

**MEET
PLAY**

***OPPORTUNITY
MEETS HERE***

PULLMAN ADELAIDE







OUR WORLD IS YOUR PLAYGROUND

A reinvention of the traditional meeting experience; one that blurs the lines between work and play, performance and wellbeing. A creative, forward-thinking vision that challenges the status quo and pushes us to strive for differentiation and innovation.

Pullman Adelaide believes that the power and energy of a place can affect people differently. Therefore vibrant, sensory, flexible spaces are essential to ensure people can be productive, happy and creative. We surprise and inspire our guests with engaging environments, bespoke food and beverage and innovative solutions. Let our team work with you in creating memorable events with meaningful connections.

Contact our Meetings, Conferences and Events team on +61 8 8206 8888 or email hb217-sl3@accor.com.

Pullman Adelaide
16 Hindmarsh Square
Adelaide SA 5000







MEETINGS, CONFERENCES & EVENTS BY PULLMAN

Pullman Adelaide's top floor is a purpose built function centre. So be it a meeting of ten people or a conference of 360 delegates, Pullman Adelaide's versatile and flexible function space provides the perfect place to meet and play.

EXECUTIVE BOARDROOM

Designed for more intimate settings, the executive boardroom features a private balcony, floor-to-ceiling windows providing natural light and views of the city skyline and Adelaide Hills, and the latest technological capabilities.

HINDMARSH ROOMS

Select 1,2,3 or all 4 of the Hindmarsh Rooms depending on the size of your event. With functionality and flexibility in mind, these rooms allow for conventional as well as collaborative setups and feature in-built data projectors, state-of-the-art AV and wireless connectivity, delivering connected and seamless events.

HINDMARSH BALLROOM

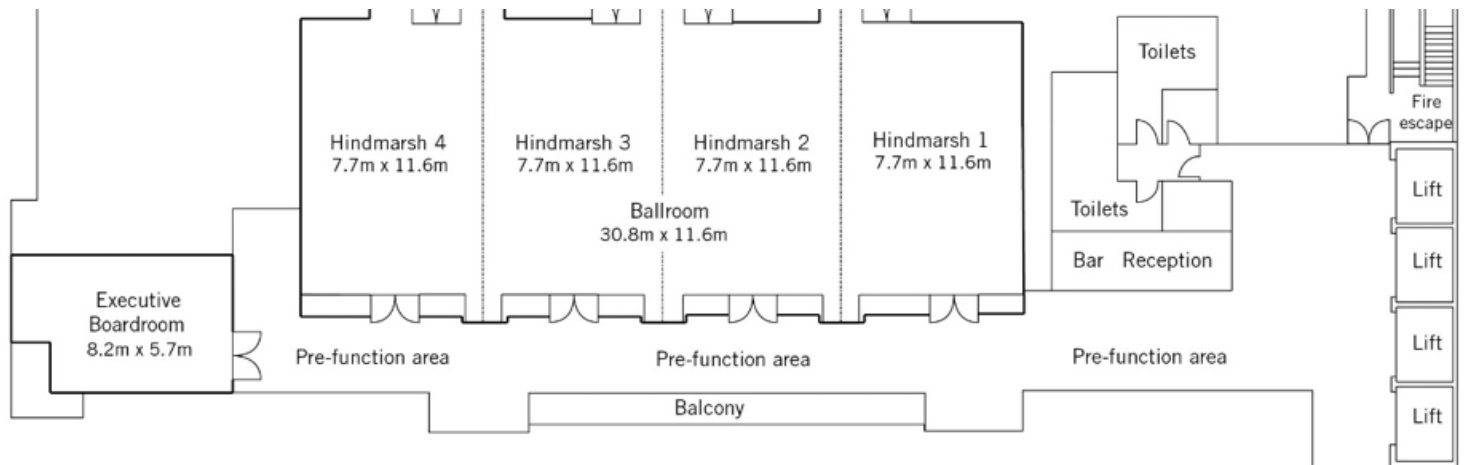
The four Hindmarsh Rooms combine to form the Hindmarsh Ballroom, Pullman Adelaide's largest function space. Functional, pillar-less and versatile, the Hindmarsh Ballroom can be transformed into almost any setting to provide a memorable experience for guests. It allows for the perfect blend of practicality and creativity.

