

WE'RE ALL ABOUT CREATING A SUCCESSFUL CONFERENCE FOR YOU  
Conference & Event Kit 2019



55 Waymouth Street  
Adelaide, South Australia 5000

## Peppers Waymouth Hotel

PEPPERS  
WAYMOUTH HOTEL  
ADELAIDE

[www.peppers.com.au/waymouth](http://www.peppers.com.au/waymouth)

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## Peppers Waymouth Hotel

ADELAIDE, SOUTH AUSTRALIA

Discover a conference destination where the most memorable delegate breakout session could involve sampling the best of a world-famous South Australian region dedicated to gourmet food and wine.

Located in the heart of Adelaide's CBD, Peppers Waymouth Hotel offers a unique take on the traditional CBD hotel and a sophisticated location for your next event.

Our meeting rooms and facilities can be coordinated to suit any event requirements, with meeting spaces catering for up to 90 guests theatre style, elegant delegate accommodation, delectable catering options and state-of-the-art conference facilities.

We can also work with you to develop the perfect itinerary to experience this vibrant South Australian city and surrounds immersed in food, culture, eclectic arts and music, as well as some of the world's most renowned surrounding wine regions.

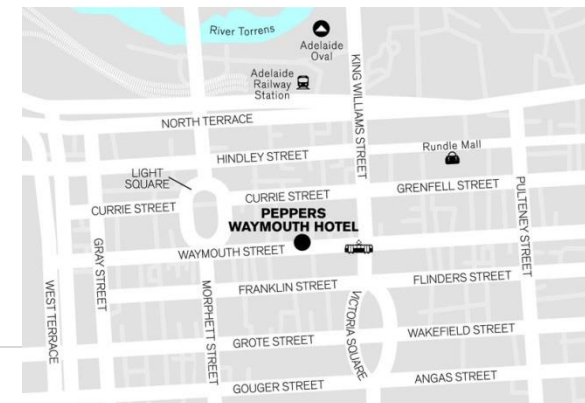
Whether you're planning a board meeting, a gala event or a memorable corporate incentive, our professional and creative event planners will ensure your event is catered for in the best possible way.

## Location

Located in the heart of the Adelaide CBD, Peppers Waymouth is easy walking distance to the Adelaide Central Markets, Chinatown, Rundle Mall shopping and dining precinct, and the Art Galleries and Museums on North Terrace.

To/From the airport: 6.1 km, 15mins by car

Adelaide Convention Centre: 850m, 10min walk



## Conference & Event Space

Peppers Waymouth Hotel has two spaces which can be configured to suit a range of different events from small, intimate dinners or meetings to colourful cocktail parties, product launches or formal celebrations.

### Conference Room 1 or 2

Provide the perfect space for a boardroom meeting for 20, cocktail party for 60 or an intimate dinner for 40.

Conference Room 1 offers natural light and ceiling mounted data projector.

Conference Room 2 has frosted windows to the lobby and a large Plasma Screen.



Conference Room 1 (CR1)



Conference Room 2 (CR2)

### Conference Room 1 and 2

The combined space of Conference Room 1 and 2 is the largest event space at 117m<sup>2</sup>. This space is perfect for an event of 90 theatre style, 120 for a cocktail party or 80 for a banquet dinner.





## Conference & Event Space - Room Capacities



Level	Room	Area (sqm)	Theatre 	Classroom 	U-Shape 	Boardroom 	Cocktail 	Cabaret 	Banquet 
1	CR 1	58.9	40	18	21	20	60	28	40
1	CR 2	60	40	18	21	20	60	28	40
1	CR 1+2	117	90	36	NA	NA	120	56	80

Pictures are for illustration purposes only.

