



CATERING KIT 2026

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226 South Terrace, Adelaide, 5000

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SEATED EXPERIENCE PACKAGE

\$169PP with 3-hour premium drinks package

- Shared menu dining experience
- Venue Hire
- Cocktail on arrival

MENU

Marinated olives
Grilled flatbread & dip
Artisan burrata
Spinach + ricotta cannelloni
Moroccan lamb backstrap
Orange fennel salad
Charred sweet corn
Duck fat potatoes
Tiramisu

MINIMUM PARTIES OF 8



STANDING EXPERIENCE PACKAGE

\$149PP with 3-hour premium drinks package

- Five small, two substantial + one sweet
- Venue Hire
- Cocktail on arrival

MENU

SMALL

Portuguese chicken skewers
Lamb meatballs, tzatziki
Cured salmon, labneh, cucumber
Pumpkin + feta tart, onion jam
Arancini, sugo, basil

SUBSTANTIAL

Prawn skewers, pomegranate gremolata
Gnocchi, baby spinach, garlic cream

SWEET

Chocolate tart, raspberry

MINIMUM PARTIES OF 20



STANDING

Thoughtfully designed venues that provide a seamless setting for your event offering the perfect backdrop for memorable celebrations.

1 HOUR \$37PP

4 SMALL

2 HOURS \$57PP

4 SMALL

2 SUBSTANTIAL

3 HOURS \$67PP

6 SMALL

2 SUBSTANTIAL

ADD ON'S

SMALL \$9PP

SUBSTANTIAL \$10PP

SMALL SAVOURY

2 SERVES PER PERSON

Grilled flatbread + housemade dips
Oyster zeppole, lime mayo
Pave potato bites, parmesan, aioli
Cured salmon, labneh, cucumber
Lamb meatballs, tzatziki
Arancini, sugo, basil
Beef tartare cannoli, truffle mayo
Portuguese chicken skewers
Braised pork, green apple, toast
Pumpkin + feta tart, onion jam
Natural oysters three ways

SUBSTANTIAL SAVOURY

1 SERVE PER PERSON

Antipasto, grissini, pickled vegetables
Prawn skewers
Gnocchi, garlic cream
Lamb + feta brik, labneh
Salt + pepper squid, pickled fennel
Prawn cocktail croissant
Baked brie, hot honey, thyme
Melanzane, pecorino
Burrata, confit tomato, crostini
Prosciutto + provolone panini

SMALL SWEET

2 SERVES PER PERSON

Chocolate tart, raspberry
Brownie, ganache, praline
Madeleines, dark chocolate
Lemon curd tart
Churros, milk chocolate
Assorted macarons
Loukoumades, honey syrup, pistachio
Profiteroles

SUBSTANTIAL SWEET

1 SERVE PER PERSON

Cannoli, creme patissiere, raspberry
White chocolate + pistachio gelati
ela tiramisu
Panna cotta, berries, chocolate
Basque cheesecake, salted caramel
Creme brulee tart
Dark chocolate marquise
Walnut + date sponge, salted caramel



MINIMUM PARTIES OF 20

SHARED SEATED

Showcasing South Australia's finest artisans and quality produce, the menu brings people together through dishes best enjoyed shared.

MENU A - \$59PP

Marinated olives
 Ricotta + gnocco fritto
 Butternut arancini
 Tunisian meatballs
 Spinach + ricotta cannelloni
 Garden salad
 Charred greens

MENU B - \$83PP

Marinated olives
 Grilled flatbread + dip
 Sweet potato croquettes
 Beef + lamb keftedes
 Portuguese BBQ chicken
 ela salad
 Duck fat potatoes
 Lemon cannolis

MENU C - \$93PP

Marinated olives
 Grilled flatbread + dip
 Artisan burrata
 Spinach + ricotta cannelloni
 Moroccan lamb backstrap
 Orange fennel salad
 Charred sweet corn
 Duck fat potatoes
 Tiramisu

MENU D - \$99PP

Marinated olives
 Grilled flatbread + dip
 Beef carpaccio
 Fritto misto
 Confit duck leg
 Beef tenderloin
 Sauteed greens
 Caesar salad
 Duck fat potatoes
 Chocolate basque cheesecake

