



MAJESTIC
ROOF GARDEN HOTEL

NANDINA FUNCTION ROOMS

A meeting in the Nandina Function Rooms will inspire even the most 'un-inspirable'. We can work with you to get the most out of your daytime meeting.. Ask us how...

High above the Adelaide city streets; with panoramic views of the Adelaide Hills, city skyline and designer roof garden; the Nandina Function rooms offer a perfect fusion of intimate space and natural light.

Providing a unique alternative to a standard meeting venue, the Nandina Function rooms offer a contemporary space for 10 to 90 guests. Experience Adelaide's only outdoor 'break out room' and inspire your guests to achieve their best.

Majestic Roof Garden Hotel. Because your meeting is not our business, it is our pleasure.

majestichotels.com.au





ROOMS CAPACITY

setting	nandina east	nandina west	nandina combined	nandina combined inc. roof garden
classroom	18	15	36	
u-shape	22	17	36	
theatre	32	28	80	
boardroom	18	18	40	
cabaret	20	15	40	
cocktail	45	45	90	150***
lunch / dinner	30	20	50	
wedding reception (dinner)	-	-	50* 60**	

*includes area for dance floor
**without dance floor
***weather permitting

VENUE HIRE

nandina east	nandina west	nandina combined	nandina combined
shared access to roof garden	shared access to roof garden	shared access to roof garden	exclusive access to roof garden
\$ 500.00	\$ 450.00	\$ 650.00	\$ 1000.00*

*only available when nandina combined

EQUIPMENT HIRE

room hire includes	<ul style="list-style-type: none"> ▪ writing pads, pens, mints and iced water ▪ whiteboard ▪ television ▪ vcr/dvd player ▪ flip chart ▪ overhead projector ▪ lectern with microphone ▪ cordless microphone ▪ 5 stack cd player with surround sound & ipod capability ▪ ADSL cable broadband
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additional equipment hire			
▪ data projector		\$195.00 per day includes delivery	3LCD projector 2100 ANSI XGA
▪ laser pointer with wireless presenter		\$45.00	infiniter LR1
▪ electronic whiteboard		\$150.00 per day includes delivery	panasonic plain paper copy
▪ dance floor		\$385.00 per day + delivery	
▪ theming available upon request			

please note the above rates are subject to change

PACKAGES



CONTINENTAL BREAKFAST \$22.50pp

- includes
- freshly brewed coffee and a selection of teas
 - selection of cereals
 - bread basket - white, whole meal, fruit *gf* available upon request
 - pastry basket – with muffins, danishes and croissants served with local preserves and blue gum honey
 - individual yoghurts topped with muesli
 - seasonal fruit platter
 - a selection of nippys individual juices – apple/blackcurrant, apple, pineapple, orange, tomato

for all dietary requirements, please contact our functions coordinator
please add the room hire cost to the above package

PLATED BREAKFAST \$27.50pp

- includes
- freshly brewed coffee and a selection of teas
 - scrambled eggs, bacon, grilled tomato and toast
 - jugs of juice
- upgrades
- grilled field mushrooms \$2.00pp
 - chipolata sausages \$2.00pp
 - hash browns \$2.00pp
 - individual yoghurt topped with muesli \$2.00pp
 - pastry basket - with mini muffins, danishes & croissants served with local preserves & blue gum honey \$6.00pp
 - seasonal fruit platter \$65.00 per platter
- beverages
- 1 litre santa vittoria sparkling / still \$8.00 per bottle

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BUFFET BREAKFAST \$37.50pp

- includes
- freshly brewed coffee and a selection of teas
 - a selection of nippys individual juices – apple/blackcurrant, apple, pineapple, orange juice
 - scrambled eggs, bacon, grilled tomato and toast
 - grilled field mushrooms
 - chipolata sausages
 - chefs selection of poached fruit (bowl)
- upgrades
- individual yoghurt topped with muesli \$2.00pp
 - pastry basket - with mini muffins, danishes & croissants served with local preserves & blue gum honey \$6.00pp
 - seasonal fruit platter \$65.00 per platter
- beverages
- 1 litre santa vittoria sparkling / still \$8.00 per bottle

