



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

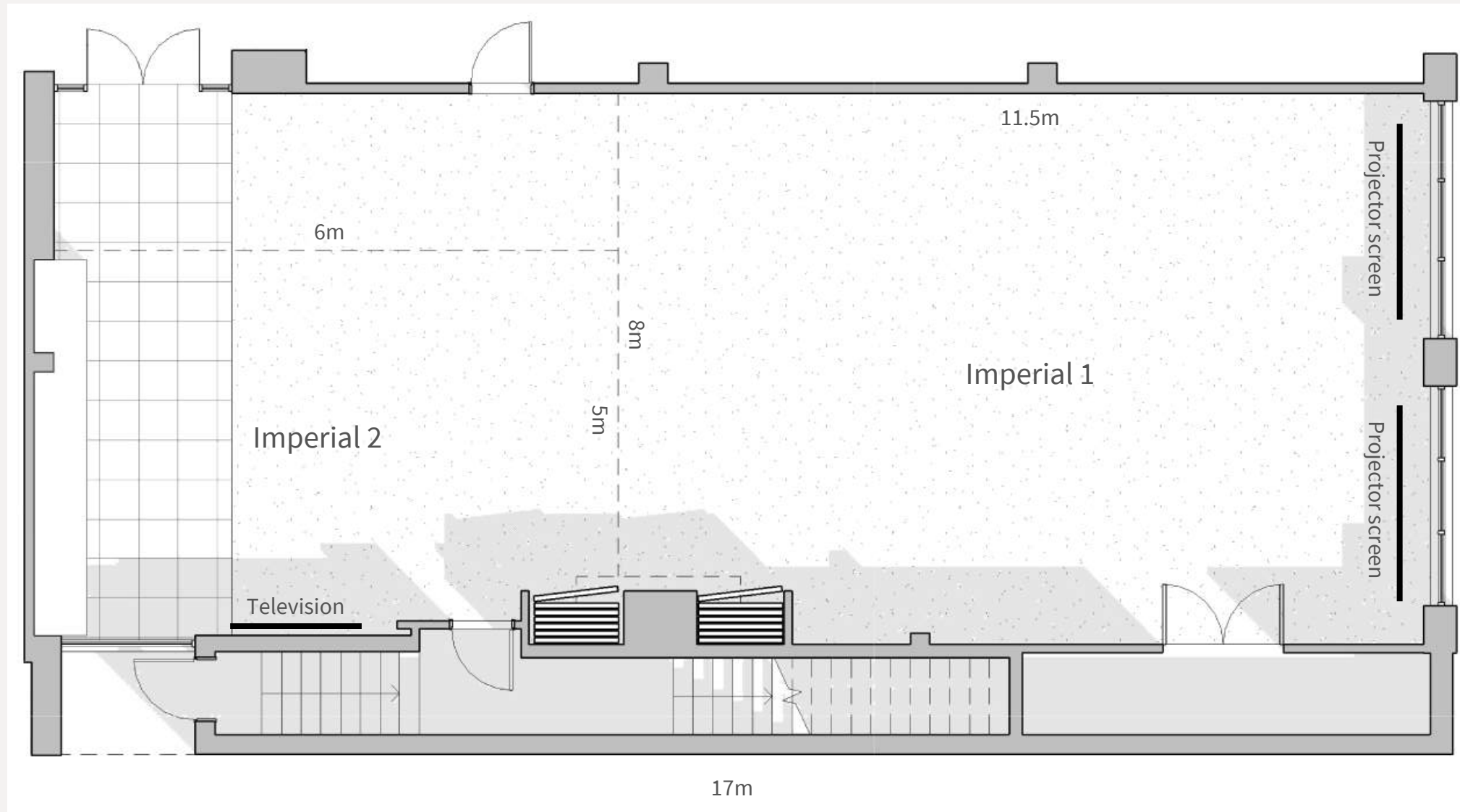


Welcome To Adelaide Rockford

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.

