



Love is all you need
Wedding packages at
Majestic Roof Garden Hotel



Cocktail Weddings

	 SERVED COLD SERVED HOT
3 Hours	4 cold & 4 hot selections 16 pieces per person Beverage Package #1 Room Styling	Roasted vegetable and fetta frittata v gf Mini bruschetta with tomato, basil & SA olive oil v Caramelised muntrie, shallot & pesto cheese tart v Assorted sushi with soy & chilli dipping sauce Marinated duck tartlet with soy, lime & coriander glaze	Lightly spiced lamb and pine nut puffs with bush tomato chutney Lemon pepper chicken skewers with chilli & lemon myrtle dipping sauce Sweet potato and cashew empanada v Bush tomato and balsamic beef skewers with Kakadu plum yoghurt Barramundi goujons with a finger lime aioli
4 Hours	5 cold & 5 hot selections 20 pieces per person Beverage Package #1 Room Styling	\$85.00 pp \$95.00 pp Antipasto basket - salami, roasted capsicum & Limestone Coast Persian fetta cheese Smoked chicken & macadamia Waldorf salad in a parmesan tuile	Pork belly and forest mushroom tarts with brie and sundried tomato Chorizo, smoked cheese, bush tomato in a lemon myrtle 'ruff puff' pastry Vegetable & black bean spring rolls v
5 Hours	6 cold & 6 hot selections 24 pieces per person Beverage Package #1 Room Styling	\$105.00 pp Pepper berry spiced kangaroo, bush tomato & parmesan damper with Beerenberg relish Avocado, Meredith Valley goat's cheese salsa in a crisp salami basket	Smoky bush tomato chicken drumettes with fresh lemon 'Wild Fire' prawn skewers

We offer a range of additional items including delicious dessert and cheese platters, which you can purchase 'per platter' or 'per person'.

If you're seeking something in particular or have specific dietary requirements, our Function Sales Executive will do the utmost to accommodate your needs.

v - vegetarian
gf - gluten free



Beverages

We offer two by-the-hour beverage packages to choose from.

#1 COOL WOODS PACKAGE

Cool woods Pinot Gris or or Sauvignon Blanc

Cool Woods Shiraz or Cabernet Sauvignon

Cool Woods Sparkling Chardonnay Pinot Noir

Coopers Light, Coopers Pale Ale, Coopers lager or Pure Blonde

Soft drinks & orange juice
Freshly brewed coffee & a selection of teas

2 Hours \$25.00 pp
3 Hours \$29.00 pp
4 Hours \$33.00 pp
5 Hours \$ 37.00 pp

#2 D'ARENBERG PACKAGE

d'Arenberg The Stump Jump Sauvignon Blanc

d'Arenberg Stump Jump Shiraz

Dunes & Green Sparkling Chardonnay Pinot Noir

Coopers Light, Coopers Pale Ale, Coopers Lager , Corona or Crown Lager

Soft drinks & orange juice
Freshly brewed coffee & a selection of teas

2 Hours \$30.00 pp
3 Hours \$34.00 pp
4 Hours \$38.00 pp
5 Hours \$43.00 pp

..... EXTRAS

Add your favourite South Australian boutique beer to your package from one of the below

Vale Ale \$3.50 pp
Vale Lager \$3.50 pp
Hills Cider \$2.50 pp

..... NON ALCOHOLIC

Children (4 hours) \$12.50pp
Adults (4 hours) \$15.50pp

Blissful Love

25 - 39 guests - \$135 per person

40 - 60 guests - \$128 per person

Package includes:

Alternate Drop Entrée (2) & Alternate Drop Main (2)

Wedding Cake cut and served individually +

5 Hour Cool Woods Beverage Package

Freshly brewed coffee and a selection of teas

Your choice of black or white linen with black or white napkins

White chair covers with your choice of either a satin or organza sash, available in a variety of colours, tied in a bow or fold over

Dressed Gift and Cake Table

Majestic White Wall Drapes

Your choice of centrepiece from our variety of Classic to Vintage

Wishing well with matching sash

Table skirting or sequin cake table cloth

Personalised Menus

Ceiling drapes available in black or white with fairy lights & a chandelier

Lectern, cordless microphone & surround sound connectivity

Complimentary nights accommodation for the bride and groom on the evening of their wedding reception*

PACKAGE UPGRADES

30 Minute Chef Selection Pre-dinner Canapés - \$18 p/p

Beverage Package upgrade - \$6.00 p/p

Guests Choice - \$6.00 p/p per course

Additional charges applicable for Sunday functions.

