

**MEET
PLAY**

***OPPORTUNITY
MEETS HERE***

PULLMAN ADELAIDE







OUR WORLD IS YOUR PLAYGROUND

A reinvention of the traditional meeting experience; one that blurs the lines between work and play, performance and wellbeing. A creative, forward-thinking vision that challenges the status quo and pushes us to strive for differentiation and innovation.


Pullman Adelaide believes that the power and energy of a place can affect people differently. Therefore vibrant, sensory, flexible spaces are essential to ensure people can be productive, happy and creative. We surprise and inspire our guests with engaging environments, bespoke food and beverage and innovative solutions. Let our team work with you in creating memorable events with meaningful connections.

Contact our Meetings, Conferences & Events team on +61 8 8206 8849 or email hb217-sb1@accor.com






pullman
HOTELS

 pullman



MEETINGS, CONFERENCES & EVENTS BY PULLMAN

February 2020 unveiled a new era of meeting, conferencing and celebrating at Pullman Adelaide. The hotel's purpose built function centre, taking on a contemporary and innovative design that plays on the natural surrounds of the calm and leafy Hindmarsh Square and the hotel's unique 15th floor views of the Adelaide city skyline and hills.

Drawing in the natural light of these surrounds, Pullman Adelaide's already versatile function rooms with smart connectivity will provide a light-filled, fresh and modern setting, elevating your event to the next level.

EXECUTIVE BOARDROOM

Designed for more intimate settings, the executive boardroom features a private balcony, floor-to-ceiling windows providing natural light and views of the city skyline and Adelaide Hills, and the latest technological capabilities.

HINDMARSH ROOMS

Select 1,2,3 or all 4 of the Hindmarsh Rooms depending on the size of your event. With functionality and flexibility in mind, these rooms allow for conventional as well as collaborative setups and feature in-built data projectors, state-of-the-art AV and wireless connectivity, delivering connected and seamless events.

HINDMARSH BALLROOM

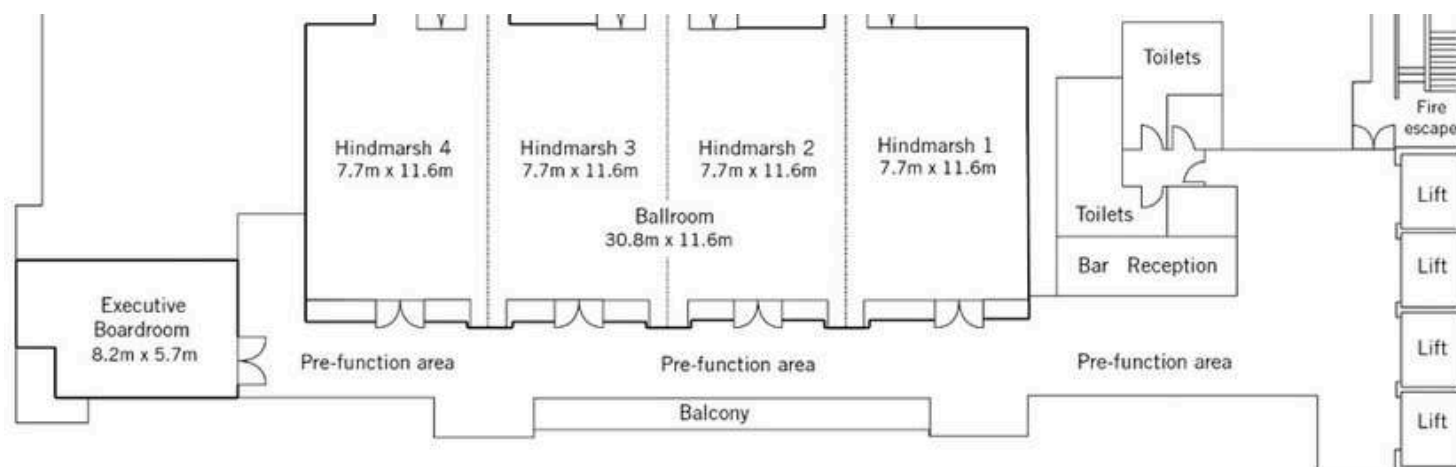
The four Hindmarsh Rooms combine to form the Hindmarsh Ballroom, Pullman Adelaide's largest function space. Functional, pillar-less and versatile, the Hindmarsh Ballroom can be transformed into almost any setting to provide a memorable experience for guests. It allows for the perfect blend of practicality and creativity.

PRE-FUNCTION AREA

Boasting uninterrupted views of the city skyline and Adelaide Hills, a large balcony and a bar, the pre-function area is the perfect place to greet your guests, provide a 'red carpet' entrance, break for morning and afternoon tea and lunch or host networking drinks after your event.



FUNCTION SPACE CONFIGURATIONS



MEETING ROOMS	AREA (M)	W (M)	L (M)	CEILING (M)	U-SHAPE	CLASSROOM	BOARDROOM	THEATRE	BANQUET	CABARET	COCKTAIL
Hindmarsh Ballroom	357	30.8	11.6	4	-	160	-	360	240	192	360
Hindmarsh 1,2,3 or 4	89	7.7	11.6	4	28	36	28	90	60	48	90
Hindmarsh 1 & 2 or 3 & 4	178	15.4	11.6	4	50	80	48	180	120	96	180
Executive Boardroom	46	5.7	8.2	4	15	24	16	40	30	24	40
The Hindmarsh Club Boardroom					-	-	6	-	-	-	-



← Toilets

LEVEL 15

WE PARTNER WITH THE BEST IN EVENT STAGING.

