & EVENTS 2018



pullman
HOTELS AND RESORTS



THROUGH OUR CO-MEETING OFFER, PULLMAN ADELAIDE MAKES FIVE PROMISES TO YOU:

Commitment - Involvement and Consultation

Whatever your event, our Pullman team will provide you with a quote within 24 hours. Our dedicated Event Manager will assist you with planning advice, step by step support and monitoring of your event right through to its realisation. Your event is our event.

Comfort

Modular spaces designed to suit all types of events. At Pullman, regardless of the type of event or number of participants, spaces can be adapted and rooms enlarged, transformed and customised. We can also offer chill out spaces that can be private, for relaxation and socialising.

Connectivity - Technology and Innovation

With wireless Internet access and a connectivity lounge, Pullman provides our guests with the best technology has to offer. Our conference rooms feature state of the art audio visual connectivity and user friendly plug-and-play systems to ensure that the needs of the most complex events are met.

Creation

Meetings and Events are not only a great way to share ideas and information but also a great opportunity to create and build existing and new relationships. Whatever the occasion, business or leisure, Pullman is the perfect venue to allow these relationships to flourish.

Cohesion - Facilitation and Sociability

Build Team spirit by offering your employees innovative break activities such as massage, excursions or yoga sessions.



PROUDLY SOUTH AUSTRALIAN

We're proud to be located in the wine and seafood capital of Australia. We want our guests to experience the award winning produce that South Australia has to offer, which is why we proudly support South Australian businesses.

With so much fresh produce at our fingertips, we use nothing but the best locally sourced ingredients to showcase the food and wine of our great state.

BODY AND SOUL

Designed in conjunction with the finest sporting nutritional experts we are pleased to offer our 'body and soul' elements within the enclosed menu. We understand for a productive day, both the body and soul require the fuel that is not only healthy and nutritious but also absolutely delicious. This is why we now have a healthy nuts snack station available to all meetings.

DIETARY SYMBOLS

For your convenience we have labelled each menu item with one of the below dietary guidelines where applicable:

GF = Gluten Free

V = Vegetarian

DF = Dairy Free

NF = Nut Free



BREAKFAST MENUS

Prices per person, minimum 20 guests
Also available to be served as buffet
(minimum 30 guests)*

WORKING BREAKFAST \$40

All menu selections to include the following items:

- Crunch pots with fresh yoghurt and toasted muesli
- Selection of juices
- Freshly brewed tea and coffee
- Poached eggs flavoured with black truffle oil
- Caramelised bacon rashers
- Barossa sundried tomato and basil chicken sausage
- Barossa classic beef and herb sausage
- Slow cooked Roma tomato with extra virgin olive oil and rosemary
- Sautéed local herbed mushrooms
- Sautéed potatoes and onion

*In buffet option poached eggs are served as scrambled

OPTIONAL EXTRAS

- Green juice (on arrival) \$4
- Smoked salmon slices \$5
- Crushed avocado \$5
- Organic sautéed spinach/kale \$2
- Freshly baked muffins \$4
- Homemade granola bar \$3
- Bircher muesli (chef's special recipe with fresh banana and granny Smith green apple) \$4
- Classic pancakes with berry compote, maple syrup and Chantilly cream \$7



DAY DELEGATE PACKAGE

FULL AND HALF DAY DELEGATE PACKAGES AVAILABLE

- Welcome Tea and Coffee
- Morning tea includes Coffee, Tea and your choice from the Something Sweet, Something Savoury or Body and Soul Menu
- Stand up Sandwich and Salad Menu or working lunch
- Afternoon tea includes Coffee, Tea and your choice from the Something Sweet, Something Savoury or Body and Soul Menu
- Conference rooms from 8:30am – 5:00pm daily (room hire may apply based on minimum numbers)
- Facilitators toolkit
- Flip chart and Whiteboard

Full and Half Day delegate packages available



MORNING AND AFTERNOON TEA

Price per person based on minimum 20 guests.
(Set Menu for under 20 guests.)

