

WEDDINGS

NATIONAL WINE CENTRE



THE MERLOT PACKAGE

Package Includes:

Venue Hire based on minimum number of guests

3 Hour Canapé Service

1 x Substantial Canapé per person (refer next page for selections)

4 Hour Beverage Package

Lectern and Microphone

Dressed Tables for Wedding Cake and Gifts

National Wine Centre Cake Knife

Package valid for events booked before 30th June 2018. Food and Beverage substitutions may be made by National Wine Centre based on supplier availability.

Cocktail Menu

Cold Canapé Selection

Asian Slaw, Roasted Peanut Rice Paper Rolls
Salmon, Avocado, Pickle Cucumber Sushi Rolls with Wasabi and Soy Ginger

Rare Seared Kangaroo, Marsala Cracker, Chutney
Bruschetta, Pea, Garlic Cream Cheese, Mint Pesto
Ginger Soy Tuna Loin, Apple, Micro Herbs

Hot Canapé Selection

Fried Pork, Apple Chilli Jam

Chicken Dumpling Steamed, Green Onion, Soy, Chilli

Mixed Mushroom and Parmesan Arancini, Truffle Mayonnaise

King Island Beef Pie, House Tomato Horseradish Sauce

Pork, Apple and Sage Sausage Rolls, Tonkatsu Sauce
Sweet and Sour Pork Skewers, Pickle Ginger

Hot and Spicy Chicken Skewers, Ranch Dressing
Indian Samosas, Coriander Chutney

Vegetable Spring Roll, Dipping Sauce
Aloo Tiki, Kusundi

To Finish

Selection of T2 Tea and Freshly Brewed Coffee station served with your Wedding Cake on platters

Beverage Package

Bay Of Stones Sparkling Brut

Bay Of Stones Sauvignon Blanc

Bay Of Stones Chardonnay

Bay Of Stones Shiraz

Bay Of Stones Merlot

Coopers Clear

Coopers Premium Light

The Hills Cider Company Cider

Soft Drink Selection, Orange and Apple Juice

ADDITIONAL OPTIONS

Dessert Canapés

\$8.00 per canapé/per person

Spiced Fig Pudding, Verjuice Apples

Dark Chocolate Torte, Biscotti Crumb, Crème De Menthe

Assorted Gelista Ice Cream Cones

Warmed Chocolate Brownie, Salted Caramel Popcorn

Pina Colada; Coconut Panna Cotta, Pineapple Salsa, Lime Biscotti

Substantial Items

\$13.50 per item / per person

Honey Mustard Chicken, Avocado, Green Papaya, Wonton, Honey Mustard

Miso Salmon, Apple, Cucumber, Dressing

Corn Chips, Shredded Lamb, Salted Black Beans, Sweet Corn

Soft Shell Crab Slider, Hot Sauce

Fish and Chips, Tartar Sauce, Lemon

Fried Panko Crumbed Chicken Tenderloin

Butter Chicken, Rice

Pulled Beef Brisket, Mustard Pickle Buns

Spinach and Ricotta Cannelloni, Tomato Sauce, Parmesan Cheese

Spiced Lamb Cutlets, Salsa Verde

Additional Platter Options

You may like to consider these extra options to compliment you cocktail menu:

Antipasto Platter

Including a Selection of Champagne Ham, Sliced Barossa Farm Chorizo, Sopressa and Grissini plus your selection of five items from the following;

Feta Cheese, Preserved Lemon, Rosemary

Lime and Chilli Pickled Squid

Button Mushrooms Roasted, Honey, Balsamic

Sweet and Sour Pickled Vegetables

Baby Bocconcini, Salsa Verde

Artichoke Hearts, Black Pepper, Orange

Garlic and Basil Roasted Capsicums, Sun-Dried

Tomatoes

House Marinated Mixed Olives

Dolmades

Three Cheese, Herb Frittata

Feta Filled Sweet Peppers

Cheese Platter

Fine Australian Cheeses with a Selection of Lavosh, Grissini, Quince Paste, Riverland Muscatels, Dried Fruits