PRE-FUNCTION AREA

Boasting uninterrupted views of the city skyline and Adelaide Hills, a large balcony and a bar, the pre-function area is the perfect place to greet your guests, provide a 'red carpet' entrance, break for morning and afternoon tea and lunch or host networking drinks after your event.



FUNCTION SPACE CONFIGURATIONS



MEETING ROOMS	AREA (M)	W (M)	L (M)	CEILING (M)	U-SHAPE	CLASSROOM	BOARDROOM	THEATRE	BANQUET	CABARET	COCKTAIL
Hindmarsh Ballroom	357	30.8	11.6	4	-	160	-	360	240	192	360
Hindmarsh 1,2,3 or 4	89	7.7	11.6	4	28	36	28	90	60	48	90
Hindmarsh 1 & 2 or 3 & 4	178	15.4	11.6	4	50	80	48	180	120	96	180
Executive Boardroom	46	5.7	8.2	4	15	24	16	40	30	24	40
The Hindmarsh Club Boardroom					-	-	6	-	-	-	-



WE PARTNER WITH THE BEST IN EVENT STAGING.

EVENT STAGING

Pullman Adelaide partners with Encore Event Technologies for delivery of professional event services at our venue.

We have a skilled Encore team working in-house at our venue who are experts in delivering events with us. We offer a complete event staging solution, superior audio-visual technology, styling and theming, set design, multimedia, production management, social media, live polling, webcasting, mobile apps and more.

As the leading audio-visual and event services company in the Asia-Pacific region, Encore are renowned for delivering world-class events. Their superior technical know-how and creative flc ensures seamless production for any event, from a world-class conference to a stellar gala dinner.

For more information on the services that Encore provides, visit their website or contact the on-site team:

Pullman Adelaide Encore team contacts

P: (08) 8206 8827

E: pullmanadelaide@encore-anzpac.com

W: encore-anzpac.com



THE STANDARD IS HIGH AT PULLMAN ADELAIDE.

ACCOMMODATION

Located in the East End of the Adelaide Central Business District, Pullman Adelaide serves as the ideal base to meet, work and play.

Our 308 rooms and suites offer a spacious, open-plan design and large light-filled windows. With comfort and connectivity at the forefront, the standard is high at Pullman Adelaide. Offering six room categories, there is a room to suit every guest, whether travelling alone or with friends and family.

ROOM FEATURES

All of our rooms and suites include the following standard features:

- Complimentary high-speed Wi-Fi.
- High definition TV with satellite channels (including movies on demand).
- Signature Pullman mattress with pillow menu.
- 24-hour in-room dining.
- Mini bar.
- Tea and coffee making facilities.

Extra features are available with different room types.



FACILITIES

Pullman Adelaide's facilities and services are in-tune with guests' needs for wellbeing, performance and efficiency.

Open from 5.30am until 12 midnight, our Fitness Lounge works with your schedule. Featuring only the highest quality Technogym equipment, it has everything guests need to stay at the top of their game whilst on the go. Including a dedicated Bike Zone, which houses the Technogym SKILLBIKE. With Strava and Zwift connectivity, guests can track their performance, explore virtual routes and race their friends around the world. For guests looking to cool down after an intense workout or relax and recharge, our 13.5 metre indoor lap pool, spa and sauna are perfect.

SERVICES

- Complimentary high-speed Wi-Fi throughout the hotel.
- 24/7 Concierge.
- Valet parking and self-parking is available.
- Dry cleaning.
- Self-service laundry.



BUSINESS CENTRE

- Quiet area designed for working travellers
- Computer and printer access
- High-speed internet
- Desk space





THE HINDMARSH CLUB EXECUTIVE LOUNGE

Pullman Adelaide's Executive Lounge, The Hindmarsh Club, is the exclusive up-market offering for the hotel's executive, corporate and Platinum member return guests.

