



Majestic Roof Garden Hotel
MEETINGS & EVENTS



Function Sales Executive
Nandina Function Rooms

55 Frome Street Adelaide SA 5000
PO Box 370 Rundle Mall SA 5000

P +61 8 8100 4494
F +61 8 8100 4461
E functions@majestichotels.com.au





Welcome

If you're looking for an intimate and welcoming space to hold your meeting, conference or special event then look no further than the Nandina Function Rooms at the Majestic Roof Garden Hotel.

Located adjacent to Rundle Street in the heart of Adelaide's East End, the venue is easily accessible and provides the option of accommodating your guests in 4.5 star luxury.

Floor-to-ceiling sliding glass doors open out to the unique roof garden providing spectacular panoramic views of the Adelaide Hills and East End city streets. As the sun sets and the city lights come to life, the glowing view from the Majestic Roof Garden Hotel is the perfect backdrop for your evening event.

Our experienced Function Sales Coordinator is on hand to help make planning your occasion easy. Dine from our contemporary Australian menu, personally selected by you and prepared by Matthew Inkley, Head Chef of Culshaw's Restaurant. On the day of your function, all you need to concern yourself with is enjoying the experience, as our professional staff take care of everything.

Whether you're looking for an intimate occasion for 10 or a cocktail function for 100, rest assured - we can assist you.



