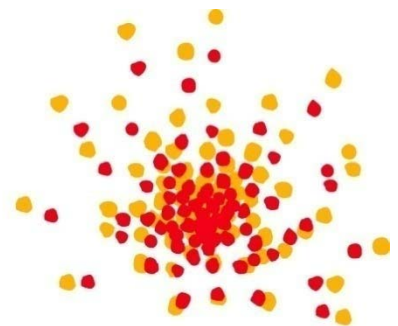


ADELAIDE. AUSTRALIA'S CONVENTION CITY

2010 MENUS



ADELAIDE
CONVENTION
CENTRE



ADELAIDE CONVENTION CENTRE 2010 MENUS

BANQUETS

Banquet, gala dinner or corporate – no matter what style of event you are planning our experienced chefs will prepare a spectacular meal for your enjoyment and complete satisfaction. The options listed below will enable you to create the perfect menu from a huge range of options. Should you have other suggestions please discuss them with your Event Planning Manager and we'll do our best to assist you.

PRE DINNER

Chefs selection of cold canapés and hors d'oeuvres

**per person
\$5.00**

APPETISER

Cold

	per person
**Hickory glazed roasted chicken on apple walnut and celery salad	\$15.00
** Sliced quail breast with prosciutto and fennel salad	\$15.00
** Red gum smoked turkey loin with grilled chorizo and berry and orange compote	\$15.00
** Local Adelaide smallgoods platter of smoked meats, pate and pickled vegetables	\$15.00
** Smoked ocean trout pate with preserved lemon and salsa verde	\$15.00
** Thai beef salad	\$15.00
Tassal smoked salmon with Spanish onions, beetroot relish and sourdough horseradish bread	\$16.00
Escabeche of prawns, octopus and mussels with baby cos lettuce	\$16.00
Port Lincoln kingfish with pickled ginger, wasabi dressing and rocket	\$17.00
Char grilled prawns and scallops with kaffir lime saffron sauce on cucumber ribbons	\$17.00

Vegetarian

- **Marinated bocconcini on tomato confit with zucchini basil salad
- **Baked ricotta tart with vine ripened tomatoes and Virginia olives
- **Marinated soft bean curd in green ginger and lime pickle
- **Artichoke filled with eggplant pate on blood orange salad

Soup

**Indian mulligatawny soup	\$12.00
**Potato and leek vichyssoise	\$12.00
**Chicken and wonton soup	\$12.00
**Roasted pumpkin and carrot soup with creamed coriander	\$12.00
**Traditional minestrone soup	\$12.00
**Beef goulash soup with garlic bread sticks	\$12.00
**Duck broth with vegetables, orange peel, black pepper and Chinese mushrooms	\$12.00
**Mixed seafood laksa with roasted coconut and fried tofu	\$14.00



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ENTRÉE

Hot

	per person
**Soy chicken with Asian greens and citrus ginger glaze	\$15.00
**Thai spiced chicken breast on a bed of rice noodles with roasted peanuts & sweet chilli sauce	\$15.00
**Whole honey glazed roasted quail with cucumber, tomato and onion salad	\$15.00
**Squid and chorizo ragout with ribbon pasta	\$15.00
** Ham and cheese pasta roll with baby spinach and creamy pasta sauce	\$15.00
**Curried chilli beef or lamb with saffron rice	\$15.00
Fried salt and pepper soft shell baby crabs (for maximum 200 people)	\$16.00
Malaysian style prawn curry with pandan coconut rice	\$16.00
Thai marinated seared scallops with a bean shoot salad	\$16.00
Roast duck on caramelised pear and balsamic reduction	\$17.00
Seared tuna steaks on a tomato basil salad with a reduced white wine aioli	\$17.00

Vegetarian

- **Pumpkin, onion and blue cheese frittata
- **Layered grilled eggplant and mozzarella sandwich with herb pesto
- **Mixed mushroom ragout with white wine on a puff pastry pillow
- **Potato gnocchi with grilled vegetables and roasted capsicum sauce
- **Ricotta, asparagus and leek tart with rich tomato glaze

