

ADELAIDE
CONVENTION
CENTRE
2012 MENU SELECTIONS



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'The food and beverages this year were our best ever. Plenty of people commented of the freshness and presentation of the food and the portions were substantial as you would expect'.

Donna Beech, National Electrical & Communications Association Industry Awards



'[The kitchen] executed each course with the precision of a well-oiled and disciplined army unit. But the best part was, despite the number of guests served, the presentation, temperature, style and complex flavours of each course were not compromised. The chefs did us proud, they were exemplary.'

Dorinda Hafner, celebrity chef, Water Aid Gala Dinner.



'I was very impressed...the food was always prepared on time and looked and tasted sensational'.

Grant Topham, AstraZeneca Meeting.

The Adelaide Convention Centre has been delivering events with panache and meticulous attention to detail for over two decades.

South Australia's pristine environment produces the finest-quality meat, fruit and vegetables, clear ocean waters yield exquisite seafood and without doubt this is the traditional home of Australian wine. Whether it is a breakfast on the run for 30 people, a sumptuous banquet for 4500, a formal lunch, wind-down drinks and nibbles after a strategic workshop or perhaps a glamorous cocktail party - we take pride in our ability to deliver an event that caters for all tastes and occasions.

All of our dishes are prepared in-house with passion and served with pride. Our talented chefs create masterpieces with local produce, consistently surprising and delighting our guests. This gives us absolute quality control and we know that this sets us apart from our competitors.

The menus listed on the following pages are a showcase of the freshest and finest produce available and I am pleased to be able to present them to you.

Custom designed menus to suit individual themes, regions and special promotions are well catered for to ensure a personal touch and your complete satisfaction and menu choices can be tailored to suit individual requirements.

The Adelaide Convention Centre also takes pride in catering for individual's special diets. These include allergies, religious such as Halal, Kosher and Hindu and special diets such as vegan, vegetarian, low cholesterol, diabetic, gluten free and lactose intolerant. While special care is taken in preparation however, some foods may contain allergens or traces of nuts.

Tze Khaw

Executive Chef

ADELAIDE CONVENTION CENTRE



BREAKFAST

BREAKFAST

Start the day on a high with a nutritious breakfast. Whether it's a light stand-up breakfast or a seated full cooked breakfast, we have breakfast choices that will get the working day off to an energetic start.

CONTINENTAL BREAKFAST - Stand up \$23.00pp

Selection of orange, apple and ruby grapefruit juice (Choice of one only)
South Australian Moo yoghurt – plain/ fruit or fruit and nut
Fresh fruit cocktail with toasted coconut
Mini croissants, muffins and banana bread
Freshly brewed coffee and selection of teas

COOKED BREAKFAST – Seated \$33.00pp

Add any one of the following hot items to the complete Continental Breakfast as above
Scrambled eggs with sundried tomatoes and fresh chives with toasted Turkish bread
Fried eggs with olive focaccia
Poached eggs on English muffin with peppered olive oil hollandaise
Harris hot smoked salmon and baked egg cocotte
Pumpkin, pine nut and basil pesto frittata
Baked croissant with avocado, tomato and mature cheese

ACCOMPANIMENTS (select any three)

Skara middle rasher bacon
Gourmet chipolatas – pork, veal, beef, or chicken
Italian or country style sausages
Double baked Virginia ham
Herbed baked tomatoes
Fresh buttered baby spinach
Grilled button mushrooms
Baked cannellini beans in tomato sauce
Potato hash

ADDITIONAL HEALTHY OPTIONS

Fruit and Nut health bars	\$3.00pp
Assorted cereals with fresh milk	\$3.50pp
Choice of Cornflakes, Nutri-grain, Just Right or toasted muesli	
Bircher Muesli with red berry coulis	\$3.50pp
Fresh fruit yoghurt smoothies	\$4.50pp

The minimum charge for breakfast is \$23.00pp.

When breakfast is served as a stand-alone function for fewer than 50 people, and not as part of a conference, an additional charge of 50% of normal room hire will apply.



SHORT BREAKS

SHORT BREAKS

Keep the energy going all day. Taking a mid morning or afternoon break helps maintain concentration and keeps the ideas flowing.

