



STAMFORD  
*Grand*  
Adelaide

# EVENT DIRECTORY



# *Welcome*

For over a decade, Stamford Grand Adelaide has been at the forefront of hospitality in Adelaide. With quality conferencing, accommodation and a reputation for excellent service and dining, you'll find Stamford Grand Adelaide exceptional in every sense.

A true end-destination convention hotel, Stamford Grand Adelaide features a purpose-built Function Centre on the first floor offering excellent conference, meeting and exhibition facilities.

The elegant Grand Ballroom is true to its name, featuring natural light from floor to ceiling French windows, balcony access and spectacular ocean views. For maximum flexibility, the hotel features seven separate syndicate rooms that are ideal for concurrent sessions or smaller meetings. Direct vehicular access from the car park to the function floor enables equipment to be easily transferred for product launches or exhibitions.

We invite you to experience first hand the ease of holding your conference or event at our beautiful hotel. Our dedicated catering and events staff will work with you to make your meeting, gala dinner, conference or dining experience a spectacular success, with a focus on service that will delight guests.

We look forward to welcoming you to the Stamford Grand Adelaide.

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## LOCATION, LOCATION, LOCATION

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Located on absolute beachfront at Glenelg, one of Adelaide's most popular seaside suburbs, Stamford Grand Adelaide is unique in its design and reflects a character reminiscent of grand European hotels of the Victorian era.

South Australia's premier beach district is only minutes from the states capital and this vibrant seaside-shopping precinct reflects the casual lifestyle and relaxing atmosphere of life by the sea.

Located right on the beach, Stamford Grand Adelaide is just a 10-minute drive from the airport and a 20-minute drive from Adelaide's Central Business District. Catch the tram from the hotel doorstep into the city centre, or enjoy any number of leisure activities by the beach including bike riding, catamaran sailing, 7 day shopping, restaurants and cafés.

The location of the hotel creates the ideal environment for business or leisurely days of indulgence.

## ROOM WITH A VIEW

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With beautiful panoramic views of the ocean, city and Adelaide hills, Stamford Grand Adelaide is one of Australia's leading resort-style hotels. Our 220 spacious guest rooms, including 29 suites are sleek and contemporary in style, with facilities to cater to your every need.

### Features

Experience the ultimate in luxury and comfort when staying at the Stamford Grand Adelaide. All our rooms and suites are well appointed and include the following features:

- High-speed internet access
- Executive desk
- In room safes
- Mini bar
- Tea and coffee making facilities
- On-demand movies and cable TV
- Direct dial STD/IDD telephones
- Bathrobes and hairdryer
- Iron and ironing board
- Express checkout
- Disabled facilities available
- Smoke-free floors available

The hotel also features your choice of two restaurants and two bars, a fully equipped gymnasium, outdoor heated pool, spa and sauna. Valet or self-parking together with 24-hour reception, room service and concierge add to the five star experience.

## BAR AND DINING

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The combination of beachfront location and quality restaurant and bar facilities, make Stamford Grand Adelaide a popular destination.

### **The Promenade Restaurant**

The Promenade Restaurant is all about using quality, fresh ingredients, always prepared with imagination, flair and attention to detail, with stunning ocean views. Guests are in for a unique dining experience.

### **The Grand Bar**

Located amongst the hustle and bustle of Moseley Square, this newly renovated bar is the place to see and be seen. The perfect place to laze and enjoy a cold beverage and a bite to eat during the day, then watch the place transform into a premier party destination at night.

### **Horizons Cocktail Lounge**

Horizons Cocktail Lounge is the perfect location to enjoy great company while admiring the panoramic ocean views. Enjoy our large range of cocktails, premium wines and beers in a laid back atmosphere. The ideal venue for pre or post dinner drinks, Horizons Cocktail Lounge also offers an extensive range of single malt whiskeys and cognacs.

## EVENTS, MEETINGS AND CONFERENCES

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From board meetings to gala events, conventions to school formals, Stamford Grand Adelaide's impressive function facilities cater for any occasion. An entire floor is dedicated to conferencing and events, with 12 rooms available.

### **The Grand Ballroom**

At an impressive 690m<sup>2</sup> and the largest ballroom within the Stamford Group, this magnificent room features a large private balcony, beautiful ocean views, vehicle access and French windows. The Grand Ballroom seats up to 650 people for a conference or 520 people for a banquet, with the flexibility to be divided into five separate rooms.

### **Moseley, Colley and Hindmarsh Rooms**

All rooms feature floor to ceiling windows with natural lighting, access to outdoor terrace areas and the flexibility to be further divided into smaller breakout rooms. Perfect for meetings, intimate cocktail parties, dinners or small weddings.

### **A Grand Wedding**

The romance of the sea, sweeping views from the balcony and the charm and elegance of the Grand Ballroom provide the most magnificent beachside wedding and special event venue South Australia has to offer. Please do not hesitate to ask for a copy of our wedding packages, especially created for your special day.

Extensive menus are available to suit all dietary requirements, along with on-site audio visual and technical assistance.

