

# sip, dip, soiree, this christmas seasor

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# just for you

Book your end-of-year celebration before the 30th September to receive special gift for the organiser.

### the season to celebrate

We have your end-of-year celebration all wrapped up at ela. Put a tasteful spin on your average corporate Christmas party this year — our combined Mediterranean-inspired bar and poolside paradise offer open-air indulgence, creative shared menus, cocktails and all the regional SA wine you could possibly hope for. Create an evening you and your guests will remember for the ages. Packages suit seated or standing celebrations for up to 250 guests.

#### SEATED STANDING

FULL VENUE	200	250
PRIVATE DINING	28	-
BAR	30	40
MAIN DINING	70	-
POOLSIDE EAST & WEST	150	200
POOLSIDE EAST	60	80
POOLSIDE WEST	90	150

#### SEATED

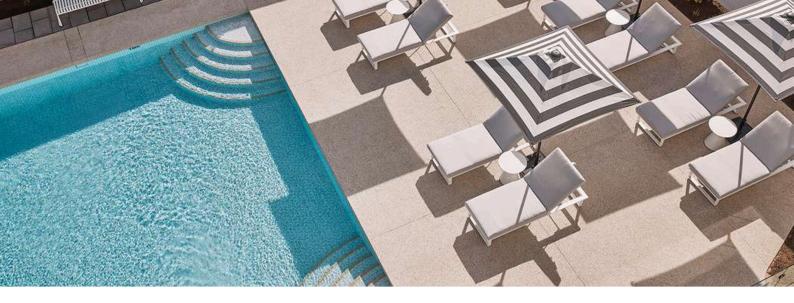
Menus from \$64pp **STANDING** Cocktail menus from \$35pp **DRINKS** Packages from \$54pp











## full ela seated experience

\$159PP including 3-hour premium drinks package

- -Shared menu dining experience
- -Venue Hire
- -Cocktail on arrival
- Minimum 10 guests

#### MENU

TO START ela house marinated olives Rosemary salted grissini

SMALL Prawn, mango + crunchy lettuce salad

MAIN Turkey saltimbocca, prosciutto, provolone + fried sage

SIDES Duck fat potatoes Maple glazed beetroot, toasted hazelnuts, radicchio ela salad

DESSERT Tiramisu

# full ela standing experience

\$139PP including 3-hour premium drinks package -Five small, two substantial + one sweet -Venue Hire -Cocktail on arrival Minimum 30 guests SAMPLE MENU SMALL Hot crumbed olives Grilled flatbread + dips Cured salmon, labneh, crispbread Arancini, ragout, micro herbs Handmade lamb manti SUBSTANTIAL Squid, lime aioli Potato + ricotta gnocchi SWEET

Cannoli

**OPTIONAL EXTRA** Festive decorations (bon bons, centrepieces) - \$5PP







### grazing table

#### SAVOURY

10 people	\$450
20 people	\$650
30 people	\$850
40 people	\$1,100

#### **ITEMS INCLUDED**

Artisan cheese Seasonal chutney's + fruit paste Dried fruit + nuts Antipasto Dips, pickles + marinated olives Dolmades Grissini, crackers, Lavosh + sourdough Seasonal fruits Mini pastries + sweets

### bottomless lunch

MONDAY - THURSDAY	\$109PP
FRIDAY - SATURDAY	\$119PP
-2-hour drinks package including prosecco,	
mimosa, gin fizz spritz, tap beer + soft drink	K
MENU	
TO START	

TO START ela house marinated olives Rosemary salted grissini

SMALL Smoked salmon, whipped feta & dill bruschetta

MAIN Beef fillet, onion confit, potato gratin, red currant jelly

SIDES ela salad Baked pumpkin, feta, orange gremolata

DESSERT Petite hazelnut cannoli, assorted French macarons + vanilla bean profiteroles