TEA AND COFFEE

- | | |
|-----------------------------|------|
| • Continuous tea and coffee | \$12 |
| • Arrival tea and coffee | \$5 |
| • Barista-made coffee cart | POA |

MORNING OR AFTERNOON TEA **\$13**

Includes:

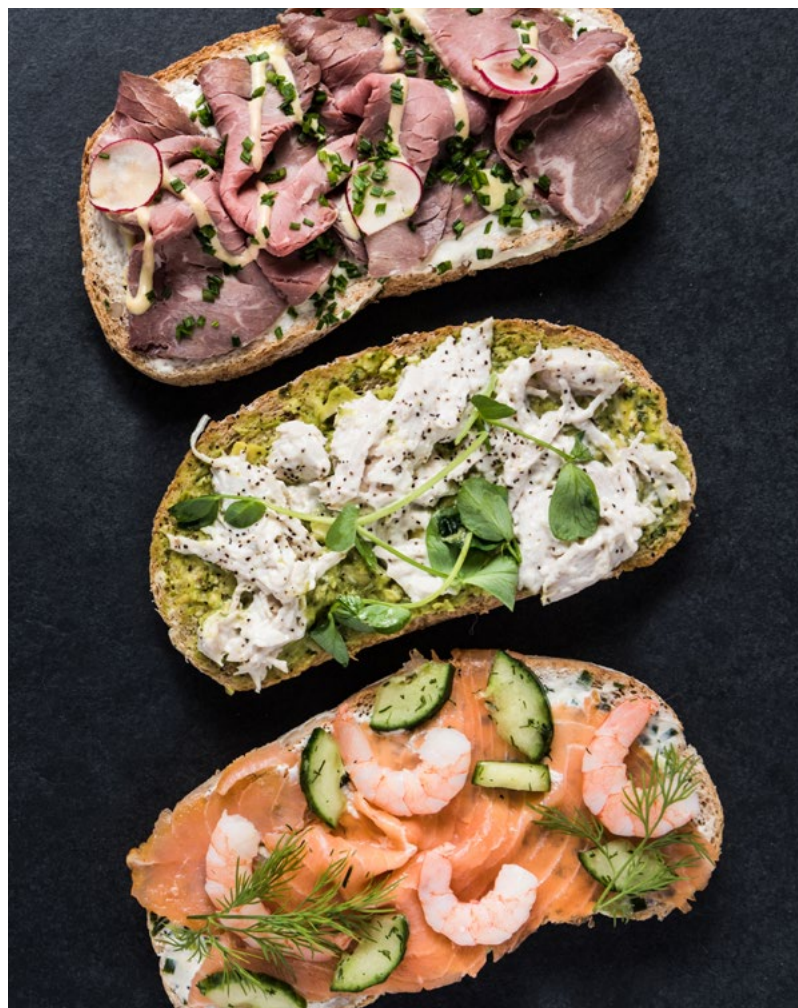
- Chilled Nippy's fruit juice
- Freshly brewed coffee and selection of teas
- 2 selections of morning and afternoon tea items
- Snack bar (assorted nuts)
- Additional items can be added for \$4.00 per person

SAVOURY

- Smoked ham and vintage cheddar croissants
- Atlantic salmon brioche with lemon cream
- Freshly baked house-made sausage rolls with tomato sauce
- Mini angus beef pies with Beerenberg tomato relish
- Potato and green pea samosa with Tamarind (V)
- Spinach, cherry tomato and cheese puff (V)

SWEET

- Freshly baked scones with Chantilly cream and Beerenberg strawberry jam
- House-made banana and walnut bread
- Apple crumble with vanilla cream patisserie
- Mango and passionfruit tart
- House-made muffins
- Caramel slice
- Spiced carrot cake (GF, DF)



SANDWICH AND SALAD MENU

Prices per person, minimum 20 guests (Set Menu for under 20 guests)

OPTIONS

- 3 sandwich selections and 2 salads \$28 (Incl. DDP)
- 4 sandwich selections and 2 salads \$32
- Additional salad or sandwich \$4
- Additional 1 hot dish \$7

SANDWICHES

- Roast beef sirloin, onion jam, Beerenberg tomato relish in dark rye bread
- Smoked salmon, lemon chilli mayonnaise in soft brioche
- Swiss cheese, Champagne ham, cornichons in stone baked ciabatta
- Herb roasted vegetables, cottage cheese, olive tapenade in freshly baked focaccia (V)
- Crumbed chicken, wasabi mayonnaise and tomato wraps
- Roast lemon chicken and beetroot relish sandwich
- Tabouleh, garlic hummus, tzatziki and falafel wraps (V)
- Shredded BBQ pork and Asian slaw wraps

