



Conference & Banquet Package



Located centrally only 1.2km from the CBD and situated on Cosmopolitan O'Connell St in trendy North Adelaide, the Old Adelaide offers three private function rooms for up to 160 guests as well as the renowned Snooty Fox Restaurant and Conservatory, ideal for dining, cocktail functions and drinks.

The Quality Hotel Old Adelaide enjoys a superb reputation for Fantastic Food and warm attentive service

Free off street parking

2012

QUALITY HOTEL OLD ADELAIDE

160 O'Connell St NORTH ADELAIDE SA 5006

Phone: +61 8 8267 5066 | Fax: +61 8 8267 2946

functions@oldadelaideinn.com.au

Event Coordinator: Danielle Thomas B.Com CPMgr



Conference & Function Rooms

The Quality Hotel Old Adelaide enjoys an excellent reputation for the high degree of personalised guest service we provide. We offer a stylish, affordable and very convenient location only 1.2km from the CBD in which to hold your event and enjoy complimentary car parking.

The Quality Hotel Old Adelaide specialises in Conference / Multi-day meetings / Product launches / Training courses / Dinner presentations and Cocktail functions

Wakefield Room

Located on the first floor and accessed by a grand staircase immediately inside the main entrance, the largest of our three function rooms is a fully self-contained facility with its own Bar area, toilets and kitchen. Situated away from the daily in-house traffic flow, the Wakefield room offers privacy and quietness for working sessions, with excellent acoustics. There is a chair lift into the room for those who have trouble with stairs.

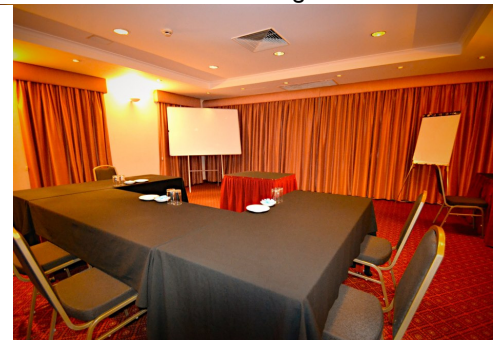
Room dimensions:	4.2 metres high and 153 square meters	
Capacities:	U Shape seating	40 guests
	Classroom Style	60 guests
	Theatre style	150 guests
	Formal Dinner/ Wedding Receptions	110 guests
	Cocktail Parties	180 guests
	Open ended Banquet	80 guests



Torrens Room

Located on the ground floor, adjacent the Pool and Snooty Fox Restaurant. As a conference venue this is a light, airy room catering for medium sized groups. The Torrens Room is also perfect for private lunches or dinners catering for smaller groups.

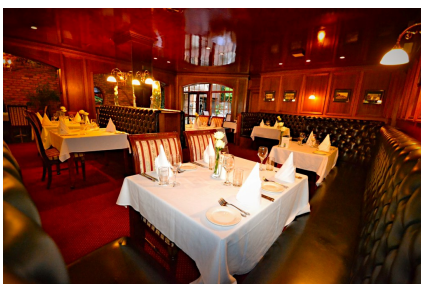
Room dimensions:	2.5 metres high and 56 square metres	
Capacities:	U Shape seating	20 guests
	Classroom Style	30 guests
	Theatre Style	40 guests
	Formal Dinner/ Wedding Receptions	40 guests
	Cocktail Parties	60 guests



Boardroom

Also located on the ground floor in a quiet area of the property. As its name suggests, this is a more intimate venue - ideal for smaller groups. It has ease of access to the pool area for tea breaks etc if desired (subject, of course, to weather conditions and numbers).

Room dimensions:	2.5 metres high and 35 square metres	
Capacities:	Boardroom Style seating	22 guests
	Theatre Style	30 guests
	Dinner (one Table)	22 guests
	Cocktail Parties	35 guests
	Classroom Style	18 guests



Snooty Fox Restaurant

The Old Adelaide's elegant dining venue, with a beautiful glass-roofed marbled area 'under the vines'. Seating capacity of 100, with private use possible, dependent upon the day of the week and guest numbers. The adjacent Cocktail Lounge complements the ambience of this Room. Snooty Fox Room hire is equal to Wakefield pricing (please see below). Direct Wheelchair access into room.

