



MEET ME AT MAYFAIR
— PACKAGE KIT —

PACKAGE OVERVIEW

CANAPE PACKAGE

\$45 PER PERSON | THE KING WILLIAM PACKAGE

Two Standard & Two Substantial

\$65 PER PERSON | THE HILLS PACKAGE

Three Standard, Two Substantial & One Sweet

LUNCH & DINNER PACKAGE

\$89 PER PERSON | TWO COURSE ALTERNATE DROP MENU

\$105 PER PERSON | THREE COURSE ALTERNATE DROP MENU

Select Two Options Per Course

BREAKFAST PACKAGE

\$32 PER PERSON | CONTINENTAL BREAKFAST

\$48 PER PERSON | HOT PLATED BREAKFAST

DAY DELEGATE PACKAGE

\$75 PER PERSON | HALF DAY DELEGATE PACKAGE

\$95 PER PERSON | FULL DAY DELEGATE PACKAGE

AFTERNOON TEA

\$79 PER PERSON | PRESTIGE SPARKLING HIGH TEA

\$89 PER PERSON | GRAND CHAMPAGNE HIGH TEA

CANAPE PACKAGE

\$45 PER PERSON | THE KING WILLIAM PACKAGE

Two Hot / Cold & Two Substantial

\$65 PER PERSON | THE HILLS PACKAGE

Three Hot / Cold, Two Substantial & One Sweet

COLD

Walnut Muhammara and pomegranate tart (V)(GF)

Negrini cured salmon waffle cone, crème fraiche, salmon roe

Poached chicken cold rolls, pickled carrot, coriander, mint (GF)

Chardonnay poached chicken cocktail sandwiches with truffle mayonnaise

Peking duck pancake, cucumber, mizuna and hoisin

HOT

Truffled mac 'n' cheese croquettes (V)

Steamed chicken and lemongrass dumplings, soy dipping sauce

Butternut, burnt butter and sage arancini, chipotle mayonnaise(V)

Lamb, cumin and mint spiced mini kofta, hummus (GF)

Pork and fennel sausage rolls

Mini feta quiche, pesto, sundried tomato (GF) (V)

Salt and pepper squid, garlic aioli

SUBSTANTIAL

Five spice pork belly sliders, wasabi mayonnaise, pickled cucumber

Southern fried buttermilk chicken, jalapeno dressing

Wagyu burger slider, truffle mayonnaise and pickles

Buffalo Mozzarella, heirloom tomato, vinegar and toast(V)

Sweet potato croquette, smoked tomato relish(V) (GF)

Tempura market fish, curry aioli, coriander and cucumber on a milk bun

SWEET

Lemon meringue tartlet(V) (GF)

Selection of macarons (V)

Milk chocolate mousse, peanut and salted caramel (V)

Strawberry dipped in chocolate (V) (GF) (DF)

Chocolate and hazelnut choux (V)

Handmade chocolates (V)

ADDITIONAL ITEMS

Hot / Cold / Sweet \$10

Substantial \$16

COCKTAIL PLATTERS & ENHANCEMENTS

Charcuterie & Antipasto | \$160

Barossa cured meats, prosciutto, sopressa, salami, pickled vegetables, marinated olives, selection of crackers & lavosh, bocconcini, grissini

Oysters | \$60

Available by the dozen with condiments

The very best local, freshly shucked oysters with mignonette and lemon

Adelaide Cheese Board | \$160

Adelaide Hills and Barossa Valley cheeses, muscatels from the Riverland, quince paste, lavosh bread

Macaron Tower | \$85

A tower of colourful and tasty Macarons



LUNCH & DINNER PACKAGE

ALTERNATE DROP or PRE SELECTION

\$89 PER PERSON | TWO-COURSE
\$105 PER PERSON | THREE-COURSE
SELECT TWO OPTIONS PER COURSE

ENTRÉES

Caesar salad, baby cos, sourdough wafer, crispy prosciutto and white anchovy
Thai chilli caramel chicken, pineapple, lime dressing, sprouts and tendrils
Grilled king prawns, romesco, dill

Heirloom tomato salad, buffalo mozzarella, chardonnay vinegar, basil and toasted almonds
Shaved prosciutto, rocket, gorgonzola, poached pear, candied walnuts, sourdough wafer

MAINS

Crispy skin chicken, baba ghanoush, mint and parsley salad, pomegranate dressing
Grilled salmon, nicoise salad and confit potato
Roast pork cutlet, crackling, dill potato salad, and whiskey maple apples
Potato gnocchi with roast butternut crème, almond and sage brown butter sauce and asparagus
Grass-fed beef tenderloin, parsnip puree, kale, wild mushroom ragu, and hazelnuts