# CONFERENCE PACKAGES

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## Day Delegate Package

from \$69.00 per person

Our day conference package, applicable to full day conferencing from 8am - 5pm, includes the following:

- Arrival tea and coffee
- Morning tea and coffee with a sweet selection
- Stand up light working lunch 1 or 2
- Afternoon tea and coffee with Stamford select biscuits
- Main conference room hire
- Complimentary standard screen and whiteboard or flipchart

## Half Day Delegate Package

from \$59.00 per person

Our half day conference package, applicable to half-day conferencing, includes the following:

- Arrival tea and coffee
- Morning tea and coffee with a sweet selection
- Stand up light working lunch 1 or 2
- Main conference room hire from 8am - 12noon
- Complimentary standard screen and whiteboard or flipchart

OR

- Arrival tea and coffee
- Stand up working lunch 1 or 2
- Afternoon tea and coffee with a sweet selection
- Main conference room hire from 1pm - 5pm
- Complimentary standard screen and whiteboard or flipchart

## Premium Day Delegate Package

from \$89.00 per person

Our premium day conference package, applicable to full day conferencing from 8am - 5pm, includes the following:

- Arrival tea and coffee with mini ham, cheese and tomato croissants
- Morning tea and coffee with sweet selection or red bull
- Stand up hot working lunch 3
- Afternoon tea and coffee with a sweet selection or crêpe station
- Main conference room hire
- Complimentary standard screen and whiteboard or flipchart
- Post conference drinks and nibbles (½ hour duration)

Day delegate packages are based on a minimum of 20 guests.  
Additional charges will apply for any changes to the Day Delegate Packages.

# BREAKFAST BY THE SEA

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## Continental Buffet Breakfast

\$27.50 per person

- Selection of chilled fruit juices
- Bircher muesli blend with honey yoghurt, cream and fruit compote
- Sliced seasonal fruits with berries and melon
- Greek style yoghurt and poached fruit compote
- Assorted cereals with a selection of dried fruits and nuts
- Choice of full cream, skimmed milk or soybean milk
- Decorated cold platters of honey baked ham and turkey
- Bakers' basket of fresh croissants, Danish pastries and continental breads
- Accompanied by a selection of Australian preserves
- Freshly brewed coffee and tea

## Cooked Breakfast

\$32.00 per person

Served to the table (minimum 20 guests)

- One breakfast main per person (pre-selected)
- Selection of chilled fruit juices
- Sliced seasonal fruits with berries and melon (platters on the table)
- Bakers' basket of croissants, Danish pastries, muffins and sour dough
- Selection of Australian preserves
- Freshly brewed coffee and tea

## Full Buffet Breakfast

\$33.00 per person

(minimum 30 guests)

### Juice Selection

- Orange, apple, pineapple, guava
- Choice of full cream, skimmed milk or soybean milk

### Bakery Selection

- An array of fresh bread rolls and loaves
- Toast with selection of Australian gourmet preserves and honey
- Oven baked Danish pastries
- Chocolate and plain croissants

### Tropical Fresh Fruits

- Rockmelon, honeydew melon, watermelon, pineapple, kiwi fruit, oranges, passionfruit and strawberries (seasonal selection)

### Yoghurt Buffet

- Greek style, light and regular yoghurt
- Accompanied by passionfruit, raspberry and mango puree, whole blueberries and stewed fruits

### Muesli Bar

- Toasted muesli, rolled oats, bircher muesli, corn flakes, dried fruit and nuts

### Hot Selection

- Scrambled eggs
- Beef and burgundy and country style pork sausages
- Crispy bacon
- Potato hash brown
- Vine ripened roma tomatoes
- Sautéed marinated mushrooms
- Freshly brewed coffee and tea

# BREAKFAST BY THE SEA

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## Breakfast Main Selection

- Soft scrambled eggs on sour dough with crisp bacon, roast tomato and crispy hash brown
- Poached eggs and sliced leg ham on English muffin with hollandaise sauce and asparagus
- Smoked salmon with scrambled eggs and chives, on grilled sour dough with roasted tomato
- Roast field mushrooms, crisp pancetta with spinach, sweet corn fritter, parmesan and olive oil
- Stacked ricotta pancakes with sweetened cheese and berry compote (v)
- Stamford big breakfast served with bacon, sausages, tomatoes, hash browns and mushrooms with your eggs cooked in the following ways (pre-selected prior to the event)
  1. Scrambled
  2. Poached
  3. Fried
  4. Boiled

## Additional Breakfast Buffet Menu Items

**\$5.00 per person, per item**

- Home style scones with jam and cream
- Eggs Benedict
- Eggs Florentine
- Scrambled eggs with smoked salmon
- Home style cannellini beans in spicy tomato sauce
- Whole fruit display
- Ham and cheese croissants

## Breakfast Station

**\$12.50 per person**

We are delighted to be able to offer you and your guests a classic selection of breakfast favourites that are cooked to order in the room by your very own chef

Please choose from the following selection:

### Belgian Waffle Station

Belgian waffles cooked to order

With your choice of toppings including maple syrup, strawberry and wild berry preserve, whipped cream, honey, fresh berries or lemon and icing sugar

### Pancake Station

Fluffy vanilla, banana or blueberry pancakes or pikelets with your choice of maple syrup, honey or fruit puree topped with icing sugar

### Crêpe Station

A traditional French dish perfect for breakfast

Guests can choose their own with filling choices like smoked salmon with sour cream or bacon and egg with grated mozzarella

### Omelette Station

Choose your own fillings from mushrooms, capsicum, semi dried tomatoes, shallots, bacon, onion, chilli, cheese and a whole lot more

# MORNING AND AFTERNOON TEA BREAKS

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All breaks include freshly brewed coffee, assorted teas and decaffeinated coffee

Prices  
per person

## Sweet Selection

• Stamford select biscuits	\$7.50
• Assorted Danish pastries	\$8.00
• Gourmet muffins	\$8.00
• Carrot cake with citrus icing	\$8.00
• Freshly baked scones with jam and cream	\$8.00
• Orange syrup cake	\$8.00
• Blueberry tea cake	\$8.00
• Apple and coconut fruit slice	\$9.50
• Apple crumble baked cheese cake	\$9.50
• Sliced seasonal fresh fruit	\$9.50
• Rich Belgium chocolate and rhubarb slice	\$9.50
• Tiramisu pick-me-up cake	\$9.50
• Mixed berry and fresh fruit smoothie	\$10.50
• Selection of yoghurt with sliced fresh fruit and natural toppings	\$10.50