MAIN COURSE

Poultry

	per person
**Char grilled chicken breast on sautéed greens with Spanish onion and green pepper glaze	\$31.00
**Baked chicken fillet with pancetta, mushroom and Marsala cream	\$31.00
**Turkey steaks with confit potatoes and cranberry white wine jus	\$32.00
Slow cooked duck leg on wasabi mash with sour cherry sauce	\$33.00
Oven baked duck breast, roasted sweet potato, bok choy and orange cumquat jam	\$35.00

Meat

**Walnut crusted lamb loin on braised spinach with rosemary jus	\$32.00
**Char grilled sirloin steak with lyonnaise potatoes, herb mushrooms and red wine sauce	\$32.00
** Veal picatta with potato roesti, demerara pumpkin and red cherry wine sauce	\$32.00
** Grilled pork steaks with cabbage rolls, pineapple and calvados sauce	\$32.00
Veal cutlet on garlic herb mash with glazed beetroot and roasted vegetables	\$35.00
Roasted rack of lamb with ratatouille vegetables and roasted garlic jus	\$35.00
Prime fillet steak with Anna potatoes, shiitake mushrooms and baby caper cabernet sauce	\$35.00

Seafood

**Char grilled seafood shaslicks with a piquant tomato sauce	\$32.00
**Northern Territory barramundi fillets with preserved lemon, tomato salsa and harissa dressing	\$32.00
**Grilled salmon with red peppers, broccolini and lemon dill emulsion	\$32.00
Crusted Moroccan spiced snapper on spiced lentils with olive oil tomato glaze (not available during November)	\$35.00
Grilled kingfish on parsnip mash, fresh asparagus and moscato raisin sauce	\$35.00
Tuna steak with braised red cabbage topped with lobster and chive butter	\$36.00

Vegetarian

- **Pumpkin and asparagus risotto
- **Moussaka
- **Yellow noodles with vegetables, tofu and greens
- **Baked vegetable and pasta roll with basil tomato cream
- **Indian style spiced vegetables and lentils with rice and pappadum



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DESSERT

**Frangipane pear tart with vanilla bean ice cream	per person \$14.00
**Double chocolate rich cake with red cherry compote	\$14.00
**Seasonal fruit trifle with almond biscotti	\$14.00
** Apricot and ginger cake with brandy anglaise	\$14.00
**Cream caramel with Bavarian cream and strawberries	\$14.00
**Adelaide Hills berry and double cream soufflé	\$14.00
**Passion fruit panna cotta with orange glaze	\$14.00
**Warm Vienna apple strudel with cinnamon anglaise	\$14.00
Amaretto lasagne with marinated strawberry and B-d Farm Paris Creek fresh cream	\$15.00
Jaffa mousse gateaux with fruit jelly	\$15.00
Creme catalana with marinated mango compote	\$15.00
Haih's filter chocolate and Cointreau tart	\$15.00
	per platter
Platter of Chef's selection of small cakes and pastries (15 pieces consisting of 3 varieties)	\$125.00

CHEESE AND PETIT FOURS – Platter per table for 10 people

** Selection of ripened semi matured Australian cheese with lavosh and muscatel grapes	per person \$12.50
Gourmet cheese selection with quince paste, liquered figs and breads	\$16.00
Petit fours	\$5.00

SEASONAL GALA DINNER & BANQUET MENU

Our new seasonal menus are ideal for conference gala dinners & banquets. Using only the freshest, local ingredients available to minimise food miles and reduce environmental impact, menu items will be created to celebrate the seasonality of fresh produce and can be matched with selected South Australian wines to deliver the perfect food and wine experience.

**3 course chef's choice seasonal menu individually designed by Tze Khaw,
Executive Chef two weeks prior to your event.**

per person
\$67.00

NOTES

Menu price guide:

2 course menu range from \$43.00 - \$53.00 per person

3 course menu range from \$57.00 - \$68.00 per person

4 course menu range from \$72.00 - \$85.00 per person

Freshly brewed coffee and a selection of traditional teas with chocolates are included in the price

Menu item prices are based on set menus however for alternate or choice menus the following additional charges apply:

Alternate menus \$3.00 per person per course

Choice menu \$6.00 per person for each choice (maximum 1000 guests).

For alternate menus, individual menu prices apply.

For choice menus, all items will be charged at the higher item cost due to uncertainty of choices on the night.

