



conference
accommodation
restaurant

164

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rockford

rockford

THE UNIVERSITY
OF ADELAIDE

All ACCOR
LIVE
LIMITLESS

Adelaide Rockford

C O N F E R E N C E & F U N C T I O N K I T

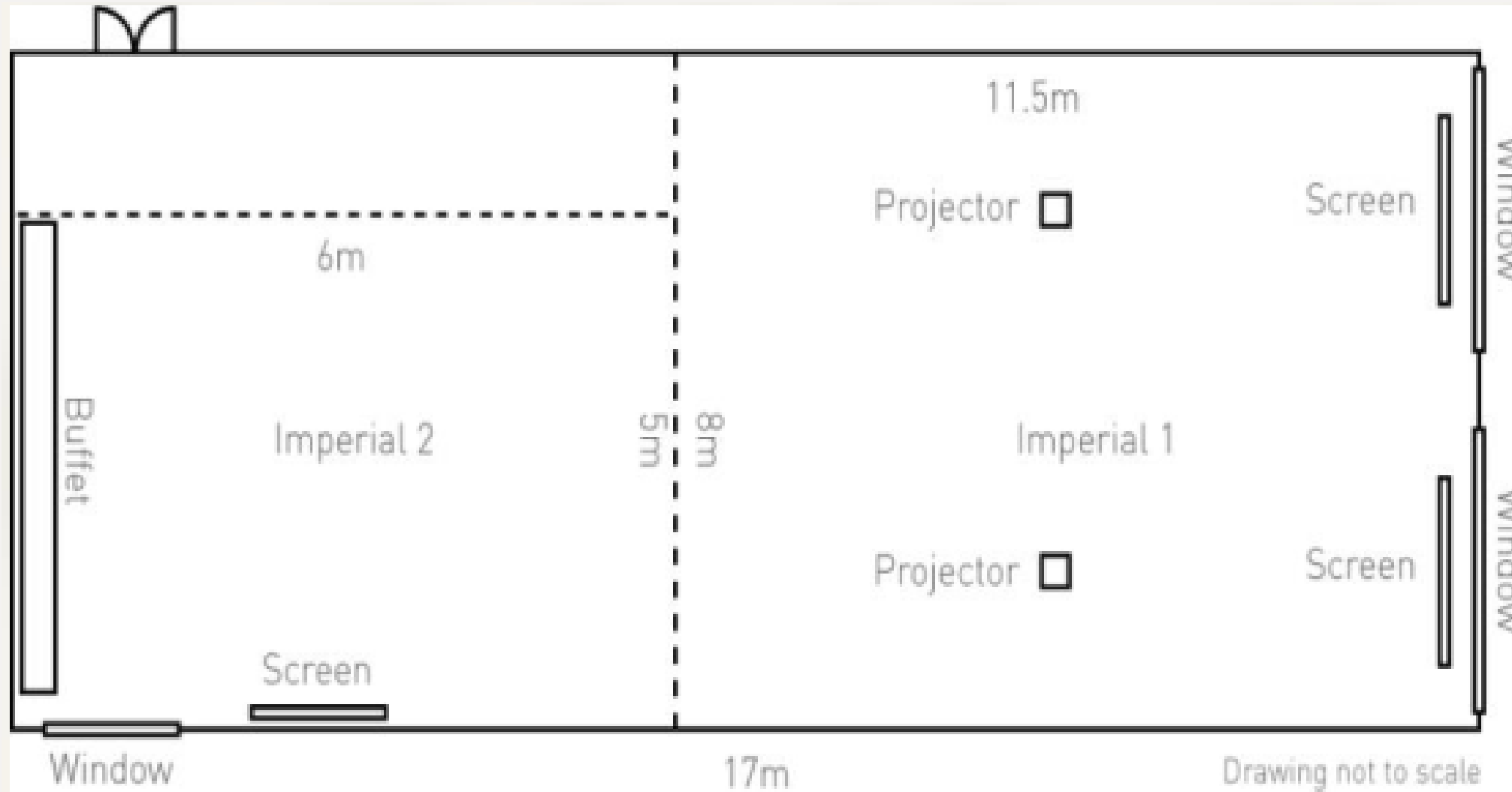


Welcome To Adelaide Rockford

Located in the vibrant West End arts precinct of the Adelaide CBD, Adelaide Rockford is centrally located to all of Adelaide's major attractions including the Convention Centre, SkyCity Casino, Rundle Mall, museums and galleries, sporting grounds, golf courses and education institutions. With the City Loop complimentary bus service and tram to Glenelg stopping just around the corner, accessing the city and attractions couldn't be easier. Adelaide Rockford is only 7km from the Adelaide Airport and 1.5km from the interstate rail terminal.