ADD ON'S

Canapes on arrival \$6PP
 Oysters on arrival \$6PP
 Palate Cleanser \$9PP
 Artisan burrata \$10PP
 Cheese Platter \$10PP
 Petit Four \$6PP



BEEF CARPACCIO



CHOCOLATE BASQUE CHEESECAKE

MINIMUM PARTIES OF 8

SET SEATED

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

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

3 Course Set or Alternate Drop Menu **\$89PP**

**Includes warm bread rolls, ela salad to share, tea and barista coffee to finish*

SMALLS

Fritto misto
Sweet potato croquettes
Mushroom arancini
Lamb + beef keftedes
Spinach + ricotta cannelloni

ADD ON'S

Olives for the table \$5PP
Palate cleanser \$9PP
Petit four \$6PP

MAIN

Moroccan lamb backstrap
Confit duck leg
Saltwater barramundi
Portuguese BBQ chicken
Potato + ricotta gnocchi
Chargrilled pork cutlet
200g eye fillet

SIDES

\$6PP per side

Duck fat potatoes
Sautéed greens
Orange fennel salad
Caesar salad
Charred sweet corn
Roasted vegetable medley

DESSERT

Lemon cannolis
Chocolate basque cheesecake
Vanilla panna cotta
Tiramisu
Warm chocolate torte
Crème brûlée tart
Cheese platter



SPINACH + RICOTTA CANNELLONI



WARM CHOCOLATE TORTE

MINIMUM PARTIES OF 8

GRAZING TABLE

Welcome guests to your special occasion with a grazing table on arrival. With a selection of savoury and sweet items, the curated grazing table will be guaranteed to bring guests together and create an unforgettable experience.

20-30 PEOPLE ADDITIONAL

\$1100

10 PEOPLE \$400

SAMPLE ITEMS

SAVOURY

Artisan cheese

Seasonal chutneys + fruit paste

Dried fruit + nuts

Antipasto

Dips, pickles + marinated olives

Dolmades

Grissini, crackers, Lavosh + sourdough

Seasonal fruits

SWEET

Cannolis

Lemon curd tartlets

Seasonal fruits

Truffles

Beignets

French madeleines

Strawberry panna cotta

Chocolate walnut brownies

Mini pastries + sweets



BUSINESS BREAKFAST

\$53PP

- 3-hour meeting hire of little ela
- Continuous espresso coffee, tea and juice
- Whiteboard and flip chart

MENU OPTIONS

HOT PLATED BREAKFAST

Your choice of one option for all guests served with seasonal fruit platters to share:

- Eggs on toast (poached or fried), sourdough, bacon, chutney
- Smashed avo, poached eggs, bacon
- Spanish beans + eggs with avocado, feta + flatbread
- Zucchini + haloumi fritter, poached eggs, leafy greens, dukkah

SHARE STYLE BREAKFAST

- Assorted pastries
- Yoghurt + condiments
- Seasonal fruits
- Mini smashed avocado
- Smoked salmon sliders



MINIMUM PARTIES OF 8

ESSENTIAL DAY DELEGATE PACKAGE

FULL DAY **\$69PP**
HALF DAY **\$59PP**

SEE DAILY MENU ON PAGE 10.

Package Includes

- Conference notepads and pens
- Facilitator stationery kit
- Filtered iced water and mints
- Complimentary WiFi
- Whiteboard and/or flipchart

Arrival Coffee & Tea

Freshly brewed coffee and tea selection

Morning Tea

Chef selected savoury item

Freshly brewed coffee and selection of teas

Working Lunch

Chef selected working lunch platters with sandwiches, wraps, salad of the day, sweet treat and fruit, assorted soft drinks

Afternoon Tea

Chef selected sweet item

Freshly brewed coffee and selection of teas



EXECUTIVE DAY DELEGATE PACKAGE

FULL DAY	\$79PP
HALF DAY	\$69PP

SEE DAILY MENU ON PAGE 10 & 11.