Food & Beverage Package Bonus:

Combine any 3 or 4 course menu option with a minimum of 4 hour beverage package of your choice and we will value add and upgrade your wine package to the next level at no additional cost.

Network and Chill after dinner:

Create a concept of a chill out lounge with any of the following options:

Wine / cocktail bar

Cappuccino and espresso station with an experienced Barista

Haigh's chocolate corner

Chocolate fountain

Cheese station

Please discuss with our Event Planning Managers for further details with regards to pricing and planning.



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GOURMET SELECTION

Although the high quality of our cuisine is now taken for granted, our chefs are always ready to reach new heights and create new dishes for your special occasion, using only the finest regional gourmet ingredients. Gourmet menus can be custom designed around a region, organic foods, a theme, or occasion. Prices for these menus will be based on the selection of ingredients. Your Event Planning Manager, together with our Executive Chef, will be pleased to discuss your specific requirements.

For the purpose of budgeting – and depending on the selections – a three-course set menu starts from **\$95.00 per person** and a four-course set menu from **\$125.00 per person**.

SAMPLE SET MENU - Food \$95.00 per person (Wines are recommendations and not included in the price)

ON ARRIVAL - PRE DINNER

Barossa duck terrine with sesame toast

Fresh asparagus cream shots

Padthaway Estate Eliza Pinot Noir Chardonnay or Rymill "The Bees Knees" sparkling red

ENTRÉE (Choice of either cold appetiser or hot entrée)

Cold Appetiser - Crab panna cotta and Kangaroo Island marron with balsamic olive oil

or

Hot Entrée - Roasted Mulloway with salmon pearls, anchovies, capers and parsley sauce

Paracombe Sauvignon Blanc or Pikes Traditionale Riesling

MAIN COURSE

Mayura Station slow roasted cushion with baby carrots, turnips, caramelised onions and herb jus

or

Limestone coast baby lamb rack with trilogy of Mintaro mushrooms and wine jus

Jacobs Creek St Hugo shiraz or O'Leary Walker Adelaide Hills Pinot Noir

Bowls of fine picked Hussey lettuce with Pendleton olive oil

DESSERT

Fresh raspberry and blueberry tart with white chocolate chards and vanilla bean ice cream

or

Hazelnut and chocolate savarin with orange Grand Marnier cream

Rymill June Traminer or Coriole racked Semillon

Brewed premium coffee and selection of traditional teas with petit fours or long stem strawberries (seasonal)



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BUFFETS

This is a popular option for big, festive occasions such as Christmas parties and other celebrations where your guests will want to be free to mingle with the crowd - **\$59.00 per person**

ENTRÉE – select one – served to table

- Cold Appetiser: Smoked Ocean trout pate with preserved lemon and salsa verde
- or
- Hot Entrée: Ginger and lemongrass stir fried prawns on Thai noodles

COLD BUFFET

- Mixed seafood with thyme and lemon olive oil
- Roast sirloin of beef with English mustard and cornichons
- Barbeque chicken salad
- Smoked turkey and Black Forest ham with pineapple relish
- Antipasto of pickled vegetables

SALADS

- European salad mix with feta cheese, cherry tomatoes, olives and Greek dressing
- Roasted baby potato salad with a light curry flavour
- Tabouleh salad
- Vegetarian caesar salad with egg, parmesan, croutons, cos lettuce and mayonnaise
- Traditional coleslaw

HOT BUFFET (select two)

- Poached red snapper with capers, lime and minted butter
- Butter chicken and pilaf rice
- Green chicken curry and jasmine rice
- Thai red duck leg curry with lychee and jasmine rice
- Slow-cooked sirloin of beef with Yorkshire pudding
- Hungarian beef goulash with mash potatoes
- Roast leg of lamb with rosemary mint jus
- Lamb rogan josh and saffron rice
- Chinese style char siu pork with plum sauce
- Chorizo and chicken paella
- Thai noodles with assorted vegetables and bean curd
- Indonesian style nasi goreng
- Vegetable lasagne with rich tomato sauce

DESSERT

- Chef's selection of desserts including sliced fruits/ gateaux and puddings
- or
- Cheese selection of ripened semi-matured Australian cheeses with nuts and crackers

Brewed premium coffee and selection of traditional teas with Adelaide Convention Centre truffle chocolates



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FOOD TO SHARE

Encompassing the traditional Asian concept of sharing food from platters this menu delivers a unique gourmet experience for your guests with a diverse range of flavours in one meal and the opportunity to interact in a more relaxed way. Menu selections are presented on individual platters, served to the table and presented in the centre on a turntable.