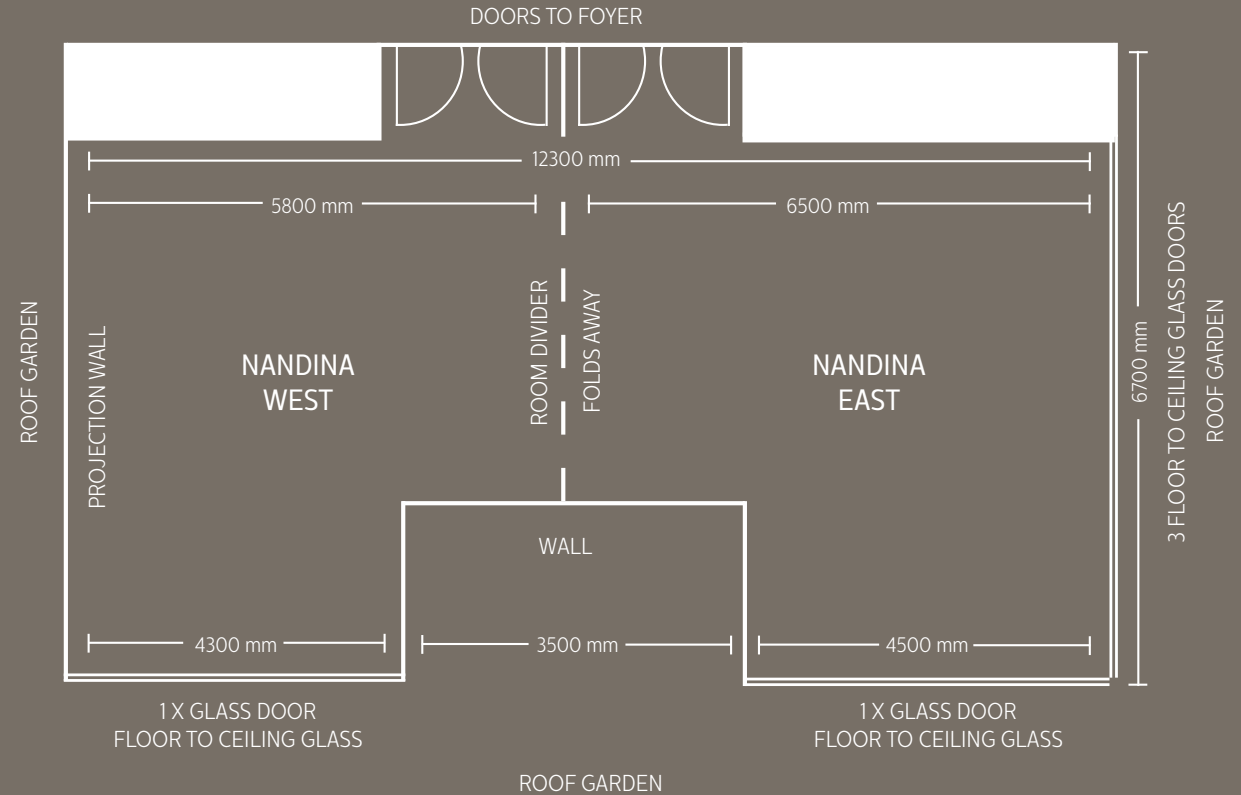
Location

The first step in arranging your function or special event is choosing a venue. The Majestic Roof Garden Hotel is perfectly located just metres from Rundle Street and is close to parking facilities and public transport. We can also offer valet parking for that special touch. The 4.5 star property is tastefully appointed, including a modern foyer featuring South Australian sandstone.

As you take the lift to the seventh floor, you'll bypass the 120 contemporary hotel rooms. We can arrange an exclusive group accommodation rate for your guests.

Nandina Function Rooms

SETTING	NANDINA EAST	NANDINA WEST	COMBINED
Boardroom	20	18	40
Classroom	18	15	36
U-Shape	17	17	33
Theatre	30	26	70
Cabaret	24	24	48
Cocktail	45	45	100



FLOOR PLAN

Room hire includes audio visual equipment*

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

Breakfast

Whether it's an early corporate meeting or casual networking session we'll provide your guests with a healthy and hearty start to the day with a sensational sunrise backdrop.

There are two options to choose from for your breakfast menu; hot plated or continental buffet. Alternatively we can cater to your requirements.

PLATED BREAKFAST \$31.50pp

Scrambled eggs, bacon, roasted tomatoes & mushrooms
served with white & wholemeal toast and fresh fruit

Freshly brewed coffee & a selection of teas

Orange & Apple juice

CONTINENTAL BREAKFAST \$25.00pp

Yoghurt pots, savoury quiches, a selection of danishes,
granola bars & fresh seasonal fruit skewers

Freshly brewed coffee & a selection of teas

Orange & Apple juice

ADDITIONAL ITEMS

Additional items for either breakfast options

Granola bar gf	\$3.50 pp
Carrot & walnut cake	\$3.50 pp
Dried fruit & nuts	\$3.50 pp
Individual yoghurt topped with muesli	\$3.00 pp
Danishes	\$2.50 pp
Muffins	\$2.50 pp
Savoury quiches	\$2.50 pp

Conference Catering

Day Delegate Packages include:

- Pens, notepaper, mints, filtered water
- Data projector
- Whiteboard (one electronic)*
- Flipcharts
- Lectern*
- Teleconference phone*
- Unlimited free Wi-Fi

*Subject to availability



Day Delegate Packages

OPTION ONE

\$57.00pp

ON ARRIVAL

Freshly brewed coffee & a selection of teas

MORNING & AFTERNOON TEA SELECTIONS

Includes one choice of the below

Granola Bar gf
 Cookies
 Custard tarts
 Danishes
 Carrot & walnut cake
 Chocolate brownies
 Yoghurt pots gf
 Sweet scones with jam and cream
 Fresh seasonal fruit skewers gf
 Savoury scones

An extra choice can be added for \$3.00 pp

Served with freshly brewed coffee & a selection of teas

LUNCH OPTIONS

Turkish bread sandwiches *served with a garden salad*
 or
 Mini gourmet pies, pasties, spinach & ricotta pastries & sausage rolls *served with a garden salad*

Served with freshly brewed coffee, a selection of teas & soft drinks

For attendees of 21 or more, please pre-select 4 of the following fillings:

- Caponata, goat's cheese, rocket & pine nuts v
- Smoked bush tomato spiced beef with jalapeno aioli, tomato chutney, caramelised onion, shallots & muntries
- Ham, cheese, tomato & mustard pickles
- Turkey, beetroot, cranberry, camembert cheese, alfalfa & rocket
- Culshaw's spiced chicken with tzatziki, grated carrot, baby spinach, quinoa & preserved lemon salad
- Pumpkin, spinach, fetta, quinoa & pesto v
- BLT - Barossa bacon, lettuce & tomato
- Lemon myrtle tuna with cucumber, tomato, carrot & snow pea sprouts
- Curried egg, lettuce, carrot & alfalfa v
- Pulled pork, aioli & apple-fennel slaw

Chef selection applies for guest numbers 20 or below.
 Personalised selection available for an additional \$2.50 per person.

