



THE
PLAYFORD

Conference Packages

GALLERY
HOTEL
COLLECTION

20

Restaurant & Bar
Design Awards®
Winner



Awarded
One Chef Hat
2024 and 2025



Best of the Best
Luxury Category
in Australia 2024





Unique Meeting and Event Spaces

Grand Ballroom

Positioned along picturesque North Terrace, the Grand Ballroom can be divided into three separate areas offering a versatile and sophisticated space for a wide range of events from training seminars to lavish wedding receptions.

With ornate floor-to-ceiling bay windows and private balcony access, the Ballroom exudes a timeless Art Nouveau charm – creating a captivating and memorable setting for every occasion.

Facilities

- Abundant natural light via bay windows
- North Terrace balcony
- Customisable up to 5 room sizes
- 3 inbuilt data projectors (fees apply)
- High speed wireless internet
- High ceilings adorned with handmade ornate chandeliers by South Australian iron mason and artist Chris O'Brien

Adelaide Rooms

Perfectly suited to more intimate gatherings, the Adelaide Rooms can be configured as three separate spaces or one elegant interconnecting room. This space is ideal for small meetings and seminars as well as long table dinners and boutique wedding ceremonies.

The Adelaide Rooms can also complement larger events in the Ballroom by serving as break out areas, additional exhibition space or to support catering requirements.

Facilities

- Natural light
- Customisable up to 5 room sizes
- 2 inbuilt data projectors (fees apply)
- High speed wireless internet





Executive Boardroom

The Boardroom is a bright, warm and welcoming space to hold your next small meeting. Bathed in natural light, its walls are adorned with captivating artworks from the *Children's Series* by renowned local artist David Bromley.

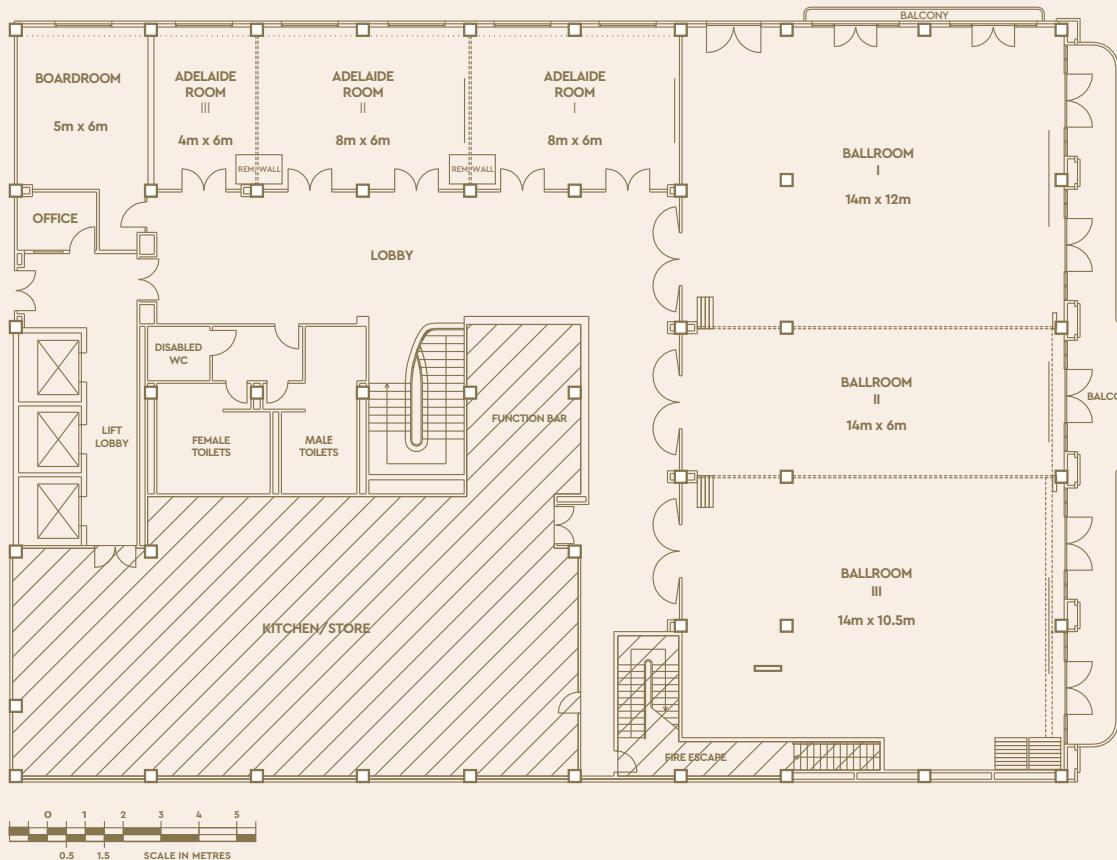
The room has a fixed boardroom table seating up to 12 guests and a 60 inch Sony HD LCD TV with integrated audio system available for hire.



