



Ulelcome

Thank you for considering the Festival Function
Centre for your upcoming conference.
The Festival Function centre is Adelaide's first
conference and event venue, constructed 1974
and renown as The Oberdan Centre. Having five
separate function areas, Festival Function Centre
can accommodate a combined 1500 people.

With free onsite ample parking, we are situated 10 minutes from Adelaide CBD, and minutes from the nearest beach front, accommodation, local shopping centres and public transport.

As a three-generation business and extensive experience in the functions and event industry, we are sure to exceed your expectations. We look forward in hosting your event!

ROOM HIRE, CAPACITIES & CONFIGURATIONS

BALLROOM

CLASSIC ROOM

SUN ROOM

BOARDROOM

CFII AR

ALSO INCLUSIVE

*if required

Half Day Full Day After Hours* 9am -1pm 9am -5pm 6pm -12am

Kindly contact Festival Function Centre for hire fee and additional details.

- White board
- Flip Chart
- Registration Table
- Facilitators table
- Lectern

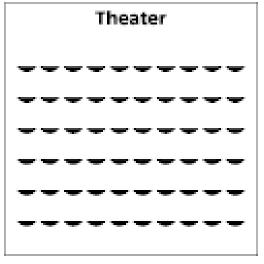
*After hours rates are based on minimum 3 hour hire rates + full day rate costs Minimum catering expenditure is required as per menu selections Prices are exclusive of GST

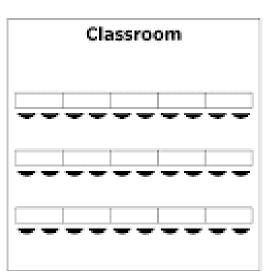
ROOM HIRE, CAPACITIES & CONFIGURATIONS

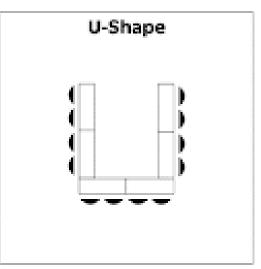
ROOM CAPACITIES

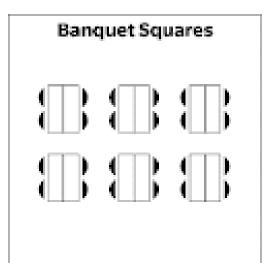
	Area (SQM)	Theatre	Classroom	U - Shape	Cocktail	Banquet	Semi-Circle
Ballroom	700	800	250	100	800	600	120
Classic Room	472	500	170	80	400	300	168
Sun Room	130	60	40	40	120	70	48
Boardroom	42	-	-	18	-	20	-
Cellar	30	_	_	_	40	20	-

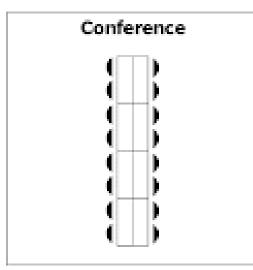
ROOM CONFIGURATIONS

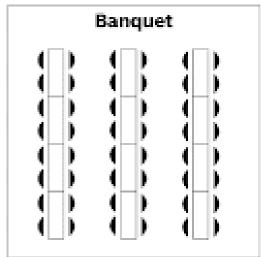


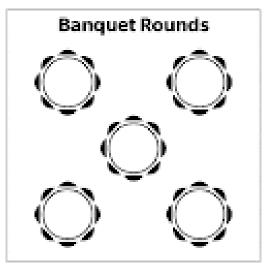


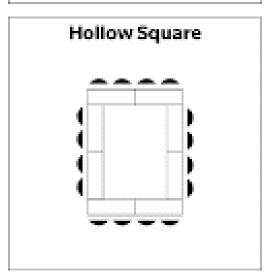














BUFFET BREAKFAST

Kick Start

Assorted cereal
Fresh seasonal fruit platters
Orange juice & Still water
Tea & Coffee

Morning Glory

Yoghurt, berry & muesli cups Bite size muffins Fresh seasonal fruit platter Orange juice & Still water Tea & coffee

Power Players

Yoghurt, berry & muesli cups
Cocktail croissants with leg ham
& cheese
Fresh seasonal whole fruit
Orange juice & Still water
Tea & Coffee

A'LA CARTE BREAKFAST

Smashed Avocado

Smashed avocado served on toasted English muffin topped with crumbled feta, poached egg & micro herbs

St. Benedict

Traditional eggs benedict with poached free range eggs served with D'orsogna premium leg ham and house made Hollandaise on toasted brioche

Eggs in Purgatory

Sunny side up free-range egg, cooked in a home made Italian vine ripe salsa baked in a traditional terracotta ramekin served with crusty house bread

The English

Scrambled eggs, D'orsogna streaky bacon, blistered Cherry truss, oven baked garlic & parsley mushroom served on toasted sourdough.