EVENT STAGING

Pullman Adelaide partners with Encore Event Technologies for delivery of professional event services at our venue.

We have a skilled Encore team working in-house at our venue who are experts in delivering events with us. We offer a complete event staging solution, superior audio-visual technology, styling and theming, set design, multimedia, production management, social media, live polling, webcasting, mobile apps and more.

As the leading audio-visual and event services company in the Asia-Pacific region, Encore are renowned for delivering world-class events. Their superior technical know-how and creative flair ensures seamless production for any event, from a world-class conference to a stellar gala dinner.

Pullman Adelaide Encore Team – Ask for Stacey!

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THE STANDARD IS HIGH AT PULLMAN ADELAIDE.

ACCOMMODATION

Located in the East End of the Adelaide Central Business District, Pullman Adelaide serves as the ideal base to meet, work and play.

Our 308 rooms and suites offer a spacious, open-plan design and large light-filled windows. With comfort and connectivity at the forefront, the standard is high at Pullman Adelaide. Offering six room categories, there is a room to suit every guest, whether travelling alone or with friends and family.

ROOM FEATURES

All of our rooms and suites include the following standard features:

- Complimentary high-speed Wi-Fi.
- High definition TV with satellite channels (including movies on demand).
- Signature Pullman mattress with pillow menu.
- 24-hour in-room dining.
- Mini bar.
- Nespresso Coffee Pod Machine with complimentary Pods

Extra features are available with different room types.



FACILITIES

Pullman Adelaide's facilities and services are in-tune with guests' needs for wellbeing, performance and efficiency.

Open from 5.30am until 12 midnight, our Fitness Lounge works with your schedule. Featuring only the highest quality Technogym equipment, it has everything guests need to stay at the top of their game whilst on the go. Including a dedicated Bike Zone, which houses the Technogym SKILLBIKE. With Strava and Zwift connectivity, guests can track their performance, explore virtual routes and race their friends around the world. For guests looking to cool down after an intense workout or relax and recharge, our 13.5 metre indoor lap pool, spa and sauna are perfect.



SERVICES

- Complimentary high-speed Wi-Fi throughout hotel
- 24/7 Concierge
- Valet Parking & Self Parking options
- Business Centre
- Dry Cleaning
- Self-service laundry





THE HINDMARSH CLUB EXECUTIVE LOUNGE

Pullman Adelaide's Executive Lounge, The Hindmarsh Club, is the exclusive up-market offering for the hotel's executive, corporate and Platinum member return guests.

A hallmark of all Pullman hotels, the Executive Lounge is a place to take a break, socialise or work. Privately accessed off the lobby, The Hindmarsh Club Executive Lounge offers a sleek and sophisticated setting with continental breakfast served between 6.30am and 10.30am, complimentary drinks and canapes between 5.00pm and 7.00pm and office facilities including a private meeting room with full connectivity and the latest technology.

IT'S ALL IN THE DETAILS

At Pullman Adelaide we know it's all in the details, our marketing and event team can work with you to create beautiful designs to put the finishing touches to elevate your event.

A3 Seating chart for event
Name place card 200gsm
Per Menu/Program 200gsm Event
A1 Signage including Easel

Receive 10% discount bundle offer when purchasing seating chart, place cards, menus and signage



FOR MORE EXAMPLES ON PERSONALISED DESIGNED PLEASE
USE [THIS LINK](#)



MONA
BOTTOMLESS
BRUNCHES



**I AM VERY
PASSIONATE
ABOUT FOOD;
THIS IS MY
LIFE.**

– FRANCIS LUZINIER, EXECUTIVE CHEF –

CATERING

Animating the meeting space through food to create a truly inspiring experience.

“What was great for me was being born on a farm; my family were farmers and we had all the food we needed. My father grew all of our vegetables and made our own red and white wine and apple cider. I never knew what a supermarket was until I was eleven years old.

