

The Monastery

Use the inspiration of the past to plan for the future



Conference & Catering Guide

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The Monastery

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The historic Monastery is one of Adelaide's most unique venues for conferences, meetings and training.

An impressive Spanish-style villa with modern facilities, set in spacious gardens, The Monastery offers you:

- conveniently located 10 minutes from CBD & 20 minutes from airport; ideal for both local and interstate guests
- fully equipped, modern rooms for up to 100 people
- break-out rooms
- a resident catering team, private dining rooms for business lunches/breakfasts
- ample on-site parking
- accommodation for conference groups
- flexibility to meet your special needs
- privacy and peace.



From our state-of-the-art kitchen we are able to cater for small groups of 10 or up to 120 people in our dining rooms and much larger numbers for outdoor functions within the picturesque Monastery grounds.

No matter what your event, let our Head Chef provide you with a delicious, house-prepared, quality dining experience utilising locally sourced produce including fresh herbs and vegetables from our own gardens.



We are committed to providing you with a highly memorable experience. Please contact our team to arrange a booking or venue tour.

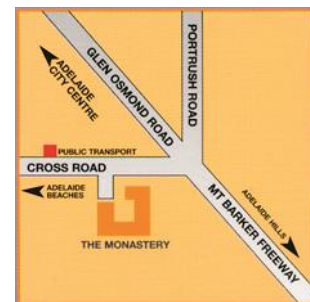
Enquiries and bookings

To make an enquiry or booking, please contact a member of our conference management team.

conference@themonastery.net.au

8338 8700

Please feel free to browse our website www.monasteryfunctioncentre.com.au/
Enquiries can also be made by following the Booking or Contact links on our website



Versatile Breakfast Options



Begin your day right with an array of breakfast buffet options including hot, cold and holistic choices.

Quick Start – Stand Up Only

\$17.50 + GST

Oven Baked Danish Pastries

Cherry Tomato and Baby Spinach Tarts

Seasonal Fruit Kababs

Greek Yoghurt Pots topped with Nuts & Berries

Freshly Brewed Filter Coffee, Selection of Teas & Fruit Juice



Continental

Included as part of the Bed & Breakfast package

\$15.50 + GST

Selection of cereals

A range of breads for toasting including gluten free bread

Jams & spreads

Seasonal fruit

A selection of teas & herbal teas, filtered coffee and fruit juice



Morning & Afternoon Tea



Stretch your legs and recharge your batteries with steaming hot tea & brewed coffee. Our chef will complete the break by supplying a range of delicious house made pastries, sweets or savoury selections.

Morning Tea

House Specialty

Home-made scones including gluten free scones with jam & cream

Banana cake with cream cheese icing including gluten free option

Seasonal fruit platter – Vegan & Gluten Free

Carrot & fig cake with lemon icing.

Mini Danish pastries

Fresh baked cupcakes

A selection of local cheeses served with fruit & crackers

Heavenly chocolate brownie, - Vegan & Gluten Free

Delicious orange and polenta cake topped with chocolate icing – Vegan & Gluten Free

Apple and Cinnamon tea cake

A range of house-made dips, pita bread and crudités - V&GF option

Sarah's Jam an coconut slice



Afternoon Tea

Selection of home-made gourmet biscuits – Vegan & Gluten Free options

Working Lunch Buffet Package 1

The Monastery team take great pride in providing quality catering options for all occasions.

The buffet below offers a range of menu selections designed around a busy working schedule.

