pullman

HOTELS AND RESORTS



MEETINGS & EVENTS



WHERE PROGRESS MEETS POSSIBILITY

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



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.

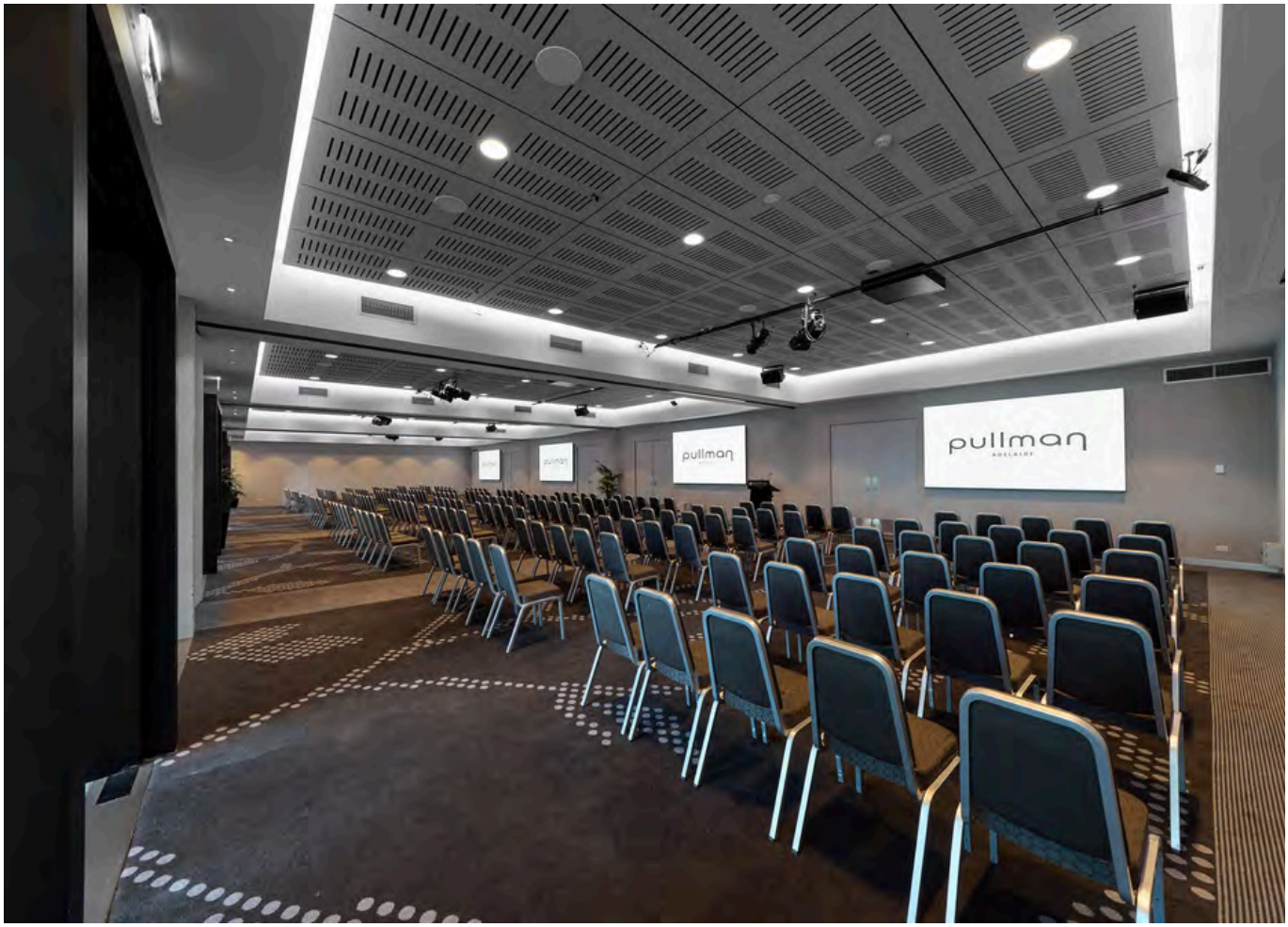
HINDMARSH CLUB LOUNGE

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

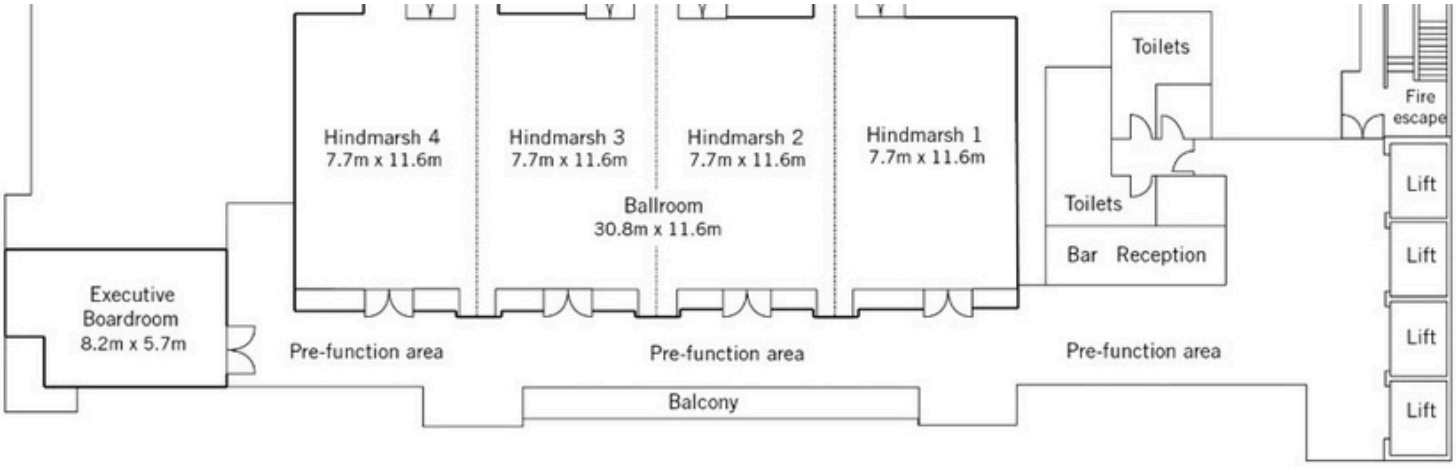
PRE-FUNCTION AREA

Boasting uninterupted 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.


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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	-	-	-	-

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 fla ensures seamless production for any event, from a world-class conference to a stellar gala dinner.

Pullman Adelaide Encore Team – Ask for Niki!
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E: Nikita.Viney@Encoreglobal.com
W: encore-anzpac.com





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 Foxtel 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 24x7, 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 Peloton bikes. 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, sauna and steam room are perfect. (Open from 5.30am until 12 midnight)



SERVICES

- Complimentary high-speed Wi-Fi throughout hotel
- 24/7 Concierge
- Valet Parking & Self Parking options
- 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 of
