

AD E E



ADELAIDE ENTERTAINMENT CENTRE
2022 – 2023

BREAKFAST

TEA BREAKS

LUNCH

NETWORKING LUNCH

CANAPÉS

DINNER

BEVERAGES

BREAKFAST



COCKTAIL BREAKFAST

\$31.00 pp

Select two items:

- › Toasted breakfast wrap with chive frittata, spinach & mushrooms (NF, V)
- › Ricotta hot cakes with caramelised apple & mascarpone (NF, V)
- › Asparagus frittata with muhamara sauce (V)
- › Tartines on pretzel bread with selected toppings (select one)
 - Thyme-scented sautéed mushrooms (NF, PB)
 - Smashed avocado with lime & coriander (DF, NF, PB)
 - Double smoked ham & brie (NF)
- › Egg & bacon slider with Cheddar cheese & tomato relish (NF)
- › Mini quiches (select one)
 - Mushroom (NF, V)
 - Bacon (NF)
 - Spinach (NF, V)
- › House-smoked salmon on Turkish pide with iceberg lettuce, sour cream & chives (NF, S)
- › Wakame rice breakfast bowl with miso kingfish, pickled cucumber & ponzu (DF, NF, GF, S)
- › Almond & raspberry friands (GF, V)

Additional cocktail breakfast items: \$7.50 per person, per item

Served with:

- › Freshly brewed coffee
- › T Bar teas
- › Nippy's juices
- › Muffins & Danish pastries (V)
- › Honey yoghurt topped with freshly toasted fruit & nuts, muesli & fresh strawberries (V)
- › Seasonal sliced fruits (DF, GF, NF, PB)

GOURMET BREAKFAST

\$41.50 pp

Select one item:

- › Crème fraîche scrambled eggs, roasted cherry tomatoes, grilled Turkish bread (NF, V)
- › Poached Clare Valley free range eggs on sourdough toast (DF, NF, V)
- › Shakshuka eggs cooked in a spiced roast capsicum & tomato sauce with grilled Turkish bread (DF, NF, V)

Select three additional items:

- › Portobello mushroom (DF, GF, NF, PB)
- › Creamed parmesan spinach (GF, NF, V)
- › House-made smoky baked beans (DF, GF, NF, PB)
- › Bavarian white breakfast sausage (DF, GF, NF)
- › House-smoked maple bacon (DF, GF, NF)
- › Grilled parmesan tomatoes (GF, NF, V)
- › Rosemary-infused potato hash (GF, NF, V)
- › Grilled chorizo (GF, DF, NF)
- › Tomato sugo (GF, DF, NF, PB)
- › Roasted cauliflower with truffle hollandaise (GF, NF, V)
- › Grilled asparagus (DF, GF, NF, PB)

Served with:

- › Freshly brewed coffee
- › T Bar teas
- › Nippy's juices
- › Muffins & Danish pastries (V)
- › Honey yoghurt topped with freshly toasted fruit & nuts, muesli & strawberries (V)
- › Seasonal sliced fruits (DF, GF, NF, PB)

The Adelaide Entertainment Centre reserves the right to change or modify this menu at any time. For any questions, please speak to your Event Planner.

Minimum numbers apply based on function type. Dietary requirements will be catered for if confirmed with your Event Planner prior to your event. While every effort will be made, we are not able to guarantee 100% allergen free dishes as food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Custom menus are available at an additional cost. All pricing is inclusive of GST.

