



GALLERY
HOTEL
COLLECTION

THE
PLAYFORD

THE PLAYFORD MGALLERY CONFERENCE and EVENTS





Welcome to The Playford MGallery

OUR STORY

The site of The Playford hotel was once home to Rupert Murdoch and his Adelaide newspaper 'The News'. The original building was demolished in 1997 after a devastating fire. From these ashes rose the vision to create Australia's first genuine Arts hotel and upon completion The Playford quickly took pride of place as the jewel of Adelaide.

When the hotel opened its doors in 1998, the Sparr family paid tribute to Adelaide's progressive history by sharing its name with the state's former premier, Sir Thomas Playford. During his term as premier between 1938 and 1965, Sir Playford oversaw major population and economic gains that helped shape the city of Adelaide into what it is today.

The Playford now stands on one of Adelaide's most beautiful and cultural tree-lined boulevards. It is within walking distance of major tourist attractions including Adelaide Oval, Adelaide Convention Centre, Art Gallery, the new Royal Adelaide Hospital and leading educational institutions. Its location is ideal to explore all that the city has to offer including Adelaide's booming nearby small bar and dining scene.

EVENT SPACES

A sweeping staircase leads delegates to a self-contained function floor offering seven flexible function spaces with dedicated bar, bathroom facilities and lift access. We specialise in restaurant quality food and service for gala dinners, cocktails receptions, meetings and events up to 500 guests.

All rooms are bathed in natural light and the Ballroom has balcony access to picturesque North Terrace and feature seamless state of the art audio visual integration.



GRAND BALLROOM

Positioned along picturesque North Terrace our flexible Grand Ballroom can be divided into smaller individual areas accommodating training seminars to lavish wedding receptions or Gala dinners.

With floor to ceiling arch windows and balcony access, the Ballroom provides an elegant and truly inspiring Art Nouveau setting for any function.

Facilities

- Customisable up to 5 room sizes
- 3 large in built data projectors (fees apply)
- High speed wireless internet
- Abundance of natural light via Bay doors
- Balcony
- High ceilings with ornate chandeliers

LOCAL ARTIST

CHRIS O'BRIEN

Our Grand Ballroom is beautifully adorned with chandeliers and candelabras handmade by South Australian iron mason and artist Chris O'Brien.

EVENT SPACES

ADELAIDE ROOMS

Perfectly suited to more intimate meetings; the Adelaide Rooms can be configured as three separate spaces or one long interconnecting room. This space is ideal for small meetings and seminars as well as long table dinner parties and smaller wedding ceremonies.

For larger events the Adelaide Rooms can serve as break out space from our Grand Ballroom or to support additional catering requirements.

Facilities

- Natural Light
 - Customisable up to 5 room sizes
 - 2 in built data projectors
 - High speed wifi
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EVENT SPACES

BOARDROOM

Our Boardroom is a bright, warm and welcoming space to hold your next small meeting with abundant natural light and paintings by renowned local artist David Bromley.

The room features a fixed boardroom table seating up to 12 guests and a 60-inch Sony HD LCD TV, integrated with BOSE audio system available to hire.