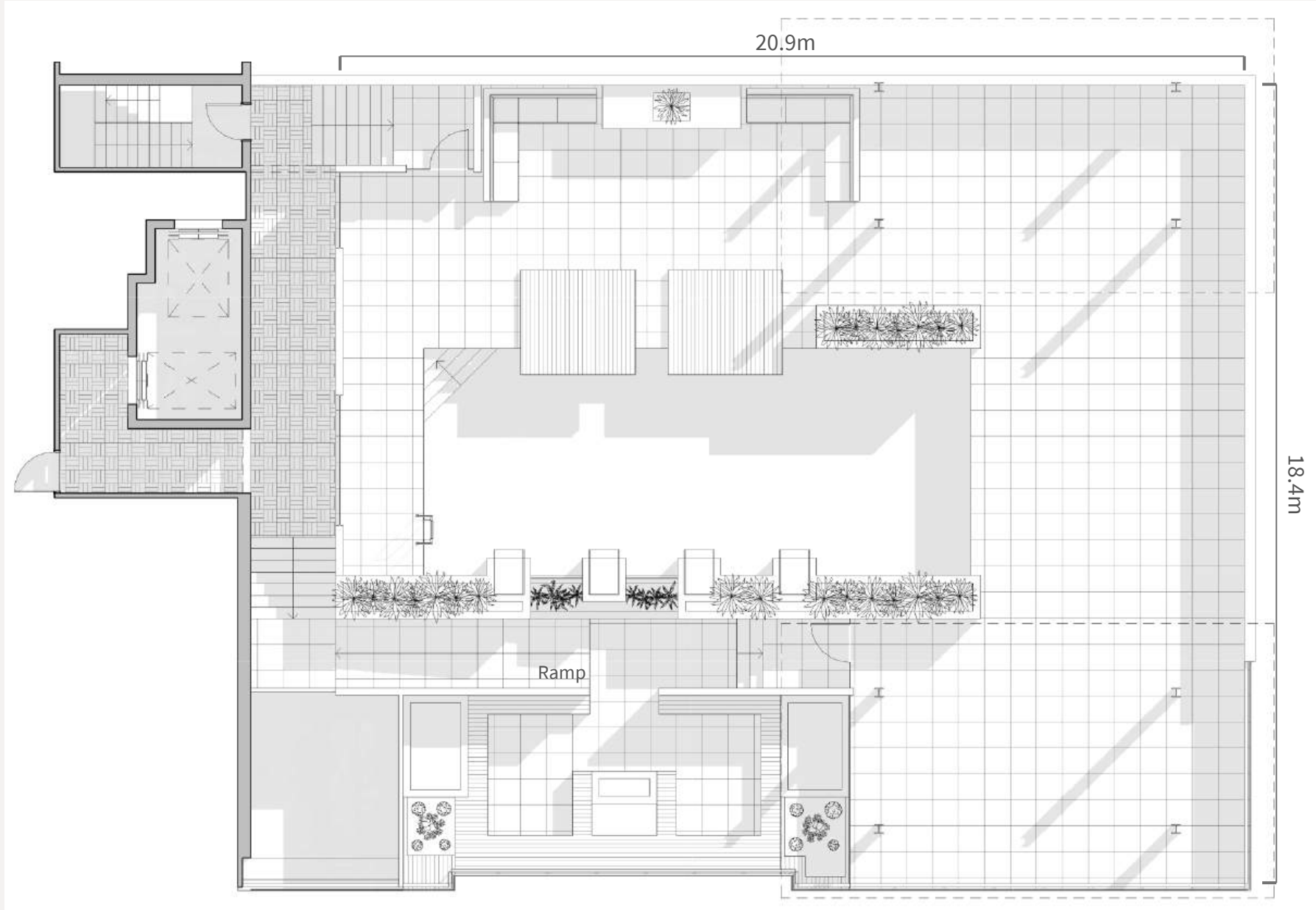
Our Rockford Bar, Restaurant and Deck offers both creative cuisine and fine wines designed to tantalise taste buds with the Lounge Bar the perfect place to network. Or for the ultimate experience, our Level 5 Rooftop Pool area offers uninterrupted panoramic views of the city, Adelaide Oval and more.



