

ADELAIDE ROCKFORD HOTEL

CONFERENCE AND EVENTS KIT



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Content

Destination & Overview

- 1 Conference Room Plans
- 2 Plan & Connect
- 3 Menu Options
- 4 Time Outs

Destination & Overview



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, shopping 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.

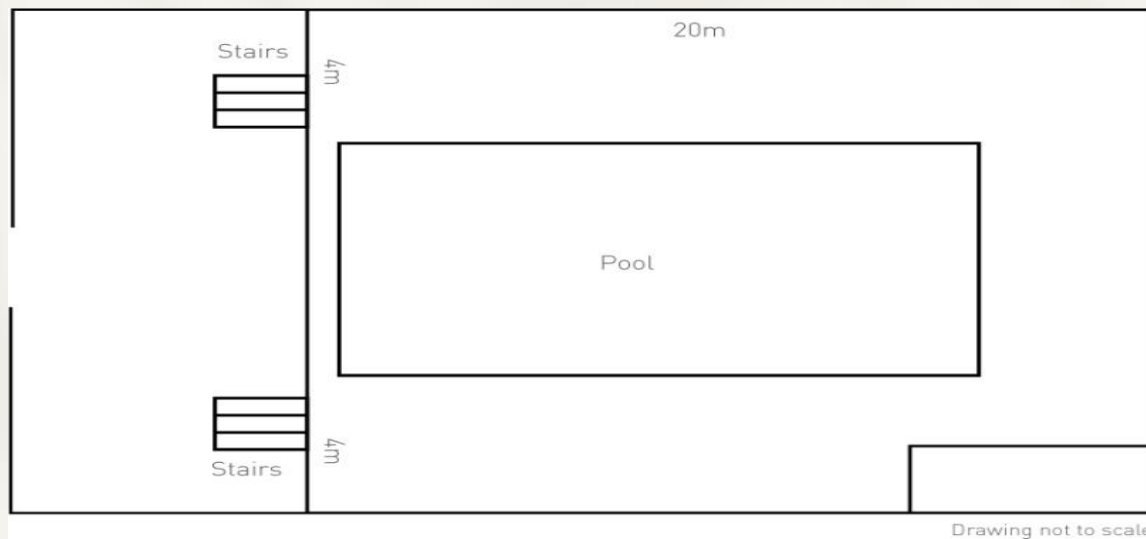
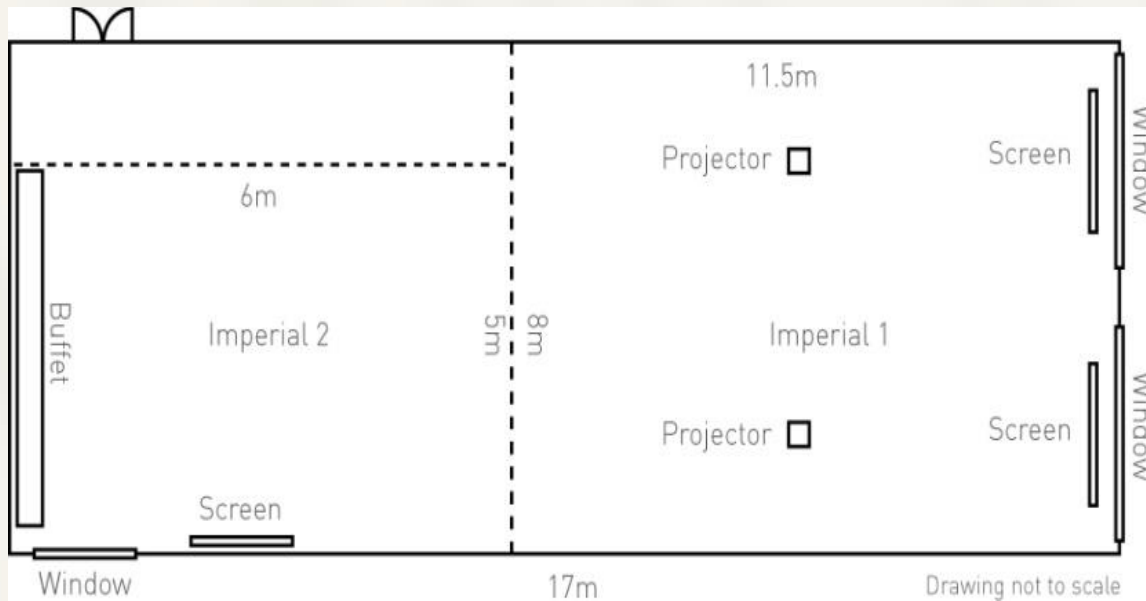


