



e la
at
hotel alba

sip, dip, soiree,
this christmas season

elaevents_hotelalba@evt.com

226 South Terrace, Adelaide, 5000

standing packages

MINIMUM 20 PEOPLE

festive cocktail one

2-HOURS

Canapes \$55PP

Canapes + Standard Beverage Package \$99PP

Canapes + Premium Beverage Package \$109PP

MENU

Arancini, sugo, basil

Lamb meatballs, tzatziki

Portuguese chicken skewers

Pumpkin + feta tart

Antipasto, grissini, pickled vegetables

Prawn skewers



festive cocktail two

3-HOURS

Food \$65PP

Canapes + Standard Beverage Package \$119PP

Canapes + Premium Beverage Package \$129PP

MENU

Arancini, sugo, basil

Lamb meatballs, tzatziki

Portuguese chicken skewers

Pumpkin + feta tart

Braised pork, green apple, toast

Antipasto, grissini, pickled vegetables

Prawn skewers

Lemon curd tart



festive cocktail three

4-HOURS

Food \$80PP

Canapes + Standard Beverage Package \$144PP

Canapes + Premium Beverage Package \$154PP

MENU

Arancini, sugo, basil

Lamb meatballs, tzatziki

Portuguese chicken skewers

Pumpkin + feta tart

Braised pork, green apple, toast

Natural oysters

Antipasto, grissini, pickled vegetables

Prawn skewers

Lamb + feta brik, labneh

Salt + pepper squid, pickled fennel

Lemon curd tart



VIEW DRINK PACKAGES INCLUSIONS ON PAGE 4



@ela_hotelalba



(08) 8223 2800



elaevents_hotelalba@evt.com



elaadelaide.com

full ela seated menu

3-HOURS

\$159PP

Includes premium drinks package, shared menu and cocktail on arrival

MENU

To Start

ela house marinated olives

Rosemary salted grissini

Small

Prawn, mango & crunchy lettuce salad

Main

Turkey roulade, provolone, fried sage + prosciutto, cranberry jus

Sides

Crispy potatoes, creme fraiche, gremolata

Pear carpaccio, cos, walnut dressing, parmesan

Dessert

Limoncello mille feuille, white chocolate, blackberry

MINIMUM 10 PEOPLE

ADD ON'S

Canapes on arrival	\$5PP
Oysters on arrival	\$5PP
Palate Cleanser	\$8PP
Artisan burrata	\$9PP
Cheese Platter	\$9PP
Petit Four	\$5PP



bottomless lunch

2-HOURS

\$99PP

Available daily in November and December

Includes drinks package of prosecco, gin spritz, mimosa, tap beer + soft drinks

MENU

To Start

ela house marinated olives

Rosemary salted grissini

Small

Loaded hummus, salsa, marinated feta, grilled flatbread

Main

Portuguese BBQ chicken, spiced couscous, lime

Sides

Potatoes, fried shallots, sour cream

Dessert

ela tiramisu, espresso mascarpone, Tia Maria, dark chocolate creme, vanilla sponge



@ela_hotelalba



(08) 8223 2800



elaevents_hotelalba@evt.com



elaadelaide.com

standard drinks package

2 Hours \$44PP

3 Hours \$54PP

4 Hours \$64PP

FIZZ

Dal Zotto Prosecco

WHITE

Fiore Moscato

Yealands Petal & Stem Sauvignon Blanc

Pikes Pinot Grigio

ROSE

Dalfarris Rosato

RED

Underground Pinot Noir

Woodstock Deep Sands Shiraz

BEER

Tap Beer

OPTIONAL EXTRAS

Bottled beer (choice of two)	\$5PP
Extra hour	\$10PP
Basic spirits (based on 3-hours)	\$15PP
Mediterranean cocktail on arrival	\$20PP
Mumm champagne	\$25PP
Louis Roederer Collection 242	\$40PP
Mocktails	\$18PP



premium drinks package

2 Hours \$54PP

3 Hours \$64PP

4 Hours \$74PP

FIZZ

The Lane Lois Blanc de Blanc

WHITE

Fiore Moscato

Sons of Eden Freya Riesling

The Lane Chardonnay

ROSE

Turkey Flat Rose

RED

Sons of Eden Kennedy GSM

Hentley Farm Villain & Vixen Shiraz

BEER

Tap Beer

beverages on
consumption
available



@ela_hotelalba



(08) 8223 2800



elaevents_hotelalba@evt.com



elaadelaide.com