PRE FUNCTION LOBBY

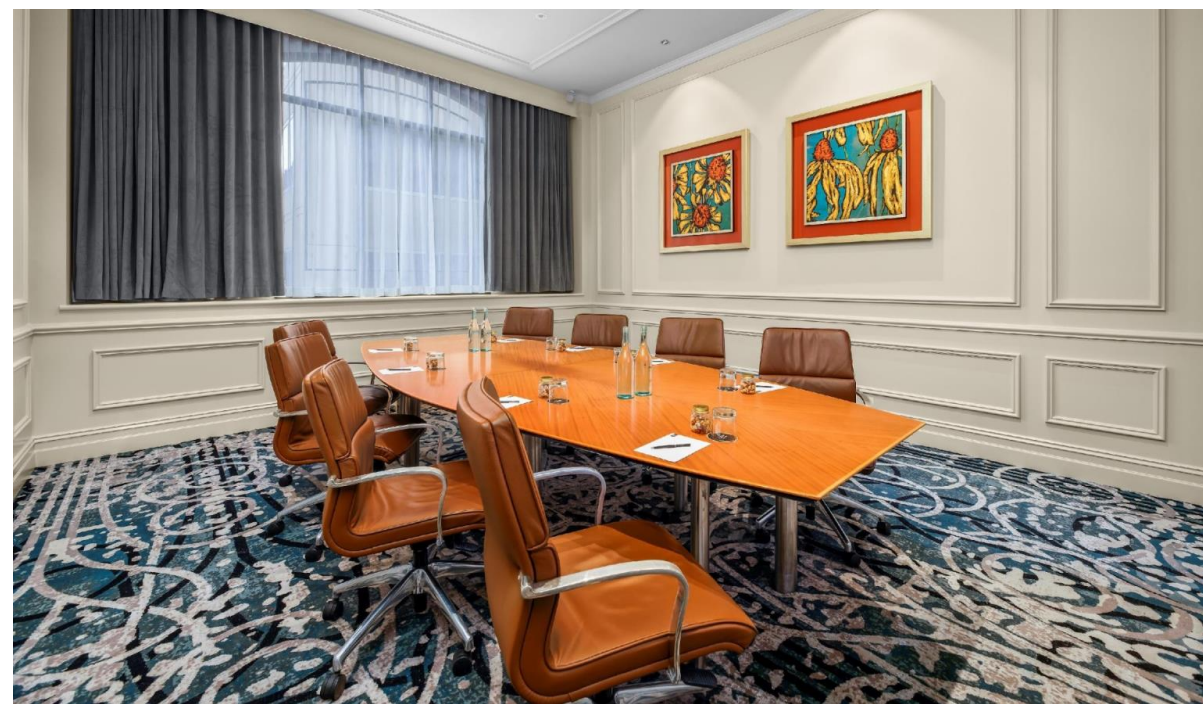
Our pre-function space is the perfect place to welcome your guests. Break for morning and afternoon tea, enjoy a delicious lunch or continue the day with networking drinks after your event.

The grand staircase leading you up to our functions floor features an exquisite hand carved mirror made by Malcolm Rowe of Loxton as well as a dedicated bar, bathroom facilities and lift access.

LOCAL ARTIST

DAVID BROMLEY

An Archibald Prize finalist on six occasions, David Bromley started painting in Adelaide and has since gone on to become one of the most recognisable and innovative artists in Australia exhibiting on nearly every continent including Asia, Europe, Africa and America. Throughout his career he has developed distinct themes and unique styles of painting, best described as enduringly figurative, daringly coloured and executed with a graphic intention that is striking and memorable. We proudly showcase some of David's best-known pieces particularly those in his Children's Series.



VENUE	THEATRE	CLASSROOM	U-SHAPE	BOARDROOM	BANQUET	CABARET	COCKTAIL	AREA M²
Ballroom	290	126	-	-	250	200	575	400
Ballroom I	122	51	35	28	90	72	230	160
Ballroom II	66	30	28	34	50	40	115	80
Ballroom III	122	51	35	28	90	72	230	160
Adelaide	100	48	-	40	60	56	120	120
Adelaide I	48	12	17	18	-	24	50	48
Adelaide II	48	12	17	18	-	24	50	48
Adelaide III	-	-	-	12	-	8	-	24
Boardroom	-	-	-	12	-	-	-	18



Meeting room ceiling height 3.6m (Boardroom 2.7m)

CAPACITY and FLOOR PLAN

DAY DELEGATE PACKAGES

Full Day Delegate Package from \$80 per guest

Half Day Delegate Package from \$70 per guest

PACKAGES INCLUDE:

- Vittoria organic espresso coffee station and T Bar tea selection on arrival
- Morning Tea with your choice of 2 items* and a bowl of whole fruits
- Lunch Menu One
- Afternoon Tea with your choice of 2 items* and a bowl of whole fruits
- Conference room from 8.30am–5pm daily (based on minimum spend)
- Pads, pens, mints and water
- Dedicated conference manager
- Flip chart or whiteboard, lectern, microphone and a single screen

** Choice options for groups of 20 or more*

ENHANCE YOUR EXPERIENCE

HYDRATION STATION

Additional \$2.50 per guest

Keep your delegates engaged and focused with a refreshing hydration station in your conference room. Offering a range of naturally flavoured waters and rehydrating drinks and juices.

BARISTA COFFEE

Additional \$4.50 per guest (minimum 70 guest)

Boost attention levels at your next event with barista made coffee. Let us pour so you can pull all the focus you need!





