

## RATES FOOD & BEV

### Catering Solutions

The Technology Park Adelaide Conference Centre offers a comprehensive catering service to complement any type of event. Food and beverage packages are available at a range of price points for:

- morning and afternoon tea
- buffet breakfast
- light working lunches
- formal boardroom lunches
- banquet style lunch or dinner
- cocktail canapé platters.

### Drinks Service

We are able to provide drinks from the bar or tray service to your guests using experienced bar staff.

### Please Consider

Food and beverage pricing does not include cooking staff, hospitality staff or tray service/bar staff.

Final numbers of guests is required within 7 business days of function date.

After something different from the menu? Discuss your requirements with our staff.

Hospitality staff is charged at \$49.50 per hour (inc. GST).

All bookings will incur a hospitality charge.

All prices include GST.

Pricing and products are subject to change without notice.

### Cancellation of Bookings

Refer to clause 1.2 of the Technology park Adelaide Conference Centre Terms and Conditions.

*All prices are GST inclusive. All prices are subject to change without notice.*



## RATES FOOD & BEV LUNCH

page 1 of 3

### Traditional Working Lunch

Minimum 10 people \$12.00pp

Your choice of gourmet baguettes, wraps, Turkish roll, sandwiches or mixed. Filled with an assortment of meats, cheese, fresh salad and dressings.

Vegetarian and gluten free options are available on request.

### Working Lunch Combo

Minimum 15 people.

- Choose from a traditional Working Lunch item & two Working Lunch Finger Food options \$18.50pp
- Choose from a traditional Working Lunch item & three Working Lunch Finger Food options \$19.50pp

### Working Lunch Finger Food

Minimum 15 people:

- 6 choices \$19.50pp
- 7 choices \$21.50pp
- 8 choices \$23.50pp

### COLD OPTIONS

- Mini wrap rounds
- Mini baguettes
- Tea sandwiches
- Thai cold rolls infused with fresh herbs
- Sushi rounds with soy sauce
- Tuscan chicken sticks with peppernaise dressing
- Tandoori drumettes
- Vegetarian frittata
- Dips and julienne vegetables

### HOT OPTIONS

- Spinach and feta filo triangles
- Homemade pies, pasties and sausage rolls
- Assorted mini quiche
- Barbeque chicken pizza slices
- Margarita pizza triangles

### SWEET OPTIONS

- Fresh Fruit picks
- Assorted bar cake slices
- Choc brownies
- Mini muffins
- Sweet danish

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## RATES FOOD & BEV LUNCH

page 2 of 3

### Contemporary Lunch Menu

Minimum 15 people \$20.50pp

Choose one Platter option & two Salad options (bread rolls & butter portions included).

#### PLATTER OPTIONS

- Assorted cold roast meat:  
*Turkey breast, tender beef and marinated lamb served with cranberry sauce & dijon mustard*
- Cold meat:  
*Smoked ham, and five spice chicken drumsticks*
- Frittata:  
*Served with chargrilled relish*
- Tandoori chicken:  
*Chicken Breast marinated in yoghurt, garlic and tandoori masala, served with mint chutney*
- Asian beef strips:  
*Tender beef strips marinated in ginger, lime, sesame, soy and fresh Asian herbs*
- Thai infused chicken breast:  
*Chicken breast marinated in chilli, lime, ginger, sesame, fresh coriander and mint*
- Honey mustard chicken breast:  
*Chicken breast marinated in honey mustard and herb dressing*

#### SALAD OPTIONS

- Potato salad:  
*Baby new potatoes with egg, spring onion, fresh dill and creamy mustard dressing*
- Garden salad:  
*Mixed Lettuce, cherry tomatoes, smoked cheddar, avocado, snow peas and mango*
- Southern style coleslaw:  
*Shredded cabbage, carrot, capsicum, onion with cilantro, lime & creamy coleslaw dressing*

- Caesar penne pasta:  
*Al dente pasta with bacon, parmesan, cheese, spring onion and Caesar dressing*
- Cucumber, feta and borlotti salad:  
*Cos lettuce, cucumber, Kalamata olives, feta cheese, borlotti beans, red onion, cherry tomatoes with a creamy Caesar dressing*
- Roasted vegetable salad:  
*Grilled eggplant, pumpkin, zucchini, capsicum, bocconcini cheese, rocket and creamy balsamic dressing*
- Asian noodle salad:  
*Glass noodles tossed with chilli, lime, ginger, Chinese cabbage, grilled julienne carrots, capsicum, spring onion, sesame oil and fresh coriander*
- Southwest pea salad:  
*Cos lettuce, chick peas, green peas, cherry tomatoes, capsicum tossed in Southwest dressing*
- Mediterranean cous cous  
*with Cherry tomatoes, cucumber, feta, spring onion drizzled in EVOO dressing*
- Spiralli pasta salad:  
*With red capsicum, Kalamata olives, chargrilled relish, sour cream, spring onion and fresh basil*
- Fruit salad:  
*Seasonal sliced fresh fruits*

