

THE TEA TREE



CORPORATE
PACKAGES 2026



A SPACE THAT SUITS YOU

We are Adelaide's leading venue for corporate and business conventions, product launches, conferences, meetings, gala dinners, seminars and expos.

The Tea Tree is located beside Civic Park in Adelaide's north east, just a short walk to Tea Tree Plaza Shopping Centre and 20 minutes from the Adelaide CBD.

We provide modern conference facilities for as few as 5 to 1,200 delegates. Our recently renovated venue is fully equipped with state-of-the-art in-house audio visual facilities, high speed NBN, multiple break out rooms, modern accommodation, outdoor balconies, ample natural light and on-site Paradiso Cafe & Bar.

Our events team are available for venue tours, via phone and email to assist you with planning your future event.



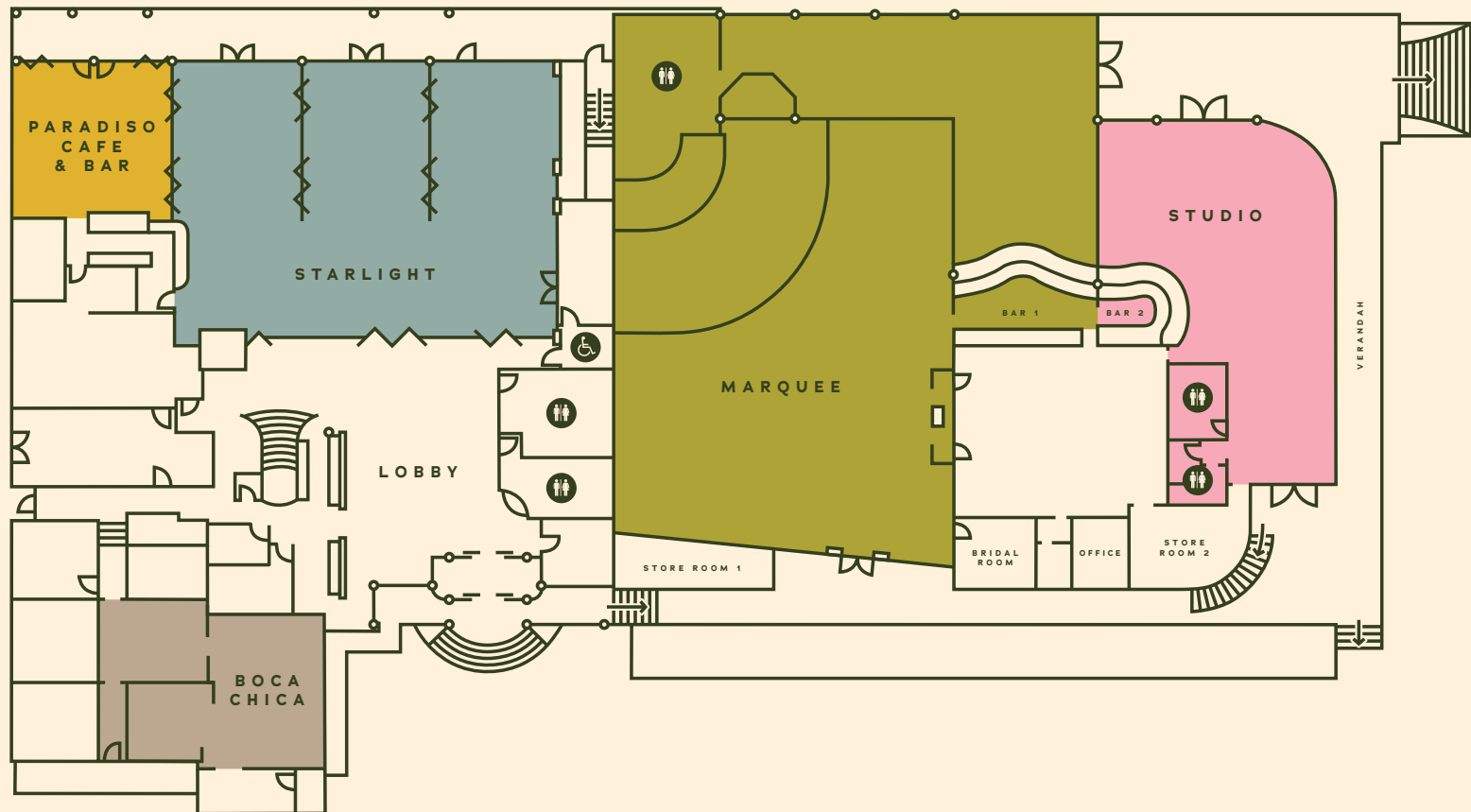




We have a range of flexible function rooms suited to meetings, conferences and corporate events of varying sizes. Paradiso, Starlight, Marquee, Studio and Boca Chica each accommodate different capacities and layouts, allowing spaces to be tailored to your event requirements.

