



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 our Events Sales team

adlhi_eventsales@hilton.com

Call us on +61 (0)8 8217 2000

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



PRIVATE CHRISTMAS CELEBRATIONS IN A FUNCTION ROOM

PLATED LUNCH OR DINNER

- **2 Course Menu with 3 Hour Beverage Package** from **\$115.00** per person
Includes Set Entrée or Set Dessert, Alternate Main Course with Silver Beverage Package
- **3 Course Menu with 4 Hour Beverage Package** from **\$140.00** per person
Includes Set Entrée and Set Dessert, Alternate Main Course and Shared Side Salad with Gold Beverage Package

EXTRA DETAILS:

- Complimentary Christmas bon bons for each guest
- Complimentary stage, dance floor, lectern and microphone
- Complimentary venue hire based on a minimum food and beverage spend
- Complimentary themed lighting*

UPGRADES:

- Choice Main Course upgrade from \$5.00 per person
- Chair Covers from \$5.00 per person
- Pre-Dinner Canapes (3) from \$20.00 per person
- Cocktails on arrival from \$18.00 per person
- Centrepieces available upon request^

COCKTAIL PARTY

- **3 Hour Canape Menu with 3 Hour Beverage Package** from **\$120.00** per person
Includes 5 Canapes, 2 Dessert Canapes and 3 Substantial Items with Silver Beverage Package
- **2 Hour Canape Menu with 2 Hour Beverage Package** from **\$89.00** per person
Includes 6 Canapes and 3 Substantial Items with Silver Beverage Package

Terms and conditions apply. Beverages on consumption also available.
Packages based on a minimum of 50 guests. ^Centrepieces not included, additional charges apply.
*Subject to function room and availability.



FESTIVE MENU 2025

PLATED LUNCH OR DINNER

ENTRÉE:

- Grilled Prawns / Roasted Carrot Puree / Pickled Fennel / Soft Herbs / Yuzu Aioli
- Gin Cured Salmon / Avocado Mousse / Wakame / Pickled Ginger / Furikake / Roe / Soy Mirin Dressing
- Pork Belly / Ginger Braised Cabbage / Picked Apple Salad / Asian Herbs / Lemongrass Honey Glaze
- Textures Of Beetroot / Whipped Goats' Cheese / Poached Baby Carrot / Celery / Seeds / Soft Herbs / Red Wine Vinaigrette
- Chicken Caesar Croquettes / Cos Lettuce / Egg / Parmesan / Caesar Dressing

MAIN COURSE:

- Smoked Duck Breast / Parsnip Puree / Roasted Beetroot / Broccolini / Juniper Cranberry Jus
- Grilled Beef Tenderloin / Confit Garlic Potato / Roasted Baby Carrots / Green Beans / Red Wine Jus
- Roasted Chicken Kiev / Herb Kipfler Potato / Roasted Corn Ribs / Broccolini / Thyme Cream
- Grilled Salmon / Skordalia / Avocado Tomato Salsa / Snow Pea Tendrils / Lemon Dill Sauce
- Confit Turkey / Spiced Pumpkin / Roasted Sumac Onions / Feta / Pomegranate / Jus
- Roasted Barramundi / Lemon Parsley Potato / Tomato Kasundi / Green Beans / Curry Leaves / Yogurt Dressing

DESSERT:

- Apple Gingerbread Crumble / Dulce De Leche Diplomat / Burn White Chocolate / Brandy Snap
- Tropical Pavlova / Pina Colada Mascarpone / Passionfruit Gel / Citrus Crumb / Fresh Berries
- Cherry Frangipane Tart / Morello Cherry Curd / Ruby Chocolate Mousse / Coconut Crumble
- Dark Chocolate Mousse / Raspberry Gel / Vanilla Double Cream / Pistachio Praline

Menu items subject to change due to availability.



FESTIVE MENU 2025

CANAPÉ MENU

COLD SELECTIONS:

- Tom yum chicken cold rolls / sweet chilli dipping sauce (GF DF)
- Vietnamese tofu cold rolls / tom yum / sweet chilli dipping sauce (GF DF VE)
- Coffin Bay oysters / mignonette sauce / dill (DF GF)
- Smoked salmon mousse / salmon roe / sea parsley (GF)
- Assorted sushi / wasabi soy dressing / pickled ginger (VO)
- Brioche / whipped ricotta / honey / cherry tomatoes / green oil (V)
- Crispy salami / mortadella / pickled shallots / tabasco mayo / bread
- BBQ poached chicken / cheddar cheese / tomato / soft herbs / brioche bun
- Gin cured salmon / lemon / dill aioli / melba toast
- Beef crostini / black garlic aioli / bocconcini / beak peppers / soft herbs

HOT SELECTIONS:

- Halloumi skewers / basil pesto mayo sauce (V GF)
- Beetroot arancini / plant based aioli (DF VE)
- Truffle mushroom arancini / parmesan aioli (V)
- Pumpkin and goat cheese arancini / basil pesto mayo (V)
- Buttermilk Cajun crunchy chicken / ranch dressing
- Beef and mushroom pies / tomato chutney (DF)
- Cauliflower popcorn / toasted sesame / sweet spiced vegan sauce (VE GF)
- Cheese jalapeno balls / sweet chilli mayo (V)
- Crispy pork belly / pineapple coriander salsa / tamarind glaze (DF)
- Chicken skewers / chimichurri aioli (DF)
- Cheeseburger sliders / chipotle mayo
- Zucchini pakoras / spinach / onion / coriander chutney (VE DF)
- Panko crumbed prawns / nam jim aioli
- Coffin Bay Kilpatrick oyster / chives

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**For more information, please contact our Events Sales team
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