

Cocktail Weddings

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

2 cold & 2 hot selections

dessert and cheese platters, which you can purchase 'per platter' or 'per person'.

dietary requirements, our Function Sales Executive will do the utmost to accommodate your needs.

SERVED COLD

Lightly spiced lamb and pine nut puffs with bush tomato chutnev

SERVED HOT

Lemon pepper chicken skewers with chilli & lemon myrtle dipping sauce

Sweet potato and cashew empanada v

Bush tomato and balsamic beef skewers with Kokodu plum voghurt

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

We offer a range of additional items including delicious

If you're seeking something in particular or have specific

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 & corignder 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 salami hasket

v - vegetarian gf - gluten free

1 Hour



Beverages We offer two by-the-hour beverage packages to choose

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

For a full list of beverages that can be purchased on consumption or for further details, please ask our Functions Sales Executive.

2 hours \$30.00 pp 3 hours \$34.00 pp 4 hours \$38.00 pp 5 hours \$43.00 pp

#1 D'ARENBERG PACKAGE	•••••	EXTRAS
d'Arenberg The Stump Jump Sauvignon Blanc	Add your favourite South Australian boutique beer to yo package from one of the below	
d'Arenberg Stump Jump Shiraz		
Nepenthe Sparkling Chardonnay Pinot Noir	Knappstein Lager Vale Ale Vale Lager	\$3.00 pp \$3.50 pp \$3.50 pp
Coopers Light, Coopers Pale Ale, Coopers lager or Pure Blonde	Hills Cider	\$2.50 pp
Soft drinks & orange juice Freshly brewed coffee & a selection of teas	ON CONSUMPTION	
2 Hours \$25.00 pp 3 Hours \$29.00 pp	Minimum spend to be achieved if beverage on consumption	
4 Hours \$33.00 pp 5 Hours \$37.00 pp	Less than 20 guests 20 – 30 guests	\$500 \$1000
#2 NEPENTHE PACKAGE	31 – 40 guests 41 – 50 guests 51 – 60 guests	\$1200 \$1500 \$1800
Nepenthe Sauvignon Blanc or Nepenthe Chardonnay	61 – 70 guests 70 + guests	\$2100 \$2600
Nepenthe Shiraz	Please select from either d'Arenberg package or Nepenthe Package when choosing on consumption. (Based on 4 hour event)	
Nepenthe Prestige Cuvee Chardonnay Pinot Noir		
Coopers Light, Coopers Pale Ale, Coopers Lager , Corona or Crown Lager		NON ALCOHOLIC
	•••••	NON ALCOHOLIC
Soft drinks, orange juice & mineral water Freshly brewed coffee & a selection of teas	Children (4 hours)	\$12.50pp

Adults (4 hours)

\$15.50pp

Blissful Love

25 - 39 guests - \$135 per person 40 - 60 guests - \$128 per person

Package includes:

Alternate Drop Entrée (2) & Alternate Drop Main (2)

Wedding Cake cut and served individually +

5 Hour Yalumba Y Series Beverage Package

Freshly brewed coffee and a selection of teas

Your choice of black or white linen with black or white napkins

White chair covers with your choice of either a satin or organza sash, available in a variety of colours, tied in a bow or fold over

Dressed Gift and Cake Table

Majestic White Wall Drapes

Your choice of centrepiece from our variety of Classic to Vintage

Wishing well with matching sash

Table skirting or sequin cake table cloth

Personalised Menus

Ceiling drapes available in black or white with fairy lights & a chandelier

Lectern, cordless microphone & surround sound connectivity

Complimentary nights accommodation for the bride and groom on the evening of their wedding reception*

PACKAGE UPGRADES

30 Minute Chef Selection Pre-dinner Canapés - \$18 p/p

Beverage Package upgrade - \$6.00 p/p

Guests Choice - \$6.00 p/p per course

Additional charges applicable for Sunday functions.
*Accommodation subject to availability

+Client to ensure cake is sufficient to serve guest numbers



Majestic Elegance

25 - 39 guests - \$143 per person 40 - 60 guests - \$136 per person

Package includes:

Set Entrée (1), Choice Main (2) & Set Dessert (1) OR Alternate Drop Entrée (2), Alternate Drop Main(2) & Alternate Drop Dessert (2)

Wedding Cake cut and served individually +

5 Hour Yalumba Y Series Beverage Package

Freshly brewed coffee and a selection of teas

Your choice of black or white linen with black or white napkins

White chair covers with your choice of either a satin or organza sash, available in a variety of colours, tied in a bow or fold over

Dressed Gift and Cake Table

Majestic White Wall Drapes

Your choice of centrepiece from our variety of Classic to Vintage

Wishing well with matching sash

Bridal Table skirting or sequin cake table cloth

Personalised Menus

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Menu Options

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

Includes bread rolls and garden salad

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





Booking

Step One Contact us

Check availability & request a quote

Step Two Visit us

Make a time to meet our Meeting & Event Sales Coordinator and view the

function space

Step Three Book & pay deposit

Step Four Choose a package

Cocktail or sit down

Step Five Choose decorations

Colour choice and style

Step Six Select menu options

Step Seven Finalise event details (7 days prior)

Step Eight Congratulations and enjoy your big day!

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

Functions Sales Executive
Majestic Roof Garden Hotel
08 8100 4494
functions@majestichotels.com.au
55 Frome Street Adelaide SA 5000
PO Box 370 Rundle Mall SA 5000

TERMS & CONDITIONS

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

Prices quoted are valid to 31st December 2016 & 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 be advised the cost of your event **does not include exclusive use of Level 7.** The Roof Garden surrounding the Nandina Function Rooms is a **common area** and all hotel guests have access unless otherwise prearranged with our Function Sales Executive. For further information, and full terms and conditions, please call 8100 4494 or E: functions@majestichotels.com.au.



Information correct at time of printing April 2017