



Association
Mondiale de la
Gastronomie

BAILLIAGE OF SOUTH AUSTRALIA

CHAPITRE & GALA DINNER ADELAIDE SA

SATURDAY 13TH JULY 2024





Association
Mondiale de la
Gastronomie

Dear Friends, Chers Confreres

We are delighted to extend an invitation to you for our National AGM, Induction and Gala Dinner, an exclusive event dedicated to honoring our esteemed members.

Join us for an elegant evening filled with fine dining, entertainment, and the opportunity to connect with fellow members. It's a celebration of our community's achievements and a chance to welcome new members into our fold with a Bastille theme to the evening.

Please RSVP by Friday 5th July 2024 to secure your place at this prestigious event. We look forward to your presence and to sharing this memorable occasion with you.

Looking forward to welcoming you to our National AGM, Chapitre and Gala Dinner.

VIVE LA CHAINE

Norman Harrison

Norman Harrison
Bailli Delege – Australia
Membre du Conseil Magistral
Commandeur





Association
Mondiale de la
Gastronomie

PROGRAMME

Venue: Intercontinental Hotel

Address: North Terrace, Adelaide SA 5000

National AGM

Venue: Banksia Room

Time: 11.00am to 12.00noon

Dress Code: Business with Ribbons

Inductions

Time: 5.00pm to 6.00pm

Venue: Banksia Room

Dress Code: Black Tie with Ribbons

Gala Dinner

Time: 6.00pm to 11.00pm

Venue: Riverside

Dress Code: Black Tie with Ribbons

Cost: \$195.00 per person Members

Cost: \$215.00 per person Non-Members



Association
Mondiale de la
Gastronomie

BASTILLE GALA MENU

MENU 13 JULY 2024

AVRUGA CAVIAR BLINI WITH CRÈME FRAÎCHE, CHIVES, *CHAMPAGNE*

ENTRÉE

PATE FREE RANGE CHICKEN LIVER PROFITEROLES AND DUCK CONFIT, PORT
WINE REDUCTION, *2023 MICHAEL HALL 'SANG DE PIGEON' PINOT NOIR,*
ADELAIDE HILLS

POISSON

SEARED SCALLOPS WITH SAFFRON AND GREEN PEAS RISOTTO, BACON
CRUMBS, *2023 INKWELL 'TANGERINE' VIOGNIER, MCLAREN VALE*

PLAT PRINCIPAL

FILET MIGNON, POMMES AU GRATIN, GRILLED ASPARAGUS SAUCE
BORDELAISE, *2019 TERRE A TERRE CRAYERES VINEYARD RESERVE,*
WRATTONBULLY

FROMAGE

BAKED CAMEMBERT WITH HONEY COMB AND WALNUTS, CRUSTY BREAD,
2023 DAVID FRANZ GEWURTZTRAMINER, EDEN VALLEY

DESSERT

CRÈME BRÛLÉE TART, BLUEBERRIES, CARAMEL, FIG COMPOTE, CHANTILLY
CREAM, *2023 YALUMBA FSW BOTRYTIS VIOGNIER, WRATTONBULLY*



Association
Mondiale de la
Gastronomie

RECOMMENDED HOTEL

INTERCONTINENTAL ADELAIDE

Experience the height of luxury, comfort and elegance offered by InterContinental Hotels in Adelaide. Located in the heart of the city, InterContinental® Adelaide provides premium accommodation on the banks of the River Torrens. With easy access to the Adelaide Festival Centre, Convention Centre, and Casino, our hotel offers unrivalled opportunities for exploring the city.

Immerse yourself in the InterContinental experience. The fine dining with premium wines offered at our award-winning restaurants are the perfect accompaniment to your stay at one of the top hotels in Adelaide.

Address: North Terrace, Adelaide SA 5000

The hotel has offered a discounted room rate of \$195.00 room only (+\$30 per person for breakfast).

Please follow this link for attendees to book rooms:

<https://book.passkey.com/go/BastilleDay>



Association
Mondiale de la
Gastronomie

BOOKING INFORMATION

COST : Members \$195 / Non Members: \$215

Email to: palltec@bigpond.net.au

Please advise any dietary requirements

EFT Payment:

Bank: ANZ Bank North Adelaide

Account Name: La Chaîne des Rôtisseurs (SA) Inc.

Branch No - BSB: 015311

Account No: 497012882

Reference: Insert "Your Name"

CREDIT CARD Payment:

Eventbrite Link :

<https://www.eventbrite.com.au/e/chapitre-gala-dinner-adelaide-sa-tickets-883906938447>

PLEASE NOTE: Your payment acts as your booking and is required before the event. You are responsible for arranging and submitting payment for your guests. Menu items may change without notice and please advise any dietaries. Social Media will be used at this function.