Take a look inside



Floor Plans

Imperial Room(s) and Rooftop Pool on Level 5

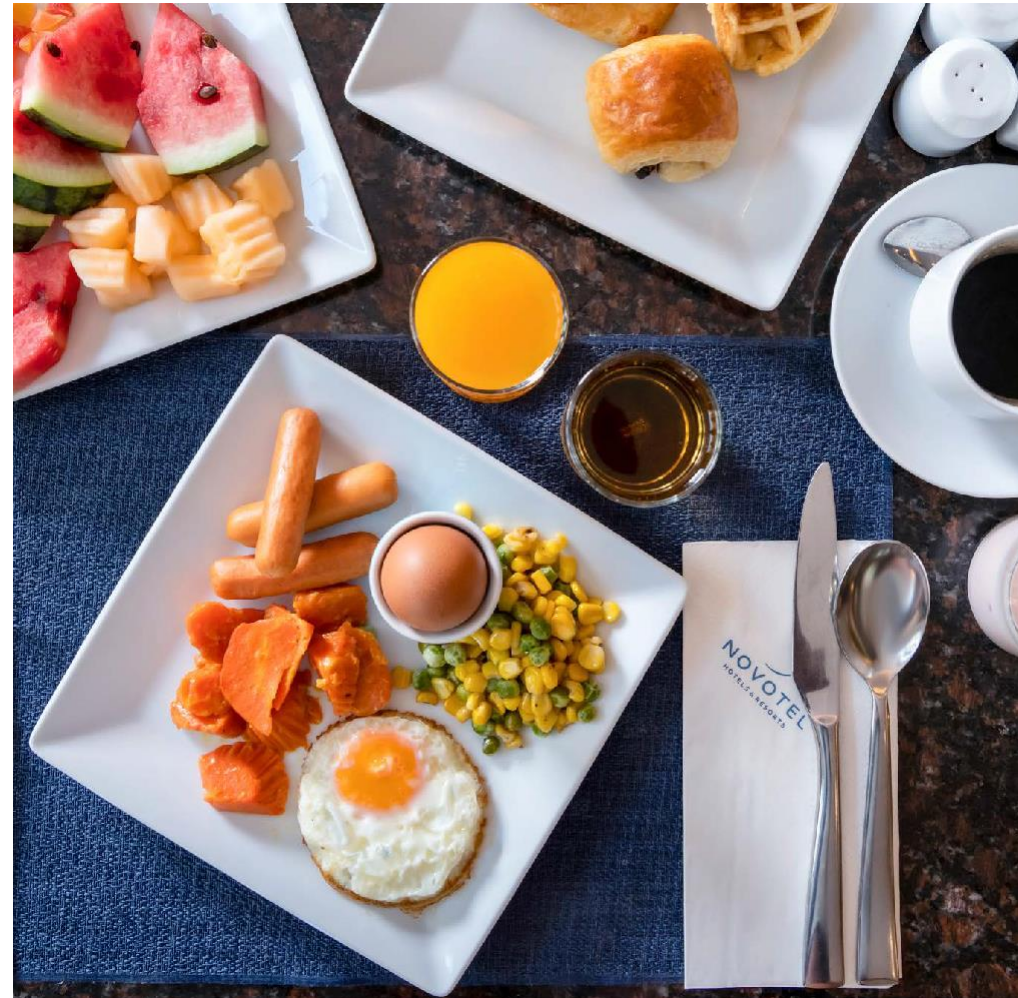


Conference Room Capacities

Room Name	Imperial 1	Imperial 2	Imperial 1 & 2	Rooftop Pool
Area SQM	92	48	140	120
Ceiling Height (m)	2.83	2.83	2.83	n/a
Cocktail	90	30-50	120	80
Banquet	50	20-40	72-90	n/a
Theatre	60	20-30	120	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

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. Healthy fats have been incorporated to support brain functioning and different types of hot and cold beverages will keep delegates hydrated between meal periods.