COLD ITEMS

	per platter
Grilled chicken fillets, medley of lettuce, Thousand Island dressing	\$100.00
Roasted and semi dried vegetable stack	\$100.00
Thai style beef salad with bean sprouts and roasted peanuts	\$105.00
Vegetarian mezze platter	\$105.00
Cajun spiced chicken breast on kidney bean salsa	\$115.00
Red gum smoked turkey with ham, pineapple and cranberry relish	\$120.00
Beef carpaccio with dill pickle and caper berries	\$120.00
Platter of Italian style antipasto	\$120.00
Kingfish and tuna sashimi with wasabi and soy mirin	\$130.00
Spencer Gulf prawns with chive and herb dressing	\$130.00

Salad per Bowl

Sweet potato, corn and sun dried tomato salad with dijon mayonnaise	\$45.00
Medley of cos, radicchio and butter lettuce with snow peas, bocconcini and Italian dressing	\$45.00
Greek salad with feta and ripened tomatoes	\$45.00
Caesar salad with egg and anchovies	\$60.00

HOT ITEMS

Chicken pandan served with rice wine and sweet chilli sauce	\$120.00
Braised lamb (scotch) with kipfler potatoes	\$130.00
Lamb boudin with polenta cake	\$130.00
Char siu glazed pork scotch with bean sprouts	\$130.00
Fish of the day - grilled or baked with white wine and preserved lemon sauce	\$150.00
Master stock duck legs with caramelised orange glaze	\$150.00
Beef fillet medallion with pate and red wine reduction	\$150.00

Accompaniments

Roasted potatoes – rosemary garlic scented	\$40.00
Buttered mash potatoes with fresh herbs	\$40.00
Chunky sweet potatoes and parsnip roast	\$40.00
Gnocchi with pesto oil	\$40.00
Polenta cake	\$40.00
Mediterranean style cous cous	\$40.00
Vegetarian nasi goreng (fried rice)	\$50.00

Vegetables

French beans with roasted capsicum	\$45.00
Mixed vegetables in soy garlic sauce	\$45.00
Roasted corn kernels	\$45.00
Mixed greens	\$45.00
Brocollini with garlic chips	\$50.00
Swiss brown mushroom with green pesto	\$60.00



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DESSERTS

	per platter
Variety of individual ice creams / sorbets, served in small shooter glass Choice of flavours –Tahitian lime, mango, ruby grapefruit, passionfruit, mixed berries	\$60.00
Fruit tartlet and berry mille -feuilles	\$95.00
Lime cheese cake and espresso cups	\$95.00
Seasonal fresh fruit platter	\$95.00
Spiced banana and walnut pudding with brandy custard	\$110.00
Orange almond cake and chocolate macadamia fudge	\$120.00
Platter of Chef's selection of dessert (3 varieties of 5 pieces each)	\$125.00
Cheese platter (2 varieties) with lavosh and muscatel grapes (Choice of ripened cheese or vintage or blue cheese)	\$125.00

NOTES

Bread rolls and butter will be served at the start of the meal.

Food will be served continuously at regular intervals starting with the cold selections, followed with the hot dishes and finishing off with dessert or cheese.

Platters will be served to tables and placed in the centre on a turntable.

Portion sizes of the dishes are all entrée size.

Platter sizes are based on 10 people per table, and any additional platters for tables over and above the guaranteed numbers will be charged extra.

A minimum spend of \$65.00 per person or \$650.00 per table is applicable.

It is recommended that a minimum of 5 different platters be considered for any event, selection to be varied to suit all tastes.

As the food service will be continuous throughout the evening one pre set plate per person will be used for all courses.

Table décor and amount of glassware should be kept to a minimum to ensure adequate space for turntable.

Size of the centrepieces (centred on turntable) should be limited to a maximum base diameter of 20cms.

Two printed menus per table are provided.

Maximum of 100 tables can be catered for with this style of menu.

Freshly brewed coffee and tea are included.