DF – dairy free | GF – gluten free | NF – nut free | PB – plant based | S – seafood | V – vegetarian

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TEA BREAKS



TEA & COFFEE

- › On arrival – freshly brewed coffee & selection of T Bar teas **\$5.00** pp
- › Half day continuous tea & coffee **\$14.50** pp
- › Full day continuous tea & coffee **\$17.50** pp
- › Barista coffee station **\$195.00** per station (two hours)
– Plus coffee charged on a consumption basis @ \$5.00 per person

TEA BREAKS

- › Freshly brewed coffee & selection of T Bar teas served with assorted cookies **\$11.00** pp
- › Freshly brewed coffee & selection of T Bar teas served with:
 - One accompaniment **\$12.50** pp
 - Two accompaniments **\$15.50** pp
 - Three accompaniments **\$17.50** pp
 - Half day delegate package **\$64.00** pp
 - Full day delegate package **\$82.00** pp

Select from the following items:

Protein bar break:

- › A selection of our house-made protein bars (DF, GF, PB)

Sweet Items:

- › Freshly sliced fruit, yoghurt & granola cups (V)
- › Banana coconut bread with cinnamon butter (V)
- › White chocolate & macadamia blondie (V)
- › House-made scones with whipped cream & house-made jam (NF, V)
- › Fresh berry friands (GF, V)
- › Dark chocolate tartlets (NF, V)

Savoury:

- › Beef bourguignon pie (NF)
- › Roasted vegetable pasty (NF, V)
- › Lamb & feta sausage roll (NF)
- › Croissant with Barossa ham & tasty cheese (NF)
- › Selection of sandwiches (NF)
- › Spinach & mozzarella mini pizza (NF, V)
- › Spinach & feta pastizzi (NF, V)

Healthy:

- › Oat & date muffins (NF, V)
- › Malt & prune loaf (NF, V)
- › Nut granola bars (DF, V)
- › Blueberry miso muffins (NF, V)
- › Peach & oat cake (NF, V)
- › Tahini rice krispies (DF, GF, NF, PB)
- › Multigrain choc chip cookies (NF, V)

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LUNCH



LIGHT LUNCH

- › Sandwiches, baguettes, wraps or lunch rolls (select one) with assorted fillings
- › Seasonal sliced fruits (DF, GF, NF, PB)

\$28.00 pp

OR

LUNCH BOWLS

Select one of the following:

- › Falafel bowl with fattoush salad & tahini lemon dressing (DF, NF, PB)
- › Miso salmon bowl with soba noodles, Asian slaw & Ponzu dressing (DF, NF, S)
- › Vegan rice noodle salad bowl with tamari vegetable broth (DF, GF, NF, PB)
- › Teriyaki chicken poke bowl with aromatic rice, cucumber & bean sprout salad (DF, GF, NF)

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

Enhance your lunch

Add any of the following items to the Light Lunch package:

- › Selection of Australian cheeses served with lavosh (V) **\$16.00** pp
- › Antipasto platter (NF) **\$12.50** pp
- › House-made sausage rolls (NF, vegan option available) **\$7.00** pp
- › Chef's selection of house-made mini pies (NF) **\$7.00** pp
- › Chef's selection of house-made mini quiches (NF) **\$7.00** pp
- › Chef's selection salad **\$9.50** pp
- › Bánh mì (pork, chicken or vegetarian) **\$10.50** pp
- › Soft tacos (pork, chicken or vegetarian) (DF, NF) **\$10.50** pp
- › Vietnamese chicken slider (DF, NF, S) **\$10.50** pp
- › Assorted house-made sushi (GF, NF, S) **\$7.00** pp
- › Chef's selection of house-made mini cakes & desserts **\$7.00** pp
- › Yoghurt verrine with fresh fruit & syrups (GF, NF, V) **\$7.00** pp
- › Fresh seasonal fruit selection (DF, GF, NF, V) **\$7.00** pp

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BOXED LUNCH

- › Baguette or wrap
- › Whole piece of fruit
- › Nippy's juice
- › Wholemeal fruit muffin

\$26.00 pp

SEATED LUNCH

- › Set two-course (entrée/main) **\$65.00** pp
- › Set two-course (main/dessert) **\$65.00** pp
- › Set three-course **\$86.00** pp

Please refer to Dinner menu for seated lunch selections

NETWORKING
LUNCH



NETWORKING LUNCH

- › Standing **\$48.00** pp
- › Seated **\$52.00** pp

Select two Chef's dishes:

- › Lamb rogan josh curry with basmati rice (DF, GF, NF)
- › Moroccan lamb, apricots, almonds & couscous (DF)
- › Sri Lankan beef curry with rice pilaf (DF, GF, NF)
- › Lemongrass pork with steamed jasmine rice (DF, GF, NF, S)
- › Chicken, green olive & apricot tagine with couscous (DF, NF)
- › Shandong chicken on fried rice with black vinegar sauce, spring onions & coriander (DF, GF, NF)
- › Green chicken curry with steamed jasmine rice (DF, GF, NF)
- › Eggplant parmigiana (GF, NF, V)
- › Potato & cauliflower stroganoff (GF, NF, V)
- › Roasted vegetable lasagne (GF, NF, V)

Select two salads:

- › Rice noodles, herbs, cucumber ribbons, bean sprouts, red peppers with lime & sweet chilli dressing (DF, GF, NF, PB)
- › Beetroot, baby spinach, feta cheese, red onion with blood orange dressing (GF, NF, V)
- › Tomato, basil, pickled onion, cos lettuce, garlic croutons with balsamic dressing (DF, GF, NF, PB)
- › Fattoush salad with marinated chickpeas, toasted pita bread, iceberg lettuce with lemon tahini dressing (DF, NF, PB)
- › Roasted pumpkin, grilled asparagus, baby spinach, red onion with sherry vinegar dressing (DF, GF, NF, PB)
- › Mediterranean roasted vegetable salad with mesclun leaves, herbs & mustard vinaigrette (DF, GF, NF, PB)
- › Roasted sweet potato, crisp kale, watercress, spring onions with blue cheese dressing (GF, NF, V)
- › Iceberg lettuce, caponata, basil with a tomato vinaigrette (DF, GF, NF, PB)

Select one dessert:

- › Coconut dacquoise with lime mousse & raspberries (GF, V)
- › Coffee panna cotta demitasse with hazelnut biscotti (GF)
- › Vanilla & strawberry crème tarts with almond caramel (V)
- › Banana cheesecake mini eclairs with passionfruit glaze (NF, V)
- › Dark chocolate mud slice with Madagascar chocolate ganache (NF, V)
- › Lemon shortcake yoghurt mousse & macadamia caramel (V)

Served with:

- › Seasonal fruit platter (V)
- › Bread rolls (V)
- › Orange juice & soft drink
- › Freshly brewed coffee & selection of T Bar teas

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CANAPÉS



CANAPÉS

- › Six (6) item selection **\$38.00** pp
- › Eight (8) item selection **\$51.00** pp
- › Ten (10) item selection **\$62.00** pp
- › Individual items (excludes substantial items) **\$7.00** each
- › Chef's selection three (3) items (pre-dinner) **\$19.00** pp

Cold items:

- › Rice paper rolls with prawns (DF, GF, NF, S)
- › Smoky Bay oysters with nước chấm dipping sauce (DF, GF, NF, S)
- › Smoked salmon rillettes on buckwheat blinis with sour cream & dill (NF, S)
- › Selection of house-made sushi (DF, GF, NF, S)
- › Seared tuna with capers, anchovy & aioli (DF, GF, NF, S)
- › House-smoked chicken breast with avocado salad (DF, GF, NF)
- › Grilled asparagus with roast capsicum, pomegranate & walnut sauce (DF, PB)
- › Rare beef fillet with caper leaf & aioli (DF, GF, NF)
- › Caprese roasted tomato, basil & bocconcini tarts (NF, V)

Hot items:

- › Teriyaki mushrooms (DF, GF, NF, PB)
- › Fritto misto vegetables with salsa verde (DF, NF, PB)
- › Vegetable spring rolls with soy & cucumber dipping sauce (DF, NF, PB)
- › Lemon myrtle prawn skewers (DF, GF, NF, S)
- › Pork & prawn dumplings with black vinegar dressing (DF, NF, S)
- › Korean spicy chicken wings (DF, NF)
- › Feta & lamb kofta spinach wrap with zhoug sauce (GF, NF)
- › Lamb shawarma on mini flat breads with beetroot hummus (DF, NF)
- › Pulled smoked brisket quesadillas with Louisiana BBQ sauce (NF)
- › Vegetable pakoras with tamarind & date chutney (DF, GF, NF, PB)
- › Venison & Shiraz pies with pear & raisin chutney (NF)

Sweet items:

- › Passionfruit meringue pies (NF)
- › Nutella-filled profiteroles
- › Apricot streusel fingers (NF)
- › Brioche donuts with Davidson plum jam (NF)

Substantial items:

- › Loaded focaccia filled with continental meats, cheese and condiments (NF) **\$10.50**
- › Vietnamese chicken slider (DF, NF, S) **\$10.50**
- › Cheeseburger slider (NF) **\$10.50**
- › Flathead soft tacos, pebre, tomatillo salsa (DF, NF, S) **\$10.50**
- › Tempura prawns, fries, tartare sauce (DF, NF, S) **\$10.50**

PLATTERS

Platters can be added to any catering package & are serve up to 10 people each, unless stated otherwise. Pricing is per platter.

For stand-alone functions, a minimum order of one platter for every 10 people is required.

Tray service for platter menu: \$55.50 per hour, per staff member

- › Sliced seasonal fruit platter (DF, GF, NF, PB) **\$95.00**
- › Baguette platter (30 pieces) **\$133.00**
- › Antipasto **\$175.00**
- › Cheese selection served with lavosh (V) **\$175.00**
- › Chef's selection of hot pastries (30 pieces) **\$196.00**
- › Chef's selection dessert platter (V) (30 pieces) **\$175.00**

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DINNER



SEATED DINNER

- › Set two-course **\$65.00** pp
- › Set three-course **\$86.00** pp
- › Set three-course with alternate main **\$88.00** pp

All dinners are served with bread rolls & butter, finishing with freshly brewed coffee & a selection of T Bar teas

Pre-dinner canapés:

Chef's selection of three canapés **\$19.00** pp

Entrée:

- › Smoked confit salmon & salmon rillettes with watercress salad (GF, NF, S)
- › Prawn, squid & cockle salad with lemon olive oil dressing & avocado mash (DF, GF, NF, S)
- › Steamed chicken supreme with leek vinaigrette & black garlic (DF, GF, NF)
- › Steamed chicken with Asian slaw & sesame dressing (DF, GF, NF)
- › Marinated Australian herring, saffron pickled fennel & parsley salad (DF, GF, NF, S)
- › House-smoked lamb backstrap, beetroot hummus, rocket & grilled lemon (DF, GF, NF)
- › Roasted beetroot, feta, rocket & rosemary crouton with pomegranate dressing (GF, NF, V)
- › Cauliflower roasted in Hawaii spices with zhoug sauce (DF, GF, NF, PB)
- › Tataki beef fillet with tsukemono pickles & sesame dressing (DF, GF, NF)

Main:

- › Mushroom Wellington, watercress & radish salad (NF, V)
- › Port Lincoln kingfish, mussel, prawn & squid Zarzuela (DF, GF, NF, S)
- › Barramundi & sea succulent salad with lemon myrtle, sea parsley dressing & sweet potato purée (DF, GF, NF, S)
- › Chicken breast on corn purée with green beans & potato pumpkin hash (GF, NF)
- › Grilled chicken breast with saffron pilaf, apricot & almond khoresh & green beans (DF, GF)
- › Grilled chicken with steamed potatoes, salsa verde & charred carrots (DF, GF, NF)
- › Duck Florentino confit maryland with spinach, parmesan potato & cherry tomato sauce (GF, NF)

