

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

\$15.50 + GST

Oven Baked Danish Pastries

Bacon & Egg Frittata

Seasonal Fruit Cups Served with Natural Yoghurt & Honey

Greek Yoghurt Pots topped with Nuts & Berries

Freshly Brewed Filter Coffee, Selection of Teas & Fruit Juice



Boardroom Breakfast

Minimum 10 guests

\$22.00 + GST

Oven Baked Danish Pastries

Bacon & Egg Frittata

Cherry Tomato & Baby Spinach Tarts

Pikelets & Smoked Salmon with Crème Fraiche

Spanish Eggs

Freshly Brewed Filter Coffee, Selection of Teas & Fruit Juice



Continental

Included as part of the Bed & Breakfast package

\$14.50 + 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

Vegan Protein Balls - Vegan

Seasonal fruit platter - Vegan&GF

Selection of Gourmet house-baked Biscuits - GF optional

Carrot & date cake with lemon icing.

Mini Danish pastries - V&GF option

Fresh baked cupcakes

A selection of local cheeses served with fruit & crackers - V

Heavenly chocolate brownie, - Vegan & GF option

Delicious citrus and polenta cake topped with chocolate icing – V&GF

Apple cinnamon tea cake - V

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



Afternoon Tea

Selection of home-made gourmet biscuits - V&GF option

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 & 1 dessert

Main

- Trio of sliders and fries – pulled pork, chicken, veggie
- Chicken & leek pot pies served with mash & steamed greens
- House-baked frittata, including meat and vegetarian options, served with a salad of baby lettuce leaves
- Citrus Salad with asparagus, chicken & pine nuts
- Sourdough rolls or tortilla wraps including a variety of gourmet meat and vegetarian fillings
- Chef's Specialty – Crispy gourmet meat and vegetarian pizza served with garlic bread and a Greek salad
- Satisfying crumbed chicken schnitzel, served with green apple & rocket salad, gravy and hand cut wedges
- BBQ pale ale sausages, chicken skewers and meat patties, served with potato salad, garden salad and coleslaw
- Pasta al dente, with chicken Bolognese or sundried tomato, olives & broccolini tossed through olive oil, served with garlic bread and Greek salad
- Beef Massaman curry served with basmati rice & pappadums
- Salmon Caesar Salad complete with crisp leaves, croutons, bacon & home-made mayonnaise, served with crusty bread
- **Soup of the day and crusty bread roll available for an additional \$6.00 + GST per person, or instead of dessert**

Dessert

- House Specialty – Hot apple crumble with pouring cream
- Individual Black Forest Cakes
- Delicious white chocolate mousse, decorated with whipped cream and fresh strawberries
- Coconut & Polenta Pudding served with caramelised apple (Vegan)
- Summer strawberry cheesecake, Chantilly cream and candied zest
- Seasonal fresh fruit platter
- Mixed berry tart served with cream



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

- Pale ale sausages, char grilled scotch fillet, Atlantic salmon fillet with béarnaise sauce, marinated chicken fillet.
- Side serves of brown rice salad / beetroot, rocket, fetta & walnut salad / Mediterranean roasted vegetable salad.
- Followed by a delicious Pavlova served with Chantilly cream and fresh fruit.



Main

- Baked Atlantic salmon, served on a bed of cauliflower mash, broccolini and citrus aioli
- Stuffed chicken breast, served with smashed chat potatoes, green beans and creamy mustard sauce
- Slow roasted scotch fillet, with roast baby carrots, garlic fried potatoes and red wine glaze
- Braised lamb shoulder served with pitta fattoush, tabouli and garlic yoghurt sauce
- Your choice of either roast beef, chicken or pork accompanied with roasted vegetable and steamed green beans
- Indian butter chicken, with basmati rice, raita & pappadams
- Slow braised lamb shanks, in a rich tomato and black olive sauce, served on rustic mashed potato with fresh parsley, lemon & garlic gremolata
- Chicken cacciatore, served with baby potatoes & seasonal greens



Dessert

- Key lime pies
- Milk chocolate mousse served with cream and strawberries
- Chocolate mud cake
- Classic strawberry cheese cake
- Chewy fudge brownies served with Chantilly cream
- Seasonal fruit salad and sorbet
- Pavlova roll with seasonal fruit and Chantilly 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.

Pricing Includes

Food & Drinks Service Staff

Discounts may apply for larger groups.

Beverage Package

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

1 hour package \$15.00 per person + GST

2 hour package \$25.00 per person + GST

Canapes

1 hour package – 3 savoury & 2 sweet \$20.00 per person + GST

2 hour package \$33.00 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 \$80.00 + GST
Selection of cheeses with crackers, nuts & dried fruits

Antipasto Platter \$130.00 + GST
Selection of sliced meats, char grilled vegetables, olives, dip and pita bread

Fruit Platter \$70.00 + GST
Assorted Seasonal Fresh Fruit

Shashliks \$90.00 + GST
Chicken / Beef / Lamb
30 pieces per platter

Assorted Sandwich Platter \$95.00 + GST
60 pieces per platter

Panko/Twister Prawns \$65.00 + GST
40 pieces per platter

Pork & Fennel Sausage Rolls, Filo Spinach & Feta Triangles \$80.00 + GST

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.


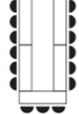


Office & Reception Hours

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