the lobby, The Hindmarsh Club Executive Lounge offers 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.


PARC



PARC BRASSERIE & BAR

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.

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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 $5
Name place card 200gsm $0.70
Per Menu/Program 200gsm $1.50
Event A1 Signage including Easel $49

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







FOR MORE EXAMPLES ON PERSONALISED DESIGNED PLEASE USE THIS LINK


PARC

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!

Francis Luzinier,
Executive Chef


THE HINDMARSH CLUB
EXECUTIVE LOUNGE


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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.

$10pp	Seasonal Fruit Salad, Berries & Mint
$6pp	Banana Bread, Vanilla Cream & Vanilla Syrup
$12pp	Selection of House-Baked Danish Pastries
$10pp	Kangaroo Island Honey & Spice Breakfast Muesli with Strawberries
$5pp	With a Dollop of Greek Yoghurt
$18pp	Breakfast Wrap with Scrambled Eggs, Bacon, Vine Ripened Tomatoes & Barossa Valley Onion Jam
$16pp	Plain Scone or Fruit Scone with Double Cream & Assorted Jams
$16pp	Egg & Bacon Roll With a Hash Brown
$14pp	Bowl of House Made Granola, Cranberry, Dried Apple Rings & Fleurieu Yoghurt
$12pp	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.