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PACKAGES



CORPORATE MEETINGS & CONFERENCES \$41.00pp

- on arrival
 - freshly brewed coffee and a selection of teas

- morning tea
 - selection of gourmet muffins

- lunch
 - chefs selection of gourmet baguettes or wraps or turkish bread sandwiches
 - or
 - one of the following selections, served with steamed rice & bread rolls
 - beef stroganoff
 - chicken and mango curry
 - chicken and mushroom a la king
 - seasonal fruit platter
 - orange juice, soft drinks

- afternoon tea
 - freshly brewed coffee and a selection of teas with gourmet cookies

- morning & afternoon tea upgrades
 - mini croissants with camembert cheese \$5.50pp
 - mini raspberry pastry swiss roll \$2.00pp
 - scones, jam, cream \$2.00pp
 - gourmet muffins \$2.00pp
 - danish pastries \$2.00pp
 - cheese platter – tilba semi dried tomato, tasmanian heritage camembert \$55.00 per platter

- lunch upgrades
 - cold meat platter \$65.00 per platter
 - greek salad \$30.00 per bowl
 - caesar salad \$25.00 per bowl
 - garden salad \$15.00 per bowl
 - mini quiches tomato & basil / bacon & parmesan \$2.00pp
 - cheese platter – tilba semi dried tomato, tasmanian heritage camembert \$55.00 per platter

- beverages
 - 1 litre santa vittoria sparkling / still water \$8.00 per bottle

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PACKAGES



CORPORATE MEETINGS & CONFERENCES \$51.00pp

- on arrival
 - freshly brewed coffee and a selection of teas
- morning tea
 - selection of gourmet muffins
- lunch
 - choice of 2 mains served with grilled turkish bread and dukkah - served in culshaw's grill restaurant
 - **roast chicken** breast on a sweet potato mash with a creamy honey and macadamia sauce *gf*
 - **herb crusted lamb** cutlets on an olive and potato mash with a rich rosemary glaze and a bush tomato chutney *gf*
 - **roasted vegetable** tart with candied balsamic SA olive oil and fresh shaved parmesan *veg*
 - your choice of:
 - seasonal fruit platter **or**
 - cheese platter – tilba semi dried tomato, tasmanian heritage camembert
 - orange juice, soft drinks
- afternoon tea
 - freshly brewed coffee and a selection of teas with gourmet cookies
- morning & afternoon tea upgrades
 - mini croissants with camembert cheese \$5.50pp
 - mini raspberry pastry swiss roll \$2.00pp
 - scones, jam, cream \$2.00pp
 - gourmet muffins \$2.00pp
 - danish pastries \$2.00pp
 - cheese platter – tilba semi dried tomato, tasmanian heritage camembert \$55.00 per platter
- beverages
 - 1 litre santa vittoria sparkling / still water \$8.00 per bottle