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 (m²)	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

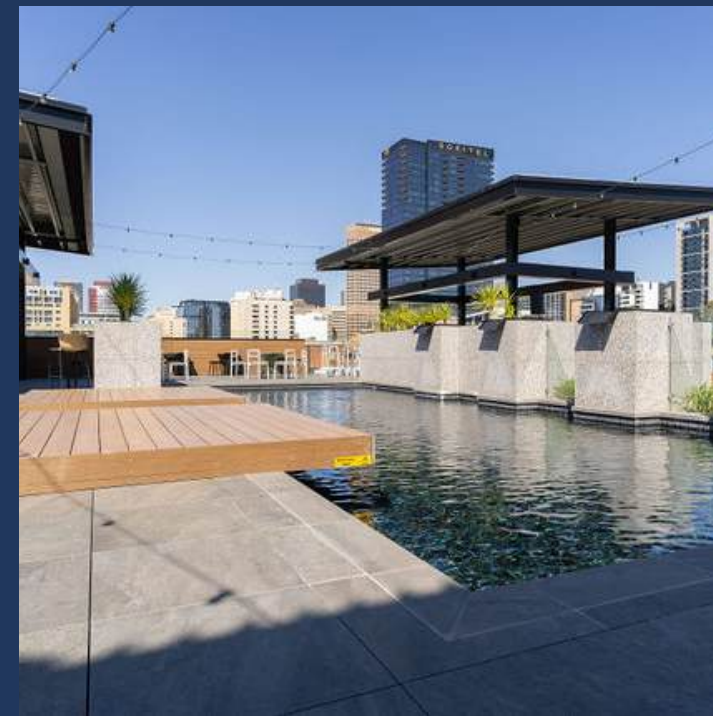
InBalance

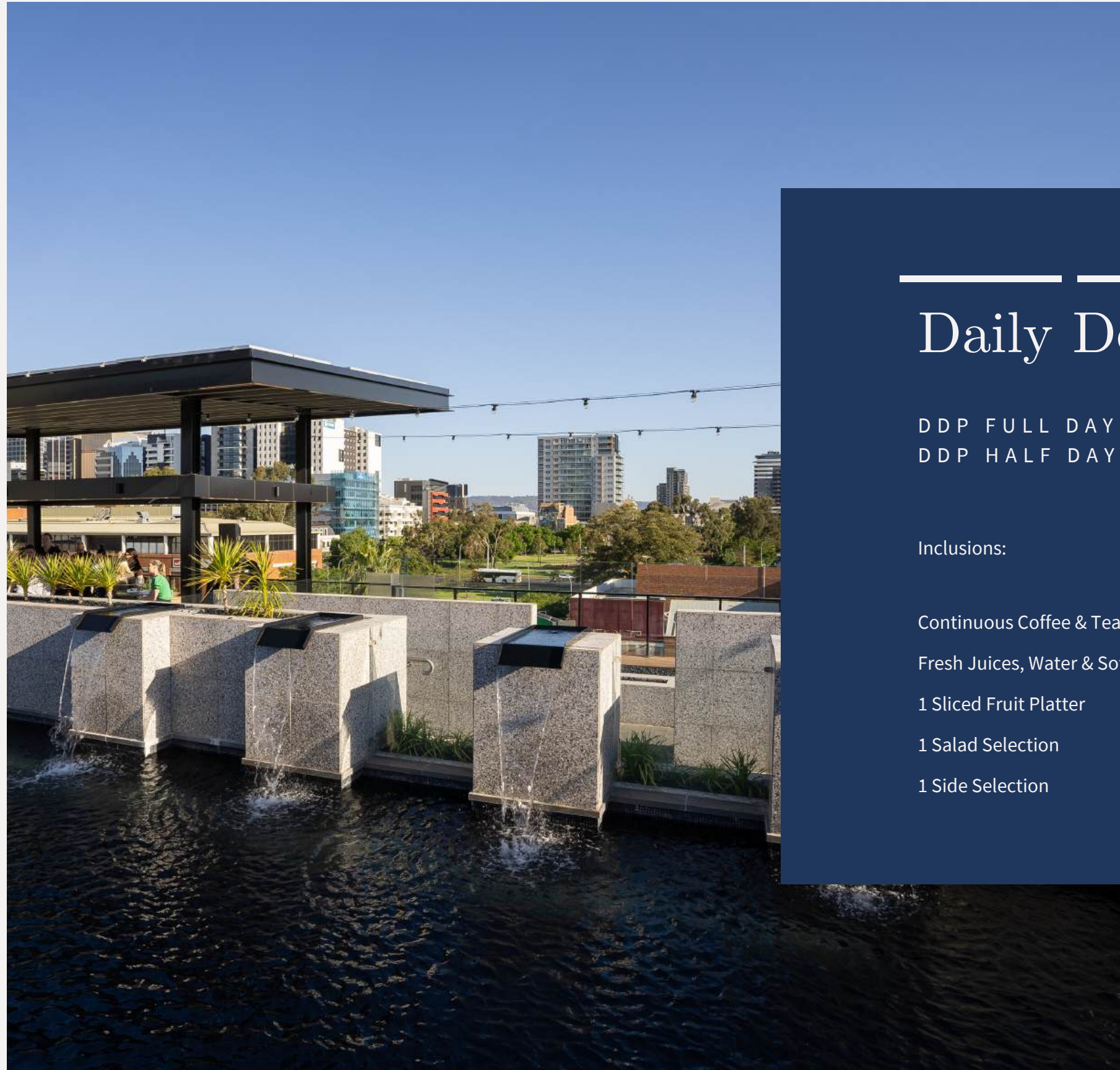
Bodies that are InBalance are happier and more productive.

