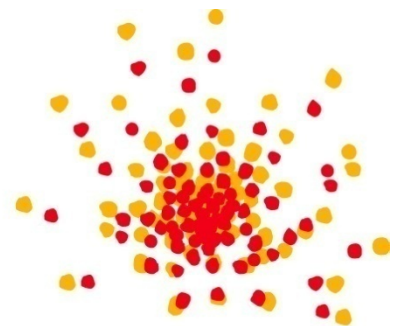


# ADELAIDE. AUSTRALIA'S CONVENTION CITY

## 2010 COCKTAIL RECEPTION MENU



ADELAIDE  
CONVENTION  
CENTRE



# ADELAIDE CONVENTION CENTRE 2010 MENUS

## COCKTAIL RECEPTIONS

Our cocktail receptions offer a great range of delicious morsels served on platters or we can provide a truly South Australian flavour with the addition of a buffet of the finest and freshest seafood. For that really special occasion, we've designed the celebration cocktail party.

### COLD

	per person
Ocean trout pate and lemon thyme on melba toast	\$4.50
Crab and smoked salmon mousse with pesto dip	\$4.50
Tassal smoked salmon horseradish cream on dark rye	\$4.50
Soused sardine fillet with apple chutney	\$4.50
Coorong salami with beetroot relish	\$4.50
Slow roasted sirloin with grain mustard and pickled vegetables	\$4.50
Smoked chicken on herb crouton with pickled walnuts	\$5.00
Rare beef fillet on parmesan crouton	\$5.00
Rock melon wrapped with prosciutto	\$5.00
Smoked turkey and asparagus rolls	\$5.00
Scallop on daikon radish with wakame	\$5.00
Five spiced roast duck with pickled ginger	\$5.00
Smoky Bay oysters-natural or lemongrass dressing or onion salsa	\$6.00
Tuna and kingfish sashimi, pink ginger, wasabi and soy sauce	\$6.00

### Vegetarian

Mascarpone, tomato and basil fingers	\$4.50
Haloumi and grilled zucchini tartlet with semi dried tomatoes and pesto	\$4.50
Coconut rice cakes with spicy peanut sauce	\$4.50
Gazpacho in shot glass	\$4.50
Marinated fresh bocconcini on toasted parmesan crust	\$4.50
Portobello mushrooms with ricotta cheese	\$5.00
Babaganoush dip with pita and Turkish bread	\$5.00
Artichoke and asparagus frittata	\$5.00

### HOT

	per person
Sicilian meatballs with spicy tomato relish	\$5.00
Arancini with cheese dipping sauce	\$5.00
Smoked kangaroo on a wattle seed damper with rosella chutney	\$5.00
Chicken tikka with chilli and coriander yoghurt	\$5.00
Chicken or beef satay with peanut sauce	\$5.00
Japanese pork gyoza with soy dipping sauce	\$5.00
Char siu glazed pork strips with plum sauce	\$5.00
Glazed duck fillet with caramelised orange	\$6.00
Seasoned lamb cutlets with a light tomato and herb coulis	\$6.00

### Vegetarian

Vegetable spring rolls with sweet chilli sauce	\$4.50
Indian style samosa	\$4.50
Mixed vegetables pakoras and mint yoghurt	\$4.50
Quiche Florentine	\$4.50
Spiced sweet potato patties with tamarind chutney	\$4.50
Fried bean curd with ginger glaze	\$4.50
Baked mushroom royale	\$5.00
Warrigal spinach and bush tomato tart	\$5.00
Mushroom cappuccino broth in shot glass	\$6.00
Hokkien noodles in a box	\$6.50



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## HOT FROM THE SEA

	per person
Charred octopus with chilli dressing	\$5.00
Tod nam-pla Thai fish cakes	\$5.00
Baby whiting in batter with traditional tartare sauce	\$5.00
Cajun spiced crab and corn cakes with mustard sauce	\$5.00
Prawn royale and tom yum shooter with spring onion	\$5.50
Grilled mussel provencale	\$5.50
Scallop and shiitake parcel	\$6.00
Prosciutto wrapped Port Lincoln kingfish	\$6.00
Chilli tiger prawns- Singapore style	\$6.00
Grilled oysters with bacon and chilli vinegar	\$6.00
Half shell scallops with kaffir lime dressing	\$7.00

