

MAJESTIC ROOF GARDEN HOTEL

MEETINGS AND EVENTS



ROOF GARDEN
HOTEL
ADELAIDE CITY



PACKAGE ONE

Angove Chalk Hill Blue bubbles
 Angove Chalk Hill Blue semillon sauvignon blanc
 Angove Chalk Hill Blue shiraz cabernet
 Coopers mild (ABV 3.5%), Coopers pale ale & assorted soft drinks

South Australia
 South Australia
 South Australia

PACKAGE TWO

Dunes & Greene sparkling chardonnay pinot noir
 Dunes & Greene moscato
 Tomich Hill red label sauvignon blanc
 d'Arenberg Stump Jump shiraz
 Coopers mild (ABV 3.5%), Corona & assorted soft drinks

South Australia
 South Australia
 Adelaide Hills
 McLaren Vale

PACKAGE THREE

Tomich Hill M sparkling chardonnay pinot noir
 Dunes & Greene moscato
 Nepenthe sauvignon blanc
 Mountadam shiraz
 Mismatch session, Smiling Samoyed 12 Paws pale ale, Corona, Hills cider & soft drinks

Adelaide Hills
 South Australia
 Adelaide Hills
 Barossa Valley

PACKAGE THREE ALTERNATES

d'Arenberg Olive Grove chardonnay
 Langmeil Three Gardens GSM

McLaren Vale
 Barossa Valley

PACKAGE PRICING for continuous beverage service
 (determines the timing of your event)

	PKG ONE	PKG TWO	PKG THREE
4 hours	\$33	\$38	\$52
3 hours	\$30	\$34	\$45
2 hours	\$27	\$30	\$38
1 hour	\$24	\$26	\$31

*Pricing applicable until 30 June 2021

1.



NON-ALCOHOLIC PACKAGE

Soft drinks & juices @ \$18 for 1st hour, \$3.00 for each extra hour or part thereof

UPGRADE

- upgrade your alcoholic beverage package to include cider - add \$4.00 p/person for 1st hour + \$3.00 p/person for each extra hour
- upgrade to include 1 x pre-selected cocktail p/person on arrival - add \$15.00 p/person

OTHER OPTIONS

- beverages charged on a consumption basis
- cash bar / subsidised cash bar can be arranged in advance
please consider that
- beverages are to be pre-selected
- guaranteed minimum spend applies
- 4-hour service period applies

GUARANTEED MINIMUM SPEND VALUES

Less than 20 guests	\$600
20 – 30 guests	\$1000
31 – 40 guests	\$1200
41 – 50 guests	\$1500
51 – 60 guests	\$1800
61 – 70 guests	\$2100
70 + guests	\$2600

*Pricing applicable until 30 June 2021

2.



The Nandina Function Rooms present an intimate & welcoming space, where an abundance of natural light spills through floor to ceiling sliding windows & provides easy access to the fresh-air, unique roof garden & spectacular, panoramic views of the Adelaide Hills & East End city streets.

BREAKFAST 1 “PLATED”

\$32.00pp

Self-service Vittoria coffee pods & LMDT tea selection

- Available for self-service from centre of table:
 - Orange juice & filtered water
 - Whole fruit centrepiece
- Plated from the kitchen:
 - Scrambled free range eggs, grilled bacon, chicken chipolata, slow roasted tomatoes, sautéed field mushrooms, charred ciabatta

BREAKFAST 2 “FULL AUSTRALIAN”

\$29.00pp

Self-service Vittoria coffee pods & LMDT tea selection

- Available for self-service from centre of table:
 - Orange juice & filtered water
 - Whole fruit centrepiece
 - Danish pastries, assorted
 - Yoghurt, assorted sweet & Greek on ice
- Select one hot item:
 - Bacon, free range egg, tomato chutney in mini brioche, or
 - Fresh baked shaved leg ham & cheddar cheese croissant, or
 - Vegetarian breakfast wrap with egg, grilled haloumi, portabello mushrooms, roasted tomato & basil pesto

*Pricing applicable until 30 June 2021

3.