Pre-Function Lobby

Ascend the sweeping staircase and be greeted by an exquisite hand-carved mirror by artisan Malcolm Rowe of Loxton.

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



Floorplan and Capacities

The grand staircase leads 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 300 guests.

Venue	Theatre	Classroom	Boardroom	U-Shape	Banquet	Cabaret	Cocktail	Area M ²
Ballroom	290	126	-	-	250	200	300	400
Ballroom I	122	51	35	28	90	72	125	160
Ballroom II	66	30	28	34	50	40	70	80
Ballroom III	122	51	35	28	90	72	125	160
Adelaide	100	48	-	40	60	56	100	120
Adelaide I	40	12	17	18	-	24	40	48
Adelaide II	40	12	17	18	-	24	40	48
Adelaide III	-	-	-	12	-	8	-	24
Boardroom	-	-	-	-	12	-	-	18



Accommodation and Facilities

Travelling to Adelaide to hold your event? We would be delighted to welcome you and your guests to stay. The Playford blends contemporary comfort with the timeless charm of the Art Nouveau era, showcased through distinctive South Australian art, elegant décor and bespoke service.

From spacious guest rooms to our unique two-story "New York" style Loft Suites, we offer a range of accommodation options to suit every preference and taste. Our Reservations Manager will work with you to ensure your guests are well looked after throughout their time in Adelaide and will ensure all individual guest requirements are met.

Health Club

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

Facilities include:

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



Luma Restaurant & Bar

A place to see and be seen. Whether it's an early morning coffee and pastry, quick lunch or after work cocktail, Luma offers a welcoming retreat from the everyday. Inspired by the romance of the Art Nouveau era, Luma blends European culinary simplicity with a casual yet refined sophistication.

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 on Victoria Street directly opposite the hotel's main entrance.



Breakfast Menu

Light Start Breakfast

\$32 per person

Seasonal organic juice

Brioche bun, Barossa bacon, free range eggs, Adelaide Hills cheese, Beerenberg BBQ relish

Vittoria organic espresso coffee station and La Maison Du Thé tea selection

Additions

\$6 per person, per item

Fresh house baked croissant

Individual seasonal fruit salad

Peanut butter, chia, puffed quinoa slice

\$8 per person, per item

House made banana bread, maple butter

Barossa Valley ham and cheddar cheese croissant

Jump Start juice: mixed berry, watermelon, mint

Full Plated Breakfast

\$45 per person

Seasonal organic juice

Seasonal fruit salad

House baked croissant

Freshly brewed Vittoria coffee and La Maison Du Thé tea selection

Please select one hot plated breakfast -

Mushroom fricassee, potato hash, tomato salsa, baby spinach, rye bread (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 salmon, baby spinach, hollandaise, grilled English muffin

Shared Slides

House made baked beans \$3 per person

Local gourmet chicken or pork sausage, spinach \$4 per person

Day Delegate Package

Full Day Delegate Package from \$95 per person
Half Day Delegate Package from \$85 per person