Capacities and Room Hire

Type of Setup	Wakefield Room (Approx. 153 m ²)	Torrens Room (Approx. 56 m ²)	Boardroom (Approx. 35 m ²)
Cabaret / Workshop	100 guests	40 guests	22 guests
Theatre	130 guests	40 guests	30 guests
Classroom	60 guests	30 guests	18 guests
Cocktail	200 guests	60 guests	35 guests
Banquet	110 guests	40 guests	22 guests (1 table)
U-shape / Meeting	30 guests	20 guests	N/A
Hollow Square	40 guests	28 guests	N/A
Room Hire - Half Day	\$325.00	\$260.00	\$180.00
Room Hire - Full Day	\$380.00	\$315.00	\$230.00

Half Day: 9am – 12:30pm / 1am – 5pm / 5:30pm – 11pm
 Full Day: 9am – 5pm
 24 Hour Access: Additional Charge equivalent to half day rate
 Minimum Spend: Additional surcharge applies if overall function charge is less than \$10.00 pp
 Breakfast Hire: Breakfast room hire (7-9am) \$150.00 for all rooms.

Audiovisual Equipment

Whiteboard, Flipchart, Markers, Lectern, Projection Screen, CP Player & Ipod Dock are included in room hire. Wireless Broadband Access is available in all function rooms. Photocopying and fax facilities available at cost.

Additional equipment hire prices:

Plasma/LCD TV & DVD (or VHS)	\$150.00 per day
Standard OHP	\$57.00 per day
Electronic Whiteboard	\$190.00 per day
High Resolution OHP & Screen	\$110.00 per day
VHS Video, 2 Monitors, 2 Stands & Splitter Cable	\$160.00 per day
35mm Carousel Projector, Infra-Red Remote Control & Screen	\$110.00 per day
Laser Pointer	\$25.00 per day
Data Projector	\$120.00 per day
Lapel Microphone	\$155.00 per day

Corporate Accommodation Rates

<u>ROOM TYPE</u>	TWIN SHARE
Business Class	\$149.00
Executive Room	\$169.00
Suite or Spa Room	\$199.00



Breakfast Menus

EXPRESS BREAKFAST

Glass of chilled juice
Cup of freshly brewed coffee or boutique tea
Selection of two pieces from the bakery section

\$13.90 per person

CONTINENTAL BREAKFAST

Selection of Chilled Juices Orange, Pineapple, Tomato and Apple
Platters of fresh seasonal fruit & Fresh Fruit Salad

Assorted cereals and Muesli with a selection of Full Cream, Skimmed Milk, Soya Milk or Yoghurt

From our bakery, Homemade Muffins, Croissants, Danish Pastries and assorted toast served with jams and spreads

Freshly brewed coffee and a selection of teas
\$19.90 per person

FULL COOKED BREAKFAST

Selection of Chilled Juices Orange, Pineapple, Tomato and Apple
Platters of fresh seasonal fruit & Fresh Fruit Salad

Assorted cereals and Muesli with a selection of Full Cream, Skimmed Milk, Soya Milk or Yoghurt

Choice of a delicious individually served hot breakfast

From our bakery, Homemade Muffins, Croissants, Danish Pastries and assorted toast served with jams and spreads

Freshly brewed coffee and a selection of teas
\$24.90 per person

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Meeting Catering

Tea Break Menu

Freshly brewed coffee and selection of teas	\$3.90 pp
Freshly brewed coffee and a selection of teas, served with:	
a) Homestyle Biscuits	\$7.90 pp
b) Scones, Jam & Cream	\$7.90 pp
c) Assorted Homestyle Cake or Sweet Muffins	\$7.90 pp
d) Danish Pastries	\$7.90 pp
e) Savouries (Savoury Muffins; Mini Quiche; Frittata; Vegetable Crudities with dip or Ham & Cheese Croissants)	\$7.90 pp
To add Fresh Fruit Platters	\$7.90 pp
Continuous tea and coffee	\$38.00 per Urn