## Savoury Selection

• Stamford curry puffs	\$10.00
• Mini ham, cheese and tomato croissant	\$10.00
• Assorted gourmet pies and quiche with tomato salsa	\$10.00
• Assorted mini finger and bite size sandwiches	\$10.00
• Sushi selection with soy and wasabi (v)	\$10.50
• Soup tureen of country vegetables and crusty rolls	\$10.50

# THE STAMFORD EXPERIENCE

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## The Healthy Alternative

\$16.50 per person

- Mixed berry and fresh fruit smoothie 200ml
- Apple and coconut fruit slice (or choose from sweet selection)
- Yoghurt bar with fresh fruit toppings
- Assorted fruit juice, herbal tea and decaffeinated coffee

## Energy Booster

\$16.50 per person

- Select one item from our morning and afternoon tea sweet selection
- Protein juice cocktail, Berocca, Red Bull
- Mars Bars, Snickers and Cherry Ripe
- Freshly brewed coffee, assorted teas and fruit juices

## Wicked European Chocolate Break

\$18.50 per person

- Chocolate fondue with marshmallows and strawberries
- Chocolate and macadamia nut cookies, Stamford famous rocky road
- Rich Belgium chocolate and berry slice
- Freshly brewed coffee, hot chocolate, assorted tea and fruit juices

## Grand High Tea

served on a buffet  
served to the table

\$24.50 per person  
\$27.50 per person

## Savoury Assortment

- Smoked salmon, cucumber and cream cheese afternoon tea sandwiches
- Chicken, avocado and curried mayonnaise with slivered almonds afternoon tea sandwiches
- Petit savoury pastries
- Assorted gourmet pies
- Baked egg and spinach pie
- Stamford curry puffs

## Sweet Treats

- Freshly baked scones with clotted cream and strawberry jam
- Assorted afternoon tea pastries
- Petit Belgium waffles with poached berry compote and rich double cream
- Freshly brewed coffee and assorted tea

# WORKING LUNCH

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## Light Working Lunch 1

\$30.00 per person

- Selection of Turkish bread, baguettes and foccacia with assorted cold meats and vegetarian fillings
- Fresh selection of three gourmet salads
- Mediterranean vegetable quiche
- Sliced seasonal fruits with berries and melon
- Australian cheese with crisp bread, nuts and dried fruit
- Freshly brewed coffee, assorted tea and soft drinks

## Light Working Lunch 2

\$32.00 per person

(Minimum 20 guests)

- Selection of Turkish bread and baguettes and foccacia with assorted cold meats and vegetarian fillings
- Fresh selection of three gourmet salads
- Your choice of one of the following savoury hot options
  1. Ham and cheese on grilled sour dough
  2. Penne pasta with pesto, semi sun dried tomatoes and pine nuts
  3. Ricotta, spinach and pumpkin quiche
  4. Leg ham, roma tomato and mozzarella cheese croissant
  5. Smokey bacon, onion and fresh tomato tart
  6. Pizza slice (v)
- Sliced seasonal fruits with berries and melon
- Australian cheese with crisp bread, nuts and dried fruit
- Freshly brewed coffee, assorted tea and soft drinks

## Hot Working Lunch 3

\$38.00 per person

(Minimum 20 guests)

- Your selection of three hot fork dishes:
  1. Chicken pieces with bacon, mushrooms, chives and tiny tomatoes in white sauce
  2. Butter chicken with steamed jasmine rice
  3. Fried Thai noodles with shrimps, shredded chicken, egg and crushed peanuts
  4. Beef curry cooked in mild Indian spices with fresh curry leaves
  5. Penne pasta and Spanish sausage with roast capsicum and eggplant in tomato sauce
  6. Vegetarian egg noodles with Asian greens, light soy and mild chilli sauce (v)
  7. Pumpkin gnocchi, mushrooms, semi dried tomatoes and baton chives with white sauce (v)
  8. Baked spinach and cheese ravioli with pesto cream (v)
  9. Roasted herbed sirloin with grainy mustard sauce and rosemary new potatoes
  10. Seared pork medallions with sun dried raisins and honey demi-glaze
  11. Steamed market fish with a warm chickpea salad
- Bakery selection of gourmet rolls and loaves
- Caesar salad with aged pecorino cheese, crispy bacon and croutons
- Baby potato salad with pommery mustard dressing
- Rocket lettuce, tomato and cucumber with balsamic and olive oil dressing
- Sliced seasonal fruits with berries and melon
- Australian cheese with crisp bread, nuts and dried fruit
- Freshly brewed coffee, assorted tea and soft drinks

# LIGHT BUFFET MENUS

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## Light Barbecue Buffet

(Minimum 30 guests)

Lunch  
\$40.00 per person

Dinner  
\$51.00 per person

- Please choose five of the following items:
  1. Lightly spiced hamburger patties
  2. Marinated lamb cutlets
  3. Chicken chops with Mediterranean flavours
  4. Butchers selection of gourmet sausages
  5. Lamb and streaky bacon patties
  6. Minute steak with browned onions
  7. Tandoori chicken tikkas
  8. Kangaroo fillet in harissa spices
  9. Chicken kebabs in honey and soy
  10. Fish fillet in chermoula spices
  11. Pork spare ribs in sweet and sour sauce
  12. Ratatouille vegetables with pesto (v)
- Accompanied by potatoes baked with fresh herbs and cream
- Selection of garden fresh salads with dressings and assorted condiments
- Crusty breads from our bakehouse
- Selection of Australian cheese with dried fruit, nuts and fresh fruit in season
- Freshly brewed coffee, tea and soft drinks