#### Additional Platters

- Gourmet cheese and antipasto platter (10-15 serves) \$69.00  
(20-30 serves) \$135.00
- Fresh fruit platter or fruit sticks platter (10-15 serves) \$55.00  
(20-30 serves) \$105.00
- Gourmet cheese platter with dried fruit and nuts (10-15 serves) \$69.00  
(20-30 serves) \$129.00

## RATES FOOD & BEV LUNCH

page 3 of 3

### Hot Buffet

A minimum of 10 serves per order applies on all the hot options \$20.50pp

Fresh orange juice \$3.00pp

### HOT OPTIONS

- Beef lasagne  
*Traditional bolognese and béchamel sauce baked between fresh pasta sheets with grilled Turkish garlic bread and a fresh green salad*
  - Butter chicken curry  
*Boneless chicken cooked in our tandoori masala, simmered in a creamy gravy of tomato, ground cashew, butter and fenugreek with pilaf rice, papadums and naan bread*
  - Lamb rogan josh curry  
*Tender lamb slow cooked in a rich Kashmiri gravy, with aromatics of cinnamon, nutmeg, fennel and a touch of Kashmiri chilli with basmati rice, pappadums and naan bread*
  - Chicken scaloppini  
*Slivers of chicken breast in fresh basil, mushroom and sundried tomato cream sauce, with jasmine rice, fresh green salad and crusty bread/rolls*
  - Beef and guinness stew  
*Beef chunks cooked low and slow in a stock of onions, carrots and Guinness with potato quarters and crusty bread/rolls*
  - Spiral carbonara  
*A creamy white wine, bacon and parmesan sauce drizzled over spiralli pasta with grilled Turkish garlic bread and a fresh green salad*
  - Teriyaki chicken  
*Tender chicken and onions in a sweet soy, sake and ginger sauce with special fried rice and prawn crackers*
  - Satay chicken skewers  
*Boneless chicken marinated in Malaysian spices drizzled in a peanut sauce with jasmine rice and prawn crackers*
- ### SPECIAL MEALS
- Available upon request prior to functions
- Vegetarian korma (v gf)  
*Seasonal vegetables and paneer cubes cooked in an exotic and rich mildly spiced gravy with hints of coconut, coriander and cumin with pilaf rice, papadums and naan bread*
  - Vegetarian lasagne (v)  
*Layers of roasted vegetables and pasta with a delicate tomato sauce served with crusty bread rolls*
  - Kadai paneer (v gf)  
*Paneer cubes cooked in a rich cashew gravy with chunky tomato, onion and capsicum, aromatic spices and fresh herbs with pilaf rice, papadums and naan bread*
  - Cannelloni (v)  
*Pasta tubes filled with ricotta, pumpkin and nutmeg topped with Napolitano sauce and parmesan with grilled Turkish garlic bread and a fresh green salad*
  - Sweet chilli noodles (v)  
*Hokkien noodles wok tossed with seasonal vegetables, garlic, ginger, traditional sauces and fresh coriander. For a heartier stir fry, marinated chicken breast can be added*

## RATES FOOD & BEV MORNING TEA

### Morning and Afternoon Tea

- Assorted mini danishes \$4.00pp
- Assorted mini muffins \$4.00pp
- Scones (plain or currant with jam and cream) \$4.00pp
- Assorted cake slices \$5.00pp
- Assorted mini cocktail cakes, flans and tarts \$4.00pp
- Chocolate brownie \$4.00pp
- Large fruit kebabs \$4.50pp

### Tea and Coffee

- Selection of fragrant teas, dripolator coffee and biscuits  
Single service \$4.80pp  
Half day service \$6.50pp  
Full day service \$8.50pp
- Selection of orange juice and soft drinks price on consultation
- Chilled filtered water and mints complimentary

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## RATES FOOD & BEV COCKTAIL

page 1 of 2

### Nibbles Package

Minimum 30 people.

Nibbles package includes a cheese and antipasto platter, assorted dip platter; fresh fruit pick platter and your choice of:

- Two options from the finger food menu (30-45 minute function) \$18.50pp
- Three hot & three cold options, six serves per person (1-2 hour function) \$22.50pp
- Four hot & four cold options, 8 serves per person (2 hour function) \$29.50pp
- Five hot & five cold options, 10 serves per person (2-3 hour function) \$36.50pp
- Six hot & six cold options, 12 serves per person (3+ hour function) \$42.50pp

### COLD OPTIONS

- Satay chicken rice paper rolls
- Smoked salmon involtini with capers, dill and lime
- Sticky balsamic marinated feta and watermelon sticks
- Sushi rounds assorted
- Tandoori chicken salad with raita
- Tuscan chicken sticks with peppernaise dressing
- Boccocini, prosciutto, cherry tomato sticks, fresh herbs

