

# Wedding Packages



[www.facebook.com/adelaidepavilion](http://www.facebook.com/adelaidepavilion)

Your wedding day will be one of the most important days of your life so at the Adelaide Pavilion we want to make certain your wedding feast is an experience that will be a cherished memory that lasts a lifetime.

Adelaide Pavilion features two spectacular rooms with floor to ceiling panoramic views of the gardens that accompany the wonderful French and Mediterranean inspired cuisine and attentive personalised service.

Combine your elegant garden ceremony and photos in the spectacular Veale Gardens and we will see you for your stylish wedding reception at the Adelaide Pavilion.



**Best Reception Centre in South Australia 2015**



**Top 10 Reception Centre in Australia 2016**



**Top 10 Function Coordinator in Australia 2016**



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## Wedding Packages

### Option 1

**Entrée:** one entrée selection

**Main:** one main selection

**Dessert:** one dessert selection

**5 Hour Standard Beverage Package** including

Carlton Draught, Cascade Premium Light, Oxford Landing Sauvignon Blanc

Lindeman's Shiraz Cabernet, Soft Drinks and Orange Juice

Sparkling Wine (Willowglen Sparkling Brut) available on demand

Freshly brewed coffee and assorted aromatic teas and chocolates

Personalised Menus

Skirting for the Bridal, Cake and Gift Tables

**\$95.00 per person**

### Option 2

**Entrée:** two entrée selections

**Main:** two main selections

**Dessert:** two dessert selections

**5 Hour Standard Beverage Package** including

Carlton Draught, Cascade Premium Light, Oxford Landing Sauvignon Blanc

Lindeman's Shiraz Cabernet, Soft Drinks and Orange Juice

Sparkling Wine (Willowglen Sparkling Brut) available on demand

Freshly brewed coffee and assorted aromatic teas and chocolates

Personalised Menus

Skirting for the Bridal, Cake and Gift Tables

**\$103.00 per person**

Wedding cake served in lieu of dessert with the above options: **\$2.00 per person reduction**

Additional course choices available:

Entrée **\$4.00 per person, per selection**

Main **\$5.00 per person, per selection**

Dessert **\$3.00 per person, per selection**



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## Additional Menu Options

### STARTERS

½ Hour Pre Dinner Beverages and Canapés offered in conjunction with the above options  
(Chef's selection of canapés - 2 hot & 1 cold selection)

**\$13.00 per person**

#### Mediterranean Delight Platter

Freshly baked sourdough bread pieces, served with our very best house made dips and a delicious olive oil, balsamic vinegar and cracked pepper dipping vinaigrette

**\$5.00 per person**

#### European Platter

Chef's selection of marinated bocconcini, mature cheddar, kalamata olives, prosciutto, sopressa, salami, ham, marinated mushrooms, cornichons, mini frittata and sourdough bread pieces

**\$7.00 per person**

**Individual serves - \$9.00 per person**

#### Prawn Platter

Platter of peeled, lightly marinated SA King Prawns served with wedges of lemon (3 per person)

**\$9.00 per person**

### FINISHING TOUCHES

#### Fruit Platter

Platter fresh seasonal sliced fruit

**\$5.50 per person**

#### Cheese Platter

A trio of Australian cheeses served with dried fruits and nuts

**\$5.00 per person**

### CHILDREN'S MENU

#### Option 1: Main Course & Dessert

Crumbed chicken tenderloins served with chips & ice-cream includes soft drinks & OJ

**\$38.50 per person**

#### Option 2: Entree, Main Course & Dessert

Penne napolitana, crumbed chicken tenderloins served with chips & ice-cream includes soft drinks & OJ

**\$42.50 per person**



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## Beverage Upgrades

- Beverage package extension **\$6.00 per person, per hour**
- Beer upgrades (*replaces Carlton Draught*) available from **\$3.00 per person**
- Cider can be added to your package **\$3.00 per person**
- Wine package upgrade available from **\$7.00 per person**
- Moscato can be added to your package **\$3.00 per person**
- Spirits can be added to your package or supplied (prices available upon request)

### PREMIUM PACKAGE

An additional **\$7.00 per person**

#### Red Wine (select one)

- Wynns Shiraz (Coonawarra)
- Taylors Shiraz (Clare Valley)
- Penfold's Koonunga Hill (Seventy Six) Shiraz Cabernet (SA Blend)
- Elderton High Altitude Cabernet Sauvignon (Barossa)