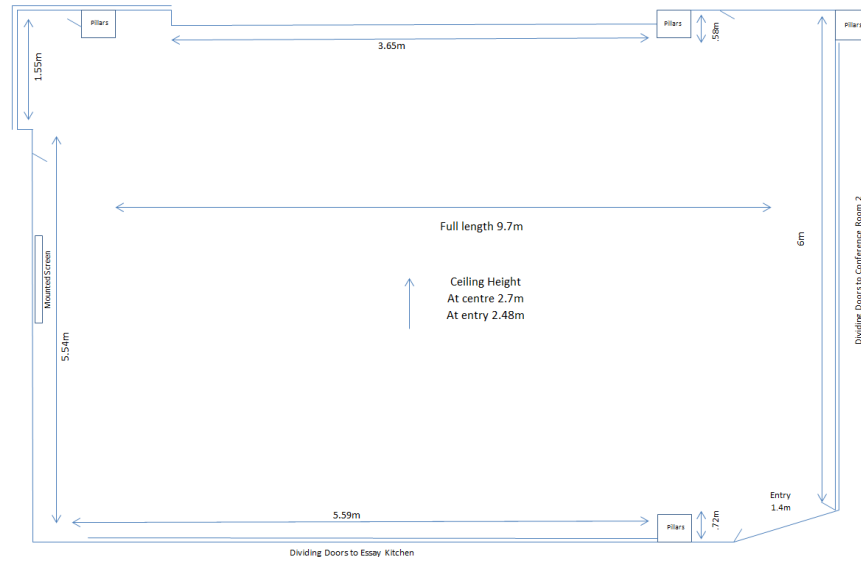
Round tables seat up to 10 guests banquet style or cabaret for up to 7 guests.

Rectangle trestle tables are also available for cabaret and Banquet set ups, on request, Banquet style 6-8 and Cabaret 5- 7 guests.

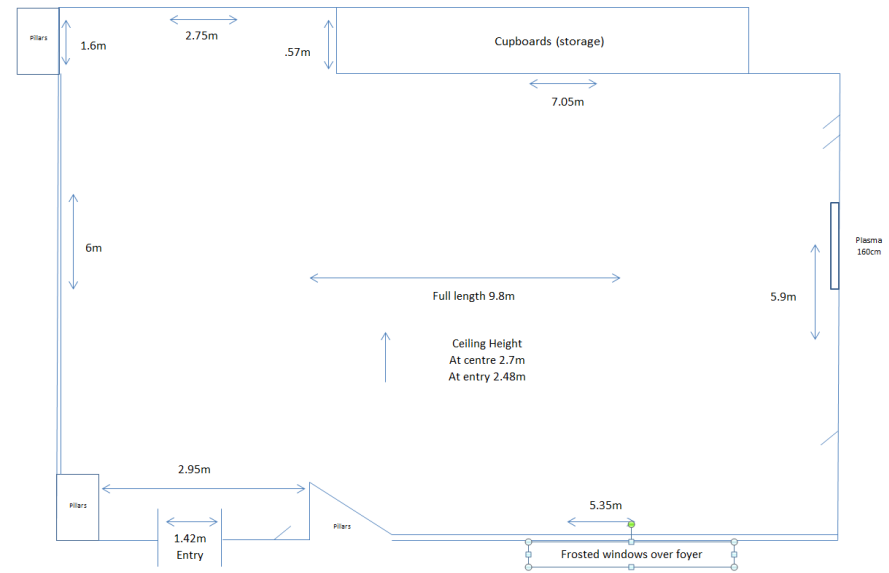
Please note maximum capacities do not include space for audio visual equipment or additional requirements.

## Conference & Event Space

### Conference Room 1



### Conference Room 2



## Audio Visual Equipment

Presentation clicker	\$35
Lectern	\$50
Lectern with microphone	\$135
Additional whiteboard with markers	\$25
Additional flipchart with paper and markers	\$35
Data projector with screen (CR1)	Included in CR1 room hire
Plasma TV (CR2)	Included in CR2 room hire
Electronic Whiteboard	POA
Lapel or roving Microphone	\$180
Laptop	\$180
Polycom	\$150
Onsite Technician, per hour	From \$92.50hr



Prices quoted are per item, per day

Additional items may be available for hire through our trusted AV partner, please enquire

Products quoted above may require additional equipment, delivery charge or set up fee

Please note maximum capacities do not include space for audio visual equipment or additional requirements

## Our Packages

Our packages can be tailored to suit your requirements, please discuss with our friendly events team.

### Day Delegate Packages

Peppers Lunch	\$70pp
Lifestyle Lunch	\$75pp
Hot Lunch	from \$80pp
Half Day Delegate Package	Available, please enquire



- Continuous selection of aromatic Dilmah teas & Nespresso coffee pods
- Morning tea includes aromatic Dilmah teas & Nespresso coffee with one tea break menu item
- Lunch is your choice of our Peppers Lunch, Hot Lunch or Healthy Choice Lunch
- Afternoon tea includes aromatic Dilmah teas & Nespresso coffee with one tea break menu item
- Delegate stationary, mints, iced & infused waters, flip chart, paper & markers, non-electronic whiteboard
- Facilitators box with the most common stationary requirements
- Whole fruit selection and sweets station on arrival
- 1 GB Wi-Fi for all delegates
- \*Complimentary room hire with 15 or more delegates
- \*Complimentary hire of ceiling mounted data projector & screen in Conference Room 1 or Large Plasma TV in Conference Room 2 with 15 or more delegates



