ATURA
Adelaide Airport

CONFERENCE & EVENTS PACKAGES

1 ATURA CIRCUIT, ADELAIDE AIRPORT, SA 5950

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aturahotels.com/adelaide-airport

CATERING OPTIONS

ON ARRIVAL

brewed coffee & tea selection	**$4.50 per person**
barista coffee	**$4.50 per person**
brewed coffee, tea selection and assorted juice	**$9.50 per person**
continuous brewed coffee and tea	**$12.00 per person**
assorted pastries or muffins	**$4.00 per person**
cookies or protein balls	**$4.00 per person**
local & exotic fruit platter	**$5.00 per person**
assorted juices	**$6.00 per person**

BREAKFAST (BUFFET)

FROM $19PP

Available for a minimum of 5 delegates

CONTINENATAL

$19.00 per person

Freshly bakes mini Danish pastries

Assorted mini muffins

Blackberry and banana breakfast smoothies

Bircher muesli with caramelized pear

Seasonal fruit platter

UPGRADE OPTIONS

$10.00 per item

Barossa ham and cheese croissant

Free range egg and spinach wrap with cheddar and bush tomato chutney

Barossa bacon and egg brioche roll with melted cheese and house bbq sauce

Tasmanian smoked salmon bagel and caper cream cheese and spinach

Poke bowl with wild rice edamame beans, avocado, ginger and salmon soy dressing

Pot set yoghurt, granola, fresh fruit compote, strawberries and mint

BREAKFAST (PLATED)

$35PP

Available for a minimum of 5 delegates

Select ONE item

French toast with whipped ricotta, roasted Adelaide hills pear, honey and almonds

Smashed avocado on toasted rye bread, crumbled Danish feta, olive oil and salad leaves

Eggs benedict on homemade crumpet, Barossa bacon, spinach and hollandaise sauce

Kangaroo Island free range eggs, potato roti, smoked bean ragout and avocado

Zucchini fritters, grilled asparagus, spinach, poached eggs and hollandaise

Scrambled eggs, roasted field mushroom, confit baby tomato and jambon Serrano

Grilled pork sausage, toasted sour dough, poached eggs, baby spinach and roasted roma tomato

All options come with brewed coffee, tea, juice and a bakery item

MORNING TEA

$17PP

Available for a minimum of 5 delegates

Select TWO items

danish pastry, cinnamon scrolls, blueberry / lemon / apple / cream cheese pastries

croissant traditional –or- chocolate –or- toasted almond

banana bread, whipped caramel butter

mixed berries, banana and white chocolate muffins

blackberry and banana breakfast smoothie

chia, vanilla tapioca, porridge with strawberry and mint

seasonal fruit salad, granola and honey

pot set yoghurt, rhubarb and strawberry compote with pepitas

sliced seasonal fruit platter

whole fruit bowl

assorted protein balls

Served with cookies, assorted juices, brewed coffee and tea

AFTERNOON TEA

$17PP

Available for a minimum of 5 delegates

Select TWO items

éclair – vanilla cream, chocolate glazed

baked cheesecake with candied orange

lenswood apple and custard crumble

dark chocolate mousse with dehydrated raspberries

salted caramel mousse with biscuit crumb, chocolate pearls

baked custard tart with shaved chocolate

carrot cake with cream cheese icing

raspberry and vanilla friands almond cream

lemon cake with citrus icing and almonds

triple chocolate brownie with cream and berries

four cheese arancini with shaved parmesan and aioli

steamed chicken and prawn dumplings with ponzhu

mini lamb kofta cumin with minted yoghurt

fried chicken wings, chipotle sauce

chicken yakatori with teriyaki sauce and seaweed

pulled pork slider with slaw salad and sriracha sauce

Served with whole fruit bowl, assorted juices, brewed coffee and tea

WORKING LUNCH

COLD WORKING STYLE LUNCH $35.00 PER PERSON

TWO wraps, sandwiches or rolls

ONE salad

ONE sweet treat

bowl of seasonal fruit

soft drinks brewed coffee and tea

HOT WORKING STYLE LUNCH $38.00 PER PERSON

Bread rolls

ONE salad

TWO hot items and TWO sides

ONE sweat treat

bowl of seasonal fruit

soft drinks brewed coffee and tea

BOXED LUNCH TO TAKE AWAY $28.00 PER PERSON

TWO wraps, sandwiches or rolls

ONE salad

ONE sweet treat

ONE fruit

juice

WORKING LUNCH

wraps, sandwiches, rolls

katsu sando with chicken, celeriac slaw and lime kewpie mayonnaise

caprese baguette, blistered tomatoes, buffalo mozzarella, basil, mustard mayo and red pepper

harissa chicken wrap, grilled chicken fillet, tatsoi, spring onion, crumbled feta and avocado

champagne ham on a sourdough roll, honey mustard, pickles, green elk lettuce and tomato

pulled pork brioche bun, apple & fennel coleslaw, lettuce and cucumber

smoked turkey baguette, cranberry, brie cheese, spinach and cucumber

char grilled mediterranean vegetables and hummus wrap, rocket and kassundi sauce

roasted sirloin of beef on sourdough bread with pickles, mustard, aioli, american cheese and butter lettuce

ciabatta with smoked wagyu, horseradish, rocket, aioli, american cheese, butter lettuce and tomato

pesto chicken baguette, roast chicken, sun dried tomatoes, pine seeds and baby spinach