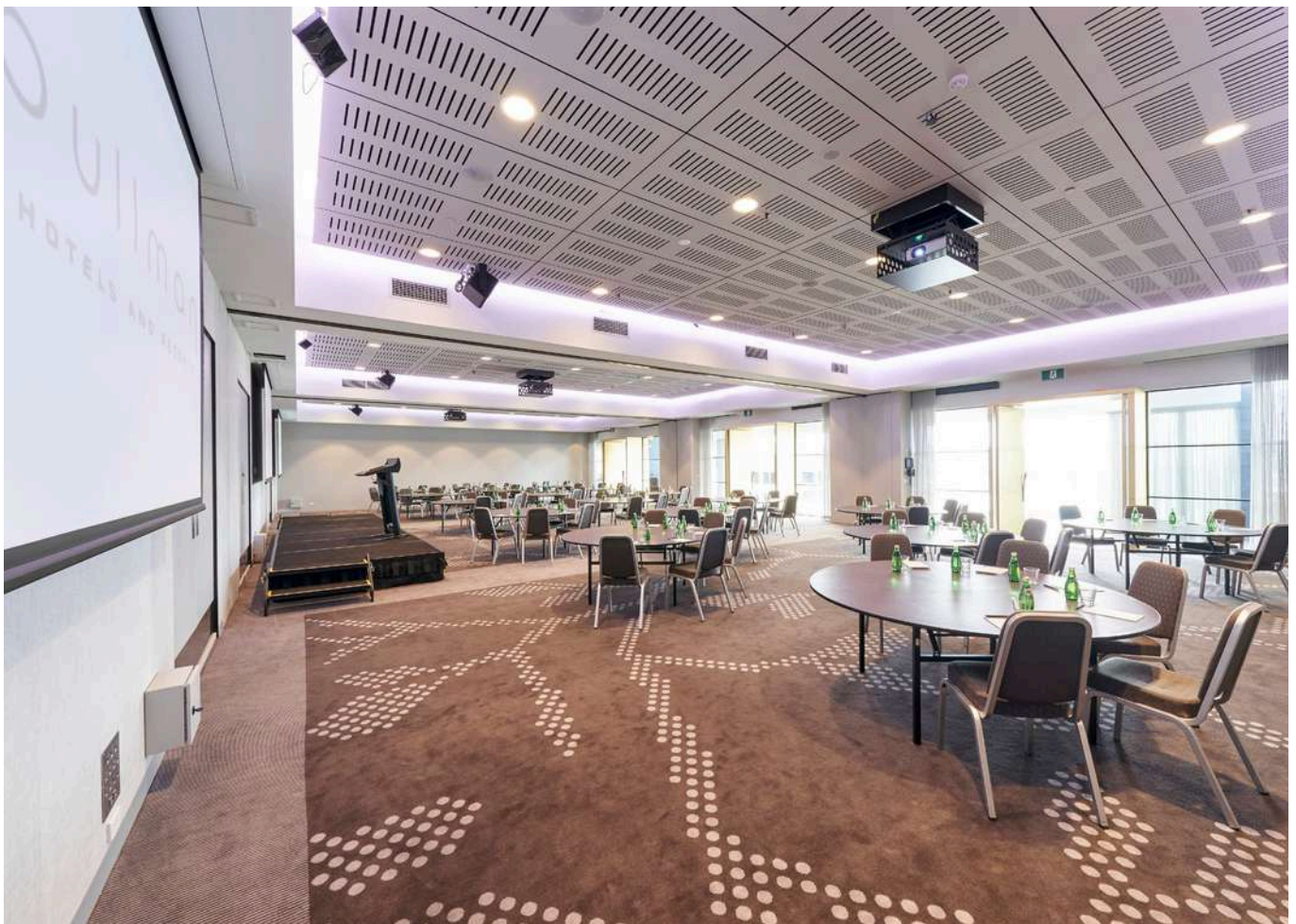
When I was eight years old I started to help my grandma cook the family meals and I developed a taste for our farm produce and homemade soups, salads, stews and best of all, tarts! We had a strawberry farm and our strawberry tart was in high demand.

I am very passionate about food; this is my life. I can create something out of almost anything. I love to cook my native food from France; cooking with rich tenacious wines, red and sticky white wine, and of course with truffle.

I love working at Pullman Adelaide because you meet so many different people. We are such a multicultural workplace and I love to work alongside my team and create dishes that will excite our guests’ gustative pappille (taste buds).

South Australia, particularly the Fleurieu Peninsula, Yorke Peninsula and the Adelaide Hills and it’s produce serve as great inspirations for me and remind me of the European traditions I learnt back home.

Bon Appetite.”





BREAKFAST A LA CARTE

Do breakfast your way with our a la carte breakfast menu! A good breakfast fuels you up and gets you ready for the day. A La Carte breakfast items are per person.

Seasonal Fruit Salad, Berries & Mint

Banana Bread, Vanilla Cream & Vanilla Syrup

Selection so House Baked Danish Pastries

Kangaroo Island Honey & Spice Breakfast Muesli with Strawberries

With a Dollop of Greek Yoghurt

Breakfast Wrap with Scrambled Eggs, Bacon, Vine Ripened Tomatoes & Barossa Valley Onion Jam

Plain Scone or Fruit Scone with Double Cream & Assorted Jams

Egg & Bacon Roll With a Hash Brown

Bowl of House Made Granola, Cranberry, Dried Apple Rings & Fleurieu Yoghurt

Petit Pot of Crunchy Granola, Mixed Berries, Fruity Yoghurt & Dried Blood Orange



HEALTHY START BREAKFAST BUFFET

Start your day with a healthy breakfast in the morning! It sets up your metabolism for the day ahead with a bright, fresh focus.

Fresh Orange Juice

Sliced Seasonal Fruit Plate

Natural or Flavored Yoghurt

Keto Plate: Egg, Tomato, Basil & Goat Cheese

Omlette Freshly Brew Coffee & Tea

BREAKFAST BUFFETS

Breakfast is the most important meal of the day! If you can't choose, let your guests choose from a tasty breakfast buffet. Choose from either our signature buffet or our vegetarian breakfast buffet. Food can be served in traditional buffet style, or on shared table platters.

