



MAJESTIC
ROOF GARDEN HOTEL

Nandina Function Rooms



Your wedding day is the first day of the rest of your life. Allow us the pleasure of making your wedding day dreams come true. The journey begins with the venue...

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. Be the envy of every bride; enjoy an intimate dinner or a lavish cocktail event in Adelaide's most unique wedding venue.

Then, it all starts with the food... Head Chef Jamie Vigar has carefully sourced the finest products South Australia has to offer to create his truly unique and impressive menu. Our dedicated and passionate event staff promise to deliver friendly and professional service, ensuring your wedding is conducted with true grace, style and excellence.

It doesn't end there... bid your guests farewell and complete your special day by spending your wedding night in one of our 4.5 star superbly appointed rooms. Enjoy modern comfort with minimal fuss. Then wake up in the East End of Adelaide and continue the journey of the rest of your life.

Majestic Roof Garden Hotel. Because your wedding 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
boardroom	22	18	40	
cabaret	20	15	40	
cocktail	45	45	90	150***
lunch / dinner	30	20	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

- lectern with microphone
- cordless microphone
- 5 stack cd player with surround sound & ipod capability
- ADSL cable broadband
- Television, vcr/dvd player

additional equipment hire			
▪ data projector	\$195.00 per day includes delivery	3LCD projector	2100 ANSI XGA
▪ dance floor	\$385.00 per day + delivery		
▪ ceiling drapes with fairy lights	\$830.00		
▪ ceiling drapes only	\$695.00		
▪ fairy lights & drapes	\$680.00		
▪ drapes only	\$470.00		
▪ fairy lights & drapes	\$342.00	room divider	
▪ bridal table skirt	\$66.00		
▪ cake table skirt	\$42.00		
▪ cocktail table covers	\$22.80	white/black	
▪ chair covers black/white with bow satin/organza	\$4.50	bows available in assorted colours	
▪ table runner satin/organza	\$2.50	available in assorted colours	

please note the above rates are subject to change

additional items listed on following page



WEDDING HIRE

centerpieces	▪ tall glass candle holder with wreath and candle	\$30.00ea
	▪ table mirror (400mm)	\$4.50ea
	▪ table mirror (300mm)	\$3.00ea
out door /indoor equipment	▪ red carpet (9m x 1m)	\$78.00ea
	▪ red carpet (12m x1m)	\$102.00ea
	▪ white carpet (11m x 1m)	\$132.00ea
	▪ americana chair	\$6.00ea
	▪ 5m white Bali flag	\$35.00ea
	▪ vintage birdcage of love –present cage & lock	\$78.00ea
	▪ wishing well	\$55.00ea
lighting	▪ sitting chandelier	\$78.00ea
	▪ crystal candelabra	\$35.00ea
	▪ hanging chandelier (large)	\$78.00ea
	▪ hanging chandelier (small)	\$54.00ea

please note the above rates are subject to change

MAJESTIC ROOF GARDEN HOTEL - RECOMMENDATIONS

entertainment	▪ Entertaining Events Joe Mignone
florist	▪ Wyld orchid ▪ Chill Flowers ▪ Embellish
photographer	▪ Luke Simon

FIND US ON:

www.easyweddings.com.au
www.weddingvenues.com.au
www.weddingpages.com.au

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 and tasmanian heritage camembert \$55.00 per platter
 - cheese platter – tilba vintage cheese and opal blue blue cheese \$75.00 per platter

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

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 – mersey valley semi dried tomato and tasmanian brie \$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, 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

PACKAGES





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
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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