



CORPORATE & SOCIAL FUNCTIONS



FUNCTIONS | ACCOMMODATION | BAR | DINING
2024 - 2025



ABOUT US

Welcome and thank you for considering the Adelaide Royal Coach as your function venue.

Over the past 25 years the Adelaide Royal Coach has been specialising in corporate and social functions.

We offer friendly and professional service and work with you closely to create your perfect event.

Our three dedicated private function rooms the Adelaide room, Board room and the Angus & Co. Bar & Grill restaurant offer space and flexibility to cater for any size and style of function.

Located on the fringe of the Adelaide CBD, the Adelaide Royal Coach offers forty-nine accommodation rooms from standard to superior king. Each room offers free WiFi, flat screen TV, tea and coffee facilities, room service, ironing facilities and reverse cycle air conditioning.

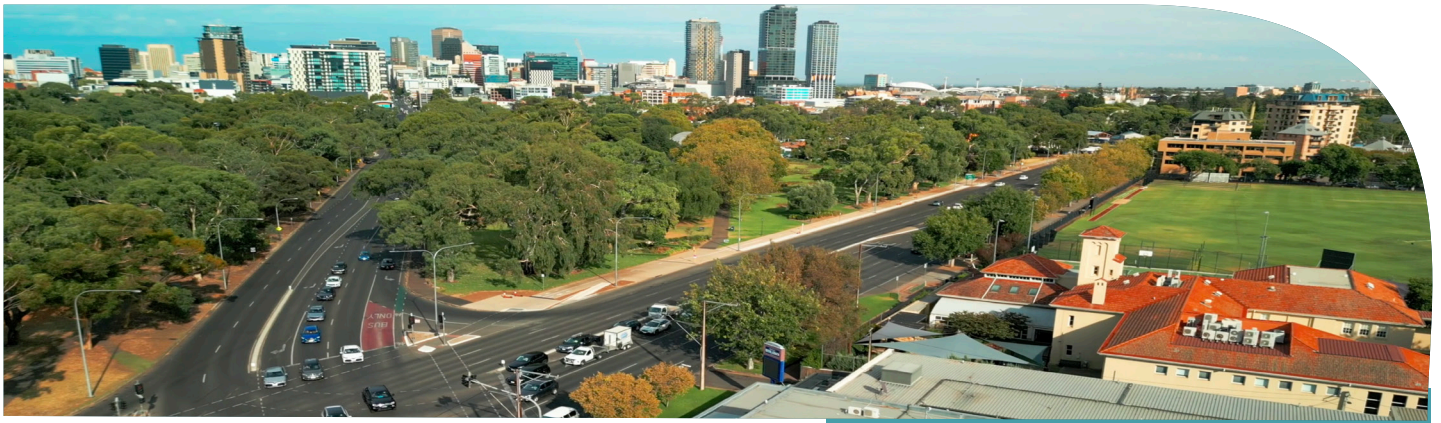
Other hotel facilities include a heated indoor swimming pool, guest laundry and off street free parking.

For your convenience, the Angus & Co. Bar and Grill restaurant overlooking Rymill Park, is open 5.00pm to 8.00pm Monday to Friday.

We would be delighted to offer you and your guests accommodation in a Superior KING Room at a discounted rate for all functions booked at the Adelaide Royal Coach.

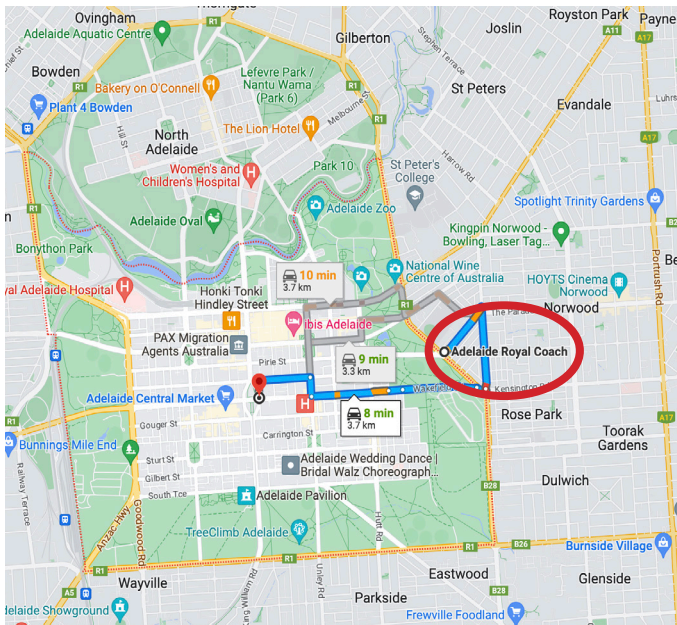
For more information or to obtain a quote please contact the function manager on 08 8362 5676 or email functions@royalcoach.com.au