## Asian Buffet

(Minimum 30 guests)

Lunch  
\$42.00 per person

Dinner  
\$53.00 per person

### Hot Selection

- Fried Thai noodles with shrimps, shredded chicken, egg and crushed peanuts
- Butter chicken
- Beef curry cooked in mild Indian spices with fresh curry leaves
- Steamed jasmine rice

### Salads

- Vermicelli rice noodle salad
- Thai chicken salad
- Salad greens
- Bakery selection of gourmet rolls and naan bread
- Accompanied by assorted condiments and pickles
- Tropical fresh fruit platter
- Freshly brewed coffee, tea and soft drinks

*Location*



*Style*



*Luxury*

# MENU SELECTIONS

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	Lunch	Dinner
Two Course	\$42.00 per person	\$49.00 per person
Three Course	\$49.00 per person	\$54.00 per person

## Entrée

- Five spice chicken salad with avocado, tropical fruit salsa in a light coconut, chilli and lime dressing
- Balsamic grilled chicken salad with oven dried tomatoes, fetta cheese, pine nuts and basil dressing
- Risotto with smoked duck breast, snow peas and semi dried tomato in a white wine sauce with shaved parmesan
- King prawns and lemon scented risotto cake with rocket, chorizo and sweet capsicum dressing
- Black lime and pepper crusted squid with petit salad greens and honey mustard dressing
- Smoked salmon salad with baby lettuce and snow pea salad with a chilli sour cream dressing
- Woodside goats cheese and oven dried tomato tart with smoked kangaroo and beetroot puree
- Smoked loin of lamb, eggplant relish and tomato chutney, with petit lettuce salad
- Szechuan prawns and scallops, potato and watercress salad, crisp prosciutto, fried capers and capsicum essence
- Pumpkin gnocchi, wild mushrooms, garlic and oven dried tiny tomatoes with baton chives, white wine sauce and parmesan (v)
- Smoked paprika, ratatouille and Gruyere tart with rocket, confit cherry tomato and basil oil (v)
- Caesar salad, crispy bacon, shaved parmesan, egg and Stamford Caesar dressing with your choice of one of the following:
  1. Prawn cutlet
  2. Teriyaki chicken
  3. Tandoori chicken
  4. BBQ chicken

## Main Course

- Oven roast mustard crusted beef striploin on galette potato with wilted spinach and balsamic jus
- Grass fed Coonawarra beef sirloin, gruyère cheese and potato mash, buttered beans, Swiss brown mushroom and red wine reduction
- Oven roasted chicken supreme on roasted Mediterranean vegetables with porcini mushroom sauce
- Miso crusted chicken thigh on Asian greens with tempura dipping sauce
- Butter chicken with scented jasmine rice tender pieces of chicken in a creamy tandoori butter sauce served with pappadams and mango pickle
- Rosemary marinated Paringa farm lamb rump on fondant potatoes with baby vegetables and spicy tomato sauce
- Herb crusted loin of lamb, roast parsnip purée and charred bell peppers with rosemary jus
- Confit duck leg with braised green lentils and bacon, wilted spinach and orange reduction
- Twice cooked pork belly served with apple and almond chutney
- Pork fillet on potato and apple puree with crispy apple chips and cider cream sauce
- Grilled fillet of Australian barramundi on warm potato salad with asparagus and pimento sauce
- Salmon fillet on braised leek with fennel and chervil cream sauce
- Grilled king fish fillet on cous cous with preserved lemon and roast capsicum puree
- Pan-fried haloumi cheese, basil and tomato tart with leek greens, pine nuts and sweet red pepper dressing (v)
- Pumpkin roulade with Parmesan wafer and tomato fondue (v)

## Dessert

- Citrus curd tart with vanilla mascarpone and fresh berry salad
- An illusion of watermelon with pistachio and vanilla ice cream, raspberry sorbet with chocolate seeds
- Strawberry Bavarian with lady finger and vanilla sauce
- Chocolate mousse stack layered with crisp tuille biscuit
- Tiramisu with coffee sauce
- Baked cheesecake with compote of wild berries
- B52 mousse - layers of Baileys, Cointreau and Kahlua mousse with toffee shard
- Almond parfait with baby poached pear and praline tuille
- Steamed pineapple pudding with caramel and Malibu sauce
- Sticky date pudding with double cream and warm toffee sauce
- Rich Belgium chocolate and rhubarb torte with white chocolate ice cream and cherry compote
- Baked apple crumble cheesecake with poached strawberry compote and freshly grated nutmeg
- Baked apricot clafoutis with pistachio ice-cream and syruped apricots

# BUFFET MENU

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(Minimum 60 guests)

\$60.00 per person

## Antipasto

- Char grilled Mediterranean vegetables
- Marinated kalamata olives
- Paté and terrines
- Assorted continental meats including mortadella and salami

## Salads

- Chefs selection of assorted gourmet salads - sample selection
- Potato salad with pommery mustard
- Mixed lettuces with roma tomato and cucumber
- Tandoori chicken Caesar salad with herb croutons
- Pasta salad with tomato flavoured tuna, spring onion, capsicum and fresh herbs
- Tomato, bocconcini and basil salad with pesto
- Greek salad

## Hot Selection

- Please select two of the following dishes:
  1. Beef curry cooked in mild Indian spices with fresh curry leaf
  2. Stir fry chilli beef with Asian greens
  3. Roast striploin of beef with mushroom sauce
  4. Crispy pork pieces with ginger garlic and spring onions in a sweet and sour sauce
  5. Miso crusted chicken thigh fillet with bok choy
  6. Butter chicken simmered in tandoori butter sauce
  7. Stir fry chicken with cashew nuts, capsicum and mild chilli soy sauce
  8. Penne pasta with sun dried tomato, spring onion and pesto cream