Starlight can be divided into three smaller rooms or expanded to incorporate the lobby and Paradiso for larger events. Marquee features a built-in dance floor and a stage with piano. Paradiso, Marquee and Studio all enjoy views over Civic Park.

FLOOR PLAN



ROOM CAPACITIES

	AREA (M2)	CLASS ROOM	BOARD ROOM	U SHAPE	THEATRE	CABARET	COCKTAIL	BANQUET
LOBBY	198	70	30	40	120	90	350	100
MARQUEE	438	450	-	-	650	350	800	420
STUDIO	196	100	30	50	180	112	220	130
MARQUEE/ STUDIO/ LOBBY	832	550	-	-	900	560	1200	680
STARLIGHT GRAND BALLROOM	313	270	-	60	350	215	700	250
STARLIGHT 1, 2 & 3	105	80	40	30	110	70	180	30
PARADISO	80	50	30	-	-	48	100	-
STARLIGHT/ PARADISO/ LOBBY	393	280	-	-	450	260	1000	310
BOCA CHICA	84	30	24	24	60	-	80	40





THE STUDIO ROOM

A modern and fresh space featuring beautiful natural light with views of Civic Park, a greenery wall, fairy lights, polished floorboards and a pressed metal bar.

Ideal for a meeting or function for 40 to 150 people.

 CAPACITY: 40-150

 AV: SMART TV
PROJECTOR SCREEN
& MICROPHONE

 CATERING AVAILABLE



Studios

THE STARLIGHT ROOM

Incorporating the Grand Starlight Lobby, this elegant ballroom features travertine marble staircase, fountain & stunning open glass atrium, in-room grand chandeliers, vintage wine wall, bud lit balcony, fairy lights, sheer ceiling sails, a modern bar and picturesque parkland views.

This highly flexible design can accommodate 30 to 250 guests, with multiple breakout options.

🪑 **CAPACITY: 30-250**

📺 **AV: PROJECTOR SCREEN
& MICROPHONE**

🍽️ **CATERING AVAILABLE**







THE MARQUEE BALLROOM

The Marquee Ballroom features an executive breakout lobby & grand entrance, flower wall, fairy lights, waterfall feature, breathtaking chandelier, a baby grand piano, private bar, dance floor and panoramic parkland views. Perfect for a sit down corporate function or large expo event.

 CAPACITY: 120-400

 AV: PROJECTOR SCREEN
& MICROPHONE

 CATERING AVAILABLE



PARADISO CAFE & BAR

This intimate space features Mediterranean inspired tile collage, natural light and enchanting foliage installations. With bi-folding glass windows, Paradiso can be opened to maximise the picturesque parkland views.

Perfect for 30 to 80 guest cocktail events, or a seated affair for up to 50 guests. Paradiso is also the perfect space to unwind for an after-conference drink and meal!

🪑 CAPACITY: 30-80

📺 AV: TV SCREEN
& MICROPHONE

🍽️ CATERING AVAILABLE





Callad



BOCA CHICA

The bar features our signature splash of red, Spanish tiled tables, vibrant wallpaper and an outdoor garden area. Our Boca lounge is perfect for smaller sized meetings.

We can cater from 10 to 60 guests with private space options.

🔔 CAPACITY: 10-60

📺 AV: TV SCREEN

🍽️ CATERING AVAILABLE



ACCOMMODATION

The Tea Tree offers 22 luxurious suites overlooking Civic Park. For all booked meeting events, a 20% discount is offered on room rates when booked directly with the hotel. Standard cancellation policy applies.

OUR 22 ROOMS INCLUDE:

- 2 x Deluxe Large Corner Spa Suites
- 8 x Premier Spa Suites
- 7 x Queen Single Spa Suites
- 2 x Standard Suites
- 1 x Loft Suite
- 2 x Family Suites







CATERING OPTIONS



TEA & COFFEE

Bean to cup espresso with fresh milk
& a range of aromatic teas.