INCLUDES

- Selection of Bickford's soft drinks and Nippy's juices
- Selection of seasonal whole fruits
- Chef's selection of vegetarian antipasti
- Freshly brewed coffee and a selection of teas

SALADS

- Italian style Caprese salad, marinated buffalo mozzarella, vine ripe gourmet tomato, extra virgin olive oil and basil dressing (V)
- Organic quinoa salad with pomegranate and goats curd (V)
- Cous cous with fresh mint, dates, apricot, toasted almond with citrus orange dressing (V)
- Rocket and pear salad with balsamic reduction (V)

Available gluten free upon request



WORKING LUNCH

Prices per person, minimum 20 guests

MAKE YOUR OWN BUFFET

- Choice of 2 cold, 2 hot and 2 sides (Incl. DDP) \$35
- Choice of 2 cold, 3 hot and 2 sides \$40
- Choice of 3 cold, 3 hot and 3 sides* \$50

COLD

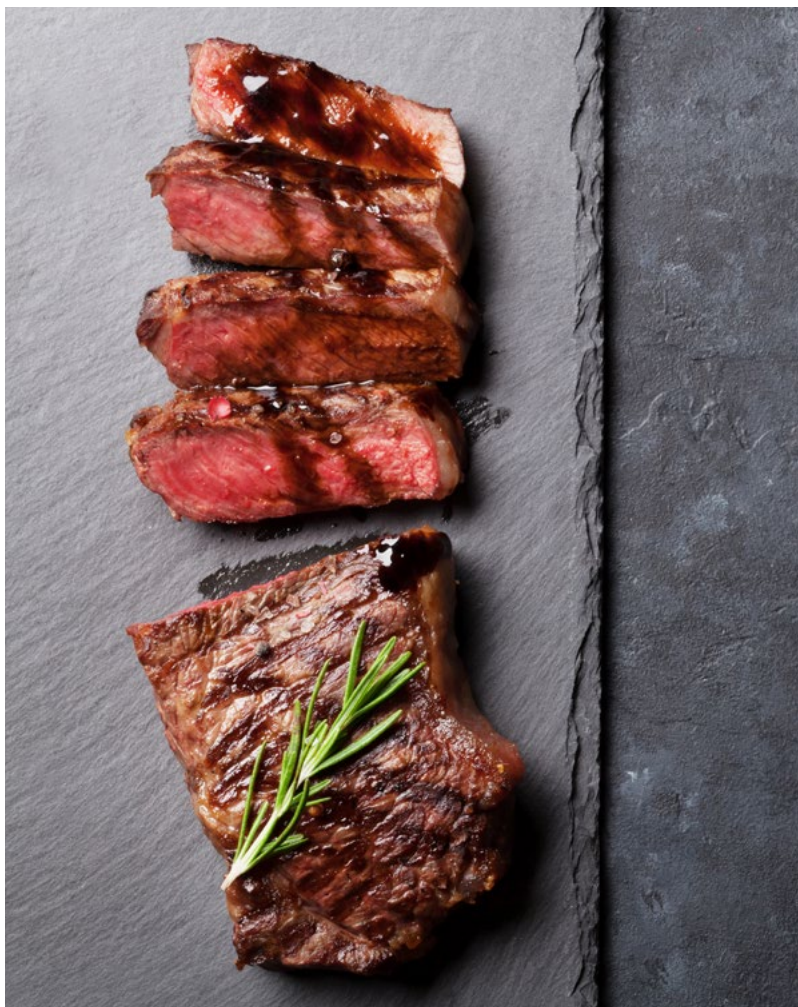
- Shaved fennel salad with citrus segments, pomegranate, grilled haloumi, blood orange dressing
- Kipfler potato salad with wholegrain mustard dressing and bell peppers (V)
- Baby spinach salad with caramelised bacon, slivered almonds, tomatoes and honey mustard dressing
- Chicken Caesar salad with boiled egg, herbed croutons and grated parmesan cheese
- Thai beef salad with raw papaya, fresh coriander, mint and chilli lime dressing

SIDES

- Steamed vegetables with tarragon butter
- Garlic and sage roasted new potatoes
- Kipfler mash with parmesan
- Steamed broccoli with toasted almond
- Herb roasted medley of vegetables