Impressive conference and function facilities feature modern audio visual equipment, natural light in both rooms, flexible to suit all occasions. Catering for up to a maximum of 120 people, the friendly and professional events staff are on hand to help with your requirements. Your event will run smoothly from beginning to end.

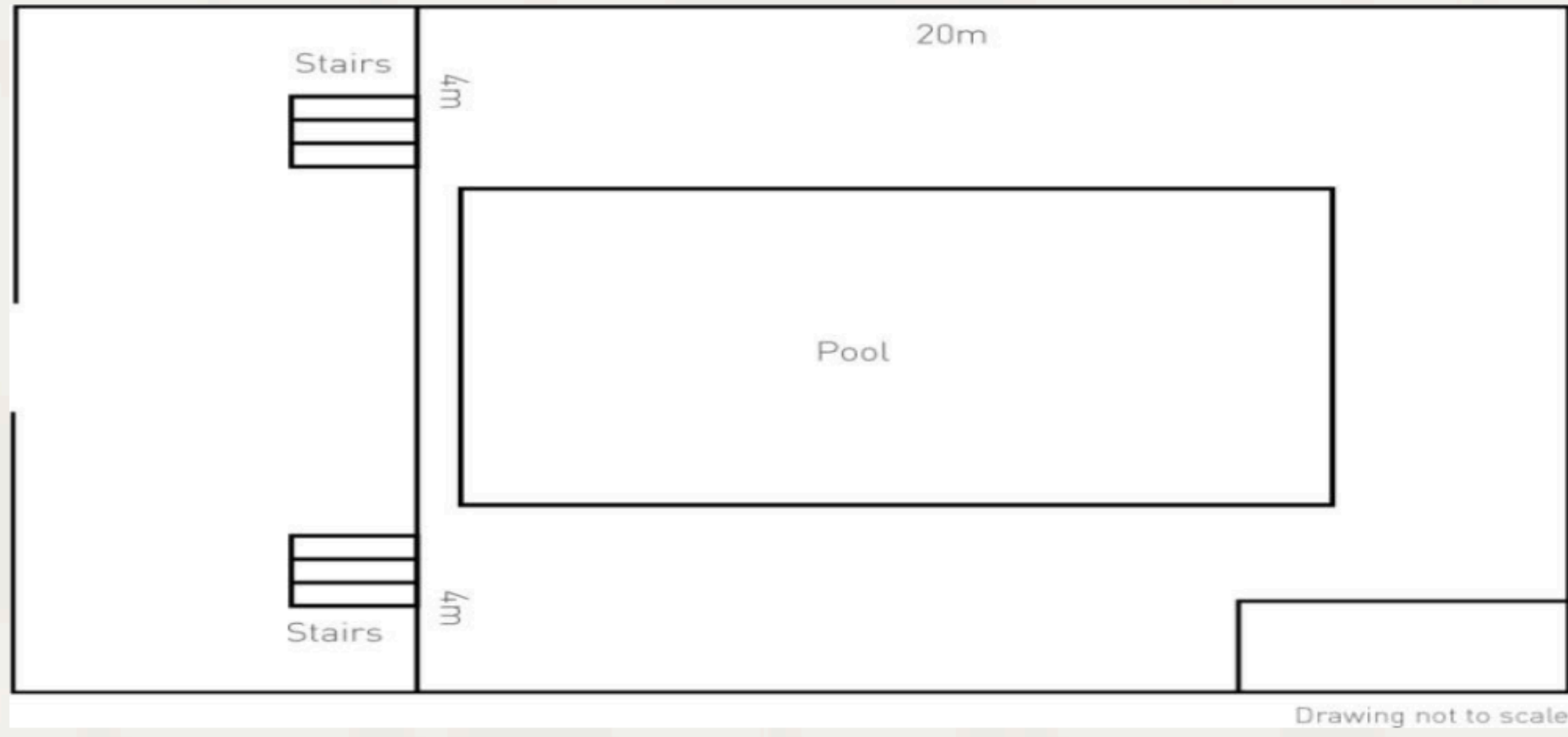
Our Rockford Bar, Restaurant and Deck offers both creative cuisine and fine wines designed to tantalise taste buds with the Lounge Bar the perfect place to network. Or for the ultimate experience, our Level 5 Rooftop Pool area offers uninterrupted panoramic views of the city, Adelaide Oval and more.