THE CHARDONNAY PACKAGE

Package Includes:

Venue Hire based on minimum number of guests

3 Course Sit Down Menu

5 Hour Beverage Package

Lectern and Microphone

Dressed Tables for Wedding Cake and Gifts

National Wine Centre Cake Knife

Black or White Linen Throughout

Personalised Menus 3 Per Table

Chair Covers and Sashes

Package valid for events booked before 30th June 2018. Food and Beverage substitutions may be made by National Wine Centre based on supplier availability

Menu

Please choose the following from the menu selection:

Entrée (1 selection)

Main (Alternate)

Side Dishes (2 selections)

Dessert (1 selection)

Freshly Brewed Coffee, T2 Tea Selection and Assorted Chocolates

Beverage

Bay Of Stones Sparkling Brut

Bay Of Stones Sauvignon Blanc

Bay Of Stones Chardonnay

Bay Of Stones Shiraz

Bay Of Stones Merlot

Coopers Clear

Coopers Premium Light

The Hills Cider Company Cider

Soft Drink Selection, Orange and Apple Juice

THE GRENACHE PACKAGE

Package Includes:

Venue Hire based on minimum number of guests

4 Course Sit Down Menu

5 hour Beverage Package

Lectern and Microphone

Dressed Tables for Wedding Cake and Gifts

National Wine Centre Cake Knife

Black or White Linen Throughout

Personalised Menus 3 Per Table

Chair Covers and Sashes

Package valid for events booked before 30th June 2018. Food and Beverage substitutions may be made by National Wine Centre based on supplier availability

Menu

Please choose the following from the menu selection:

Antipasto Platters (2 per table)

Entrée (1 selection)

Main (2 selections)

Side Dishes (2 selections)

Dessert (1 selection)

Freshly Brewed Coffee, T2 Tea Selection and Assorted Chocolates

Beverage

Bay Of Stones Sparkling Brut

Bay Of Stones Sauvignon Blanc

Bay Of Stones Chardonnay

Bay Of Stones Shiraz

Bay Of Stones Merlot

Coopers Clear

Coopers Premium Light

The Hills Cider Company Cider

Soft Drink Selection, Orange and Apple Juice

THE SPARKLING PACKAGE

Package Includes:

Venue Hire based on minimum number of guests
3 Course Menu with Pre Dinner Canapés
5 hour Beverage Package
Lectern and Microphone
Dressed Tables for Wedding Cake and Gifts
National Wine Centre Cake Knife
Black or White Linen Throughout
Personalised Menus 3 Per Table
Chair Covers and Sashes
Overnight Accommodation at the Pullman Adelaide
Including Breakfast for Two and Late Checkout
Transfer from National Wine Centre to Pullman Adelaide

Package valid for events booked before 30th June 2018. Food and Beverage substitutions may be made by National Wine Centre based on supplier availability

*Accommodation subject to availability and their terms and conditions.

Menu

Please choose the following from the menu selection:

Pre-Dinner Canapés (Chef's Selection of 3)
Entrée (2 selections)
Main (2 selections)
Side Dishes (2 selections)
Dessert (1 selection)

Freshly Brewed Coffee, T2 Tea Selection and Assorted Chocolates

Beverage

Four Sisters Sparkling Chardonnay Pinot NV
Wirra Wirra Scrubby Rise Unoaked Chardonnay
Hill-Smith Estate Sauvignon Blanc
Wirra Wirra Catapult Shiraz
Yalumba Menzies The Cigar Cabernet Sauvignon
Coopers Clear
Coopers Premium Light
The Hills Cider Company Cider
Soft Drink Selection, Orange and Apple Juice

ADDITIONAL OPTIONS

Pre-Dinner Canapés

Chef's selection of three Canapés to be served during pre-dinner drinks

Additional Menu Choices

You may like to consider additional menu choices

Wedding Cake

In place of dessert served with Raspberry Coulis and Cream

Dessert Platter Options

Chef's Selection of Petite Cakes, Tartlets and Mini Éclairs

Cheese Platters

Fine Australian Cheeses with a Selection of Lavosh, Grissini, Quince Paste, Riverland Muscatels, Dried Fruits