#### White Wine (select one)

- Annie's Lane Riesling (Clare Valley)
- Totino Pinot Grigio (Adelaide Hills)
- Secret Stone Sauvignon Blanc (Marlborough, New Zealand)
- Taylors Chardonnay (Clare Valley)
- Paulett's Late Harvest Riesling (Clare Valley)

Includes Fleur De Lys NV Brut

### DELUXE PACKAGE

An additional **\$10.00 per person**

#### Red Wine (select two)

- Zema Estate Shiraz (Coonawarra)
- d'Arenberg Love Grass Shiraz (McLaren Vale)
- Pepperjack Cabernet Sauvignon (Barossa)
- Vasse Felix Cabernet Merlot (Margaret River, WA)

#### White Wine (select two)

- Vasse Felix Chardonnay (Margaret River, WA)
- Nepenthe Sauvignon Blanc (Adelaide Hills)
- Serafino Moscato (McLaren Vale)
- Tomich Hill M Sparkling (Adelaide Hills)



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## Cocktail Wedding

2 Hour Canapé Service

A selection of 7 Hot and 6 Cold Canapés

**4 Hour Standard Beverage Package** including

Carlton Draught, Cascade Premium Light, Oxford Landing Sauvignon Blanc  
Lindeman's Shiraz Cabernet, Willoughlen Sparking Brut, Soft Drinks and Orange Juice

Skirted Cake and Gift Table

**\$83.00 per person**

### HOT CANAPÉ SELECTION

**Lemon Pepper Arancini**

Cracked pepper and lemon zest flavoured rice balls, crumbed & fried

**Marinated Butterfly Prawns**

In Asian seasoning served with a lemongrass dipping sauce

**Chick Stix**

Char grilled lemon and paprika chicken skewers

**Rolling Beef**

Roasted beef fillet rolled with baby spinach and haloumi cheese

**Spiced Lamb Pastry Bites**

Red wine and thyme lamb with mushroom cocktail sausage rolls, served with tomato and basil relish

**Spicy Indian Fish**

Baked tandoori style fish on toasted naan bread with coriander raita

**Spana Bites**

Spinach and ricotta spanakopita (with onion and garlic, wrapped in filo pastry)

**Savoury Spring Rolls**

Julienne of Asian vegetables wrapped with wonton paper served with traditional Asian sauce

**Gourmet Meatballs**

Prime ground lamb with tomato, onion, black olives and spices served with a light tomato curry sauce

**Grilled Saganaki**

Char grilled cheese Greek style

**Mini Filet Mignons**

Prime beef fillet wrapped with pancetta and grilled, served with char grilled vegetable chutney

### COLD CANAPÉ SELECTION

**Oysters**

Fresh SA oysters served in Japanese spoons either natural or with your choice of vodka and lime or chilli and coriander sauce

**Bruschetta Italiano**

Toasted baguette with tomato, cheese, basil and garlic

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*Please note: Prices include GST and are valid from 18<sup>th</sup> October 2016*



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## Cocktail Wedding continued

### COLD CANAPÉ SELECTION continued

#### Smoked Salmon Filoettes

Filo cups filled with capers, onion and Neufchâtel cheese topped with smoked salmon and finished with a frong of dill

#### Thai Flavoured Cold Rolls

Rice paper wrapped around Thai style salad served with soy dipping sauce

#### Sushi

Pickled Asian vegetables and rice wrapped with nori paper served with honey soy and wasabi dipping sauce

#### Mexican Zucchini Slice

Infused Mexican and French julienne of zucchini, capsicum, tomato, egg, cheese and oven baked

#### Roast Beef Scrolls

Rare roast beef sliced and rolled with olive and mushroom tapenade glazed with fruit chutney

#### Selection of dips

Baguette crostini topped with house made seasonal dips

#### Cheese and Greens

Fine cheese with seasonal fresh greens

### DESSERT CANAPÉ SELECTION

Assorted seasonal fruit dipped in Belgium chocolate

Mini berry panna cotta

Freshly baked choux pastry shells filled with Crème Patisserie

Mini lemon curd tarts with fresh banana centres

Chocolate mousse kisses

Dessert canapés can be substituted for any choice or added for **\$4.00 per selection**

### MINI MEAL SELECTION

Fish and Chips

Chicken strips and chips

Beef Tortellini

Mini burgers

Green chicken curry and pilaf rice

Mini meals can be substituted for any 2 choices or added for **\$5.00 per selection**

### FOR THE KIDS

Chicken strips and chips

Ice Cream

**\$25.00 per child**



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## Menu Selections

### ENTRÉE

#### **Minestrone**

A thick seasonal vegetable soup, with a variety of beans and pasta

#### **Potato, Bacon and Leek**

A traditional thick and creamy potato and leek soup, with chunky bacon pieces

#### **Zucca Alfredo**

Penne with a cream, white wine and Neufchâtel cheese sauce with sage and garlic roasted pumpkin finished with shaved parmesan and fresh baby spinach