PER BREAK	\$4.50PP
HALF DAY CONTINUOUS	\$10.00PP
FULL DAY CONTINUOUS	\$15.00PP
ALTERNATIVE MILK (ALMOND, SOY, OAT)	+\$1.00PP

MORNING & AFTERNOON TEA OPTIONS

Minimum 30 pax.

HOMESTYLE BISCUITS	\$3.00PP
ASSORTED MINI MUFFINS	\$4.50PP
ASSORTED DANISHES	\$5.00PP
CHOCOLATE & RASPBERRY BROWNIES	\$6.50PP
FRESHLY BAKED SCONES WITH PRESERVES & CREAM	\$8.00PP
ASSORTED PROFITEROLES	\$8.00PP
TROPICAL FRUIT	\$9.00PP
AUSTRALIAN CHEESE SELECTION	\$10.00PP
CHURROS	\$9.00PP
MINI CROISSANTS	\$7.00PP
SOFT DRINK/JUICE	\$4.00PP

LUNCH CATERING

All options include soft drinks & orange juice.

MENU 1 • \$25PP

SANDWICHES WITH
GOURMET FILLINGS
FRUIT BASKET +\$5.00PP

MENU 2 • \$29PP

ARANCINI BALLS
QUICHE SELECTION
VEGETARIAN PIZZA STRIPS
WEDGES
MINI CHEESE BURGERS

MENU 3 • \$33PP

PASTA OF THE DAY
SALAD OF THE DAY
HOMESTYLE BREAD ROLL
ROAST CHICKEN
SELECTION + \$6PP

MENU 4 • \$44PP

TRADITIONAL LASAGNA
GRILLED CHICKEN SELECTION
CALAMARI WITH AIOLI
SPINACH & PUMPKIN
BROWN RICE
MEDITERRANEAN
GARDEN SALAD
ROCKET & CRISP PEAR SALAD
WITH PARMESAN SHAVINGS
HOMESTYLE BREAD ROLL

MENU 5 • \$49PP

LAMB ROAST WITH
RED WINE JUS
CRUMBED FISH SELECTION
CHICKEN FILLED WITH
SPINACH & RICOTTA
SAUTEED GARDEN
VEGETABLES
ROCKET & CRISP PEAR SALAD
WITH PARMESAN SHAVINGS
BROCCOLINI & PESTO
CREAM PASTA
CAPRESE SALAD WITH
BOCCONCINI, ROMA
TOMATOES AND BASIL
TROPICAL FRUIT PLATTER
HOMESTYLE BREAD ROLL





CORPORATE PLATTERS

Minimum of one platter per 5 people.

POTATO WEDGES WITH SWEET CHILI & SOUR CREAM V AVAILABLE	\$50
PIZZA STRIPS	\$90
MINI PIES AND SAUSAGE ROLLS	\$90
QUICHE SELECTION	\$90
MINI PARMIS	\$120
ARANCINI BALLS & SPICY MEATBALLS	\$120
MINI CHICKEN SATAYS GF/DF	\$135
SUSHI ROLL SELECTION GF/DF	\$120
CHICKEN & RICE CROQUETTES	\$120
MINI CHEESE BURGERS	\$140
GOURMET ANTIPASTO GF/DF AVAILABLE	\$155
CRUMBED CALAMARI	\$155
CALAMARI & CHIP BOXES	\$220

VEGETARIAN PLATTERS

VEGETARIAN SPRING ROLLS & VEGETABLE SAMOSAS	\$90
SPINACH AND RICOTTA RECTANGLES	\$100
MUSHROOM ARANCINI, MINI FALAFEL, CHICKPEA & CARAMELISED ONION PASTRIES VF/GF/DF	\$145

DESSERT PLATTERS

ASSORTED DANISHES	\$85
MINI CHOCOLATE & BLUEBERRY MUFFINS	\$85
MINI CONTINENTAL CAKES	\$110
AUSTRALIAN CHEESES WITH DRIED FRUIT & NUTS GF AVAILABLE	\$130
FRESH TROPICAL FRUIT SELECTION VG	\$130

V: VEGETARIAN · VF: VEGAN FRIENDLY
DF: DAIRY FREE · GF: GLUTEN FREE

BREAKFAST CATERING

Minimum 30 pax.