INCLUDES:

- Selection of Bickford's soft drinks and Nippy's juices
- Selection of seasonal whole fruits
- Chef's selection of vegetarian antipasto
- Freshly brewed coffee and a selection of teas



HOT

- Slow cooked chicken with fresh tomatoes, basil and olives
- Grain fed roast beef with wilted kale, mushroom and jus
- Braised beef in Adelaide Hill shiraz and seasonal vegetables
- Moroccan lamb tagine with pickled lemon, chickpea, mint and date cous cous
- Barramundi with lemon caper sauce and fried basil
- Herb roasted vegetable lasagne finished with basil pesto and parmesan (V)

ADD MORE DISHES

- Cold \$4 each, per person
- Hot \$7 each, per person
- Sides \$3 each, per person

*\$50 includes cured meat antipasto assortment



PLATED MENU

Prices per person, maximum of 2 choices per course

LUNCH

- 2 course set menu \$52
- 3 course set menu \$64

DINNER

- 2 course set menu \$62
- 3 course set menu \$74

ADDITIONAL OPTIONS

- Additional choices per course are priced upon request

ALTERNATE DROP

- Per choice, per course \$3

INCLUDES

- Freshly baked assorted bread rolls with butter
- Green Salad to the table
- Dukkah dipping side dish with olive oil



PLATED MENU

ENTRÉE

- Smoked salmon rolled with cream cheese, sesame crust, micro greens and yuzu pearls
- Mediterranean quinoa salad with baby beetroot, grape tomatoes, poached cranberries and marinated feta cubes (V, GF)
- Selection of cured meats, garlic mushrooms, marinated local olives, hummus dip and crispy lavoche
- Slow cooked pork belly with parsnip puree and apple chutney (GF)
- Moroccan chicken tagine with mint, raisin cous cous and toasted almonds (GF)

MAINS

- Slow cooked lamb shank with mustard mashed potatoes, burnt garlic and parsley gremolata (GF)
- Tandoori marinated chicken breast with saffron pilaf, mango chutney and Korma sauce
- Marinated roast chicken breast with cauliflower almond puree, heirloom carrots and pancetta
- Grain-fed beef sirloin with wild mushroom ragout, herb roasted new potato and shiraz glaze
- Beef cheek with kipfler mash, burnt shallots and heirloom carrots
- Miso glazed salmon fillet, confit fennel and truffled green pea sauce
- Lemon myrtle crusted barramundi with fennel puree, broccolini and sauce vierge



SIDES

- Garlic and sage roasted new potatoes
- Kipfler mash with parmesan
- Steamed broccolini with toasted almond
- Medley of roasted vegetables tossed with fresh herbs
- Greek salad with marinated olives, cucumber, tomato and crumbled feta
- Organic quinoa salad with pomegranate and goats curd

DESSERT

- Salted caramel ganache tart with crushed pistachio, poached mandarin segments and seasonal berries
- Profiteroles with vanilla cream, chocolate sauce and raspberry glaze
- Lemon curd tart with freeze dried raspberries and petit meringues
- Strawberry pavlova with whipped vanilla bean cream and mixed berry coulis
- Mango panacotta with green grapes, pistachio praline and seasonal berries



INTERNATIONAL BUFFET \$60

COLD SELECTION

- Mediterranean Greek salad with cucumber, bell peppers, tomatoes, feta and lemon vinaigrette dressing
- Smoked salmon salad with rocket, sliced pears and citrus dressing
- Selection of charcuterie with dips and artisan crisp
- Organic quinoa salad with pomegranate and goats curd
- Vietnamese rice paper rolls with shrimps, cucumber, bean sprout and fish sauce
- Mesculin mix, sliced cucumber, sliced tomato, olives, capers, anchovies, grated parmesan
- Dressings – French vinaigrette / balsamic dressing / Caesar and pesto dressing
- Freshly baked bread rolls

HOT SELECTION

- Seared Kingfish fillet with wilted kale, lemon caper sauce
- Oven roasted chicken breast with tomato, corn and scallion salsa
- Stir fried beef with bell peppers, onion and mushrooms

- Medley of seasonal vegetables with burnt sage butter
- Rosemary baked potatoes
- Steamed jasmine rice