## Carvery Item

- Please select one carvery item from the following:
  1. Roast leg of lamb scented with rosemary and garlic
  2. Maple glazed roast leg of pork
  3. Peppered loin of yearling beef
  4. Roast breast of turkey with traditional stuffing
- Accompanied with baked new potatoes and seasonal vegetables

## Dessert Buffet

- An array of gateau, tortes, fruit pastries, mousses, creams and bavarois
- Tropical fresh fruit platter topped with berries in season
- Boutique selection of Australian and imported cheeses with dried fruit and nuts
  
- Freshly brewed coffee and tea served with truffles

# DELUXE SEAFOOD BUFFET

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(Minimum 60 guests)

\$64.00 per person

## Antipasto

- Char grilled pimentos, eggplant, zucchini
- Marinated kalamata olives, Mustard mushrooms
- Semi dried tomatoes, marinated feta
- Paté and terrines
- Assorted continental meats, prosciutto and salami

## From the Sea

- Whole cooked king prawns
- South Australian oysters,
- New Zealand green lip mussels
- Smoked salmon
- On ice display with fresh lemon and tangy seafood sauce

## Salads

- Thai watermelon salad with ginger dressing
- Baby potato, capers, dill pickle, red onion and pepper mustard
- Roasted pumpkin, pinenut green beans, roasted capsicum and rocket with balsamic dressing
- Baby leaf with cucumber, roma tomato and red onion with basil and nut dressing
- Tomato, bocconcini and basil salad with pesto

## Hot Selection

- Please select two of the following dishes:
  1. Beef curry cooked in mild Indian spices with fresh curry leaf
  2. Stir fry chilli beef with Asian greens
  3. Roast striploin of beef with porcini mushroom sauce
  4. Crispy pork pieces with ginger, garlic and spring onions in a sweet and sour sauce
  5. Miso crusted chicken thigh fillet with bok choy
  6. Butter chicken simmered in tandoori butter sauce
  7. Stir fry chicken with cashew nuts and capsicum in a mild chilli soy sauce
  8. Penne pasta with sun dried tomato, spring onion and pesto cream

## Carvery Item

- Please select one carvery item from the following
  1. Baked macadamia cured salmon fillets with chervil cream sauce
  2. Roast leg of lamb scented with rosemary and garlic
  3. Maple glazed roast leg of pork
  4. Peppered loin of yearling beef
  5. "Classic" beef Wellington
  6. Roast breast of turkey with traditional stuffing
- Accompanied with baked new potatoes and seasonal vegetables

## Dessert Buffet

- An array of gateau, tortes, fruit pastries, mousses, creams and bavarois
- Tropical fresh fruit platter topped with berries in season
- Boutique selection of Australian and imported cheeses with dried fruit and nuts
- Freshly brewed coffee and tea served with truffles

# ROYAL SEAFOOD BUFFET

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(Minimum 60 guests)

\$95.00 per person

## Soup

- Pumpkin and bourbon soup
- Roast tomato with basil pesto
- Accompanied by croutons, crusty lavosh, sippets, grissini and an array of oven fresh bread rolls, loaves and baguettes including olive, sundried tomato bread

## Antipasto

- Char grilled capsicum, zucchini, mushrooms and eggplant
- Greek and Australian fetta
- Selection of gourmet olives
- Slow roast roma tomatoes with basil oil
- Mozzarella balls, patés and terrines
- Selection of gourmet meats including prosciutto, spec, pancetta, salami and roast beef

## From the Sea

- 10-20 grade large king prawns
- Marinated baby octopus
- Coffin Bay oysters
- A-grade smoked salmon
- Blue swimmer crabs
- Mussels
- Whole slow cooked Atlantic salmon carved in front of your guests

## Salads

- Caesar salad with regano pandano parmesan cheese
- Mizuna lettuce with Persian fetta, semi dried tomato and Ligurian olives
- Roast pumpkin with sesame and ginger dressing
- Marinated mushroom with char grilled capsicum
- Roast baby beets with orange and balsamic dressing
- Snow pea, chicken, glass noodles, mint, coriander, bean sprouts and lime juice nam jim

## Hot Selection

- Black angus striploin with creamed garlic mash potatoes
- Chermoula crusted Paringa farm lamb rump with eggplant caviar
- South Australian snapper with asparagus and chardonnay butter sauce
- Sumac spiced barramundi on mograbiah with a tomato, chilli and coriander salsa
- Organic chicken on stir fry greens

## Dessert Buffet

- Shots of double chocolate, strawberries and vanilla mint mousses
- Rice pudding with rhubarb compote
- Individual fresh fruit tarts
- Individual lime and white chocolate tarts
- Baby meringues with passionfruit custard
- Croquembouche
- Flowing Belgian chocolate fountain with marshmallow, rockmelon, strawberries, pineapple, honeydew melon and banana
- Freshly brewed coffee, tea and truffles

*Location*



*Style*



*Luxury*

# COCKTAIL MENUS AND SELECTIONS

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**1 hour package** **\$24.50 per person**  
Selection of 4 cold and 4 hot items

**2 hour package** **\$34.00 per person**  
Selection of 5 cold and 5 hot items

**2½ hour package** **\$39.50 per person**  
Selection of 6 cold and 6 hot items with 2 dessert items

Additional items can be added to your selected cocktail package for **\$4.00 per person, per item**

