



End of Year Banqueting Menu

November - December 2019

Entrée Tasting Plate

Brandade, gribiche, crispy Brussel sprout *and*
Section 28 Monforte croquette, smoked chilli aioli *and*
Duck parfait, Davidson plum powder

Main Course

Trilogy Main of –

Barramundi, chilli greens, lime crème fraiche *and*
Caramelised kohlrabi, chestnut puree, truffle beans *and*
Confit pork belly, potato foam, bacon, roasted shallot

Or pre-select 2 of the following:

Barramundi, chilli greens and lime crème fraiche
Charcoal herbed lamb, quinoa, green puree and lemon
Confit pork belly, potato foam, bacon and roasted shallot
Turkey, caramelised kohlrabi and chestnut puree, truffle beans
Mayura Station Wagyu beef rump, beef cheek pithivier, potato mousseline and broccolini

Main course served with Roasted potatoes in duck fat *and* Echunga salad, apple mint and honey dressing

Dessert Tasting Plate

Walnut cake, Christmas pudding ice cream *and*
Buttermilk sorbet, yoghurt, milk jam *and*
Chocolate flan, pear, caramel

Freshly brewed Vittoria coffee and T-Bar tea served with after dinner treats

Food and Beverage Pricing

	Sun-Fri	Sat
2 course	\$83.50*	N/A
3 course	\$95.00*	\$109.00

* available in the Adelaide Rooms at all times

Inclusive of

3 hr. Beverage Package featuring -

Hardy's The Riddle Brut, Sauvignon Blanc, Shiraz Cabernet Sauvignon,
Tooheys Extra Dry, Hahn Premium Light, filtered water and a selection of soft drinks and juices

Private Room, Festive Centrepieces, Personalised Menus, Handcrafted Candelabras
House Sound System and Dance Floor (size depending on room allocated)



Conditions

Number of courses applies to all in your group.
Indicative menu only. Price and content are subject to review.
We have a responsible drinking policy.
Standard terms and conditions apply.

Beverage Package Upgrade

Aloft Adelaide Hills, South Australia

Featuring

Sparkling Chardonnay Pinot Noir

Sauvignon Blanc

Shiraz

Tooheys Extra Dry, Hahn Premium Light,

Soft drink, juice and water

An additional \$4.50 per guest for a service period of 3 hours

Regional

Featuring

Blanc Jansz Premium Cuvee Blanc Tasmania

honeysuckle and citrus scents are immediately apparent with slight aromas of nougat

The Lane Block 1A Chardonnay Adelaide Hills

crisp, white nectarine, honeydew melon, tangerine, flinty, textural and refined French oak

Bent Creek Black Dog Shiraz McLaren Vale

medium to full bodied with dark berries, mocha and a dark chocolate textural finish

Tooheys Extra Dry, Hahn Premium Light, filtered water and a selection of soft drinks and juices

An additional \$17.00 per guest for a service period of 3 hours

Create your own package from our extensive beverage list – price on application

Optional Extras

Additional first hour of beverage

or part thereof from \$5.00 pp

Juke box from \$330.00

DJ from \$590.00

Festive novelties \$2.00 pp

Coloured napkins \$0.50 pp

Chair covers (black or white) \$4.00 pp