**Chef's Choice will be offered when your group numbers are below 20.
Please choose 1 main & either 1 soup or 1 dessert**



Soup

- Seasonal vegetable Soup
- Broccoli and Potato Soup
- Pea and Ham
- Pumpkin and Carrot
- Minestrone

Main

- Chefs pot pies serves with mash & steamed greens
- Sandwiches or tortilla wraps including gourmet meat and vegetarian
- Chef's Specialty – Crispy gourmet meat and vegetarian pizza including Gluten Free options on request served with garlic bread and a Greek salad
- BBQ pale ale sausages, chicken fillet and meat patties, served with potato salad, garden salad and coleslaw
- Gnocchi with Eggplant sauce (Vegetarian) and Spaghetti with a creamy chicken, mushroom and broccoli sauce served with garlic bread and Greek salad
- Butter Chicken served with basmati rice & pappadums – Gluten Free
- Beef in red wine served with cheesy dumplings
- Baked Potatoes with a selection of toppings including Chilli Con Carne, Coleslaw, cheese and sour cream - gluten free, vegetarian and vegan options
- Lentil and Spinach Moussaka – Vegetarian
- Curried Chicken and Turkey Meatball
- Chicken with Spinach and White Beans
- Pumpkin Spinach and White Beans - Vegan

Dessert

- Chocolate self-saucing Pudding
- Baked New York Cheesecake
- Delicious chocolate mousse, decorated with whipped cream and fresh strawberries
- Raspberry and Vanilla Poached Pears – Vegan and Gluten Free
- Seasonal fresh fruit platter – Vegan and Gluten Free



Shared Table Platters for Lunch or Dinner Package 2



Shared platters of food served to the table create a communal feel to any luncheon or dinner occasion.

This catering option is only available for groups of 20 or more.

When choosing this package you may select 2 main courses followed by a dessert of your choice, or the Gourmet BBQ package.

Gourmet BBQ

- Gourmet Beef sausages, char grilled scotch fillet, Atlantic salmon fillet with burnt butter and sage sauce, marinated chicken fillet.
- Side serves of warm potato salad, Beetroot, walnut and baby spinach salad and a warm green bean salad
- Followed by a delicious Lemon and coconut Pudding served with Chantilly cream



Main

- Grilled Atlantic salmon, served on a bed of cauliflower mash, broccolini and citrus aioli
- Slow roasted scotch fillet, with roast baby carrots, garlic fried potatoes and red wine glaze
- Slow braised lamb shanks, in a rich tomato and black olive sauce, served on creamy polenta with fresh parsley, lemon & garlic gremolata
- Baked Lemon Pepper Chicken served on a bed of rice and steamed greens
- Pumpkin and baby spinach risotto – vegetarian
- Roast of the Day



Dessert

- Sticky Date pudding served with Butterscotch sauce and pouring cream
- Chocolate Roulade with Raspberry Cream and chocolate sauce
- Rich rice pudding with raspberry compote
- Chewy fudge brownies served with Chantilly cream
- Roasted Strawberry Crumble served with pouring cream



Cocktail Menu, Platter & Beverage Package

Whether it is at the conclusion of a conference or pre-dinner option, our cocktail menu offers an ideal way for a group to mingle and enjoy some amazing finger food.

Cover charge for cocktail events independent of a conference \$350.00 + GST

Food & Drinks Service Staff

Glasses, ice buckets and serviettes

Discounts may apply for larger groups.

Beverage Package

Selection of Sparkling, Red & White Wine, Beer & Soft Drinks

1 hour package \$17.00 per person + GST

2 hour package \$27.00 per person + GST

Canapes

1 hour package – 3 savoury & 2 sweet \$21.00 per person + GST

2 hour package \$35.00 per person + GST

The Monastery, in line with RSA guidelines, only offers drinks at the conclusion of events when incorporating a catering option.

