

A photograph of four people (two men and two women) on a rooftop terrace at dusk. They are all smiling and holding glasses of champagne, appearing to be in the middle of a toast. The man on the far left is kissing the woman next to him on the cheek. The man in the center is looking at the woman on the far right. The woman on the far left is looking towards the man in the center. The background shows a cityscape at dusk with string lights hanging from the terrace.

The Terrace Hotel

ADELAIDE

Social Events

AT THE TERRACE HOTEL

EVENT SPACES

Whether you are planning a milestone birthday, an anniversary, bridal shower or any other special occasion, The Terrace Hotel offers a selection of event venues and function spaces that will ensure a memorable experience for you and your guests.

From cocktail parties with canapés and bubbles to an intimate sit-down dinner, every aspect of your event will be planned and executed with meticulous detail by our experienced team.



Room Capacities



Banquet



Cocktail



Boardroom

EVENT SPACES

EVENT SPACES	Banquet	Cocktail	Boardroom
Botanical (with foyer)	160	230	-
Botanical (no foyer)	130	180	-
Banksia	50	60	20
Wattle	40	55	20
Acacia	40	55	20
Terrace Suite	40	50	20
Parkview Deck	-	50	-
Banksia + Wattle	90	120	-
Acacia + Wattle	80	120	-

SERVICED BUFFET

\$55 PP

Minimum 30 guests

Includes

Choice of 3 hot dishes (including 1 x vegetarian option)

2 salad selections

Steamed Jasmine rice

Assorted seasonal vegetables

Freshly sliced fruit platter

Chefs cheese platter

Petite dessert platter

Hot Dishes - Vegetarian

Penne pasta, pumpkin, spinach, semidried tomatoes & mushrooms, creamy pesto sauce (V)

Spinach & ricotta ravioli with Italian sugo sauce (V)

Mediterranean vegetable lasagne with spinach, feta, olives & mozzarella (V)

Dhal lentil vegetable curry (DF,GF,V)

Eggplant, pumpkin & spinach kasundi curry (GF,DF,V)

Madras pumpkin, chickpea & spinach, Indian spices (DF,GF,V)

Ratatouille vegetables with napolitana sauce (DF,GF,V)

Hot Dishes - Meat

Herb slow roast beef, caramelised onion & gravy (DF)

Braised beef, mushroom marsala cream sauce (GF)

Chicken & cashew nut stir fry with vegetables (GF)

Roast leg of lamb scented with rosemary & garlic (DF)

Char shui BBQ pork with plum & hoisin (DF)

Pan fried barramundi fillets with sweet & sour sauce (DF)

Bolognese lasagne - béchamel sauce & mozzarella

Grilled lemon & paprika chicken thigh fillets (GF,DF)

Madras beef curry (GF,DF)

Pan seared fish with soy & ginger broth

Baked fish with basil & tomato curry (GF,DF)

Salads

Potato | Coleslaw | Roasted pumpkin | Spinach | Cous cous

Char-grilled vegetable | Greek | Garden | Moroccan chickpea

Quinoa | Pasta | Rocket, pear & parmesan | Caprese

**Dietary requirements can be catered to on request. Menu and pricing is subject to change .*

PLATED MENU

Minimum 20 guests

Served with bread rolls, choice of shared side dish and freshly brewed coffee & tea

Entrées

Antipasto stack of grilled eggplant, pumpkin, red peppers, bocconcini, rocket, sundried tomatoes, basil pesto & balsamic

Caramelised shallot tarte tatin with a feta, roasted pumpkin, olive & rocket salad, balsamic dressing

Argentinean chicken skewers with rocket salad & lemon aioli

Poached prawns, mint, coriander, cucumber & mango dressing

Vietnamese BBQ chicken, crispy noodles, Asian salad & nuoc mam dressing

Prawn cakes, kaffir lime, green beans, snow peas & sweet chilli mayo

Beef carpaccio with Mediterranean vegetables, goats curd & sticky balsamic

Smoked salmon, zucchini & corn fritters with lime crème fraiche

Pulled roasted duck, julienne salad, lychee, shitake mushroom & orange balsamic reduction

**Dietary requirements can be catered to on request. Menu and pricing is subject to change .*

\$55PP

Alternate drop entrée or dessert & alternate drop main course

\$65PP

Alternate drop entrée, main course & dessert

Main Courses

Grilled Angus beef Porterhouse steak with rosemary roasted potatoes, greens & red wine jus (served medium)

Dukkah crusted barramundi with honey roasted vegetables & lemon hollandaise

Grilled chimichurri chicken supreme with spinach & roasted vegetables

Crispy skinned Atlantic salmon fillet, roasted parsnip purée with lemon & dill beurre blanc sauce

MSA Striploin, Lyonnaise potato, broccolini & shiraz jus (served medium)

Roasted garlic & thyme field mushroom stack, parsnip purée, rocket, salsa verde & balsamic reduction (GF,DF,V)