Freshly brewed and self serve Espresso coffee & selection of teas **\$5.50pp**

Assorted biscuits **\$1.50pp**

Pretzels **\$1.50pp**

Biscotti **\$1.50pp**

Anzac cookies **\$1.50pp**

OPTION A - \$2.00pp

- Fresh whole fruit
- Chocolate macadamia brownies
- Chocolate florentines
- Banana crumble tart
- Apple and almond slice
- Parmesan and paprika puff fingers
- Sweet potato and spinach frittata

OPTION B - \$2.50pp

- Assorted cupcakes
- Cranberry and white chocolate muffins
- Macaroons
- Portuguese custard tarts
- Carrot and cinnamon cake
- Chocolate cherry and coconut slice
- Strawberry and citrus tarts
- Gourmet sausage rolls, mini pies and pasties
- Spinach and pecorino muffins

OPTION C - \$3.00pp

- Lemon meringue pie
- Chocolate lamingtons
- Hummingbird cake
- Poppy seed and orange cake
- Lemon myrtle and macadamia nut cake
- Almond and ginger cake
- Pineapple and coconut cake
- Fig and walnut slice
- Potato, rosemary and feta cheese frittata
- Char grilled vegetable pizza slices with basil pesto
- Leek and onion tartlets

OPTION D - \$3.50pp

- Mini gelato cones
- Fresh fruit skewers
- Mini Danish pastries
- Almond and raspberry friands
- Almond custard croissants
- Chocolate and vanilla canoli
- Chorizo empanadas
- Capsicum and feta mini quiche
- Mini olive and tomato pizatta



SHORT BREAKS

CONFERENCE PACKAGE

Inclusive of freshly brewed, self serve Espresso coffee and selection of teas	
Any 2 items from option ABC	\$9.50pp
Any 3 items from option ABC	\$11.50pp
Any 4 items from option ABCD	\$13.50pp
(Select one item only per option)	

Morning and afternoon tea breaks - maximum 45 minutes duration

HIGH TEA - \$35.00pp

2 hours duration between 10.00am to 12.00 noon or 2.00pm to 6.00pm
Blinis with smoked salmon, dill and cucumber cream
Finger sandwiches
Gourmet chicken, duck or beef pies
Scones with clotted cream and jam
Chef selection of pastries, strawberry tartlets and fresh fruit slices
Freshly brewed and self serve Espresso coffee and selection of teas





WORKING LUNCH

WORKING LUNCH

Our lunch menus have been designed to give you a wide selection and flexibility to create your own menu, depending on requirements and budget.

Minimum per head charge for lunch is **\$30.00pp**. All lunch menus are served buffet style, for lunches served to the table, a surcharge of **\$4.00pp** will apply.

SOUP - \$6.00 per item / second item \$4.00

Chef' selection of fresh soup, served with bread sticks

SANDWICH - \$9.50 per item / second item \$5.00

Variety of sandwiches with assorted fillings, salads and breads
Smoked salmon, cucumber and cream cheese served on bagel
Club style sandwiches
Coorong Angus beef pastrami, salad and mustard pickles baguette
Crisp rolls with roast beef, butter lettuce, caramelised onions, mushrooms and horseradish cream
Focaccia with smoked chicken breast with fig, cranberry compote and micro herb lettuce
Tandoori chicken tikka wrap with red onions, coriander and mint chutney
Spiced lamb, Spanish onion, pumpkin, rocket and garlic aioli in pita bread
Falafel wrap with hummus, tomato, cucumber, spinach and garlic lemon yoghurt
Char grilled vegetables with basil pesto, rocket and fetta in Turkish roll
Lapinya roll with vegetable pattie, kidney bean spread, Haloumi and mango chutney
Spinach wrap with feta, egg, salad and olives

SAVOURY ITEMS - \$8.00 per item / second item \$5.00

California rolls with wasabi, ginger and soy sauce
Sweet spiced Moroccan lamb puffs
Chicken and spinach cannelloni
Shrimps and fennel risotto
Indonesian style Nasi Goreng
Empanadas
Bacon, mushrooms and kumara baked slice
Goat cheese, leeks and asparagus quiche
Roasted vegetable and ricotta frittata
Mixed lentil patties with garlic and thyme

FORK DISHES - \$13.00 per item / second item \$7.00

All fork dishes served with rice, pasta, polenta or couscous as appropriate

European

Swiss style veal with mushrooms, chives and white wine
Coq au vin
Beef Bourguignon
Poached salmon with white wine and fine herb caper sauce

Mediterranean

Lamb and chickpea stew
Grilled octopus with olive and feta
Sicilian meatballs with tomato and herb sauce
Chicken cacciatore

Oriental

Thai Massaman curry
Fried kingfish with sweet chilli and nampla
Chicken stir fry with cashew nuts, Chinese mushrooms and greens
Barbecued pork short spare ribs



WORKING LUNCH

NETWORKING SHARE BUFFET - \$30.00pp

Choice of dishes is at chef's discretion, maximum duration 1.5 hours

Soup of the day

Cold meat platter or hot fork dish (choice of one)

Garden fresh salad

Continental breads and butter

Fresh seasonal fruits

Orange juice and mineral water

NETWORKING SIT DOWN LUNCHEON

Designed specially to suit business lunches with guest speaker, entertainer or for product promotion maximum duration 2 hours.