*Accommodation subject to availability

+Client to ensure cake is sufficient to serve guest numbers



Majestic Elegance

25 - 39 guests - \$143 per person

40 - 60 guests - \$136 per person

Package includes:

Set Entrée (1), Choice Main (2) & Set Dessert (1)
OR Alternate Drop Entrée (2), Alternate Drop Main(2)
& Alternate Drop Dessert (2)

Wedding Cake cut and served individually +

5 Hour Cool Woods Beverage Package

Freshly brewed coffee and a selection of teas

Your choice of black or white linen with black or white napkins

White chair covers with your choice of either a satin or organza sash, available in a variety of colours, tied in a bow or fold over

Dressed Gift and Cake Table

Majestic White Wall Drapes

Your choice of centrepiece from our variety of Classic to Vintage

Wishing well with matching sash

Bridal Table skirting or sequin cake table cloth

Personalised Menus

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Menu Options

ENTRÉE

Seasonal soup

Roasted mushrooms with crispy pita, caramelised shallots and muntries, smoky cheese, basil saltbush pesto and aged balsamic v

Smoked chicken & macadamia Waldorf salad - Apple, celery & lettuce gf

Marinated duck breast with snow pea sprout salad, mango, lemon & pink peppercorn dressing gf

Smoked salmon on gherkin, sour cream & pepperleaf potato with rocket & Persian fetta salad

Australian king prawns on iceberg lettuce with avocado salsa, finger lime 'caviar' & bush tomato aioli gf

Includes bread rolls and garden salad

v - vegetarian
gf - gluten free

MAIN

Queensland barramundi fillet served with a rocket & parmesan salad, with a lemon myrtle & chilli sauce gf

Char grilled beef fillet, potato galette, caramelised shallots and muntrie glaze with crisp prosciutto.

Herb and cheese stuffed red capsicum, roasted tomato sauce with basil pesto v

Chicken breast stuffed with smoky cheese, wrapped in Barossa bacon on a garlic mash with saltbush and basil cream sauce gf

Cider braised pork belly with apple fennel slaw, sweet aged balsamic & apple pearls

DESSERT

White chocolate, caramelised apple and muntrie tart with mixed berry compote & fresh berries

Chocolate brownie with pure cream & textures of raspberry

Macadamia and caramel tart with double cream and butterscotch sauce

Candied orange and strawberry gum pannacotta with Cointreau soaked strawberries gf

Fresh Seasonal Fruit Salad gf





Booking

- Step One Contact us
Check availability & request a quote

- Step Two Visit us
Make a time to meet our Meeting &
Event Sales Coordinator and view the
function space

- Step Three Book & pay deposit

- Step Four Choose a package
Cocktail or sit down

- Step Five Choose decorations
Colour choice and style

- Step Six Select menu options

- Step Seven Finalise event details (7 days prior)

- Step Eight Congratulations and enjoy your big day!

For more information or to arrange a time to view the Nandina Function Rooms, please contact;

Functions Sales Executive
Majestic Roof Garden Hotel
08 8100 4494
functions@majestichotels.com.au
55 Frome Street Adelaide SA 5000
PO Box 370 Rundle Mall SA 5000

TERMS & CONDITIONS

The Nandina Function Rooms are available between 7am and 12 midnight. Booking times are negotiable.

Prices quoted are valid to 31st December 2018 & are subject to change without notice.

All rates are inclusive of GST.

Security presence is required for bookings where guest numbers exceed 90 persons or where deemed necessary by the hotel for which an additional charge is applicable at the discretion of the Hotel.

Food & beverage selections, including dietary requirements, are required 7 business days prior to the event.

Guaranteed guest numbers are required 7 business days prior to the event. This will then be regarded as the minimum number for catering purposes and will be the minimum charged for the event.

Full payment is required 7 days prior to the event.

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 Executive. For further information, and full terms and conditions, please call 8100 4494 or E: functions@majestichotels.com.au.



Information correct at time of printing
Nov 2017