

Wedding Packages



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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
 (2010, 2012, 2015, 2017)



Top 10 Reception Centre in Australia
 (2015, 2016)



Top 10 Function Coordinator in Australia
 (2015, 2016)



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

\$98.00 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

\$106.00 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**



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 Turkish 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, sopressa, salami, ham, marinated mushrooms, cornichons, mini frittata and Turkish bread pieces

\$8.00 per person

Individual serves - \$10.00 per person

Prawn Platter

Currently unavailable due to SA Government regulations

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

\$6.00 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



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**
- Moscato can be added to your package **\$3.00 per person**
- Wine package upgrade available from **\$7.00 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)
- Taylor's Shiraz (Clare Valley)
- Penfolds Koonunga Hill (Seventy Six) Shiraz Cabernet (SA Blend)
- Tomich Hill Cabernet Sauvignon (Coonawarra)
- Misty Lane Shiraz (McLaren Vale)

White Wine (select one)

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



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

\$85.00 per person

HOT CANAPÉ SELECTION

Lemon Pepper Arancini

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

Beer Battered Butterfly Prawns

Currently unavailable due to SA Government regulations

Marinated with 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, basil and garlic



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 sprig 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



Menu Selections

ENTRÉE

Minestrone Soup

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

Potato, Bacon and Leek Soup

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 traditional slow cooked beef and pork sauce topped with parmigiano

Salt and Pepper Calamari

Served with mixed greens and a lime and coriander dressing

Fisherman's Catch

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

Smoked Salmon and Avocado Timbales*

Served with greens and lemon garlic dressing

SA Oysters Kilpatrick*

½ dozen freshly shucked local SA oysters served with bacon and Worcestershire sauce

Prawn and Avocado Salad* *Currently unavailable due to SA Government regulations*

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



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 scotch fillet 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



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 and served with 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**

% Selections incur a **\$4.00 surcharge**

Main course meals served with seasonal steamed vegetables

Shared fresh leafy green salad served per table

Dinner rolls served warm and with butter



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 parfait 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 mélange of nuts give 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 parfait, flavoured with the nuts and spices of Anatolian baklava & finished with a honey syrup



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: 263m²

TERRACE ROOM



Banquet: up to 95 guests*

Cocktail: up to 150 guests

Ceiling Height: 6-7 metres

Room Size: 160m²



Terms and Conditions

DEPOSIT & BOND: Payment of Deposit & Bond is requested by Tax Invoice and is payable within 7 days from date of invoice to secure your booking. The amount payable depends on your selected room.

DEPOSIT: The deposit is fully non-refundable in the event of cancellation. If the wedding is postponed, an additional deposit payment (see Deposit & Bond) will be required to book an alternative date. If the original date is re booked, the first paid deposit will be refunded minus \$500 processing fee.

BOND: The bond is held over until your reception. After your reception the bond is refunded to you less the cost of any expenses i.e. losses, breakages, damage and to deduct funds for any additional guests. Presentation of the bond refund cheque (either for the full amount or less any deductions made in accordance with these conditions) by you to your bank is your acceptance of the deductions and is in full and final settlement.

PAYMENT METHOD: Payment can be made by cash, cheque, EFT or credit card. A surcharge will apply to all credit card payments.

PRICING: Current package prices will be honoured at the time of booking. A 2.8% CPI will be applied to bookings made for every 12 months in advance.

FINAL NUMBERS: Final number of guests is to be provided 14 days prior to your event. This number will be charged as the minimum.

SPIRITS: With the purchase of one of the wedding packages, we allow you to bring your own spirits with no corkage charge. There is a maximum limit of 1 bottle per 10 adults. Spirits cannot be served prior to entrée due to our Responsible Service of Alcohol requirements. Guests are not permitted to bring their own beverages.

FOOD & BEVERAGE: No food or beverages of any kind can be brought to the venue without prior arrangement.

RESPONSIBLE SERVICE OF ALCOHOL: Adelaide Pavilion Management reserve the right to refuse service to any guests who are deemed to be intoxicated. Guests are respectfully reminded that photographic ID may be required to purchase and/or consume alcohol.

SMOKING: Adelaide Pavilion is a non-smoking venue at all times. If guests wish to smoke, please use the designated area outside where ashtrays are provided.

NAKED FLAMES: Naked flames are not allowed due to the risk of fire and personal harm. However, candles and flames protected by glass are permitted.

ADDITIONAL CLEANING: The use of confetti, streamers, scatters, glitter or similar will incur a cleaning fee of \$250 which will be deducted from the bond.



Terms and Conditions (cont.)

SECURITY: Security may be deemed as a requirement by the Adelaide Pavilion Management. If security is required, this cost will be covered by the Client. This will be discussed with the client at the wedding details meeting.

DEPARTURE: The duration of your event is dictated by the length of the beverage package. At the end of your beverage package, the bar will close and the music is to cease. Guests will be required to vacate occupied area no later than ½ hour after the end of the beverage package. For example, beverage package finishes at 11.00pm - bar closes & music ceases at 11.00pm. Your guests need to have vacated the premises by 11.30pm.

DAMAGE OR LOSS OF GOODS: Adelaide Pavilion does not accept any responsibility for the damage or loss of goods hired by the Client for their function or by Adelaide Pavilion on behalf of the Client, nor responsibility of any damage or loss of goods left by the Client's guests or by outside contractors engaged by the Client. The Client is financially responsible for any damage or loss sustained before, during or after the function by the Client's guests or by outside contractors engaged by the client.

OUTSIDE CONTRACTORS: To ensure quality control and efficiency, the following decorating and themeing services:

- Chair covers and sashes hire
- Draping and backdrops hire

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

Should Non-Preferred Providers (contractors) be engaged for the other mentioned products and services (refer to Wedding Packages) then:

- A current liability insurance policy is to be provided to the Adelaide Pavilion by any contractors
- Delivery and bump in times can only be given by the Adelaide Pavilion directly to the contractor
- Collection of any equipment delivered by the contractor is to happen within 30 minutes after the end of the event. If a bump out time is to be outside of this timeframe (subject to approval by the Adelaide Pavilion), a \$220 fee applies (inclusive of GST)

CANCELLATION POLICY: All monies paid are non-refundable if the event is cancelled.

POSTPONEMENT POLICY: Dates can only be changed with expressed permission of Adelaide Pavilion in writing. A new deposit (see Deposit & Bond) must be paid once a date has been decided on. The original deposit is non-refundable unless another booking is secured for the same day and of similar value. If we do secure a new booking, a processing fee of \$500 will be charged on the original deposit and the balance will be transferred to the new date.

