



ADELAIDE
ENTERTAINMENT
CENTRE

MENU

2024 - 2025

BREAKFAST

TEA BREAKS

LUNCH

NETWORKING LUNCH

CANAPÉS

DINNER

BEVERAGES

BREAKFAST

STAND UP BREAKFAST

\$35.00

INCLUDED

Self-serve espresso coffee

Selection of T Bar teas

Nippy's juices

Muffins & Danish pastries ^v

Honey yoghurt, toasted fruit & nut muesli, fresh strawberries ^v

Seasonal sliced fruits ^{DF, GF, NF, PB}

SELECT TWO OF THE FOLLOWING

Barossa smoked ham & cheese croissant ^{NF}

Cheddar cheese & tomato croissant ^{NF, V}

Toasted breakfast wrap with chive frittata, spinach, mushrooms ^{NF, V}

Ricotta hot cakes, caramelised apple, mascarpone ^{NF, V}

Asparagus frittata, muhammara sauce ^{GF, V}

Tartines on sourdough with selected toppings (select one)

- › Thyme-scented sautéed mushrooms ^{NF, PB}
- › Smashed avocado, lime & coriander ^{DF, NF, PB}
- › Double smoked ham & brie ^{NF}

Egg & bacon slider, cheddar cheese, tomato relish ^{NF}

Mini quiches (select one)

- › Mushroom ^{NF, V}
- › Bacon ^{NF}
- › Spinach ^{NF, V}

House-smoked salmon, Turkish pide, iceberg lettuce, sour cream, chives ^{NF, S}

Wakame rice breakfast bowl, miso kingfish, pickled cucumber, ponzu ^{DF, GF, NF, S}

Almond & raspberry friands ^{GF, V}

Enhance your breakfast with additional items available for \$6.00 per person, per item.

BREAKFAST

GOURMET BREAKFAST

\$46.00

INCLUDED

Freshly brewed coffee
Selection of T Bar teas
Nippy's juices
Muffins & Danish pastries v
Honey yoghurt, toasted fruit & nut muesli, fresh strawberries v
Seasonal sliced fruits DF, GF, NF, PB

SELECT ONE HOT ITEM

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

SELECT THREE ACCOMPANIMENTS

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, truffle hollandaise GF, NF, V
Grilled asparagus DF, GF, NF, PB

TEA BREAKS

TEA & COFFEE

On arrival freshly brewed coffee & selection of T Bar teas	\$6.00
Half day continuous tea & coffee	\$16.50
Full day continuous tea & coffee	\$19.50

BARISTA COFFEE STATION PACKAGE

One machine, one barista & unlimited coffee (4 continuous hours)	\$760.00
Additional hours	\$190.00
Additional barista	\$66.00

TEA BREAKS

Freshly brewed coffee & selection of T Bar teas served with assorted cookies	\$11.00
Freshly brewed coffee & selection of T Bar teas served with:	
› One accompaniment	\$14.50
› Two accompaniments	\$17.50
› Three accompaniments	\$20.50

SELECT FROM THE FOLLOWING

HEALTHY

Oat & date muffins NF, V
Honey, orange & saffron madeleines NF, V
Pumpkin yoghurt muffins NF, V
Wholemeal pineapple & banana muffins NF, V
Peach & oat cake NF, V
Flourless chocolate cake, fresh berries GF, NF

SWEET

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

SAVOURY

Lamb korma pie NF
Roasted vegetable pasty NF, V
Chorizo sausage roll NF
Barossa smoked ham & tasty cheese croissant NF
Selection of freshly made sandwiches NF
Ham, pepperoni & mozzarella mini pizza NF
Spinach & feta pastizzi NF, V

LUNCH

LIGHT LUNCH

\$32.00

INCLUDED

Soft drinks
Freshly brewed coffee
Selection of T Bar teas

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

LUNCH BOWLS

\$32.00

INCLUDED

Soft drinks
Freshly brewed coffee
Selection of T Bar teas

SELECT ONE OF THE FOLLOWING

Falafel bowl, fattoush salad, tahini lemon dressing DF, NF, PB
Red curry beef bowl, steamed rice, Asian herbs, cabbage slaw DF, GF
Vegan rice noodle salad bowl, tamari vegetable broth DF, GF, NF, PB
Teriyaki chicken poke bowl, aromatic rice, cucumber & bean sprout salad DF, GF, NF

