



Adelaide
ROYAL COACH
HOTEL

ADELAIDE ROYAL COACH



Corporate

PACKAGES

Come and stay with us

SPECIAL RATES APPLY FOR ALL
CORPORATE AND GROUP BOOKINGS.

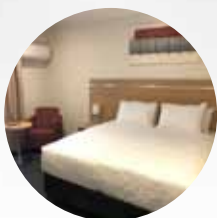


Located on the fringe of the Adelaide CBD, the Adelaide Royal Coach offers forty-nine accommodation rooms from standard to superior. Each room offers free WiFi, flat screen TV, mini bar, tea and coffee, room service, ironing facilities and reverse cycle air conditioning.

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

For your convenience the Terrace Bar and Restaurant, overlooking Rymill Park, is open for breakfast and dinner daily offering a range of modern and traditional cuisine.

BOOK NOW. PH 08 8362 5676



Function Rooms

ADELAIDE ROOM



UP TO 150 GUESTS

The Adelaide Room is our largest function space with its own bar facilities. Newly upgraded, the room provides a well lit space with state of the art technology including a ceiling mounted projector, electronic large screen and VGA or HDMI cables for computer connection. A lectern and wireless microphone with a built in speaker system is also available for use. A shared foyer and lounge area is available for your guest arrivals, registrations, refreshment breaks, pre dinner canapés and drinks. Popular for conferences, seminars, presentations, meetings, trade displays and banquet dinners.



BREAKFAST	7.00am - 8.30am	Hire Fee	200
HALF DAY	9.00am - 12.00pm	Hire Fee	250
HALF DAY	12.00pm - 5.00pm	Hire Fee	300
FULL DAY	9.00am - 5.00pm	Hire Fee	450
AFTER WORK	6.00pm - 9.00pm	Hire Fee	300
EVENING	6.00pm - 11.30pm	Hire Fee	500

BOARD ROOM



UP TO 20 GUESTS

A very popular and private room overlooking the parklands suitable for meetings, presentations, workshops, training groups and work lunches or dinner meetings. The room features an abundance of natural light with one large boardroom table seating up to 20 guests, ceiling mounted projector, large screen which also acts as a white board, free WiFi, built in ceiling speaker system and you can connect your computer with a press of a button using the HDMI or VGA cables supplied. There is room for a registration table and a beverage station for guest self service.



BREAKFAST	7.00am - 8.30am	Hire Fee	80
HALF DAY	9.00am - 12.00pm	Hire Fee	120
HALF DAY	12.30pm - 5.30pm	Hire Fee	180
FULL DAY	9.00am - 5.00pm	Hire Fee	250
AFTER WORK	5.30pm - 7.00pm	Hire Fee	80
DINNER	6.00pm - 10.00pm	Hire Fee	150

THE TERRACE



UP TO 60 GUESTS

Situated at the front of the property, overlooking Dequetteville Terrace and beautiful Rymill Park. This light filled function space is ideal for day time workshops, conferences or meetings. The Terrace adjoins the bar and lounge area which can be partitioned for private functions.