BREAKFAST 3 “LIGHT”

\$19.00pp

Self-service Vittoria coffee pods & LMDT tea selection

- Available for self-service from centre of table:
 - Orange juice & filtered water
 - Whole fruit centrepiece
 - Danish pastries, assorted
 - Yoghurt, assorted sweet & Greek on ice

BREAKFAST 4 “EXPRESS BOXED”

\$22.00pp

- Muesli bar
- House made granola
- Orange juice
- Yoghurt
- Whole fruit
- Large muffin

BUILD YOUR OWN BREAKFAST

Self-service Vittoria coffee pods & LMDT tea selection \$5.00pp

- Available for self-service from centre of table:
 - Orange juice & filtered water \$4.00
 - Whole fruit centrepiece \$2.50
 - Danish pastries, assorted \$3.00
 - Yoghurt, assorted sweet & Greek on ice \$4.00
 - Bircher muesli pot \$10.00
 - Mini bacon & egg brioche \$13.00
 - Ham & cheese croissant \$13.00
 - Vegetarian breakfast wrap \$13.00
- Plated from the kitchen: \$25.00
 - Scrambled free range eggs, grilled bacon, chicken chipolata, slow roasted tomatoes, sauteed field mushrooms, charred ciabatta

*Pricing applicable until 30 June 2021

4.



1 HOUR CONTINUOUS FOOD SERVICE

\$26.00 per person

we recommend a selection of 1 cold & 3 hot canapes
(8 pieces p/person)

2 HOURS CONTINUOUS FOOD SERVICE

\$36.00 per person

we recommend a selection of 2 cold & 4 hot canapes
(12 pieces p/person)

SUBSTANTIAL

\$9.00 per item

complement your cocktail food selection with substantial items - perfect if your event is during a meal period
(1 piece p/person)

COLD MENU

- bruschetta | baguette | Roman tomato | shallots | basil & SA olive oil (v)
- caramelised muntrie & shallot tart | pesto | beetroot dust (v)
- assorted sushi | soy & chilli dipping sauces | pickled ginger
- Vietnamese cold rolls | peanut hoi sin (gf)
- marinated duck tartlet | soy, lime & coriander glaze
- red gum smoked chicken | parmesan round | macadamia nuts | apple & celery salad (gf)
- peppered kangaroo | damper | beetroot relish | fetta | dukkah
- smashed avocado & tomato salsa | salami basket | finger lime | Woodside chèvre (gf)

*Pricing applicable until 30 June 2021

5.



HOT MENU

- chicken skewer | chermoula rub (gf)
- tikka chicken puff | Greek yoghurt
- arancini | chicken | pancetta
- pork belly tart | forest mushroom | brie | sundried tomato
- marinated lamb skewer | Greek yoghurt (gf)
- Moroccan lamb shank tart | pine nuts | apricot
- chorizo & smoked cheddar puff roll | bush tomato relish
- chimichurri meatballs | tomato & basil sauce
- artisan cocktail sausage roll | ketchup
- artisan cocktail pie | braised beef | ketchup
- steamed vegetable dumplings | sweet soy (v) (gf)
- sweet potato & cashew empanada (v)
- panko crumbed Mac & Cheese (v)
- netted spring roll | Davidson Plum sweet & sour sauce (v)
- shitake mushroom dumpling | sweet soy (v)
- spinach and chickpea pakora (v) (gf)
- barramundi goujon | finger lime aioli
- tempura prawn | sweet chilli sauce
- scallop dumplings | sweet soy (gf)

SUBSTANTIAL

- slider | southern fried chicken | fennel slaw | pickles
- slider | haloumi | mushroom | pesto (v)
- Thai yellow curry | pork belly | Jasmine rice (gf)
- battered barramundi | shoestring fries | finger lime aioli
- hot dog | brioche bun | American mustard | cheese | bush tomato relish
- Nasi Goreng | pepperberry | fried Jasmine rice | chipotle (v) (gf)
- salt & pepper squid | shoestring fries | aioli

*Pricing applicable until 30 June 2021

6.