Antipasto Selection

Platters To The Table

Included on the Plate is a Selection of Champagne Ham, Sliced Barossa Farm Chorizo, Sopressa and Grissini

Please select five items from the following to be served;

Feta Cheese, Preserved Lemon, Rosemary

Lime and Chilli Pickled Squid

Button Mushrooms Roasted, Honey, Balsamic

Sweet and Sour Pickled Vegetables

Baby Bocconcini, Salsa Verde

Artichoke Hearts, Black Pepper, Orange

Garlic and Basil Roasted Capsicums, Sun-Dried Tomatoes

House Marinated Mixed Olives

Dolmades

Three Cheese, Herb Frittata

Feta Filled Sweet Peppers

Seafood Selection

Platters To The Table

Two pieces of each item per person

Freshly Shucked South Australian Oysters

Spencer Gulf King Prawns

Sliced Smoked Salmon

Condiments

ADDITIONAL OPTIONS

Continued

Beverage Package Extension

From \$3.00 per person for an additional half an hour
(maximum 5.5 hour duration)

Premium Beer Package Selection

Please select a maximum of two beers per
function:

Coopers Sparkling Ale	\$4.00 per person
Crown Lager	\$4.00 per person
Mythos	\$5.00 per person
Asahi	\$5.00 per person
Corona	\$5.00 per person
Sapporo	\$5.00 per person

Sparkling Wine Toast to the Bride and Groom

A glass of sparkling wine served to each guest
from \$2.50 per person

Spirit Prices 30ml

Spirits on Consumption or Cash Bar Options

Base Spirits \$7.00

Premium Spirits from \$7.50

Corkage Spirits

BEVERAGE UPGRADES

Package B

For an additional \$5.00 per person you can upgrade to the following beverage package:

Chain of Fire Sparkling
Chain of Fire Sauvignon Blanc Semillon
Chain of Fire Chardonnay
Double Barrel Shiraz
Double Barrel Cabernet Sauvignon
Coopers Clear
Coopers Premium Light
The Hills Cider Company Cider
Soft Drink Selection, Orange and Apple Juice

Package C

For an additional \$10.00 per person you can upgrade to the following beverage package:

Four Sisters Sparkling Chardonnay Pinot NV
Wirra Wirra Scrubby Rise Unoaked Chardonnay
Hill-Smith Estate Sauvignon Blanc
Wirra Wirra Catapult Shiraz
Yalumba Menzies The Cigar Cabernet Sauvignon
Coopers Clear
Coopers Premium Light
The Hills Cider Company Cider
Soft Drink Selection, Orange and Apple Juice

Package D

For an additional \$12.00 per person you can upgrade to the following beverage package:

The Lane Lois Blanc de Blanc
The Lane Block 1A Chardonnay
The Lane Block 10 Sauvignon Blanc
The Lane Block 5 Shiraz
The Lane Block 1 Cabernet Merlot
Coopers Clear
Coopers Premium Light
The Hills Cider Company Cider
Soft Drink Selection, Orange and Apple Juice

Package E

For an additional \$15.00 per person you can upgrade to the following beverage package:

Deutz Cuvee NV
Orlando St Helga Riesling
Pertaringa Scarecrow Sauvignon Blanc
Yalumba FDR1A Cabernet Shiraz
Yalumba Old Bush Vine Grencahe
Coopers Clear
Coopers Premium Light
The Hills Cider Company Cider
Soft Drink Selection, Orange and Apple Juice

Cellarman's Package

For an additional \$15.00 per person you can upgrade to the following beverage package:

Deutz Cuvee
Barossa Signature Chardonnay
Barossa Signature Riesling
Barossa Signature Cabernet Sauvignon
Barossa Signature Shiraz
Coopers Clear
Coopers Premium Light
The Hills Cider Company Cider
Soft Drink Selection, Orange and Apple Juice