$38pp - Minimum 30 persons, buffet style or shared table platters
$45pp - For booking under 30 persons, buffet style or shared table platters

Fresh Orange Juice

Sliced Seasonal Fruit Plate

Natural or Flavored Yoghurt

Keto Plate: Egg, Tomato, Basil & Goat Cheese

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.

Buffet Breakfast Price $39 per person, minimum of 30 guests
Buffet Breakfast Price $45 per person, if under 30 guests

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

$38pp 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 (A)
- The Full Breaky: Poached Egg, Baked Beans Maison, Chicken Chipolatas, Barossa Valley Double Smoked Bacon, Cherry Tomato, Hash Brown, Thyme Scented Open Flat Mushroom

Seafood Sources: I - International, M - Mixed, A - Australian



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
$14 per person
Freshly Squeezed Seasonal Fruit made in front of you

Smoothie Bar
$14 per person
Triple Berry Mix
Berries, Banana, Chia Seed, Yoghurt, Milk

Inner Health bar
Raw Coconut Water $6 per person
Mojo Kombucha $6 per person

Coffee Bar
Barista Made Coffee
On Arrival $7 per person
All day $700 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 arival
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 $18 per person

Barista Bar – Freshly made Barista Coffee

On Arrival	$7 per person
All Day	$700 for unlimited coffees
Barista Coffee	$25 per hour, minimum 3 hours

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 Mozarella
- 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.

3 Sandwich Selections & 2 Salads **$35 per person**

4 Sandwich Selections & 2 Salads **$42 per person**

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
$22 per person, Min. 10 Persons

Fruit Platter
$8 per person, Min. 10 Persons

Gourmet Fruit Platter
$14 per person, Min. 10 Persons

Sandwich Fillings of your Choice

- Peri Peri Chicken Wrap, Shaved Lettuce, Cucumber & Minted Yoghurt
- Turkish Bread, Tuna, Egg, Red Onion, Roma Tomato, Mesclun Lettuce (M)
- 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 (A)
- 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 (I)
- 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 (A)
- 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 (A)
- 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

Seafood Sources: I - International, M - Mixed, A - Australian



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 (A)

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 Parmigiano

Thai Style Green Chicken Curry with Jasmine Rice & Prawn Crackers (I)

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 (A)

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

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

Seafood Sources: I - International, M - Mixed, A - Australian



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 **$38 per person**

Option 2
Please select 2 salads, 2 sandwich, 2 hot dishes & 2 desserts **$44 per person**

Option 3
Please select 3 salads, 3 sandwich, 3 hot dishes & 3 desserts **$58 per person**

INTERNATIONAL BUFFET $105

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 (A)
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 (I)
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 (A)
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

$8 per person, per item

Burrata salad with organic spelt, toasted pumpkin seed, wild rocket and avocado

Grilled prawns, corn kernels, young scallion and avocado salad (I)

Smoked salmon with crispy sourdough chips and chive cream (A)

DESSERTS

Warm apple and blueberry crumble

Cold chia pudding with coconut milk and fresh fruits

Fruit salad in fresh orange juice

Seafood Sources: I - International, M - Mixed, A - Australian



LUNCH, DINNER & DESSERT MENU

Menu Options
2 Courses $84 per person
3 Courses $95 per person

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 $3 per course per person
Choice Menu $7 per course per person



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 (A)
- Quinoa & Grilled Haloumi Salad
- Roasted Eggplant, Almond Emulsion, Herb Quinoa Tabouleh with South Australian Olive Oil
- Duck Rilettes, 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 Jasmine Rice & Coriander (I)
- Chef Subodh Gourmet Slow Roasted Salmon with Tarragon & Cucumber on A Fennel Salad (A)
- 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 Sauce ($8pp extra for Eye Fillet)
- Northern Territory Baked Barramundi Steak, Blue Pumpkin Puree, Edamame & Sweet Pepper Drops (A)
- 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 (M)
- King Pork Cutlet with Gratin Potato, Broccolini & Mustard Grain Jus
- Chargrilled Chicken Supreme, Heirloom Carrots, Peas & Edamame with Petit Vegetables & Herb Jus

Seafood Sources: I - International, M - Mixed, A - Australian



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!