Package Includes

- Whole fresh fruits in room
- 1 x 75" LCD TV screen
- Conference notepads and pens
- Facilitator stationery kit
- Filtered iced water and mints
- Complimentary WiFi
- Whiteboard and/or flipchart

Arrival Coffee & Tea

Freshly brewed coffee and tea selection

Morning Tea

Chef selected savoury item

Freshly brewed coffee and selection of teas

Hot Working Lunch

Daily menu including hot buffet items, working lunch platters with sandwiches, wraps, salad of the day, sweet treat and fruit, assorted soft drinks.

Afternoon Tea

Chef selected sweet item

Freshly brewed coffee and selection of teas



DAILY MENU

ESSENTIAL

MONDAY

MORNING TEA

Mini ham & cheese croissants

LUNCH

Pastrami & salad rye sandwich

Carrot & spinach crunch wraps

Greek salad

Caesar salad

Chocolate mud cake

Fresh fruit platter

AFTERNOON TEA

Lamingtons

Madeleines

TUESDAY

MORNING TEA

Pumpkin arancini

LUNCH

Chicken schnitzel, lettuce & tomato, multigrain rolls

Harissa roasted vegetable & hummus wraps

Chickpea & coconut salad

Garden salad

Carrot cake

Fresh fruit platter

AFTERNOON TEA

Custard tarts & berries

WEDNESDAY

MORNING TEA

Mini pies & sausage rolls

LUNCH

Roast beef & horseradish turkish sandwiches

Mediterranean veggie tzatziki wraps

Pearl couscous with herb tabbouleh

Garden salad

Mini donuts

Fresh fruit platter

AFTERNOON TEA

Mini fruit muffins

THURSDAY

MORNING TEA

Dips, pita & crudites

LUNCH

Curried egg & lettuce sandwiches

Ham, cheese & salad wraps

Baby cos, white balsamic & parmesan salad

Potato salad

Mini red velvet cupcakes

Fresh fruit platter

AFTERNOON TEA

Chocolate brownies

FRIDAY

MORNING TEA

Mac & cheese croquettes

LUNCH

Crumbed chicken, avocado & feta sandwiches

Falafel wraps

Pasta salad

Greek salad

Mini chocolate croissants

Fresh fruit platter

AFTERNOON TEA

Mini lemon curd tartlets

DAILY MENU

EXECUTIVE

Includes all of the essential daily menus and whole fruit bowls for the day plus:

MONDAY

Grilled chicken breast
Wedges with sour cream & sweet chilli

TUESDAY

Beef curry with steamed rice
Papadams

WEDNESDAY

Slow roasted lamb shoulder
Roasted vegetables

THURSDAY

Chicken, spinach, sun-dried tomato, artichoke, sugo on penne
Garlic bread

FRIDAY

Cheeseburger sliders
French fries with aioli

INCLUDES
ALL OF THE
ESSENTIAL
DAILY MENU



BOTTOMLESS SEATED

\$99PP

Whether it's bringing a big birthday to life, gathering your friends for a bridal shower, or anything in between, you'll find a complete canvas for your event. With seasonal plates filling your table and bottomless drinks in hand for the ultimate celebration.

WHAT'S INCLUDED

- 2-hour drinks package
- Set 4-course shared lunch

DRINK PACKAGES

LUNCH

- Bottomless prosecco, mimosas, gin spritz, tap beer + soft drink

DINNER

- Bottomless prosecco, wine, tap beer + soft drink



BOTTOMLESS STANDING

\$99PP

The perfect package for life's big moments, from celebrating a bride-to-be, or gathering your favourite people, our bottomless standing package has been curated for the ultimate vibe. Sip your way through our bottomless drinks and roaming canapes to bring your event to life.

WHAT'S INCLUDED

- 2-hour drinks package
- Canapes

SAMPLE MENU

- Housemade hummus, fried chickpeas, gnocco fritto
- Arancini, sugo, basil
- Artisan burrata, confit tomato, basil, crostini
- Portuguese BBQ chicken, pickled fennel, cucumber
- Gnocchi, garlic cream, baby spinach
- Prawn cocktail croissant, baby cos, avocado
- Lemon cannolis, vanilla sugar, raspberry



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 Q'S

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