- A selection of house-made dips, pita bread and crudités - V&GF option
- Spring rolls served with sweet soy dipping sauce - V option
- Smoked salmon, dill & cream cheese canapes
- Rare roast beef and horseradish canapes
- Garlic and herb Prawn cones with Cholula aioli
- House made mini pork and fennel sausage rolls
- Steamed pork buns with hoisin sauce
- Mexican spiced crispy chicken tenders with citrus aioli
- Cucumber sandwich fingers – V - GF option
- Satay chicken skewers - GF
- Prosciutto wrapped roasted asparagus - GF
- Sun dried tomato & roast pumpkin arancini balls – V
- A selection of mini savoury pastries
- House Specialty - Mini scones with jam and cream
- Vanilla cupcakes with chocolate or orange frosting
- Blueberry mini muffins
- Coconut macaroon biscuits - GF
- Carrot and walnut cake
- Mini lemon curd tarts
- Callebaut dark chocolate dipped strawberries Vegan and GF
- Fresh fruit skewers – Vegan and GF
- Chocolate almond meringue

Cocktail Platters – Serves 20

Cheese Platter \$120.00 + GST

Selection of cheeses with crackers, nuts & dried fruits

Antipasto Platter \$120.00 + GST

Selection of sliced meats, char grilled vegetables, olives, dip and pita bread

Fruit Platter \$70.00 + GST

Assorted Seasonal Fresh Fruit

Shasliks \$90.00 + GST

Chicken / Beef / Lamb
30 pieces per platter

Assorted Sandwich Platter \$95.00 + GST

60 pieces per platter

Panko/Twister Prawns \$95.00 + GST

40 pieces per platter

Pork & Fennel Sausage Rolls or \$80.00 + GST

Filo Spinach & Feta Triangles

40 pieces

Additional Information

Special Dietary Needs?

At the Monastery we understand and appreciate various dietary requirements and are happy to cater to the needs of your group.

Please consider your groups' dietary requirements when making menu selections.

V = Vegetarian

GF = Gluten Free

Accommodation

Are your conference facilitators or country participants in need of accommodation? Perhaps you would like to arrange a full retreat conference event. The Monastery offers a range of accommodation options.

Travers Den – 3 bedroom, self-contained unit. Price on application.

Retreat Centre – Bed only with shared bathroom facilities. 15 rooms – twin share.

Please contact The Monastery to discuss your accommodation needs.

Terms & Conditions

Payment Terms: Accounts must be settled within seven days of receipt of invoice.

Quote: Your quote will be valid for a maximum of 30 days.

Deposit required: \$250 + GST for one day, \$500 + GST for 1–2 days, \$1000 + GST for more than two days.

The deposit will be deducted from your final invoice. Your booking will be confirmed in our system once your deposit is received.

Cancellations: If the booking is cancelled, deposits will not be refunded. However if the Monastery are able to rebook your original date, and your event is rescheduled within 12 months, the deposit will be transferred.

All Conference and Accommodation registrations are to be coordinated by your events coordinator.

The Monastery will not be responsible for any individual bookings or the issuing of any individual invoices.

Conference Room Substitutes

We understand your preference for a particular conference room; however, we cannot guarantee your choice of room will be available on your chosen day. Conference rooms are allocated according to group size, taking into consideration any requests. We, of course, endeavour to meet any special requests where possible.

Self-Catering & Catering Requirements

Due to licensing restrictions, we are unable to permit self-catering at The Monastery.

Please note that all events require catering and all guests must be catered for.

No food is allowed to be removed from the premises following an event.

Special Occasions

Selected celebrations are welcome at The Monastery. Please ask us for our Special Occasion Catering Package for your perusal.

Office & Reception Hours

8.00am – 4.00pm Monday to Friday.

Phone: 8338 8700

Email: conference@themonastery.net.au

Room Capacities

Room	Theatre	U-Shape	Cabaret	Boardroom
Foley	110	35	70 - 90	40
Dollard	55	22	32	15
Kirgan	35	15	20	12
Bede	-	-	-	16
O'Neill	-	-	-	14

Room	Seated	Cocktail
Ryles Dining Room	90-100	120-150
O'Brien Dining Room	36-42	42-50

Accommodation	Rooms	Capacity
Travers Den	3 Double Rooms	Each room has an additional single bed
Retreat Centre	15 Single Rooms	30 Singles if sharing