Stay with us

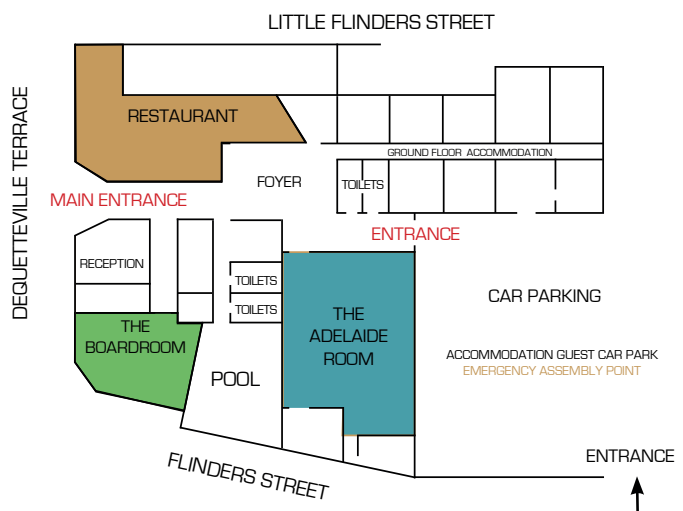


LOCATION & AMENITIES

ADELAIDE ROYAL COACH
 TO CBD BY WALK | 26 MINUTES
 TO CBD BY CAR | 9 MINUTES
 TO AIRPORT BY CAR | 18 MINUTES



FLOOR PLAN





182SQM

THE ADELAIDE ROOM

UP TO 110 GUESTS SEATED BANQUET OR 120 COCKTAIL

The Adelaide Room is our largest function space. Popular for all corporate and social engagements including, day delegate meetings and workshops to birthday celebrations, weddings, engagement parties, networking luncheons and reunions breakfast meetings and set course dinner events or celebrations.

The Adelaide Room can seat up to 110 guests banquet style or 140 guests theatre style.

The Adelaide room provides a well lit space with state of the art technology and quite space for private workshops and meetings.

A shared foyer, lounge and bar perfect for your guest arrivals and pre dinner canapés and drinks. For the corporate events this space is ideal for lunch and breaks during the day.

YOUR ROOM HIRE INCLUDES:

- ELECTRONIC SCREEN
- CEILING MOUNTED PROJECTOR
- WIRELESS MICROPHONE
- INTERNAL SOUND SYSTEM
- FREE WIFI
- VGA & HDMI CABLE + OTHER CONNECTIONS
- APPLE WIRELESS CONNECTIVITY
- LECTERN
- WHITEBOARD + MARKERS
- REGISTRATION TABLE
- ROOM SETUP AS REQUIRED
- SOCIAL FUNCTION ADDITIONAL DECORATION INCLUSION
- FAIRY LIGHTS
- TEA LIGHT CANDLES
- WHITE OR BLACK LINEN
- TABLE CENTRE PIECE (LIMITED)

HIRE FEE FROM 400

A SURCHARGE OF 15% APPLIES FOR ALL PUBLIC HOLIDAYS.

ADELAIDE ROOM CONFIGURATION

Size m² Boardroom U-shape Theatre Classroom Cocktail Cabaret Banquet

182	-	30	140	40	120	72	110
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FOR FURTHER INFORMATION ON OUR FLEXIBLE ROOM ARRANGEMENTS AND REQUIREMENTS, PLEASE CONTACT THE FUNCTION MANAGER.



THE BOARD ROOM

UP TO 30 GUESTS SEATED

A very popular private room overlooking Adelaide's Rymil parklands, this space is suitable for all meetings and workshops, interview space, product launches, group lunch or dinner celebrations, community groups, Christmas functions or even a intimate wedding reception.

The room features an abundance of natural light with a large boardroom table seating up to 22 guests or the tables may be split into 3 tables to suit up to 30 guests for a lunch or dinner.

