

weddings

for a truly unique Wedding day

Imagine ...

*your beautiful garden ceremony,
followed by breath-taking photos in
spectacular garden surrounds,
then moving through to the
Terrace or Park View rooms
for your Reception*

... a day you'll never forget



ABIA

Australian Bridal Industry Award Winning Venue

... the only thing we overlook is the gardens ...

wedding packages

Option 1

Entrée: any one hot or cold entrée selection

Main: and one main selection

Dessert: any one dessert selection

Freshly brewed coffee, selected teas and petit fours

4 Hour Standard Beverage Package to include

Carlton Draught, Cascade Premium Light, Oxford Landing Sauvignon Blanc,

Lindeman's Shiraz Cabernet, Soft Drinks and Orange Juice

Personalised Menus

Skirting for the Bridal and Cake Table

Pricing \$80.00 per person

Option 2

Entrée: any two hot or cold entrée selections

Main: and two main selections

Dessert: any two dessert selections

Freshly brewed coffee, selected teas and petit fours

4 Hour Standard Beverage Package to include

Carlton Draught, Cascade Premium Light, Oxford Landing Sauvignon Blanc,

Lindeman's Shiraz Cabernet, Soft Drinks and Orange Juice

Sparkling Wine available on demand

Personalised Menus

Skirting for the Bridal and Cake Table

Pricing \$88.00 per person

Personalised Options

Soup can be added to your package \$3.00 per person

Tapas on arrival can be added to your package (please refer to our menu selections)

Choice in Entrée \$4.00 per selection

Choice in Main \$5.00 per selection

Choice in Dessert \$3.00 per selection

1/2 Hour Pre Dinner Beverages and Canapes \$11.50 per person

Beverage Package extension from \$4.00 per person

Beverage Package Beer upgrade to Coopers \$2.00 per person

Sparkling Wine can be added to your package \$3.00 per person

Beverage Package upgrade from \$6.00 per person

menu selections

TAPAS ON ARRIVAL

EUROPEAN PLATTER

Chef's selection of marinated bocconcini, King Island cheddar, kalamata olives, prosciutto, marinated mushrooms and mini frittata

\$5.00 per person

Individual serves \$7.00 per person

MEDITERRANEAN DELIGHT PLATTER

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

\$4.00 per person

Individual serves \$6.00 per person

SOUP

TRADITIONAL PUMPKIN

A creamy pumpkin soup with a hint of ginger, served with a swirl of fresh cream and finely chopped parsley

MINESTRONE

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

LOBSTER BISQUE

A thick traditional French soup

POTATO, BACON & LEEK

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

CHICKEN TOM YUM

Slithers of juicy chicken breast fillet and fresh crispy vegetables in a spicy tom yum soup

PASTA

Penne, with your choice of sauce

NAPOLITANA

A traditional tomato and basil sauce

CHICKEN & AVOCADO

A creamy bechamel sauce, slices of chicken breast fillet and avocado

PESTO

Basil, sundried tomatoes, parsley and garlic tossed in a sauce of fresh cream and white wine

RICOTTA & BASIL

Ricotta and fresh basil tossed with shaved parmesan and a hint of lemon juice

COLD ENTREES

THAI CHICKEN SALAD

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

GRILLED BEEF SALAD

Char grilled beef fillet pieces, served cold with a variety of garden fresh greens tossed in a black bean dressing

SA OYSTERS

1/2 dozen freshly shucked local SA oysters served either:

natural: with our very own pavilion cocktail sauce

kilpatrick: with bacon and Worcestershire sauce

***PRAWN AND AVOCADO SALAD**

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

***SMOKED SALMON AND AVOCADO TIMBALES**

Served with witlof lettuce and lemon garlic dressing

***Choices incur a \$2 surcharge**

menu selections

HOT ENTREES

BEEF MEDALLIONS

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

BAKED BISTILLA

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

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

LEMON CHICKEN KEBABS

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

SALT AND PEPPER CALAMARI

Served with mixed greens and a lime coriander dressing

***ORIENTAL PRAWNS**

Served on lemon herb risotto, drizzled with lemongrass, basil and sweet chilli dressing