FOR THE TABLE

Artisan sourdough bread and cultured butter
Oak, butter, mignonette lettuces & radicchio leaves, vinaigrette

DESSERTS

Panna Cotta, strawberries, almond tuile and honeycomb
Chocolate cream, poached pear, crystalized cocoa nib

CHEESE

Cheese as Dessert (Shared Platter) - Additional \$5.00 Per Person
Shared Cheese Platter as an Extra Course - Additional \$21.00 Per Person

BREAKFAST PACKAGE

CONTINENTAL BREAKFAST

\$32 per person

Chilled juices include orange, apple and pineapple

Seasonal fruit platter

Mini apple and almond Bircher muesli

Fresh bakery basket with Danish pastries, croissants, muffins and brioche served with cultured butter and local preserves

Espresso coffee and “La Maison Du Thé” tea brew bar

HOT PLATED BREAKFAST

\$48 per person

Continental breakfast buffet

Choice of two hot dish selections served alternative drop or choice of two dishes pre ordered from below options.

‘Eggs Benedict’, Hanhdorf smoked ham, English muffin, hollandaise sauce

‘Eggs Florentine’, Baby spinach, English muffin, hollandaise sauce (V)

‘Eggs royale’ Smoked salmon, avocado, brioche, hollandaise sauce

Scrambled free range eggs, Tasmanian smoked salmon, asparagus, chargrilled sourdough

Grilled halloumi, spicy guacamole, cherry tomatoes on sourdough (V)

Belgium waffles, berry salad, Chantilly cream, maple syrup(V)

Espresso coffee and “La Maison Du Thé” tea brew bar

Selection of juices

DAY DELEGATE PACKAGE

Half Day Package: One Tea Break + Stand up Buffet Lunch \$75.00 per Guest

Full Day Package: Two Tea Breaks + Stand up Buffet Lunch \$95.00 per Guest

Espresso coffee and “La Maison Du Thé” tea brew bar throughout

MORNING TEA BREAK

Select 1 option

Organic yoghurt, berries and house made granola

Carrot and walnut cake

Mini vegetarian frittata

Sweet Danish pastries

Fresh fruit platter

STAND-UP BUFFET LUNCH

Chef's selection of sandwiches, baguettes, wraps and gourmet salads.

Seasonal sliced fruit platter, lime and mint yoghurt Sushi/ Vietnamese rice paper roll platter

Selection of juices

AFTERNOON TEA BREAK

Select 1 option

Mini savory quiche

Carrot and walnut cake

Sweet Danish pastries

Variety of macarons

Steamed dumplings, dipping sauces

House made sausage rolls, tomato relish

Fresh fruit platter

ADDITIONAL ITEM

\$15 per person

AFTERNOON TEA

AFTERNOON TEA AT MAYFAIR HOTEL

A sumptuous afternoon tea adds a hint of nostalgia to any celebration. Perfect for baby showers, bridal showers or birthday celebrations. Experience a sophisticated High Tea in one of our private spaces at the Mayfair Hotel and make your next event special.

Minimum of 20 guests

PRESTIGE SPARKLING HIGH TEA

\$79 per guest

Glass of NV Mumm Brut Prestige Sparkling

A selection of five savoury and five sweet items all served on our High Tea stands
Espresso coffee and selection of “La Maison Du Thé” tea

GRAND CHAMPAGNE HIGH TEA

\$89 per guest

Mumm Champagne

A selection of five savoury and five sweet items all served on our High Tea stands
Espresso coffee and selection of “La Maison Du Thé” tea

HIGH TEA MENU

Sample menu only and subject to change seasonally

Savory

Roast chicken tea sandwich, lemon, thyme on Vienna bread

Old English pork and sage sausage rolls, toasted fennel seeds

Kangaroo Island egg sandwich

Beef cheeseburger slider

Smoked salmon roulade, spinach & cream cheese

Sweet

Honey Madeline

Chocolate, coffee mousse

Vanilla panna cotta, milk crumb

Basque cheesecake

Lemon Choux bun

Scones, cream, butter & jam

We can substitute the glass of Sparkling or Champagne with a Mocktail or non alcoholic sparkling if required for guests underage or who don't consume alcohol. Please confirm with event staff in advance.



HOST YOUR NEXT EVENT WITH US
AT THE MAYFAIR HOTEL

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