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 | MORNING TEA + LUNCH + AFTERNOON TEA
DDP HALF DAY | MORNING OR AFTERNOON TEA + LUNCH

(Meeting room hire based on minimum spend 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

- Banana Bread, gf opt., v opt.
- Fruit Platter
- Madeleines
- Chia Pudding with chef selection fruit puree and coconut flakes
- Orange and Almond loaf, gf, dairy free
- Mix of mini pastries
- Portuguese Tarts
- Muffins, gf opt., v opt.
- Scones with cream and jam
- Caramel slice, gf
- Chocolate Fudge cake, v, gf

Savoury

- Ham and Cheese Croissant
- Mini quiche, gf
- Sausage Roll
- Arancini, v opt.
- Mushroom and Zucchini Tarts, gf
- Small pies, v opt.
- Pumpkin Frittata
- Vegetable Spring roll, gf, veg
- Vegetable Empanadas, v
- Chicken Satays

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 w/ matured cheese, pickles, rocket, and chutney
- Double smoked leg ham, Swiss cheese, sliced tomatoes and lettuce on Ciabatta bread
- Roasted pork belly with Asian slaw and cranberry cream cheese on brioche bread
- Mortadella with Provolone cheese and heirloom tomatoes on herbed focaccia
- Smoked turkey with cheese, cranberry sauce, carrots, red onions and cucumber on seeded bagels
- Roasted Chicken with herbed mayo, cheese, tomato, lettuce, on focaccia bread
- Veg wrap, hummus, falafel, Zucchini, Carrots, lettuce – gf, v 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 cucumbers, red onions, cherry tomatoes, black olives, gf, v
- Rocket salad with julienne pear, crispy bacon, croutons with creamy dressing.
- Creamy Asian slaw salad
- Caesar salad with bacon and boiled eggs on side.
- Baby Spinach, semi dried tomatoes, dried cranberries, sliced red onion, almonds flakes with sweet Italian dressing, gf, v
- Caprese Salad, gf, veg

Sides

- Hot chips with Berenberg Chutney, gf, v
- Seasoned Wedges w/ sweet chilli and sour cream, gf, veg opt.
- Steamed seasonal vegetables with herb butter, gf, v
- Roasted seasonal vegetables, gf, v



Hot lunch buffet options

(Meeting room hire based on minimum of 15 delegates)

Can be added on to any Day Delegate Package for an additional charge

Your choice of 1x hot dish with basket of bread rolls, 2x sandwiches, 1x salad, 1x side

OR

2x hot dishes with basket of bread rolls, 1x salad, 1x side.

- Beef stroganoff with basmati rice, v opt.
- Chicken curry with basmati rice, v opt.
- Butter chicken with basmati rice
- Barramundi with lemon Dijon sauce and wild jasmine rice.
- Battered flathead with chips
- Grilled Tenderloin chicken with mash potato
- Spaghetti with Meatballs in homemade tomato sauce
- Beef or Ricotta and Spinach Ravioli in homemade tomato sauce
- Pumpkin Gnocchi with cheese sauce





Plated Lunch & Dinner Menus

(Minimum of 15 guests)

2 Course set menu

- 1 item per course
- 2 items per course

2 Course alternate serve

- 2 items per course

3 course set menu

- 1 item per course
- 2 items per course

3 course alternate serve

- 2 items per course

All orders include

- Freshly baked bread rolls
- Green garden salad **or** steamed seasonal vegetables

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

Plated Lunch & Dinner Menus

(Minimum of 15 guests)

