



MEET ME AT MAYFAIR  
— PACKAGE KIT —



# PACKAGE OVERVIEW

## CANAPE PACKAGE

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**\$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

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**\$89 PER PERSON | TWO COURSE ALTERNATE DROP MENU**

**\$105 PER PERSON | THREE COURSE ALTERNATE DROP MENU**

*Select Two Options Per Course*

## BREAKFAST PACKAGE

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**\$32 PER PERSON | CONTINENTAL BREAKFAST**

**\$48 PER PERSON | HOT PLATED BREAKFAST**

## DAY DELEGATE PACKAGE

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**\$75 PER PERSON | HALF DAY DELEGATE PACKAGE**

**\$95 PER PERSON | FULL DAY DELEGATE PACKAGE**

## AFTERNOON TEA

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**\$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)  
Negroni 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.*





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HOST YOUR NEXT EVENT WITH US  
AT THE MAYFAIR HOTEL

IMOGEN HILL  
SALES MANAGER

SALES.ADLMF@IHG.COM  
+61 8 8210 8888

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45 KING WILLIAM STREET, ADELAIDE SA 5000  
+ 61 8 8210 8888  
MAYFAIRHOTEL.COM.AU