On site parking and hotel facilities including a bar and foyer area for delegate meetings not to mention discounted accommodation in a newly renovated Kling Room makes this an ideal location to host your next event..



- YOUR ROOM HIRE INCLUDES:
- WHITEBOARD SCREEN
 - CEILING MOUNTED PROJECTOR
 - INTERNAL SOUND SYSTEM
 - FREE WIFI
 - VGA & HDMI CABLE + OTHER CONNECTIONS
 - APPLE WIRELESS CONNECTIVITY
 - LECTERN
 - WHITEBOARD + MARKERS
 - REGISTRATION TABLE
 - ROOM SETUP
 - SOCIAL FUNCTION ADDITIONAL DECORATION INCLUSION
 - FAIRY LIGHTS
 - TEA LIGHT CANDLES
 - WHITE OR BLACK LINEN
 - TABLE CENTRE PIECE (LIMITED)

HIRE FEE FROM 250
A SURCHARGE OF 20% APPLIES FOR ALL PUBLIC HOLIDAYS.

BOARD ROOM CONFIGURATION

Size m ²	Boardroom	U-shape	Theatre	Classroom	Cocktail	Cabaret	Banquet
48	22	-	25	12	-	-	28



THE TERRACE ROOM

UP TO 60 GUESTS SEATED OR 90 GUESTS COCKTAIL

The Terrace room by day and the Angus & Co Bar & Grill restaurant by night is situated at the front of the property, overlooking beautiful Rymill Park. This light filled function space is ideal for any day time private lunch or weekend cocktail events including reunions, Christmas luncheons, birthday parties, celebration of life and all other social occasions.

This space is so flexible in configuration for multiple types of events, and for day delegate meeting and workshops that prefer to have a more relaxed out of the office space this is ideal. The room configured as a U-shape suits up to 16 guests all facing the screen.

The Angus & Co restaurant opens at 5.00pm daily so after your meeting, why not enjoy a drink in the bar and foyer areas, and we can even organise a platter for you and your guests to share.

See our function manager for flexible catering arrangements to suit your budget and your setup requirements.

YOUR ROOM HIRE INCLUDES:

75 INCH SMART TV
PORTABLE SPEAKER AND MICROPHONE
FREE WIFI
HDMI CABLE CONNECTIONS
LECTERN (IF REQUIRED)
WHITEBOARD + MARKERS
REGISTRATION TABLE
ROOM SETUP

SOCIAL FUNCTION ADDITIONAL DECORATION INCLUSION

FAIRY LIGHTS
TEA LIGHT CANDLES
WHITE OR BLACK LINEN
TABLE CENTRE PIECE (LIMITED)

HIRE FEE FROM 400

A SURCHARGE OF 20% APPLIES FOR ALL PUBLIC HOLIDAYS.

RESTAURANT ROOM CONFIGURATION

Size m ²	Boardroom	U-shape	Theatre	Classroom	Cocktail	Cabaret	Banquet
182	-	16	-	20	90	-	60

CONTACT THE FUNCTION MANAGER TO OBTAIN A QUOTE TODAY.
WORKING WITH YOU TO CREATE A MEMORABLE EVENT.



SET COURSE MENU

ENTRÉE

- POTATO, CAULIFLOWER AND LEEK SOUP
- PORCINI MUSHROOM ARANCINI with with sugo and rocket. [V]
- THAI BEEF SALAD
with crunchy slaw, coriander, mint, thai style dressing with fried shallots.
- TOMATO AND BASIL BRUSCHETTA
on garlic toasted sourdough with whipped ricotta and balsamic glaze.

MAIN

- All main meals are served with warm bread rolls.
- BAKED CHICKEN BREAST
pocketed with ricotta, spinach and parmesan, butter roasted potatoes, charred greens romesco sauce.[GF]
 - BACON & SAGE PORK RIB EYE
bacon and sage crusted with roast sea salt potatoes, wilted greens and nut-brown butter and sage sauce [GF]
 - BAKED BARRAMUNDI
tomatoes, capers, olives, broccolini and sea salted chat potatoes [GF]
 - CHARRED VEGETABLE STACK
seasonal vegetables, char grilled haloumi and basil pesto. [V, GF]
 - 250G SCOTCH FILLET
crispy roast potatoes, greens and red wine pepper jus

DESSERT

- CHOCOLATE AND CARAMEL TART
with fairy floss and double cream
- EARL GREY PANNA COTTA
with toasted slithered almonds [GF]
- APPLE AND RHUBARB CRUMBLE
with vanilla icecream
- DEATH BY CHOCOLATE
rich mud cake with double cream [GF]

ITEMS ON THIS MENU MAY CHANGE SUBJECT TO AVAILABILITY.