A hallmark of all Pullman hotels, the Executive Lounge is a place to take a break, socialise or work. Privately accessed off the lobby, The Hindmarsh Club Executive Lounge offers a sleek and sophisticated setting with continental breakfast served between 6.30am and 10.30am, complimentary drinks and canapes between 5.30pm and 7.30pm and office facilities including a private meeting room with full connectivity and the latest technology.



**I AM VERY
PASSIONATE
ABOUT FOOD;
THIS IS MY
LIFE.**

— FRANCIS LUZINIER, EXECUTIVE CHEF —

CATERING

Animating the meeting space through food to create a truly inspiring experience.

"What was great for me was being born on a farm; my family were farmers and we had all the food we needed. My father grew all of our vegetables and made our own red and white wine and apple cider. I never knew what a supermarket was until I was eleven years old.

When I was eight years old I started to help my grandma cook the family meals and I developed a taste for our farm produce and homemade soups, salads, stews and best of all, tarts! We had a strawberry farm and our strawberry tart was in high demand.

I am very passionate about food; this is my life. I can create something out of almost anything. I love to cook my native food from France; cooking with rich tenacious wines, red and sticky white wine, and of course with truffle.

I love working at Pullman Adelaide because you meet so many different people. We are such a multicultural workplace and I love to work alongside my team and create dishes that will excite our guests' gustative pappille (taste buds).

South Australia, particularly the Fleurieu Peninsula, Yorke Peninsula and the Adelaide Hills and it's produce serve as great inspirations for me and remind me of the European traditions I learnt back home.

Bon Appetite."

DAY DELEGATE PACKAGES

Full & Half Day Delegate Packages include:

- Conference Room from 8:30am – 5pm daily (room hire charges may apply depending on minimum guest numbers)
- Flip chart & Whiteboard
- Pads, Pens & Hydration Station
- Welcome Tea & Coffee
- Morning Tea
- Lunch
- Afternoon Tea

Our Chef has created a Day Delegate Weekly Menu to engage your guests; no two days are the same, breaking through traditional conferencing food and delighting your guests with a restaurant styled menu. Let your Conference and Events Coordinator know of any dietary requirements and our Chef will tailor-make a menu.

HYDRATION STATION

Pullman Adelaide shows off its wellness credentials with a permanent Hydration Station set up for your conference, offering a range of waters and rehydrating drinks, encouraging attendees to go slow on the coffee and stay hydrated and focused, fresh and alert.

MONDAY

ARRIVAL

Tea & Coffee

Mini Orange & Poppy Seed Muffins

MORNING TEA

Spinach & Feta with Flaky Pastry

Crown Apple & Cinnamon Dust Danish

LUNCH

Sandwiches

Petite Baguette, Smoked Salmon, Smashed Avocado,

Red Onion, Dill, Ricotta & Alfafa Sprouts

Roasted Pumpkin, Grilled Zucchini, Caramelized Onion,

Pine Nut Pesto Spinach Wrap

Salads

Quinoa, Carrot, Chickpea (gf, df, v)

Petite Spinach Leaves, Roasted Capsicum,

Baby Tomatoes, Parmesan & Almonds, Balsamic Dressing

Hot Items

Mediterranean Chicken Tenderloins, Herb Baby Chats,
Tomato Salsa

Cauliflower & Broccoli Bake Parmesan Crust, Fresh Thyme

Something Sweet

Apple Tart with Cream

Sliced Fruit Platter & Coulis

AFTERNOON TEA

Gourmet Angus Beef Sausage Roll

Chocolate & Raspberry Lamington

**WITH OUR
WEEKLY DAY
DELEGATE
MENU, NO TWO
DAYS ARE THE
SAME.**



WEDNESDAY & SATURDAY

ARRIVAL

Tea & Coffee
French Butter Croissant

MORNING TEA

Apple & Cinnamon Petite Muffin
Petite Spoons of Feta & Spinach Bites, Tomato Jam

LUNCH

Sandwiches

Chicken, Avocado, Sundried Tomato,
Italian Parsley & Aioli on Turkish Bread
Mediterranean Grilled Vegetables, Basil Pesto &
Rocket on Olive Baguette