Meeting Buffet Style Lunch Menus

MEETING LUNCH ONE

- Warm Focaccias; Baguettes; Sandwiches or Wraps with assortment of gourmet fillings and Risotto balls with dipping sauce
Served with fresh fruit platters, salad, tea/coffee \$24.90 pp

MEETING LUNCH TWO

- Hot Chicken & Mayo Baguettes with spiced Wedges with Sour Cream & Sweet-Chilli Sc
Served with Fresh Garden Salad, Fresh fruit platters, tea and coffee \$24.90 pp

MEETING LUNCH THREE

- House-Made Cornish Pasty and Chef's own Tomato Sauce with French Fries
Served with Gourmet Salad; fresh fruit platters, tea and coffee \$24.90 pp

MEETING LUNCH FOUR

- Penne Pasta tossed with Mediterranean Sauce (Vegetarian); Creamy Chicken & Avocado or Alla Panna – Ham, Cream & Mushroom style
Served with Fresh Garden Salad with Balsamic Vinaigrette; Bread Rolls; Garden Salad; fresh fruit platters, tea and coffee \$25.90 pp

MEETING LUNCH FIVE

- Beef or Chicken Satay with Coconut Peanut Sauce & Steamed Jasmine Rice OR
- Green Chicken & Vegetable Curry with Steamed Jasmine Rice OR
- Herb-Beer Battered Fish with Tangy Tartare Sauce and French Fries
Each served with Bread Rolls, fresh fruit platters, tea and coffee \$25.90 pp

Add \$3.00 pp to any of the above to include soft drinks or \$4.00 pp to add Orange Juice
Add \$6.50 pp to any of the above to include cheese platters



Full Day Catering Packages

Day Conference Catering Package

Includes: Freshly brewed coffee and tea on arrival
Morning tea with scones, jam and cream
Lunch - Meeting Menu Lunch One <from previous page> choose from sandwiches /baguettes/wraps or focaccia
Served with garden salad, Fruit Platter, Tea/Coffee
Afternoon tea and coffee with home-style biscuits \$39.90 pp

Invigorate Day Catering Package

Includes: Freshly brewed coffee and tea on arrival
Morning tea – Herbal Tea and Coffee with Fresh Fruit Platter and Fruit based muffins
Lunch – Roast Pumpkin Salad with Cous Cous, Pine Nuts, Roast Capsicum and Rocket with Crispy Sage Leaves and Lemon Thyme Dressing ; Bread Roll; Vietnamese Cold Rolls with sesame soy dipping sauce; Fruit Platter; Tea/Coffee & Orange Juice
Afternoon tea – Herbal Tea and Coffee with Vegetable Crudities & Dips \$45.90 pp

Energise Day Catering Package

Includes: Freshly brewed coffee and tea on arrival
Morning tea – Tea and Coffee and Mini Iced Donuts
Lunch – Penne Pasta with chicken tenderloins, sun-dried tomatoes, baby spinach & pine nuts in creamy rose sauce; Bread Roll; Fruit Platter; Garden Salad; Soft drink & Tea/Coffee
Afternoon tea – Tea/Coffee with Selection of Ice Creams \$43.90 pp

Inspire Day Catering Package

Includes: Freshly brewed coffee and tea on arrival
Morning tea – Tea and Coffee and Fruit & Cheese Platter
Lunch – Chinese San Choy Bow lettuce ups and thai coleslaw with Bread Roll, Garden Salad, fruit platter and Mineral Water
Afternoon tea – Tea/Coffee w Assorted Californian Sushi Rolls w soy sauce \$43.90pp



Individually Served Conference Lunches

Alternatively for meeting/conference groups less than 30 we can offer the following lunch options served in the Snooty Fox Restaurant

Snooty Fox "English Pub" Lunch

PUB LUNCH – served alternately

- Coopers Pale Ale Battered Fish and Chips with Salad
- Chicken Schnitzel with Mushroom Gravy, Chips and Salad
- Soft Drinks served with lunch
- Followed by Fresh Fruit Platter and Tea/Coffee \$27.90 pp