- 2 COURSE
- 1:2 1 ENTREE AND 2 MAINS | \$50 pp
 - 2:1 2 MAINS AND 1 DESSERT | \$50 pp

- 3 COURSE
- 2:2:2: 2 ENTREE, 2 MAINS, 2 DESSERT | \$73 pp
 - 1:2:1 1 ENTREE, 2 MAINS, 1 DESSERT | \$63 pp

+ EXTRA COURSE | \$7 pp

ALTERNATE SERVE OR PREORDER ONLY AVAILABLE.
A MINIMUM OF 40 GUESTS FOR ALL SET COURSES.

A 15% SURCHARGE APPLIES ON
SUNDAY AND ALL PUBLIC HOLIDAYS.

ON ARRIVAL CANAPÉ

- 2 items 8.0 pp | 3 items 11.0 pp
APPLIES ONLY WITH SET COURSE MENU
- PEPPERED BEEF
and blue cheese on mini lavosh and water cress.
 - SKEWERS OF
tomato, bocconcini and basil bites with balsamic glaze.
 - ORIENTAL
Vegetarian spring rolls and samosa with sweet chilli sauce.
 - CHICKEN AND MUSHROOM VOL AU VENT
in a golden puff pastry shell.

SHARE BOWLS & BOARDS

- ADD ON
SUITS A TABLE OF 8-10 GUESTS PER BOWL
- ROAST CHAT POTATOES 18.0
 - GARDEN SALAD
with balsamic vinaigrette. 16.0
 - VEGETABLE BOWL (SEASONAL)
buttery carrots, broccolini and green beans 24.0
 - CHEESE BOARD
for up to 6-8 guests 55.0
a duo selection of cheese including brie,
and cheddar, lavosh and crackers.



COCKTAIL FOOD

A MINIMUM OF 30 GUESTS APPLIES
FOR COCKTAIL PACKAGES.
** A MINIMUM OF 50 GUESTS APPLIES
IN CONJUNCTION WITH A GRAZING TABLE

FOR SMALLER GROUPS YOU MAY PREFER
TO CHOOSE TO PURCHASE PLATTERS
INDIVIDUALLY FROM BELOW.

A 15% SURCHARGE APPLIES ON ALL PUBLIC
HOLIDAYS AND ALL SUNDAY EVENTS.

GRAZING TABLE

A popular grazing table
is suited to all types of
functions.

Consisting of local gourmet
delights this grazing table
is perfect
for guest arrivals
and evening nibbles.

Best suited for cocktail
functions with over
50 guests this table can
be created in conjunction
with hot food package.

GRAZING TABLE

50 Guests | 1000

80 Guests | 1400

100 Guests | 1800

PACKAGED ITEM

ADDITIONAL TO GRAZING

4 ITEMS 26.0 pp**

6 ITEMS 32.0 pp**

8 ITEMS 36.0 pp**

For further information
contact our Function
Manager.

BY THE PLATTER

ON ARRIVAL

WARM BAKED BRIE with pecan nuts and rosemary and crusty bread 1kg wheel 150.0

TRIO OF DIPS with croutons, crudities and chargrilled pitta 85.0

ANTIPASTO PLATTER

with selection of cured meats, olives, dip, crusty bread, pickled vegetables 190.00

SAVOURY CHEESE SCONE caramelised onions and bacon, topped with shaved parmesan. 20 pce 75.0

SEASONAL FRUIT PLATTER freshly sliced. sml 48.0 lge 95.0

THREE CHEESES gourmet selection of cheeses, quince, lavosh and dried fruits. 165.0

PACKAGED ITEM SELECTION

ORIENTAL vegetarian spring rolls and samosas with sweet chilli, soy dipping sauce. 40 pce 110.0

CHICKEN SATAY SKEWERS homemade spiced satay chicken skewers with peanut sauce. 20 pce 60.0

CHICKEN AND MUSHROOM VOL AU VENT in a golden pastry shell. 30 pce 85.0

SMOKED SALMON BRUSCHETTA pickled red onions, dill crème fraiche on ciabatta croutons. 20 pce 70.0