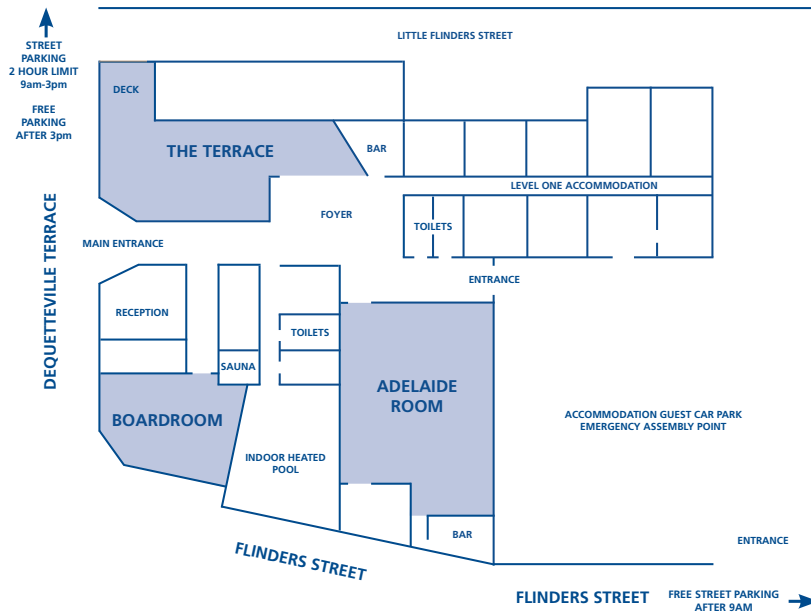


BREAKFAST	TAILORED PACKAGES AVAILABLE
HALF DAY	CONTACT THE FUNCTIONS MANAGER
FULL DAY	TO DISCUSS YOUR REQUIREMENTS

YOUR ROOM HIRE INCLUDES: ALL AV EQUIPMENT, SCREEN, PROJECTOR, LECTERN AND MICROPHONE, FREE WiFi, VGA & HDMI CABLE CONNECTION, APPLE TV, SETUP AND REGISTRATION TABLE. THE ABOVE FEES APPLY MONDAY TO FRIDAY. A SURCHARGE OF 15% APPLIES FOR ALL PUBLIC HOLIDAYS. CONDITIONS APPLY. SUBJECT TO AVAILABILITY. TIMES ARE A GUIDE ONLY AND MAY BE ADJUSTED TO SUIT YOUR REQUIREMENTS.

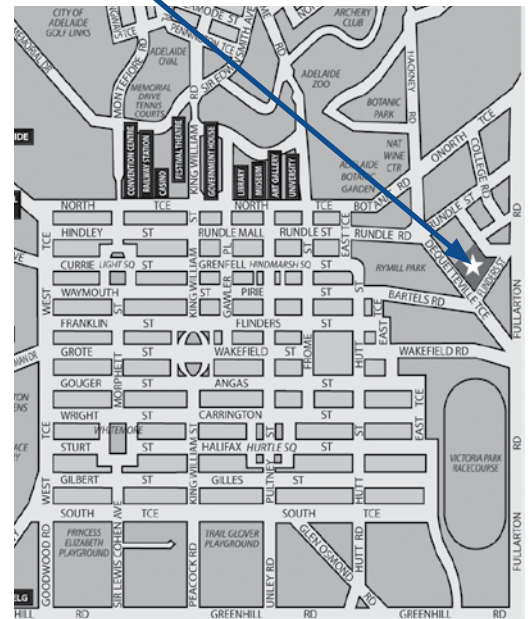
Location

FLOOR PLAN



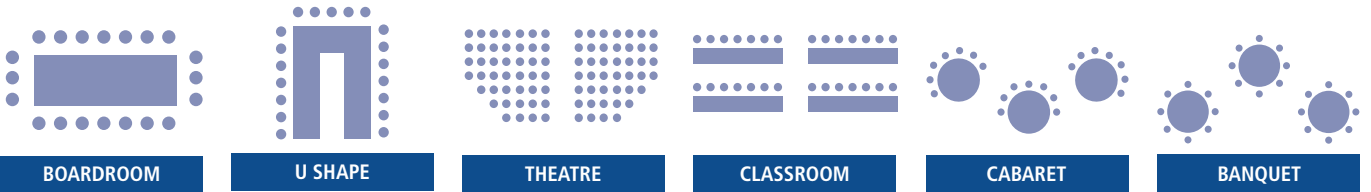
ADELAIDE CITY MAP

WE ARE HERE



SETUP ARRANGEMENTS

CAPACITY MAY BE AFFECTED BY SETUP REQUIREMENTS



	Size m ²	Boardroom	U-shape	Theatre	Classroom	Cocktail	Cabaret	Banquet
Adelaide Room	185	30	40	140	40	150	60	120
The Boardroom	48	26	-	-	-	-	-	-
Terrace Restaurant	102	26	-	-	-	90	-	50

ROOM HIRE INCLUSIONS
SUBJECT TO AVAILABILITY

Lectern, microphone, free WiFi, screen, projector and display tables.

AVAILABLE FOR HIRE
Flip-chart, pens and markers

ATTENDANCE SETUP DOES NOT APPEAR ON THIS CHART.
FOR FURTHER INFORMATION ON OUR FLEXIBLE ROOM ARRANGEMENTS AND REQUIREMENTS, PLEASE CONTACT THE FUNCTION MANAGER.

Catering



BREAKFAST PACKAGE

ALL BREAKFAST PACKAGES INCLUDE BREWED COFFEE, A SELECTION OF FINE TEAS AND JUGS OF ORANGE OR APPLE JUICE FOR SELF SERVE IN YOUR FUNCTION ROOM.