Honey roasted pumpkin, balsamic shallots, almond flakes & rocket salad (GF,DF,V)



PLATED MENU

Minimum 20 guests

Desserts

Banana & raisin pudding, salted caramel, popcorn & double cream

Coconut panna cotta, strawberries, crumble & mango purée

Pavlova, Italian cheese, fresh fruits & passion fruit

Soft centered chocolate cake, chocolate ganache, Chantilly cream & raspberry coulis

Butterscotch pecan pudding, shortbread crumble, macerated strawberries & cream

Citrus tart, mascarpone cheese, almond praline & mixed berries

Australian cheese, quince paste, dried fruit & crackers

Side Dish Options

Seasonal garden salad

Roast vegetable quinoa salad

Rocket, pear & parmesan salad

Pan seared greens with almond flakes

Steamed mixed vegetables

Roasted rosemary potatoes

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For groups under 20 guests

2 Course Reduced a La Carte Menu \$50pp

Chefs selection of 3 entrées or desserts & 3 main courses from the Terrace Bar & Kitchen menu

3 Course Reduced a La Carte Menu \$65pp

Chefs selection of 3 entrées, 3 main courses & 3 desserts from the Terrace Bar & Kitchen menu



CANAPÉS

1/2 Hour Package (2 selections)	\$15pp
1 Hour Package (4 selections)	\$25pp
2 Hour Package (6 selections)	\$35pp
3 Hour Package (8 selections)	\$45pp

Cold Canapés

Rare seared teriyaki beef en crouete with cucumber & wasabi mayo
Mini bruschetta on warm sourdough with goats curd
Smoked salmon & dill crème fraîche tartlets
Smoked salmon & chive cream cheese on parmesan scones
Assorted Japanese sushi rolls with pickled ginger, wasabi & soy
Peking duck pancakes, cucumber with hoi sin sauce
Prawn cocktail with mint & mango
Mediterranean tarts with Danish feta
Roasted pumpkin, eggplant, balsamic & dukkah
Prosciutto, melon & pomegranate reduction
Sundried tomato, cream cheese & chive tartlets

Hot Canapés

Lamb koftas with sugo napolitana sauce & Tzatziki
Chicken satay skewers with peanut sauce
Prime beef skewers with red wine jus
Panko crumbed prawns with sweet & sour sauce
Panko calamari rings with chilli aioli
Tempura prawns with sweet chilli sauce
Moroccan spiced beef meatballs with chimichurri
Mini vegetable spring rolls
Tandoori chicken with mint yoghurt
Assorted arancini balls with garlic aioli
Dumplings
House made sausage rolls
Duck spring rolls with plum sauce