**Choices incur a \$2 surcharge*

MAIN COURSE

BRANDIED BEEF

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

CHICKEN COQ AU VIN

Char grilled chicken breast sauteed in a sauce of baby onions, fresh herbs, red wine, button mushrooms and bacon

THAI BARBECUED LAMB

Tender lamb cutlets, roasted with aromatic spices and served with a coriander sambal and Asian green salad

POULET ASPERGES AU GRATIN

Tender chicken breast fillet, pocketed with fresh asparagus and Jarlsberg cheese, grilled and dressed with a creamy white wine glaze

VIN BLANC BARRAMUNDI

Crisp fillet of barramundi, drizzled in a lemon vin blanc sauce

***PAVILION FILLET**

Tender grain fed rib eye fillet, wrapped in smoked pancetta, served with a light red wine glaze

TURKEY CALVADOS

Sliced oven roasted turkey breast fillet, coated in an apple jus

JOHN DORY A LA MEUNIERE

John Dory fillet, oven baked with fresh herbs and lemon butter, accompanied with a beurre blanc sauce

SAMPSON AND DELILAH

Tender grilled chicken breast, coated with a creamy white wine and basil dressing

***CRISPY ATLANTIC SALMON**

Tender pan fried Atlantic salmon, served with potato frittata and Spanish caper berry

***ORIENTAL PRAWNS**

Served on a lemon herb risotto, drizzled with lemongrass, basil and sweet chilli dressing

**Main course selections incur a \$2 surcharge*

Main course meals served with seasonal steamed vegetables

VEGETARIAN

VEGETARIAN BON BONS

Seasonal vegetables, sauteed and seasoned, wrapped in filo pastry, oven baked and placed on a warm tomato and basil concasse

VEGETABLE FRITATTA

Baked mixed vegetable tart, including capsicum, eggplant, leeks, mushroom, onion, parsley, spinach and zucchini, served with roasted capsicum coulis

HOI SIN TOFU

Tofu stir fried with seasonal vegetables and hoisin sauce, served with steamed rice

VEGETABLE STUFFED PEPPERS

Bell peppers filled with carrots, mushrooms and grated parmesan served with herbed tomato salsa

PESTO PENNE

Basil, sundried tomato, parsley and garlic tossed in a fresh cream and white wine sauce.

DESSERT

FRUITS OF THE HEART

Dark chocolate moulded heart shape, filled with fresh seasonal fruits and berries, served on a raspberry coulis

SWEET DREAMS

Choux pastry puffs filled with a light cream custard, served on a mirror of chocolate sauce

HAZELNUT CRÈME

A Frangelico laced crème caramel, served with fresh strawberries and fresh cream

APPLE PIE

Classic shortcrust pastry, served with King Island cream and vanilla ice cream

BAKED CHEESECAKE

A tangy baked passionfruit cheesecake, served with chantilly cream

APPLE BRULEE

A smooth and creamy authentic French recipe with an apple and cinnamon base and a caramelised finish

STICKY PUDDING

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

GALAKTOBOUREKO

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

SERENDIPITY PYRAMID

A three layered trio of ice cream, fig, honey and pistachio, served with citrus sauce

BERRY CREPE

Strawberry filled crepes with raspberry coulis, Grand Marnier cream and vanilla ice cream

cocktail weddings

HOT CANAPES

Smoked Salmon Bonbons

Salmon, dill, caper, onion, Neufchatel cheese wrapped in puff pastry served with lime tartar sauce

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 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 a coriander raita

Spana Bites

Cocktail individual spanakopita (spinach & ricotta, onion, 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

Mexican Zucchini Slice

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

Mini Fillet Mignons

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

COLD CANAPES

Oysters

Fresh SA oysters served in Japanese spoons with your choice of sauce

Vodka Lime - (fresh lime juice with a hint of vodka)