CONTINENTAL BREAKFAST 18.0 pp

[SELF-SERVE FROM THE TERRACE]

choice of assorted cereals, poached fruit, yoghurt, assorted mini Danishes, croissants, muffins, jam spreads and fresh seasonal fruit.

BUFFET BREAKFAST 22.0 pp

[SELF-SERVE FROM THE TERRACE]

includes all of the above 'Continental Breakfast' as well as scrambled eggs, crispy smoked bacon, hash browns, grilled tomato, cooked mushrooms and baked beans.

PLATED HOT BREAKFAST 25.0 pp

[PLATED AND SERVED TO YOUR GUESTS IN YOUR FUNCTION ROOM]

includes scrambled eggs, smoky bacon, pork chipolata, cooked mushrooms and grilled tomato on toasted focaccia.

ADD ON 3.5pp

SHARED FRUIT PLATE AND MINI ASSORTED DANISHES

ASSORTED MINI DANISHES, MUFFINS AND WARM BUTTERED CROSSIANTS WITH JAM SPREADS

[BASKET TO SHARE PER TABLE] 16.0 pp

BREAK TIME

MINI DANISH PLATTER 4.5 pp

2 pce pp

HOT SCONES 8.0 pp

2 pce pp served with strawberry jam and fresh cream.

ASSORTED MINI MUFFINS 5.0 pp

2 pce pp

FRESH FRUIT PLATTER 26.0

[SERVES 8-10 GUESTS]

a selection of seasonal fruit.

CHEESE PLATTER 42.0

[SERVES 8-10 GUESTS]

a selection of Australian cheese, quince paste, lavosh and dried fruit [serves approx 8-10 guests]

TEA AND COFFEE

Brewed coffee and a selection of tea in your conference room served with individually wrapped biscuits.

ON ARRIVAL 4.5 pp

HALF DAY 6.5 pp

FULL DAY 10.5 pp

COFFEE STATIONS ARE REFRESHED DURING BREAKS.

LUNCH

ALL LUNCH PACKAGES INCLUDE JUGS OF SOFT DRINKS.

ASSORTED SANDWICHES AND FRESH FRUIT PLATTER 16.5 pp

assorted fillings including vegetarian options.

GOURMET BAGUETTES AND FRESH FRUIT PLATTER 18.5 pp

assorted gourmet and vegetarian fillings.

CONFERENCE HOT LUNCH 22.0 pp

pre order from a selected menu including beef or chicken schnitzel, battered fish and chips, salt and pepper squid or warm chicken salad all served with warm bread rolls.

QUICHE LORRAINE & SALAD 18.0 pp

served individually.

SOUP OF THE DAY 12.0 pp

served with a warm crusty roll.

PASTRIES PLATTER 70.0

45 pce

cocktail sausage rolls and gourmet meat pies served with tomato sauce.

VEGETARIAN TRIANGLES 70.0

40 pce

spinach and ricotta filled pastry triangles served with aioli and chutney.

Cocktail

COCKTAIL PACKAGES PRICE PER PERSON

3 ITEMS	12.0 pp*	4 pces pp	
5 ITEMS	21.0 pp*	7 pces pp	
9 ITEMS	25.0 pp*	9 pces pp	BEST VALUE PACKAGE

*A MINIMUM OF 30 GUESTS APPLIES FOR THE ABOVE PACKAGES. PIECES PER PERSON IS APPROXIMATE.

YOU MAY PREFER TO CHOOSE TO PURCHASE PLATTERS INDIVIDUALLY FROM THE SELECTION BELOW.

PLATTERS PRICE PER PLATTER

ORIENTAL	vegetarian spring rolls, samosas and dim sims, served with soy and sweet chilli sauce.	90 pce	65.0
GOURMET SKEWERS	marinated beef, pork and chicken skewers, served with satay sauce.	45 pce	85.0
CHICKEN AND MUSHROOM VOL AU VENT	filled in a crusted puff pastry shell.	30 pce	65.0
SMOKED SALMON AND ASPARAGUS VOL AU VENT	filled in a crusted puff pastry shell.	30 pce	70.0
ROAST BEEF TARTLET	with caramelised onion and horseradish cream.	30 pce	68.0
CHICKEN DRUMETTES	crispy, thai style chicken drumettes served with aioli.	40 pce	75.0
SEAFOOD	salt and pepper squid, beer battered fish goujons and prawn twisters, served with lime aioli.		95.0
PASTRIES	cocktail sausage rolls and gourmet meat pies served with tomato sauce.	48 pce	55.0
MINI QUICHES	a selection of bite size assorted quiches.	48 pce	65.0
VEGETARIAN	spinach and ricotta filled pastry triangles served with aioli and chutney .	30 pce	65.0
SUSHI	smoked salmon and avocado, teriyaki chicken, vegetarian and tuna.	40 pce	85.0

