



END-OF-YEAR
CELEBRATIONS
2026

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208 - 226 South Terrace, Adelaide, 5000

(08) 8223 2800

STANDING

MINIMUM 20 PEOPLE

FROM \$55PP

FESTIVE ONE

2-HOURS

Canapes \$55PP

MENU

Warm pita bread, whipped ricotta, honey
Wild mushroom arancini, aioli, shaved parmesan
Lamb and beef meatballs, tzatziki, fried shallots
Portuguese-style chicken skewers, lime, radish
Prawn cocktail croissant, baby cos, marie rose (A)
Prosciutto and basil bruschetta, fresh mozzarella



FESTIVE TWO

3-HOURS

Canapes \$65PP

MENU

Warm pita bread, whipped ricotta, honey
Wild mushroom arancini, aioli, shaved parmesan
Lamb and beef meatballs, tzatziki, fried shallots
Portuguese-style chicken skewers, lime, radish
Prawn cocktail croissant, baby cos, marie rose (A)
Prosciutto and basil bruschetta, fresh mozzarella
Salt and pepper squid, lemon, tartare (M)
Angus beef sliders, swiss cheese, onion jam
Raspberry chocolate tartlets



Seafood sourcing: (A) - Australian, (I) - Imported, (M) - Mixed.

SET SEATED

FROM \$69PP

Enjoy a seated dining experience featuring locally sourced, seasonal set dishes designed to highlight fresh, thoughtful flavours.

2 Course Alternate Drop Menu **\$69PP**

3 Course Alternate Drop Menu **\$79PP**

Includes warm bread rolls, butter, tea and coffee station.

ENTREE

BURRATA

Chilli, fig and pomegranate glaze, fried shallot, rosemary flatbread

CRISPY BEEF SALAD

Nam jim dressing, cucumber, pickled onion

MAIN

GRAIN FED EYE FILLET

Charred leeks, parsnip crisps, jus

PORTUGUESE BBQ CHICKEN

Black garlic aioli, lime

SIDES TO SHARE

Rocket, shaved parmesan, walnut salad

Crispy baby potatoes, rosemary, garlic salt

DESSERT

LEMON TART

Italian meringue, honeycomb

WHITE CHOCOLATE PANNA COTTA

Raspberry gel, citrus



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BOTTOMLESS LUNCH

\$99PP

Three courses shared style menu with a 2-hour tailored bottomless beverage package

MENU

Whipped ricotta, honey, sourdough

Warm marinated olives

Prawn and mango salad, pickled cucumber, lemon (A)

Portuguese BBQ chicken breast, black garlic aioli, lime

Duck fat potatoes, aioli

Garden salad, white balsamic, feta

Tiramisu, Tia Maria, dark chocolate crème, espresso

mascarpone, vanilla sponge



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BUFFET

\$99PP

MINIMUM 30 PEOPLE

ENTREE

Artisan bread selection
Housemade dips and seasonal crudité
Charcuterie board, pickles, olives, marinated vegetables
Spencer Gulf prawns, marie rose, lemon (A)



SALADS

Pear and rocket salad, shaved parmesan, cranberry, walnut dressing
Classic Greek salad, olives, cucumber, feta, oregano, lemon, vine-ripened tomato

HOT

Turkey ballotine, apricot and sage stuffing, cranberry glaze
Roasted sirloin of beef, charred leeks, parsnip chips, jus
Spinach and ricotta cannelloni, rosé sauce
Potato gratin, cream, parmesan
Heirloom carrots, honey, tamari, sesame



DESSERT

Lemon meringue tarlet
Baked cheesecake, mango, raspberry
Fresh tropical fruits
Local cheese selection, lavosh, dried fruits



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SIP

Drinks packages based on 2 hours, including soft drinks, tap beer, Purezza still and sparkling water and juices.

HOUSE PACKAGE

2-HOURS \$37PP
ADD 1-HOUR \$8PP

FIZZ

Zilzie BTW Cuvee Blanc Sparkling

WHITE

Zilzie BTW Pinot Grigio

ROSE

Zilzie BTW Rose

RED

Zilzie BTW Shiraz

BEER

Tap Beer

DELUXE PACKAGE

2-HOURS \$46PP
ADD 1-HOUR \$11PP

FIZZ

Oxford Landing Brut Cuvee Sparkling

WHITE

D'Arenberg The Stump Jumps Sauvignon Blanc
D'Arenberg The Stump Jumps Chardonnay

RED

Grant Burge Benchmark Shiraz
Quarisa Wines Johnny Q Cabernet Sauvignon

BEER

Tap Beer



SIP

Drinks packages based on 2 hours, including soft drinks, tap beer, Purezza still and sparkling water and juices.

PREMIUM PACKAGE

2-HOURS \$52PP
ADD 1-HOUR \$13PP

FIZZ

Dal Zotto Pucino Prosecco

WHITE

Mount Langi Ghiran Billi Billi Pinot Gris
Penny's Hill The Agreement Sauvignon Blanc
Hollick The Bard Chardonnay

ROSE

Dalfarras Rose

RED

Vasse Felix Classic Dry Red Shiraz Blend
Angove Little Birdie Pinot Noir
Sister's Run Old Testament Cabernet Sauvignon

BEER

Tap Beer

NON ALCOHOLIC \$20PP

NON ALCOHOLIC BEER
Peroni 00

JUICE

Orange juice
Apple juice
Pineapple juice

SOFT DRINKS

Coca cola
Coca cola no sugar
Sprite
Lift
Lemon, lime & bitters

OPTIONAL EXTRAS

2-Hour Bottled Beer*	\$12PP
2-Hour Basic Spirits	\$35PP
2-Hour Spritz Service**	\$32PP
Spritz on Arrival**	\$15PP

*Choice of 2 beers from the restaurant menu.

**Choose from limoncello, blood orange or aperol.



FREQUENTLY ASKED QUESTIONS

PARKING

Pick up, drop-off or park. On-site paid parking available behind the hotel for \$15 per day. Free street parking is available on South Terrace, however time restrictions apply.

Further on-site paid parking available in front of HotelMOTEL Adelaide for a hourly fee.

TAXI AND RIDESHARE

A designated pick-up and drop-off zone is located out the front of the hotel.

CAN I BRING MY OWN FOOD & DRINK?

Our venues are licensed venues. No food or drink can be provided by external caterers. The hotel will ensure your menu caters to all your guests.

DIETARIES

All dietaries can be catered for if advised 7 days in advance. Please let our team know as soon as possible so we can best cater to individuals with substitute dishes.

MENU

Menus subject to change in accordance with season and produce availability.

MINIMUM NUMBERS

Minimum numbers apply to offered packages. Please enquire with the team.

GETTING HERE

From wherever you wander, you'll discover the hotel is never too far away. The hotel is located a quick 15-minute drive from Adelaide Airport. A short walk away you will find a tram stop that takes you to Glenelg beach, or through the CBD past Rundle Mall, Adelaide Convention Centre, and Adelaide Entertainment Centre.

CASHLESS VENUE

The venue is a cashless property and will require credit/debit cards to be used across all areas of the hotel

EVENT COORDINATOR

Regardless of the size or scope of your event, our experienced and dedicated team will assist you with every detail to ensure a successful and seamless experience for you and your guests.

PREFERRED SUPPLIERS

We can recommend a number of preferred suppliers for your event. These vendors are suppliers who our team have worked with before.

CAKEAGE

Cake served as a dessert individually plated with an accompaniment - \$10pp
Cake served on platters - \$6pp