Salads

Baby Cos Leaves, Hard Boiled Eggs, Herb Croutons,
Aged Pana Granada Cheese, Crip Barossa Bacon,
Anchovy & Garlic Dressing
Vegetarian Asian Noodle, Coriander, Lemon,
& Lime Chilli Dressing

Hot Items

Lamb Ragu Printanier, Baby Vegetables &
Olives Tagliatelle Au Beurre
Spinach & Ricotta Baked Cannelloni, Italian Passata
Sauce, Regiano Parmesan

Something Sweet

Hand Cut Fruit Salad with Strawberries & Mint
Orange & Almond Cake (gf, df)

AFTERNOON TEA

Vegetable Samosas with Coriander Chutney
Macadamia Nut Slices



THURSDAY & SUNDAY

ARRIVAL

Tea & Coffee
White Chocolate & Macadamia Cookies

MORNING TEA

Assorted Danish Pastries
Broccoli & Brie Petite Tart

LUNCH

Californian Style Sushi Roll
Vietnamese Rice Paper Roll (v, gf)

Hot Items

Thai Style Green Chicken Curry, Jasmine Rice,
Prawn Crackers
Hokkien Noodles with Bok Choy & Oyster Mushrooms

Something Sweet

Sliced Tropical Fruits (gf)
Chocolate & Vanilla Cheese Cake on Biscuit Base (gf)

AFTERNOON TEA

Blueberry Friand (gf)
Pumpkin & Almond Samosa



FRIDAY

ARRIVAL

Tea & Coffee
Freshly Baked Anzac Cookies

MORNING TEA

Heirloom Tomato & Cheddar French Croissant
Protein Balls

LUNCH

Sandwiches

Lamb Yiros Wrap, Greek Slaw & Tzatziki
Heirloom Tomato, Caramelized Red Onion,
Gruyere Cheese, Alfafa, Spicy Mayo on
Turkish Bread

Salads

Beetroot Quinoa, Rocket, Spring Onion, Garlic,
Feta Cheese & Vinaigrette
Tabouleh

Hot Items

Beef Bourguignon with Mash & Vegetables
Spinach & Ricotta Cannelloni with Basil & Tomato Sugo

Something Sweet

Tiramisu Gateau
Sliced Fruit Platter

AFTERNOON TEA

House Style Warm Chocolate Brownie
Mini Curry Puffs, Cucumber Raita, Coriander Leaf



REFRESH YOUR FOCUS

Pullman Adelaide meeting attendees should always be at the top of their game. Assist your guests and boost their focus and alertness by adding a healthy “bar” to your menu.

Juice Bar

\$8 per person

Freshly Squeezed Seasonal Fruit made in front of you

Smoothie Bar

\$8 per person

Triple Berry Mix

Berries, Banana, Chia Seed, Yoghurt, Milk

Inner Health bar

Raw Coconut Water \$4.50 per person

Mojo Kombucha \$6 per person

Coffee Bar

Vittoria Barista Made Coffee

\$650 per day

Includes up to 150 Barista Made Coffees

\$5 per additional coffee

Still & Sparkling Individual Water Bottles

\$5 per person



BREAKFAST MENUS

CONTINENTAL BREAKFAST

\$26.50 per person

Fresh Juice of the Day
House Made Bircher Muesli with Green Apples (v)
Seasonal Fresh Sliced Fruits
Freshly Baked Muffins, Petite French Danishes and Butter Croissants
Coffee, Tea and Hot Chocolate

HOT PLATED BREAKFAST

\$35 per person

On The Table

Selection of Mini Danishes
Petite Muffins & Sliced Seasonal Fruits
Tea & Coffee
Apple & Orange Juice
Preserves served with Toasted Bread, Peanut Butter & Vegemite