ADD ON

GOURMET DIPS	trio of dips served with garlic croutons and crudites.		48.0		
ANTIPASTO	cured meats, pickled vegetables, kalamata olives, grissini, crusty bread and croutons.		85.0		
SAVOURY CHEESE SCONE	with caramelised onion, bacon and onion, topped with shaved parmesan.	40 pce	55.0		
SMOKED SALMON BRUSCHETTA	with crème fraiche and dill served on a toasted crouton.	40 pce	60.0		
SWEET TOOTH PLATTER	a selection of your all time favourite assorted confectionary for you and your guests to share. May include bananas, strawberry creams, snakes, violet crumble, liquorice, chocolate freckles, spearmint leaves, milk bottles and pineapples.		120.0		
SEASONAL FRUIT PLATTER	freshly sliced.	sml	40.0	lge	70.0
THREE CHEESES	gourmet selection of cheeses, quince, lavosh and dried fruits.		90.0		



NEW to our cocktail package is the highly decorated

GRAZE TABLE

A popular and affordable 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.

For further information contact our Function Manager today.

Seated Menu

1:1	38.0	entrée + main OR main + dessert
2:2	45.0	2 entrées + 2 mains OR 2 mains + 2 desserts
1:2:1	51.0	1 entrée + 2 mains + 1 dessert
2:2:2	56.0	2 entrées + 2 mains + 2 desserts

A MINIMUM OF 15 GUESTS APPLIES FOR ALL SET COURSES.
ALTERNATE SERVE FOR OVER 20 GUESTS.
EXTRA CHOICE ADD \$5 PER PERSON, PER CHOICE.

ENTRÉE

SMOKED SALMON TARTLET
with chives, petite salad and dill cream.

CRISPY PORK BELLY
with asian slaw and chimi churi sauce.

POTATO, BACON AND LEEK SOUP
with parmesan croutons.

MUSHROOM ARANCINI
with spicy tomato chutney.

PORK AND CHICKEN SKEWERS
on a bed of jasmine rice with satay sauce.

SHARING ENTRÉE

ANTIPASTO PLATTER
a selection of cured meats, marinated kalamata olives, brie, crusty ciabatta, semi-dried tomatoes and grilled vegetables.

TASTING PLATTER
a combination of pork, beef and chicken skewers, salt and pepper squid and mushroom arancini served with aioli and peanut dipping sauce.

IF YOU WOULD LIKE TO OFFER BOTH SHARING ENTRÉE PLATTERS TO YOUR GUESTS, ADD \$5 PER PERSON.

MAIN

BACON AND SAGE PORK RIB EYE
chat potatoes, greens and sage jus.

CHAR GRILLED PORTERHOUSE
cooked medium with crispy roast potatoes seasoned with rosemary sea salt, broccolini and red wine jus.

ATLANTIC SALMON
on a sun-blushed tomato and candied orange salad with chilli glaze.

BAKED CHICKEN BREAST
pocketed with mushroom, onion and semi dried tomatoes on a slow roasted sweet potato and chicken jus.

BAKED BARRAMUNDI
with pesto potatoes, greens and tomato caper salsa.

MUSHROOM RISOTTO
slow roasted field, enoki and button mushrooms, cooked in a porcini stock with shaved pecorino cheese.

ALL MAIN MEALS ARE SERVED WITH WARM BREAD ROLLS

SHARED SIDES [SERVES 8-10]

SEA SALTED ROAST POTATOES 14.0

GARDEN SALAD 12.0
with balsamic vinaigrette.

MIXED VEGETABLES 16.0

DESSERT

BAILEY'S PANNA COTTA
with a rich chocolate ganache and persian fairy floss.

CHOCOLATE MUD LAVA CAKE
with vanilla bean ice cream.

CITRUS TART
with lemon citrus cream sauce.

WARM APPLE PIE
served with vanilla bean ice cream.

INDIVIDUAL PAVLOVA
served with a mixed berry coulis and double cream.

