

CONFERENCES AND EVENTS



AURORA
SKYDECK
MEETINGS CONFERENCES EVENTS



The Your Say Group is proud to present the
Aurora Skydeck, Adelaide's most versatile rooftop venue.

With food and service to match the outstanding views, we're committed to making
your event a success. We love what we do, and we always do
more than expected.

With a management team that boasts over 80 years of combined hospitality
experience, both across Australia and internationally, we can help you plan an event
that is impactful, successful and fun.

Executive Chef Luke Brabin has led kitchen teams across many venues, and his
philosophy of 'Freshness First' is expressed throughout our menus. We are fortunate
to be able to prepare the best of SA produce for you.

Plated Breakfast

\$47.00pp



Includes filtered coffee, a selection of tea and juice

Plated Menu

Continental Items (Shared to the table)

Mini Mixed Assorted Muffins, Berry Compote and Fresh Cream

Assorted Danishes and Croissants with Condiments

Granola Pots with Yoghurt and Seasonal Fruit (VG)

Seasonal Fruit Platter (VG) (GF)

Hot Items

Please select one of the following:

Scrambled Eggs, Toasted Turkish Bread, Smoked Bacon and Herbed Tomatoes

Eggs Benedict - English Muffin, Spinach, Hollandaise, Poached Eggs, Smoked Barossa Ham (GFO)

Poached Eggs, Smoked Salmon, Toasted Baguette, Sauteed Spinach

Smashed Avocado - Toasted Sourdough, Poached Egg, Roasted Peppers, Peas, Fetta and a Macadamia Crunch (V)(VGO)(GFO)

(VG) - Vegan (VGO) - Vegan option available (GF) - Gluten free (GFO) - Gluten free option available (V) - Vegetarian

— Buffet Breakfast

\$42.00pp



Includes filtered coffee, a selection of tea and juice

Buffet Menu

Continental Items (Shared to the table)

Mini Mixed Assorted Muffins, Berry Compote and Fresh Cream

Assorted Danishes and Croissants with Condiments

Granola Pots with Yoghurt and Seasonal Fruit (VG)

Seasonal Fruit Platter (VG) (GF)

Buffet

Scrambled Eggs

Smoked Barossa Bacon

Pork Chipolatas

Roasted Field Mushrooms

Confit Tomato

Hash Browns

Assorted Breads and Condiments

(VG) - Vegan (VGO) - Vegan option available (GF) - Gluten free (GFO) - Gluten free option available (V) - Vegetarian

Morning & Afternoon Tea



Includes filtered coffee, a selection of tea and juice

Your Choice of 2 Items \$18.00 per person

Your Choice of 3 Items \$23.00 per person

Chocolate Mud Cake (GF)

70% Valrhona Chocolate Eclairs

Spinach and Ricotta Quiche

Banana Cake with Cinnamon Cream

Carrot Cake with Cream Cheese Icing

Seasonal Fruit Selection

Free Range Chicken Sandwich with Pancetta and Black Pepper (GFO)

Freshly Baked Lemonade Scones with Berry Compote and Chantilly (V)

Pork and Fennel Sausage Roll with Spiced Tomato Jam

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Light Working Lunch

\$40.00pp



Served with filtered coffee, a selection of tea, juice and soft drinks

Sandwiches

Please select 3 of the following options:

Smoked Salmon, Cucumber, Capers, Onion, Sourdough (GFO)

Smoked Leg Ham, Mustard, Pickle Onion, Cheese, Cos, Sourdough (GFO)

Charred Eggplant, Hummus, Pickled Capsicum, Sourdough (GFO)(VG)

Salami, Mature Cheddar, Sundried Tomato, Wholegrain Sourdough (GFO)

Roast Beef, Horseradish Cream, Cheddar, Pickle, Sourdough (GFO)

Salads

Please select 2 of the following options:

Caesar Salad, Cos, Anchovies, Parmesan, Soft Boiled Egg

House Salad with Radish, Pickled Onion, Cos, Dill (VG)

Warm Root Vegetable Salad, Beets, Pumpkin, Carrots, Spinach, Quinoa (VG)

Classic Greek Salad with Tomato, Cucumber, Onion, Kalamata Olives, Fetta Cheese

Hot Fork Items

Include one of the below options for an additional \$8.00 per person, per dish:

Lamb Rogan Josh served with Steamed Basmati Rice

Green Chicken Curry served with Steamed Jasmine Rice

Vegetarian Penne Bake with Eggplant, Roasted Heirloom Tomatoes, Spring Onion and Basil

Vegetarian Dhal served with Rice Pilaf

Beef Bourguignon served with Mashed Potato

Assorted Desserts

Include one of the below options for an additional \$8.00 per person, per dish:

Assortment of Mini Desserts

Sliced Seasonal Fruit

Selection of Local Cheeses, Dried Fruit, Lavosh

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Day Delegate Package

\$82.00pp



Minimum 10 Guests, price excludes room hire

Our Day Delegate Package gives you a simple, per person price that includes the following items:

Continuous Tea and Coffee

Morning Tea with your selection of two catering items

Light Working Lunch featuring your selection of gourmet sandwiches and salads

Afternoon Tea with one catering selection and seasonal fruit platter to finish

In-house audiovisual including a 65" LED screen with HDMI connection, lectern and microphone

Optional Upgrades:

Include a Hot Fork Item to your Light Working Lunch for an additional \$8.00 per person, per dish.