Hot Option

[Please Select One](#)

Free Range Scrambled Eggs, Barossa Smoked Bacon, Garden Herbs Tomato on Sliced Sourdough
Egg Benedict with Poached Egg, Ham, English Muffin, Hollandaise Sauce
Poached Eggs on Sour Dough with Smoked Salmon, Lime Hollandaise
Poached Eggs with Baby Spinach on English Muffin, Dill Crème Fraiche (v)
Feta & Petite Sundried Tomato Frittata with Rocket (v)
Mushroom, Capsicum, Spinach Quiche with Basil Pesto (v)

STANDING BREAKFAST BUFFET

\$30 per person

Orange & Apple Juice
Individual Fruit Salad with Mint Leaves
Individual Bircher Muesli with Shaved Granny Smith Apples
Individual Brioche Bun filled with Barossa Bacon, Fried Eggs, Swiss Gruyere & Beerenberg Tomato Relish
Vittoria Filter Coffee & Dilmah Tea Selection

Enhance

\$7.50 per person, per item

Spinach & Scrambled Egg Wrap, Wild Tomato Chutney
Wholegrain Wrap filled with Roasted Vegetables, Arugula & Chickpeas
French Croissant filled with Cheddar, Heirloom Tomato & Gruyere
French Petit Pain with Olives filled with Smoked Salmon, Rocket & Cream Cheese
Petite Pancakes with Mixed Berries Compote, Chantilly Cream
Char-Gilled Sour-Dough Slice topped with Smashed Avocado, Semi Dried Tomatoes
Mini Charcoal Sliders filled with Barossa Bacon, Sausage & Fried Egg

[Please Select Two Accompaniments for the Hot Option](#)

Barossa Beef Cumberland Chipolatas
Avocado Quenelle
Grilled Haloumi Steak
Pork Sausages
Roasted Kipfler Potatoes with Rosemary
Sautéed Kale & Tomato's Almonds
Steamed Green Asparagus
Sautéed Mixed Mushrooms
Italian Sausage
House Made Baked Beans
Roasted Pumpkin Wedge
Rosemary & Thyme Scented Crushed Potatoes
Chicken, Basil & Sundried Tomato
Tasmanian Hot Smoked Salmon (add \$2.75 per person)
Grilled Lamb Cutlet (add \$4 per person)
Grilled Breakfast Rump Steak, cooked medium (add \$3 per person)
Steamed Salmon Steak (add \$2 per person)
Grilled Barossa Chorizo (add \$2 per person)



LUNCH, DINNER & DESSERT MENU

Menu Options

2 Courses	\$62 per person
3 Courses	\$74 per person

Please select one item per course for lunch and/or dinner.

Should you wish for additional menu options, please select additional item per course. Prices listed below.

Alternate Drop	\$5 per course
Choice Menu	\$10 per course

ENTRÉE

Honey Spiced Chicken Tenderloin, Quinoa & Pumpkin Salad, Feta & Sherry Vinaigrette

Sumac & Sesame Calamari, Vietnamese Slaw, Lime & Sriracha Aioli (gf)

SA King Prawns on Iceberg Lettuce, Smashed Avocado, Finger Lime Caviar, Bush Tomato Aioli (gf)

Carpaccio of Smoked Salmon, Crispy Capers, Pecorino, Rocket, Preserved Lemon, Chives Cream

Duck Rillettes, Grilled Brioche, Cornichons, Chutney & Apple Remoulade

Pate En Croute – Pork, Duck, Orange & Brandy Flavours, Toasted Olive Bread, Dijonaise Mustard, Onion Pickled

Potato Gnocchi, Parmesan, Truffle, Wild Mushroom Ragu, Crumbled Cheese, Fine Herbs

Twice Cooked Pork Belly, Grilled SA King Prawns, Sweet Corn Puree & Garlic Butter

Orange Infused Compressed Watermelon, Mint, Pomegranate, Feta, Rocket, Pine Nuts, Balsamic