- Cucumber cups filled with Thai beef salad
- Mini tomato, fresh basil and parmesan bruschetta
- Rockmelon wrapped in prosciutto sticks
- Mexican sombreros finished with guacamole and jalapenos
- Char grilled roasted vegetables wrapped in prosciutto
- Crumbed fetta and sweet onion tarts
- Thai chicken cold rolls infused with fresh herbs
- Mushrooms in basil pesto on sourdough, topped with grilled prosciutto
- Herbed roulades with blue cheese and pear
- Green curry balls with sweet chilli dipping sauce
- Grilled chicken, mushrooms and chorizo skewers with spicy sauce
- Grilled chorizo, haloumi and cherry tomato sticks
- Meat loaf rounds with relish and provolone cheese
- Mini wrap rounds
- Nigirizushi with chilli and lime marinated prawns, fresh ginger and coriander
- Nigirizushi with smoked salmon, avocado and wasabi mayo
- Black olive crostini with slow roasted cherry tomatoes, bocconcini and basil

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## RATES FOOD & BEV COCKTAIL

page 2 of 2

- Cream cheese and chive pikelets with pesto cream and prosciutto
- Croutons topped with pepper crusted rare beef, roasted capsicum, radish & dijonaise
- Five spice chicken bites
- Ginger chicken meatballs
- Cheddar and herb roulades with smoked ham, relish cream cheese and spring onion
- Vegetarian frittata with piped herb cheese
- Bread rounds topped with dill cream cheese, smoked salmon, avocado and mango
- Turkey, cranberry and camembert cheese topped bread rounds.

### HOT OPTIONS

- Atlantic salmon wrapped in prosciutto with mango salsa
- Chicken breast skewers served with a peanut dipping sauce
- Chicken, roast capsicum, prosciutto and basil pesto pizza slice
- Crispy paprika potatoes with chorizo and aioli
- Falafels with tzatziki dipping sauce
- Homemade pies, pasties and sausage rolls
- Mexican meatballs with a spicy tomato salsa
- Mini burgers with tomato relish, cheddar and grilled bacon
- Mini chicken and asparagus vol au vents
- Mini chicken and basil pesto quiche
- Mini tuna mornay vol au vents
- Mozzarella and caramelised onion risotto cakes
- Parmesan, roasted capsicum and fresh basil risotto balls
- Pizza triangles with roasted eggplant, sweet potato, capsicum, bocconcini cheese and fresh basil
- Prawn skewers infused with chilli lime and garlic
- Pumpkin and caramelised onion filo pastries
- Samosas with spiced dipping sauce
- Satay beef skewers with dipping sauce and sesame
- Spicy koftas with traditional yoghurt, lemon and cucumber dip
- Spinach and feta filo triangles
- Tandoori chicken drumettes
- Teriyaki beef skewers
- Thai chicken spring rolls with sweet chilli dipping sauce
- Vegetarian skewers drizzled in salsa verde.

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### Boardroom Lunches

Minimum 20 people. Pricing and menu available on request.

#### OPTIONS

- Set entrée and main
- Set entrée, main and petit fours
- Set entrée, choice of two mains and petit fours
- Choice of two entrees, two mains and petit fours

#### SAMPLE BOARDROOM LUNCH

##### Entrée

*Smoked salmon roses served with parmesan and rocket salad, garlic croutons and dill cream cheese finished with a traditional lemon aioli.*

##### Main

*Porterhouse steak on bed of kumara and pear mash with sautéed baby spinach, drizzled in an export Jacobs Creek Shiraz and green peppercorn jus.*

##### Petit fours

*Assorted chocolates.*

#### Breakfast Buffet

Minimum 30 people. Includes tea, coffee and orange juice.

- Assorted croissants, danishes, fruit, cereal, yoghurt P.O.A
- Bacon, fried eggs, seasoned tomatoes, mushrooms, chipolata sausages, toasted Turkish loaf/English muffins \$24.00pp
- Bacon, scrambled/fried eggs, seasoned tomatoes, mushrooms, chipolata sausages, toasted Turkish loaf/English muffins, sweet danishes, fresh fruit salad, bircher muesli, yoghurt \$32.50pp

### Corporate Barbecues

- Assorted Barossa Fine Foods sausages, marinated chicken tenderloins, steak, vegetarian skewers, with an assortment of breads, choice of three salads from salad options \$29.50pp
- Assorted Barossa Fine Foods sausages, satay chicken tenderloins, prawn shaslick marinated in tandoori masala, vegetarian patties, fruit platter, assortment of breads, choice of three salad options \$34.50pp

For salad options refer to salad listed under *Contemporary Lunch Menu*.

#### Beverage Packages

The Technology Park Adelaide Conference Centre is fully licenced, with a range of Beverage Packages to suit your next function.

We proudly support a selection of South Australian wines and beers. Should you require a specific wine or beer, it can be sourced for you.

Beverage packages are available from 45 minutes to 3 hours with a price per person charge.

We can provide the following drinks packages either separately or mixed:

- Assorted soft drinks
- Assorted juices
- Red and white wine
- Beer (light and full strength).

We are able to provide drinks from the bar or tray service to your guests using experienced bar staff.