

Adelaide International Motel

CONFERENCE AND FUNCTION PACKAGES

The Adelaide International Motel specialises in Conferences, Functions and all Group Bookings for up to 150 people



- Promotional Seminars
- Sales and Marketing Conferences
- Product Releases
- Staff Training Sessions
- Christenings and Baptisms

- Cocktail Parties
- Press Releases
- Birthdays and Anniversary Functions
- Corporate Christmas Parties
- Breakfast Meetings

Accommodation

The Adelaide International Motel has 32 Deluxe Rooms. Should you also require accommodation, we can offer a Corporate Rate on Single, Double and Twin rooms

Meeting Rooms

The following equipment is included in the cost of the room hire:

- Audio Visual Screen
- Overhead Projector
- Whiteboard
- Flip Chart
- P.A. System
- Data Projector-Additional cost
- Water and Mints

Room Configurations

Adelaide Room	\$120.00 per day
U-Shape: 30pax	
Class Rooms: 40pax	
Theatre Style: 50pax	
International Room	\$180.00 per day
U-Shape: 50pax	
Classroom: 60pax	
Theatre Style: 100pax	
Adelaide and International Rooms Combined	\$220.00 per day
Classroom: 100pax	
Theatre Style: 200pax	

Menus

Breakfast

Continental Buffet Breakfast **\$14.00 per person**
Fruit Juice, cereals, yoghurt, fresh fruit,
toast, tea and coffee

Cooked Breakfast **\$16.00 per person**
Continental breakfast and a selection of:
Scrambled eggs, bacon, tomatoes, and mushrooms

Morning and Afternoon Teas

A selection of Teas, Filtered Coffee and Orange Juice with:

A selection of one of the following **\$6.80 per person**
Quiches
Assorted Muffins
Danish Pastries
Assorted Cakes and Slices
Fresh Fruit Platter

Tea, filtered Coffee and Biscuits **\$4.80 per person**

Tea and Coffee only **\$2.80 per person**

Jugs of Soft Drink **\$8.50**

Light Luncheons

All served with Tea, Filtered Coffee and Orange Juice or Soft Drinks

Sandwich Lunch A selection of assorted Sandwiches served with seasonal Fresh Fruit platter	\$14.50 per person
Baguette Lunch A selection of assorted filled Baguettes served with seasonal Fruit Platter	\$15.00 per person
Foccacia Lunch A selection of savoury filled Foccacias served with seasonal fresh Fruit Platter	\$16.00 per person
Quiche Lunch A variety of home-style Quiches, served with Garden Salad, Crusty Bread and seasonal Fresh Fruit Platter	\$17.50 per person
Hearty Lunch A selection of assorted Sandwiches, Mini Asian Parcels, Pies and Pasties and seasonal Fresh Fruit platter	\$18.00 per person
Roast Chicken Lunch Roast Chicken pieces served with Coleslaw, Garden salad, Crusty Bread and seasonal Fresh Fruit platter	\$19.00 per person
Ploughman's Lunch A selection of Continental Meats, Chutney, Pickles, assorted Cheeses, Olives and Crusty Bread, served with a Garden Salad and seasonal Fresh Fruit Platter	\$20.00 per person
Soup	\$6.00 per person

Set Menu Dinners

Option 1: 1 Entree, 2 Main Dishes, 1 Dessert	\$39.00 per person
Option 2: 2 Entree, 2 Main Dishes, 2 Desserts	\$41.00 per person
Option 3: 2 Entree, 3 Main Dishes, 2 Desserts	\$43.00 per person
Option 4: 3 Entree, 3 Main Dishes, 3 Desserts	\$48.00 per person

Please make your selections from the following:

Soup

Creamy Potato & Leek with fresh Chives & Croutons
Rich Tomato & Basil served with Garlic Croutons
Cauliflower and Cheese
Roast Pumpkin and Ginger

Entrée

South Australian Oysters – Streaky Bay Oysters served Natural with Lemon
Thai Beef Salad- marinated in Honey, Soy, Ginger and Chilli, grilled and served on a bed of Lettuce with Pine Nuts
Grilled Vegetable and Goat's Cheese Terrine- with a Balsamic Vinaigrette
Cajun Prawn Salad – with a Mango, Lime & Coriander Salsa
Cannelloni – filled with Spinach and Leek, baked and served with a Rich Mediterranean Tomato Sauce
Chicken Satay Kebabs- Served on steamed Jasmine Rice
Veal Risotto - with Semi-dried Tomatoes, English Spinach and Roasted Baby Beetroot

Main Courses:

Barramundi Fillet – wrapped in Filo with Camembert and Spanish Onions, baked and served with Hollandaise Sauce
Marinated Rack of Lamb – served on a bed of Mashed Potatoes
Confit Chicken – served with Roasted Kipfler Potatoes & Baby Carrots
Beef Roulade –Fillet Beef rolled with baby English Spinach, Leg Ham, Semi Dried Tomatoes and Cheese, baked and served with roasted potatoes
Veal Medallions – Layered with Baby English Spinach, Eggplant, Roasted Capsicum, Swiss Cheese and served with Balsamic reduction
Confit Duck Legs – served on Squid Ink Pasta with a Rich Tomato & Oregano Sauce and Crumbled Fetta

Main Course served with selection of Vegetables

Desserts

Double Chocolate Mud Cake- served with Baileys Irish Cream Sauce & marinated Strawberries

Brandy Snap Basket- Filled with Fresh Fruit, served on Berry Coulis with Vanilla Bean Ice-cream

Sticky Date Pudding- With Butterscotch sauce and Chantilly cream

Marsbar Cheesecake – served with Double Cream

Freshly Brewed Coffee & Tea



Cocktail Food

2 Items	\$8.00 per person
3 Items	\$10.00 per person
4 Items	\$13.00 per person
5 Items	\$15.00 per person
6 Items	\$18.00 per person

Please make your selection from the following:

Cocktail Spring Rolls
Mini Vegetable Quiches
Thai Fish Cakes
Pork Wontons
Prawn Twisters
Crumbed Crab Claws
Honey soy Chicken Wings
Salmon Pinwheels
Spicy Meatballs
Mini Party Pies
Samosas
Yum Cha (Assorted Asian Fingerfoods)
Seasoned Wedges with Sweet Chilli & Sour Cream

Beverage Packages are individually tailored to include:

Sparkling Wine, White Wine and Red Wine
Heavy & Light Beer,
Soft Drinks & Orange-juice

****Menu's are subject to change****