

# WEDDINGS

AT THE NATIONAL WINE CENTRE



# THE MERLOT PACKAGE

## Package Includes:

Venue Hire based on minimum number of guests

3 Hour Canapé Service

1 x Substantial Item 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 31<sup>st</sup> December 2019. Food and Beverage substitutions may be made by National Wine Centre based on supplier availability.

## Cocktail Menu

### Cold Canapé Selection

Salmon, Avocado, Pickle Cucumber Sushi Rolls with Wasabi, Soy Ginger Dressing

Avocado, Daikon and Cucumber Sushi with Wasabi, Soy Ginger

Bruschetta with Pea, Cream Cheese and Mint

Seared Tuna, Wasabi Mayonnaise

Prosciutto, Blue Cheese, Fig Crouton

Salmon Ceviche Spoon, Lime, Chilli, Coriander

### Hot Canapé Selection

Fried Pork Belly with Date Orange Chutney

Chicken Dumpling Steamed with Satay Sauce

Slipper Lobster, Vanilla Arancini, Mango

Mayonnaise

Tempura Prawn, Basil Lime Dressing

Vegetable Spring Rolls with Sesame Soy Dip

Roasted Lamb Skewers, Cumin, Chilli Salt

Aloo Tiki, Coriander Chutney

Crab Dashi Tart, Tomato Mascarpone

Moroccan Spiced Polenta, Tomato Relish

Fried Popcorn Chicken, Soy Dipping Sauce

Indian Samosas, Mint Yoghurt

### To Finish

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

## Beverage Package

Bay Of Stones Chardonnay Pinot

Bay Of Stones Sauvignon Blanc

Bay Of Stones Chardonnay

Bay Of Stones Cabernet Sauvignon

Bay Of Stones Shiraz

Coopers Dry

Coopers Premium Light

The Hills Cider Company Cider

Soft Drink Selection, Orange and Apple Juice

# ADDITIONAL OPTIONS

## Dessert Canapés

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

## Dessert Table

Mini Latte Panna Cotta, Hazelnut Biscotti  
Assorted Profiteroles  
Lemon and Lime Tarts  
Assorted Gelista Ice Cream Cones  
Baked New York Cheesecake, Whipped Cream Berries

## Substantial Items

Sashimi with Soy, Wasabi, Pickled Ginger  
Fish Or Salt and Pepper Squid with Chips  
Tandoori Chicken, Basmati Rice, Raita  
Mini Slider; Pulled Beef Brisket and Mustard Pickle Buns  
Potato Gnocchi, Roasted Pumpkin, Old Man's Saltbush, House Dukkah  
Spinach and Ricotta Cannelloni, Roasted Tomato Sauce, Parmesan  
BBQ Lamb Cutlets, Salsa Verde

## Additional Platter Options

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

### Antipasto Platter

Chef's Selection of Cured Meats, Marinated Vegetables, Pickles and Cheese, Olives, Grissini Sticks

### Cheese Platter

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

### Grazing Table

Selection of Local Cured Meats, Olives, Pickles, Breads, Dips, Olive Oil, Dukkah and South Australian Cheeses, Lavosh, Dried Fruits and Nuts

### Coffin Bay Oysters

Freshly Shucked, Fresh Lime, Mignonette-Eschallot, Red Wine Vinegar, Nam Jim

# 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 31<sup>st</sup>  
December 2019. 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 Chardonnay Pinot

Bay Of Stones Sauvignon Blanc

Bay Of Stones Chardonnay

Bay Of Stones Cabernet Sauvignon

Bay Of Stones Shiraz

Coopers Dry

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 31<sup>st</sup>  
December 2019. 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 Chardonnay Pinot  
Bay Of Stones Sauvignon Blanc  
Bay Of Stones Chardonnay  
Bay Of Stones Cabernet Sauvignon  
Bay Of Stones Shiraz  
Coopers Dry  
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 31<sup>st</sup> December 2019. 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

Lambrook 'Spark' Sparkling Pinot Noir  
Aloft Sauvignon Blanc  
Woodvale 'Mount Oakden' Pinot Gris  
Kilikanoon 'Second Fiddle' Grenache Rosé  
Thorn-Clarke 'Sandpiper' Cabernet Sauvignon  
Round Two Shiraz  
Coopers Dry  
Coopers Premium Light  
The Hills Cider Company Cider  
Soft Drink Selection, Orange and Apple Juice