Floor Plans

Imperial Room (s)





Floor Plans

Rooftop Pool Level 5



Our Function Space

Space	Imperial 1	Imperial 2	Imperial 1+2	Rooftop Pool
Area (m ²)	92	48	140	120
Ceiling Height (m)	2.83	2.83	2.83	n/a

Cocktail	90	30 - 50	100	80
Banquet	50	20 - 40	72	n/a
Theatre	60	20 - 30	100	n/a
Classroom	24	15	57	n/a
U-Shape	15	15 - 20	57	n/a
Boardroom	45	20 - 25	n/a	n/a
Cabaret	36	15 - 28	54	n/a



Nurture Yourself

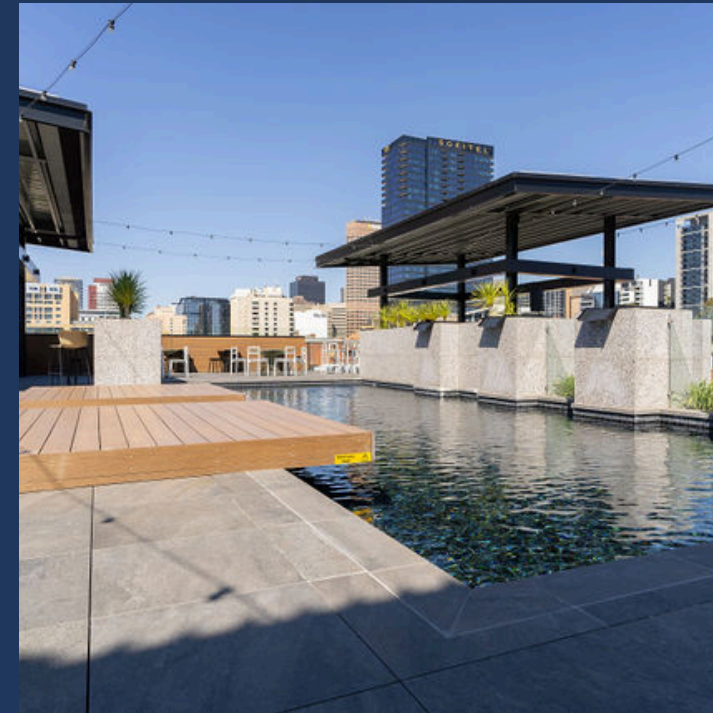
InBalance

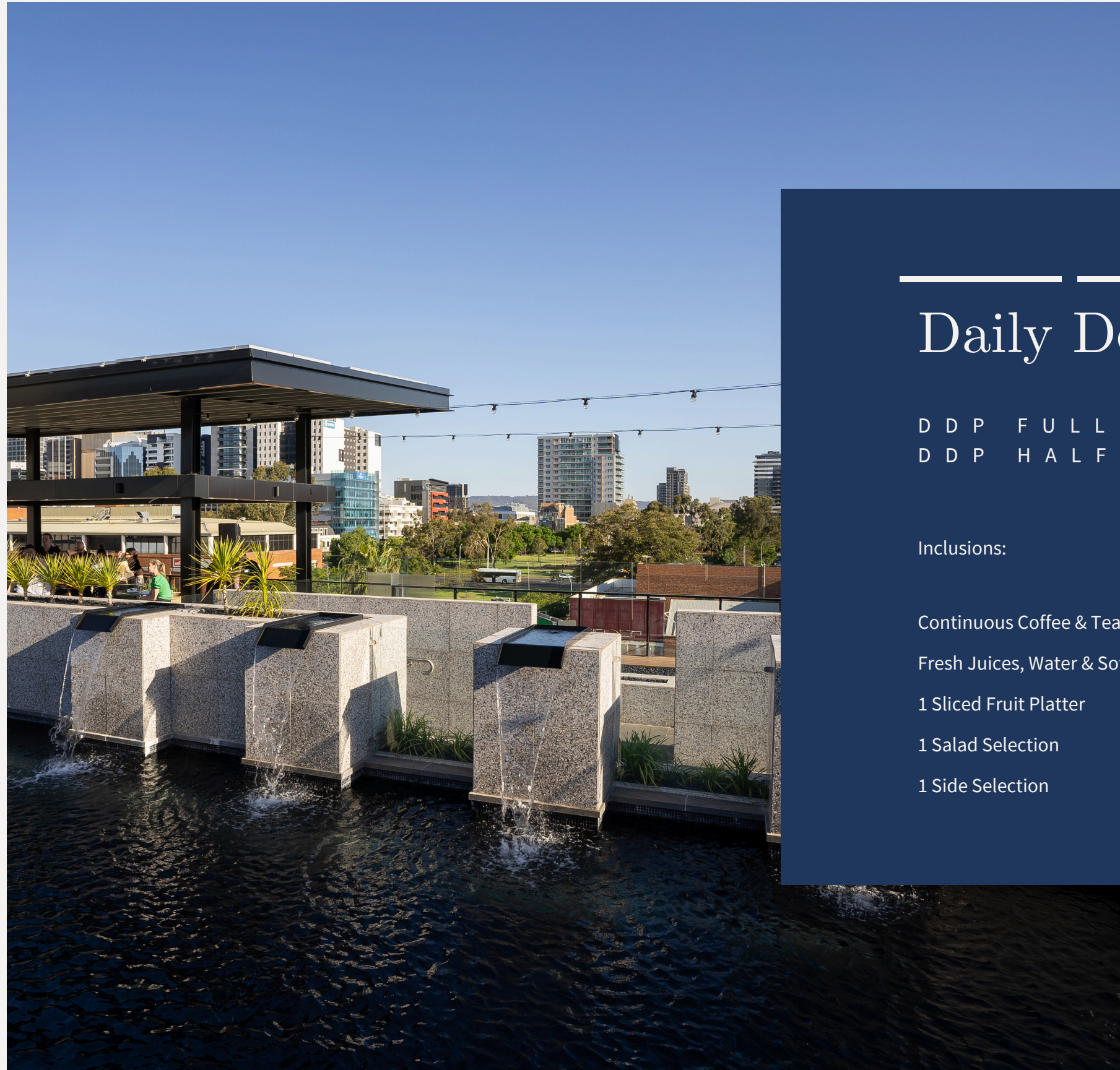
Bodies that are InBalance are happier and more productive.

To help delegates perform at their best, InBalance Meetings includes a nurture yourself food menu curated by our chef. The menus have been created with clean, whole food ingredients with minimal sugar to support concentration and sustain productivity.



InBalance Packages





Daily Delegate Package

DDP FULL DAY | \$80.00 PER DELEGATE
DDP HALF DAY | \$70.00 PER DELEGATE

(Meeting room hire based on minimum of 15 delegates)

Inclusions:

- Continuous Coffee & Tea
- Fresh Juices, Water & Soft Drinks
- 1 Sliced Fruit Platter
- 1 Salad Selection
- 1 Side Selection

Daily Delegate Package DDP

(Meeting room hire based on minimum of 15 delegates)

Morning and afternoon tea

Please select 2 options per break

Sweet

- Freshly baked scones with Chantilly cream and Beerenberg jam
- Fresh sliced fruit platter **GF V**