Add Espresso Coffee to your package for an additional \$6.50 per person (minimum numbers apply).

Finish your meeting with our Sundowners Package, including Chef's selection of 3 canapes and a 1-hour drinks package for \$29.00 per person.

*Available Monday - Friday only

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Plated Menus



All plated menus include alternate service of main course

2 Course Menu	\$73.00 per person
3 Course Menu	\$89.00 per person
Choice of Entrée, Main or Dessert	\$9.00 per person
Your Choice of Canapes to Start	\$18.00 per person

Entrée Selections

Individual Antipasto Plate, Local Smallgoods,
Pickled Vegetables, Ciabatta

Chargrilled SA Prawns, Green Papaya, Grilled
Pineapple, Tamarind, Chilli, Lime

Hiramasa Kingfish Ceviche, Celeriac Puree,
Native Finger Lime, Salmon Roe, Nori

Zucchini, Pea and Mint Fritters, Goats Curd,
Mango Chutney, Herb Salad

Drunken Chicken Salad, Rice Noodles, Hot and
Sour Dressing, Herbs

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Plated Menus



Main Course Selections

OBE Organic Eye Fillet, Potato Puree, Wild Mushroom Jus, Seasonal Greens

Atlantic Salmon, Warm Potato, Lemon, Tomato Tarragon Dressing, Green Pea

Chicken Kiev, Parmesan Polenta, Green Olive, Lemon, Romesco Sauce

Roasted Harissa Pumpkin, Pearl Barley, Seasonal Greens, Citrus Tahini Yoghurt (V)

Cumin-spiced Lamb Rump, Minted Potatoes, Persian Fetta, Pomegranate, Green Hummus (GF)

Dessert Selections

Pavlova with Lemon Curd, Passionfruit and Cream Fraiche (GF)

Tiramisu with Frangelico Cream

Sticky Toffee Pudding with Salted Caramel and Vanilla Bean Ice Cream

Baked New York Cheesecake with Blueberry and Double Cream

Chocolate Mud Cake with Raspberry Sorbet (GF)

Local & International Cheese Selection served with Condiments and Lavosh

Looking for something more bespoke? Speak to us about creating a custom menu with our Executive Chef.

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Gourmet BBQ Buffet



Our buffet menus allow you to provide a great range of flavours and produce for your guests, while still delivering on presentation and style.

Gourmet BBQ Buffet

\$59.00 per person

Gourmet SA Sausages

Mediterranean Lamb Skewers

Marinated Porterhouse

BBQ Grilled Chicken Fillets

Asian Slaw, Hot and Sour Dressing,
Crispy Shallot

Harissa Pumpkin, Quinoa,
Roast Cauliflower Salad

New Potato Salad, Dill Cream Fraiche, Lemon

Mixed Garden Leaf Salad with vinaigrette

Classic Greek Salad

A selection of Breads and Condiments

Seafood BBQ Buffet

\$83.00 per person

Chargrilled Spencer Gulf King Prawns

BBQ Squid Salad with Chilli, Mint and
Coriander

Gourmet SA Sausages

Mediterranean Lamb Skewers

Marinated Porterhouse

BBQ Grilled Chicken Fillets

Asian Slaw, Hot and Sour Dressing,
Crispy Shallot

Harissa Pumpkin, Quinoa,
Roast Cauliflower Salad

Smoked Salmon and Potato salad

Mixed Garden Leaf Salad with vinaigrette

Classic Greek Salad

A selection of Breads and Condiments

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Cocktail Menu



Our cocktail menus are designed to provide a range of exceptional SA produce, in both hot and cold styles.