WORKING LUNCH

salads

roast pumpkin, quinoa, caramelized onion, danish feta and balsamic

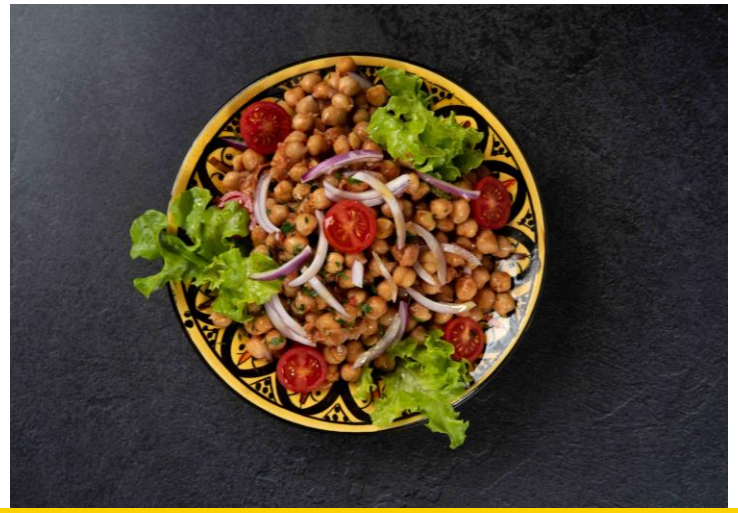
kipfler potato, asparagus, snow peas, baby cos lettuce and green goddess dressing

Rocket, fennel and orange with chickpeas, olive oil sea salt and white balsamic

caesar salad, cos lettuce, crispy barossa bacon, shaved parmesan and caesar dressing

harissa roasted cauliflower, lentils, rocket, almond dressing and pomegranate

glass noodle with wasabi soy dressing, asian herbs, pickled carrots and crispy shallots



WORKING LUNCH

hots

srilankan chicken curry with jasmine rice and pappadum

tasmanian salmon pieces with leeks, wine and herbs, cherry tomato served with pasta

red wine braised beef with mushroom, steamed new season potato

lamb kofta and mezze bowl, couscous, feta cheese, chermoula sauce

orechetti pasta with asparagus, and peas truffle and parmesan

buttermilk fried chicken slider with slaw salad and spring onion

teriyaki marinated beef stir-fry, hokkien noodles and snow peas

pulled pork slider chipotle slaw and sweet potato fries

battered whiting fillet and chips with tartare sauce and lemon

mushroom and pesto penne pasta, Persian feta, tomato, pine nuts

CATERING OPTIONS

PLATTERS (each platter serves approx. 5-8 people)

chefs selected pizzas	**$45.00 per platter**
chefs selected cheeses served with dried fruit & crackers	**$70.00 per platter**
selection of cured meats, dips, olives & grilled sourdough	**$75.00 per platter**
gourmet assorted finger sandwiches, rolls & wraps	**$55.00 per platter**
cold seafood delights *coffin bay oyster | king prawn | smoked salmon*	**$120.00 per platter**
port lincoln oysters served natural	**$105.00 per platter**
sliders of your choice *cheeseburger | fried chicken | pulled pork*	**$80.00 per platter**
aussie favorites *mini beef pie | spinach & pumpkin filo | chicken yakitori*	**$60.00 per platter**
plant based *grilled vegetables | hummus | grilled sourdough & grissini | arancini*	**$50.00 per platter**
hot seafood *salt & pepper squid | prawn lemon grass skewers | mussels*	**$130.00 per platter**
local & exotic fruit selection	**$35.00 per platter**
chefs mini desserts	**$50.00 per platter**

PLATED DINING

Select two items per course to be served alternately

2 COURSE $52PP **3 COURSE $66PP**

Available for 20 guests or more

Entrée

Tuna poke | yellow fin tuna | black sesame | pickled cucumber | yuzu wasabi | jalapeno

Roasted beetroot | Meredith goat's cheese | beetroot vinegar | nasturtiums | pistachios

Poached chicken and baby cos | slow cooked egg | rye crumble | crispy spec | classic creamy garlic dressing