All options include a selection of juices, bean to cup espresso with fresh milk & a range of aromatic teas.

CONTINENTAL BREAKFAST · \$29PP

ASSORTED DANISH PASTRIES
CHEF'S FRUIT SELECTION
CHEF'S YOGHURT SELECTION
MINI QUICHES
BASKET OF ASSORTED
TOASTS WITH PRESERVES
HAM & CAMEMBERT
CROISSANTS

PLATED BREAKFAST · \$35PP

INDIVIDUAL PLATES OF
SCRAMBLED EGGS, BACON &
HERBED ROMA TOMATOES
BASKET OF ASSORTED
TOASTS WITH PRESERVES
TROPICAL FRUIT SELECTION

GOURMET PLATED BREAKFAST · \$39PP

INDIVIDUAL PLATES OF
SCRAMBLED EGGS, BACON,
GOURMET SAUSAGE &
HERBED ROMA TOMATOES
BASKET OF ASSORTED
TOASTS WITH PRESERVES
ASSORTED DANISH PASTRIES
ASSORTED PETIT
MINI MUFFINS
TROPICAL FRUIT SELECTION





SIT DOWN MENU

**2 COURSE SET
MENU · \$60PP**

**2 COURSE MENU
WITH ALTERNATE
DROP MAIN · \$67PP**

**3 COURSE SET
MENU · \$77PP**

**3 COURSE MENU
WITH ALTERNATE
DROP MAIN · \$84PP**

Please request a specific
quote from your coordinator
for other catering options.

ENTREES

CHEF'S ANTIPASTO PLATE

Italian prosciutto, ham, sopressa, bocconcini & provoletta, frittata, kalamata olives & chargrilled seasonal vegetables

OCEAN DELIGHT

King prawn & smoked salmon tower served on a string bean & rocket salad with a lime vinaigrette

SALT & PEPPER SQUID

Salt & pepper squid rested on rocket & served with a lime aioli (max 120 guests)

NIDI DI RONDINI

Roulade of fresh pasta, champagne ham and mozzarella cheese, oven baked and served with napolitana sauce

RONDINI TRILOGY

Triology of fresh pasta with three fillings: spinach & ricotta, pumpkin & ricotta, champagne ham & mozzarella cheese; oven baked & served with napolitana sauce

CANNELLONI

Cannelloni filled with ricotta, meat & spinach, topped with a basil tomato salsa

ROTOLINO

Rotolino pasta rolls filled with spinach & ricotta served on a basil tomato sauce

RIGATONI CON POLLO

Rigatoni pasta tossed with chargrilled chicken & broccoli in a pesto cream sauce

EGGPLANT ROLETTE

Lightly battered eggplant filled with home made egg noodles & mozzarella cheese served with a napolitana tomato sauce

FUSILLI RAGU

Home made fusilli served with a traditional Italian beef ragu (max 80 guests)

ARANCINI BALLS

Risotto & cheese, crumbed & served with a napolitana sauce

CHICKEN SATAYS

Skewers of tender chicken breast strips topped with a peanut satay sauce on a bed of pilaf rice

CHICKEN SALAD

Chicken salad with chargrilled chicken, avocado, peach, roast pumpkin, mesclun lettuce, Spanish onions, feta & walnuts with a lime & olive oil dressing

THAI BEEF SALAD

Thin rare slices of roast beef served with vermicelli, coriander & a sweet chilli vinaigrette

QUICHE FLORENTINE

Egg, leg ham, spinach, cheese & onion in filo pastry garnished with rocket & semi-dried tomatoes

ROAST PUMPKIN SOUP

A rich and creamy soup served with pine nuts & garlic croutons

CHICKEN & SWEETCORN SOUP

Chicken and sweetcorn soup garnished with coriander

M A I N S

O V E N B A K E D B A R R A M U N D I

Oven baked barramundi served on a nest of wilted spinach with a lemon & parsley butter sauce

**O V E N B A K E D A T L A N T I C
S A L M O N**

Oven baked Atlantic salmon rested on steamed bok choy & served with a fresh tomato, capsicum, avocado & cucumber salsa

R I C O T T A C H I C K E N

Oven roasted chicken breast filled with ricotta & spinach on rosemary chat potatoes served with a honey mustard sauce

I N V O L T I N I D I P O L L O

Chicken fillet filled with roast capsicum, scamorza & basil, rolled in prosciutto & served on soft parmesan polenta