ENHANCE YOUR LUNCH

Enhance your lunch selection with any of the additional items (per person, per item):

Assorted house-made sushi <small>DF, GF, NF, S</small>	\$8.00
House-made sausage rolls <small>NF</small>	\$8.00
Chef's selection house-made mini pies <small>NF</small>	\$8.00
Chef's selection house-made mini quiches <small>NF</small>	\$8.00
Chef's selection house-made mini cakes & desserts	\$8.00
Yoghurt verrine, fresh berries, Rocher almonds, syrup <small>GF, V</small>	\$8.00
Fresh seasonal fruit <small>DF, GF, NF, V</small>	\$8.00
Chef's selection salad	\$10.50
Bánh mì (pork, chicken or vegetarian) <small>DF, NF, S</small>	\$12.50
Soft & hard tacos (pork, chicken or vegetarian) <small>DF, NF</small>	\$12.50
Chicken sliders, guacamole <small>DF, NF</small>	\$12.50
Selection of artisan cheeses, lavosh <small>V</small>	\$12.50
Antipasto platter <small>NF</small>	\$20.00

SEATED LUNCH

Set two-course (entrée & main or main & dessert)	\$74.00
Set three-course	\$94.00
Set three-course (alternate main)	\$98.00

Please refer to the Dinner menu for selections.

NETWORKING LUNCH

STANDING SEATED

\$47 per person

\$50 per person

INCLUDED

Bread rolls DF, NF, V

Seasonal fruit platter DF, GF, NF, PB

Orange juice & soft drink

Freshly brewed coffee & selection of T Bar teas

SELECT TWO CHEFS DISHES

Lamb rogan josh, basmati rice DF, GF, NF

Beef & mushroom ragout, parsley dumplings DF, NF

Sri Lankan beef curry, rice pilaf DF, GF, NF

Lemongrass pork, steamed jasmine rice DF, GF, NF, S

Chicken, green olive & apricot tagine, couscous DF, NF

Shandong chicken, fried rice, black vinegar sauce, spring onion, coriander DF, NF

Green chicken curry, steamed jasmine rice DF, GF, NF, S

Eggplant parmigiana GF, NF, V

Mushroom & spinach strudel NF, V

Roasted vegetable lasagne GF, NF, V

SELECT TWO SALADS

Rice noodles, herbs, cucumber ribbons, bean sprouts, red peppers, lime & sweet chilli dressing DF, GF, NF, PB

French lentils, roasted heirloom carrots, shallots, parsley, mint, yoghurt & lemon dressing GF, NF, V

Tomato, basil, pickled onion, cos lettuce, garlic gluten-free croutons, balsamic dressing DF, GF, NF, PB

Fattoush salad, marinated chickpeas, toasted pita bread, iceberg lettuce, tahini lemon dressing DF, NF, PB

Potato, beetroot & cornichon salad, parsley, egg & sour cream dressing GF, NF, V

Mediterranean roasted vegetable salad, mesclun leaves, herbs, mustard vinaigrette DF, GF, NF, PB

Roasted pumpkin with Za'atar, crispy kale, watercress, spring onions, tahini lemon dressing DF, GF, NF, PB

Iceberg lettuce wedges, grilled caponata, basil, tomato vinaigrette DF, GF, NF, PB

SELECT ONE DESSERT

Coconut dacquoise, lime mousse, raspberries GF, NF, V

Vanilla panna cotta demitasse, almond & apricot biscotti V

Lemon meringue tarts, almond caramel V

Assorted mini eclairs NF, V

Chocolate salted caramel tart NF, V

Date & oat slice, cinnamon mascarpone NF, V

CANAPÉS

CANAPÉ SELECTION

Six item selection	\$45.00
Eight item selection	\$60.00
Ten item selection	\$76.00
Individual items (cold, hot, dessert)	\$8.00
Chef's selection of three items (pre-dinner)	\$20.00