OPTION TWO

\$67.00pp

ON ARRIVAL

Freshly brewed coffee & a selection of teas

MORNING & AFTERNOON TEA SELECTIONS

Includes one choice of the below

Granola Bar gf
 Cookies
 Custard tarts
 Danishes
 Carrot & walnut cake
 Chocolate brownies
 Yoghurt pots gf
 Sweet scones with jam and cream
 Fresh seasonal fruit skewers gf
 Savoury scones

An extra choice can be added for \$3.00 pp

Served with freshly brewed coffee & a selection of teas

LUNCH OPTIONS

Please select two of the following

Fusilli pasta *with chicken, Barossa bacon, wild mushroom and native pepper leaf cream sauce*
 Thai style coconut beef *with fragrant pilaf rice gf*
 Bush tomato risotto *with local seasonal vegetables, Meredith Valley goat's cheese, basil & saltbush pesto gf, v*
 Saltbush lamb braised in a rich tomato & pepper leaf sauce *with creamy mash potato*

Served with freshly brewed coffee, a selection of teas & soft drinks

Lunch & Dinner

MENU OPTIONS

TWO COURSE MENUS

1:1 Set entree & set main	\$59.00
2:2 Alternate entrée & alternate main	\$61.00
1:2 Set entree & choice main	\$64.00
2:1 Choice main & set dessert	\$64.00
2:2 Choice entree & choice main or choice main & choice dessert	\$67.00

THREE COURSE MENUS

1:1:1 Set entrée, set main course & set dessert	\$67.00
1:2:1 Set entrée, choice main & set dessert	\$69.00
2:2:2 Alternate entree, alternate main & alternate dessert	\$69.00
2:2:1 Choice entrée, choice main & set dessert	\$72.00
2:2:2 Choice entrée, choice main & choice dessert	\$75.00

All of the above include bread rolls & garden salad

CAKEAGE

You may wish to provide your own celebration cake, please be aware the following charges may apply.

Cut & served on platters for your guests to enjoy	\$2.50 pp
Cut & individually plated Served with cream & berry coulis	\$5.00 pp

SPECIAL EXTRAS

Pre-dinner antipasto platter pp <i>A selection of small goods, kalamata olives, feta cheese, semi dried tomatoes, roast capsicum & assorted crackers</i>	\$8.00
After dinner dessert platter pp <i>A selection of apple crumble tarts, chocolate dipped strawberries, mini Turkish delights & individual dark chocolate & coffee mousse</i>	\$8.00
After dinner cheese & dried fruit platter pp <i>Tilba Triple layered cheese & Tasmanian Heritage Camembert served with crackers</i>	\$6.00
CHILDREN'S MEAL	
Chicken, chips, salad & ice cream sundae	\$25.00pp



 ENTRÉE

Seasonal soup

Roasted mushrooms with *crispy pita*, caramelised shallots and muntries, smoky cheese, basil saltbush pesto and aged balsamic v

Smoked chicken & macadamia Waldorf salad - Apple, celery & lettuce gf

Marinated duck breast with snow pea sprout salad, mango, lemon & pink peppercorn dressing gf

Smoked salmon on gherkin, sour cream & pepperleaf potato with rocket & Persian fetta salad

Australian king prawns on iceberg lettuce with avocado salsa, finger lime 'caviar' & bush tomato aioli gf

v - vegetarian
gf - gluten free

 MAIN

Queensland barramundi fillet served with a rocket & parmesan salad, with a lemon myrtle & chilli sauce gf

Char grilled beef fillet, potato galette, caramelised shallots and muntrie glaze with crisp prosciutto.