C H I C K E N N A P O L E O N

Chicken breast wrapped in bacon & filled with camembert & champagne ham, served on a thin bed of fondant potatoes topped with hollandaise sauce

C H E F ' S C O M B I N A T I O N P L A T E

150g scotch fillet beef and chargrilled chicken fillet served on sweet potato mash, with a red wine rosemary jus
(only available as a standalone dish or with a seafood option)

S C O T C H F I L L E T

220g scotch fillet served on a sweet potato mash with a mushroom glaze

E Y E F I L L E T

Eye fillet served on a garlic potato mash, roast field mushroom & roasted red capsicum with a port wine jus

B E E F & L A M B T O W E R

Beef & lamb tower of chargrilled eye fillet wrapped in prosciutto & rosemary lamb cutlet served on parmesan polenta with a light drizzle of chilli oil; or served on a garlic & potato mash with a red wine rosemary jus

C H A R G R I L L E D L A M B C U T L E T S

Chargrilled lamb cutlets seasoned with thyme, basil & rosemary, served with potato, spinach & white cannellini bean mash

A dietary meal can be supplied to your guests if prior notification is given.

DESSERTS

CHOCOLATE MOUSSE DUO

Milk chocolate & white chocolate
mousse layered with brandy snaps
served with liqueur strawberries

PROFITEROLE GELATO

Trio filled with vanilla macadamia, English
toffee, baileys & scorched almond ice
creams, with a Tia Maria fudge sauce

BRANDY SNAP BASKET

Filled with boysenberry ice cream & topped
with cointreau glazed strawberries

VANILLA PANNA COTTA

Drizzled with passionfruit coulis
served with mascarpone cream

CREPES

With rich creamy vanilla ice cream, mixed
berries & a chocolate sauce (max 90 guests)

STICKY DATE PUDDING

Served with a rich butterscotch
sauce & fresh whipped cream

KEY LIME TART

Served with lemon curd, lime & fresh cream

CHOCOLATE HAZELNUT TART

Served on a raspberry coulis
topped with whipped cream

DESSERT TRILOGY

Dessert Trilogy of chocolate lattice tower
filled with dark and white chocolate mousse,
a mini waffle basket filled with a rich
baileys & scorched almond ice cream



BEVERAGE PACKAGES

All options include bean to cup espresso, tea, 0% beer & wine, soft drinks & assorted juices. Beverages subject to change.

HOUSE

4 HOURS · \$40PP
4.5 HOURS · \$46PP
5 HOURS · \$52PP

HOUSE BRUT RESERVE
HOUSE MOSCATO
HOUSE SAUVIGNON
BLANC SEMILLON
HOUSE SHIRAZ CABERNET
HAHN SUPER DRY
HAHN SUPER DRY 3.5%
COOPERS PALE ALE

CLASSIC

4 HOURS · \$50PP
4.5 HOURS · \$58PP
5 HOURS · \$66PP

GRANT BURGE "BENCHMARK"
SPARKLING NV
YOUNG POETS MOSCATO
GRANT BURGE "BENCHMARK"
PINOT GRIGIO
GRANT BURGE
"BENCHMARK" SHIRAZ
HARD LEMON SQUASH
HAHN SUPERDRY
HAHN SUPER DRY 3.5%
COOPERS PALE ALE
STONE & WOOD PACIFIC ALE

LUXE

4 HOURS · \$79PP
4.5 HOURS · \$93PP
5 HOURS · \$107PP

APEROL SPRITZ
AURELIA PROSECCO
FIORE MOSCATO
THE LANE "LOIS"
BLANC DE BLANCS
THE LANE "BLOCK 2"
PINOT GRIS
ROBERT OATELY GSM
THE LANE "BLOCK 5" SHIRAZ
HARD LEMON SQUASH
HAHN SUPER DRY
HAHN SUPER DRY 3.5%
COOPERS PALE ALE
STONE & WOOD PACIFIC ALE

SPIRITS*

2.5 HOURS · \$35PP
ADDITIONAL 30 MIN · \$10PP

*Only available in addition to another beverage package.

Alternatively, spirits can be purchased on consumption.

SOFT DRINKS ONLY

4 HOURS · \$13PP
4.5 HOURS · \$16PP
5 HOURS · \$19PP







THE TEA
TREE



191 RESERVOIR ROAD
MODBURY SA 5092