1 HOUR CONTINUOUS FOOD SERVICE

\$26.00 per person

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(8 pieces p/person)

2 HOURS CONTINUOUS FOOD SERVICE

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COLD MENU

- bruschetta | baguette | Roman tomato | shallots | basil & SA olive oil (v)
- caramelised muntrie & shallot tart | pesto | beetroot dust (v)
- assorted sushi | soy & chilli dipping sauces | pickled ginger (v)
- Vietnamese cold rolls | peanut hoi sin (v) (gf)
- smashed avocado & tomato salsa | parmesan basket | finger lime | Woodside chèvre (v) (gf)

HOT MENU

- panko crumbed Mac & Cheese (v)
- arancini | asparagus | chargrilled corn (v)
- steamed vegetable dumplings | sweet soy (v) (gf)
- sweet potato & cashew empanada (v)
- netted spring roll | Davidson Plum sweet & sour sauce (v)
- shitake mushroom dumpling | sweet soy (v)
- spinach and chickpea pakora (v) (gf)

SUBSTANTIAL

- Nasi Goreng | pepperberry | fried Jasmine rice | chipotle (v) (gf)
- slider | haloumi | mushroom | pesto (v)

*Pricing applicable until 30 June 2021

7.



\$63.00 PER DELEGATE

NANDINA FUNCTION ROOMS

Natural light cascades into both function rooms through superb floor to ceiling windows that open directly onto an outdoor roof garden.

INCLUSIONS IN YOUR DAY DELEGATE PACKAGE:

- Available from 8am to 5pm (please discuss if additional time required)
- Complimentary room hire is applied when 15 delegates or more
- Your on-call service attendant
- Continuous Vittoria coffee (self-service pods) & LMDT tea selection from your arrival
- Your selection of Morning & Afternoon Tea food items
- Working Lunch
 - Stand-up options available on level 7 in the Roof Garden & pre-function spaces
 - Sit-down options are available in Culshaws Restaurant on the ground floor
- Each delegate receives
 - Majestic Roof Garden Hotel pen & notepaper
 - Filtered water and mints
- Wilson carparking facilities available within 50 metres (\$)
- HDMI / Apple / VGA connectivity
- Ceiling mounted data projector and screen
- Portable whiteboard and markers
- Flipchart and butchers paper
- Unlimited access to complimentary Wi-Fi
- Audio visual equipment (subject only to availability)
 - Portable lectern
 - Microphone
 - Teleconferencing phone
 - In-house laptop

The services of our dedicated, professional function coordinator are available to assist with all the planning needs of your event

8.



FOOD OPTIONS:

please select one food item for each break:

- chocolate brownie (gf)
- house made cookie
- danish pastry
- spiced carrot & walnut cake
- scones, Beerenberg preserves & cream
- macaron
- Portuguese tart
- banana bread
- dips & crudites (v)
- savoury croissant with shaved leg ham & brie
- salted caramel protein ball (gf)
- yoghurt with housemade granola
- lamington
- orange almond & poppy cake
- mini Magnum
- seasonal sliced fruit (gf)
- whole fruit (gf)
- granola bar

WORKING LUNCH:

served with water, assorted soft drink & juices, please select one:

- **Wraps & Turkish Bread Sandwiches**
assorted selection, slaw
(in pre-function space or roofgarden)
- **Artisan Hot Pastries**
spinach & ricotta rolls, quiche,
gourmet pie, sausage roll, slaw
(in pre-function space or roofgarden)
- **Asian Yum Cha**
a delicious selection of Dim Sum,
including bao buns, steamed
dumplings, spring rolls, tempura
prawns, noodle salad
(in Culshaws)
- **American Diner**
haloumi & Cuban brioche sliders,
buffalo wings, mac n cheese, black
bean & chargrill corn salad
(in Culshaws)
- **Italian Connection**
garlic bread, chicken & pancetta
arancini, vegetarian bush tomato
lasagne, creamy chicken & bacon
pasta, northern bean salad
(in Culshaws)

We happily cater for dietary requirements, please discuss with your function coordinator.

9.