COLD ITEMS

Rice paper rolls with prawns DF, GF, NF, S
Smoked Smokey Bay oysters, horse radish cream, chives GF, NF, S
Red gum smoked salmon, buckwheat blinis, sour cream, dill NF, S
Assorted house-made sushi DF, GF, NF, S
Tuna tataki, wakame salad, sesame kewpie dressing DF, GF, NF, S
House-smoked chicken breast, avocado salad DF, GF, NF
Grilled asparagus, roast capsicum, pomegranate & walnut sauce DF, PB
Rare lemongrass beef fillet, fresh herbs, lime & chilli dressing DF, GF, NF
Smoked tomato tarts, pesto, provolone NF, V

HOT ITEMS

Popcorn cauliflower, roasted garlic aioli DF, GF, NF, V
Pumpkin & basil arancini, salsa verde NF, PB
Vegetable spring rolls, sweet chilli dipping sauce DF, NF, PB
Lemon myrtle prawn skewers DF, GF, NF, S
Korean spicy chicken wings, Gochujang sauce DF, NF, S
Lamb & saltbush kofta, bush tomato chutney DF, GF, NF
Rare roasted kangaroo, karkalla relish, saltbush crouton DF, GF, NF
Smoked pulled pork quesadillas, spicy Valentina sauce NF
Vegetable pakoras, tamarind & date chutney DF, GF, NF, PB
Lamb korma pie, lime pickle NF

DESSERT ITEMS

Passionfruit meringue pies NF
Nutella-filled profiteroles
Apricot streusel fingers NF
Brioche donuts, Davidson plum jam NF

SUBSTANTIAL ITEMS

Enhance your cocktail function with any of the following (per person, per item)

Roman style pizza with tomato, salami, mozzarella, pesto <small>NF</small>	\$12.00
Chicken breast slider, lettuce, red onion, chipotle mayo <small>DF, NF</small>	\$12.00
Cheeseburger slider <small>NF</small>	\$12.00
Mini bánh mì: pork belly, pickled carrot, cucumber, coriander mayo <small>DF, NF</small>	\$12.00
Flat head fingers, fries, tartare sauce <small>DF, NF, S</small>	\$12.00

CANAPÉS

PLATTERS

A platter can be added to any package. Pricing listed is per platter.

Baguette or wraps (30 pieces)	\$150.00
Sliced seasonal fruit platter <small>DF, GF, NF, PB</small>	\$150.00
Vegetable pakoras, tomato kasundi <small>DF, GF, NF, PB</small>	\$200.00
Shumai, spring rolls, tempura prawns Ponzu dressing (30 pieces) <small>DF, NF, S</small>	\$200.00
Antipasto selection	\$200.00
Cheese selection with lavosh <small>NF, V</small>	\$200.00
Chef's selection mini tarts platter (30 pieces) <small>V</small>	\$200.00
Chef's selection hot pastries (30 pieces) <small>NF</small>	\$200.00

DINNER

SEATED LUNCH/DINNER

Set two-course (entrée & main or main & dessert)	\$74.00
Set three-course	\$94.00
Set three-course with alternate main	\$98.00

INCLUDED

Bread rolls DF, NF, V
Freshly brewed coffee
Selection of T Bar teas

PRE-DINNER CANAPÉS

Chef's selection of three canapés	\$20.00
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ENTRÉE

Wakame cured kingfish, lemon kosho, sea parsley salad, shaved fennel, sesame dressing DF, GF, NF, S
Marinated prawn salad, cherry tomato confit, rocket, herbs, basil oil dressing DF, GF, NF, S
Seared sesame-coated tuna, pickled carrot, daikon, lotus root crisp, herbs, miso dressing DF, GF, NF, S
Dukkah-crusted chicken thigh, preserved lemon, salad leaves, Kalamata olives, pickled green tomatoes, rocket DF, GF
Poached chicken, crispy pancetta, smoked tomato, parsley, red onion, salsa verde, olive oil DF, GF, NF
Harissa-coated lamb backstrap, rocket, tabbouleh, yoghurt dressing, olive Melba toast NF
Roasted beetroot, marinated goat feta, rocket, rosemary gluten free crouton, pomegranate dressing GF, NF, V
Roasted cauliflower, pine nuts, parsley, red onion, oregano, roasted garlic dressing GF, PB
Seared marinated beef fillet, grilled corn ribs, avocado salsa, coriander leaves, aguachile dressing DF, GF, NF

