



ela  
at  
hotel  
alba

sip, dip, soiree,  
this christmas season

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ela

just for you

Book your end-of-year celebration before the 30th September to receive special gift for the organiser.

## the season to celebrate

We have your end-of-year celebration all wrapped up at ela. Put a tasteful spin on your average corporate Christmas party this year — our combined Mediterranean-inspired bar and poolside paradise offer open-air indulgence, creative shared menus, cocktails and all the regional SA wine you could possibly hope for. Create an evening you and your guests will remember for the ages. Packages suit seated or standing celebrations for up to 250 guests.

### SEATED STANDING

FULL VENUE	200	250
PRIVATE DINING	28	-
BAR	30	40
MAIN DINING	70	-
POOLSIDE EAST & WEST	150	200
POOLSIDE EAST	60	80
POOLSIDE WEST	90	150

### SEATED

Menus from \$64pp

### STANDING

Cocktail menus from \$35pp

### DRINKS

Packages from \$54pp



ela



## full ela seated experience

\$159PP including 3-hour premium drinks package

-Shared menu dining experience

-Venue Hire

-Cocktail on arrival

*Minimum 10 guests*

### MENU

#### TO START

ela house marinated olives  
Rosemary salted grissini

#### SMALL

Prawn, mango + crunchy lettuce salad

#### MAIN

Turkey saltimbocca, prosciutto, provolone + fried sage

#### SIDES

Duck fat potatoes  
Maple glazed beetroot, toasted hazelnuts, radicchio  
ela salad

#### DESSERT

Tiramisu

## full ela standing experience

\$139PP including 3-hour premium drinks package

-Five small, two substantial + one sweet

-Venue Hire

-Cocktail on arrival

*Minimum 30 guests*

### SAMPLE MENU

#### SMALL

Hot crumbed olives  
Grilled flatbread + dips  
Cured salmon, labneh, crispbread  
Arancini, ragout, micro herbs

Handmade lamb manti

#### SUBSTANTIAL

Squid, lime aioli  
Potato + ricotta gnocchi

#### SWEET

Cannoli

### OPTIONAL EXTRA

Festive decorations (bon bons, centrepieces) - \$5PP





## grazing table

### SAVOURY

10 people	\$450
20 people	\$650
30 people	\$850
40 people	\$1,100

### ITEMS INCLUDED

Artisan cheese  
 Seasonal chutney's + fruit paste  
 Dried fruit + nuts  
 Antipasto  
 Dips, pickles + marinated olives  
 Dolmades  
 Grissini, crackers, Lavosh + sourdough  
 Seasonal fruits  
 Mini pastries + sweets

## bottomless lunch

MONDAY - THURSDAY

\$109PP

FRIDAY - SATURDAY

\$119PP

-2-hour drinks package including prosecco, mimosa, gin fizz spritz, tap beer + soft drink

### MENU

#### TO START

ela house marinated olives  
 Rosemary salted grissini

#### SMALL

Smoked salmon, whipped feta & dill bruschetta

#### MAIN

Beef fillet, onion confit, potato gratin, red currant jelly

#### SIDES

ela salad  
 Baked pumpkin, feta, orange gremolata

#### DESSERT

Petite hazelnut cannoli, assorted French macarons + vanilla bean profiteroles