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PACKAGES



LUNCH & DINNER

- option1 set menu - select 1 item per course
- 2 course \$47.50 per person
 - 3 course \$57.50 per person
- option2 alternate service - select 2 items per course
- 2 course \$62.50 per person
 - 3 course \$72.50 per person
- option3 choice of 2 - select 2 items per course
- 2 course \$72.50 per person
 - 3 course \$81.50 per person
- entree
- **corn and crab chowder**
 - **roasted roma, basil and chilli soup** with a dollop of herb sour cream
 - **sweet potato, coconut and chilli soup** garnished with coriander pesto
 - **smoked chicken caesar salad** tossed cos lettuce, croutons and anchovy fillets bound in a caesar dressing topped with reggiano
 - **grilled salmon steak** resting on roasted garlic zucchini slices dressed with a spicy pimento aioli
 - **tasting plate of natural oysters** with fresh lime and salmon caviar
 - **king prawns** on glazed fresh pineapple with a coconut and lime salsa, drizzled with candied balsamic and lemon olive oil
 - **warm goats cheese and roast capsicum tartlet** with a wild rocket and abalone mushroom salad veg E/M
 - **roasted vegetable tart** with candied balsamic SA olive oil and fresh shaved parmesan veg E/M
- main
- **roasted chicken breast** on a sweet potato and coriander squash dressed with a creamy honey soy and roasted macadamia sauce
 - **grilled eye fillet steak** cooked medium rested on a double smoked bacon and green peppercorn potato mash finished with a port wine and rosemary glaze
 - **curry crusted salmon fillet** on a wild rocket, bok choy and red cabbage salad with a dill and lemon sour cream and fresh lime wedges
 - **grilled lamb fillet** marinated in honey and basil on a orange and thyme cous cous
 - **pesto grilled barramundi** on a baby spinach, pickled lemon & cucumber salad complemented by a baby shrimp and champagne cream sauce
 - **roasted pesto crusted chicken breast** with braised cabbage and prosciutto finished with maderia glaze
 - **chargrilled eye fillet** cooked medium on a smokey paprika and pumpkin squash with a rich shiraz glaze topped with crispy prosciutto
 - **grilled pork cutlet** on a homemade apple and semi dried tomato chutney finished with a brown sugar and cherry glaze
 - **steamed barramundi** on a spinach and pine nut salad with fresh grilled asparagus with lemon infused olive oil
- all mains served with fresh garden salad and bread*
- dessert
- **caramelized apple and brandy** crème brulee with king island cream
 - **home made baked white chocolate and lavender cheesecake** with a honeycomb anglaise
 - **double fudge mud cake** with a warm chocolate fudge complemented by a hint of sour cream
 - **mixed berry and lemon curd tart** with double cream
 - **a dark swisse callebaut chocolate and coffee mousse** with vanilla bean cream and shaved chocolate
- freshly brewed coffee and a selection of teas*
- sides
- pear rocket and shaved parmesan salad \$18.00 bowl
 - garden salad \$15.00 bowl
 - steamed greens \$15.00 bowl
- upgrades
- seasonal fruit platter \$65.00 per platter
 - cheese platter – tilba semi dried tomato, tasmanian heritage camembert \$55.00 per platter
 - cheese platter – tilba vintage cheese and opal blue blue cheese \$75.00 per platter

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PACKAGES



COCKTAIL

- hot
choice of 3
- skewered lemon pepper seasoned chicken
 - chicken and prawn wonton
 - moroccan and lemon skewered lamb
 - crab and coriander cream cheese spring rolls
 - mini pork buns with a sweet chilli dipping sauce
 - vegetable and feta empanada
 - oven baked scallops finished with a saffron, vermouth and olive oil dressing
 - peking duck wonton
 - ginger fried prawn tail with a mango and chilli salsa
 - hand rolled chorizo and mozzarella cannoli
 - chicken and lemon grass wonton
 - blue cheese and caramelized onion calzone
 - moroccan lamb pine nut puff
 - savoury tart filled with candied roast capsicum and roasted pine nuts
- cold
choice of 3
- assorted sushi rolls
 - mini tartlets with semi dried tomato, olive and basil pesto
 - mini tartlets of home made guacamole with fresh mango
 - chicken liver and apricot pate on soy glazed croutons
 - mini bruschetta, roma tomato and basil
 - brie with brandied soaked apricot on melba toast
 - smoked kangaroo and tomato relish on cucumber slices
 - cold chilli marinated prawn tail with thai spiced yoghurt served on pita bread
 - oysters with lime and cracked pepper (individual spoon) \$3.50pp
 - bloody mary oysters (individual spoon) \$3.50pp
 - oysters with spicy lemon dressing (individual spoon) \$3.50pp
 - assorted hand made cold rolls and dipping sauce \$2.00pp
- desserts
- served as an assorted platter selection - \$55.00 per platter
 - apple crumble tarts with runny cream
 - chocolate dipped strawberries
 - mini turkish delights
 - individual dark chocolate and coffee mousse
- upgrades
- selection of homemade dips and pita bread \$55.00 per platter
 - seasonal fruit platter \$65.00 per platter
 - cheese platter – tilba semi dried tomato, tasmanian heritage camembert \$55.00 per platter
 - cheese platter – tilba vintage cheese and opal blue blue cheese \$75.00 per platter
- rates
- \$22.50 per person — 1 hour (must be in conjunction with a meeting)
 - \$29.50 per person — 2 hours
 - \$36.00 per person — 3 hours
- chef to cook
- why not impress your clients with our chef cooking selected items on the BBQ \$60.00 per chef per hour