Selection of menu to be made from Plated Selections dishes.

Selection of any 2 courses

Inclusive of a 2 hours complete vineyard beverage package \$66.00pp

Inclusive of client supplied wines \$56.00pp

Beer and soft drinks charged on consumption





PLATED SELECTIONS

PLATED SELECTIONS

These selections can be used to create a sit down lunch or dinner menu including full table service. Prices apply as per the options chosen below.

PRE DINNER

Chef's selection of canapés **\$5.50pp**

APPETISERS

Cured ocean trout with beetroot, celeriac and fennel salad **\$16.00**
Cucumber gazpacho with cured ocean trout, salmon roe and light wasabi emulsion **\$16.00**
Tuna, olive and green onion escabeche with saffron vinegar and Asian cress **\$16.00**
Creole spiced salmon, corn and cilantro salsa **\$16.00**
Harris smoked salmon with Spanish onions, McLaren Vale olives and caper dust **\$16.00**
Australian prawns with vegetable ribbons, soy emulsion and roasted sesame crunch **\$16.00**
King prawn cocktail with tomato and wasabi mayonnaise **\$16.00**
Hot smoked chicken and celeriac salad with fried walnuts and sultanas **\$16.00**
Chicken and pistachio terrine with kumquat relish and fine herb salad **\$16.00**
Five spiced quail on pickled Chinese cabbage, seasonal vegetables and sweet chilli sauce **\$16.00**
Smoked turkey with glazed peaches, witlof and sweet balsamic olive oil dressing **\$16.00**
Beef pastrami and chorizo with cornichons, micro herbs and mustard pickle **\$16.00**
Ploughman's plate- pork pie, duck pistachio terrine, Virginia ham, chilli kransky, mature cheddar, pickled onions, gherkins and whole meal rye bread **\$16.00**
Barbeque breast of duck with chicory, walnut salad and raspberry balsamic dressing **\$17.00**
Maple syrup and mustard pork fillet, with water cress salad **\$17.00**

Vegetarian Selections

Char grilled watermelon, Island pure feta and lemon infused 90 mile desert EVO **\$16.00**
Heirloom beetroot terrine with caramelised onions, grilled Haloumi and balsamic emulsion **\$16.00**
Green mango and noodle salad with bean sprouts, fresh coriander, curry leaves and fresh lime dressing **\$16.00**
Pumpkin, pecan and ginger frittata with goat curd **\$16.00**

SOUP

Chicken wonton soup with Chinese greens **\$12.00**
French onion soup with sherry and cheese toast **\$12.00**
Wholesome Minestrone soup **\$12.00**
Cream of cauliflower with green pesto **\$12.00**
Green lentil soup with ham and sour cream **\$12.00**
Sweet potato and pumpkin soup with ginger **\$12.00**

HOT ENTREE

Black bean baked salmon with braised leeks **\$17.00**
Spencer Gulf prawns with laksa sauce and green beans **\$17.00**
Seared scallops with wakame, vine ripened tomatoes and warm miso dressing **\$18.00**
Grilled chicken breast fillet on polenta wedge with piri piri glaze **\$16.00**
Warm peppered beef or chicken salad with lettuce medley and mustard balsamic aioli **\$16.00**
Barbeque smoked pork spare rib with pineapple and apple compote **\$16.00**
Roasted pork belly with red cabbage and apple raisin compote **\$16.00**
Moroccan spiced roast lamb with fruit couscous and garlic lemon yoghurt **\$17.00**



PLATED SELECTIONS

Vegetarian Selections

Portobello mushroom with garlic and herb duxelle and nut brown butter with chives	\$16.00
Steamed green asparagus spears with hollandaise and twice cooked egg	\$16.00
Stuffed baby capsicums with herbed ricotta and tomato coulis	\$16.00
Zucchini, eggplant and onion ratatouille with baked parmesan polenta	\$16.00

MAIN COURSE

Seafood

Crispy skin salmon on sauteed potatoes with beetroot and pinenut pesto	\$33.00
Olive crusted barramundi fillet on butter bean mash with rocket, feta and pine nut salad	\$33.00
Grilled tuna steak with tomato Provencale, garlic and mint mash	\$35.00
Cajun spiced South Australian snapper with three bean lentils and warm smoked paprika emulsion	\$35.00