## Morning & Afternoon Tea

### Tea & Coffee

- Continuous aromatic Dilmah teas & Nespresso coffee \$10pp

### Morning or Afternoon Tea

\$13pp

- Aromatic Dilmah teas & Nespresso coffee
- Choice of 1 item from our Lifestyle, House Specialties or Indulgence tea break menu
- Add an additional tea break item \$4pp
- Add soft drink of fruit juice carafe \$4pp



### Lifestyle

- Almond & orange cake (GF)
- Coconut Chia pudding with vanilla, mango compote (GF)
- Pumpkin & ricotta roll (V)
- Banana bread, mascarpone, honey (V)
- Smoked salmon, capers & red onion crostini

### Indulgence

- House baked Raspberry & Coconut Muffin
- Chocolaté & walnut brownie (GF)
- Freshly baked apricot & almond cookies
- Blueberry friands (GF)
- Pecan pie
- Carrot cake, sultanas, cream cheese icing

### House specialties & favourites

- Pork & fennel sausage roll with Beerenberg tomato relish
- Spanish meatballs, mojo rojo sauce
- Barossa smoked ham & cheddar cheese croissant
- Prosciutto, spinach & feta cheese scroll
- Freshly baked scones with jam & whipped cream (V)



## Lunch

Served in Essay Kitchen or in your conference room.

### Peppers Lunch

\$30pp

Minimum of 5 guests are required.

- Gourmet wraps & baguettes – choose 2 fillings
- Choice of two salads
- Chef selection of hot canapés
- Seasonal fruit platter (GF)
- Soft drink & juice

## Sandwich Fillings

- Tuna, aioli, smashed avocado, pickled red onions, baby spinach leaves
- Smoked salmon, dill & seeded mustard aioli, oak lettuce, pickled cucumbers
- Aldinga smoked turkey, cranberry, avocado, mesclun lettuce
- Chicken ceasar, cos lettuce, parmesan, egg, bacon, ceasar dressing
- Chorizo, sopressa, manchego cheese, smoked paprika mayonnaise, lettuce
- Roasted beetroot, feta cheese, Kalamata olives, baby spinach leaves
- Roast Field Mushrooms, Onkaparinga brie, semidried tomatoes, leaves
- Smoked Ham, swiss cheese, spicy honey mustard, caramelised onions

## Salads

- Quinoa, asparagus, almonds, Spanish onion, mesculin leaves, & vinaigrette (HC, V)
- Panzanella salad, tomatoes, capsicum, cucumber, olives, croutons (V)
- Chickpea, middle eastern spices, red onion, feta, baby spinach leaves (HC, V)
- Greek salad, cucumber, tomato, capsicum, feta, olives, red wine vinaigrette (V, GF, HC)
- Leafy green garden salad, cucumber, cherry tomatoes. Spanish onion, white wine dressing (V, GF, HC)
- Traditional potato salad, seeded mustard mayonnaise, ham & peas

## Lifestyle Buffet Lunch      \$35pp

Set buffet lunch menu, minimum 15 guests

### Hot Dishes

- Grilled garfish fillets, white beans, braised fennel, grilled lemon (GF, HC)
- Moroccan chicken, tender chicken gently cooked with apricots, almonds & green olives (GF)

### Sides

- Warm quinoa, green peas, olive oil (gf)
- Asparagus, olive oil, sea salt (GF)

### Salads

- Leafy green garden salad, cucumber, cherry tomatoes. Spanish onion, white wine dressing (V, GF, HC)
- Chickpea, middle eastern spices, red onion, feta, baby spinach leaves (HC, V)

### Includes

- Orange juice & water
- Crudites, fresh seasonal vegetables including, cherry tomatoes, cucumber, carrot sticks & dip (V, HC)

## Hot Buffet lunch

Minimum 15 guests

- **Option 1:** Choice of 2 salads, 3 hot dish & 3 sides \$45pp
- **Option 2:** Choice of 3 salads, 3 hot & 3 sides \$50pp