MAJESTIC UPGRADE

Select an additional food item for Morning/Afternoon Tea	add	\$4.00pp
Bottled sparkling water (available all day)		\$6.00pp
Post-Conference Networking Happy Hour 60 minutes of South Australian wine, beer, soft drink and nibbles at the end of the day while the team debrief and wind down		\$20.00pp
Select a Working Lunch upgrade option		
• *Culshaws two course buffet guests choose from our hot and cold savoury selection	add	\$10.00pp
• *Roofgarden BBQ your chef grills marinated beef fillet steaks, gourmet sausages, lamb cutlets and BBQ Asian chicken on the BBQ. Includes slaw, potato salad, artisan bread rolls, assorted soft drinks and juices	add	\$20.00pp
• *Culshaws two course sit down lunch guests choose from a two course, choice of two menu that we design with you. Entrée + main or main + dessert. Presented with salad, artisan bread, assorted soft drink and juices.	add	\$30.00pp

Pricing applicable until 30 June 2021

*Minimum 15 guests necessary

10.



ROOM CAPACITIES & CONFIGURATIONS

NANDINA ROOMS, 7th Floor

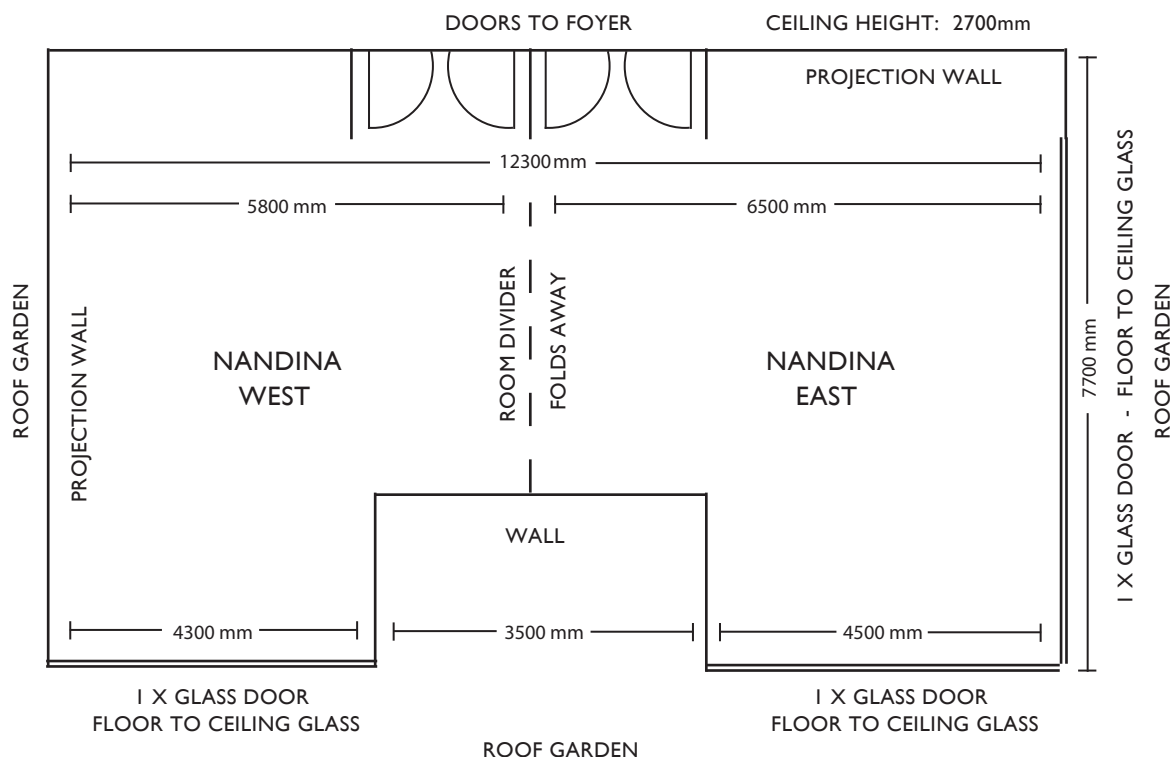
SET AS	EAST	WEST	COMBINED
Boardroom	16	16	36
Classroom	21	12	39
U-Shape	20	16	34
Theatre Style	55	32	80
Cabaret	28	28	49
Banquet	32	24	72
Cocktail	45	45	130