Snooty Fox "Italian" Lunch

ITALIAN LUNCH – served alternately

- Fettucini Alfredo with a Creamy bacon, Mushroom and Cheese sauce with Grana Padano Parmesan
- Wild Mushroom Risotto with Chorizo Sausage, Sauteed Wild Mushrooms, Roasted Tomato and Provolone Cheese
- Bowls of Shared Rocket, Pear and Parmesan Salad and Soft Drink
- Followed by Fresh Fruit Platter and Tea/Coffee \$27.90 pp

Snooty Fox "Asian Fusion" Lunch

ASIAN LUNCH – served alternately

- Chicken Marsala sautéed in Mild Indian Spices with Green Coconut Chutney and Fresh Naan Bread served with Steamed Jasmine Rice
- Vietnamese Stir-fry of Fried Beef Strips, Asian Greens, Capsicum, Bean Sprouts, Ginger Soy & Rice Wine Dressing with Steamed Rice
- Shared Bowls of Noodle Salad and Soft Drink
- Followed by Fresh Fruit Platter and Tea/Coffee \$29.90 pp

"Fit for Fab" Lunch

LOW CARB LUNCH – served alternately

- Warm Roast Pumpkin & Chicken Tenderloin Salad with, Cous Cous, Pine Nuts, Roast Capsicum, Crispy Sage Leave and Lemon Sage Dressing
- Oven-baked Barramundi with a Japanese Soy, Ginger and Chilli Glaze with Steamed Bok Choy
- Mineral Water included with lunch
- Followed by Fresh Fruit Platter; Cheese & Nut Plate and Tea/Coffee \$33.90

All individually served Conference Lunches are served with a freshly baked bread roll to start.

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Group Set Lunch & Dinner Menus

Group Set Lunch & Dinner Prices

	<u>Mon -Fri</u>	<u>Sat/Sun/Public Holiday</u>
1. Entree / Main / Dessert (2+2+2) (choice of 2 in each course)	\$50.00 pp	\$55.00 pp
2. Entrée / Main (2+2) (choice of 2 in entrée & main)	\$40.00 pp	\$45.00 pp
3. Main / Dessert (2+2) (choice of 2 in main & dessert)	\$38.00pp	\$43.00 pp

To include additional choices in 1 course, please add \$4.50 per person.
 To include soup of the day as a starter, please add \$6.00 per person.
 To include tea and coffee to finish, please add \$3.00 per person.
 To serve in alternate drop style – deduct \$3.00per person.

All group dinner menus include warm crusty bread to start and vegetables with main course.
 Special dietary requirements are happily catered for on prior request.

Please build your menu from the following selections.

ENTRÉES

- Spicy Pumpkin, Coconut & Coriander Soup** or **Potato, Leek & Bacon Soup** with Crisp Prosciutto or **Pumpkin & Thyme Soup** drizzled with Sour Cream or **Cream of Mushroom Soup** Swiss Mushroom with White Wine & Cream
- Tomato & Blue Cheese Tart** topped with snow pea tendrils, pesto cream, basil oil & crisp basil
- Wild Mushroom & Leek Tart** with tomato and mozzarella salad and pickled beetroots
- Rosette of Smoked Salmon** on herb crouton with Lemon, fried capers & horseradish cream sauce
- Seafood Parcel** in white wine with napolitana sauce & green beans
- Marinated Seafood** in coriander mayonnaise on shredded lettuce with cucumber & fresh sprouts
- Petit Chicken Salad** on avocado & tomato Salsa, with vermicelli noodles & sweet-chilli vinaigrette
- Roast Moroccan Chicken** with tomato, parsley and almond cous cous and capsicum coulis
- Salt and Peppered Tofu** on a bed of tender braised mushrooms with a soy and ginger sauce
- Chicken & Mushroom Vol-Au-Vent** baked with a rich cream Sauce
- Home-Made Chicken & Vegetable Filo Triangle** with pesto cream, basil Oil & crisp basil
- Tandoori-Spiced Kangaroo** with cherry tomatoes, cucumber, fresh greens & minted sour cream
- Peppered Beef Medallion** on a potato galette with garlic aioli & fried leek
- Marinated Rump** on mediterranean vegetables with a seeded mustard mayonnaise

All entrées are served with freshly baked bread rolls



Group Set Menu

Main & Desserts...