### Hot dishes

- Cauliflower, chickpea & root vegetable tagine (V, GF, HC)
- Beef bourguignon, braised beef in red wine, swiss brown mushrooms, smoked bacon (GF)
- Chicken cacciatore, chicken, red & yellow capsicum, Kalamata olives, tomato & smoked paprika (GF)
- Mediterranean lamb ragout, slow cooked lamb, vegetables, dried figs, tomato & aromatic spices (GF)
- Moroccan chicken, tender chicken gently cooked with apricots, almonds & green olives (GF)
- Grilled garfish fillets white beans, braised fennel, grilled lemon (GF, HC)

### Sides

- Broccolini, sticky balsamic, shaved parmesan (GF)
- Asparagus, olive oil, sea salt (GF)
- Roasted potatoes, Moroccan spice
- Warm quinoa, green peas, olive oil (GF)
- Penne pasta, tomato passata
- Saffron pearl couscous

### Includes

- Orange juice & water
- Crudites fresh seasonal vegetables including cherry tomatoes, cucumber, carrot sticks & dip (V, HC)



# Breakfast

Served in your conference room

## Continental Breakfast

\$23 pp

- Orange juice & apple juice
- Selection of aromatic Dilmah teas & Nespresso coffee
- Seasonal fruit platter (GF)
- Assorted Danishes, pastries & mini bircher muesli
- Selection of mini quiches & Barossa Smoked ham & cheese croissants



## Hot Plated Breakfast

\$25 pp

- Orange & apple juice
- Selection of aromatic Dilmah teas & Nespresso coffee
- Seasonal fruit platter (GF)
- Assorted Danishes & pastries

### Choose 1

- **Classic** scrambled eggs, smoked bacon, sautéed mushrooms, spinach, roast tomato, toasted English muffin
- **Indulgence** eggs Benedict, 2 poached free range eggs, Barossa smoked ham, toasted English muffin, hollandaise sauce
- **Lifestyle** eggs Florentine, 2 poached free range eggs, sautéed baby spinach leaves, toasted English muffin, hollandaise sauce (V)

**Upgrade** to two choices served alternate drop add \$5 per person

### Dietary Symbols

Gluten free (GF)

Vegetarian (V)

Healthy Choice (HC)

## Platters

*Suitable for 10 guests to share*

- **Cheese platter**  
Selection of local and imported cheese, Manchego, Woodside brie, Gorgonzola, roast almonds, prune & walnut rolada, muscatels, lavosh, crackers \$95
- **Antipasto**  
Selection of cured meats, local & imported cheeses, mixed olives, semi dried tomatoes & vegetables \$95
- **Hot selection** \$75  
Chefs selection of hot canapes
- **Cold Canapes** \$70  
Chefs selection of cold canapes
- **Fruit platter** \$60  
Selection of fresh melon, pineapple & seasonal fruits (HC, V)

## Canapés

*Minimum 15 guests*

Accompanied by house marinated olives & roasted spiced nuts

### 30 minutes

- Chef's choice of 2 hot & 2 cold canapés \$20pp

### 1 hour

- Your choice of 3 hot & 2 cold canapés \$25pp

### 1.5 hours

- Your choice of 4 hot & 2 cold canapés \$30pp

### 2 hours

- Your choice of 4 hot & 3 cold canapés \$35pp



## Cold

- Smoked salmon, capers, dill cream cheese tart
- Freshly sliced prosciutto, rock melon, charcoal salt (GF)
- House made pork terrine, crostini, quince paste
- Charleston brie, port soaked fig, crostini (V)
- Spencer Gulf Prawns, cucumber, saffron aioli & radish (GF)
- Asparagus, pea & goats cheese bruschetta (V)

## Hot

- Spinach & parmesan cheese croquette, romesco sauce (V)
- Grecian marinated lamb skewer with sumac, lemon & tzatziki sauce GF
- Chorizo fritters, chipotle mayonnaise (GF)
- Harissa spiced chicken skewers, saffron mayonnaise
- Spanish meat balls, mojo rojo sauce
- Tomato & oregano arancini with saffron aioli (V)

## Sweet

- Carrot cake, sultanas, cream cheese icing
- Pecan pie slice
- Chocolate & walnut brownie (GF)
- Lemon curd tart, honeydew melon
- Chocolate dipped strawberries (GF)



## Plated Menu

Minimum 10 guests

- 2 course set menu \$55pp
- 2 course alternate drop \$65pp
- 2 course choice
  - 2 options pre-selected per course, choice on night \$70pp
- 3 course set menu \$65pp
- 3 course alternate drop \$75pp
- 3 course choice
  - 3 options pre-selected per course, choice on night \$80.00
- Sides (shared) \$4.50pp
- Add a glass of house wine \$5pp

