



ela at hotel alba

sip, dip, soiree,  
this christmas season

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ela

# just for you

Book your end-of-year celebration before the 31st of October to receive a voucher for a one-night stay at Hotel Alba.

## 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 DINING	-	30
MAIN DINING	67	100
POOLSIDE ALL	150	200
POOLSIDE EAST	60	80
POOLSIDE WEST	90	150

### SEATED

Shared dining from \$79pp

### STANDING

Cocktail menus starting from \$35pp

### DRINKS

Packages starting from \$54pp

DJ every Friday  
& Saturday  
through Festive  
Season  
\*17th - 23rd  
December 2023



# ela



## full ela seated experience

\$160PP inclusive of 3-hour premium drinks package

- Shared menu dining experience
- Little ela private dining room exclusive use
- Mediterranean Sunset cocktail on arrival

*Minimum 20 guests*

### MENU

Marinated Kalamata Olives  
 ela House Pickles  
 Grilled Flatbread & Dips  
 Artisan Burrata  
 Braised Lamb Shank  
 Baked Potato + Ricotta Gnocchi  
 ela Salad  
 Duck Fat Potatoes  
 Tiramisu

### OPTIONAL EXTRAS

- Festive decorations (bon bons, centrepieces) - \$5PP
- Gin Tasting - \$30PP
- Interactive cooking station - POA

## full ela standing experience

\$139PP inclusive of 3-hour premium drinks package.

- Five small, 2 substantial + 1 sweet
- Poolside West or East exclusive use
- Mediterranean Sunset cocktail on arrival

*Minimum 30 guests*

### SAMPLE MENU

#### SMALL

Charcuterie  
 Grilled flatbread + dips  
 Cured salmon, labneh, crispbread  
 Arancini, ragout, micro herbs  
 Bruschetta, confit garlic, oregano

#### SUBSTANTIAL

Braised lamb, cous cous  
 Baked potato + ricotta gnocchi

#### SWEET

Loukoumades