BREAKFAST

LIGHT START

\$25 per guest

Freshly squeezed organic orange juice
Skala brioche bun, Barossa bacon, Clare Valley
free range eggs, Adelaide Hills cheese,
Beerenberg BBQ relish
Vittoria organic espresso coffee station
and La Maison Du Thé tea selection

Upgrade : \$5 each

Fresh house made croissant

Individual hand-picked fruit salad

Peanut butter, chocolate, chia, puffed quinoa slice

House made granola pots, Fleurieu yoghurt

Zucchini, sundried tomato, cheddar muffin

Enhance: \$8 each

Grainhouse Bakery banana bread, maple butter

Barossa Valley ham and cheddar cheese croissant

Green Kick Juice: apple, celery, kale, baby spinach

Jump Start Juice: mixed berry, watermelon, mint

FULL PLATED BREAKFAST

\$42 per guest

Freshly squeezed organic orange juice

Seasonal fruit salad

Bircher muesli, Riverland fruits, shaved apple

House made croissant

Freshly brewed Vittoria coffee and

La Maison Du Thé tea selection

Select one hot plated breakfast:

Mushroom medley, potato hash, tomato salsa,
baby spinach (add poached egg \$3)

Scrambled free range eggs, Barossa Valley bacon,
smashed avocado, grilled haloumi, rye bread

Brioche roll, Barossa Valley bacon, fried free range
egg, tomato chutney, walnut pesto

Poached free range eggs, smoked Huon salmon, baby
spinach, aerated hollandaise, grilled English muffin

Shared sides:

House made baked beans \$3.50

Grilled Barossa Valley chorizo, spinach,
toasted pine nuts \$4

CONFERENCE BREAKS

Vittoria organic espresso coffee station and La Maison Du Thé tea selection **\$6**

Continuous Vittoria organic espresso coffee station and La Maison Du Thé tea selection **\$18**

Selection of organic juices and Santa Vittoria sparkling or still water **\$8.50**

Morning Tea and Afternoon Break **\$15**

Tea and coffee station with two of the following refreshment items and a bowl of fresh fruit

Savoury Selection

Barossa Valley ham, Swiss cheese croissant
Ricotta, spinach, toasted pine nut brick pastry tartlet
Hot smoked salmon, brioche, lemon crème fraîche
Leek and Grana Pandano croquette
Lamb meatballs, piment d'Espelette yoghurt
Duck and mushroom tart

Sweet Selection

Assorted house baked biscuits
Scones, Beerenberg jam, whipped cream
Almond, raspberry, ruby chocolate muffin
Grainhouse bakery banana bread, maple butter
Assorted house made danishes
Callebaut chocolate and pistachio tart
Natural Fleurieu yoghurt and granola pots
Hazelnut waffles
Portuguese tarts
Raspberry croissants





WORKING LUNCHES

Light Lunch Menu (included in Day Delegate Package) *Choice options for groups of 20 or more*

Selection of baguettes and sandwiches

Choice of one Side

Choice of one Sweet

Soft drinks and water

Organic espresso coffee station
and La Maison Du Thé tea selection

Enhanced Lunch Menu **Additional \$10 per guest** *Choice options for groups of 20 or more*

Freshly made baguettes and sandwiches

Choice of two Main Dishes

Choice of two Sides

Choice of one Sweet

Soft drinks and water

Organic espresso coffee station
and La Maison Du Thé tea selection

MAIN DISHES

Roasted chicken breast, truffle green beans
Crudites bowl (carrot, bean sprout, edamame,
red cabbage, cucumber), mustard vinaigrette
(add chicken \$5)