CULSHAWS RESTAURANT, ground floor

SET AS

Theatre Style	40
Banquet	40
Cocktail	100

FLOOR PLAN





Served with artisan rolls, Vittoria coffee & selection of LMDT tea

TWO COURSE

\$64.00 per person

entrée + main OR main + dessert

THREE COURSE

\$80.00 per person

entrée + main + dessert

OPTIONS

Alternate drop for entrée, main or dessert - add per course

\$5.00 per person

Choice of entrée, main or dessert - add per course
(maximum of 2 choices per course)

\$10.00 per person

Pre-dinner canapés - add per selection
(select up to 3 items from our cocktail menu)

\$4.00 per item

Cheese platter
selection of South Australian cheeses, fresh and dried fruits,
assorted nuts, quince paste and crackers.

\$14.00 per person

*Pricing applicable until 30 June 2021

12.



ENTREE

- Smoked Salmon (gf)
gherkin, sour cream & pepperleaf
potato, rocket & feta salad
- Haloumi (v)
crumbed, pickled asparagus, dukkah,
blistered cherry trussed tomatoes
- Taste of SA
 - marinated lamb skewer with Greek yoghurt
 - pancetta & saffron arancini
 - dip & pita
- Smoked Chicken & Macadamia Waldorf Salad (gf)
apple, celery, lettuce

MAIN

- Chicken Breast (gf)
Mont Priscilla ash cheese, wildfire
cream sauce, mash
- Cone Bay Barramundi (gf)
pickled asparagus, kipfler salad,
finger lime butter sauce
- Angus Beef Fillet (gf)
chargrilled, blistered cherry tomatoes,
mustard rösti, Café de Paris butter
- Pork Tenderloin (gf)
chimichurri marinated, sour apple chutney,
mash, muntrie jus

DESSERT

- Warm Chocolate Brownie (gf)
pure cream, textures of raspberry,
dark chocolate ganache
- Strawberry Gum Pannacotta (gf)
candied orange, Cointreau,
macerated strawberries
- Citrus Meringue Pie
finger lime, raspberry & Davidson
plum coulis
- Apricot Tart
anglaise, almond crumble

*Pricing applicable until 30 June 2021

13.



The Nandina Function Rooms present an intimate and welcoming meeting and conference space, where an abundance of natural light spills through floor to ceiling sliding windows and provides easy access to the fresh-air and roof garden.

The services of our dedicated, professional function coordinator are available to assist with all the planning needs of your event.

ROOM HIRE INCLUDES:

- Ceiling mounted data projector and screen with HDMI / Apple / VGA connectivity
- Portable whiteboard and markers
- Flipchart and butchers paper
- Unlimited access to complimentary Wi-Fi
- Wilson carparking facilities available within 50 metres (\$)
- Your on-call service attendant
- Each delegate receives
 - Majestic Roof Garden Hotel pen and note paper
 - Filtered water and mints
- Audio visual equipment (subject only to availability)
 - Portable lectern
 - Microphone
 - Teleconferencing phone
 - In-house laptop

FULL DAY RATES:

(8am – 5pm)

Nandina East	\$300
Nandina West	\$250
Nandina Combined	\$500

Pricing applicable until 30 June 2021

14.



MORNING / AFTERNOON TEA

- Self-service Vittoria coffee pods and LMDT tea \$5.00pp
- Food item select (one) \$5.00pp
 - chocolate brownie (gf)
 - house made cookie
 - danish pastry
 - spiced carrot & walnut cake
 - scones, Beerenberg preserves & cream
 - macaron
 - Portuguese tart
 - banana bread
 - dips & crudites (v)
 - savoury croissant with shaved leg ham & brie
 - salted caramel protein ball (gf)
 - yoghurt with housemade granola
 - lamington
 - orange almond & poppy cake
 - mini Magnum
 - seasonal sliced fruit (gf)
 - whole fruit (gf)
 - granola bar

WORKING LUNCH \$28.00pp

- served with water, assorted soft drink & juices, please select one:
- Wraps & Turkish Bread Sandwiches
assorted selection, slaw
(in pre-function space or roofgarden)
 - Artisan Hot Pastries
spinach & ricotta rolls, quiche, gourmet pie, sausage roll, slaw
(in pre-function space or roofgarden)
 - *Asian Yum Cha
a delicious selection of Dim Sum, including bao buns, steamed dumplings, spring rolls, tempura prawns, noodle salad
(in Culshaws)
 - *American Diner
haloumi & Cuban brioche sliders, buffalo wings, mac n cheese, black bean & chargrill corn salad
(in Culshaws)
 - *Italian Connection
garlic bread, chicken & pancetta arancini, vegetarian bush tomato lasagne, creamy chicken & bacon pasta, northern bean salad
(in Culshaws)

We happily cater for dietary requirements, please discuss with your function coordinator. *Minimum 15 guests necessary

15.