Additional items available from \$5pp

Substantial canapés & boxed items

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CANAPÉS

FROM \$5PP

per person, per choice

Additional Items

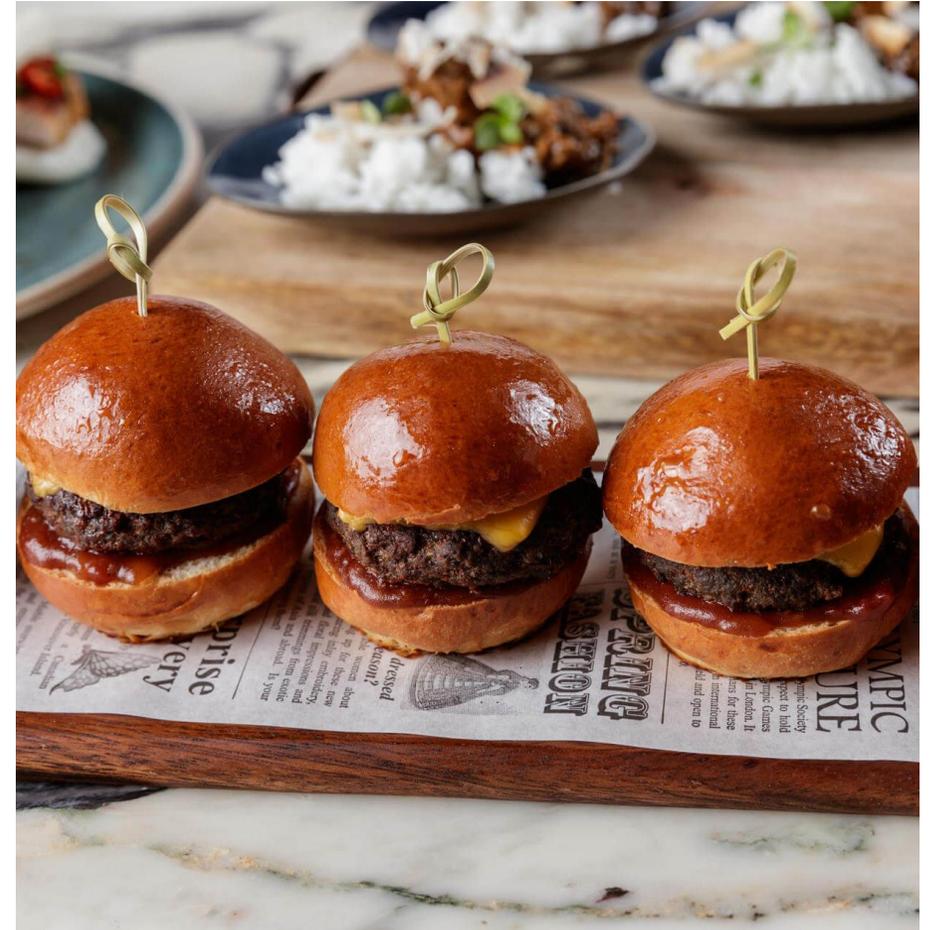
\$5 per person, per choice

- Butter chicken curry with scented rice
- Chorizo chilli beef, corn tortilla & sour cream
- Mini cheese beef burger with tomato relish
- Pulled pork sliders & Asian slaw
- Chicken & chorizo paella
- Pad Thai noodles
- Chicken Massaman curry with lime-basmati
- Lamb korma with steamed rice
- Thai beef salad
- Charsui pork
- Fish bites with oven baked fries
- Eggplant & mushroom green curry (V)

Petite Dessert

\$3 per person, per choice

- Lemon curd tartlets
- Chocolate ganache tarts
- Mini panna cottas
- Chocolate brownies
- Strawberry cheesecakes
- Strawberry scones
- Churros with chocolate sauce
- Tiramisu



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The Terrace Hotel

ADELAIDE

BEVERAGE PACKAGES

FROM \$15PP

Deluxe Package

1/2 Hour Package \$15pp

1 Hour Package \$22pp

\$6pp per additional hour

Chain of Fire Sparkling *South East Aus*

Chain of Fire Sauvignon Blanc *Western Aus*

Chain of Fire Shiraz Cabernet *Australia*

Coopers Pale Ale

Light beer selection

Soft Drinks & Juice

Premium Package

1/2 Hour Package \$18pp

1 Hour Package \$25pp

\$8pp per additional hour

The Lane Lois Blanc de Blanc Sparkling *Adelaide Hills*

The Lane Sauvignon Blanc Block 10 *Adelaide Hills*

Hently Farm Villain & Vixen Shiraz *Barossa Valley*

Rymill Yearling Rose *Coonawarra*

Coopers Pale Ale

Asahi

Light beer selection

Sidewood Estate cider

Soft Drinks & Juice

Non-Alcoholic Options

\$6pp/per hour

Selections of Soft Drinks & Juices

Other options

Beverages charged on consumption

Select beverages from the menu and run a tab

Cash bar purchases

Your guests are welcome to purchase beverages from the bar

Please Note: Dietary requirements can be catered to on request. Menu and pricing is subject to change

THE TERRACE HOTEL ACCOMMODATION



Deluxe Balcony Queen Room

There's nothing entry level about the Deluxe Balcony Queen Room. Located on levels 1-8, each room features a queen bed and amenities such as complimentary WiFi, TV, coffee pod machines, and a private balcony with views of the city or the hills. With a maximum capacity for two adults, this is your opportunity to relax and energise.



Deluxe Balcony Twin Room

With two double beds, our Deluxe Balcony Twin Rooms can comfortably accommodate a maximum of four adults. Located on levels 1-5, each room features a queen bed for and amenities such as complimentary WiFi, TV, coffee pod machines, and a private balcony with views of the city or the hills.



Executive Balcony King Room

Located on our higher levels, the Executive Balcony King Room features a king bed complemented with premium feather pillows to guarantee the perfect nights rest. This room also includes a 42" flat screen TV, desk, couch, coffee pod machine and a private balcony with views of the city or the hills.

HOTELMOTEL ACCOMMODATION



HM King Room

Get twice the nice in the HM King Room. It's a place to enjoy the little things in life, like freshly brewed coffee from your pod machine, stepping into air-conditioning after a morning of adventuring, and unwinding from the day in the walk-in shower of your private bathroom. Sleeps up to two guests in a king bed.



HM Twin Room

A quintessential experience, with easy-going vibes. The HM Twin Room offers two double beds, with a coffee pod machine and air-conditioning to make it feel like a sweet slice of home. A private bathroom also comes with both a hairdryer and walk-in shower. Sleeps up to four guests.



HM Triple Room

The Triple Room is the perfect balance of classic styling and contemporary comfort. Kick start your morning with a pick-me-up from the coffee pod machine, and come home to air-conditioning and a private bathroom with a walk-in shower. Sleeps up to three guests with a queen bed and single bed.



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ADELAIDE

THE TERRACE HOTEL ADELAIDE

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ENQUIRIES

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