Crispy salt and pepper squid | spicy salt | sriracha aioli | lemon

Beef tartare | burnt onion aioli | brioche | crème fraîche emulsion | nasturtiums

Four cheese arancini | tomato sugo | grana padano

Main

Crispy skin salmon | creamed potato | kasundi tomato | baby shiso

Pan fried chicken breast | spiced pumpkin | broccolini | dukkah | garlic oil

Confit duck | burnt lettuce | stone fruit | pan jus

Slow roasted Riverine sirloin | potato gratin | classic béarnaise

Twice cooked pork belly | green papaya | apple and fennel salad | coconut | peanut crumble

Slow cooked lamb tomahawk | garlic potato puree | burnt onion jus

Butternut pumpkin ravioli | pumpkin puree | sage and peanut pangritata | pecorino

Dessert

Sticky date | rich butterscotch sauce | pistachio toffee | double cream

Vanilla meringue | double cream | berries | pistachio praline | baby mint

Triple choc fudge brownie | chocolate crumble | chocolate crispies | raspberry cream

Baked NY cheesecake | Tahitian vanilla cream frosting | strawberry rhubarb compote

Nutella vs smores waffles | Belgian waffles | hazelnut praline | fresh strawberries | Nutella | marshmallow | vanilla ice cream

Profiteroles | classic crème patisserie filled choux pastry | chocolate sauce | salted caramel crispies

Brewed coffee, Selection of teas

CANAPÉS

½HR $12PP 1HR $25PP 2HR $37PP

Available for 20 guests or more

30 Mins | Three Choices

ONE Hour | Four Choices

TWO Hours | Seven Choices

Select from the cool, hot or sweet lists below

The Cool List

Tomato and basil bruschetta

Roast beetroot and goats cheese tartlet | baby basil

Aburi salmon | miso mayo | crispy rice | baby coriander

Tuna poke | yuzu wasabi | avocado | black sesame

Beef tartare | caramelised onion | brioche croute | crème fraîche emulsion

Vietnamese rice paper rolls | nam jim

Bringing back the peking duck pancake

The Hot List

Salt and pepper squid | spiced salt | sriracha mayo

Chicken yakitori | teriyaki sauce | shallots

Chicken lollipops | chipotle BBQ | blue cheese sauce

Steamed pork and prawn gyoza | goma dressing

Twice cooked pork belly | miso caramel | baby shiso

Four cheese arancini | garlic aioli

Traditional Arabic kibbe | hummus

Pork and fennel sausage roll | tomato ketchup

The Sweet List

Baked NY cheesecake

Classic petite vanilla slice

Gluten free chocolate praline brownie

Classic lamingtons

Selection of boutique eclairs

The Substantial List

$8.00 per person per item

Fish and chips | sauce gribiche | lemon

Roadhouse cheeseburger slider | American cheddar | pickles | mustard | ketchup

Fried chicken slider | kimchi | pickled cucumber

Pulled pork slider | smokey BBQ | coleslaw

Aussie sausage sizzle | sausage | sautéed onions | milk bun | BBQ sauce

Poke bowl | sashimi salmon | brown rice | avocado | radish | wasabi peas | yuzu ponzu

BEVERAGE PACKAGES

FROM $32PP

Standard

2HRS | $32 per person

3HRS | $39 per person

4HRS | $46 per person

5HRS | $53 per person

Package Includes
2017 dal zotto prosecco, VIC
2018 giesen vineyard sauvignon blanc, NZ
2017 rymill cabarnet sauvignon, SA
boags premium lager, pure blonde,
coopers light
soft drinks & juice

Premium

2HRS | $39 per person

3HRS | $46 per person

4HRS | $53 per person

5HRS | $60 per person

Package Includes
nv the lane blanc de blanc, SA
2019 seppeltsfield village vermentino, SA
2019 the lane sauvignon blanc, SA
2019 seppeltsfield grenache, SA
2018 langmeil "prime cut" shiraz, SA
2017 "not your grandma's" rose, SA
corona, peroni, coopers dark, asahi,
coopers light, pipsqueak cider
soft drinks & juice

On Consumption

Bubbles	
2017 dal zotto prosecco, king valley	$10
White	
2018 giesen vineyard, sauvignon blanc, NZ	$8
2019 robert oatley riesling, WA	$10
2018 rockbare, chardonnay, SA	$12
Red	
2017 rymill yearling, cabarnet sauvignon, SA	$8
2017 giesen vineyard, pinot noir, NZ	$11
2018 langmeil 'prime cut' shiraz, SA	$12
Beer on Tap	
coopers pale ale	$8
furphy	$9
Bottled Beer & Cider	
coopers mild ale/coopers light/	$8
pure blonde/boags premium lager/great northern/pipsqueak apple	$9

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We look forward to welcoming you to

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