MAJESTIC UPGRADE

Select an additional food item for Morning/Afternoon Tea	add	\$4.00pp
Bottled sparkling water (available all day)		\$6.00pp
Post-Conference Networking Happy Hour 60 minutes of South Australian wine, beer, soft drink and nibbles at the end of the day while the team debrief and wind down		\$20.00pp
Select a Working Lunch upgrade option		
• *Culshaws two course buffet guests choose from our hot and cold savoury selection	add	\$10.00pp
• *Roofgarden BBQ your chef grills marinated beef fillet steaks, gourmet sausages, lamb cutlets and BBQ Asian chicken on the BBQ. Includes slaw, potato salad, artisan bread rolls, assorted soft drinks and juices	add	\$20.00pp
• *Culshaws two course sit down lunch guests choose from a two course, choice of two menu that we design with you. Entrée + main or main + dessert. Presented with salad, artisan bread, assorted soft drink and juices.	add	\$30.00pp

Pricing applicable until 30 June 2021

*Minimum 15 guests necessary

16.

**COLD** – 20 units p/platter

\$65 per platter

- bruschetta | baguette | Roman tomato | shallots | basil & SA olive oil (v)
- caramelised muntrie & shallot tart | pesto | beetroot dust (v)
- assorted sushi | soy & chilli dipping sauces | pickled ginger
- Vietnamese cold rolls | peanut hoi sin (gf)
- marinated duck tartlet | soy, lime & coriander glaze
- red gum smoked chicken | parmesan round | macadamia nuts | apple & celery salad (gf)
- peppered kangaroo | damper | beetroot relish | fetta | dukkah
- smashed avocado & tomato salsa | salami basket | finger lime | Woodside chèvre (gf)

HOT – 20 units p/platter

- artisan cocktail sausage roll | ketchup
- artisan cocktail pie | braised beef | ketchup
- barramundi goujon | finger lime aioli
- tempura prawn | sweet chilli sauce

\$85 per platter

- sweet potato & cashew empanada (v)
- chicken skewer | chermoula rub (gf)
- tikka chicken puff | Greek yoghurt
- arancini | chicken | pancetta
- pork belly tart | forest mushroom | brie | sundried tomato
- marinated lamb skewer | Greek yoghurt (gf)
- Moroccan lamb shank tart | pine nuts | apricot
- chimichurri meatballs | tomato & basil sauce
- chorizo & smoked cheddar puff roll | bush tomato relish
- scallop dumplings | sweet soy (gf)
- panko crumbed Mac & Cheese (v)

\$80 per platter

- steamed vegetable dumplings | sweet soy (v) (gf)
- shitake mushroom dumpling | sweet soy (v)
- netted spring rolls | Davidson Plum sweet & sour sauce (v)

\$75 per platter

*Pricing applicable until 30 June 2021

18.



SUBSTANTIAL – 10 units p/platter

\$95 per platter

- slider | southern fried chicken | fennel slaw | pickles
- slider | haloumi | mushroom | pesto (v)
- Thai yellow curry | pork belly | Jasmine rice (gf)
- battered barramundi | shoestring fries | finger lime aioli
- hot dog | brioche bun | American mustard | cheese | bush tomato relish
- Nasi Goreng | pepperberry | fried Jasmine rice | chipotle (v) (gf)
- salt & pepper squid | shoestring fries | aioli

SWEET – 20 units p/platter

- Portuguese tart \$120 per platter
- Chocolate brownie (gf) \$110 per platter
- Scones | Beerenberg preserves+ cream (2 x ½ = 1 unit) \$110 per platter
- Macaron \$110 per platter
- Mini Magnum \$80 per platter
- Cake service charge | cut and place your BYO celebration cake on platters \$2.50 pp