#### **Spinach and Ricotta Ravioli**

Pillows of pasta filled with spinach and ricotta served with a traditional napolitana sauce topped with freshly shaved parmesan

#### **Beef Ragu**

Orecchiette pasta with a traditional slow cooked beef and pork in a rich red wine sauce

#### **Salt and Pepper Calamari**

Served with mixed greens and a lime and coriander dressing

#### **Fisherman's Catch**

Fillet of garfish, tender calamari rings and prawn seasoned, crumbed and deep fried in vegetable oil and served with a tangy lemon and caper sauce

#### **Smoked Salmon and Avocado Timbales\***

Served with witlof lettuce and lemon garlic dressing

#### **SA Oysters**

½ dozen freshly shucked local SA oysters served either NATURAL or KILPATRICK

#### **Prawn and Avocado Salad\***

A delicate fan of avocado and ocean fresh prawns, served with a tangy lime and dill vinaigrette

#### **Leek and Feta Tart**

Shortcrust pastry shell filled with leek, feta and caramelised onion seasoned with thyme and served warm with fresh salad greens

#### **Beef Medallions^**

Succulent Moroccan spiced beef fillet served with rosemary and garlic sweet potatoes



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## Menu Selections

### ENTRÉE continued

#### **Baked Bistilla**

Layers of sliced char-grilled chicken breast, eggplant, almond and cinnamon wrapped in filo pastry, oven baked and served on tomato coulis

#### **Lemon Chicken Skewers**

Skewered breast fillet pieces marinated in a combination of freshly squeezed lemon juice and grain mustard, char-grilled

#### **Thai Chicken Salad**

Marinated sliced chicken breast and garden fresh greens tossed in a lime, ginger and coriander dressing

#### **Pork Belly**

South Australian roasted pork belly served on pumpkin and sweet potato puree drizzled with a warm honey balsamic glaze

### MAIN COURSE

#### **Brandied Beef#**

Roasted sirloin of beef, encrusted with wholegrain mustard and green peppercorns, smothered in a sweet brandied sauce

#### **Classic Filet Mignon#**

Fillet of beef, wrapped in bacon and served with a light red wine glaze

#### **Moroccan Medallions#**

Succulent beef medallions marinated with Moroccan spices and herbs served on a potato and sweet potato gratiné flavoured with rosemary and garlic

#### **Thai Spiced Lamb\***

Tender lamb cutlets, roasted with aromatic spices and served with a coriander sambal and star anise jasmine rice

#### **Pork French Cutlet**

Char-grilled served with Beurre Maître d'Hôtel on a bed of apple and fennel slaw

#### **Chicken Passanda**

Tender chicken thigh fillet in a fragrant almond & yoghurt curry served with rice, eggplant and roast capsicum

#### **Pollo Ripieno**

Tender chicken breast with a farce of brie cheese, spring onion, and semi dried tomatoes wrapped in filo and smothered in a creamy Dijon mustard glaze





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## Menu Selections

### MAIN COURSE continued

#### Mediterranean Chicken

Succulent chicken breast marinated with lemon and rosemary served on a pilaf of rice with ratatouille

#### Chicken Mignon

Tender chicken breast wrapped in bacon with a mushroom sauce

#### Vin Blanc Barramundi

Fillet of barramundi oven baked with fresh herbs and lemon butter, drizzled in a lemon vin blanc sauce

#### Crispy Atlantic Salmon

Tender grilled salmon, served on a bed of spinach with lemon and dill aioli and roast baby potatoes

### VEGETARIAN

#### Vegetarian Bistilla

Layers of sliced eggplant, zucchini and capsicum with almond paste, cinnamon and cheese wrapped in filo pastry, oven baked and served with tomato coulis

#### Spanish Tortilla

A traditional baked omelette with potato, capsicum, leeks, olives, onion, spinach, zucchini and fresh herbs, served with roasted capsicum coulis

#### Hoi Sin Tofu

Salt and pepper tofu, stir fried with seasonal vegetables and hoi sin sauce, served with jasmine rice

#### Vegetable Stuffed Peppers

Baked bell pepper filled with a herbed red vegetarian pilaf served with tomato salsa