- › Master stock-braised duck maryland with Sichuan eggplant, bok choy & sesame rice (DF, NF)
- › Lamb shank with parmesan polenta, braised vegetables & gremolata (GF, NF)
- › Lamb rump on sour cream potato smash with grilled green onions & rosemary garlic jus (GF, NF)
- › Braised beef brisket with sweet potato purée, red cabbage & celeriac (GF, NF)
- › Beef fillet with polenta fries, thyme-scented mushrooms, creamed spinach & peppercorn jus (GF, NF)
- › Beef fillet with potato gratin, tomato tart, green beans & roasted garlic jus (GF, NF)
- › Pork belly with kohlrabi, red cabbage & sautéed potatoes (DF, GF, NF)

Dessert:

- › Chocolate cremeux with river mint gel & rosella flowers (NF)
- › Black sesame meringue with fresh diced mango, passionfruit, crème chiboust & finger lime syrup (GF, NF)
- › Lemon shortcake with yoghurt white chocolate mousse, Cointreau macerated strawberries & macadamia caramel biscuit
- › Wattleseed Pavlova with Davidson plum, blue berry compote & carob sauce (GF, NF, V)
- › Coconut & pandan panna cotta with grilled pineapple, peanut brittle & palm sugar sauce (DF, GF)
- › Walnut dacquoise with coffee cream & Madagascar chocolate (GF, V)

Cheese selection:

- › Chef's selection of South Australian cheese served with house-made quince paste, muscatels & crackers (NF)

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BEVERAGES



BEVERAGES

Lunch packages (price per person)

	1 hour	1.5 hours	2 hours
Vineyard	\$22.00	\$26.00	\$29.00
Estate	\$26.00	\$30.00	\$33.00
Premium	\$30.00	\$34.00	\$37.00

Cocktail packages (price per person)

	1 hours	1.5 hours	2 hours
Vineyard	\$23.00	\$28.00	\$33.00
Estate	\$28.00	\$33.00	\$38.00
Premium	\$33.00	\$38.00	\$43.00

Dinner packages (price per person)

	3 hours	4 hours	5 hours
Vineyard	\$40.00	\$45.00	\$50.00
Estate	\$45.00	\$50.00	\$55.00
Premium	\$50.00	\$55.00	\$60.00

Other packages (price per person)

> Beverage & wine handling fee (maximum 5 hours of service, client supplied)	\$17.50
> Soft drink package (1-2 hours)	\$17.50
> Sugar-free flavoured mineral water (1-2 hours)	\$17.50
> Soft drink package (2-5 hours)	\$20.50
> Sugar-free flavoured mineral water (2-5 hours)	\$20.50
> Beverages on consumption	POA

Vineyard

Sparkling

Nova Vita Firebird Sparkling
Chardonnay Pinot Noir

White

Tomich Hill Pinot Grigio

Red

Mount Kitchener Shiraz

Estate

Sparkling

Woodstock 'Twiggy' Sparkling Blanc de Blancs
Lambrook 'Spark' Sparkling Pinot Noir

White

The Hidden Sea Sauvignon Blanc
Thorn-Clark Sandpiper Pinot Gris

Red

Scarpantoni School Block Shiraz Cabernet
Merlot
Yalumba Barossa Shiraz

Premium

Sparkling

Sidewood Estate Pinot Noir Chardonnay
Bleasdale Vineyards Sparkling Shiraz
The Lane 'Lois' Blanc de Blancs

White

Paracombe Pinot Gris
Kirrihill E.B.'s 'The Settlers' Riesling
Riposte 'The Foil' Sauvignon Blanc

Red

Kalleske Clarry's GSM
Seppeltsfield Barossa Shiraz
Wirra Wirra Church Block Cabernet Sauvignon
Shiraz Merlot

All beverage packages include one sparkling, one white and one red wine as well as Coopers Pale Ale, Dry & Light beers, soft drink and orange juice. Rosé can be added to any wine package for \$2.50 per person. Cider can be added to any wine or beer package for \$2.50 per person.

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Call (08) 8210 6677 Email: sales@avmc.com.au

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