Herb and cheese stuffed red capsicum, roasted tomato sauce with basil pesto v

Chicken breast stuffed with smoky cheese, wrapped in Barossa bacon on a garlic mash with saltbush and basil cream sauce gf

Cider braised pork belly with apple fennel slaw, sweet aged balsamic & apple pearls

 DESSERT

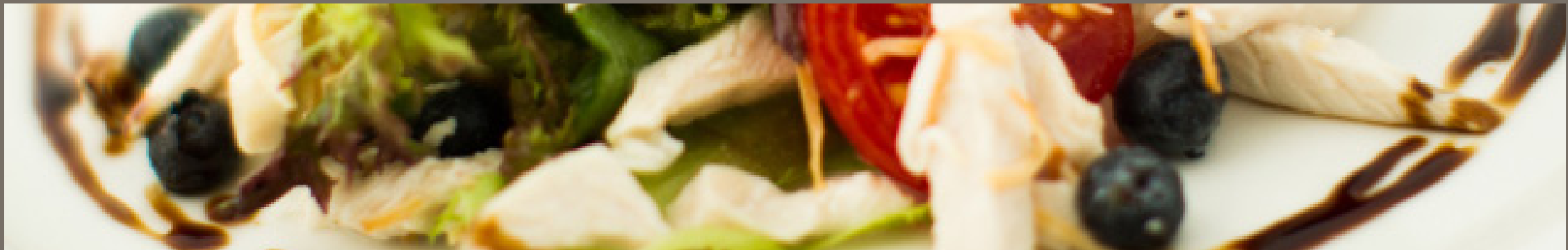
White chocolate, caramelised apple and muntrie tart with mixed berry compote & fresh berries

Chocolate brownie with pure cream & textures of raspberry

Macadamia and caramel tart with double cream and butterscotch sauce

Candied orange and strawberry gum pannacotta with Cointreau soaked strawberries gf

Fresh Seasonal Fruit Salad gf



Canape Menu

1 Hour	2 cold & 2 hot selections 8 pieces per person	\$24.00 pp
2 Hours	3 cold & 3 hot selections 12 pieces per person	\$30.00 pp
3 Hours	4 cold & 4 hot selections 16 pieces per person	\$36.00 pp
4 Hours	5 cold & 5 hot selections 20 pieces per person	\$42.00 pp

We offer a range of additional items including delicious dessert and cheese platters, which you can purchase 'per platter' or 'per person'.

If you're seeking something in particular or have specific dietary requirements, our Function Sales Coordinator will do the utmost to accommodate your needs.

v - vegetarian
gf - gluten free

SERVED COLD

Roasted vegetable and fetta frittata v gf

Mini bruschetta *with tomato, basil & SA olive oil* v

Caramelised muntrie, shallot & pesto cheese tart v

Assorted sushi *with soy & chilli dipping sauce*

Marinated duck tartlet *with soy, lime & coriander glaze*

Antipasto basket - *salami, roasted capsicum & Limestone Coast Persian fetta cheese*

Smoked chicken & macadamia Waldorf salad *in a parmesan tuile*

Pepper berry spiced kangaroo, *bush tomato & parmesan damper with Beerenberg relish*

Avocado, Meredith Valley goat's cheese salsa *in a crisp*

SERVED HOT

Lightly spiced lamb and pine nut puffs *with bush tomato chutney*

Lemon pepper chicken skewers *with chilli & lemon myrtle dipping sauce*

Sweet potato and cashew empanada v

Bush tomato and balsamic beef skewers *with Kakadu plum yoghurt*

Barramundi goujons *with a finger lime aioli*

Pork belly and forest mushroom tarts *with brie and sundried tomato*

Chorizo, smoked cheese, bush tomato *in a lemon myrtle 'ruff puff' pastry*

Vegetable & black bean spring rolls v

Smoky bush tomato chicken drumettes *with fresh lemon*

'Wild fire' prawn skewers

Platters

Each platter caters for up to 10 guests, two pieces per person.