MORNING/AFTERNOON TEA

GAP FILLERS

Assorted cereal

Cookie selection

Bite size muffins

House made biscotti

Chocolate croissants

Pancakes with maple syrup & cream

Baked scones with fresh cream & jam

Assorted danish pastries

Italian sweet pastries

Fruit kebabs

Seasonal whole fruit

Freshly sliced fruit

Tomato, chery bocconcini &

basil skewers

Vegetarian fritata

Arancini rice balls

Proscuitto wrapped grisini

REFRESHMENTS

Percolated coffee & tea

Percolated coffee, tea & OJ

Barista coffee

Orange juice
Soft drinks

PLATTER SELECTION (SERVES 10)

Selection of cheeses with quince paste, dried fruits & nuts.

Antipasto platter of cured cold cuts, marinated vegetables, cheese & frittata served with fresh bread.

Cocktail baked canapes served with sweet chilli dipping sauce.

Salt & pepper calamari served with aioli.

Gourmet & vegetarian filled baguettes.

Bruschetta with Roma tomatoes & Spanish onions

Fresh seasonal fruit platter.

TABLE BITES

(SERVED IN BOWLS/TABLE)

Bite size pretzels

Mixed Iollies

Mints

Veggie chips

Assorted beer snacks



LUNCH PACKAGES

Lunch One

Gourmet & vegetarian wraps Fresh seasonal fruit platters Orange juice & still water

Lunch Two

Oven baked baguettes with gourmet fillings
Caramelised onion & feta quiches
Meculin leaf salad with balsamic
Orange juice & still water

Lunch Three

Thai green chicken curry
Steamed rice
Beef noodle salad
Spring rolls with sweet chilli
dipping sauce
Orange juice & still water

Lunch Four

Bruschetta of roma tomatoes & spanish onion Penne alla panna with bacon Salt & pepper calamari Mini chicken cutlets Chicken caesar salad Orange juice & still water

SALAD SELECTION

Caesar

Cos lettuce, chicken, bacon crisp, croutons tossed in a traditional caesar dressing.

Greek

Cucumber, tomato, capsicum, Spanish onion, olives, feta

Rugola

Rocket, sliced pear & crumbled feta

Thai Beef

Vermicelli noodles, sliced beef, shaved vegetables tossed in a sweet vinaigrette

Quinoa

Quinoa, chickpeas, cucumber, capsicum, Spanish onion, & fresh parsley.

Garden

Mesculin leaf, capsicum, cucumber, Spanish onion, shaved carrot

Potato

Mayonnaise, Spanish onion & parsley

Conditions: Minimum 10 delegate

POST CONFERENCE SELECTION

STANDING

Option 1

Spring rolls with sweet chilli sauce

Oven baked spinach & feta pastries

Gourmet beef pies & sausage rolls

Potato wedges with sour cream & sweet chilli

Option 2

Caramelized onion & feta quiches

Arancini rice balls

Mini pizzas

Crumbed chicken tenderloins

Option 3

Mediterranean chicken skewers

Salt & pepper calamari

Angus beef burger sliders

Beet battered fish & chips

Penne alla panna

SEATED

The Italian

Wood oven pizza selection (select one)

Margherita, Salami, Vegetarian

The Greek (select one)

Yiros bowl of lamb OR chicken, served with Greek salad, garlic sauce and warm pita

The Indian

Traditional North Indian butter chicken, jasmine rice, raita & papadums

The Aussie

300g chicken schnitzel, hot chips, salad & side gravy

The Seaside

Beer battered fish and chips served with side salad and tartare sauce.



SELECTION

FESTIVAL PACKAGE

Sparkling Curve Vigara Estate Wines - Shiraz, Sauvignon Blanc, Moscato Pure Blonde, Carlton Draught, Cascade Light Assorted Soft Drinks, Orange Juice, Lemon Lime and Bitters Still and sparkling Water

DELUXE PACKAGE

Sparkling Curve

Scarpantoni Estate: Shiraz, Sauvignon Blanc, Moscato

Pure blonde, Carlton Draught, Cascade Light

Assorted Soft Drinks, Orange Juice, Lemon, Lime and Bitters

Still and sparkling Water

ULTIMATE PACKAGE

Sparkling Curve
Wolf Blass Private Release Shiraz
821 South NZ Sauvignon Blanc, Virgara Moscato
Corona, Peroni Rosso, Pure Blonde, Carlton Draught,
Cascade Light, Cider Assorted Soft Drinks, Orange Juice,
Lemon Lime & Bitters & still and sparkling water

BASE SPIRITS

Johnny Walker Red Smirnoff Vodka Jim Beam Jack Daniels Gordon's Gin Midori

PREMIUM SPIRITS

Johnny Walker Black Grey Goose Vodka Jim Beam Jack Daniels

Bombay Gin

Midori

Baileys

BEVERAGE OPTIONS

Cash Bar Guests purchase their own beverages
Bar Tab Sum of money allocated for beverages

On Consumption Beverage sales are accumulated and charged for at conclusion

Package All-inclusive for a duration of time



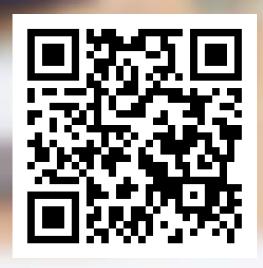


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