ADD ON

THREE CHEESES BOARD 28.0
SHARED [SERVES 8-10]
a selection of cheeses including brie, blue vein and cheddar with quince, dried fruit, grissini and lavosh.

Beverage

PACKAGES

STANDARD

2 hours	26.0 pp
3 hours	30.0 pp
4 hours	34.0 pp

ON TAP

[SERVED FROM THE MAIN BAR]

BOTTLED BEER

Tooheys Extra Dry, Coopers Pale Ale
Hahn Super Dry, Hahn Premium light
and Somersby Apple Cider

SPARKLING

Morgan's Bay NV *Cuvee*

WHITE WINE

Morgan's Bay *Sauvignon Blanc*

RED WINE

Morgan's Bay *Shiraz Cabernet*

SOFT DRINK

PLUS SPIRITS

2 hours	29.0 pp
3 hours	33.0 pp
4 hours	37.0 pp

INCLUDES ALL OF OUR
STANDARD PACKAGE
PLUS

HOUSE SPIRITS

Scotch, Bourbon, Vodka, Rum,
Gin and Brandy

PREMIUM

2 hours	36.0 pp
3 hours	40.0 pp
4 hours	44.0 pp

ON TAP

[SERVED FROM THE MAIN BAR]

BOTTLED BEER

Corona, Hahn Super Dry
Coopers Pale Ale, Tooheys Extra Dry
Hahn Premium Light
and Somersby Apple Cider

SPARKLING | MOSCATO

Seppelt Fleur De Lys Chardonnay *Pinot Noir*
Lisa McGuigan NV 'Silver' *Moscato*

WHITE WINE

821 South *Sauvignon Blanc*
Cape Schanck *Pinot Grigio*

RED WINE

Lisa McGuigan *Shiraz*
Wynns The Cables *Cabernet Sauvignon*

SOFT DRINK

PLUS SPIRITS

2 hours	39.0 pp
3 hours	43.0 pp
4 hours	47.0 pp

INCLUDES ALL OF OUR
PREMIUM PACKAGE
PLUS

HOUSE SPIRITS

Johnnie Walker Red Whisky, Smirnoff Vodka
Jim Beam Bourbon, Bundaberg Rum,
Gordon's Gin and St Agnes Brandy

BAR TAB

YOU MAY PREFER TO RUN A BAR
TAB AS YOUR PREFERRED OPTION.

OUR FUNCTION MANAGER WOULD
BE PLEASED TO PRESENT YOU WITH
A BEVERAGE LIST FOR YOU TO
CHOOSE FROM AND SET YOUR OWN
LIMIT TO SUIT YOUR BUDGET.

NO MINIMUM SPEND APPLIES.

NON ALCOHOLIC

2 hours	18.0 pp
3 hours	21.0 pp
4 hours	28.0 pp

INCLUDES

SOFT DRINKS

JUICE

ASSORTED TEA

BREWED COFFEE



Terms and Conditions

CONFIRMATION AND PAYMENT

All functions 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.

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 14 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 requirement requests are met. Specific catering requirements 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 11.30pm.

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 11.30pm. 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 SURCHARGE

An additional 15% surcharge of the total bill applies on all 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.



Booking Hire

AND AGREEMENT

HIRER

NAME:

COMPANY:

ADDRESS:

.....

TELEPHONE MOBILE:

EMAIL

DATE OF FUNCTION

NO. OF GUESTS ATTENDING

START TIME FINISH TIME

FUNCTION ROOM REQUIRED: *PLEASE TICK*

Adelaide Room Boardroom The Terrace

YES. I WOULD LIKE TO BOOK A FUNCTION. I HAVE READ AND AGREED TO THE GENERAL TERMS AND CONDITIONS OF HIRE OF THE ADELAIDE ROYAL COACH [RCH OPERATIONS PTY LTD] AND AGREE TO BE BOUND BY THESE CONDITIONS. I WISH TO PAY A DEPOSIT TO SECURE MY BOOKING DATE.

VENUE HIRE DEPOSIT \$ DATE OF PAYMENT

NAME..... SIGNATURE

DEPOSIT DETAILS

DIRECT DEBIT WESTPAC | RCH OPERATIONS PTY LTD t/as Adelaide Royal Coach
BSB **035 006** | Account No. **368121**

OR VISA MASTERCARD

CARD NUMBER: ---

EXPIRY DATE: / CVV:

NAME ON CARD:

DEPOSIT AMOUNT :DATE / /

SIGNATURE:DATE / /