Fresh Orange Juice

Sliced Seasonal Fruit Plate

Natural or Flavoured Yoghurt

Selection of Bakery Pastries

Assorted Cereals with Arrangement of Milks

Muesli Mix, Nuts, Dried Fruits

Bircher Muesli Made With Oats, Green Apples & Local

Raisins Selection of Local Preserves, Jams, Honey

Chicken Chipolatas

Barossa Valley Bacon

Herb Tomato

Rosemary & Thyme Chats Potato

Flat Leaf Parsley Mushrooms

House Made Baked Beans with Petit Vegetables

Fluffy Scrambled Eggs with Double Cream & Chives

Freshly Brewed Coffee & Tea

VEGETARIAN BREAKFAST BUFFETS OPTIONS

Fresh Orange Juice

Sliced Seasonal Fruit Plate

Natural or Flavored Yoghurt

Selection of Bakery Pastries

Assorted Cereals with Arrangement of Milks

Muesli Mix, Nuts, Dried Fruits

Bircher Muesli Made With Oats, Green Apples & Local

Raisins Selection of Local Preserves, Jams, Honey

Freshly Brewed Coffee & Tea



HOT PLATED BREAKFAST

Hot plated breakfast includes pastries, petit muffins and sliced seasonal fruit to share at the table, with Apple & Orange Juice, tea & coffee.

New York Style Toasted Reuben Madame, Rye Bread, Pastrami or Barossa Valley Ham, Swiss Cheese, Fried Egg, Served With Dill Pickle Cucumber

Two Poached Eggs, Roasted Virginia Herb Tomato, Mediterranean Herbs, Smashed Borlotti Beans on Sour Dough Bread & Hollandaise Sause

Traditional Egg Benedict With Double Smoked Barossa Valley Chiffon Ham, Charred Broccolini, Hollandaise Sauce With Kangaroo Island Honey & Roasted Blue Pumpkin Wedge

Semi Dried Chorizo Slices, Egg & Feta Omelette, Barossa Valley Bacon, Tomato & Petit Herbs

Scrambled Eggs, Herb Roasted Potato, Roasted Cherry Tomato, Barossa Valley Bacon, Truffle Scented Aioli

Scrambled Eggs, Poached Tasmanian Salmon, Avocado, Roasted Herb Tomato on Brioche Toast

The Full Breaky: Poached Egg, Baked Beans Maison, Chicken Chipolatas, Barossa Valley Double Smoked Bacon, Sautéed Herb Medley, Cherry Tomato, Hash Brown, Thyme Scented Open Flat Mushroom



REFRESH YOUR FOCUS

Pullman Adelaide meeting attendees should always be at the top of their game. Assist your guests and boost their focus and alertness by adding a healthy “bar” to your menu.

Juice Bar

Freshly Squeezed Seasonal Fruit made in front of you

Smoothie Bar

Triple Berry Mix
Berries, Banana, Chia Seed, Yoghurt,
Milk

Inner Health bar

Raw Coconut Water
Mojo Kombucha

Coffee Bar

Barista Made Coffee
On Arrival
All day for unlimited barista made coffee



EVERYDAY DELEGATE PACKAGES

Full & Half Day Delegate Packages include:

Conference Room from 8:30am – 5:00pm daily*
Flip Chart or Whiteboard
Pads & Pens
Welcome Tea & Coffee
Morning tea
Lunch
Afternoon Tea
Hydration Station

Pullman Adelaide believes that the energy of a place can affect people differently. We have reinvented the traditional day delegate package experiences, delighting your guests with a refresh to boring meetings; inspiring your guests with a space that promotes focus, creativity and engagement.

LUXE DAY DELEGATE PACKAGE

Designed to impress and elevate your experience in addition to the Everyday Delegate Package, our Luxe Day Delegate package includes:

Fruit infused Purezza Still & Sparkling Bottled Waters
Selection of French Pastries and juices on arrival
Barista made coffee on arrival
Personal mini jars of assorted nuts
Complimentary upgrade to hot lunch for events over 30 guests

In addition to the Everyday Delegate Package inclusions

ADD ON OPTIONS FOR DELEGATE PACKAGES

Post conference drink
Post conference canapes
Grazing table
Brunch
Full buffet breakfast available
Enquire for audio/visual options





BREAKS & SNACKS

Morning & Afternoon Tea

Morning/Afternoon Tea with Urn Tea & Coffee

Barista Bar – Freshly made Barista Coffee

On Arrival

All Day

Barista Coffee

SWEET

Enjoy freshly baked morning & afternoon tea from the below selections. For Day Delegate Package, please select & enjoy two items:

- Orange Cake
- Cinnamon Apple Crumble with Whipped Cream
- Chocolate Nut Brownie
- Brochette of Two Seasonal Fruits with Fruit Coulis
- Apple Crumble Energy Balls, with Adelaide Hills Apples, Dates & Almond Meal
- Vegan Fruit Bar
- Mini Scone with Raspberry & Chocolate Dip
- Petit Pot Of Coconut Chia Pudding
- Mango, Passionfruit, & Coconut Bircher Muesli
- Spiced Carrot & Apple Muffins
- Petit Pot of Rhubarb, Apple, Compote with Vanilla Yoghurt
- Mini Salted Caramel Cheesecake

SAVOURY

Enjoy freshly baked morning & afternoon tea from the below selections. For Day Delegate Package, please select & enjoy two items:

- Corn Fritter, Barossa Valley Tomato Jam with Herbed Feta
- Vegetarian Pizette with Mozzarella
- Chicken & Leek Pie
- Semi Dried Tomato, Pesto, Bocconcini Calzone
- Wild Leek & Spinach Pie
- Spinach & Feta Triangle
- Thai Chicken Puff
- Ham & Brie Cheese Croissant
- Mini Lamb Pie
- Mediterranean Style Falafel Balls, Chickpeas & Flat Beans
- Parmesan & Blue Vein Cheese Polenta Chips with Tzatziki Dip
- Prosciutto Ham, Bocconcini Rocket on Olive Bread
- Wholewheat Roll with Bacon Jam
- Mountain Bread, Pesto, Low Fat Greek Yoghurt, Sliced Button Mushroom, Organic Tomato, Spinach Leaves
- Spanakopita Scrolls
- Wagyu Sausage Roll with Tomato Chutney
- Mini York Peninsula Cornish Pasties
- Mini Quiche Lorraine
- Mini Baby Vegetarian Spinach Quiche
- Adelaide Hills Camembert, Double Smoked Barossa Valley Ham, Fig Jam Toastie

SANDWICH & SALAD LIGHT WORKING LUNCH

Nothing brings people together more than a light networking lunch. Easily enjoyed whilst standing, networking and taking a break from a busy meeting day.

Light lunch includes:

- Sandwich & salad selections
- Chef's Selection of Vegetarian antipasti
- Freshly brewed urn coffee & selection of teas
- Soft drinks & Juice per person

Add a little extra to finish of your lunch:

Australian Cheese Platter With Crackers, Dry Fruits, Nuts

Fruit Platter

Gourmet Fruit Platter

Sandwich Fillings of your Choice

- Peri Peri Chicken Wrap, Shaved Lettuce, Cucumber & Minted Yoghurt
- Turkish Bread, Tuna, Egg, Red Onion, Roma Tomato, Mesclun Lettuce
- Garlic Baked Turkish Bread with Coleslaw, Pastrami, Swiss Cheese & Honey Mustard
- Fresh Wholemeal Bread, Roasted Beef Sirloin, Onion Jam & Cheddar Cheese
- French Baguette with Grilled Zucchini, Semi Dried Tomato, Basil Pesto & Feta
- Grilled Eggplant, Grilled Pumpkin, Roasted Capsicum, Avocado & Spinach Wrap
- Mini Burger with Smoked Salmon, Avocado, Cucumber & Micro Herbs
- Sourdough with Roasted Vegetables, Red Pesto &
- Rocket Rye Bread with Prosciutto, Gherkin, Grana Padano, Gourmet Greens & Bavarian Mustard

Salads of your Choice

- Baked & Grilled Cauliflower Skewers on Pumpkin Hummus
- Halloumi & Roasted Broccoli with Caramelised Onion
- Classic Caesar Salad, Croutons, Boiled Egg, Bacon & Caesar Dressing
- Healthy Habits Grilled Pumpkin, Marinated Artichokes, Chickpeas, Spinach Leaves, Sundried Tomatoes, Brown Rice, Oregano Vinaigrette
- Sweet Potato, Red Capsicum, Roasted Pinenuts, Shallots, Sesame Oil Dressing
- Couscous Tabbouleh, Tomato, Mint, Sultanas, Coriander, Parsley, Baby Shrimp with Lemon Juice
- Dressing Country Style Greek Salad, Fried Haloumi & Capers
- Creamy Potato & Garden Peas Salad with Tzatziki Dressing & Chorizo Chips
- Orzo Pasta, Shredded Salmon, Cucumber Cubes, Semi Dried Tomato, Confit Capsicum & Caperberries
- Spice Roasted Cauliflower with Tahini & Almonds
- Vegan Tofu & Vegetables, Chili Sesame Dressing, With Exotic & Button Mushrooms, Carrot & Coriander
- Thai Beef Noodle with Vermicelli, Crisp Vegetables, Aromatic Herbs And Sesame Coriander Dressing
- Cyprus Grains, Freekeh, Quinoa, Lentils, Chickpeas, Raisins, Spring Onion, Parsley, Preserved Lemon & Citrus Dressing
- Edamame, Freekeh, Kale, Lentils, Seeds, Cumin Dressing Vinaigrette
- Rocket, Roasted Beetroot, Herb Marinated Feta with Toasted Turkish Bread Fingers
- Daikon Salad with Sautéed Enoki Mushrooms, Wakame, Sauteed South Australian Squid, Bean Sprouts,
- Shiso Asian Dressing
- Glass Noodle Vermicelli, Cucumber, Celery, Capsicum, Carrot, Shallots, Coriander with a Sesame Oil Dressing
- Lentil Quinoa, Kale, Lentils, Tomatoes in an Apple Cider Honey Dressing
- Oven Roasted Tandoori Chicken, Basmati Rice, Currants, Coriander Spicy Tomato with Kasoundi Pickle



DAY DELEGATE PACKAGE - HOT DISH MENU OPTIONS

Mediterranean Chicken Tenderloins, Herb Baby Chats, Tomato, Salsa

Cauliflower & Broccoli Bake Parmesan Crust with Fresh Thyme

Oven Baked Salmon Fillet on Pearl Couscous with Dill Hollandaise

Provençale Vegetables with Butter Beans, Kale & Pesto

Lamb Ragu Printanier with Baby Vegetables & Olives

Tagliatelle Au Beurre

Spinach & Ricotta Baked Cannelloni, Italian Passata Sauce, Reggiano Parme

Thai Style Green Chicken Curry with Jasmine Rice & Prawn Crackers

Hokkein noodles with Bok Choy & Oyster Mushrooms

Beef Bourguignon with Mash & Vegetables

Polenta Cake, Smoked Cheese & Mushroom Cake with Grilled Eggplant & Zucchini

Chicken & Leek Pie , Minted Peas & Chicken Jus

Local Beef & Onion Guinness Pie with Paris Mash & Tomato Chutney

Baked Tasmanian Salmon with Warm Sliced Fennel and Cucumber

Pepperonata Chicken Tenderloin Bake with Scentred Truffle Oil, Rocket & Parmesan flakes

Please advise your Conference & Events Team of any dietary requirements our Chefs need to cater for



WORKING LUNCH

We know that every meeting and day is different! Our Working Lunches are created by our Executive Chef to support networking, socializing, relaxation & brain rejuvenation. Our working lunches can be a standing buffet, or shared platters for seated tables.