MENU OPTIONS

Entrees

Sea

45 Degree Salmon, Spiced Avocado, Orange Bitters Dressing, Snow Pea

Baby Squid Stuffed with Black Ink Risotto, Roasted Tomato Sauce, Green Onion Vinaigrette

Vanilla Poached Prawns, Peach, Radish, Spiced Tomato Gazpacho

BBQ Garlic Prawns, Avocado, Jalapeno, Mango

Land

Chermoula Spiced Chicken, Carrot, Yoghurt, Pistachio

Braised Lamb Shoulder, Feta Gremolata, Smoked Raisin Relish

Pork Belly, Compressed Green Apple, Pickled Papaya, Peanuts, Burnt Pineapple Nuoc Cham

Tarragon Salted Beef Brisket, House Pickles, Smoked Mayonnaise

Lightly Spiced Paroo Kangaroo, Haloumi, Pickled Beetroot, Strawberries, Date

Pasta/Vegetarian

Fettuccine, Truffle Cream Cheese, Forest Mushrooms, Garlic, Basil

Crumbed Avocado, Goats Cheese, Chilli Roma Tomato

Spinach and Ricotta Cannelloni, Roasted Tomato Sugo, Aged Parmesan, Rocket and Almond Pesto

Potato Gnocchi, Roasted Pumpkin, Old Man Saltbush, House Dukkha

SA Seafood Trio Plate

Yellow Fin Tuna, Sesame Seeds, Goats Cheese, Pickled Beets

Coffin Bay Oyster, Wakame, Roe

BBQ Garlic Prawns, Avocado, Jalapeno, Mango

\$25.00 per person

Additional Items

Fresh Oysters
\$4.00 each oyster

Spiced Nuts, Balsamic Olive Oil
\$4.50 per person

Olives, Hummus, Flat Bread
\$4.50 per person

MENU OPTIONS

Main Course

Beef/Lamb

Beef Porterhouse, Herbed Potato, Mushrooms, Port Wine Jus

Beef Fillet, Smoky Chilli Beans, Confit Tomato, Tarragon, Jus

Beef Fillet, Braised Brisket, Thyme Hash, Green Beans, Port Wine Jus

Roasted Lamb Rump, Pumpkin Hummus, Fennel, Radish, Jus

Roasted Lamb Rack, Potato, Burghal Wheat, Feta, Red Pepper Agrodolce

Poultry/Game

Chicken Breast, Creamed Corn Polenta, Sweet Tomato Jam, Jammon Port Wine Jus

Chicken Breast, Lemon Thyme Risotto, Shaved Asparagus

Confit Duck Leg, Braised SA Lentils, Eggplant Pickle

Confit Duck Leg, Breast, Ginger Carrots, Capers, Raisins

Pork

Pork Loin, Pumpkin Sage Rosti, Apple Verjuice, Jus

Seafood

Salmon Fillet, Green Pea Arancini, Almond Dukkah

Skate Fillet, Cherry Tomato, Caper, Basil, Saffron Potato

Spiced Barramundi, Sag Aloo, Coconut Sauce

Cajun Spiced Ocean Trout, Tomato, Basil, Green Beans, Corn Salsa

Side Dishes; with compliments

Please select two items from the following to be served;

Garlic Thyme Chat Potatoes

Honey Roasted Root Vegetables

Steamed Green Vegetables, Olive Oil, Sea Salt

Pumpkin, Baby Spinach And Chickpea Salad

Garden Salad, Tomato, Olive Feta

MENU OPTIONS

Dessert

After Dinner Mint Chocolate Torte, Biscotti Crumbs,
Mint Ice-Cream

Spiced Fig Pudding, Bourbon Apples, Vanilla Bean
Ice-Cream

Warm White Chocolate Blondie, Mango, Macadamia,
Kangaroo Island Honey

Vanilla Bean Panna Cotta, Macerated Strawberries,
Lime Biscotti

“Gingerbread” Cheesecake, Ginger Ale Poached
Pear, Mascarpone

Chocolate Tart, Marble Hill Cherry Ice-Cream

Dirty Chai Tiramisu

Dessert Trio Plate

Vanilla Panna Cotta, Macerated Strawberries, Lime
Biscotti

After Dinner Mint Chocolate Torte, Biscotti Crumbs,
Mint Ice-Cream

“Gingerbread” Cheesecake, Ginger Ale Poached
Pear, Mascarpone

Additional \$5.00 per person

Freshly Ground Coffee, T2 Tea Selection and
Assorted Chocolates

(Inclusive with all Lunch and Dinner Menus)