DESSERTS

- Warm apple and blueberry crumble
- Cold chia pudding with coconut milk and fresh fruits
- Fruit salad in fresh orange juice

ADDITIONAL OPTIONS

\$8 per person, per item

- Burrata salad with organic spelt, toasted pumpkin seed, wild rocket and avocado
- Grilled prawns, corn kernels, young scallion and avocado salad
- Smoked salmon with crispy sour dough chips and chive cream



CANAPÉ MENU

Prices per person, minimum 20 guests

30 MINUTES \$15

- Chef Selection

1 HOUR \$25

- 3 Hot selections, 2 Cold selections

1.5 HOURS \$30

- 4 Hot selections, 2 Cold selections

2 HOURS \$35

- 4 Hot selections, 3 Cold selections

3 HOURS \$40

- 4 Hot selections, 4 Cold selections

CANAPE MENU

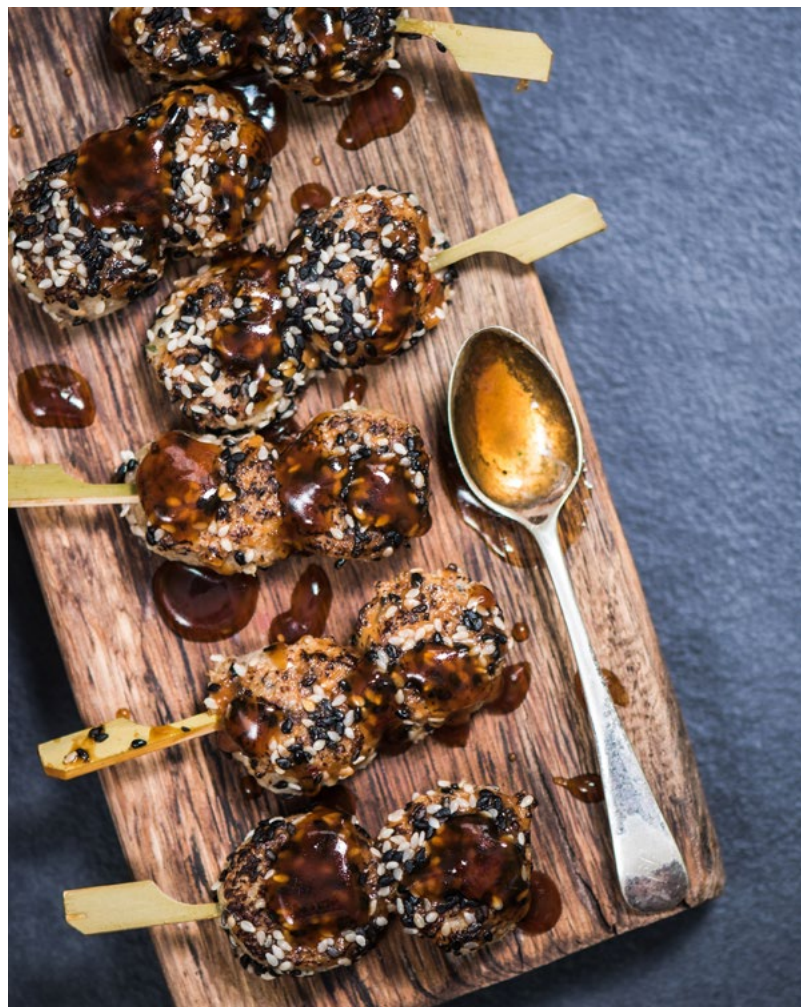
Prices per person, minimum 20 guests

HOT SELECTION

- Teriyaki chicken skewers with toasted sesame
- Tandoori chicken tikka with mint yoghurt dip
- Lamb kofta skewers flavoured with goats cheese and mint dip
- Tempura prawns with soy and sweet chilli dip
- Wild mushroom arancini, garlic aioli (V)
- Crispy onion bhajia with mint and yoghurt dip
- Freshly baked house-made sausage rolls

COLD SELECTION

- Smoked salmon on dark rye with lemon cream and caviar
- Garlic hummus with spinach sesame crisp (V)
- Smoked chicken, pancetta and Beerenberg chilli marmalade
- Grilled zucchini, buffalo mozzarella and tomato chutney on organic sour dough (V)
- Roast beef, brie cheese and caramelised onion