Enjoy the below selections for your working lunch, day delegate package or social event. Working lunch includes soft drinks & juices per person.

Working lunch option 2 is included in all Day Delegate Packages.

Option 1

Please select 2 salads, 2 sandwich, 2 desserts

Option 2

Please select 2 salads, 2 sandwich, 2 hot dishes & 2 desserts

Option 3

Please select 3 salads, 3 sandwich, 3 hot dishes & 3 desserts

INTERNATIONAL BUFFET

COLD SELECTION

Mediterranean Greek salad with cucumber, bell peppers, tomatoes, feta and lemon vinaigrette dressing
Smoked salmon salad with rocket, sliced pears and citrus dressing
Selection of charcuterie with dips and artisan crisp
Organic quinoa salad with pomegranate and goats curd
Vietnamese rice paper rolls with shrimps, cucumber, bean sprout and fish sauce
Mesculin mix, sliced cucumber, sliced tomato, olives, capers, anchovies, grated parmesan
Dressings – French vinaigrette / balsamic dressing / Caesar and pesto dressing
Freshly baked bread rolls

HOT SELECTION

Seared Kingfish fillet with wilted kale, lemon caper sauce
Oven roasted chicken breast with tomato, corn and scallion salsa
Stir fried beef with bell peppers, onion and mushrooms
Medley of seasonal vegetables with burnt sage butter
Rosemary baked potatoes
Steamed jasmine rice

ADDITIONAL OPTIONS

Burrata salad with organic spelt, toasted pumpkin seed, wild rocket and avocado
Grilled prawns, corn kernels, young scallion and avocado salad
Smoked salmon with crispy sour dough chips and chive cream

DESSERTS

Warm apple and blueberry crumble
Cold chia pudding with coconut milk and fresh fruits
Fruit salad in fresh orange juice



LUNCH, DINNER & DESSERT MENU

Menu Options

2 Courses

3 Courses

Please select one item per course for lunch and/or dinner.

Should you wish for additional menu options, please select item per course. Prices listed below.

Alternate Drop

Choice Menu



ENTRÉE

Thai Style Beef Salad With Cashew Nuts, Fried Shallots, Coriander, Cherry Tomato, Cucumber, Red Onion & Thai Dressing Murray Valley Pork Belly Salad

Hearty Vegetable & Chicken Soup with Crusty Bread

Smoked Salmon Herb Roll with Micro Herbs, Yuzu Pearls, Sesame Seeds, Rocket & Flying Fish Roe

Quinoa & Grilled Haloumi Salad

Roasted Eggplant, Almond Emulsion, Herb Quinoa Tabouleh with South Australian Olive Oil

Duck Rillettes, charred Sourdough with Walnut & Rocket

Chargrilled Asparagus, Hummus, Whipped Feta, Pomegranate, Herbs & Charred Ciabatta

Caesar Salad, Hard Boiled Egg, Pancetta, Croutons, Grilled Chicken Tenderloins with Caesar Dressing



LUNCH, DINNER & DESSERT MENU

Mains

Braised Pumpkin, Chickpeas & Tofu in Green Curry Coconut Broth with Coriander, Lime Leaf & Jasmine Rice

Honeycomb Spinach & Ricotta Cannelloni with Braised Zucchini, Diced Pumpkin, Sage In Passata Sauce

Chef Francis Specialty – Thai Green Chicken Curry, Beans, Eggplant, Prawn Crackers, With Jasmin Rice &

Coriander Chef Subodh Gourmet Slow Roasted Salmon with Tarragon & Cucumber on A Fennel Salad

Regional Sarladaise French Twice Cooked Duck Leg Confit, Puy Lentil Ragu with Potato Gratin

Chicken Saltimbocca, Prosciutto, Sage and Golden Baby Potatoes

Grilled Beef Sirloin or Eye Fillet with Gratin Dauphinois, Gruyere Cheese Melt, Haricot Fin & Béarnaise Sause

Northern Territory Baked Barramundi Steak, Blue Pumpkin Puree, Edamame & Sweet Pepper Drops

Slow Braised Beef Short Ribs, Barossa Valley Shiraz, Charred Broccolini, Paris Mash & Chimichurri

North African Spice Infused Lamb Shoulder, Cous Cous, Vegetables, Mint, Coriander Yoghurt & Pistachio Crumbs

Seafood Linguini, Salmon, Squid, Prawns, Mussels in Spiced Napoli Sauce with Aged Parmigiano

King Pork Cutlet with Gratin Potato, Broccolini & Mustard Grain Jus

Chargrilled Chicken Supreme, Heirloom Carrots, Peas & Edamame with Petit Vegetables & Herb Jus



LUNCH, DINNER & DESSERT MENU

Dessert

Strawberry Polenta Petit Gateau

Chocolate Éclair & Profiterolle

Snow Eggs: Poached Egg White on Vanilla Custard topped with Crunch Caramel

Traditional Paris Brest Gateau

Biscoff Cheesecake Slice

Sticky Date Pudding with Butterscotch Sauce

Chocolate Mousse with Griottes & Chocolate Flakes

Seasonal Fruit Plate, Ricotta Cream Flavour Vanilla

South Australian Cheese Plate With South Australian Camembert, Blue & Cheddar Cheese, Local Grapes, Adelaide Hills Apples, Walnut, Crackers & Fig Jam

PLANT BASED MENU

Our signature plant based menu has been created by our Executive Chef to include wholesome, vegetarian and vegan dishes that will tantalise the most astute carnivore!