- House made orange & coconut bread **GF V**
- House made banana bread **GF V**
- House made muffins selection
- French Madeleines
- Portuguese tarts
- Mini croissants
- Palmier's
- Churros

Savoury

- Double smoked leg ham and Swiss cheese croissants
- Gourmet peppered beef pies
- Gourmet leek and mushroom pie **GF V**
- Gourmet Thai curry pie **GF V**
- Arancini with truffle mushrooms and pesto aioli
- Malaysian style chicken satay with a mild peanut sauce **GF**
- Pumpkin frittata served with a tarragon béarnaise sauce **VEG**
- Charcuterie board with giardiniera vegetables & cheese
- Vegan Charcuterie board with assorted dips and vegetables **GF V**

Nespresso coffee and selection of herbal leaf teas available



Daily Delegate Package DDP

(Meeting room hire based on minimum of 15 delegates)

Lunch: Sandwiches & Rolls

Working style lunch served in our restaurant or lounge

Please select 3 options

Pastrami on a Kaiser roll with matured cheese, pickles and rocket with chutney

Double smoked leg ham, Swiss cheese on Toscana bread toasted

Roast pork belly, crispy skin with cranberry and cream cheese on bagels

Mortadella with Provolone cheese and heirloom tomatoes on a sourdough round bun

Roast pumpkin, caramelised onion and mushroom on a gluten free baguette **GF V**

Smoked Turkey ciabatta with beetroot, crispy bacon, harissa mayonnaise and romaine lettuce on seeded bagels