PORCHINI MUSHROOM ARANCINI with garlic aioli. 25 pce 80.0

ROAST BEEF TARTLET with caramelised onions and horseradish cream. 30 pce 95.0

CHICKEN DRUMETTES Thai style wings with curry spiced aioli. 30 pce 95.0

PASTRIES – gourmet varietal cocktail pies and mini sausage rolls with tomato sauce. 30 pce 90.0

MINI QUICHES assorted bite sized quiches with tomato chutney. 30 pce 80.0

VEGETARIAN TRIANGLES filled with spinach and feta 20 pce 70.0

MINI CHEESEBURGER SLIDER with smokey tomato sauce 20 pce 68.0

PANKO CRUMBED PRAWNS with lime aioli 30 pce 90.0



BEVERAGE PACKAGE

STANDARD

2 hours 28.0 pp
3 hours 36.0 pp

ON TAP

Coopers Pale Ale
Sapporo
Great Northern Super Crisp

BOTTLED BEER

Carlton Dry
Coopers Mild | Coopers Light
Somersby Apple

SPARKLING & WINE

Morgan's Bay Sparkling NV
Morgan's Bay Sauvignon Blanc
Morgan's Bay Shiraz Cabernet

ALCOHOL FREE

Carlton Zero
Lemon Squash, Coke,
Coke No Sugar, Lemonade
Apple and Orange Juice

BAR TAB

You may prefer to run a bar tab as
your preferred option.

Sorry No Subsidised accounts

CASH BAR

Guests purchase their own drinks.

PREMIUM

2 hours 34.0 pp
3 hours 44.0 pp

ON TAP

Coopers Pale Ale | Sapporo
Great Northern Super Crisp

BOTTLED BEER

Corona | Heineken | Carlton Dry
Coopers Mild | Coopers Sparkling | Coopers Dry
Great Northern Original and Super Crisp
Hahn Premium Light | Cascade Premium Light
Somersby Apple or Pear Cider

SPARKLING

90 Mile NV Sparkling 'The Socialite'

RED & ROSE

Rusty Mutt Shiraz
Round Two Merlot
Nepenthe 'Altitude' Pinot Noir
Bella Estate Estilo Gordo Rose

WHITE & SWEET

90 Mile Riesling
Sew & Sew Sauvignon Blanc
Second Nature Moscato

ALCOHOL FREE

Sparkling White
Carlton Zero, Heineken Zero
Lemon Squash, Coke, Coke No Sugar
Lemonade, Apple and Orange Juice





DELEGATE MENU

**PACKAGES ARE QUOTED TO SUIT YOUR BUDGET,
AND ARE BASED ON HALF DAY OR FULL DAY PACKAGES OR ANY OTHER REQUIREMENTS,
SUCH AS APPROXIMATE GUEST ATTENDANCE AND ACCOMMODATION IF REQUIRED**

DISCOUNTS APPLY FOR MULTIPLE OR REGULAR ADVANCE BOOKINGS.
WE WELCOME YOU TO CHOOSE YOUR MENU PRIOR TO QUOTING
OR WE CAN SUGGEST A MENU FOR YOU.

ALL DIETRY REQUIREMENTS ARE LABELLED AND CATERED FOR SEPARATELY.
MENU ITEMS MAY BE SUBJECT TO CHANGE AT TIME OF PRINTING

MORNING OR AFTERNOON TEA OPTIONS

HOT SCONES Strawberry jam and cream

SAVOURY SCONES Cheese & Chive Scone with butter

SCROLLS BACON & CHEESE SCROLLS and / or VEGEMITE AND CHEESE

CROISSANT - HAM AND CHEESE

CROISSANT - TOMATO AND CHEESE

MINI DANISH assorted

FRESH FRUIT SALAD individually served,

FRESH FRUIT SLICED PLATTER

COOKIE - MACADAMIAN & WHITE CHOC CHIP

COOKIE - CHOCOLATE COOKIE

LAMINGTON - LARGE OR MINI Kyton's Lamingtons locally made

CHOCOLATE BAR - CHOICE OF Cadbury 50gm or KIT KAT bar

LUNCH OPTIONS

ASSORTED WRAPS | SANDWICHES | BAGUETTES

COMBINATION OF

SANDWICHES & QUICHES OR WRAPS & QUICHES OR BAGUETTE & QUICHES

SANDWICHES & PASTRIES OR WRAPS & PASTRIES OR BAGUETTE & PASTRIES

PASTRIES – cocktail meat pies and mini sausage rolls with tomato sauce

MINI QUICHES assorted bite sized homemade quiche (including vegetarian)

MINI CHEESEBURGER SLIDER with smokey tomato sauce

BISTRO PUB STYLE LUNCH your guests preorder on arrival from a lunch menu including such as:
Chicken Schnitzel, Burgers, Salt & Pepper Calamari, Steak Sandwich, Salads and more.