Kick-Starter Shot

Start the day with a Nutrient-Packed Shot. Spinach, Kale, Banana, Oat Milk, Rolled Oats & Flaxseeds

Smashed Avo

Toasted healthy Rye Bread, delicious Avocado Smash, Thyme & Flat Leaf Parsley, Flavored Button Mushroom

Healthy Chia Pot

Heart healthy Coconut Chia Pudding with Berries & Strawberry

Berry Bowl

Bowl of Strawberries and Berry Compote with healthy Coconut Yoghurt and Toasted Pumpkin Seeds

O My Mushy

Grilled Flat Open Field Mushroom, Grilled Tofu, Cherry Tomatoes

Healthy 3

Toasted Sourdough topped with Avocado, Sliced Banana & Blueberries, Cherry Tomatoes Seeds & Micro Herbs

PB & Apple

Adelaide Hills Apples smothered Peanut Butter Bites

Healthy Bowl

Chickpeas, Grilled Zucchini, Semidried Tomatoes, Roasted Capsicum, Brown Rice Seasoned Tempeh & Lentils

P-L-T Burger

Plant Base Patty, Lettuce, Tomato, Vegan Cheese

Baked Cauli

Whole Baked Cauliflower with Chipotle Tahini Dressing, Seeds & Herbs

Hearty Bowl

Quinoa, Grilled Pumpkin, Carrot, Baby Spinach Leaves, Jackfruit Micro Herbs

Lentils & Beans

Delicious & Tasty Healthy Lentils, Mung Beans, Braised Farm Carrots, Lemon Dill Vegan Mayonnaise

Vegetarian Meatballs

Aubergine 'Meatballs' & Zucchini Noodles, Organic Tomato Passata

DINNER BUFFET

Let your guests indulge in our Chef's Dinner Buffet. Whether seated or standing, our dinner buffet is sure to satisfy your guests taste experience. Dinner buffet includes warm bread rolls & soft drink & juice per person.

Please select 3 salads, 3 hot dishes & 3 desserts

Salads

Baked & Grilled Cauliflower Skewers on Pumpkin Hummus

Halloumi & Roasted Broccoli with Caramelised Onion

Classic Caesar Salad, Croutons, Boiled Egg, Bacon & Caesar Dressing

Healthy Habits Grilled Pumpkin, Marinated Artichokes, Chickpeas, Spinach Leaves, Sundried Tomatoes, Brown Rice, Oregano Vinaigrette

Sweet Potato, Red Capsicum, Roasted Pinenuts, Shallots, Sesame Oil Dressing

Couscous Tabbouleh, Tomato, Mint, Sultanas, Coriander, Parsley, Baby Shrimp with Lemon Juice Dressing

Country Style Greek Salad, Fried Haloumi & Capers

Creamy Potato & Garden Peas Salad with Tzatziki Dressing & Chorizo Chips

Orzo Pasta, Shredded Salmon, Cucumber Cubes, Semi Dried Tomato, Confit Capsicum & Caperberries

Spice Roasted Cauliflower with Tahini & Almonds

Vegan Tofu & Vegetables, Chili Sesame Dressing, With Exotic & Button Mushrooms, Carrot & Coriander

Thai Beef Noodle with Vermicelli, Crisp Vegetables, Aromatic Herbs And Sesame Coriander Dressing

Cyprus Grains, Freekeh, Quinoa, Lentils, Chickpeas, Raisins, Spring Onion, Parsley, Preserved Lemon & Citrus Dressing

Edamame, Freekeh, Kale, Lentils, Seeds, Cumin Dressing Vinaigrette

Rocket, Roasted Beetroot, Herb Marinated Feta with Toasted Turkish Bread Fingers

Daikon Salad with Sautéed Enoki Mushrooms, Wakame, Sauteed South Australian Squid, Bean Sprouts, Shiso Asian Dressing

Glass Noodle Vermicelli, Cucumber, Celery, Capsicum, Carrot, Shallots, Coriander with a Sesame Oil Dressing Lentil Quinoa, Kale, Lentils, Tomatoes in an Apple Cider Honey Dressing

Oven Roasted Tandoori Chicken, Basmati Rice, Currants, Coriander Spicy Tomato with Kasoundi Pickle

Hot Dishes & Desserts

[Please refer to page 29](#)

***INTERNATIONAL BUFFET AVAILABLE UPON REQUEST**



CANAPÉS MENU

Enjoy a tapas-inspired menu for your cocktail event, or to compliment pre dinner drinks.