Package includes –

Vittoria organic espresso coffee station and La Maison Du Thé tea selection on arrival
Morning Tea with your choice of one item and a bowl of whole fruit
Working Lunch including one hot Main dish
Afternoon Tea with your choice of one item and a bowl of whole fruit
Conference room from 8.30am–5pm daily (based on minimum spend)
Pads, pens and water
Dedicated Conference manager

* Package pricing based on a minimum of 15 people

** Choice of catering options available for groups of 30 people, groups less than 30 people chef's selection



Conference Breaks

Morning Tea and Afternoon Tea

\$15 per person

Tea and coffee station with one refreshment item served with a bowl of whole fruit

Savoury

Barossa Valley ham and Swiss cheese croissant
Hot bacon quiche
Open smoked salmon sandwich, crème fraiche, dill
Leek and Parmigiano-Reggiano croquette, dipping sauce
Adelaide Hills mushroom tart, parfait, truffle mushroom
Spinach and feta frittata
Chicken meatball, piment d'Espelette yoghurt

Sweet

Assorted house baked cookies
Scones, Beerenberg jam, dollop cream
Double chocolate chip muffin
House made banana bread, maple butter
Assorted house made Danishes
Callebaut chocolate tart
Lemon meringue tart
Natural Fleurieu yoghurt and granola pot
Portuguese tart
Custard croissant, fresh berries
Individual fruit salad



Additions

\$6 per person

Vittoria organic espresso coffee station and La Maison Du Thé tea selection

\$15 per person

Continuous Vittoria organic espresso coffee station and La Maison Du Thé tea selection

\$8.50 per person

Selection of organic juice or flavoured Santa Vittoria sparkling set on tables for guest arrival

\$6 per person, per break

Additional Morning or Afternoon tea selection

Conference Breaks

Working Lunch Menu

\$38 per person

Included in Day Delegate Package

Choice options for groups of 30 or more

Assorted selection of freshly made baguettes and sandwiches

One hot Main dish

One Side dish

One Sweet dish

Soft drinks and water

Organic espresso coffee station and La Maison Du Thé

tea selection

Main

Atlantic salmon, cherry tomato dressing

Roasted chicken breast, truffle green beans

La Casa ricotta conchiglioni, butternut pumpkin, tomato sugo

Slow cooked lamb shoulder, salsa verde

Baked gnocchi, duck ragu

Coq au vin, creamed potatoes

Angus beef sirloin, herb roasted new potatoes

Side

Greek salad, feta, Riverland Kalamata olives

Roasted pumpkin salad, spinach, pumpkin seeds

Caesar salad, Barossa Valley bacon, parmesan, croutons



Leafy green salad, dill, fennel, olive vinaigrette dressing

Crispy Kipfler potatoes, rosemary, Murray River pink salt

Steamed greens, goat curd, dukkah

Sweet

Chocolate mousse cake

Dark rum canelé

Carrot cake with candied walnut

Lemon meringue tart

Additions

Add a Main dish \$10 per person

Add a Side dish \$6 per person

Add a Sweet dish \$6 per person

Hydration Station

\$4.50 per person

Keep your delegates engaged and focused with a refreshing hydration station in your conference room. Offering a range of naturally flavoured still and sparkling water.

- Lemon, Lime & Orange. Rich in Vitamin C
- Pineapple, Cucumber & Mint. Increased metabolism
- Watermelon & Rosemary. Balance stress
- Strawberry & Mint. Anti-inflammatory

Barista Coffee Station

\$12 per person (based on minimum 100 guests)

Boost attention levels at your next event with barista made coffee.

- Vittoria Coffee cart for the day
- Our team to assist
- All alternative types of milk, hot chocolate, decaf coffee and teas

Let us pour so you can pull all the focus you need!