La Casa ricotta conchiglioni, butternut pumpkin,
tomato sugo

Angus beef bourguignon, Désirée potato mash

Slow cooked duck leg and exotic mushroom pithivier

Free range chicken cacciatore, brown rice

Smoked salmon quiche, spring onions, capers

Baked spiced barramundi, almond broccolini

Beef Bolognese, potato gnocchi bake

SIDES

Greek salad, Kris Lloyd feta

Roasted pumpkin salad, spinach, pumpkin seeds

Cos lettuce, Barossa Valley bacon, parmesan, croutons,

Caesar dressing

Leafy green salad, zucchini, cucumber, mint,

burnt lemon dressing

Duck fat potatoes, green onion

Steamed greens, goats curd, dukkah

SWEETS

Callebaut chocolate and hazelnut praline

Dark rum canelé

Cream cheese and strawberry puffs

Lemon meringue tart

CANAPE and PLATTER MENU

½ HOUR PACKAGE – \$15

Choice of 3 cold canapés

ONE HOUR PACKAGE – \$20

Choice of 5 canapés

TWO HOUR PACKAGE – \$35

Choice of 10 canapés

THREE HOUR PACKAGE – \$50

Choice of 12 canapés plus
2 substantial items

COLD CANAPÉS

Beef tartare, smoked mayonnaise, gherkin, sour onion
Chicken liver pâté, lavosh
Adelaide Hills mushroom parfait, pumpkin seeds,
Salmon mousse, cucumber, horseradish cream
Gin cured Port Lincoln kingfish, beetroot,
smoked crème fraîche
South Australian King prawn, garlic aioli
South Australian oyster natural or shallot vinaigrette

HOT CANAPÉS

Comté soufflé, caramelised walnut, rocket
Pulled duck and rhubarb tart
Leek and parmigiano reggiano croquette
South Australian oyster Kilpatrick
Vegan beetroot arancini, salsa verde
Lamb, lemon myrtle, salted sour cream

SWEET CANAPÉS

Callebaut chocolate and hazelnut praline
Cream cheese and strawberry puffs
Buttermilk panna cotta, berries
Lemon meringue tart

SUBSTANTIAL CANAPÉS

Wagyu beef slider, gherkins, onion
Slow cooked duck and exotic mushroom
pithivier
Beer battered soft shell crab, Kipfler potato,
smoked tartare
Baked polenta, spinach, 24 month comté
d'espuma

Antipasto Platter \$10 per person

Cured meat selection, Rio Vista olives,
roasted capsicum, house pickles,
Kris Lloyd Persian feta, vegetable
frittata, grissini

Local Grazing Platter \$14 per person

Mayura Station wagyu beef tartare with
capers, Port Lincoln kingfish, chicken liver
parfait, char grilled eggplant,
Goolwa organic smoked almonds,
pumpkin goats curd dip

Seasonal Fruit Platter \$8 per person

Australian Cheese Selection \$10 per person

Australian cheese platter, lavosh and house
crisps, selection of Riverland dried fruits,
nuts, seeds and quince paste





PLATED MENUS

All pricing is based per guest.
All menus inclusive of house made bread, tea,
coffee served with petit fours.

Set Menu

Set entree, alternate serve main course,
set dessert

2 Course	\$74
3 Course	\$88

Upgrade

Additional Alternate serve: \$6 per course
Guest choice menu: \$12 per course *
Feed Me Menu: \$10 per person **

*Guest choice menu 80 guest maximum

** 2 options per course served to share

All menu items are subject to change.
All dietary requirements to be provided a minimum
of 7 days prior to your event

LOCAL FOCUS

SUPPORTING LOCAL GROWERS

The Playford loves South Australian. We keep things fresh by sourcing local and buy paddock to plate to help minimise our environmental footprint, working closely with local businesses like Kyton's Bakery and Beerenberg Farm to showcase the great tastes of our state.



ENTRÉE

Roasted free range chicken, king brown mushroom, roasted macadamia

Kent pumpkin, pears, pepitas

Spencer Gulf poached prawns, lemon gribiche, toasted brioche

Confit duck leg, sweet peas, Kanmantoo bacon, mint

Gin cured Port Lincoln kingfish, beetroot, smoked crème fraîche

36 South beef tartare, capers, cornichons, smoked mayonnaise

La Casa ricotta conchiglioni, butternut pumpkin, tomato basil sugo

MAIN COURSE

Atlantic baked salmon, beetroot relish, horseradish potato

Northern Territory barramundi, roasted Jerusalem artichoke, caper beurre noisette

Spiced free range chicken breast, herbed potatoes, tomato gremolata, tarragon mayonnaise (GF)

Potato gnocchi, lamb shank ragu, nduja

Spring vegetable pie, mustard cream, pickled red onion

Baked polenta, spinach, 24 month comté foam

18 hour slow cooked pork scotch, heirloom carrot, red wine apple

Lamb rump, pressed pulled lamb, green pea, buttermilk dressing

220g Angus Pure beef sirloin, creamy mash potato, greens (GF)

220g beef fillet with désirée puree, mushroom fricassee, jus (\$POA) (GF)