30mins: 2 Cold & 1 Hot Selection; 5 Pieces per person

1 hour: 2 Cold & 2 Hot Selection; 8 Pieces per person

2 hour: 3 Cold & 3 Hot Selection; 12 Pieces per person

3 hour: 4 Cold & 4 Hot Selection; 16 Pieces per person

Cold Canapés

Roasted Vegetable & Feta Frittata (Gf)

Toasted Rye Bruschetta, Roma Tomatoes, Basil Pesto, Bocconcini, & South Australian Olive Oil

(V) Assorted Mini Sushi Roll, Wasabi Dip & Soy

Fresh Vietnamese Cold Roll with Lime & Sweet Chili Dipping Sauce (Gf Df V)

Smoked Salmon, Chives & Cream Cheese Mini Tartlet

Petit Verrine of Vietnamese Salad with Nuoc Nam Dressing

South Australian Blue Swimmer Crab Tart with Coriander & Chili Mango Salsa

Chargrilled Zucchini, Hummus Focaccia with Parmesan

Smoked Salmon Blinis with Apple & Celeriac Remoulade & Horseradish Cream

Wrapped Asparagus, San Daniela Prosciutto & Hollandaise Dip

Hot Canapés

Wagyu Beef Meatballs with Mexican Salsa

Malaysian Style Chicken Skewers with Peanut Sauce

Panko Crumbed Calamari Rings, Sirarcha Mayonnaise & Coriander

Smoked Cod Croquette with Dill Aioli

Mini Pizetta with Mozarella Melting Cheese (V)

Roasted Vegetable Filo Pastry

Mini Quiche

Vegetable Spring Rolls with Assorted Sauces

Tandoori Chicken with Mint Yoghurt & Pappadums

Crispy Pork Belly Coriander, Shallots, Roasted Macadamia Salad

Truffle King Oyster Mushroom Arrancini with Tomato Jam

Sundried Tomato & Cheddar Frittata



A LITTLE EXTRA

South Australian Coffin Bay Oysters, Champagne Mignonette with Echalottes

Eyre Peninsula Mini Cornish Pasties with Tomato Chutney

Five Spices Pulled Pork Sliders with Asian Slaw

Mini Beef Wellington with Béarnaise Dip

Mini Vegetarian Cheeseburgers with Tomato Relish

Mexican Taco with Refried Beans, Chicken, Guacamole, Sour Cream & Coriander

SHARING PLATTERS

There is nothing more social than sharing food with a colleague, friend or guest! Designed to serve 10 guests per platter, Pullman's Sharing Platters are perfect for any event.

Antipasto Platter

Chargrilled Vegetables, Cold Meats Served with Dips & Grilled Pita Bread

Japanese Platter

Vegetarian Roll, Seaweed Salad, Pickled Ginger Petals, Panko Prawns, Calamari with Kewpie & Wasabi Mayo Dipping Sauce (50 pieces)

French Platter

Blinis au Saumon Fume, Crème Fraiche, Tartine of Eggplant, Petit Quiche Lorraine, Crevette a l'ail, flutes, feuilletées au Fromage (50 pieces)

The Orient Platter

Spring Rolls, Samosa, Curry Puffs, Dim Sims with Dipping Sauce (60 pieces)

Gourmet Pies & Pasties

Chef's Selection of Beef, Lamb, Chicken & Leek Mini Pie, Sausage Roll, Spinach & Feta Triangles (60 pieces)

Skewers

Marinated Asian Flavour Chicken Skewers, Peanut Sauce & Prime Beef Skewers with Béarnaise Sauce (30 pieces)

Wedges & Rustic Chips

Tomato Ketchup, Aioli & Sour Cream (V)



FOOD THEATRE – LIVE COOKING STATIONS

Events should be exciting, engaging and create a playful environment where guests can captivated with creativity & the joy of food! Enjoy a little food theatre with our Chefs live cooking stations. Set up in your event space, our Chef's will cook and plate up mini dishes for your guests to enjoy. Tapas style in service, creative in execution. Pullman's signature live cooking stations will not disappoint.

Let's Go To Italy

Pasta, Passata Sauce & Garlic Bread

New York Style Mini Dogs

Yankie Hot Dogs with Mustards, Ketchup & Bad Boy Fries

Spanish Paella Pans

Chicken, Gambas & Vegetables & Arborio Rice

Let's Go To South America

Burrito & Taco with Chipotle Pulled Pork, Black Beans, Guacamole, Crispy Fish & Hot Sauces

Slider Bar

Soft Brioche Bun, Portuguese Chicken, Pulled Pork & Cheeseburger

Souvlaki Bar

Chicken, Beef & Lamb in Pita Bread, Hummus, Tzatziki & Greek Salad

Let's Go To Asia

Tom Yum Hot Pot

Let's Go To France

Degustation De Fromages – Pain Grille, Compote Et Fruits Glace



BEVERAGE PACKAGES

SUPERIOR PACKAGE

Jacobs Creek Range of Wines
(Brut, Sauvignon Blanc, Shiraz Cabernet)
Furphy Refreshing Ale Beer
Hahn Premium Light
Soft Drinks & Juices

DELUXE PACKAGE

Oxford Wines (Angus Brut, Sauvignon Blanc,
Shiraz) Hahn Superdry
Furphy Refreshing Ale Beer
Hahn Premium Light
Soft Drinks & Juices

Parc Brasserie & Bar Beverage Menu is available for those wishing their event to be on consumption.

Please note, wine list is subject to changes but we will ensure to offer the same wine varietal at the same price in the event your chosen label becomes unavailable.



pullman
HOTELS AND RESORTS