Toasted French baguette filled with roasted peppers, caramelised onion, eggplant, fresh tomato and cos lettuce **V OPT**

Ciabatta with mortadella and Provolone cheese and fresh tomato

Roasted turkey breast salad on seeded bagels **OPT**



Daily Delegate Package DDP

(Meeting room hire based on minimum of 15 delegates)

Lunch: Salads & Sides

Working style lunch served in our restaurant or lounge

Please select 1 salad and 1 side option

Salads

Tossed Italian salad with Lebanese cucumbers, red onions, truss tomatoes, black olives and toasted pine nuts **GF V**

Mixed leaves salad with julienne pear and crispy prosciutto, fried croutons and a creamy dressing

Asian slaw with homemade mayonnaise dressing **GF V**

Five Bean and red onion salad **GF V**

Caesar Salad with bacon (optional) soft boiled eggs and croutons

Asian Rice noodle vegetable salad with a sweet and spicy dressing **GF V**

Sides

Hot Chips with Beerenberg Chutney **GF V**

Seasoned Wedges with Sweet Chilli and Sour Cream **GF VEG OPT**

Steamed seasonal vegetables with herb butter **GF VEG or V**

Duck fat roasted potatoes



Hot lunch buffet options

(Meeting room hire based on minimum of 15 delegates)

Additional \$10 per person to Day Delegate Package

Baker's basket of bread rolls

Please choose 2 substantial dishes

Barramundi fillets with a lime and caper sauce

Served with Wild & Basmati Rice **GF**

New Orleans Chicken Tenderloins chargrilled

Served with Polenta Mash

Pasta Alla Panna with double smoked ham and Swiss mushrooms

Served with Fettuccine

Veal Escalope lightly crumbed and fried served with fresh lemon

Served with French Fries

Italian Meatballs in Napoli Sauce

Served with Spaghetti Aglio e Olio

Spinach & Ricotta Ravioli finished in

nut brown butter sauce and toasted pine nuts **VEG**

Asian Rice noodles with Asian greens and oyster mushrooms **VEG**

Potato and cauliflower cheese bake **VEG**





Plated Lunch & Dinner Menus

(Minimum of 15 guests)

2 Course set menu

\$75 per person – select one per course

\$85 per person – select two per course

2 Course alternate serve

\$80 per person – select two per course

3 course set menu

\$80 per person – select one per course

\$95 per person – select two per course

3 course alternate serve

\$90 per person – select two per course

Inclusions

Freshly baked bread rolls

Green garden salad or steamed seasonal vegetables **V**

Duck fat roasted potatoes **GF V VEG OPT**

GF - Gluten Free | VEG - Vegetarian | V - Vegan | OPT - Option Available

Plated Lunch & Dinner Menus

(Minimum of 15 guests)

Entrées

Seared chilli prawns and Adriatic potato salad **GF**

Fettuccine Malando with king prawns, chilli and garlic in a rose cream and Napoli sauce **GF OPT**

Chicken Caesar Salad with romaine lettuce, soft centred egg, crispy bacon and gluten free croutons finished with a traditional Caesar dressing mayonnaise **GF V**

Truffle Mushroom, Swiss Mushroom and Inoki Mushroom risotto with roasted pine nuts and garlic pesto finished with a touch of fresh passata **GF V**

Atlantic Salmon Wellington served with a caper and lemon butter sauce



Main

Fillet Steak charcoal grilled to medium, served with a rich house made béarnaise sauce and Potato Gratin **GF**

Gnocchi with roasted pumpkin, eggplant, caramelised onion, grated zucchini and finished in a Napoli sauce **V**

Barramundi fillets with lime and caper sauce served with wild and basmati rice.