^ Selections incur a **\$1.50 surcharge**

\* Selections incur a **\$2.00 surcharge**

# Selections incur a **\$3.00 surcharge**

Main course meals served with seasonal steamed vegetables

Shared fresh leafy green salad served per table

Dinner rolls served warm and with butter



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## Menu Selections

### DESSERT

#### Apple Brûlée

A smooth and creamy Crème brûlée caramelised and partnered with a spiced baked apple

#### Sweet Dreams

Choux pastry puffs with Crème Pâtissière custard, served with a spiral of chocolate sauce

#### Berry Crepe

Strawberry filled crepe smothered with mixed berry compote finished with Grand Marnier cream and vanilla ice cream

#### Strawberries & Cream

The famous vanilla panna cotta topped with strawberry salad accompanied by a biscotti treat

#### Vanilla Bean Semifreddo

A creamy semi frozen custard spiced with vanilla beans and served with pecans and a sweet splash of Pavilion chocolate sauce

#### Galaktoboureko

Layers of crisp filo pastry centred with a light semolina custard and drizzled with a traditional aromatic syrup

#### Chocolate Fruit Cup

Dark chocolate cup, filled with fresh seasonal fruits and berries, served on a raspberry coulis

#### Brownie Points

An adult version, dark Callebaut chocolate, a Frangelico laced sauce and crushed hazelnuts gives this family favourite a sophisticated edge

#### Sticky Pudding

Steamed sticky date pudding served with vanilla ice cream and a sweet butterscotch sauce

#### Chocolate Mousse and Friends

Traditional French recipe accompanied with strawberries and nutty biscotti to dip and swirl

#### Semi Freddo Baklava

East meets West; traditional creamy Italian semi freddo ice cream, flavoured with the nuts and spices of Anatolian baklava & finished with a honey syrup

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## Decorating & Theming

An incredible event starts with an incredible team. One with vision, experience and passion.

The success of your wedding reception is borne through the collaborative partnerships developed with the Adelaide Pavilion and it's carefully chosen experienced service providers.

We are proud to organise the following products and services through our suppliers.

- Theming and prop hire
- Chair covers and sashes\*
- Centrepieces
- Draping and backdrops\*
- Photo booth hire
- Lolly Buffet

View and discuss the various options with us and enjoy an effortless process in styling your celebration.

Let us transform your special day into a one of a kind wedding celebration that will promise you and your family a lifetime of memories.

\* Please see our terms & conditions



## Rooms

### PARKVIEW ROOM



**Banquet:** up to 220 guests\*

**Cocktail:** up to 260 guests

**Ceiling Height:** 4 metres

**Room Size:** 263m<sup>2</sup>

### TERRACE ROOM



**Banquet:** up to 95 guests\*

**Cocktail:** up to 150 guests

**Ceiling Height:** 6-7 metres

**Room Size:** 160m<sup>2</sup>



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## Terms and Conditions

### BOOKING CONDITIONS

Deposit / room hire is requested by Tax Invoice. Payment must be made within **(7)** days from date of invoice to secure your booking

Payment of deposit / room hire implies agreement with the Terms and Conditions as stated within.

### PAYMENT POLICY

Payment of balance is required **(7)** days in advance of the event. Credit Card transactions will attract a transaction fee. Charge account facilities will not be extended unless by prior approval with Management. No separate accounts

### CANCELLATIONS

In the unfortunate instance of cancellation, deposit or room hire will be forfeited.

### FINAL DETAILS

To ensure the smooth running of your event, we request:

Confirmed number of guests **(14)** days prior. This number will be charged as the minimum as per initial booking and is not subject to reduction.

Menu details to be finalised **(30)** days prior.

All menu selections are subject to seasonal changes and availability of ingredients.

### SIGNAGE AND DECORATION

You may wish to decorate the function room yourself, however please note that an additional cleaning fee of **\$250.00** will be charged if glitter, sparkles or confetti is used.

There is to be no exposed flames, both the candles and the flame are to be contained within the container.

### DEPARTURE

Guests will be required to vacate occupied area no later than ½ hour after agreed departure time.

### PRICING

Current package prices are to be honoured only when full menu - including Meal and Beverage selections are made and confirmed with Adelaide Pavilion.

CPI will be applied to bookings made over 12 months in advance. (I.e. 2.8% for 2017/2018)



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## Terms and Conditions

### CAR PARKING

For your convenience Adelaide Pavilion provides on-site parking. Subject to availability there are approximately 85 casual bays. The entrance to the carpark is located on South Terrace.