MAIN

Port Lincoln kingfish, kipfler potatoes, cucumber ribbons, roasted cherry tomatoes, lemon oregano dressing DF, GF, NF, S
Barramundi, steamed lemon potatoes, sea succulent salad, finger lime dressing DF, GF, NF, S
Grilled chicken breast, rosemary roast pumpkin, braised cannellini beans, roast garlic jus DF, GF, NF
Spiced chicken breast, jewel rice, capsicum eggplant relish, pomegranate sauce DF, GF
Roast chicken breast, spinach parmesan orzo, crispy spinach leaves, chicken jus NF
Slow cooked lamb shoulder, colcannon, roasted leeks, tomato jus GF, NF
Braised beef cheek, parmesan polenta, roasted shallot & carrots, gremolata GF, NF
Beef fillet, Lyonnaise potatoes, creamed spinach, peppercorn jus GF, NF
Beef fillet, sour cream potato gratin, portobello mushrooms, green beans GF, NF
Pork belly, okonomiyaki, glazed Bok choy, star anise jus DF, NF, S

DESSERT

Pistachio, almond & honey parcels, honey yoghurt, oranges in syrup V
Brown sugar custard tart, grilled banana cream NF, V
Passionfruit panna cotta, hazelnut biscotti, raspberries, strawberries V
Salted caramel macadamia tart, chocolate ganache, poached pear V
Roasted almond meringue, vanilla cream, macerated strawberries V
Caramelised apple mille-feuille, cinnamon custard, apple crisp, caramel syrup NF, V
Chef's selection of South Australian cheeses, house-made quince paste, muscatels, crackers V

BEVERAGES

Our beverage packages include a choice of one sparkling, one white & one red wine, along with Coopers Pale Ale or Dry, Coopers Premium Light, orange juice, mineral water & soft drinks.

For all wine packages, the following are available upon request. Please contact your Functions Coordinator to arrange.

Chain of Ponds Innocence Rosé

Holsten 0.0% beer

Pure Vision Zero Alcoholic Free Sparkling

Please note: prices are listed per person & reflect continuous service. Every subsequent half hour above the times listed below will incur a surcharge of \$4.50 per person.

LUNCH PACKAGES

	1 HOUR	1.5 HOURS	2 HOURS
Vineyard	\$25.50	\$29.50	\$33.50
Estate	\$31.00	\$35.00	\$39.00
Premium	\$36.50	\$40.50	\$44.50
Non alcoholic wine	\$31.00	\$35.00	\$39.00
Beer, soft drink, orange juice, mineral water	\$20.50	\$24.50	\$27.50
Soft drink, orange juice, mineral water	\$18.00	\$19.00	\$20.00

COCKTAIL PACKAGES

	1 HOUR	1.5 HOURS	2 HOURS
Vineyard	\$26.50	\$32.50	\$38.00
Estate	\$32.00	\$38.00	\$43.50
Premium	\$37.50	\$43.50	\$49.00
Non alcoholic wine	\$32.00	\$38.00	\$43.50
Add standard spirits	\$16.50	\$16.50	\$16.50
Beer, soft drink, orange juice, mineral water	\$22.50	\$25.50	\$27.50
Soft drink, orange juice, mineral water	\$18.00	\$19.00	\$20.00

DINNER PACKAGES

	3 HOURS	4 HOURS	5 HOURS
Vineyard	\$46.00	\$51.50	\$56.00
Estate	\$51.50	\$57.00	\$61.50
Premium	\$57.00	\$62.50	\$67.00
Non alcoholic wine	\$51.50	\$57.00	\$61.50
Add standard spirits	\$16.50	\$16.50	\$16.50
Beer, soft drink, orange juice, mineral water	\$31.00	\$33.50	\$35.50
Soft drink, orange juice, mineral water	\$21.00	\$22.00	\$23.00

ENHANCE YOUR PACKAGE

- › Cider or additional beer varieties can be added to any alcoholic package for an additional \$4.00 per person
- › If an extra wine selection is required, additional charges will apply dependent on selection & package
- › Premium soft drink packages, including assorted flavoured sparkling mineral water or Fever Tree Sodas & Tonics, are available upon request
- › Standard Spirits package can only be added to Vineyard, Estate & Premium beverage packages
- › Beverages are available upon consumption, including Standard & Premium spirits. For further information, please speak to your Functions Coordinator.