Confit pork belly with smashed fingerling potatoes and roasted vine ripe tomatoes **GF**

Kiev Chicken breast lightly crumbed and fried served with a confit garlic jus

Desserts

Panna Cotta served with raspberry coulis and almond praline **GF**

Chocolate ganache mousse with praline glass **GF**

Mississippi Mud Cake with orange and Baileys anglaise sauce

Pecan Pie with a honeycomb glaze and Chantilly cream

Caramel and Chocolate slice served with Pistachio Gelati **GF**

Cocktail Party

(Minimum of 15 guests)

CANAPÉS

30 Minutes Package

\$20.00 per guest

Chefs Selection

1 hour Package

\$30.00 per guest

3 Hot Selections & 2 Cold Selections

1.5 hour Package

\$35.00 per guest

4 Hot Selections & 2 Cold Selections

2 hours Package

\$45.00 per guest

4 Hot Selections & 3 Cold Selections

2.5 hours Package

\$55.00 per guest

4 Hot Selections & 4 Cold Selections



Cold Selection

Smoked Salmon on dark rye with lemon caper cream **GF**

Parmesan crisp bread topped with duck pate and shaved caramelised fennel

Petit prawn cocktail with Marie Rose sauce **GF**

Roasted pumpkin, Swiss mushroom and caramelised onion mousse on toasted lavosh with chives **GF V**

Roasted Beetroot and tomato bruschetta **V**

Hot Selection

Lamb kofta skewers with minted yoghurt sauce **GF**

Gourmet peppered pies with Beerenberg chutney **GF V**

Malaysian chicken satay with a mild peanut sauce **GF**

Baked zucchini, spinach, and Spanish onion croquettes **VEG**

Panko prawns with lemon and garlic aioli

Truffle mushroom arancini with pesto mayonnaise **VEG**

Pork Belly and Asian Slaw Sliders



Platters

All platters are based to cater for 8 - 10 guests per platter

Cheese Platter \$160.00

A selection of local and Kangaroo Island cheeses served with fresh and dried fruits, muscatels, nuts, berries and crisp breads.

Dessert Platter \$200

Please Select any 5 Items for your Platter

Raspberry and chocolate sour balls

Truffled chocolates

Chocolate Mousse spoons with raspberry dust

Mini Cannoli

Mini Chocolate Éclairs

Mini Coffee Éclairs

Baby candy apples with honeycomb crunch

Fried Churros with chocolate dipping sauce

Panna cotta Jars

Antipasto Platter \$170.00

Roasted eggplant, roasted capsicums, stuffed bell peppers, chilli kalamata olives, Jerusalem artichokes, aged cheese, Provolone, continental meats including double smoked ham, Mediterranean prosciutto, salami and crisp breads

Vegetarian Platter \$160.00

Both fresh and pickled vegetables, roasted and sliced kipfler potatoes served with a selection of vegan and vegetarian dips and warm fusette breads

Beverage Packages

(Minimum of 15 guests)

We are pleased to offer you a choice of beverage packages for your cocktail party or dinner. Alternatively we can provide beverages on consumption or a bar tab depending on your preference and budget.

Classic Package

Stone & Wood Ale, Heineken, Hahn Super Dry, De Bortoli Prosecco, Bancroft Bridge Sauvignon Blanc, Duke's Rosé, Bancroft Bridge Cabernet Shiraz, Juice and Soft Drinks

- 1 Hour \$26 per guest
- 2 Hours \$32 per guest
- 3 Hours \$39 per guest
- 4 Hours \$45 per guest

Superior Package

Stone & Wood Ale, Heineken, Hahn Super Dry, James Squire 150 Lashes, De Bortoli Prosecco, Shaw and Smith Sauvignon Blanc, Fox Creek Chardonnay, Duke's Rosé, Longhop Shiraz, Pete Said No Pinot Noir, Juice and Soft Drinks

- 1 Hour \$30 per guest
- 2 Hours \$37 per guest
- 3 Hours \$45 per guest
- 4 Hours \$55 per guest



Privé Hair & MakeUp

Conferences and Keynote Speakers

Looking & feeling your most confident self has never been more important. With corporate conference partners nationwide, we specialise in taking care of keynote speakers and conference organisers prior to their engagements or going onstage.

Includes

\$290 Per person

- Early starts available - \$50 Early Bird Fee prior to 7am
- Morning refreshments on request
- On-site in the green room or in your hotel room

For bookings, please go to

<https://www.rockfordadelaide.com.au/privehairaustralia>

or call +61 (08) 6244 0049, available 7 days a week.

Group Bookings and Styling Bars

Whether you are looking to provide a luxury styling bar offering your guests and attendees short hair and makeup touch ups or complete makeovers, we tailor a package to suit your needs.

Includes

- Minimum 2 hours
- Personalised hair and makeup menu
- Professional set up
- Refreshments

Prices


\$160 Per hour, per stylist

\$140 Per hour, per stylist when 4 or more stylists are required



Our Contact

Please contact our Adelaide Rockford Hotel Event Sales team for all enquiries and pricing.

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