MAIN COURSES

- Baked Nile Perch** with citrus mint salsa & capsicum mayonnaise
- Vin Blanc Barramundi** herb-encrusted Barramundi Fillet pan-fried with steamed Asian greens, drizzled with a candied soy and basil dressing
- Chicken & Asparagus Crepes** chicken & asparagus spears in french-style pancakes with creamy garlic sauce
- Baked Chicken Supreme** with a Pesto Crust & White Wine Cream Sauce
- Honey Pumpkin Chicken Breast** corn-fed Barossa Valley breast pocketed with Honey Pumpkin & Minted Cottage Cheese with Jus
- Camembert Cheese Chicken Breast** corn-fed Barossa Valley breast pocketed with camembert cheese and sun-dried tomato, with a pesto cream sauce
- Pork Medallions** on parmesan risotto with a port wine sauce or apple and mustard cream sauce
- Roast Turkey Medallions** with a herb & garlic farce and sweet cranberry glaze
- MSA graded Sirloin** grass fed sirloin (served medium) with roast tomato, pickled wild lime chutney & red wine glaze
- MSA grade Scotch Fillet** served on parsnip & pumpkin puree, with shiraz glaze
- MSA graded Sirloin** grain fed (served medium) with rosemary and garlic smashed potatoes, roasted Swiss brown mushroom and port wine glaze

All main courses are served with a trio of seasonal vegetables

DESSERTS

- White Chocolate & Vanilla Panna Cotta** with mango and pear salsa and strawberry coulis
- Wild Berry Cheesecake** with Raspberry Coulis & Vanilla Ice Cream
- Apple & Almond Tart** with Vanilla Anglaise & Freshly Whipped Cream
- Pear & Sultana Strudel** with warm Brandy Custard
- Flourless Orange Cake** with Cream Orange Sauce & Candied Orange
- Caramel Cheesecake** with Butterscotch Cream & Toffee Sauce
- Rich Chocolate Pudding** with Chocolate Sauce & Double Cream
- Peach & Apricot Crumble** with a warm Brandy Custard & Vanilla Ice Cream
- Brandy Snap Basket** with Fruit Salad, Orange Glaze & Vanilla Ice Cream
- Iced Mango & Honeycomb Parfait** with Blueberry Coulis
- Apricot & Coffee Cheesecake** with White Chocolate Lattice & Poached Lemon Myrtle Apricots
- Chocolate Crepe** with Butterscotch Banana Filling, Chocolate Sauce & Vanilla Ice Cream

OPTIONAL EXTRAS

Canapés (choice of 2)	\$7.90 pp
Antipasto Platters (shared)	\$7.90 pp
Cheese Platters (shared)	\$7.90 pp
Fruit Platters (shared)	\$7.90 pp



Smorgasbord Buffet Menu

Smorgasbord Menu \$55.90 (min 50)

Buffet style menu when you would prefer the ease of eating when is convenient to you.
Great for informality and mingling... Can be served for lunch or dinner...

ENTREE

Selection of One Soup

Minestrone / Chicken & Corn / Chicken & Vegetable / Potato & Leek

Antipasto and Cold Meat Platters

Selection of Cold Continental Meats, Champagne Ham, Chicken,
Pickled Calamari, Olives, Mixed Pickled Vegetables

Gourmet selection of Chef Salads

MAIN

Selection of Two Hot Fork Dishes Served with Rice

Thai Butter Chicken Curry

Sweet & Sour Pork

Penne Pasta Napolitana

Honey Sesame Chicken Wings

Vegetable or Beef Lasagna

Vegetarian Risotto

Sir fried Hokkien Noodles with Chicken

Thai Vegetable Curry or Tandoori Fish

Chicken Satay with Peanut Sauce

Seafood Mornay

Tempura Battered Fish in Honey Glaze

Selection of Two Roasts

Beef, Loin of Pork or Turkey

Served with Roast Vegetables, Potatoes & Sauces

DESSERT

Chef's selection of Array of Desserts - may include:

Crème Caramel / Chocolate Mousse / Fruit Pavlova / Cheesecake / Apple & Sultana Strudel /
Vanilla Panna cotta / Chocolate Fondant / Sticky Date Pudding



Finger Food Options

Casual Cocktail Platters \$75.00ea

Platters can be served in the following styles or made up of any items listed on the next page of finger food options. If selecting items from Finger Food Menus below – we recommend 2 different items per platter as a maximum. For a cocktail party event, a minimum spend equivalent of \$12.90pp applies to platter menu selections.