CHILDREN'S MENU

Please select one item from the list below:

Crumbed Fish and Chips

Beef Ravioli, Roasted Tomato and Basil Sauce

Chicken Breast Nuggets and Chips

Beef Schnitzel and Chips

6" Pizza

- Ham and Pineapple
- Tomato, Basil and Bocconcini

Chicken Parmigianino, Tomato and Cheese topping
and Chips

Cheeseburger and Fries

Vegetable Spring Rolls and Dipping Sauces

All meals served with a side salad and ice-cream
sundae for dessert

Young Adults Menu (12 - 17 years)

The National Wine Centre is pleased to discount the
Wedding Dinner Package chosen by the Bride and
Groom by 20% for young adults

PREFERRED SUPPLIERS

Accommodation

Pullman Adelaide
16 Hindmarsh Square, Adelaide, SA 5000

Phone: 08 8206 8888
www.pullmanhotels.com

Mayfair Hotel
45 King William Street, Adelaide, SA 5000

Phone: 08 8210 8888
www.mayfairhotel.com.au

Cakes

Sugar & Spice Cakes
Phone: 08 8172 1078
190 Goodwood Rd Millswood SA 5034
www.sugarandspicecake.com.au

Cristarella Cakes
Phone: 08 8363 3536
66-68 Payneham Road, Stepney SA 5069
www.cristarellacakes.com.au

Chair Covers

Take A Seat Hire
Phone: 0408 828 922
sales@takeaseathire.com.au
www.takeaseathire.com.au

Entertainment - DJ's and Bands

Entertainment Adelaide
Daniel Koronis
Phone : 0448 400 900
info@entertainmentadelaide.on.net
www.entertainmentadelaide.on.net

Supreme Sound Mobile DJ
Phone: 0419 801 300
justin@supremesound.com.au
www.supremesound.com.au

Brian Ruiz - Acoustic Soul Or
The Shizzle - Funky soulful Groove
Phone Brian: 0413 515 032
brianruizmusic@gmail.com

The Cast
(Solo, Duo, Trio, 4 Piece, 5 Piece Band)
Contact: Chloe Castledine
thecastcoverband@gmail.com
www.thecast.com.au

PREFERRED SUPPLIERS

Florists

Wyld Orchids

Lee Bouras

0417 885 081

www.wyldorchids.com.au

Lilli-Anthus Floral Design

Leigh Sexton

Phone: (T) 08 8364 4055

65E Dulwich Avenue, Dulwich SA 5065

info@lilli-anthus.com.au

www.lilli-anthus.com.au

Lighting and Theming

Scene Change

Based at the National Wine Centre

Nick Waterman

Phone: 08 8313 6071

nwc@scenechange.com.au

www.scenechange.com.au

Modern Party Hire

Furniture Hire and Event Styling

Nick Stavrinou

Phone: 0407 384 589

info@modernparty.com.au

modernpartyhire.com.au

Photography

Joel Roosa Photography

Phone: 0413 383 732

joelroosa@live.com

www.joelroosaphotography.com

Gainsborough Studio

Phone: 08 8344 5177

123 North East Rd Collinswood, SA 5081

www.gainsboroughstudio.com.au

Additional Suppliers

St Louis Ice Cream Cart

John Zoumis

Phone: 0403 655 853

Suave Group Photo Booths

Phone: 0433 825 800

admin@suavegroup.com.au

www.suavephotobooth.com.au

Caparezza Coffee Cart

Felice de Cesare

Phone: 08 8221 6206

functions@caparezza.com.au