OTHER

- Grazing Board – recommended for light nibbles (suitable for approximately 20 guests)
 - Antipasto: cured meats, cheese, grilled breads, crackers, pickles, stuffed bell peppers, olives and dips \$180
 - Sweet: selection of pastries, macarons, slices and petite sweets \$180
 - Dip: house-made, pita, dukkah, vegetable crudités, cheese, nuts, grilled breads, crostini \$80
- Grazing Table (suitable for minimum 50 guests) from \$20pp

*Pricing applicable until 30 June 2021

19.



LOVE IS ALL YOU NEED - COCKTAIL WEDDING PACKAGE \$100.00 PER PERSON, INCLUDES

- A complimentary night's accommodation for the bride & groom on the evening of the reception*
- The Nandina Room for 4½ hours, including
 - cordless microphone & surround sound connectivity
- 4 hours of continuous beverage service

Dunes & Greene sparkling chardonnay pinot noir Dunes & Greene moscato Tomich Hill red label sauvignon blanc d'Arenberg Stump Jump shiraz Coopers mild (ABV 3.5%) Corona assorted soft drink and juices	South Australia South Australia Adelaide Hills Adelaide Hills
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- 2 hours of continuous food service

Including a selection of 2 cold & 4 hot canapes (12 pieces pp) & a substantial food item
- Other options:

We welcome you to discuss any requirements with your Function Sales Coordinator as we are happy to arrange on your behalf to ensure we can present the most memorable day:

 - additional food items including delicious dessert & cheese platters, or if there are specific dietary needs
 - additional beverage items including eg a cocktail on arrival
 - ceiling drapes available in black or white with fairy lights & chandelier
 - dressed gift & cake tables
 - white chair covers with your choice of either satin or organza coloured sash
 - DJ entertainment

Please note:

*Package price is based on minimum 30 guests

*Accommodation is subject to availability, Additional charges applicable for Sunday & Public Holiday events.

Please be advised the cost of your event does not include exclusive use of Level 7. The Roof Garden surrounding the Nandina Function Rooms is a common area and all hotel guests have access unless otherwise prearranged with our Function Sales Coordinator.

Pricing applicable until 30 June 2021

20.



MAJESTIC ELEGANCE - WEDDING RECEPTION PACKAGE \$160.00 PER PERSON, INCLUDES

- A complimentary night's accommodation for the bride & groom on the evening of the reception*
- The Nandina Room for 5 hours, including
 - complimentary menu tasting for 2 to assist with your selection
 - wishing well with matching sash
 - personalised menus
 - bridal table skirting
 - dressed gift & cake tables
 - ceiling drapes available in black or white with fairy lights & chandelier
 - white chair covers with your choice of either satin or organza coloured sash
 - cordless microphone & surround sound connectivity
 - your choice of black or white linen with black or white napkins
- 4½ hours of continuous beverage service

Dunes & Greene sparkling chardonnay pinot noir	South Australia
Dunes & Greene moscato	South Australia
Tomich Hill red label sauvignon blanc	Adelaide Hills
d'Arenberg Stump Jump shiraz	Adelaide Hills
Coopers mild (ABV 3.5%)	
Corona	
assorted soft drink and juices	
- 3 course meal
 - set entrée (1), choice of 2 main's & set dessert (1), OR
 - alternate drop entrée, alternate drop main & alternate drop dessert
 - your Wedding Cake cut & served individually +

Please note:

Alternate Drop provides 2 options

*Package price is based on minimum 40 guests

*Accommodation is subject to availability

+Client to ensure cake is sufficient to serve guest numbers

Additional charges applicable for Sunday and Public Holiday events

Please be advised the cost of your event does not include exclusive use of Level 7. The Roof Garden surrounding the Nandina Function Rooms is a common area and all hotel guests have access unless otherwise prearranged with our Function Sales Coordinator.

Pricing applicable until 30 June 2021

21.

MAJESTIC ROOF GARDEN HOTEL

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W: roofgardenhotel.com.au



ROOF GARDEN
HOTEL
ADELAIDE CITY