Poultry

Cumin roasted chicken breast on smashed Kipfler potatoes with mango and chilli glaze	\$33.00
Herb crust chicken roulade with fresh asparagus and creamy saffron sauce	\$33.00
Baked chicken breast with pancetta, polenta cake and green peppercorn sauce	\$33.00
Cinnamon scented sous vide duck breast with roasted sweet potatoes, green beans and caramelised orange glaze	\$35.00

Meat

Suffolk lamb shoulder boudin with coconut rice, Asian greens and massaman curry sauce	\$33.00
Lemon myrtle crusted loin of lamb on creamed Kumara potatoes with snow peas and light port jus	\$34.00
Four boned lamb rack on celeriac and sage puree with braised spinach and roasted capsicum and garlic jus	\$36.00
Medallion of veal with potato roesti, grilled zucchini and raisin Madeira glaze	\$34.00
Prime sirloin steak on fried kipfler potatoes with mixed vegetable slice and grain mustard butter	\$34.00
Beef fillet mignon with Skarra sweet speck, with dauphinoise potatoes, green beans and red wine sauce	\$35.00
Seared pork cutlet cushioned on braised cabbage with broccolini and a spiced pomegranate jus	\$34.00
Slow cooked loin of pork on a spiced pumpkin puree, seasonal greens and apple balsamic glaze	\$34.00

Vegetarian Selections

Baked zucchini, pasta and cheese slice with braised spinach, button mushrooms and tomato glaze	\$33.00
Fennel risotto with broad beans, roasted carrots and pumpkin	\$33.00
Eggplant and potato moussaka with grilled zucchini and buttered beetroot	\$33.00
Green vegetable curry with coconut rice, raita and vegetable fritters	\$33.00
Pangkarra wholemeal pasta with vine ripened tomato, chilli, olives, bocconcini cheese, rocket and pear salad	\$33.00
Artichoke, leeks and Haloumi quiche with braised red cabbage and fried parsnips	\$33.00



PLATED SELECTIONS

DESSERTS

Baked apple and red currant frangipane tart	\$15.00
Crème caramel with combination of sundried and glazed oranges	\$15.00
Marinated dates and ginger cake with vanilla bean ice cream	\$15.00
Meringue cups with vanilla passionfruit cream, summer berries and kiwi fruit	\$15.00
Saffron and Greek yoghurt cold soufflé with fresh strawberries	\$15.00
Mascarpone and citrus curd tart with mixed berries	\$15.00
Poached pear with lavender ice cream and ginger bread	\$15.00
Choux swans with white chocolate mousse and dark chocolate sauce	\$16.00
Double chocolate mousse slice with cinnamon strawberries and mango coulis	\$16.00
Fine Belgian chocolate cup filled with roasted coconut fruit & nut cream and honey anglaise	\$16.00
Espresso and Bailey's Irish cream parfait in a short glass with almond wafer	\$16.00
Mandarin panna cotta with stewed figs and chocolate biscotti	\$16.00
Haigh's chocolate and Cointreau tart with poached baby pear and praline ice cream	\$16.00
Chocolate crème brûlée with sour cherries compote	\$16.00
Fine chocolate trilogy – ganache, chocolate parfait and chocolate almandine with raspberry compote	\$17.00
Platter of chef selected desserts (16 pieces per platter)	\$130.00
South Australian cheese selection with nuts, quince paste and assorted biscuits	\$135.00
Gourmet cheese platter with caramelised figs, pepper lavosh and honey comb	\$160.00

NETWORKING / CHILL OUT LOUNGE

Petit fours (20 pieces per platter)	\$75.00
Haigh's chocolate blocks with chisel	
Dark or milk chocolate	\$120.00 per block

All main courses served with selection of seasonal vegetables, bread rolls and butter or olive oil

Freshly brewed coffee OR self serve espresso coffee machines and selection of teas with Adelaide Convention Centre chocolates are included when a minimum two course menu is chosen for sit down lunches and dinners.

Surcharges apply for alternate menus @ \$3.00pp per course and choice menus @ \$6.00pp per course and for choice menus the item with the higher charge will be used to price the menu.

For all choice menus the items with the higher charge will be used to price the menu.





COCKTAIL RECEPTIONS

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Our cocktail receptions offer a great range of delicious morsels served on platters or for a more elaborate experience we can provide the finest and freshest South Australian seafood, charcuterie or local cheeses from the buffet.