## Cold Cocktail Selections

- Melon, prosciutto and mozzarella wedges with mint and mixed leaves
- Assorted sushi, wasabi and soy dipping sauce (v)
- Spiced minced chicken salad in crispy wonton wrappers
- Roast beef with tomato jam on crispy bread
- Smoked salmon with lemon, sour cream and dill
- Baby spinach and gruyere cheese tarts (v)
- Salad of chicken with coriander, chilli and lime
- Vietnamese cold rolls with shrimp, mint, coriander and nam jim dipping sauce

## Hot Cocktail Selection

- Black lime crusted calamari with fresh lime and honey dip
- Selection of mini gourmet pies with tomato chutney
- Fish cakes with Asian dipping sauce
- Lamb kofta balls with BBQ dipping sauce
- Mini spring rolls with soy dipping sauce (v)
- Chicken wontons with sweet chilli
- Goats cheese and leek risotto cakes with rocket pesto (v)
- Mini vegetarian samosa (v)
- Potato and leek soup with herb crouton served in demi tasse cups (v)
- Mushroom risotto with fresh herbs

## Dessert Cocktail Selection

- Mini chocolate mousse in shot glass
- Mini profiterole with strawberry crème
- Individual fresh fruit tartlet
- Lemon meringue pie
- Strawberry bavarois
- Chocolate, Milk or White chocolate truffles
- Fresh fruit skewers
- Baked cheesecake
- Chocolate, strawberry and vanilla ice cream shots
- Lemon sorbet
- Mango sorbet

## COCKTAIL PACKAGE UPGRADES

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The following menu items are available as an upgrade from our regular selection

\$2.00 per person, per item

### Cold Cocktail Selections

- Shooter - tomato gazpacho with chorizo and saffron aioli
- Shooter - chilled cucumber with oyster and caviar pearls
- Seared prawn with guacamole, pimentos served in shot glass
- Freshly shucked SA oysters with flying fish roe
- Mango salad tartlets with seared baby scallops
- Beef capriccio with truffle oil and grated Parmigiano
- Rolled smoked lamb with sweet pepper berry glaze
- Smoked salmon on blinis with sour cream and caviar
- Savoury leek scone with chilli chicken
- Baby spinach and goats curd roulade with olive tapenade (v)

### Hot Cocktail Selections

- Roasted tomato and balsamic soup with a dash of pesto served in mini cups
- Porcini mushroom soup with dash of sour cream in mini cups
- Mini black angus burgers
- Char grilled chicken burgers
- Lamb kofta with spicy tomato sauce
- Beef satay with mustard dipping sauce
- Seared lamb cutlet with harissa spice
- Scallop shots with citrus ponzu
- Salt and pepper calamari with aioli dip
- Malaysian style chicken satay with peanut dipping sauce
- Vegetable and local prawns tempura with soy dipping sauce
- Eschalot and red wine tarte tatin with fetta (v)
- Mini falafel with garlic sauce and fresh tomato (v)

## COCKTAIL BEVERAGE SELECTION

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Our beverage packages include sparkling, white and red wine, draught and light beer and soft drinks.

	1 hour	2 hours	Additional hour
<b>Beverage Package 1</b> Stamford Select Sparkling, White and Red Wine	<b>\$18.50</b>	<b>\$25.00</b>	<b>\$6.50</b>
<b>Beverage Package 2</b> Jacob's Creek Pinot Noir Brut Cuvée, Jacob's Creek Sauvignon Blanc and Jacob's Creek Shiraz Cabernet	<b>\$22.50</b>	<b>\$30.50</b>	<b>\$7.50</b>
<b>Beverage Package 3</b> Orlando Trilogy NV, Wyndham Estate 777 Semillon Sauvignon Blanc and Wyndham Estate 444 Cabernet Sauvignon	<b>\$28.50</b>	<b>\$37.00</b>	<b>\$9.50</b>
<b>Beverage Package 4</b> Orlando Trilogy NV, Beresford Highwood Sauvignon Blanc, Penfolds Koonunga Hill Cabernet Sauvignon,	<b>\$32.50</b>	<b>\$42.00</b>	<b>\$10.50</b>

# GRAND BEVERAGE SELECTION

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Prices per person  
Lunch or Dinner

## Beverage Package 1

Stamford Select Sparkling, White and Red Wine

Draught and Light Beer, and Soft Drinks

4.5 Hour

\$32.50

2 Hour

\$22.50

Additional Hour

\$6.50

## Beverage Package 2

Jacob's Creek Pinot Noir Brut Cuvée, Jacob's Creek Sauvignon Blanc and Jacob's Creek Shiraz Cabernet,

Draught and Light Beer, and Soft Drinks

4.5 Hour

\$36.50

2 Hour

\$26.50

Additional Hour

\$7.50

## Beverage Package 3

Orlando Trilogy NV, Wyndham Estate 777 Semillon Sauvignon Blanc and Wyndham Estate 444 Cabernet Sauvignon

Draught and Light Beer, and Soft Drinks

4.5 Hour

\$42.50

2 Hour

\$32.50

Additional Hour

\$9.50

## Beverage Package 4

Orlando Trilogy NV, Beresford Highwood Sauvignon Blanc, Penfolds Koonunga Hill Cabernet Sauvignon,

Draught and Light Beer, and Soft Drinks

4.5 Hour

\$46.50

2 Hour

\$36.50

Additional Hour

\$10.00

The following beers are also available as an upgrade from the Draught Beer

Coopers Pale Ale

\$4.50

Imported Beer

\$4.50

Champagne Toast

from \$4.50

**Please Note:** Cash bar facilities are available for functions of up to 80 people upon request, however a surcharge of \$6.50 per person applies. All events continuing after completion of the package will incur a surcharge.

In addition to the pre-organised beverages for each function, our service bar also carries a range of wines, spirits, liqueurs and a limited selection of bottled beer and RTD's which are available for purchase by your guests.