DIP PLATTER

All dip platters served with crudities, crispy pita, pepper leaf lavosh, water crackers & grilled Turkish bread

\$40.00

FRUIT SKEWER PLATTER

A selection of seasonal fruit

\$65.00

CHEESE PLATTER

Tilba triple layered cheese & Tasmanian Heritage Camembert

\$75.00

ANTIPASTO PLATTER

A selection of small goods, kalamata olives, fetta cheese, semi dried tomatoes, roast capsicum with pepperleaf lavosh, water crackers & grilled Turkish bread

\$75.00

DESSERT PLATTER #1

A selection of apple crumble tarts, chocolate dipped strawberries, mini Turkish delights & individual dark chocolate & coffee mousse

\$55.00

DESSERT PLATTER #2

A selection of housemade rocky road, white chocolate and muntrie tartlets, blood lime tartlets, chocolate dipped strawberries and truffles

\$75.00

*Minimum food and beverage spends may apply

Beverages

We offer two by-the-hour beverage packages to choose from. You may also choose to purchase beverages on consumption.

#1 COOL WOODS PACKAGE

Cool Woods Pinot Gris or Sauvignon Blanc

Cool Woods Shiraz or Cabernet Sauvignon

Cool Woods Chardonnay Pinot Noir

Coopers Light, Coopers Pale Ale, Coopers Lager, or Pure Blonde

Soft drinks & orange juice
Freshly brewed coffee & a selection of teas

2 Hours \$25.00 pp

3 Hours \$29.00 pp

4 Hours \$33.00 pp

*Functions over 4 hours will then be charged on consumption

#2 D'ARENBERG PACKAGE

d'Arenberg The Stump Jump Sauvignon Blanc

d'Arenberg Stump Jump Shiraz

Nepenthe Tryst Sparkling

Coopers Light, Coopers Pale Ale, Coopers Lager, Corona
OR Crown Lager

Soft drinks & orange juice
Freshly brewed coffee & a selection of teas

2 hours \$30.00 pp

3 hours \$34.00 pp

4 hours \$38.00 pp

*Functions over 4 hours will then be charged on consumption

EXTRAS

Add your favourite South Australian boutique beer to your package from one of the below

Knappstein Lager	\$3.00 pp
Vale Ale	\$3.50 pp
Vale Lager	\$3.50 pp
Hills Cider	\$2.50 pp

ON CONSUMPTION

Minimum spend to be achieved if beverage on consumption

Less than 20 guests	\$500
20 – 30 guests	\$1000
31 – 40 guests	\$1200
41 – 50 guests	\$1500
51 – 60 guests	\$1800
61 – 70 guests	\$2100
70 + guests	\$2600

Please select from either Cool Woods package or d'Arenberg package when choosing on consumption. (Based on 4 hour event)

NON ALCOHOLIC

Children (4 hours)	\$12.50pp
Adults (4 hours)	\$15.50pp

Booking

- | | |
|------------|---|
| Step One | Contact us
<i>Check availability & request a quote</i> |
| Step Two | Visit us
<i>Make a time to meet our Function Sales Coordinator and view the function space</i> |
| Step Three | Book & pay deposit |
| Step Four | Choose a food menu
<i>Breakfast, all day, lunch, dinner or cocktail</i> |
| Step Five | Choose a beverage package
<i>All inclusive or on consumption</i> |
| Step Six | Select any additional items
<i>Decorations or dance floor?</i> |
| Step Seven | Finalise event details (7 days prior) |
| Step Eight | Enjoy your event |

For more information or to arrange a time to view the Nandina Function Rooms, please contact;

Function Sales Executive
Majestic Roof Garden Hotel

55 Frome Street Adelaide SA 5000
PO Box 370 Rundle Mall SA 5000

P +61 8 8100 4494

TERMS & CONDITIONS

The Nandina Function Rooms are available between 7am and 12 midnight. Booking times are negotiable.

Prices quoted are valid to 31st December 2017 & are subject to change without notice.

All rates are inclusive of GST.

Security presence is required for bookings where guest numbers exceed 90 persons or where deemed necessary by the hotel for which an additional charge is applicable at the discretion of the Hotel.

Food & beverage selections, including dietary requirements, are required 7 business days prior to the event.

Guaranteed guest numbers are required 7 business days prior to the event. This will then be regarded as the minimum number for catering purposes and will be the minimum charged for the event.

Full payment is required 7 days prior to the event.

Please contact our Function Sales Coordinator for full terms & conditions.



Information correct at time of printing
April 2017