- * Antipasto Style—Marinated & Chargrilled Mediterranean Vegetables / Smoked Meats and Smallgoods Selection with Gourmet Breads
- * Cocktail Style—Risotto Balls with Dipping Sauce / Spring Rolls and Home made Seafood Wontons with Soy and Ginger Dipping Sauce
- * Subway Style—Selection of Fresh Baked Baguettes and Focaccias filled with salad & smoked meats
- * Chef's Selection—Selection of Chef's personal faves...
- * Cheese Platter—Trio of Australian Cheeses with Fig Salami, Nuts and Dried Fruits
- * Meat Lovers—Golden Honey & Soy Marinated Chicken Sticks / Meat Balls with Dipping Sauce
- * Seafood—Salt & Pepper Squid with Garlic Aioli / Crumbed Fish Bites with Dipping Sauce
- * Japanese—Sushi Nori Rolls – Fresh salmon & avocado / Vegetarian Teriyaki Chicken with Soy Dipping Sauce and Wasabi
- * Quiches—Mixed Quiches – including Vegetarian
- * Fritters—Chicken, Corn and Coriander Fritters with dipping sauce / Tempura Vegetables with Dipping Sauce
- * Each platter served approximately 8 people with 35pieces. Minimum order is 2 platters.





Finger Food Menus

SMALL BITES MENU - \$12.90 pp

Vegetarian Spring Rolls with dipping sauce
 Vegetarian Risotto Balls w Aioli
 Wedges with Sweet Chilli & Sour Cream
 Home made Pies & Sausage Rolls

NIBBLES MENU - \$22.90 pp

Chicken Satay Shaslicks
 California Rolls
 Herb Fish Bites with Chilli Dipping Sauce
 Smoked Salmon on Garlic Crouton
 with Sour Cream & Chives
 Rare Roast Beef on Crisp Crouton with
 Horseradish Cream
 Home-Made Sausage Rolls
 Vegetable Spring Rolls & Samosas
 Prawn Twirls with sesame soy dipping sauce

MAIN COURSE EQUIVALENT - \$28.90 pp

Bruschetta with Various Toppings
 Tempura Vegetables with Soy Dipping Sauce
 Herb Fish Bites with Chilli Dipping Sauce
 California Rolls / Mini Pies & Pasties
 Vegetarian Spring Rolls with dipping Sauce
 Asian style Pork & Coriander Meat balls
 Risotto Balls w Aioli
 Mini Snooty Fox Burger with Tomato Relish
 Salt & Pepper Squid & Fries Cones
 San Choy Bow Cups
 Home made Sausage Rolls

ADDITIONAL MENU ITEMS \$3.90 ea

Mini Hot Dogs / Mini Snooty Fox Burgers / Beer
 Battered Fish & Chip Cones /
 Salt & Pepper Squid & Chip Cones / Mini Beef
 Yiros Wraps / Goats Curd & Roast Pumpkin
 Tarts / Braised Duck and Mushroom Pies / Mini
 Beef Mignon on Garlic Crout



A Very "Snooty" High Tea...

High Tea can be served in one of our private function rooms and also in our Snooty Fox Restaurant which can accommodate a private tea for up to 80 guests and truly evokes the heritage of traditions of English Afternoon Tea ambience.

Please note: High Tea is available 7 days/ week by appointment and for private functions

Adult price \$29.90pp and Kids U18 \$19.90 Soft drink is substituted for the wine

Finger Sandwich Selection includes:

Traditional Cucumber / Egg Mayonnaise & Cress / Spring Smoked Salmon / Home cooked Ham

Also enjoy delicious: Scones with Double Cream & Jam, Cakes, Pastries & Petit Fours Bottomless Cups of Boutique Teas & Coffee Complimentary glass of Australian Sparkling Wine for everyone

Terms & Conditions

Confirmation, Deposit and Payment

Please confirm your booking with a deposit of the room hire component (or \$10.00 per guest for dinners) within 14 days of initial reservation.