## ADDITIONAL ITEMS

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### Cocktail Platter

**\$75.00 per platter**

(one platter serves 8 people)

- Platter of dips with cheese straws, rice crisps and barbecued flat bread, marinated kalamata olives, spicy sausage and mild cheeses with chilli and lime roasted brazil nuts

### Pre-dinner Cocktail Food

**\$16.50 per person**

(½ hour package)

- Chips, pretzels and nuts, crisp vegetable crudities and dips with olives
- Chef's selection of 2 cold and 2 hot canapés

### Additional Menu Choices

Provide your guests with additional choice for any or all courses

- Entree or Dessert **\$5.00 per person, per choice**
- Main Course **\$7.00 per person, per choice**

### Alternate Drop Menu

Alternate drop refers to equal catering of each menu item, placed in front of every other guest. Guests are not given the choice between menu items.

- 1 course **\$5.00 per person**
- 2 courses **\$7.00 per person**
- 3 courses **\$10.00 per person**

### Sorbets

**\$6.50 per person**

Your choice of the following

- Lime and lemon splashed with vodka
- Ruby red fruits, strawberry brunoise in Australian sparkling
- Coconut shot

### Cheese and Antipasto Platters

**\$9.00 per person**

Your choice of the following

- Local and imported cheese with dried fruit, nuts, crisp bread and chutney
- Selection of local cheese and fresh fruit
- Antipasto and tapas with dip and grilled flat bread

### Crêpes or Waffles

**\$12.50 per person**

Not only a breakfast item, you can add this to any menu, any time of the day as a feature to impress your guests whether you are hosting a conference or special event dinner.

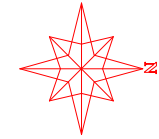
### Buffet Additions

- Choice of one hot fork dish **\$10.00 per person**
- A mug of soup to compliment your light working lunch **\$6.00 per person**
- Working lunch buffet dessert options **\$6.00 per person**
  - Pecan pies
  - Chocolate mud cake
  - Tiramisu
  - French pastries

### Ice Carvings

- Corporate logo **\$350.00 each**
- Swan ice carving (large) **\$220.00 each**

# FLOOR PLAN



*Location*  
*Style*  
*Quantity*

# ROOM CAPACITIES AND ROOM HIRE CHARGES

Function Room	Dinner A	Dinner B*	Dinner C*	Wedding	Cocktail With Stage	Cocktail No Stage	U-Shape	Boardroom	Classroom	Theatre	Cabaret	Area m <sup>2</sup>	Ceiling Height	Catered Room Hire Charge	Non-Catered Room Hire Charges
Grand Ballroom	500	480	430	420	750	760	-	-	250	650	380	683	4.1m	\$5,000.00	\$20,000.00
Ballroom 1	100	80	70	80	180	190	45	50	56	170	80	165	4.1m	\$1,150.00	\$4,200.00
Ballroom 2	100	80	70	80	180	190	45	50	56	170	80	150	4.1m	\$1,070.00	\$3,880.00
Ballroom 3	80	60	50	60	160	170	35	40	48	150	56	134	4.1m	\$1,000.00	\$3,600.00
Ballroom 4	70	50	40	50	130	140	30	35	40	130	48	124	4.1m	\$940.00	\$3,360.00
Ballroom 5	60	50	40	40	100	110	25	30	40	100	40	110	4.1m	\$870.00	\$3,080.00
Moseley Room	70	60	50	50	-	80	20	26	24	80	48	120	2.3m	\$1,090.00	\$2,180.00
Moseley 1	10	10	-	-	-	20	-	10	12	20	8	36	2.3m	\$350.00	\$700.00
Moseley 2	10	10	-	-	-	20	-	10	12	20	8	23	2.3m	\$350.00	\$700.00
Moseley 3	20	10	-	-	-	30	10	12	12	28	16	61	2.3m	\$390.00	\$780.00
Hindmarsh Room	40	30	-	30	-	50	20	20	24	48	32	70	2.3m	\$680.00	\$1,360.00
Hindmarsh 1	20	10	-	-	-	20-	-	10	12	24	16	38	2.3m	\$340.00	\$680.00
Hindmarsh 2	20	10	-	-	-	20-	-	10	12	24	16	32	2.3m	\$340.00	\$680.00
Colley Room	80	70	50	70	-	100	30	24	40	100	56	130	2.3m	\$740.00	\$1,480.00
Colley 1	60	50	40	50	-	80	30	24	32	90	48	97	2.3m	\$550.00	\$1,100.00
Colley 2	20	10	-	-	-	20	-	10	12	20	16	33	2.3m	\$190.00	\$380.00
Boardroom	-	-	-	-	-	-	-	10	-	-	-	29	2.3m	\$360.00	\$650.00

- Dinner A - 10 guests per table
  - Dinner B - 10 guests per table, Stage and Dance Floor
  - Dinner C - 10 guests per table, Buffet, Stage and Dance Floor
- \*Please note that Staging is not available in the Moseley, Hindmarsh and Colley Rooms

Room Hire Charges are based on full day room hire (8.00am - 5.00pm or 7.00pm - 12.00am)

Room Hold or Additional Set Up Times - Non Catering Pricing Applies

*Location*



*Style*



*Quantity*



For 25 years Central Audio Visual has serviced clients in the audio visual industry delivering a standard of service unmatched by other audio visual companies. From a simple overhead projection to a large multinational launch, we have the equipment and personnel to meet the high standards required in this exciting business.

We are proud to be appointed as preferred in house suppliers to the Stamford Grand Adelaide. Our professional and friendly staff will work with you to ensure your event is a success. Our high standards and level of professionalism mirror the excellent reputation of the Stamford Grand Adelaide.