All menus accompanied by Turkish bread, olive oil & dukkah, & tea and coffee

Dietary requirements are gladly catered for with advance notice





## Entrée

- Smoked ocean trout, potatoes, cherry tomato, green beans, egg & mustard vinaigrette (GF )
- Asparagus, prosciutto, poppy seed labne, olive puree, sherry vinaigrette
- Cauliflower, roasted almonds, currants, manchego, smoked paprika, sea salt (v, hc, gf)
- South Australian salt & pepper calamari, peri peri sauce, cannellini bean puree, parsley

## Mains

- House made La casa ricotta gnocchi, chestnuts, cauliflower, tuscan kale, grana padano, brown butter (V)
- Chargrilled, Clare Valley chicken breast medallions, fregola sarda, semi dried tomatoes, spinach, adobo sauce (HC)
- Crispy fried free range pork belly, borlotti bean ragout, pickled cucumbers, mojo rojo sauce
- King George whiting fillets, asparagus, quinoa, green peas, pea puree, citrus glaze (HC)
- Scotch fillet, balsamic onion jam, roast potatoes, gorgonzola, chimichurri
- Lamb loin, balsamic onion jam, roast potatoes, gorgonzola, chimichurri

## Sides

- Moroccan spiced chat potatoes, sour cream (GF)
- Gathered greens, cucumber, roasted almonds, orange mustard vinaigrette (GF)
- Brocolinni, balsamic, parmesan (V)

## Dessert

- Tiramisu, espresso, marsala, savoiardi biscuits, mascarpone cream
- Caramelized passionfruit brulee, sunflower, pepita, oats, granola
- Mille feulle lemon curd, mascarpone, caramelized Careme puff pastry, honeydew
- Chocolate marquise, hazelnut praline, raspberry coulis, caramelized white chocolate



## Beverage Packages

*All packages includes soft drink & orange juice. Minimum 15 guests.*

### Peppers Package

1 hour	\$18pp
2 hours	\$25pp
3 hours	\$32pp

#### Wines:

De Bortoli Legacy Brut  
 De Bortoli Legacy Sauvignon Blanc  
 De Bortoli Legacy Cabernet/Merlot

#### Tap Beers

Heineken Lager  
 Furphy Refreshing Ale

#### Extras

Cocktail on arrival	\$18pp
Base spirits - add to pkg	\$10pp
Premium spirits – add to pkg	\$15pp
Non-alcoholic beverage package hour	\$15pp, per

### Deluxe Package

1 hour	\$29pp
2 hours	\$44pp
3 hours	\$59pp

#### Wines

The Lane Vineyard Blanc de Blanc  
 Dandelion “Wishing Clock” Sauvignon Blanc  
 Dandelion “Lionheart” Shiraz

#### Tap Beers

Heineken Lager  
 Furphy Refreshing Ale



Our F&B Manager will be delighted to tailor a beverage package that suits you, please enquire



## Contact Us

We hope the enclosed information has been useful to you. Thank you for considering Peppers Waymouth Hotel for your conference or event, and please do not hesitate to call us if you have any further queries or wish to make a reservation.

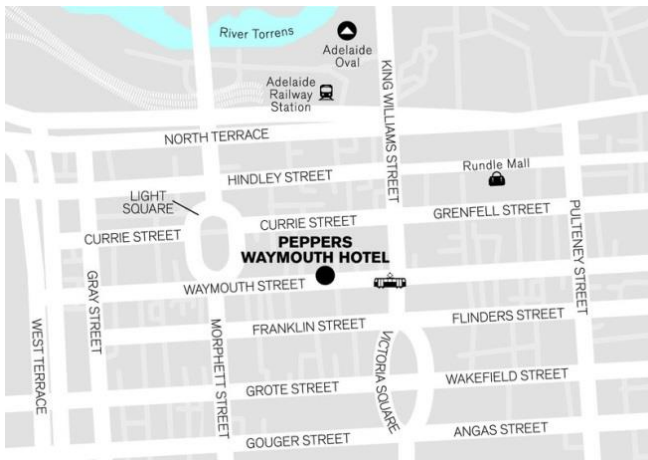
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55 Waymouth Street  
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Phone: (08) 81 15 8822

Fax: (08) 81 15 8800

Email: [waymouth.events@peppers.com.au](mailto:waymouth.events@peppers.com.au)



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