PLATTERS

Platters serve approximately 10 guests, prices per platter

DIPS WITH BREADS \$30

- Hummus and beetroot served with house-made spinach and sesame crisps

ANTIPASTO \$70

- Selection of cured meats
- Marinated grilled vegetables
- Mixed olives
- Chef's selection of dips
- Chargrilled bread and grissini

CHICKEN SATAY SKEWERS \$60

- 20 Chicken tenderloin skewers marinated with Thai spices served with creamy peanut satay sauce

PULLED PORK SLIDERS \$75

- 20 mini pork sliders with sweet chilli jam on brioche burger buns

MINI BEEF SLIDERS \$75

- 20 mini beef sliders with sweet chilli jam on brioche burger buns

LAMB KOFTA \$80

- Lamb mince with goat cheese and mint yoghurt dip

WHITING AND SQUID PLATTER \$90

- Crispy salt and pepper calamari, whiting fillet with chips, tartare sauce and lemon

VEGETABLE ASIAN PLATTER \$60

- Crispy dim sum, vegetable spring roll and steamed wonton with sweet chilli and soy sauce



BEVERAGE PACKAGES

Prices per person

STANDARD PACKAGE

1 hour	\$22
2 hour	\$26
3 hour	\$30
4 hour	\$34
5 hour	\$38

SUPERIOR PACKAGE

1 hour	\$26
2 hour	\$30
3 hour	\$34
4 hour	\$38
5 hour	\$42

DELUXE PACKAGE

1 hour	\$30
2 hour	\$35
3 hour	\$40
4 hour	\$45
5 hour	\$50

PLATINUM PACKAGE

1 hour	\$34
2 hour	\$40
3 hour	\$46
4 hour	\$52
5 hour	\$58

NON-ALCOHOLIC PACKAGE

1 hour	\$12
2 hour	\$14
3 hour	\$16
4 hour	\$18
5 hour	\$20

ADDITIONAL EXTRAS

Angove Chalk Hill Grove Moscato	\$3
Hahn Super Dry	\$3
Corona	\$4



BEVERAGE PACKAGES

STANDARD PACKAGE

- Carlton Dry
- Cascade Light
- Tatchilla Sparkling
- Tatchilla Sauvignon Blanc
- Tatchilla Shiraz Cabernet
- Soft drinks, juices, tea and coffee

DELUXE PACKAGE

Select 1 of the following beers

- Carlton Dry
- Coopers Pale Ale
- Great Northern
- Cascade Premium Light
- Bonamy's Cider
- Bridgewater Mill Pinot Noir Chardonnay
- St Hallett Poacher's Blend Semillon Sauvignon Blanc
- Jip Jip Rocks Shiraz Cabernet
- Soft drinks, juices, tea and coffee

PLATINUM PACKAGE

Select 2 of the following beers

- Carlton Dry
- Coopers Pale Ale
- Great Northern
- Stella Artois
- Cascade Premium Light
- Bonamy's Cider
- Bridgewater Mill Sparkling Pinot Noir Chardonnay
- Petaluma Sauvignon Blanc
- Angove Chalk Hill Grove Moscato
- Saltram 1859 Shiraz
- Soft drinks, juices, tea and coffee

NON-ALCOHOLIC PACKAGE

Soft drinks, juices, tea and coffee

CREATE YOUR OWN PACKAGE ON CONSUMPTION

- 2 Beers or Ciders
- 1 Sparkling
- 2 White
- 2 Red



WINE LIST

Prices per bottle

SPARKLING

Tatachilla	\$26
Beaumont by Knappstein Sparkling NV	\$28
Bridgewater Mill Sparkling NV	\$49
Bird in Hand	\$65

