

The Monastery

Use the inspiration of the past to plan for the future



Conference & Catering Guide

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THE MONASTERY CONFERENCE AND FUNCTION CENTRE

TRUSTEES OF THE PASSIONIST FATHERS (MEMBERS OF THE CATHOLIC CHURCH RELIGIOUS GROUP)

15 CROSS ROAD URRBRAE SOUTH AUSTRALIA 5064

conference@themonastery.net.au 8338 8700 ABN: 22 087 133 195

The Monastery

Use the inspiration of the past to plan for the future



The historic Monastery is one of Adelaide's most unique venues for conferences, meetings and training.

An impressive Spanish-style villa with modern facilities, set in spacious gardens, The Monastery offers you:

- conveniently located 10 minutes from CBD & 20 minutes from airport; ideal for both local and interstate guests
- fully equipped, modern rooms for up to 100 people
- break-out rooms
- a resident catering team, private dining rooms for business lunches/breakfasts
- ample on-site parking
- accommodation for conference groups
- flexibility to meet your special needs
- privacy and peace.



From our state-of-the art kitchen we are able to cater for small groups of 10 or up to 120 people in our dining rooms and much larger numbers for outdoor functions within the picturesque Monastery grounds.

No matter what your event, let our Head Chef provide you with a delicious, house-prepared, quality dining experience utilising locally sourced produce including fresh herbs and vegetables from our own gardens.



We are committed to providing you with a highly memorable experience. Please contact our team to arrange a booking or venue tour.

Enquiries and bookings

To make an enquiry or booking, please contact a member of our conference management team.

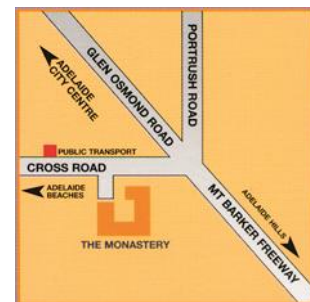
conference@themonastery.net.au

8338 8700

Please feel free to browse our website

www.monasteryfunctioncentre.com.au/

Enquiries can also be made by following the Booking or Contact links on our website



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Breakfast

Begin your day right with an array of breakfast buffet options including hot, cold and holistic choices.



Continental

Included as part of the Bed & Breakfast package

- Selection of cereals
- A range of breads for toasting including gluten free bread
- Jams & spreads
- Seasonal fruit
- A selection of teas & herbal teas, filtered coffee and fruit juice



The Monastery Big Breakfast

Minimum 20 people

Includes Continental as above plus:

- Roasted streaky bacon
- Eggs cooked to order (poached, scrambled or fried)
- Sautéed mushrooms and tomatoes in garlic and oregano
- Hash browns
- Chipolata sausages
- Fresh baked mini Danishes



Nurturing Body & Soul

- Selection of cereals including gluten free options
- Range of breads including gluten free bread for toast
- House prepared Bircher Muesli
- Free Range Boiled eggs
- Avocado
- Fruit Compote
- Natural Yoghurts & Fruit
- Ground linseed, sunflower seed and almond mix
- Fresh fruits
- Condiments including jams, nut spreads, honey
- A selection of teas & herbal teas, filtered coffee & fruit juice

Morning & Afternoon Tea



Stretch your legs and recharge your batteries with steaming hot tea & brewed coffee. Our chef will complete the break by supplying a range of delicious house made pastries, sweets or savoury selections.

Morning Tea

House Specialty

Home-made scones including gluten free scones with jam & cream

Banana cake with cream cheese icing

Profiteroles - V

Seasonal fruit platter - Vegan&GF

Selection of Gourmet house-baked Biscuits - GF optional

Carrot & fig cake with lemon icing.

Mini Danish pastries - V&GF option

Fresh baked warm muffins

A selection of local cheeses served with fruit & crackers - V

Heavenly chocolate brownie, - Vegan & GF option

Delicious orange and polenta cake topped with chocolate icing – V&GF

A range of house-made dips, pita bread and crudités - V&GF option



Afternoon Tea

Selection of home-made gourmet biscuits - V&GF option

Working Lunch Buffet Package 1

The Monastery team take great pride in providing quality catering options for all occasions.

The buffet below offers a range of menu selections designed around a busy working schedule.

Chef's Choice will be offered when your group numbers are below 20.