Inbalance Packages

Day Delegate Package - \$80 per person - A minimum of 15 attendees

Make your delegates feel special. Choose from the following to add to your Day Conference Package.

- Chef's selection of sandwiches buffet of 3 varieties, one salad and one side option
- Healthy morning and afternoon tea break options
- Fresh juices and soft drinks
- Continuous coffee and tea
- Inspiring healthy options served at any time of the day to boost energy – additional \$4.50 per person per below
- Note pads, pens and water inclusive
- Standard AV equipment and connection

A Half Day Delegate Package is also available - \$70 per person - A minimum of 15 attendees

Enhance your conference with our healthy options

Make your delegates feel special. Choose from the following to add to your Day Conference Package - \$4.50 per person

- Carrot and Walnut Slice
- Protein Balls
- Whole Fruit
- Energy Protein Bars and Nuts
- Fresh Fruit Smoothies GF, V OPT
- Yoghurt, fresh berries and muesli jars
- California Rolls V OPT

GF = Gluten Free V = Vegetarian VEG = Vegan OPT = Option Available



Inbalance Packages

Morning and afternoon tea break options

- Nespresso coffee and selection of herbal leaf teas

Please choose a selection of 2 options per break

Sweet Options

- House made banana bread
- House made muffins selection
- French Madeleines
- Portuguese tarts GF
- Mini croissants
- Freshly baked scones, Chantilly cream and Beerenberg jam
- Selection of sliced fruit

Savoury Options

- Double smoked leg ham and Swiss cheese croissants
- Gourmet peppered beef pies
- Gourmet tarragon and rosemary lamb pies
- Malaysian style chicken satay with a mild peanut sauce GF
- Pumpkin frittata served with a tarragon béarnaise sauce V
- Bagels filled with smoked salmon, cream cheese, capers and cornichons

Healthy Break Options Additional \$4.50 per person

- Carrot and walnut slice VEG
- Protein balls VEG
- Whole fruit
- Energy protein bars
- Fresh fruit smoothies GF, V OPT
- Yoghurt, fresh berries and muesli jars
- California rolls V OPT

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Breakfast

Continental breakfast buffet

\$27 per person - Minimum 20 guests

- Selection of chilled fruit juices
- Sliced seasonal fruit platter V, VEG, GF
- Selection of cereals and muesli
- Selection of full cream and almond milk
- Low fat natural yoghurt with condiments
- Fresh baked croissants, pain au chocolate, Danish pastries and homemade muffins V OPT
- Selection of deli meats
- Selection of toasting breads with jam preserves and spreads
- Nespresso coffee and selection of herbal leaf teas

Plated breakfast

\$36 per person - Minimum 20 guests

Served per table

- Chilled orange juice
- Sliced seasonal fruit platter
- Fresh baked croissants, pain au chocolate, Danish pastries and homemade muffins V OPT
- Freshly brewed coffee & selection of herbal leaf teas
- Selection of full cream and low fat milks

Hot plated Selections - choose one of the following:

- Aussie breakfast with crispy bacon, chicken sausages, scrambled eggs, hash brown, toasted sour dough GF
- Eggs Benedict with shaved ham, wilted spinach and hollandaise sauce
- Poached eggs with smashed avocados and mushrooms on toasted sour dough GF OPT V OPT

Lunch



Working style lunch served in our restaurant or lounge

Minimum 15 guests

Chef's selection of 1 daily salad

- Caprese salad, buffalo mozzarella and heirloom tomatoes with olive oil and basil GF
- Black quinoa with roasted sweetcorn, parsnips and asparagus V, VEG
- Rocket, pear and crispy bacon with croutons V, VEG OPT
- Asian slaw with homemade mayonnaise GF, V, VEG