## THE FINISHING TOUCH

Mini Magnums	\$5.50
Mini ice cream cones assorted flavours	\$5.50
Rocky road	\$5.50
Chocolate truffles and chocolate coated macadamia nuts	\$7.00

## NOTES

Cocktail receptions are available between 3.00pm - 8.00pm (maximum 2 hours duration) and a minimum spend of **\$28.50 per person** (food only) applies for standalone cocktail parties.

Supper is available between 7.00pm – 11.00pm and a minimum spend of **\$53.00 per person** (food only) applies.

A 50% room hire charge may apply if your final numbers are less than 50.

## GIVE YOUR COCKTAIL PARTY A LIFT WITH A SOUTH AUSTRALIAN BUFFET

Prices for each buffet are per person and listed individually and also when accompanied with a minimum spend from the cocktail menu.

### EYRE PENINSULA

**Individually \$35.00 / Accompanying \$20.00**

South Australia is renowned for its seafood and we'll source the very best that's available for a "help yourself" buffet.

- Coffin bay oysters with finger lime dressing and river mint
- Escabeche of Spencer Gulf prawns
- Grilled cajun kingfish with fine red onion slices.
- Sweet chilli mussels and pickled calamari

### KANGAROO ISLAND & FLEURIEU

**Individually \$24.00 / Accompanying \$15.00**

- Kangaroo Island brie and pure haloumi with cracked pepper and lemon juice
- Kangaroo Island soused whiting with fresh herbs
- McLaren Vale olives and pickled vegetables
- Beehive honey cup cakes and chocolate

### BAROSSA VALLEY

**Individually \$24.00 / Accompanying \$15.00**

- Barossa fine smallgoods platter
- Maggie Beer pates
- Roasted Barossa chicken salad with pickled farm onions
- Barossa brie with quince paste



# ADELAIDE CONVENTION CENTRE 2010 MENUS

## **CHEESE DISPLAY**

**\$12.00**

Selection of South Australian local cheeses with muscatel grapes, Angas Park fruits, assorted biscuits and lavosh

## **FRUIT DISPLAY**

**\$10.00**

A highly decorative display of local and seasonal tropical sliced fruits

## **CHOCOLATE FOUNTAIN**

A fun fantastic attraction for any event, inclusive of fine dark chocolate, marshmallows, strawberries and fruits

**\$10.00 per person** guaranteed minimum 100 people

**\$8.00 per person** numbers above 500 people

**\$6.00 per person** numbers above 800 people

## **ICE CARVING**

Individual blocks of carved ice sculptures available

from **\$600.00**

## **LIVE COOKING DEMONSTRATIONS**

Let us entertain you with a culinary floorshow.

Any dining event, be it in your favourite restaurant or at one of our major banquets, requires a sense of theatre – and our chefs love playing the part.

Sushi making

**\$15.00 per person**

Wok Cooking

**\$15.00 per person**

Barbeque Cooking

**\$15.00 per person**

The costs for live cooking demonstration includes set up, supply of equipment, Chef and one suitable item from the menu selection.

Your Event Planning Manager will assist in making this a very special event.

## **AFTER THE WORK IS DONE**

Many people like to linger for a while to discuss the day's events and network with colleagues. We've introduced a popular post-event happy hour to facilitate this. The all inclusive price includes:

Roasted mixed nuts dusted with sea salt

Assorted sushi with soy and wasabi

Mezze platter including chorizo, olives, cheese cubes and hummus with toasted pita

Vineyard beverage package including sparkling wine, bottled white and red wines, Coopers Pale Ale and Coopers Premium Light beer (Coopers Lager also available on request), orange juice, mineral water and soft drinks

**30-minute service: \$22.00 per person**

**60-minute service: \$28.00 per person**