In the instance where credit facilities have been arranged, full payment for the event is required within 7 working days of the event.

If payment is to be made by personal cheque we require payment 7 working days prior to the event.

Payment by Visa / MasterCard is acceptable. All other credit card transactions will attract a surcharge of 2.5%.

Room Hire

Room Hire is applicable at all conferences, seminars, cocktail parties, etc. It is not applicable for three course dinner functions which meet minimum number requirements.

Function Room Reservations

If, for any unforeseen circumstances a change of room is required, we will make every possible effort to contact you and re-allocate another comparable space.

Final Details

To ensure the smooth running of your function we require:

- 14 days prior, numbers for appropriate room and table allocation
- 36 hours prior, final number of guests to be catered and charged for (time of catering).

Variations of more than 20% from the minimum numbers from the time of signing the booking contract, to the final numbers (time of catering) will incur a cancellation fee of 20% of lost revenue. Any reduction in numbers after 'time of catering' will incur a fee equivalent to 100% lost revenue.

With regard to menu selection, we are pleased to discuss any special requirements and will assist in confirming your food and beverage selection 7 days prior. In the case of anaphylactic food allergies, the hotel can not guarantee food safety. Guests with these Allergies are most welcome to bring their own food by prior arrangement.

Freight Delivered to Old Adelaide

Please label clearly and address to the hotel. Your goods will be stored at reception for collection at commencement to function. Please note for OH&S and insurance reasons, staff will not deliver goods to function rooms.

Cancellation

In the unfortunate instance that a booking is cancelled, the following charges apply:

- Within 14 working days a cancellation fee of 50% of lost revenue.
- Within 48 working hours 100% of lost revenue

Pricing & Menu Variations

Every effort is made to maintain current pricing and prices are correct at time of printing. Should there be unforeseen circumstances we will advise at the earliest convenience.

The hotel reserves the right to vary the content of existing banquets menus from time to time in line with seasonal menu changes, however will endeavor to provide the client with reasonable notice of such changes.

The Old Adelaide retains the right to provide all catering on the premises, and no food or beverage may be brought in unless prior permission has been obtained.

Delivery of Goods and Equipment

Please address all material to the Quality Hotel Old Adelaide marking your name, the company name and date of your function.

Insurance

As your caterers we take every possible care, however we are not responsible for the damage or loss of merchandise or insurance for injury, damage or loss associated with or arising from any event. In the unfortunate instance where damages occur to the hotel, the function organizer is financially responsible.

Please do not hesitate to contact us if you have any queries with regard to these terms. Please fill out and sign below upon booking as acknowledgement of these terms and conditions.

Name: _____

Company Name: _____

Signature: _____

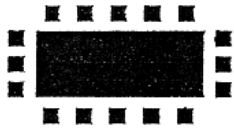
Date: _____



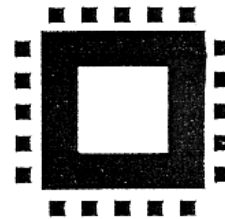
Function Room Set-Up

Options

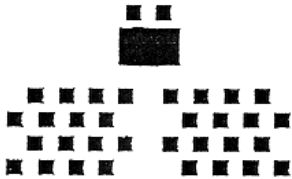
BOARDROOM STYLE



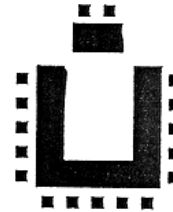
HOLLOW STYLE



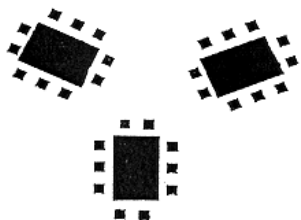
THEATRE STYLE



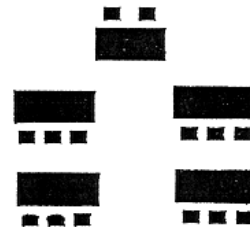
'U' SHAPE



FORMAL DINNER



CLASSROOM STYLE



OPEN ENDED BANQUET
IS THE SAME AS FORMAL
DINNER SET UP
ABOVE WITH THE SIDE
FACING STAGE OPEN
(WITHOUT CHAIRS)