VINEYARD

Tomich Sparkling M Chardonnay Pinot Noir, Adelaide Hills
Corryton Burge Pinot Gris, Adelaide Hills
The Hedonist Shiraz, McLaren Vale

ESTATE

SPARKLING

Alpha Box & Dice Tarot Prosecco, McLaren Vale
Chalk Hill Poetica Moscato, McLaren Vale
Moments of Clarity Pinot Chardonnay by Teusner, Barossa Valley
Barristers Block Sparkling Blush, Adelaide Hills

WHITE

Coriole Chenin Blanc, McLaren Vale
Tomich Woodside Vineyard Pinot Grigio, Adelaide Hills
Mountadam Five Fifty Chardonnay, Eden Valley
Jim Barry The Atherley Riesling, Clare Valley
Paracombe Sauvignon Blanc, Adelaide Hills

RED

Scarpantoni School Block Shiraz Cabernet Merlot, McLaren Vale
Hugo Shiraz Cabernet, McLaren Vale
Langmeil Three Gardens Grenache Shiraz Mataro, Barossa Valley
Riposte The Dagger Pinot Noir, Adelaide Hills
Yalumba Samuel's Collection Barossa Shiraz, Barossa Valley
d'Arenberg The High Trellis Cabernet Sauvignon, McLaren Vale

PREMIUM

SPARKLING

Primo Estate Prosecco, McLaren Vale
Howard Vineyard Sparkling Pinot Noir Chardonnay, Adelaide Hills
Bleasdale Vineyards Sparkling Shiraz, Langhorne Creek
Levrier Galgo Blanc de Blanc, Barossa Valley

WHITE

Sidewood Estate Sauvignon Blanc, Adelaide Hills
Kangarilla Road Fiano, McLaren Vale
Deviation Road Pinot Gris, Adelaide Hills
Jericho Fumé Blanc, Adelaide Hills
Seppeltsfield Single Vineyard Watervale Riesling, Clare Valley

RED

Olaro McLaren Vale Grenache, McLaren Vale
Patrick of Coonawarra Home Block Cabernet Sauvignon, Coonawarra
Paracombe The Reuben Merlot Cabernet Sauvignon Cabernet Franc Malbec Shiraz, Adelaide Hills
Wirra Wirra Church Block Cabernet Sauvignon Shiraz Merlot, McLaren Vale
Tscharke Elements Mourvèdre Shiraz Grenache, Barossa Valley
Chaffey Bros. Synonymous* Shiraz, Barossa Valley

NON ALCOHOLIC

Pure Vision Zero Alcohol Free Sparkling
Pure Vision Zero Non Alcoholic Chardonnay
Pure Vision Zero Non Alcoholic Shiraz
Holsten 0.0% beer

CLIENT SUPPLIED BEVERAGES

Should you wish to supply your own beverages, conditions & beverage service charges (corkage) will apply. Charges are listed per person & include one variety of wine or beer each. For any additional varieties of wine or beer, additional surcharges apply.

BEVERAGE SERVICE CHARGE (DINNER)

The below prices are based on a sit-down dinner for a maximum five-hour duration until midnight.
Additional surcharges apply thereafter.

Sparkling wine	\$7.00
Beer or wine (single item)	\$7.00
Red & white wine	\$12.00
Red, white & sparkling wine	\$15.00
Red, white & sparkling wine & beer	\$18.00
Red, white & sparkling wine, beer, soft drinks & orange juice	\$21.00
Additional varieties of wine or beer	\$4.00 per variety, per person

BEVERAGE SERVICE CHARGE (LUNCH & COCKTAIL)

The below prices are based on a stand-up cocktail or sit-down lunch for a maximum two-hour duration.
Additional surcharges apply thereafter.

Sparkling wine or beer	\$7.00
Red & white wine	\$10.50
Red, white & sparkling wine	\$12.00
Red, white & sparkling wine & beer	\$15.00
Red, white & sparkling wine, beer & soft drinks	\$17.00
Additional varieties of wine or beer	\$4.00 per variety, per person



ADELAIDE
ENTERTAINMENT
CENTRE

Call: (08) 8210 6677

Email: sales@avmc.com.au

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

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

Minimum numbers apply based on function type. Dietary requirements will be catered for if confirmed with your Functions Coordinator 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.

Where not stated, prices listed are per person.

Updated: 24 May, 2024