$10 **Kick-Starter Shot**
Start the day with a Nutrient-Packed Shot. Spinach, Kale, Banana, Oat Milk, Rolled Oats & Flaxseeds

$16 **Smashed Avo**
Toasted healthy Rye Bread, delicious Avocado Smash, Thyme & Flat Leaf Parsley, Flavored Button Mushroom

$10 **Healthy Chia Pot**
Heart healthy Coconut Chia Pudding with Berries & Strawberry

$14 **Berry Bowl**
Bowl of Strawberries and Berry Compote with healthy Coconut Yoghurt and Toasted Pumpkin Seeds

$16 **O My Mushy**
Grilled Flat Open Field Mushroom, Grilled Tofu, Cherry Tomatoes

$18 **Healthy 3**
Toasted Sourdough topped with Avocado, Sliced Banana & Blueberries, Cherry Tomatoes Seeds & Micro Herbs

$16 **PB & Apple**
Adelaide Hills Apples smothered Peanut Butter Bites

$25 **Healthy Bowl**
Chickpeas, Grilled Zucchini, Semidried Tomatoes, Roasted Capsicum, Brown Rice Seasoned Tempeh & Lentils

$20 **P-L-T Burger**
Plant Base Patty, Lettuce, Tomato, Vegan Cheese

$22 **Baked Cauli**
Whole Baked Cauliflower with Chipotle Tahini Dressing, Seeds & Herbs

$25 **Hearty Bowl**
Quinoa, Grilled Pumpkin, Carrot, Baby Spinach Leaves, Jackfruit Micro Herbs

$24 **Lentils & Beans**
Delicious & Tasty Healthy Lentils, Mung Beans, Braised Farm Carrots, Lemon Dill Vegan Mayonnaise

$26 **Vegetarian Meatballs**
Aubergine ‘Meatballs’ & Zucchini Noodles, Organic Tomato Passata

DINNER BUFFET

Let your guests indulge in our Chef's Dinner Buffet. Weather 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 $70 per person

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 (I)
- 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 (A)
- 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 (A)
- 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 27

*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	$22 per person
1 hour: 2 Cold & 2 Hot Selection; 8 Pieces per person	$38 per person
2 hour: 3 Cold & 3 Hot Selection; 12 Pieces per person	$54 per person
3 hour: 4 Cold & 4 Hot Selection; 16 Pieces per person	$75 per person

Cold Canapés

Roasted Vegetable & Feta Frittata
Toasted Rye Bruschetta, Roma Tomatoes, Basil Pesto, Bocconcini, & South Australian Olive Oil
Assorted Mini Sushi Roll, Wasabi Dip & Soy
Fresh Vietnamese Cold Roll with Lime & Sweet Chili Dipping Sauce
Smoked Salmon, Chives & Cream Cheese Mini Tartlet (A)
Petit Verrine of Vietnamese Salad with Nuoc Nam Dressing
South Australian Blue Swimmer Crab Tart with Coriander & Chili Mango Salsa (A)
Chargrilled Zucchini, Hummus Focaccia with Parmesan
Smoked Salmon Blinis with Apple & Celeriac Remoulade & Horseradish Cream (A)
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 (I)
Smoked Cod Croquette with Dill Aioli (I)
Mini Pizetta with Mozarealla Melting Cheese
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

Seafood Sources: I - International, M - Mixed, A - Australian



A LITTLE EXTRA

$5 per person, per choice. 1 piece per person.