Chef's selection of 3 types of gourmet rolls & sandwiches

- Roast sirloin of beef with horseradish cream cheese on dark rye
- Double smoke leg ham, Swiss cheese salad on ciabatta
- Roast pork belly, crispy skin with cranberry and cream cheese and rocket
- Tuna salad with Spanish onions and cornichons on pumpkin bread GF OPT
- Pastrami with relish and cheese on rye GF OPT
- Roast vegetables, mushroom duxelle with salad and aioli on spinach bread

Chef's selection of additional side

- Hot chips with sea salt GF, V, VEG
- Steamed vegetables with herb butter GF, V, VEG OPT
- Duck fat roasted potato GF, V OPT, VEG OPT
- Kestrel potato mash flavoured with truffle and grated parmesan cheese

Lunch



Hot lunch buffet options

Additional \$10 per person to Day Delegate Package

Minimum 15 guests

Baker's basket of bread rolls

Chef's selection, choose 2 substantial dishes

- Barramundi fillets with a lime and caper sauce GF
- Roast sirloin of beef (cooked medium) in a rich porcini jus GF
- Thai yellow chicken curry with steamed rice
- Braised beef goulash with Swiss brown mushrooms and potato dumplings
- Vegetarian stir fry with Singapore noodles V

Plated Lunch & Dinner Menus

Minimum 15 guests

2 Course set menu

\$65 per person – select one per course

\$75 per person – select two per course

2 Course alternate serve

\$70 per person – select two per course

3 course set menu

\$70 per person – select one per course

\$85 per person – select two per course

3 course alternate serve

\$80 per person – select two per course

Inclusions

- Freshly baked bread rolls
- Garden green salad or steamed seasonal vegetables V
- Duck fat roasted potatoes FD, V, VEG OPT

Entrées

- Adelaide Hills smoked salmon with blinis, capers, cornichons, Spanish onions, chives and crème fraîche
- Mediterranean prosciutto with pickled vegetables, Jerusalem artichokes, seared cocktail tomatoes, aged cheese and crunchy fusette bread GF OPT
- Seared chilli prawns and Adriatic potato salad GF
- Veal ravioli with a traditional Napoli sauce

Main courses

- Sirloin steak dry spice marinated in Montenegro Mountain Pepper finished with a rich jus and creamy cauliflower puree GF
- Atlantic salmon topped with heirloom tomato and Spanish onion salsa with tarragon béarnaise GF
- Pesto marinated spatchcock seared over an open flame then oven roasted and finished with leek and olive passata GF
- Confit pork belly served with roasted sweetcorn, chargrilled vine cherry tomatoes and a rich jus GF
- Roast parsnip and asparagus risotto finished with blue cheese and mascarpone cream
- Sweet potato, zucchini, mushroom and fried greens lasagne V

Desserts

- Fresh berries with baked Italian meringue and raspberry dust GF
- Chocolate ganache mousse with praline glass GF
- New York style baked cheesecake, blood orange gelato and milk chocolate fleurettes
- Continental cakes platters per table with mini Italian cannoli and chocolate eclairs
- Cheese platters per table with local aged cheddar, Kangaroo Island brie and Danish blue cheese served with crispy fusette bread sticks, fresh fruit, Maggie Beer quince paste and locally dried muscatels

Canapés

Minimum 15 guests

1/2 Hour Package Chef's Selection of 3 cold or hot canapés

\$15 per person

1 Hour Package Selection of 2 cold and 3 hot canapés

\$25 per person

1.5 Hour Package Selection of 2 cold and 4 hot canapés

\$30 per person

2 Hour Package Selection of 3 cold and 4 hot canapés

\$35 per person

3 Hour Package Selection of 4 cold and 4 hot canapés

\$45 per person

Cold Canapés

- Smoked salmon on dark rye with lemon caper cream GF
- Roast beef with brie cheese on parmesan bread and caramelised onion
- Petite prawn cocktail with Marie Rose sauce GF
- Roasted vegetable mousse on toasted blinis with chives GF OPT
- Prosciutto spoons with stuffed baby peppers GF