Please choose 1 main & 1 dessert

Main

- Chicken stir fry with vegetables, hokkien noodles, sweet chilli and soy
- Crispy warm chicken, roast pumpkin, fetta and peanut salad
- House-baked frittata, including meat and vegetarian options, served with a salad of baby lettuce leaves
- Gourmet beef burgers with caramelised onion, cheddar cheese, tomato, lettuce and hand cut wedges
- Sandwiches or tortilla wraps including a variety of gourmet meat and vegetarian fillings
- Chef's Specialty – Crispy gourmet meat and vegetarian pizza served with garlic bread and a Greek salad
- Satisfying crumbed chicken schnitzel, served with coleslaw, gravy and hand cut wedges
- BBQ sausages, marinated chicken thigh and meat patties, served with potato salad, garden salad and coleslaw
- Pasta al dente, served with either bolognese or carbonara sauce, garlic bread and Greek salad
- Thai green chicken and vegetable curry served with jasmine rice & pappadums
- Beer battered fish & hand cut chips, served with fresh garden salad

Dessert

- Warm bread and butter pudding, served with vanilla anglaise
- House Specialty – Hot apple crumble with pouring cream
- Luscious lemon meringue pies
- Tiramisu and fresh strawberries
- Warm chocolate cake with double cream and berry coulis
- Delicious milk chocolate mousse, decorated with whipped cream and fresh strawberries
- Tangy lemon cheesecake, Chantilly cream and candied zest
- Vanilla rice pudding served with raspberry compote
- Seasonal fresh fruit platter

Soup of the day and crusty bread roll available for an additional \$6.00 + GST per person, or instead of dessert



Shared Table Platters for Lunch or Dinner Package 2



Shared platters of food served to the table create a communal feel to any luncheon or dinner occasion.

This catering option is only available for groups of 20 or more.

When choosing this package you may select 2 main courses followed by a dessert of your choice, or the Gourmet BBQ package.

Gourmet BBQ

- Pork and apple sausages, char grilled scotch fillet, lamb cutlets, marinated chicken fillet. Side serves of kipfler potato salad, pumpkin & fetta salad and tomato & cucumber salad.
- Followed by a delicious Pavlova served with Chantilly cream and fresh fruit.

Main

- Baked Atlantic salmon, served on a bed of herbed couscous, asparagus and citrus aioli
- Grilled chicken breast, served with smashed chat potatoes, green beans and red wine jus
- Slow roasted scotch fillet, with roast carrots, rosemary potatoes and red wine glaze
- Twice cooked pork belly, julienne vegetable salad & honey soy dressing
- Crispy warm chicken salad with orange segments, snow peas and cashews
- Your choice of either roast beef, chicken or pork accompanied with roasted vegetable and steamed green beans
- Home-made Italian meatballs, in a rich tomato sauce & served with shaved parmesan and garlic bread
- Indian butter chicken, with basmati rice, raita & pappadams
- Slow braised lamb shanks, in a rich tomato and black olive sauce, served on rustic mashed potato with fresh parsley, lemon & garlic gremolata
- Chicken cacciatore, served with baby potatoes & seasonal greens

Dessert

- Mini lemon meringue pies
- Milk chocolate mousse served with cream and strawberries
- Warm muffins
- Classic strawberry cheese cake
- Chewy fudge brownies served with Chantilly cream
- Seasonal fruit salad and sorbet
- Deconstructed Pavlova consisting of meringue, strawberry, raspberry, yoghurt, cream and chocolate

Nurturing Body & Soul Retreat Package

With a focus on tasty and delicious meal options that offer healthy, nutritious, local, seasonal, fresh, raw whole foods, this menu is a perfect choice for those offering a holistic conference or retreat experience.



Breakfast

- Selection of cereals including gluten free options
- Range of breads for toasting including gluten free bread
- House prepared Bircher Muesli
- Free Range Boiled eggs
- Avocado
- Fruit Compote
- Natural Yoghurts & Fruit
- Ground linseed, sunflower seed and almond mix
- Fresh fruits
- Condiments including jams, nut spreads, honey
- A selection of herbal teas, filtered coffee & juice



Morning Tea

- Seasonal fresh fruit platter
- House-made dips, crudités and pita bread – V & GF option
- Sweet corn and zucchini muffins
- Blueberry muffins
- Home-made honey sesame slice or nut bar
- Selection of gourmet home-made biscuits – GF option
- Chewy chocolate brownie – Vegan & GF option
- A selection of local cheese served with fruit and crackers
- House Specialty – Home-made scones including gluten free scones with whipped cream and jam



Afternoon tea

Chef's selection of house made gourmet biscuits - V&GF option available

Nurturing Body & Soul Retreat Package



Available for groups of 20 or more.

Groups under 20 will receive the chef's selection from the menu below.

