FOOD & BEVERAGE

OVERVIEW FLOOR PLANS

ROOMS & AUDIO VISUAL

FOOD & BEVERAGE MORNING TEA LUNCH MISCELLANEOUS

LOCATION CONTACT

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

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
- light buffet breakfast
- light working lunches
- formal boardroom lunches
- banquet style lunch
- 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 are charged at \$61.00 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.





MORNING TEA

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- Low Gluten*
- v Vegan
- **VG** Vegetarian
- **DF** Dairy Free

*Low gluten products do not contain gluten as a listed ingredient, however they are prepared in kitchens containing gluten. Although we follow strict food handling procedures, there is always a risk of cross-contamination.

TEA AND COFFEE

Enjoy fragrant teas, dripolator coffee, biscuits, and café-quality coffee from automated machines using locally roasted Cirelli beans.

Single service per person \$5.50 Half day service per person \$7.50 Full day service per person \$9.50

Chilled filitered water and mints complimentary

COLD DRINKS

1L Jug

Orange Juice \$8.50 Ice Tea \$8.50 Soft Drinks \$7.00

MORNING AND AFTERNOON TEA

Speciality Continental Cakes

Small Platter 24pce \$120.00 Medium Platter 32pce \$155.00

Portuguese Tarts

Small Platter 16pce \$75.00 Large Platter 32pce \$120.00

French Donut Balls with filling

3pp \$9.50 Small Box 16pce \$60.00 Medium Box 28pce \$95.00 Large Box 40pce \$125.00

Gourmet Medium Muffins

1pp \$5.90 Medium Box 15pce \$90.00 Large Box 24pce \$140.00

Scones with Jam & Cream 2 per person

5 serves 10 pce \$45.00 10 serves 20 pce \$85.00

Gluten Free / Vegan Cake (LG DF VG V)

2 pce \$12.00 Small Box 20pce \$120.00 Individual Seasonal Fresh Fruit Salad (LG V VG DF) \$7.50

Gourmet Assorted Sweet Boxes

Portuguese Tarts - Filled French Donut Balls - Gourmet Cake Slice

Small Box 20pce \$75.00 Medium Box 42pce \$160.00 Large Box 67pce \$230.00

Fresh Fruit Platter

Small Fruit Platter Up to 12 serves \$60.00

Medium Fruit Platter
Up to 35 serves \$105.00

Large Fruit Platter Up to 45 serves \$120.00

Fruit Salads (LG V VG DF)

Individual Seasonal Fresh Fruit Salad \$7.50

Whole pieces of seasonal fruit - price on consultation

LIGHT BREAKFAST OPTIONS

Minimum 10 people

Assorted croissants 1.5 per serve

Ham & cheese \$11.50 Ham, cheese & tomato \$11.50 Cheese & tomato \$11.50

Assorted sliders 1.5 per serve

Bacon, chive omelette, cheese, tomato relish \$11.50 Tomato, chive omelette, cheese \$11.50

A fresh fruit platter pairs well with the light breakfast option



LUNCH

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TRADITIONAL WORKING LUNCH

Rolls, Wraps, Sandwiches & Baguettes

A curated selection of gourmet fillings, including chicken breast schnitzel, turkey, ham, and salami, served with a variety of salads, complimentary sauces, jams, and other accompaniments

Low Gluten roll \$12.50 Baguette \$12.50 Wrap \$12.50 Single sandwich \$9.90

Lunch Combo

Gourmet Baguette/Wrap + 2 serves of Gourmet Cocktail Pies/Pasties/Sausage Rolls per person \$18.50

Gourmet Baguette/Wrap + 2 serves of Gourmet Cocktail Quiche per person \$20.50

Gourmet Brioche Slider

A curated selection of gourmet fillings

9 pce \$65.00 16 pce \$115.00 25 pce \$175.00

Bahn-Mi

Vietnamese chicken roll \$10.50 Vietnamese roll filled with marinated chicken breast, cucumber, carrot, lettuce and mild Sriracha aioli.

