



BALYANA CONFERENCE CENTRE

SPECIAL EVENTS

Set in the stunning surrounds of the Adelaide foothills, just six kilometres from the central business district, rooms offering panoramic views of the coast, ample free off-street parking, high service standards and delicious food...

The Balyana Conference Centre is the ideal venue for your next function. We pride ourselves on making each event special; whether it is a business meeting, training workshop, conference, special dinner, birthday or wedding.

Balyana has three function rooms on site and depending on seating requirements, the Wattle room can cater for up to 100 people and the Banksia room is suitable for up to 90 people and the Boronia room up to 50 people. All rooms have access to a balcony overlooking a stunning fully shaded courtyard perfect for outdoor functions.

Our fully licensed venue provides morning tea, light lunches to formal dinners. We are also able to provide a full catering service at a venue of your choice. If you require something other than what is listed in the following menu's please feel free to make a suggestion to our staff.

Balyana Conference Centre is part of the Bedford Group – providing training and employment opportunities for people with a disability in South Australia.



Terms and Conditions

ROOM SETS AND MENU SELECTIONS

Once a booking is made we require confirmation within 10 working days. All room sets including equipment and menu choices plus any special dietary requirements are to be confirmed within 10 working days prior to your event. Final numbers will be required to be confirmed 5 working days prior to the event.

CANCELLATION OF A BOOKING

Your booking may be cancelled up to 10 working days prior to an event without incurring any penalties. Should the booking be cancelled less than 10 working days prior to the event, full room hire will be charged.

PAYMENT OPTIONS

For events held without prior written approved credit with the Bedford Group, you will be required to pay a deposit equivalent to the room hire within 10 working days of placing the booking. An invoice will then be issued on the day, requiring immediate payment of the balance in the form of cash, cheque or credit card. Clients that hold accounts with the Bedford Group will be issued with an invoice on the day of the event and payment is required within 30 days.



Room Hire

Please contact our Function Co-ordinator if you require any further information.

All room hire includes the use of overhead projectors, screens or CD player.

Filtered water and mints will be provided throughout the function.

WATTLE ROOM

This room caters for up to 100 people.

Price \$380.00 (Saturday Day/Evening)

Price \$395.00 (Sunday Day/Evening)

BANKSIA ROOM

This room caters for up to 90 people.

Price \$320.00 (Saturday Day/Evening)

Price \$335.00 (Sunday Day/Evening)

BORONIA ROOM

This room caters for up to 50 people.

Price \$270.00 (Saturday Day/Evening)

Price \$285.00 (Sunday Day/Evening)



Cocktail Menu One

To be served by function staff to start then placed onto a buffet.
Client to help them selves.

ASIAN PLATTER

spring rolls, spicy thai meatballs, samosa, chestnut and mushroom puffs, dim sims
served with a soy & sweet chilli dipping sauce

PETITE PASTRIES

assortment of pies, quiche, spinach and cheese filo's
served with a tomato relish

GOURMET SANDWICH FINGERS

assortment of fillings including smoked salmon, roast turkey, savoury egg, double smoked ham, cream
swiss and matured cheese, fresh garden salad produce
accompanied by various relishes

DIP PLATTER

a selection of fresh dips served with crispy lavish bread, fresh vegetable sticks and water crackers
flavours include cheese & chive, basil pesto and cashew, spicy sun dried tomato

Price \$13.50 per person



Cocktail Menu Two

To be served by function staff to start then placed onto a buffet.
Client to help themselves.

ASIAN PLATTER

spring rolls, spicy thai meatballs, samosa, chestnut and mushroom puffs, dim sims
served with a soy & sweet chilli dipping sauce

PETITE PASTRIES

assortment of pies, quiche, spinach and cheese filo's
served with a tomato relish

SATE PLATTER

marinated chicken drumettes, lamb skewers with tzaziki, beef with peanut sauce-optional

GOURMET SANDWICH FINGERS

assortment of fillings including smoked salmon, roast turkey, savoury egg, double smoked ham, cream
swiss and matured cheese, fresh garden salad produce
accompanied by various relishes

DIP PLATTER

a selection of fresh dips served with crispy lavish bread, fresh vegetable sticks and water crackers
flavours include cheese & chive, basil pesto and cashew, spicy sun dried tomato

ZUCCHINI SLICE

served with a tomato salsa

Price \$18.50 per person



Gourmet BBQ

To be served buffet style with side dishes as listed below.
Client to help them selves.

BBQ SELECTION

sirloin steak
season chicken tenderloins
country style sausages
marinated pork spare ribs

GREEK SALAD

assortment of gourmet lettuce, cherry tomatoes, cucumber, feta, olives, red onion & balsamic vinaigrette

CHAR GRILL MEDLEY

grilled zucchini, capsicum, sweet potato, eggplant, baby beans, cherry tomato in olive oil and garlic

POTATO SALAD

pontiac potatoes, home style mayonnaise, red onion, wholegrain mustard

SIDES

crusty bread
caramelised onion
char grilled vegetable relish

BAKED LEMON CHEESECAKE

served with double cream

PAVLOVA

topped with fruit and cream

Price \$24.50 per person (minimum 25 pax)



Hot Buffet One

BUFFET SELECTION

seasoned lamb with mint sauce

or

pork with apple sauce
(freshly carved on the buffet)

beef burgundy casserole

butter chicken served with steamed rice

herb crumbed butterfish

ROAST POTATOES WITH ROSEMARY & GARLIC

whole baby potatoes baked with garlic, rosemary and olive oil

HONEY SESAME CARROTS

whole baby carrots glazed with honey and toasted sesame seeds

BABY BEANS

steamed

GREEK SALAD

assortment of gourmet lettuce, cherry tomatoes, cucumber, feta, olives, red onion & balsamic vinaigrette

STICKY DATE PUDDING

served with brandy custard

HOMEBAKE APPLE PIE

served with double cream or custard

Price **\$28.00 per person** (minimum 25 pax)



Hot Buffet Two

BUFFET SELECTION

seasoned roast beef

or

roast chicken

(freshly carved on the buffet)

soup of the day with baked roll

lamb korma with steamed rice

salt and pepper squid

ROAST POTATOES WITH ROSEMARY & GARLIC

whole baby potatoes baked with garlic, rosemary and olive oil

BAKED PUMPKIN, CARROT & SWEET POTATO

chunky seasoned vegetable wedges

CAULIFLOWER & BROCCOLI AU GRATIN

cauliflower & broccoli baked in a creamy cheese sauce

GREEK SALAD

assortment of gourmet lettuce, cherry tomatoes, cucumber, feta, olives, red onion & balsamic vinaigrette

CHOCOLATE MUD CAKE

served with whipped cream

HOMEBAKE APPLE CRUMBLE

served with double cream or custard

Price \$28.00 per person (minimum 25 pax)



Beverage Choices

TEA & COFFEE

a selection of teas, coffee and filtered water

Price \$2.50 per person

100% NATURAL UNSWEETENED JUICE

choice of orange or apple juice

Price \$6.95 per 1 litre carafe

SOFT DRINK

choose from the following coke, diet coke, lemonade, lemon squash, mineral water and soda water

Price \$6.50 per 1 litre carafe

Fully Licensed

Balyana is a fully licensed venue. We can provide a range of local beers and wines to suit your requirements.

RED AND WHITE WINES

a variety of red, white & sparkling wines are available

Price \$20.00 per bottle/750ml

BEERS

coopers pale ale, hahn premium light

Price \$5.00 per bottle/375ml

Other beers and wines are available upon request, prices will vary.