Entrées

- Pumpkin Soup with sourdough bread, gf opt.
- Green Pea & Ham Soup with sourdough bread, gf opt.
- Baked Polenta with mushroom and parmesan cheese, gf
- Bruschetta with caponata, gf, v
- Pumpkin Arancini with a romesco sauce and parmesan cheese, gf, v, contains nuts
- Greek salad, gf, veg
- Gremolata salad, v
- Caprese salad, gf, veg
- Brazilian Beef Shepherd's pie



Main

- Roast Sirloin Beef with broccolini, potato gratin and Jus sauce, gf
- Confit Pork Belly with honey-glazed vegetables, gf
- Herbed Chicken Breast with mashed potato, gf
- Yellow Thai Chicken Curry served with basmati rice, gf
- Atlantic Salmon served with quinoa salad, gf
- Flathead Fillets with steakhouse chips and tartare sauce
- Barramundi Fillets with basmati rice and lemon Dijon dressing, gf
- Prawn pasta with homemade sauce and fresh basil
- Spaghetti and meatballs with tomato sauce and parmesan cheese
- Beef Ravioli with homemade rose sauce and fresh basil
- Spinach & ricotta Ravioli with homemade creamy bechamel sauce and fresh basil
- Pumpkin Gnocchi with homemade tomato sauce and fresh basil
- Button and Shiitake mushroom risotto with parmesan, gf, veg
- Green pea risotto, gf, v opt.

Desserts

- Mud cake, v
- Apple Pie
- Lemon Meringue Tart, gf, veg
- Triple Chocolate Tart
- Chocolate Mousse, gf, veg
- Choco Duo Mousse Petit Gateau
- Panna Cotta w/ fig puree and coulis, gf
- Chocolate and Vanilla ice cream, v opt.
- Fresh Fruits

Cocktail Canapés

(Minimum of 15 guests)

30 Minutes Package

Chefs Selection

1 hour Package

3 Hot Selections & 2 Cold Selections

1.5 hour Package

4 Hot Selections & 2 Cold Selections

2 hours Package

4 Hot Selections & 3 Cold Selections

2.5 hours Package

4 Hot Selections & 4 Cold Selections



Cold options

- Smoked Salmon on dark rye with lemon caper cream, gf
- Parmesan crisp bread topped with duck pâte and shaved caramelised fennel
- Petite prawn cocktail with Marie Rose sauce, gf
- Roasted pumpkin, Swiss mushroom and caramelised onion mousse on toasted lavosh crackers with chives, gf, v
- Roasted Beetroot and tomato bruschetta, v
- Salmon tarts
- Antipasto skewers, gf
- Fig puree, ricotta and prosciutto crostini.

Hot options

- Lamb kofta skewers with minted yoghurt sauce, gf
- Gourmet peppered pies with tomato chutney, gf, v opt.
- Malaysian chicken satay - gf
- Zucchini and leek croquettes, veg
- Panko prawns with lemon and garlic aioli
- Truffle mushroom arancini with pesto mayonnaise, veg
- Pork Belly and Asian Slaw Bao buns

Platters

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

Vegetarian Platter

A selection of fresh pickled vegetables with dips, olives, cornichons and crisp vegetables.

Antipasto Platter

A selection of cold meats, kalamata olives, stuffed olives, bocconcini cheese, stuffed bell peppers, artichoke hearts and lavosh crackers.

Cheese Platter

A selection of cheeses served with fruits, muscatels, nuts and crackers.

Dessert Platter

Select 5 items from the below list

- Mini Cannoli
- Mini Chocolate Éclairs
- Mini Coffee Éclairs
- Fried Churros with chocolate dipping sauce
- Pistachio Tarts
- Chocolate Tarts
- Bonbons
- Macarons
- Chocolate dipped strawberries



Beverage Packages

(Minimum of 15 guests)

We are pleased to offer you a choice of beverage packages for your cocktail party or dinner. Packages are available for 1 - 4 hours, charged per person.

Alternatively we can provide beverages on consumption or a bar tab depending on your preference and budget.