Vietnamese tofu roll \$10.50 Vietnamese roll filled with marinated tofu, cucumber, carrot, lettuce and mild Sriracha aioli

Cold Rolls (DF, LG)

Chicken or Tofu 2 per pack served with a dipping sauce \$9.50

Sushi (DF, LG) (Tues-Fri) n/a Monday

Chicken, Tuna or Pumpkin 2 per pack served with a dipping sauce \$9.50

INDIVIDUAL SALADS

Minimum 5 per order and need at least 3 days notice - for individual salads as below (excluding for special dietary - no minimum)

Pesto Chicken Salad (LG, DF)

Pesto marinated chicken tenderloins, lettuce mix, cucumber, roasted capsicum, cherry tomatoes, toasted pepitas and balsamic vinaigrette \$12.50

Root Vegetable Salad (LG, VG, V Optional)

Baby Spinach, roast pumpkin, roast beetroot, cherry tomatoes, red onion, pomegranate pears, feta and green goddess dressing \$12.50

Gourmet Chicken Caesar Salad

Seasoned roast chicken tenderloin, romaine lettuce, crispy bacon, boiled eggs, shaved parmesan, and garlic butter croutons with creamy caesar dressing \$12.50

Vietnamese Noodle Salad (LG, DF)

Vermicelli noodles lightly coated in sesame oil and Asian style dressing with Vietnamese style chicken breast, carrots, Chinese cabbage, cucumber, edamame beans & fresh herbs \$12.50

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PLATTER FINGER FOOD

Hot Options

Gourmet Cocktail Pies, Pasty & Sausage Rolls

Served with a dipping sauce 20pce \$56.00

Served with a dipping sauce 36pce \$105.00

Gourmet Cocktail Quiche

Served with a dipping sauce 10pce \$40.00

Served with a dipping sauce 24pce \$95.00

Spinach & Feta Triangle

36pce \$95.00

Vegan Empanades (V, VG, DF)

Served with smokey chipotle sauce

10pce \$27.50

25pce \$69.50

52pce \$125.00

Gourmet Pizza - 24pce \$60.00

BBQ Chicken

Diced Chicken breast, bacon. Sliced red onion and BBQ sauce

Margarita (VG)

Fresh tomato bruschetta and mozzarella cheese blend topped with fresh basil

Salami and Basil Pesto Salami, roasted cherry tomatoes and fresh bocconcini on top of a basil pesto base

Cold Options

Cold Rolls

Chicken or Tofu (DF LG) Served with a dipping sauce Small Platter 28 pce \$85.00

Large Platter 56 pce \$155.00

Sushi (DF, LG)

(Tues-Fri) n/a Monday

Chicken, Tuna or Pumpkin Served with a dipping sauce Small Platter 60 pce \$75.00

Large Platter 100 pce \$120.00

Chorizo, Haloumi & Cherry Tomato Sticks (LG)

Served with a dipping sauce 25pce \$115.00

Tomato, Mushroom & Vegan Feta Sticks (LG, DF, VG, V)

Served with a dipping sauce 25pce \$115.00

Marinated Chicken Sticks (LG, DF)

Served with a dipping sauce 60pce \$198.00

Thai Style Chicken Meatballs (LG, DF)

Served with a dipping sauce 60pce \$198.00

Corn & Zucchini Fritter (LG, DF, VG, V)

Served with a dipping sauce 30pce \$135.00

SWEET & SAVOURY PLATTERS

Fresh Fruit Platter

Small Fruit Plater Up to 12 serves \$60.00

Medium Fruit Platter Up to 35 serves \$105.00

Large Fruit Platter Up to 45 serves \$120.00

Dip Platter (DF* & V (VG optional)

2 dips, crudités & toasted assorted breads. Up to 30 serves \$110.00

- *Dips are low gluten
- *Breads contain gluten

Cheese & Antipasto Platter

Arrangement of cheeses with a combination of deli style meats, antipasto mix and crackers

Up to 15 serves \$98.00 Up to 35 serves \$145.00

Cheese & Dried Platter

Arrangement of cheeses with a medley of dried fruit and crackers

Up to 15 serves \$98.00 Up to 35 serves \$145.00

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COLD BUFFET SELECTIONS

Main meal

Per person, Minimum 15 \$24.00 Bread & Butter Portions additional charge per person \$1.50pp

Option 1-Meat & Gourmet Salads

Honey Mustard Chicken Tenderloins (LG,DF)

Chicken tenderloins marinated in our honey mustard and herb dressing served with cracked pepper mustard mayo

Caesar Salad

Romaine lettuce, crispy bacon, boiled eggs, shaved parmesan, and garlic butter croutons with creamy Caesar dressing

Potato Salad (LG, VG, V, DF)

Baby potatoes, pickles, fresh chives, dill with a vegan mustard mayo

Option 2-Meat & Gourmet Salads

Asian Chicken Tenderloins or Beef Strips (LG, DF)

Chicken tenderloins or beef strips marinated in mild chili, lime, ginger, sesame, fresh coriander and mint served with an Asian style dipping sauce

Crispy Asian Noodle Salad (VG)

Red cabbage, Wombok, shredded carrot, spring onion, coriander, mint crispy shallots and dried noodles with a sesame and soy dressing