# ADDITIONAL OPTIONS

## Pre-Dinner Canapés

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

## Additional Menu Choices

You may like to consider additional menu choices

Entrée/Dessert - \$6.00 per person / per choice

Main Course - \$8.00 per person / per choice

Alternate Main Course to Choice \$5.00 / per person

## 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

## 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

## Antipasto Selection

Platters To The Table

Included on the Plate is a Selection of Champagne Ham, Sliced Prosciutto, Sopressa and Grissini

Please select five items from the following to be served;

Feta Cheese, Preserved Lemon, Rosemary

Dill, 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

The National Wine Centre of Australia prides itself on being adaptable and flexible to every request. If you have a catering idea or concept you would like to explore, please make a time to meet with one of our Sales Executives who can put together a tailored packages to suit every aspect of your requirements. For cases where separate menus must be prepared, we require adequate notice to ensure the specific requirements can be met.

# 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 Pale Ale

Coopers Session Ale

Coopers Sparkling Ale \$4.00 per person

Crown Lager \$4.00 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

Base Spirits \$7.00

Premium Spirits from \$7.50

Corkage Spirits



# BEVERAGE UPGRADES

## Package B

For an additional cost per person you can upgrade to the following beverage package:

Dunes & Greene Sparkling Chardonnay Pinot Noir  
Yalumba 'Y Series' Sauvignon Blanc  
Yalumba 'Y Series' Pinot Grigio  
Yalumba 'Y Series' Rosé  
Yalumba 'Y Series' Cabernet Sauvignon  
Yalumba 'Y Series' Shiraz  
Coopers Dry  
Coopers Premium Light  
The Hills Cider Company Cider  
Soft Drink Selection, Orange and Apple Juice

## Package C

For an additional cost per person you can upgrade to the following beverage package:

Lambrook 'Spark' Sparkling Pinot Noir  
Aloft Sauvignon Blanc  
Woodvale 'Mount Oakden' Pinot Gris  
Kilikanoon 'Second Fiddle' Grenache Rosé  
Thorn-Clarke 'Sandpiper' Cabernet Sauvignon  
Round Two Shiraz  
Coopers Dry  
Coopers Premium Light  
The Hills Cider Company Cider  
Soft Drink Selection, Orange and Apple Juice

## Package D

For an additional cost per person you can upgrade to the following beverage package:

The Lane Lois Blanc de Blanc  
Petaluma 'White' Sauvignon Blanc  
Deviation Road Pinot Gris  
Yalumba 'Block 2' Grenache Rosé  
Balnaves 'The Blend' Cabernet Sauvignon Blend  
Bremerton 'Selkirk' Shiraz  
Coopers Dry  
Coopers Premium Light  
The Hills Cider Company Cider  
Soft Drink Selection, Orange and Apple Juice

# MENU OPTIONS

## Entrees

### Sea

Citrus Marinated Salmon, Avocado Mousse,  
Dill Cucumber

Crab Croquette, Mojo Rojo, Charred Corn,  
Chilli Jam

Baby Squid Stuffed with Black Rice, Tomato Fondue,  
Green Onion

Coconut Spiced Poached Prawns, Green Mango,  
Crab Salad

BBQ Garlic Prawns, Sweet and Sour Rice,  
Tropical Fruit Salad

### Land

Harissa Spiced Chicken, Carrot, Spiced Almond  
Hummus

Braised Lamb Shoulder, Eggplant Pickle, Feta  
Gremolata

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

Duck Leg Croquette, Duck Ham, Beetroot and  
Apple Relish

Lightly Spiced Paroo Kangaroo, Pickled Beetroot,  
Strawberries, Date and Tamarind

### Pasta/Vegetarian

Fettuccine, Truffle Cream Cheese, Forest  
Mushrooms, Basil

Spinach and Ricotta Cannelloni, Napoletana Sauce,  
Aged Parmesan, Rocket and Almond Pesto

Potato Gnocchi, Roasted Pumpkin, Old Man  
Saltbush, Preserved Lemon Oil, House Dukkah

