



Festive Cheer

Private Parties Menu

Enjoy an *Unforgettable Celebration* with Hilton

With 19 flexible event spaces including a pillar-free Ballroom for 500 guests and Balcony rooms with natural light, Hilton Adelaide is the place to meet and celebrate in the heart of Adelaide.

From luncheons to dinners or a casual cocktail party, our Private Christmas Celebrations menu options are ideal for celebrating this Christmas with family, friends and colleagues.

FOR MORE INFORMATION

Contact the Event Sales Team on
+61 (0)8 8217 2000

cateringsales.adelaide@hilton.com

For those with special dietary requirements or allergies who wish to know about ingredients used, please ask at the time of booking.

Booking Terms and Conditions

Credit card payments incur a booking and credit card fee, in addition to the total amount payable. All bookings require pre-payment.

Cancellation policy applies to all bookings.



\$29.00 FESTIVE EXPRESS LUNCH AT COAL CELLAR + GRILL

From 24th November – 23rd December a festive lunch awaits.

MAINS

- Twice cooked pork belly / lychee and cucumber salad / asian herbs / chili jam
- Tasmanian salmon / wasabi taramasalata / charred edamame / wombok
- Crab spaghetti / black pepper / parmesan / chives / soft poached egg
- Stuffed and baked eggplant / pepperonata / almond curd / ajvar relish

FOR \$6 MORE...

- Steak frites / 220g black angus striploin / béarnaise / shoestring fries
- Confit and roasted turkey / pomme puree / chorizo / green beans / jus

SIDE \$12

- Roasted baby carrots / whipped honey labneh / pistachio
- Truffle fries / parmesan salt / truffle aioli
- Garden salad with shaved fennel / verjuice vinaigrette

DESSERT \$14

- Pavlova / passionfruit / orange / vanilla mascarpone
- Summer trifle / pineapple / mango / meringue / almonds

PRICE

\$29.00 per person includes a main course and glass of wine.

To make a reservation, please click [HERE](#) or call us on +61 (0)8 8237 0697

For large groups over 18 people we offer a group menu



FESTIVE LUNCH AT COAL CELLAR + GRILL

Looking for a private lunch in Coal Cellar + Grill? For larger groups over 18 people we offer a 2 or 3 course group menu.

2-course from \$45.00 per person

3-course from \$59.00 per person

ENTREE

- Cured kingfish / ponzu / miso aioli / seaweed furikake
- Salt and pepper tofu / roasted eggplant / burnt chili vegan aioli
- Smoked duck / macadamia / pickled beetroot / radishes
- Tingling prawns / schechaun / asian herbs / roasted peanuts

MAINS

- Twice cooked pork belly / lychee and cucumber salad / asian herbs / chili jam
- Tasmanian salmon / wasabi taramasalata / charred edamame/ wombok
- Crab spaghetti / black pepper / parmesan / chives / soft poached egg
- Stuffed and baked eggplant / peperonata / almond curd / ajvar relish

SIDES

- Roasted baby carrots / whipped honey labneh / pistachio
- Truffle fires / parmesan salt / truffle aioli
- Garden salad with shaved fennel / verjuice vinaigrette

DESSERT

- Pavlova / passionfruit / orange / vanilla mascarpone
- Summer trifle / pineapple / mango / meringue / almonds

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Available 12:00pm until 2:30pm Wednesday, Thursday & Friday from 24th November – 23rd December 2021



FESTIVE DINNER AT COAL CELLAR + GRILL

Looking for a private dinner in Coal Cellar + Grill? For larger groups over 18 people we offer a 2 or 3 course group menu.

2-course from \$70.00 per person

3-course from \$80.00 per person

Due to the seasonality of the ingredients the menu will be advised at a later date.

SAMPLE MENU

ENTREE

- Pork belly / black vinegar caramel / daikon / apple / peanuts
- Cured kingfish / yuzu & chilli soy sauce / seagrass salad / smoked oil
- Zucchini & mint fritters / saffron hummus / zucchini salad / chickpeas

MAINS

- Mushroom gnocchi / shimeji / shitake / enoki / black truffle / parmesan
- Cone bay barramundi / green tahini / samphire / fennel / cous cous / semi dried tomatoes
- Black angus striploin / parsnip puree and crisps / café de paris / jus
- Roasted chicken kiev / muhamarra / cauliflower / sweet potato / corn

SIDES

- Shoestring fries / parmesan / truffle aioli
- Salad leaves / baby tomato / vinaigrette

DESSERT

- Flourless chocolate nemesis / espresso cremeux / hazelnut caramel popcorn
- Pina colada pavlova / mango sorbet / caramelized pineapple / coconut

To make a reservation, please click [HERE](#) or call us on +61 (0)8 8237 0697

Available from 6:00pm onwards Thursday, Friday & Saturday from 25th November – 23rd December 2021



FESTIVE LUNCH OR DINNER IN A FUNCTION ROOM

FESTIVE LUNCH OR DINNER

- 2-course from \$64.00 per person
- 3-course from \$75.00 per person
- Complimentary stage, dance floor, lectern and microphone*

ENTREE

- Poached prawns / macadamia tarator / shaved fennel / radishes / herb oil
- Beef Carpaccio / blistered tomato / stracciatele / black garlic aioli / arugula
- Beetroot cured kingfish / pickled cucumber / charred edamame / sesame dressing
- Chicken Roulade / whipped tahini / pistachio, pomegranate and parsley salad
- Brie and mushroom tart / cranberry / toasted pecans / soft herbs

MAIN

- Kassler Chop / sweet potato / roasted apple / green beans / whole grain mustard jus
- Grilled Beef Tenderloin / kale colcannon mash / asparagus / herb mushroom / jus
- Salmon Fillet / potato and almond skordalia / confit fennel / broccolini / nduja butter
- Roasted Lamb Rack / mint glaze / babaganosh / pistachio and green olive tabbouleh
- Spinach and Ricotta Cannelloni / tomato sugo / basil pesto / parmesan shavings
- Proscuitto Wrapped Chicken / truffle potato velvet / field mushroom / thyme cream
- Barramundi Fillet / tomato and mascarpone risotto / roasted vine ripe tomato / basil pesto

DESSERT

- Summer Pavlova / mango / passionfruit / coconut / Chantilly cream
- Cherry Frangipane Tart / toasted almonds / almond double cream / anglaise
- Chocolate and Mixed berry trifle / dark chocolate mousse / mascarpone
- Section 28 Cheeseplate / muscatels / dried fruit / water crackers / lavosh

For more information, please contact our Events Sales team at cateringsales.adelaide@hilton.com or +61 (0)8 8217 2000.

*Only available in Victoria Room and Grand Ballroom. Offer ends 25 December 2021.

www.adelaide.hilton.com

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