RIESLING

Knappstein	\$53
Saltram	\$55

PINOT GRIS

Bleasdale	\$40
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CHARDONNAY

The Lane – Unwooded	\$48
Nepenthe Ithaca	\$56

SAUVIGNON BLANC AND BLENDS

Longview Whippet	\$51
Paracombe	\$49
Petaluma Sauvignon Blanc	\$55

ROSE

Woodstock	\$46
Rockford Alicante Bouchet	\$59

SHIRAZ

Pepper Jack	\$58
Saltram	\$43



SHIRAZ

Pepper Jack	\$58
Saltram	\$43

CABERNET SAUVIGNON

Hollick	\$50
Woodstock	\$60
Wynns The Gables	\$49

SHIRAZ CABERNET

Tatachilla Shiraz Cabernet	\$26
Jip Jip Rock	\$45
Penfolds Koonunga Hill	\$48

PINOT NOIR

Rosemount	\$45
Pikes and Joyce	\$59



COLD BEVERAGES

Prices as indicated

LIGHT BEER

\$7.50/BOTTLE

Cascade Premium Light

MID-STRENGTH BEER

\$8/BOTTLE

Stella Artois Legere

STANDARD BEER

\$8.50/BOTTLE

Carlton Dry
Coopers Pale Ale
Coopers Sparkling Ale
Pure Blonde

PREMIUM BEER

\$9/BOTTLE

Crown Lager
Fat Yak
Wild Yak
Prancing Pony
Vale Ale

IMPORTED BEER

\$9.50/BOTTLE

Corona
Heineken
Stella Artois

CIDER

\$9/BOTTLE

Bonamy's

STANDARD SPIRITS

\$8/GLASS

Ballantines
Jim Beam
St Agnes Brandy
Bacardi
Bundaberg Rum
Wyborowa Vodka
Beefeater Gin



SOFT DRINK

\$4/GLASS

Coke
Diet Coke
Fanta
Sprite
Lift
Lemon, Lime & Bitters

JUICE

\$4/GLASS

Selection of juices

MINERAL WATER

\$8/BOTTLE

Santa Vittoria Still 1 Litre
Santa Vittoria Sparkling 1 Litre



AUDIO VISUAL EQUIPMENT

For all your Audio Visual requirements, please contact our in-house AV specialist,

ANTHONY BARTON

Event Staging Manager, Pullman Adelaide
(08) 8206 8827
abarton@stagingconnections.com



MEETING ROOM CONFIGURATIONS

Be it a small meeting of 10 people or a conference of 380, Pullman Adelaide has the ideal event space to meet your requirements.

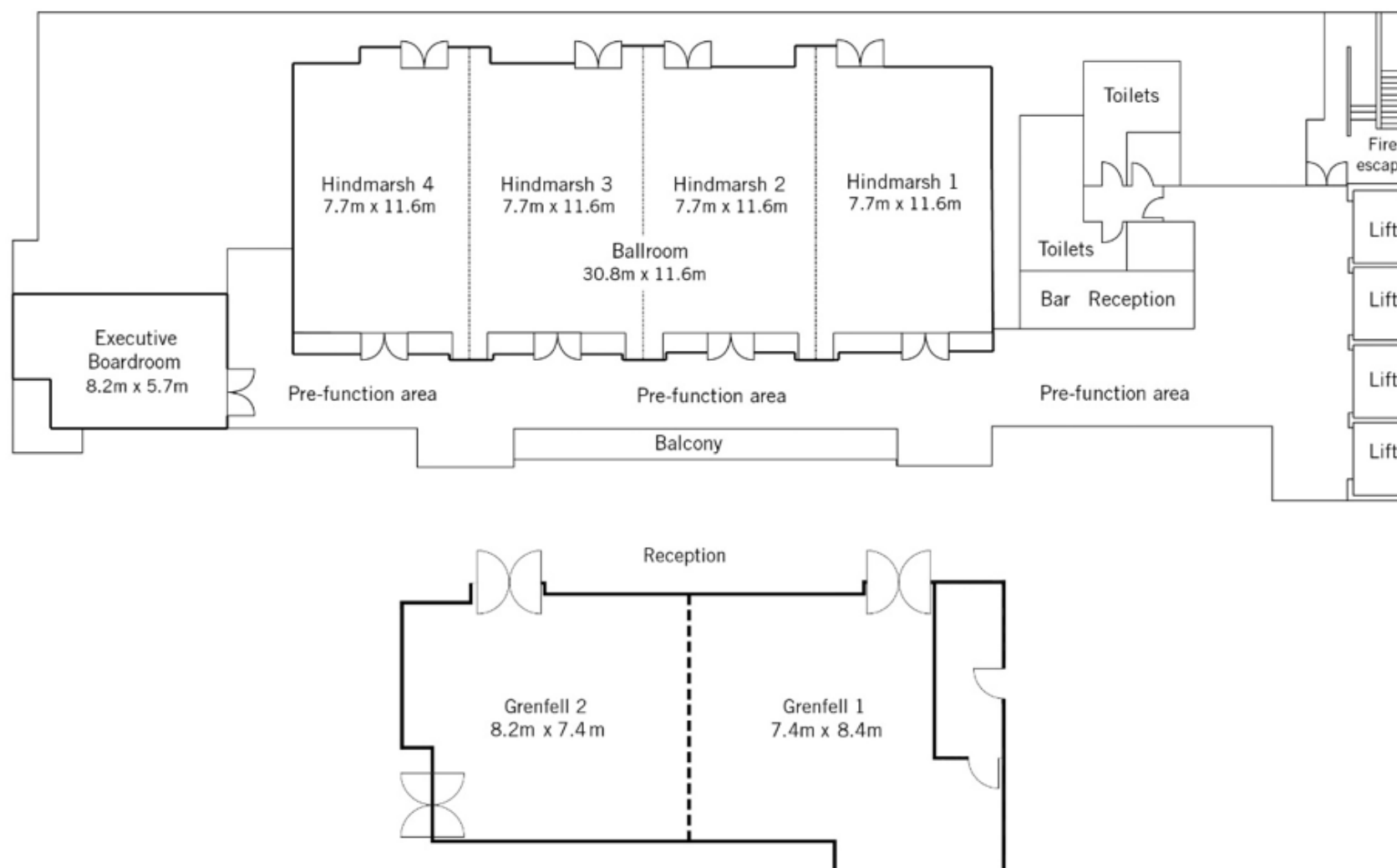
The versatile conference facilities located on the top floor of the hotel feature a large pre-function area with bar, registration desk and balcony with views over the Adelaide Hills.