PACKAGES



BEVERAGE PACKAGE 1

- includes
 - oxford landing sauvignon blanc
 - oxford landing cabernet shiraz
 - willowglen brut nv
 - soft drinks, orange juice and mineral water
 - freshly brewed coffee and a selection of teas
- beer
 - coopers pale ale
 - coopers light
- rates
 - \$27.00 per person – 2 hours
 - \$31.00 per person – 3 hours
 - \$35.00 per person – 4 hours
 - \$39.00 per person – 5 hours

BEVERAGE PACKAGE 2

- includes
 - rymill the yearling sauvignon blanc
 - rymill the yearling cabernet sauvignon
 - redbank emily pinot noir
 - soft drinks, orange juice and mineral water
 - freshly brewed coffee and a selection of teas
- beer
 - coopers pale ale
 - coopers light
- plus choice of 1
 - james boags
 - crown lager
 - stella artois
- rates
 - \$33.00 per person – 2 hours
 - \$37.00 per person – 3 hours
 - \$41.00 per person – 4 hours
 - \$45.00 per person – 5 hours

BEVERAGE PACKAGE 3

- includes
 - wirra scrubby rise sauvignon blanc, semillion, viognier
 - wirra scrubby rise shiraz, cabernet sauvignon, petit verdot
 - redbank emily pinot noir
 - soft drinks, orange juice and mineral water
 - freshly brewed coffee and a selection of teas
- beer
 - coopers pale ale
 - coopers light
- plus choice of 1
 - james boags
 - crown lager
 - stella artois
- rates
 - \$39.00 per person – 2 hours
 - \$43.00 per person – 3 hours
 - \$47.00 per person – 4 hours
 - \$51.00 per person – 5 hours

CONTACT



NANDINA ROOM VIEWINGS

please contact our functions co-ordinator to arrange a suitable time to view our unique venue.
you will be glad you did!

sandra mustard
functions & events co-ordinator
+61 8 8100 4494

functions@majestichotels.com.au

www.majestichotels.com.au

TERMS & CONDITIONS

- room hire is: 7am — 5pm or 6pm — 11 .30pm any over-time will incur a \$100.00 per hour part there of charge
- exclusive use of the roof garden is only available in conjunction with the hire of the nandina combined function rooms (weather permitting)
- total minimum spend of \$1000.00 applies to all day meeting/conference
- total minimum spend of \$1200.00 applies to all day meeting/conference on weekends
- total minimum spend of \$1850.00 applies to all other events
- room rates are valid to 31 december 2009 and subject to change without notice.
- all rates are inclusive of gst
- security presence is required for bookings where guest numbers exceed 90 persons or deemed necessary by the hotel
- an additional charge is applicable for the provision of security presence
- sunday and public holiday surcharge of \$5.00 per person applies
- food & beverage selections including dietary requirements are required 7 working days prior to the event
- guaranteed guest numbers are required 7 working 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