1 hour of service

(Your choice of 3 hot and 4 cold canapés)

\$33.00 per person

1.5 hours of service

(Your choice of 4 hot and 4 cold canapés)

\$40.00 per person

2 hours of service

(Your choice of 5 hot and 5 cold canapés)

\$49.00 per person

Cold Canapés

Coffin Bay Oysters, served with either Nuoc Cham Dressing or Natural (GF)

Assorted Sushi with Wasabi, Pickled Ginger and Soy (GF) (VGO)

Smoked Rainbow Trout Blinis with Cream Fraiche and Lemon

Spencer Gulf King Prawn Ceviche on Crostini with Fresh Salsa and Lime

Chicken Liver Crostini with Plum Paste and Parsley Puree

Thai Chicken Larb, served on Betel Leaf with Roasted Rice and Lime

Beef Tartare on Sourdough Toasts with Parmesan Horseradish Cream

Buffalo Mozzarella with Fennel, Tomato and Toasts

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Cocktail Menu



Hot Canapés

Thai Style Fish Cakes with Hot and Sour Dipping Sauce (GF)

Mini Beef Pies with Beerenberg Tomato Relish

Pork and Fennel Sausage Roll with Spiced Tomato Jam

Mushroom Arancini with Aioli and Reggiano (V)

Peking Duck Spring Roll with Shredded Leeks and Hoisin

Zucchini, Pea and Mint Fritter with Coconut Yoghurt and Curry Oil (VG) (GF)

Wagyu Beef Sliders with Pickles, Cheese, Ketchup and Mustard

Vegetarian Spring Roll with Sweet Chilli Hoisin (V)

Chicken Satay Skewer, Tamarind Glaze and Coriander (GF)

Pork Belly Skewers with a Miso Glaze (GF)

Lamb Kofta with Minted Yoghurt and Sumac (GF)

Wagyu Beef Skewers, Soy Glaze (GFO)

Fried Chicken Tenders, Chilli Coat, Kewpie and Pickles (GF)

Barossa Hampshire Pork Gyoza with Dipping Sauce and Chilli

Barossa Vegan Gyoza with Dipping Sauce and Chilli (VG)

Mixed Mini Dessert Selection (GFO)

Assorted Pizza with a Selection of Toppings (VO)

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Food Stations



Food Stations

Looking for something more relaxed? Food stations are a great option for a more casual style of event. Options include:

Charcuterie Grazing Table

Oyster Shucking Station

Sushi and Sashimi Station

Slider Station

Yiros Station

Dumpling Station

Mini Dessert Table

All food stations are custom designed for your event and priced upon request.

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Beverage Packages



Beverage Package 1

Dunes & Greene Sparkling
Yalumba 'Y' Series Sauvignon Blanc
Yalumba 'Y' Series Rose
Yalumba 'Y' Series Shiraz
Hahn Super Dry
Hahn Super Dry 3.5
5 Seeds Cider
Soft Drinks

2 Hours	\$30.00 per person
3 Hours	\$38.00 per person
4 Hours	\$46.00 per person
5 Hours	\$52.00 per person

Beverage Package 2

The Lane 'Lois' Blanc de Blanc
Skillogalee "The Skilly" Riesling
Skillogalee "The Skilly" Shiraz
Hahn Super Dry
Hahn Super Dry 3.5
5 Seeds Cider
Soft Drinks

2 Hours	\$38.00 per person
3 Hours	\$46.00 per person
4 Hours	\$52.00 per person
5 Hours	\$58.00 per person

Beverages on consumption or pay as you go options are also available, however a minimum spend of \$25pp is required for these bookings to be guaranteed by the event client.

Wine corkage is available, and charged at \$25.00 per bottle.

*Other beer options are available on request at an additional cost.

— Preferred Suppliers

AUDIO VISUAL

Scene Change Adelaide

Matt Britten

0428 496 922

mbritten@scenechange.com.au

FURNITURE & THEMING

Olympic Party Hire

08 8346 5545

info@olympichire.com.au

FLORAL ARRANGEMENTS

East End Flower Market

Daniel Koronis

08 8225 6477

hello@eastendflowermarket.com.au

— Location, Parking and Access

Parking Information

The Aurora Skydeck is centrally and privately located on level 13 of the Aurora Building, at 147 Pirie Street. There is ample public parking within a short walk of the venue, including on-street parking in Hindmarsh Square, or in the U-Park on Gawler Place.

Should your guests wish to use public transport, the Pirie Street tram stop is a 5 minute walk from the venue.

Audio Visual

Aurora Skydeck has a range of inhouse audio visual equipment provided for clients, including a 65" LED screen, microphone, lectern and inhouse sound. For more complex requirements, we are proud to partner with Amuse Lighting & AV, Australia's premier venue audio visual experts. Amuse Lighting & AV team is available to discuss your event with you in detail and provide best-in-brand solutions.

Venue Capacity

Style	Room 1 + 2	Room 1	Room 2
Boardroom	30	12	12
Cabaret	28	N/A	N/A
Cocktail	120	60	60
Dining	40	16	16
Theatre	60	20	20

Contact Us

We look forward to hearing from you and being a part of your event.

Contact us today and let's create an unforgettable celebration together!



olivia@yoursaygroup.com.au



08 7095 8100



adelaideskydeck.com.au

