

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 Venue in Australia
 (2015, 2016, 2018)



Top 10 Function Coordinator in Australia
 (2015, 2016)





A D E L A I D E
PAVILION
CORPORATE | WEDDINGS | FUNCTIONS

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

2022 & 2023: \$115.00 per person
2024: \$120.00 per person

Option 2

Entrée: two entrée selections

Main: two main selections

Dessert: one dessert selections

****Menu can be served individually or shared**

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

2022 & 2023: \$125.00 per person
2024: \$130.00 per person

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

Wedding cake cut & served on a platter to the table with dessert:
+ \$2.00 per person

Additional course choices available:

Entrée	\$5.00 per person, per selection
Main	\$7.00 per person, per selection
Dessert	\$4.00 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

European Platter

Chef's selection of marinated bocconcini, mature cheddar, kalamata olives, selection of quality small goods, marinated mushrooms, cornichons, mini frittata and Turkish bread pieces

\$9.00 per person

Individual serves - \$11.00 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

\$6.00 per person

Cheese Platter

A trio of Australian cheeses served with seasonal greens

\$5.50 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 **\$8.00 per person**
- Spirits can be added to your package or supplied (prices available upon request)

PREMIUM PACKAGE

An additional **\$8.00 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)

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 **\$13.00 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

5 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

\$97.00 per person

HOT CANAPÉ SELECTION

Lemon Pepper Arancini

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

Beer Battered Prawns

Marinated with Asian seasoning served with a lemongrass dipping sauce

Chick Stix

Char grilled lemon and paprika chicken skewers

Chorizo Bombs

Baked chorizo coupled with haloumi cheese

Spiced Lamb Pastry Bites

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

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 *(please select one)*:

- Natural
- Vodka and lime
- 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

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

Mini berry panna cotta

Mini lemon curd tarts

Chocolate mousse kisses

Assorted seasonal fruit dipped in Belgium chocolate

Profiteroles filled with crème pâtissière

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

Thai Pumpkin Soup

A thick pumpkin soup flavoured with coriander, lemongrass and a touch of chilli

Potato, Bacon and Leek Soup

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

Caprese Plate

Fior di Latte - tomato - basil - pear - white balsamico - vin cotto - crostini

Spinach and Ricotta Ravioli

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

Beef Ragù

Orecchiette pasta with traditional slow cooked beef and pork sauce topped with parmigiano

Chicken Saccottini

Italian chicken dumplings - rose sauce - basil - pecorino

Salt and Pepper Calamari

Served with mixed greens and lime and coriander dressing

Smoked Salmon and Avocado Timbales*

Served with greens and lemon garlic dressing

Prawn and Avocado Salad*

An avocado cheek and ocean fresh prawns, served with either (*please select one*):

- Tangy lime and dill vinaigrette
- Marie Rose Sauce

NT Barramundi

Leek pilaf - lemon - dill - rocket

Leek and Feta Tart

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

Beetroot Salad

Lentils - pearl barley - almond - pinenuts - goat cheese - vinaigrette

Mushroom Arancini

Porcini - swiss brown - parmesan - tomato coulis - bitter greens



ENTREE continued

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

Lemon Chicken a la Grecque

Tender thigh fillet marinated and served on a bed of salad

Thai Chicken Salad

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

Pork Belly

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



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Menu Selections

MAIN COURSE

Fillet Steak served with potato dauphinoise, served with either (*please select one*):

- Light red wine jus
- Light cream pepper sauce

Lamb Shanks

Red sauce, rosemary, thyme, mirepoix, dry sherry, pommes puree

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 and eggplant

Supreme of Chicken

Crispy skin chicken breast served with brie and mustard cream sauce and pangrattato

Chicken Méditerranée

Marinated spiced thigh fillet, eggplant-capsicum-chickpea braise, roast potatoes

Chicken Mignon

Tender chicken breast wrapped in bacon and served with mushroom sauce

Lemon Herb NT Barramundi

Fillet of barramundi oven baked with herbs, drizzled in a lemon and extra virgin olive oil dressing

Crispy Atlantic Salmon

Tender grilled salmon, served with greens and lemon and dill aioli and roast baby potatoes

VEGETARIAN

Vegetarian Options available upon request

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

Main course meals served with seasonal vegetables

Dinner rolls served with butter



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Menu Selections

DESSERT

Apple Brûlée

A smooth and creamy crème brûlée caramelised and partnered with spiced baked apple

Sweet Dreams

Choux pastry puffs with crème pâtissière custard, served with spiral of chocolate sauce

Strawberries & Cream

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

Vanilla Bean Semifreddo

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

Galaktoboureko

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

Brandy-snap Basket

Brandy-snap basket, filled with boysenberry ice-cream served with mixed berry compote

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 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 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 business 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. No split accounts

FINAL NUMBERS: Final number of guests is to be provided 14 business 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.

Ceremonies

The gorgeous Veale Gardens is the perfect location for your wedding ceremony. The Gardens are owned and managed through the City of Adelaide Council.

Please contact them directly for more information on 8203 7203.

Veale Gardens Wedding Ceremony Sites