Sundried Tomato and Feta Arancini, Seeds and Nuts

### SA Seafood Trio Plate

Coffin Bay Oyster, Wakame, Roe

Coconut Spiced Poached Prawns, Green Mango,  
Crab Salad

Citrus Marinated Salmon, Avocado Mousse,  
Dill Cucumber

Additional \$5.00 per person

### Land Trio Plate

Duck Leg Croquette, Duck Ham, Beetroot and  
Apple Relish

Harissa Spiced Chicken, Carrot, Spiced Almond Aioli

Spinach and Goats Cheese Arancini, Tangy  
Tomato Coulis

Additional \$5.00 per person

# MENU OPTIONS

## Main Course

### Beef/Lamb

Beef Porterhouse, Maple Roasted Sweet Potatoes,  
Miso Butter

Beef Fillet, Herbed Potato, Red Onion Marmalade,  
Port Wine Jus

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

Roasted Lamb Rump, Zucchini Basil Risotto,  
Peperonata, Salsa Verde

Slow Roasted Lamb Shoulder, Potato, Burghal Wheat,  
Feta, Red Pepper Agrodolce

Ras El Hanout Lamb Rack, Roasted Root Vegetables,  
Chickpeas

### Poultry/Game

Chicken Breast, Cheese Polenta, Sweet Corn Salsa,  
Light Jus

Roasted Chicken Breast, Mushroom Risotto,  
Truffle Oil

Sweet and Spicy Roast Chicken, Red Wine Carrots,  
Dates and Pistachios

Confit Duck Leg, Roasted Breast, Duo of Beetroots,  
Vincotto Jus

Slow Cooked Duck, Braised Red Cabbage, Hazelnuts,  
Chicken Jus

### Pork

Pork Loin, Pumpkin Sage Rosti, Apple Verjuice, Jus

Pork Fillet, Celeriac Puree, Mango Salsa,  
Port Wine Jus

### Seafood

Pan Roasted Salmon, Spiced Sweet Pea, Fennel,  
Radish and Dill

Chermoula Spiced Barramundi, Lemon Butter Potato,  
Capers, Verjuice

Ocean Trout, Almond Hummus, Garlic Beans, Lemon  
Myrtle Oil

Coorong Mullet, Cherry Tomato, Capers, Basil,  
Saffron Potato

### 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 and Feta

Tray Roasted Ratatouille

# MENU OPTIONS

## Dessert

Jaffa; Chocolate Torte, Biscotti Crumbs, Orange Sorbet

Spiced Pudding, Apple Fig Compote, Calvados Sauce

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

Mocha Panna Cotta, Coffee Hazelnut Biscotti

Lemon, Lime and Bitters; Lemon and Lime Tart, Soft Meringue, Bitters Jelly

“Gingerbread” Cheesecake, Ginger Ale Poached Pear, Mascarpone

Dark Chocolate Tart, Irish Crème and Almond

## Dessert Trio Plate

“Gingerbread” Cheesecake, Ginger Ale Poached Pear, Mascarpone

Mocha Panna Cotta, Coffee Hazelnut Biscotti

Jaffa; Chocolate Torte, Biscotti Crumbs, Orange Sorbet

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

Ham and Pineapple 6" Pizza

Chicken Schnitzel and Chips

Cheeseburger and Fries

(12 years and under)

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

# PREFERRED SUPPLIERS

## Accommodation

Mayfair Hotel  
45 King William Street, Adelaide, SA 5000  
Phone: 08 8210 8888  
www.mayfairhotel.com.au

Pullman Adelaide  
16 Hindmarsh Square, Adelaide, SA 5000  
Phone: 08 8206 8888  
www.pullmanhotels.com

## 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.com.au  
www.entertainmentadelaide.com.au

All About Her Music  
Andrew or Bernie  
Phone: 0402 910 906  
info@allabouthernet.au

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

wyldorchids@hotmail.com

Angelik Blossoms

Teresa Tassone

angelikblossoms@gmail.com

Blooming Bridal

Christine Gemmell

weddings@bloomingbridal.com.au

Lilli -Anthus Floral Design

Leigh Sexton

info@lilli-anthus.com.au

## Lighting and Theming

Scene Change Audio Visual

Based at the National Wine Centre

Nick Waterman

Phone: 08 8313 6071

nwc@scenechange.com.au

## Furniture and Event Styling

Modern Party Hire

Julia Patsis

Phone: 08 8351 9901

info@modernparty.com.au

## Videography

Captivate Films

Jason Battista

0438 812 133

weddings@captivatefilms.com.au

I Do Cinema

Dawn Baroudi

08 8361 2190

ido@internode.on.net

## Photography

Joel Roosa Photography

Phone: 0413 383 732

joelroosa@live.com

www.joelroosaphotography.com

## Additional Suppliers

In the Booth Photoboosts

Phone: 1300 026 684

adelaide@inthebooth.com.au

www.inthebooth.com.au

Caffettiera Espresso Carts

Angelo Velardo

Phone: 0499 849 910

caffettieracarts@gmail.com

Modern Celebrants Adelaide

Penelope, Vicky and Camille

moderncelebrantsadelaide.com.au