SIDES

\$3 per guest

Leafy green salad, zucchini, cucumber, mint,
burnt lemon dressing

Duck fat potatoes , outback seasoning

Steamed greens, goats curd, dukkah

DESSERT

Lenswood apple cake, custard ice cream,
white chocolate crumble

Crème brûlée, Chantilly cream, berries

Hazelnut chocolate entremets,
malt mousse

Banoffee pie, salted dulce de leche,
macadamia

Strawberry layered parfait, pistachio Breton

Cheese Duo
30g Onkaparinga Triple Cream Brie,
30g Section 25 Mont Priscilla,
blueberry chutney, truffle honey,
house made lavosh



BEVERAGE PACKAGES and PRICING

GOLD PACKAGE

Grant Burge Sparkling Petite Bubbles, Sauvignon Blanc, Cabernet Shiraz, James Squire 150 Lashes Pale Ale, Hahn Premium Light, soft drink and juices

1 Hour Beverage Package

\$25 per guest

2 Hour Beverage Package

\$32 per guest

3 Hour Beverage Package

\$40 per guest

4 Hour Beverage Package

\$44 per guest

5 Hour Beverage Package

\$50 per guest

OPTIONAL UPGRADES

Moscato \$2 per guest

James Squire Apple cider \$3 per guest

PLATINUM PACKAGE

A regional selection of wines. Arras Blanc de Blanc, Wirra Wirra Hiding Champion Sauvignon Blanc, Rogers and Rufus Grenache Rose, Wirra Wirra Catapult Shiraz, James Squire 150 Lashes Pale Ale, Heineken, Hahn Premium Light, soft drink and juices

1 Hour Beverage Package

\$31 per guest

2 Hour Beverage Package

\$40 per guest

3 Hour Beverage Package

\$49 per guest

4 Hour Beverage Package

\$54 per guest

5 Hour Beverage Package

\$58 per guest



UNIQUE SPACES

In addition to our dedicated first floor function space we have a collection of unique small spaces available including internal courtyards, 'New York Style' Loft Suites to support your next meeting, or intimate event.

For something truly *Distinctive, Energetic and Inspiring*, Luma Restaurant and Bar, this is the place to see and be seen.

Located on the ground floor Luma Restaurant and Bar glows with a marvellous, warm ambience amidst contemporary Art Nouveau surrounds. Opening in late 2022 Luma marries the culinary ethos of European simplicity with a sophisticated yet casual elegance. At the heart of each MGallery Collection is a Living Room A luxury hotel lobby that doubles as an inviting social space.



STAY AT THE PLAYFORD

Travelling to Adelaide to hold your event?
We would be delighted to accommodate you
and your conference guests.

The Playford, a member of the exclusive MGallery Hotel Collection, has a boutique accommodation offering with the perfect blend of old world charm and modern day comforts.

From well-appointed and spacious guestrooms to our unique two-storey Loft Suites, we have a wide selection of rooms to cater for every taste.

Our Reservations Manager Kim Reyes will work with you to ensure your guests are well looked after throughout their time in Adelaide and ensure all guest requirements are catered to.

LOCAL FOCUS

ALEX FRAYNE

Alex Frayne is an Adelaide-based photographer and film director who has won the Atkins SALA SA Living Artists Festival Photographic Award and been a semi finalist in the Moran Contemporary Photographic Prize. Shooting mainly in analogue film, Alex's work is showcased in our accommodation rooms and provides a unique view of South Australia from industrial streetscapes to colourful regional flora.



FACILITIES

HEALTH CLUB

MGallery properties are designed to promote the health and well-being of guests. Our leisure centre is open 24 hours a day for guest use only.

Facilities include:

- Heated indoor swimming pool
- Spa
- Sauna
- Fully-equipped gymnasium

BUSINESS CENTRE

Our business centre has internet access and printing facilities. Secretarial services (chargeable) are also available by arrangement.

GUEST LAUNDRY

The hotel offers a valet service for all laundry and dry cleaning needs. In addition, a public laundry is located on the lower ground floor.

SECURE PARKING

Parking is available in the Playford Car Park which is located in Victoria Street directly opposite the hotel's main entrance.





ENQUIRE TODAY

E: sales@theplayford.com.au

T: 08 8213 8803

PLAYFORD

LOCAL ARTIST

JEREMY HERBERT

Jeremy Herbert of Iron Edge Designs is a local master craftsman who knows how to make a grand entrance. His incredible organic one-off pieces frame our North Terrace entrance and Victoria Street driveway. At The Playford Adelaide we remain truly inspired by the art of living.