MAIN

Moreton Bay Bug Risotto, Fennel, Asparagus & Shellfish Stock, Grana Padano

Arabic Spiced Lamb Rump, Green Pea Quinoa, Eggplant, Carrot Puree, Jus (gf)

Grilled Chicken Kiev, Thyme Scented Polenta, Semi Dried Spicy Tomato Jam, Pancetta, Chicken Jus

Poached Salmon, Mediterranean Vegetables, Quinoa, Olives, Lemon Pesto, Balsamic Reduction (gf, df)

Slow Braised Beef Cheeks, Mushrooms, Spinach, Spiced Potatoes, Red Wine Shiraz Jus (df)

Cone Bay Barramundi Fillet, Cauliflower Puree, Macadamia Dukkah Dust, Local Greens, Parisienne Mash, Sage Tomato Salsa

Chimichurri Pork Cutlet (300gram), Duck Fat Potatoes, Roasted Seasonal Vegetables, Apple Cider Port Jus, Chimichurri Salsa

Slow Roasted Portobello Mushroom Filled Ratatouille, Wilted Spinach, Honey Roasted Pumpkin & Salsa Verde (gf, df, v)

Grilled Dukkah Spiced 3 Point Lamb Rack, Lyonnais Potatoes, Roasted Vegetables, Capsicum, Sundried Tomato, Mint Jus (add \$5 per person)

Porcini Mushroom Eye Fillet, Porcini & Forest Mushroom Soil, Fondant Potato, Roasted Artichokes, Local Greens, Béarnaise Sause (gf) (add \$5 per person)



SIDES

\$9 Per Platter/Plate/Bowl (serves 5)

Steamed Seasonal Greens with Almond Flakes

Roasted Garlic & Herb Potatoes

Garden Salad with Mustard Dressing & Parmesan Flakes

Steamed Broccolini with Chickpeas, Italian Parsley & Extra Virgin Olive Oil

DESSERT

Tiramisu, Frangelico Mascarpone, Berry Puree & Chocolate Shards

Citrus Tart, Raspberry Coulis, Chantilly Cream

Selection of Three Locally Produced SA Cheese, Quince Paste, Lavosh & Grissini

Strawberry Tart, Crème Patissiere, Strawberry Ice Cream & Coulis

Chocolate Cheesecake Brownie laced with White & Dark Chocolate Chips topped with Ganache

Whilst we take care in our kitchen, please note that there may be traces of gluten, lactose or nuts – please advise our team of your dietary needs.



CANAPÉ MENU

30 minutes Canapé Service

\$20 per person

Chef selection of 2 hot & 1 cold canapé items

1 hour Canapé Service

\$25 per person

Your selection of 2 hot & 2 cold canapé items

2 hour Canapé Service

\$35 per person

Your selection of 4 hot & 3 cold canapé items

3 hour Canapé Service

\$40 per person

Your selection of 4 hot & 4 cold canapé items

COLD CANAPÉS

Smoked Salmon on Olive Bread,
Lemon Cream & Caviar
Avocado & Prawn Sushi Roll, Soy &
Wasabi

Peking Duck Pancake, Hoisin
Dipping Sauce

Duck Rilette on Petite Baguette,
Cornichon

Savory Tomato Tart, Goat Cheese &
Caramelized Onion Jam

Hot Smoked Ocean Trout, Cucumber
Boats & Wasabi Mayo

Bruschetta with Pea, Cream Cheese
& Mint

HOT CANAPÉS

Fried Pork Belly with Apple Chilli
Jam

Mushroom & Parmesan Arancini,
with Truffle Mayo

King Island Beef Pie, French Mustard
& Cognac

Tempura Prawn, Basil Lime Dressing
Gruyere, Caramelized Onion &

Thyme Petite Tart

Tandoori Spice Chicken Skewers,
Mint Yoghurt

Indian Spiced Vegetable Samosas,
Coriander Yoghurt

PLATTER MENU

Our Chef personally created our share platters; they are designed to share and connect your guests. Each of our platters serves 10 guests.