South Australian Coffin Bay Oysters, Champagne Mignonette with Echalottes (A)
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	$80 per platter
Japanese Platter Vegetarian Roll, Seaweed Salad, Pickled Ginger Petals, Panko Prawns, Calamari with Kewpie & Wasabi Mayo Dipping Sauce (50 pieces) (I)	$110 per platter
French Platter Blinis au Saumon Fume, Crème Fraiche, Tartine of Eggplant, Petit Quiche Lorraine, Crevette a l'ail, flutes, feuilletees au Fromage (50 pieces) (M)	$140 per platter
The Orient Platter Spring Rolls, Samosa, Curry Puffs, Dim Sims with Dipping Sauce (60 pieces)	$95 per platter
Gourmet Pies & Pasties Chef's Selection of Beef, Lamb, Chicken & Leek Mini Pie, Sausage Roll, Spinach & Feta Triangles (60 pieces)	$120 per platter
Skewers Marinated Asian Flavour Chicken Skewers, Peanut Sauce & Prime Beef Skewers with Béarnaise Sauce (30 pieces)	$90 per platter
Wedges & Rustic Chips Tomato Ketchup, Aioli & Sour Cream	$50 per platter

Seafood Sources: I - International, M - Mixed, A - Australian



FOOD THEATRE – LIVE COOKING STATIONS

Events should be exciting, engaging and create a playful environment where guests can captivated with creativity 7 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.

Live Chef $75 per hour, per station (minimum of three hours)

Let's Go To Italy Pasta, Passata Sauce & Garlic Bread	$22 per person
New York Style Mini Dogs Yankie Hot Dogs with Mustards, Ketchup & Bad Boy Fries	$22 per person
Spanish Paella Pans Chicken, Gambas & Vegetables & Arborio Rice (I)	$26 per person
Let's Go To South America Burrito & Taco with Chipotle Pulled Pork, Black Beans, Guacamole, Crispy Fish & Hot Sauces (I)	$26 per person
Slider Bar Soft Brioche Bun, Portuguese Chicken, Pulled Pork & Cheeseburger	$29 per person
Souvlaki Bar Chicken, Beef & Lamb in Pita Bread, Hummus, Tzatatki & Greek Salad	$32 per person
Let's Go To Asia Tom Yum Hot Pot	$35 per person
Let's Go To France Degustation De Fromages – Pain Grille, Compote Et Fruits Glace	$44 per person



BEVERAGE PACKAGES

ADELAIDE HILLS

1 Hour - $31 Per Person *2 Hour - $42 Per Person*
3 Hour - $51 Per Person *4 Hour - $58 Per Person*

Local sparkling (Prosecco)
Sauvignon Blanc / Rose / Moscato
Shiraz / Pinot Noir
Cabernet/Shiraz/Merlot
Selection of Australian beers on tap

McLaren Vale & BAROSSA

1 Hour - $42 Per Person *2 Hour - $53 Per Person*
3 Hour - $62 Per Person *4 Hour - $68 Per Person*

Local sparkling (Prosecco)
Selection of White Wines
Selection of Red Wines
South Australian beer cans or bottles

ICONIC COLLECTION

1 Hour - $53 Per Person *2 Hour - $69 Per Person*
3 Hour - $78 Per Person *4 Hour - $85 Per Person*

Exclusive selection of Premium Wines
Premium non-alcoholic options
Selection of Australian beers on tap or
South Australian beer cans or bottles

OPTIONAL AD-ONS

Seltzer / Ginger Beer inclusion	*$6 per person*
Premium zero-alcohol upgrade	*$4 per person*
Gin Spritz welcome station	*$18 per person*



À LA CARTE WINE SELECTION

Available at all times

SPARKLING

Solara Prosecco	$45

WHITE

Kaesler Stonehorse Chardonnay	$79
Saint & Scholar Sauvignon Blanc	$79

ROSÉ

Pete's Pure Rosé	$45
Hills & Coast Rosé	$65

RED

Longview Twin Palms Pinot Noir	$89
Estate Cabernet Blend, Adelaide Hills	$135
Kaesler “The Bogan” Shiraz	$159

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HOTELS AND RESORTS

ACCOR

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