



THE  
PLAYFORD

# *Conference Packages*



GALLERY  
HOTEL  
COLLECTION

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.

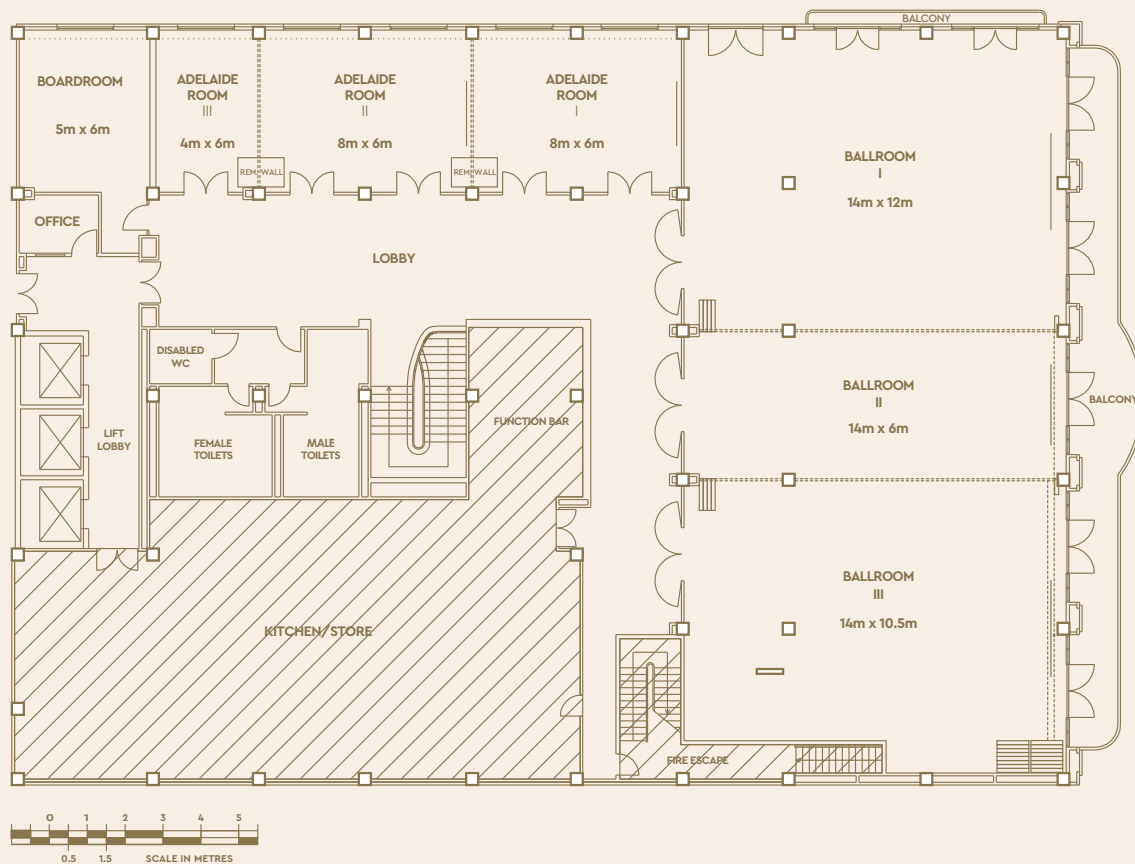


## Pre-Function Lobby

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