TERMS & CONDITIONS

CONFIRMATION AND PAYMENT

All functions/events will be deemed to be confirmed when a complete room hire deposit payment has been received. This must be received within 14 days of your original tentative booking. The Adelaide Royal Coach reserves the right to cancel any bookings where deposit payment has not been made.

All deposits paid are non refundable. Rescheduling of your event is available within a 6 month period. See Functions Manager.

CANCELLATIONS

Cancellation of your function must be received in writing to the Function Manager. The Adelaide Royal Coach will retain the deposit in full. Thereafter, if cancelled within 14 working days of the event, the guaranteed numbers (if greater than the original guest attendance quoted) will be charged.

ATTENDANCE AND FINAL PAYMENT

Final guest attendance is required 10 working days prior to your function. This number will represent the minimum numbers for which you will be charged. All functions must be paid for in full prior to the day and any additional charges settled on the day/night via cash or credit card. Personal cheques are not accepted. Method of payment include most major credit cards, EFT or cash. No Diners cards or cheques will be accepted. A surcharge applies of 1.5% for AMEX or international credit cards.

SELECTION

Food and beverage selected packages must be finalised no later than 4 weeks prior to your function. Menu items may alter due to seasonality and availability.

SPECIAL CATERING REQUIREMENTS

The Adelaide Royal Coach will take all responsible steps to ensure that dietary requests are met. Specific catering including food allergies or other dietary requirements are required 14 working days prior to your function including the name of the guest(s) attending.

PRICE AND PRODUCT

Prices remain fixed once the security deposit is received, however, prices are not set for more than 12 months in advance. Products are subject to availability and may alter with notification.

RESPONSIBILITY

Organisers are financially responsible for any damage/breakages sustained to the Adelaide Royal Coach by the organiser, organiser's guests, invitees or other persons attending your function. The Adelaide Royal Coach will not accept any responsibility for the damage or loss of merchandise left prior to or after the function.

Management also reserves the right to cease or close down ANY function if:

1. Misleading information is supplied upon booking.
2. The law or governing body acts/requirements are caused to be in breach, by a guest or attendee of the function.

Further charges may also apply due to any damage or loss of business.

RESPONSIBLE SERVICE OF ALCOHOL

The Adelaide Royal Coach practices responsible service of alcohol. Any person deemed to be intoxicated will be refused the service of alcohol.

CHILDREN

All persons aged under 18 years must be accompanied by an adult and vacate the function strictly before 11.00pm.

SECURITY

Security is not provided as standard for any function or event. We can arrange security for you that will be charged at cost price. If required, this can be arranged and charged to your account.

EQUIPMENT

Organisers are financially responsible for any damage/breakages of equipment owned by the Adelaide Royal Coach or sub-hired by the Adelaide Royal Coach.

CLEANING

Cleaning of the room such as vacuuming and rubbish removal is included in the cost of your function, however, if cleaning requirements are deemed to be excessive, or any specialised cleaning is required, additional charges will be incurred by the hirer.

DECORATIONS

Confetti, rice or other similar products are not permitted in the function rooms or any part of the Adelaide Royal Coach nor within the grounds.

DISPLAYS AND SIGNAGE

No items are to be nailed, screwed or adhered to any wall or other surface or part of the building. Blue-Tac is by hotel management approval only.

CLOSING TIME

All events require to end no later than 11.00pm. We ask that all organisers and their guests respect the residents staying at the Adelaide Royal Coach and surrounding neighbours and leave quietly and respectfully, this includes no gathering in the car park at any time during or after the function.

PUBLIC HOLIDAY AND SUNDAY SURCHARGE

An additional 15% surcharge of the total bill applies on any Sunday and public holidays for any organised function.

FIRE ALARM

All indoor event spaces are smoke free. Please note that any actions by the organisers, their guests, invitees or any other persons attending the function that causes the fire alarm to be triggered will cause the MFS 'call out fee' to be charged to your account.