Cocktail reception menus are served between 4.00pm and 8.00pm only, a minimum **\$32.00pp** charge is applicable for a maximum 2 hour period

Cocktail functions held after 7.00pm require a more substantial menu with a minimum spend of **\$55.00pp**

COLD SELECTION

Avocado and tuna sushi with Kikkoman soy	\$5.00
Coriander, sesame and lime tuna skewers	\$5.50
Smoked salmon on herb frittatas	\$5.00
Blinis with smoked salmon and crème fraiche and dill	\$5.50
Spicy prawns with wasabi and coriander mayonnaise	\$5.00
Prawn and apple salad in a Chinese spoon	\$5.00
Prawn gazpacho in a shooter glass	\$5.00
Chilli, lime leaf and lemongrass chicken	\$5.00
Rare roast beef on Ciabata slice with rocket and horseradish cream	\$5.00
Duck and snow pea pancakes with sweet chilli dipping sauce	\$6.00

Vegetarian Selections

Fried mozzarella and tapenade sandwiches	\$5.00
Blinis with marinated feta, sundried tomato and basil pesto	\$5.00
Mushroom caps with avocado mousse and toasted coconut	\$5.00
Stuffed baby tomatoes with feta and olives	\$5.00

HOT SELECTION

Chicken dumplings with Thai sweet chilli	\$5.00
Grilled Piri Piri chicken tenderloins	\$5.00
Chicken tikka on roti with yoghurt and cucumber sauce	\$5.00
Crispy salt and pepper chicken	\$5.00
Salmon skewers with lemon aioli	\$5.00
Coconut prawns with curry leaf mayonnaise	\$5.50
Turkey and wild mushroom strudel	\$5.00
Yorkshire puddings with rare beef and caramelised onions	\$5.50
Minced lamb kebabs with tomato and rosemary	\$5.00
Pork and sage chipolata bites in puff pastry with apple chutney	\$5.00
Pork and coriander wontons with Thai dipping sauce	\$5.00
Double cooked sesame pork belly with apple sauce	\$5.00

VEGETARIAN

Saffron risotto balls with mushroom and parmesan cheese	\$5.00
Cauliflower and leek fritters with tomato relish	\$5.00
Basil and four cheeses tartlet	\$5.00
Parmesan and lemon thyme parsnip strips	\$5.00
Crispy ravioli with tomato salsa	\$5.00
Mini filo pies with ricotta, tomato and spinach	\$5.00



COCKTAIL RECEPTIONS

SUBSTANTIAL COCKTAIL ITEMS

Hokkien noodles with chicken and Chinese greens in a box	\$7.00
Tortellini with parmesan and tomato sauce	\$7.00
Vegetable fried rice with tofu, bean sprouts and Chinese mushrooms	\$7.00
Fried fish and chips with Tartare sauce	\$7.50
Spicy fried prawns with lime mayonnaise	\$7.50
Oysters with lime and coriander dressing	\$8.00
Butter chicken and saffron rice	\$8.00
Boudin lamb tartlets with sliced potatoes and mint jelly	\$8.00
Mini beef noisettes with fried sweet potatoes and green pepper hollandaise	\$8.00
Slow braised beef, mushroom and red wine ragout with potato mash	\$8.00

SWEET MORSELS

Chocolate almandine	\$5.00
Mini lemon curd macaroon	\$5.00
Chocolate ginger truffles	\$5.00
Blood orange curd tartlets	\$5.50

BUFFET DISPLAY

Ploughman's Platter - \$15.00pp

Maggie Beer's chicken liver and brandy pate with toast
Pork and veal terrine
Hot and pepper salami
Country style air dried sausages

Mediterranean Tapas Platter - \$15.00pp

Pita with Hummus dip
Dolmades
Warm Greek olives
Grilled marinated octopus
Grilled chorizos and artichokes

South Australian Seafood Platter - \$25.00pp

Open shell mussels with lemon, parsley and mountain pepper dressing
Cooked prawns pyramid with Thousand Island sauce
Coffin Bay oysters – natural on ice with lemon and lime wedges
Port Lincoln poached king fish with rocket pesto

Chocolate fountain with marshmallows, strawberries and fresh diced fruit **\$10.00pp**

(minimum 100 people)

South Australian Cheese display with cracker biscuits, lavosh and quince paste **\$13.00pp**

Post Conference / Seminar Happy Hour

After the hard work is done, enjoy happy hour with your friends and colleagues at an all inclusive package price.

30 minutes service - \$25.00pp

60 minutes service - \$32.00pp

Pretzels
Olives, dolmades and grilled chorizos
Toasted pita bread with Hummus dip
Moroccan spiced bocconcini balls

Vineyard beverage package including sparkling, white and red wines, Coopers Lager and Premium light beers, orange juice, mineral water and soft drinks