Antipasto Platter

\$90 per platter

Olives, Vegetarian Frittata, Fetta, Peppers, Cornichons, Cured Meats, Marinated Mushrooms, Grilled Pumpkin, Semi Dried Tomatoes, Chargrilled Bread & Grissini

Gourmet Cheese Platter

\$90 per platter

Locally Sourced SA Cheese, Cheddar, Brie, Blue Goats Cheese, Quince Paste, Apple, Grapes, Celery, Mixed Nuts, Apricots, Crackers & Grissini

Crudités Platter

\$60 per platter

Lebanese Cucumber, Snow Peas, Carrot, Celery, Red Capsicum, Red Radish, Hummus Dip & Tzatziki Dip

Asian Platter

\$80 per platter

Peking Duck Wonton, Vegetable Spring Roll, Steamed Prawn Gyoza, Vegetable Samosa served with Sweet Chilli, Hoisin, Wasabi Mayonnaise

Butcher's Hot Platter

\$90 per platter

Chicken Satay, Sicilian Meat Balls, Persian Lamb Kofta, Satay Sauce, Chipotle Mayonnaise

Seafood Platter

\$95 per platter

Salt & Pepper Calamari, Barramundi Spring Rolls, Salmon Bites, Coconut Prawns, complimented by Wasabi Mayo, Chilli Chipotle

Coffin Bay Natural Oyster with Champagne Echalotte Vinaigrette (add \$4 each or \$42 per dozen)

Vegetarian Platter

\$85 per platter

Wild Mushroom Arancini Ball, Goat Cheese Tartlet, Asparagus & Corn Tartlet

Brioche Bun Slider Platter

\$80 per platter

Angus Beef, Pickles, Cheddar, Wild Herb Tomato Chutney

Pulled Pork, Asian Slaw, Sweet Chilli Jam

Aussie Platter

\$80 per platter

King Island Meat Pie, Sausage Roll, Coral Coast Cornish Pasties

Bruschetta Platter

\$50 per platter

Roma Tomato, Spanish Onion, Basil & Balsamic Drizzle

Parmesan & Onion on Sour Dough Tomato Toasted Bread





LIVE STATIONS

Prices are per person, per hour.

GRAZING \$25 per person

Cheese, Cured Meats, Fruits,
Arancini Balls, and Decorations

PULLED PORK SLIDERS \$8 per person

PASTA \$5 per person

OYSTER \$3.50 per oyster

PRAWN AND CHICKEN PAELLA \$8 per person

CHURRO \$4 per person

TEA & COFFEE

MORNING OR AFTERNOON TEA

\$13 per person

Freshly brewed coffee and selection of teas, selection of
juices, break item as per the daily menu.

CONTINUOUS TEA & COFFEE

\$12 per person

WELCOME TEA & COFFEE

\$5 per person



BEVERAGE PACKAGES

SUPERIOR PACKAGE

Tatachilla Range of wines (Brut, Sauvignon Blanc, Shiraz cabernet) / Furphy Refreshing Ale Beer / Cascade Premium Light Beer / Soft Drink and Juices

1 Hour Beverage Package from \$26 per person

2 Hour Beverage Package from \$32 per person

3 Hour Beverage Package from \$36 per person

4 Hour Beverage Package from \$42 per person

Every additional hour at \$5 per person.

DELUXE PACKAGE

Oxford Wines (Angus Brut, Sauvignon Blanc, Shiraz) / One Fifty Lashes Pale Ale / Furphy Refreshing Ale Beer / Cascade Premium Light Beer / Soft Drink and Juices

1 Hour Beverage Package from \$32 per person

2 Hour Beverage Package from \$40 per person

3 Hour Beverage Package from \$46 per person

4 Hour Beverage Package from \$52 per person

Every additional hour at \$10 per person.

Salt Restaurant Beverage Menu is available for those wishing their event to be on consumption.

Please note, wine list is subject to changes but we will ensure to offer the same wine varietal at the same price in the event your chosen label becomes unavailable.



pullman
HOTELS AND RESORTS

pullmanhotels.com