Garden Salad (LG, DF, VG, V)

Cucumber, cherry tomatoes, red onion, dried cranberries, edamame beans, lettuce mix and a balsamic vinaigrette

Option 3-Meat & Gourmet Salads

Moroccan Style Chicken Tenderloins or Beef Strips (LG)

Juicy chicken tenderloins or beef strips marinated in slightly tangy Moroccan marinade served with a beetroot and herb dipping sauce

Greek Salad (LG, VG)

Cucumber, tomato, pitted kalamata olives, red onion, red capsicum, Greek feta with a lemon, garlic Greek dressing

Winter Root Vegetable Salad (LG, VG, V & DF optional)

Baby spinach, roast beetroot, roast pumpkin, cherry tomatoes, red onion, feta and pomegranate pearls with a pomegranate and red wine vinaigrette

Vegetarian Fritta Platter - 30pce (LG, DF, VG, V)

Zucchini, corn, onion, polenta fritta served with tomato relish \$135.00

SALAD BOWLS

All Salad Options are available as a Low Gluten / Vegetarian option

Large \$120.00 Medium \$85.00 Small \$65.00

Garden Salad (LG,VG,V,DF)

Cucumber, cherry tomatoes, red onion, dried cranberries, edamame beans, lettuce mix and a balsamic vinaigrette

Winter Root Vegetable Salad (LG, VG, V & DF optional)

Baby spinach, roast beetroot, roast pumpkin, cherry tomatoes, red onion, feta and pomegranate pearls with a pomegranate and red wine vinaigrette, cucumber and cheddar cheese

Caesar Salad

Romaine lettuce, crispy bacon, boiled eggs, shaved parmesan, and garlic croutons with creamy Caesar dressing, Feta, rocket & classic balsamic dressing

Greek Salad (VG, LG)

Cucumber, tomato, pitted kalamata olives, red onion, red capsicum, Greek feta with a lemon, garlic Greek dressing

Potato Salad (V, VG, GF, DF)

Baby potatoes, pickles, fresh chives, dill with a vegan mustard mayo

Roast Vegetable Salad (VG)

Rocket, roast pumpkin, roast zucchini, roast eggplant, roast capsicum, bocconcini with a Green Goddess dressing

Crispy Asian Noodle Salad (VG)

Red cabbage, Wombok, shredded carrot, spring onion, coriander, mint crispy shallots and dried noodles with a sesame and soy dressing

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TASTY HOT POT / HOT BUFFET SELECTIONS

Soup \$12.50

Soup Selection (1 variety per 20 serves) - Price per serve

Served with Bread Roll and Butter Portion

Chunky Chicken & Veg (LG, DF) Minestrone (LG, DF)

Potato and Sauteed Leek (LG, VG)

Spiced Pumpkin and Coconut (LG, DF, V, VG)

Potato, Chorizo and Leek (LG)

HOT BUFFET MAIN MEAL

Minimum 20 - price per person \$29.80

Option 1

Butter Chicken (LG) & Beef Korma (LG, DF)

Braised Tandoori Chicken in a creamy mild spiced Butter Chicken Sauce served with fragrant rice

Tender beef chunks in a mild creamy masala with fragrant rice

Option 2

Choo Chee Beef Curry & Thai Green Coconut Chicken Curry

Tender chunks of beef cooked in a creamy, slightly sweet and fragrant red curry sauce served with fragrant rice

Thai Green Chicken & vegetables in a medium spiced green curry sauce served with fragrant rice

Option 3

Creamy Sundried Tomato and Basil Pesto Chicken (LG) and Beef Lasagna (LG)

Braised Chicken Breast in a creamy sundried tomato, basil and garlic pesto sauce served with fragrant rice.

Layers of pasta cooked between house made beef bolognaise and bechamel sauce.

Naan bread, dinner rolls and accompaniments included

Option 4 \$34.00

Mexican Pulled Beef Birria (LG,DF) & Chicken Fajitas (LG,DF)

Tender pulled beef cooked in a medium spicy chipotle sauce

Tender strips of chicken cooked with fresh capsicum in a mild salsa sauce.

Served with rice, corn chips, guacamole, and sour cream.

Vegetarian Option \$29.80

Roasted Vegetable & Chickpea Curry (LG, VG, V, DF)

Roasted Seasonal Vegetables with Chickpeas and lentils in a mild Indian coconut curry sauce served with Basmati Rice. Served with Fragrant Rice

MISC

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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.

Beverage Pricing does not include Bar Staff.

Hospitality Staff are charged at \$61.00 per hour (inc. GST).