Chilli & Coriander - (sweet chilli sauce and coriander)

Natural - (with a hint of lemon juice)

Bruschetta Italiano

Toasted baguette with tomato, cheese, basil and garlic

Thai Flavoured Cold Rolls

Rice paper wrapped around Thai style salad / chicken and salad served with light red curry mayonnaise

Sushi

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

Roast Beef Scrolls

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

Mini Baguette

topped with home made seasonal dips

Mediterranean Dolmades

Stuffed grape leaves filled with prime lamb mince and fresh herbs, served with yogurt mint dipping sauce

Cheese and Greens

Fine cheese with seasonal fresh greens

Choose any 7 Hot selections and 6 Cold selections for 2 Hours

4 Hour Standard Beverage Package (Carlton Draught, Cascade Premium Light, Oxford Landing Sauvignon Blanc, Lindeman's Shiraz Cabernet, Soft Drinks and Orange Juice)

Champagne can be added to your package \$3.00 per person

Skirted Cake table

\$73.00 per person

wine package upgrades

PREMIUM PACKAGE

UPGRADE additional \$6.00 per person

Red wine (please select one)

Lindeman's Reserve Cab Sauvignon (Padthaway)
Penfold's Koonunga Hill Shiraz Cabernet (Blend of Regions SA)
Wynns Shiraz (Coonawarra)

White wine (please select one)

Penfolds Private Bin Chardonnay (Blend of SA)
Secret Stone Sauvignon Blanc (Marlborough, New Zealand)
Rockbare Chardonnay (McLaren Vale)

Includes Willowglen NV Brut

DELUXE PACKAGE

UPGRADE additional \$9.00 per person

Red wine (please select two)