Classic Package

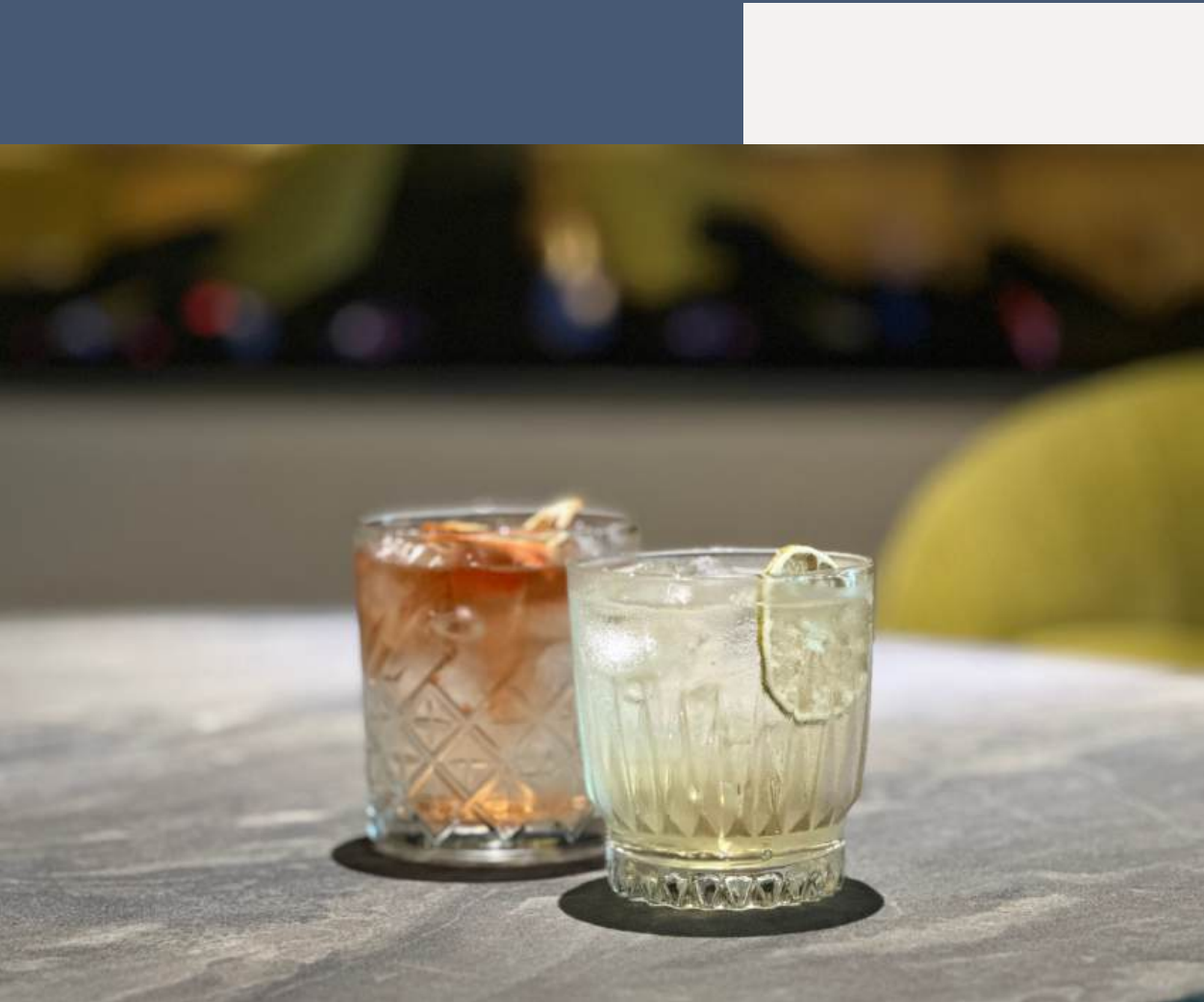
Includes

- Stone & Wood Ale
- Heineken
- Hahn Super Dry
- De Bortoli Prosecco
- Bancroft Bridge Sauvignon Blanc
- Bancroft Bridge Cabernet Shiraz
- Duke’s Rosé
- Juice
 - Orange
 - Pineapple
 - Apple
- Soft Drinks
 - Coke
 - Coke Zero
 - Sprite
 - Fanta

Superior Package

Includes

- Stone & Wood Ale
- Heineken
- Hahn Super Dry
- Kirin
- De Bortoli Prosecco
- Shaw and Smith Sauvignon Blanc
- D’Arenberg Olive Grove Chardonnay
- Torbreck Woodcutters Shiraz
- Duke’s Rosé
- Pete Said No Pinot Noir
- Juice
 - Orange
 - Pineapple
 - Apple
- Soft Drinks
 - Coke
 - Coke Zero
 - Sprite
 - Fanta



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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