Lunch / Dinner

Choose either: 1 x soup, 1 x main, 2 x sides

Or

1 x main, 2 x sides, 1 x dessert



Soups

- Rustic potato, leek and roast garlic soup with crusty bread rolls
- Hearty minestrone soup with home-made focaccia bread
- Roast pumpkin and carrot soup with cumin & parmesan cheese croutons

Mains

- Stir fried tofu, with seasonal vegetables
- House-made vegetable frittata and fresh baked bread rolls – GF optional
- Mediterranean vegetable moussaka
- Selection of gourmet wraps or sandwiches
- Pasta with rich tomato sauce, garnished with black olives, fresh basil and pecorino cheese
- A selection of chef's special vegetarian pizzas – GF option
- Roast vegetable lasagne
- Giant mushrooms stuffed with brown rice, roast peppers, tomato and garlic
- Zucchini strands, served with roast cherry tomatoes, fresh basil, pine nuts and parmesan cheese
- Spicy chick pea, sweet potato and cauliflower curry served with basmati rice and pappadums - GF



Nurturing Body & Soul Retreat Package



Sides

- A medley of roast root vegetables
- Steamed sweet corn, baby green beans, carrots and peas
- Roasted beetroot, snow pea, bean sprout and baby spinach served with balsamic dressing
- Couscous served with preserved lemon & toasted slivered almond, garnished with 5 fresh herbs and a lemon & olive oil dressing
- Green bean, celery, spring onion and egg salad
- Red lentil dahl with mild spices, baby spinach, pumpkin and cauliflower
- Roast pumpkin salad with fetta, red onion and peanuts with balsamic dressing
- Warm salad of potato, egg and red onion, garnished with mint & parsley
- Quinoa & rocket salad, sprinkled with raisins, cranberries & almonds
- Lentil salad, tossed with baby spinach, preserved lemon, celery and carrot
- Rocket, apple & pine nut salad tossed through a lemon dressing
- Garlic Bread / Herb & Cheese Bread



Dessert

- Cinnamon and ginger poached pears served with cardamom chocolate sauce
- Seasonal Fruit salad with tangy lemon sorbet
- Deconstructed apple crumble with berry compote and caramelized yoghurt
- Italian meringue served with lemon curd, fresh strawberries and raspberry coulis
- Delicious raw chocolate and walnut fudge. Vegan/GF optional
- Coconut and peanut butter tarts with toffee shards



Additional Information



Special Dietary Needs?

At the Monastery we understand and appreciate various dietary requirements and are happy to cater to the needs of your group.

Please consider your groups' dietary requirements when making menu selections.

V = Vegetarian
GF = Gluten Free

Accommodation

Are your conference facilitators or country participants in need of accommodation? Perhaps you would like to arrange a full retreat conference event. The Monastery offers a range of accommodation options.

Travers Den – 3 bedroom, self-contained unit. Price on application.
Retreat Centre – Bed only with shared bathroom facilities.
15 rooms – twin share.

Please contact The Monastery to discuss your accommodation needs.



Terms & Conditions

Payment Terms: Accounts must be settled within seven days of receipt of invoice.

Quote: Your quote will be valid for a maximum of 30 days.

Deposit required: \$250 + GST for one day, \$500 + GST for 1–2 days, \$1000 + GST for more than two days.

The deposit will be deducted from your final invoice. Your booking will be confirmed in our system once your deposit is received.

Cancellations: If the booking is cancelled, deposits will not be refunded. However if the event is rescheduled within 12 months, the deposit will be transferred.

All Conference and Accommodation registrations are to be coordinated by your events coordinator.

The Monastery will not be responsible for any individual bookings or the issuing of any individual invoices.



Additional Information



Conference Room Substitutes

We understand your preference for a particular conference room; however, we cannot guarantee your choice of room will be available on your chosen day. Conference rooms are allocated according to group size, taking into consideration any requests. We, of course, endeavour to meet any special requests where possible.

Self-Catering

Due to licensing restrictions, we are unable to permit self-catering at The Monastery.



Special Occasions

Selected celebrations are welcome at The Monastery. Please ask us for our Special Occasion Catering Package for your perusal.

Office & Reception Hours

8.00am – 4.00pm Monday to Friday.

Phone: 8338 8700

Room Capacities

Room	Theatre	U-Shape	Cabaret	Boardroom
Foley	110	35	70 - 90	40
Dollard	55	22	32	15
Kirgan	35	15	20	12
Bede	-	-	-	16
O'Neill	-	-	-	14

Room	Seated	Cocktail
Ryles Dining Room	90-100	120-150
O'Brien Dining Room	36-42	42-50

Accommodation	Rooms	Capacity
Travers Den	3 Double Rooms	Each room has an additional single bed
Retreat Centre	15 Single Rooms	30 Singles if sharing