Canapé and Platter Menus

Canapé Selection

Cold

- South Australian oyster – natural or wakame
- South Australian King prawn, tarragon aioli
- Cured Atlantic salmon, cucumber, avocado, lime
- Adelaide Hills mushroom tart, parfait, truffle mushroom
- Chicken liver pâté, lavosh
- Classic beef tartare

Hot

- South Australian oyster Kilpatrick
- Leek and Parmigiano-Reggiano croquette, dipping sauce
- Vegan beetroot arancini, aioli
- Chicken and leek pithivier, baby spinach
- Crispy lamb shoulder, sauce gribiche

Sweet

- Chocolate mousse cake
- Vanilla crème brûlée
- Carrot cake, candied walnut
- Lemon meringue tart

1 Hour Package \$25

Choice of 5 canapés

2 Hour Package \$40

Choice of 8 canapés

3 Hour Package \$50

Choice of 10 canapés

Substantial Canapés

Additional \$10 per person, per item

- Wagyu beef slider, gherkin, onion
- Baked gnocchi, duck ragu
- Crispy polenta, avocado, tomato salsa

Antipasto Platter

\$15 per person

Cured meat selection, Riverland olives, cauliflower fritters, house pickles, feta, vegetable frittata, grissini

Fruit Platter

\$8 per person

Australian Cheese Selection

\$15 per person

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



Plated Lunch and Dinner Menu

Two Course \$80 per person

Three Course \$95 per person

Set Menu

Warm house made bread

One Entrée, alternating Main Course, one Dessert

Tea and coffee

Entrée

Cured Atlantic salmon, avocado, cucumber, radish

Spencer Gulf butter-poached prawns, watermelon, feta, basil

Crispy polenta, avocado puree, tomato, cucumber, lime salsa

Chicken and leek pithivier, baby spinach, cauliflower

La Casa ricotta conchiglioni, butternut pumpkin, tomato sugo

Main Course

Baked Atlantic salmon, Hasselback potato, cucumber relish

Northern Territory barramundi, Asian greens, orange, fennel

Free range chicken breast, herbed potatoes, tomato gremolata, tarragon mayonnaise

Sumac roasted cauliflower, chickpeas, pomegranate, garden herbs

Roasted aubergine, couscous, tomato, mint

18 hour slow cooked pork scotch, kohlrabi, kale

Crispy slow cooked lamb shoulder, pearl barley, zucchini, salsa verde

220g Angus beef sirloin, creamed potato, broccolini

220g beef fillet, melted shallots, pommes puree (+\$20 per person)

Dessert

Lenswood apple cake, vanilla ice cream, white chocolate crumble

Crème brûlée, Chantilly cream, berries

Chocolate mousse cake

Pavlova, ouzo, almond, orange

Chocolate cremeux, caramelized banana, whipped cream, pecans

Cheese Duo: Onkaparinga Triple Cream Brie and Australian Cloth Cheddar (30g each), served with Beerenberg chutney, quince paste, lavosh

Additions

Sides to share \$4 per person, per side

House salad, fennel, olive vinaigrette dressing

Crispy herbed potatoes

Steamed green beans, confit garlic

Additional alternate serve \$8 per course, per person

Guest choice menu \$12 per course, per person

* Maximum of 100 guests for Guest choice menu option

** All menu items are subject to change

Beverage Packages

Gold Package

Stonehaven Sparkling
Stonehaven Sauvignon Blanc
Stonehaven Shiraz
Coopers Pale Ale
Coopers Light
Soft drink and juices

1 Hour Beverage Package
\$32 per person

2 Hour Beverage Package
\$41 per person

3 Hour Beverage Package
\$50 per person

4 Hour Beverage Package
\$58 per person

5 Hour Beverage Package
\$69 per person

Platinum Package

The "Lois" Lane Sparkling
The Lane Rosé
The Lane Sauvignon Blanc
The Lane Shiraz
Coopers Pale Ale
Heineken or Hahn Super Dry
Coopers Light
Soft drink and juices

1 Hour Beverage Package
\$39 per person

2 Hour Beverage Package
\$49 per person

3 Hour Beverage Package
\$59 per person

4 Hour Beverage Package
\$69 per person

5 Hour Beverage Package
\$79 per person



Additions

Moscato \$3 per person
Heineken Zero \$3 per person
Cider \$3 per person