Equipment	Price
Small Data Projector	\$260.00
Mid Strength Data Projector	\$350.00
High Strength Data Projector	\$550.00
6 foot Screen	\$35.00
8 foot Screen	\$50.00
10 foot Screen	\$65.00
8 foot x 6 foot Ezifold Screen	\$130.00
10 foot x 7 foot Ezifold Screen	\$160.00
Electronic Whiteboard	\$160.00
Small Whiteboard	\$30.00
Medium Whiteboard	\$50.00
Large Whiteboard	\$70.00
Flipchart or Whiteboard	\$40.00
<b>PA System</b>	
2 Speaker PA System	\$180.00
DVD Player	\$40.00
Laptop	\$180.00
Polycom	\$120.00
Laser Pointer	\$23.00
Infrared Remote	\$40.00
Lectern and Microphone	\$120.00
32" Plasma	\$270.00
42" Plasma	\$330.00
50" Plasma	\$400.00
<b>Labour Charges</b>	
Set Up	\$70.00 per hour
Operate	\$70.00 per hour
After hours minimum 3hr call	\$70.00 per hour

**\*Please Note - all charges are exclusive of GST and labour charges**

# GENERAL INFORMATION

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Our Hotel takes pride in its facilities, service, professionalism and its people who strive to ensure the success of your event. To ensure this we have several policies which we believe will enhance the smooth running of the occasion to everyone's satisfaction.

## Booking Confirmations

To confirm your event we require a deposit of 25% of the total estimated charges for the event, or a minimum of \$500, whichever is the greater. In addition, a signed copy of your Terms and Conditions is required within 14 days of the initial tentative booking. Our full terms and conditions will be sent to you on placement of a tentative booking. Should the required deposit and signed terms and conditions not be received within the specified 14 days, the Hotel reserves the right to re-allocate the space at its discretion.

## Cancellations/Part Cancellations

Cancellation or part cancellation of a confirmed booking within 90 days of the event will result in a cancellation fee.

## Pricing

All pricing is per person and is inclusive of GST unless otherwise indicated.

## Price Variations

Every endeavour is made to maintain prices as published, however, prices are subject to change without notice to cover unforeseen variations in costs.

## Function Room Reservations

The Hotel retains the right to re-allocate the event to comparable space to that previously allocated. Every reasonable effort will be made to inform the client beforehand.

Room allocations require that final guest numbers exceed 75% of the total room capacity to avoid an additional surcharge.

## Delivery and Pick-up Of Goods

Goods may only be delivered to the loading bay between the hours of 8am-4pm, Monday to Friday and not more than 48 hours prior to the event. Goods are to be clearly labelled with the function name and date of the event. Each carton is to be labelled. Post event goods will be stored for 24 hours. The Hotel will not be held liable for loss or damage of any goods.

## Labour Charges

Any event continuing beyond the confirmed departure time and/or beyond 12.00 midnight will incur a labour surcharge of \$6.50 per person, per hour, based on the final numbers for the function.

## Responsible Service of Alcohol

Under the liquor licensing laws, our staff are under an obligation to ensure your guests do not become intoxicated. It is the client's responsibility to ensure that all attendees behave in an orderly manner during and after the event. Minors will not be served or allowed to be served alcohol under any circumstances.

## Noise Management

In the event that the level of noise from your function disrupts other function or accommodation guests, the hotel reserves the right to reduce the volume. In the case of a second complaint the hotel reserves the right to further adjust the volume accordingly.

## Conduct/Damage

The client shall pay for any damage sustained to the Hotel caused by the client or the client's guests, agents or other persons associated with the event whether in rooms allocated to the event or any other areas of the Hotel. The Hotel and its servants and agents shall not be liable for any injury, damage or loss of any nature and however caused (whether as a result of negligence or not) suffered by the client or the client's guests, agents or other persons associated with the event, whether before, during or after the event and the client shall indemnify and keep indemnified the Hotel against any cost, or demand in respect of such injury, damage or loss.

## Insurance

The client is responsible to effect and pay the premiums on all and any policies of insurance against injury, damage or loss arising out of or associated with the event.

## Payment Of Account

The payment of your account is required 5 full working days prior to the event unless a credit application has been approved in writing, whereby settlement of the account is required 7 days after the event. Please note that a minimum of 30 days is required to process a credit application.

## Credit Card Surcharge

Please note that payment by any credit will incur a surcharge of 1.5%. Please note that the credit card fees are not refundable.

## Menu Selection

Our greatest pleasure is in providing superb cuisine and service. In order to provide such a quality experience we require your food and beverage selections to be confirmed in writing no later than 30 days prior to the event.

Certain functions may require specific guidelines that are not contained above. Whilst every attempt has been made to cover these, your Catering and Events Coordinator will highlight any additional concerns. We will be pleased to discuss any special requests you may have.

## External Suppliers

Should you choose to source alternate suppliers other than those of our preferred, each supplier must complete the Stamford Hotels and Resorts Contractor Safety Induction booklet. **\*A surcharge may apply.**

## Car Parking

Located adjacent to the hotel, our car park is available to guests staying in-house or attending a function. The entrance is via St John's Row and car park charges applicable. We would be delighted to valet park your cars upon request. Should you choose to accept all parking charges you acknowledge that you will pay for parking up to the guaranteed or actual attendance (whichever is greater) of your event. **\*Please note that parking is limited and not guaranteed.**

## Overnight Hold/Set up time

Should you wish to hold a function space overnight the non catered venue hire charges will apply. Should you need additional set up and access time, additional hourly charges will apply.



STAMFORD  
*Grand*  
Adelaide

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