In addition to the ballroom which can be divided into four rooms, a purpose designed and private Executive Boardroom (featuring natural light) with balcony is available. Alternatively, our conference rooms on the ground floor, featuring natural light, offer flexibility for breakout sessions or small events.

							
ROOM NAME	CLASSROOM	THEATRE	BANQUET	BOARDROOM	COCKTAIL	U-SHAPE	CABARET
HINDMARSH BALLROOM	160	380	260	-	380	-	192
HINDMARSH 1, 2, 3 OR 4	36	90	60	30	90	28	48
HINDMARSH 1 & 2 OR 3 & 4	80	180	120	48	180	50	96
EXECUTIVE BOARDROOM	-	-	-	16	-	-	-
GRENFELL ROOM	45	90	70	24	100	36	56
GRENFELL 1 OR 2	20	45	40	12	50	18	32



MEETING ROOM FLOOR PLANS





IMPORTANT INFORMATION

RESPONSIBLE SERVICE OF ALCOHOL

Pullman Adelaide is committed to patron care and adheres completely with the liquor act in regards to responsible service of alcohol. The act states that 'all licensees, nominees and staff of licensed premises have a responsibility to ensure that the liquor is sold and supplied to patrons in a responsible manner. It is also an offence to supply liquor, allow liquor to be sold to or consumed by a person who is under the age of 18 years, or who is unduly intoxicated'.

SPECIAL DIETARY REQUIREMENTS

Pullman Adelaide is committed to providing appropriate dietary options for all of our guests.

Many guests with specific dietary preferences are able to make suitable selections from our standard menu offerings.

For cases where separate menus must be prepared, we require adequate notice to ensure the specific requirements can be met. If certification is required (for Kosher or Halal meals) a minimum of two weeks' notice is required and a surcharge may apply for the certification.

EVENT AND SERVICE SURCHARGE

Public holiday pricing applies. Please speak with your Event Manager if your event falls on a public holiday.

All prices are correct at the time / date of publication; however Pullman Adelaide reserves the right to change prices and content without notice due to market conditions.

All food and beverage consumed in meeting rooms, restaurants, bars, public and function areas must be provided by Pullman Adelaide.

Minimum numbers apply.

A merchant service fee of 1.3% applies for all credit cards. You are welcome to change your preferred method of payment to cash or EFTPOS as these methods do not incur a fee.

We thank you in advance for your support throughout the event.



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HOTELS AND RESORTS

ADELAIDE

An  **ACCORHOTELS** brand