### OUTSIDE CONTRACTORS

To ensure quality control and efficiency, products with asterisks (\*) available in the decorating and theming list namely:

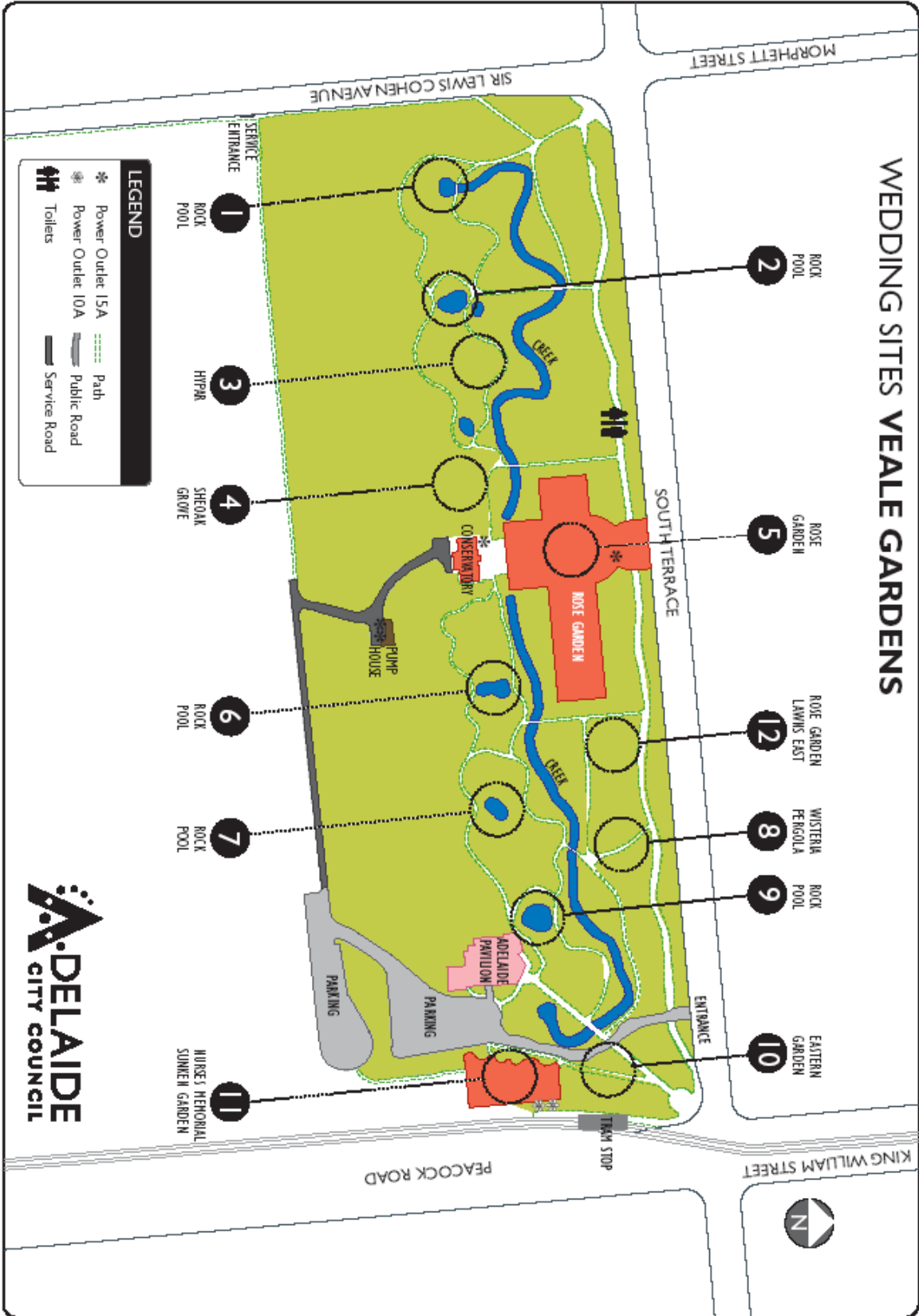
- Chair covers and sashes\*
- Draping and backdrops\*

Must be undertaken and provided by the preferred service providers of the Adelaide Pavilion. Every effort has been made to ensure a variety of choices and quality of service.

Should Non-Preferred Providers be engaged for the other mentioned products and services then:

- A current liability insurance policy is to be provided to the Adelaide Pavilion by any contractors
- Bump in and bump out times/schedules can only be given by the Adelaide Pavilion directly to the contractor
- If times given are not suitable and an out of hours' time is scheduled then a \$50 per hour or part thereof plus GST will be charged.

The above conditions need to be also approved and signed by the outside contractor prior to approval being given by the Adelaide Pavilion.



Please note: Prices include GST and are valid from 18<sup>th</sup> October 2016