Hot Canapés

- Lamb kofta skewers with minted yoghurt sauce
- Gourmet peppered pies with Beerenberg chutney
- Malaysian satay chicken skewers with a mild peanut sauce GF
- Panko prawns with lemon and garlic aioli
- Truffle mushroom arancini with pesto mayonnaise GF, V, VEG
- Pork belly and Asian slaw sliders

Desserts Cocktail Party (Our High Tea)

Option 1 \$15 Chef's Selection

Option 2 \$25 3 Selections

Option 3 \$30 4 Selections

- Portuguese mini tarts GF
- Chocolate mousse spoons with raspberry dust GF, V
- Mini cannoli
- Mini chocolate eclairs
- Home-made profiteroles dipped in hard candy
- Raspberry sweet pastry tarts

Platters

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

Cheese Platter

\$140 per platter

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

Antipasto Platter

\$150 per platter

- 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 GF OPT

Vegetarian Platter

\$140 per platter

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

Asian Grills Platter

\$160 per platter

- Malaysian chicken and beef satays with fried prawns wrapped in pastry with a mild peanut dipping sauce and a spiced sweet chilli and soy ginger sauce GF



Beverage Packages

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.

Minimum 15 guests

Classic Package

Furphy Refreshing Ale, Hahn Super Dry, De Bortoli Prosecco, Bancroft Bridge Sauvignon Blanc, Duke's Rose, Bancroft Bridge Cabernet Shiraz, Juice and Soft Drinks

- 1 Hour \$24
- 2 Hours \$29
- 3 Hours \$34
- 4 Hours \$39

Superior Package

Furphy Refreshing Ale, Hahn Super Dry, James Squire 150 Lashes, Heineken, De Bortoli Prosecco, Shaw and Smith Sauvignon Blanc, Pirramimma Chardonnay, Duke's Rose, Longhop Shiraz, Bay of Shoals Pinot Noir, Juice and Soft Drinks

- 1 Hour \$29
- 2 Hours \$36
- 3 Hours \$43
- 4 Hours \$49



Mini Cocktails on Arrival \$10

Margarita
Mojito
Aperol Spritz

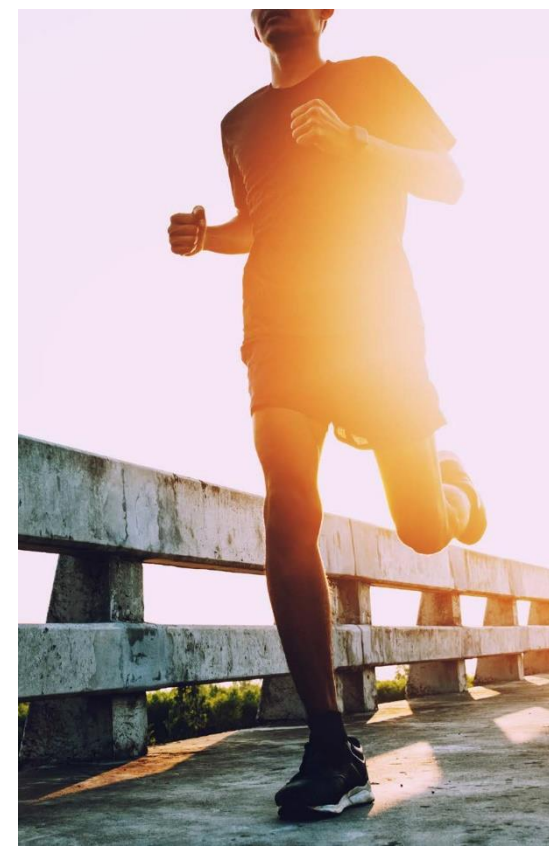


Take a walk

Adelaide Rockford is in the middle of one of the only natural park city environments in the world. We provide local area maps with options for a 20 minute walk or run to revive the senses, relieve stress and get the creative juices flowing again.

See Reception or your Function Manager for information packs.

Time Outs



Privé Hair & Makeup Australia

Conferences & 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 & 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

- Min. 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



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