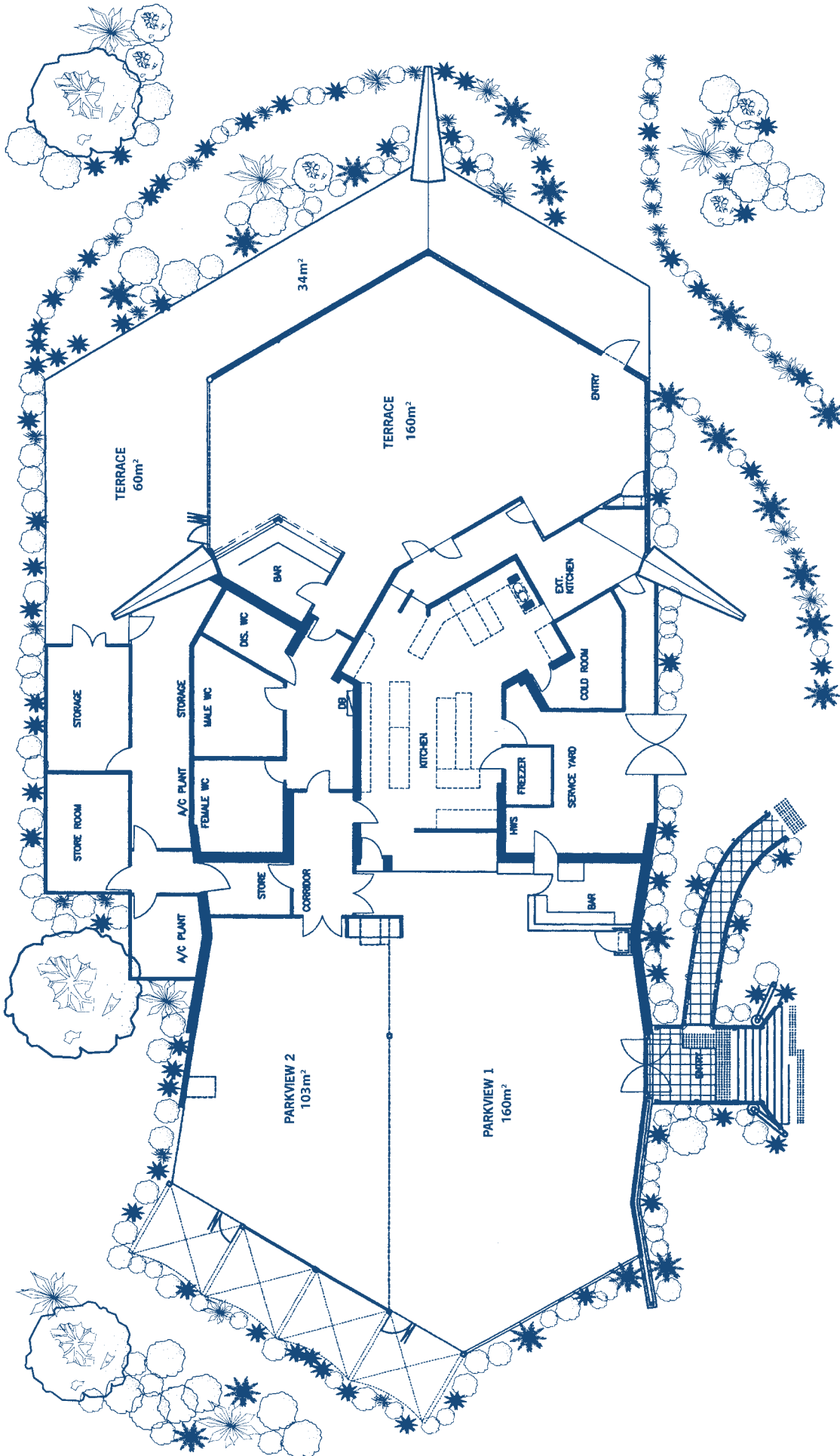
Pepperjack Cabernet Sauvignon (Barossa Valley)
Jeremiah One Shiraz (Barossa Valley)
Metala Shiraz Cabernet (Langhorne Creek)
Rymill Merlot Cabernet (Coonawarra)
Wolf Blass Gold Label Shiraz Viognier (Adelaide Hills)

White wine (please select two)

Nepenthe Sauvignon Blanc (Adelaide Hills)
Devil's Lair 5th Leg White (Western Australia)
Annie's Lane Riesling (Clare Valley)
Carbunup Crest Chardonnay (Margaret River)
Bremerton Verdelho (Langhorne Creek)

Includes Willowglen NV Brut

adelaide pavilion room dimensions



Rooms	Height Metres	Area Sq. Metres	Theatre Style	Classroom Style	U Shape	Hollow Square	Lunch Dinner	Tables
The Terrace	6-7	160	120	80	50	60	130	Large Round: 1.8m Medium Round: 1.6m Small Round: 1.5m
Park View	4	263	300	180	-	-	260	Square: 80cm²
Park View 1	4	160	150	80	60	70	130	Rectangle: 1.25m
Park View 2	4	103	100	60	45	50	100	

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 POLICY

Payment of balance is required (7) days in advance of the event. Credit Card payment will attract transaction charges. 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 paid will be forfeited.

CATERING

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.

CHILDREN'S MENU

Adelaide Pavilion is pleased to cater for children attending your function, a two course Children's Menu is available including Main Course and Dessert for half the Adult Menu price.

SIGNAGE & DECORATION

You may wish to decorate the function room yourself, however please note that an additional cleaning fee of \$250 will be charged if glitter, sparkles or confetti is used. In the unfortunate instance where damages occur to the Adelaide Pavilion, the function organiser is financially responsible.

DEPARTURE

Guests will be required to vacate occupied area no later than 1/2 hour after agreed departure time.

Extended room hire after agreed departure time \$250 per hour.

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.

CAR PARKING

For your convenience Adelaide Pavilion provides on-site parking. Subject to availability there are approximately 105 casual bays.

LOCATION

