

CORPORATE

National wine centre



Breakfast

Continental Breakfast

Selection of Sliced Seasonal Fresh Fruits, Honey Yoghurt

Freshly Baked Croissants, Beerenberg Preserves

Assorted Danishes and Mini Muffins

House Made Smoothie, Chef's Selection

Orange and Apple Juice

Freshly Brewed Coffee and T2 Tea Selection

\$28.00 per person

National Wine Centre Breakfast

Selection of Sliced Seasonal Fresh Fruits, Honey Yoghurt

Freshly Baked Croissants, Beerenberg Preserves

Assorted Danishes & Mini Muffins

Warm Barossa Smoked Ham and Cheese Croissants

House Made Bircher Muesli

Orange and Apple Juice

Freshly Brewed Coffee and T2 Tea Selection

\$30.00 per person

Hot Breakfast

On Arrival

Selection of Danish Pastries, Mini Muffins, Sliced Seasonal Fresh Fruits, Freshly Brewed Coffee, T2 Tea Selection, Orange and Apple Juice

Hot Plated Breakfast Options:

Please Select One

Scrambled Free Range Eggs, Cured Smoked Bacon, Herbed Tomato on Ciabatta

Eggs Benedict; Poached Eggs, Barossa Smoked Ham, English Muffin, Hollandaise Sauce

Lobster and Crab Scrambled Eggs, Chives, Coriander, Chilli, Sourdough

Chilli Chorizo Beans, Poached Eggs, Turkish Bread

Poached Eggs with Spinach, Pea, Feta, Salsa Verde, Sourdough

Pumpkin, Sage and Feta Frittata, Baby Spinach, Spiced Tomato Jam

\$32.00 per person

Additional Options

Milk Panna Cotta, Poached Strawberries, House Made Muesli

Roasted Macadamia Nut, Cranberry, Honey Roasted Oats, Yoghurt Cups

Additional \$5.00 per person

Breakfast cont.

Cocktail Breakfast

Please select five breakfast canapés to be served;

Corn Fritters, Avocado, Tomato Salsa

Brioche Bun; Barossa Bacon, Spiced Tomato Jam

Mini Croque Monsieur

Lobster and Crab Scrambled Eggs, Chives,
Coriander, Chilli, Sourdough

Chilli Chorizo Beans, Poached Eggs, Turkish Bread

Mixed Mushroom, Cream Cheese, Basil Bruschetta

Pumpkin, Sage and Feta Frittata, Spiced Tomato
Jam

Spiced Potato Omelette, Eggplant Kasundi

Banana Bread, Lemon Passion Fruit Curd

Assorted Savoury Mini Muffins

Roasted Macadamia Nut, Macerated Figs, Honey
Roasted Oats, Yoghurt Cups

Milk Panna Cotta, Poached Strawberries, House
Made Muesli

Coconut and Banana Hot Cakes, Maple Syrup

Orange and Apple Juice

Freshly Ground Coffee and T2 Tea Selection

\$30.00 per person
(1 hour duration)

Start Your Day

Add a little extra to kick start and compliment your event!

All Day Coffee Station

Tea and Coffee on Consumption

Freshly Ground Coffee

Teas and Herbal Infusions

\$30.00 per pot of Tea (approximately 25 guests)

\$60.00 per pot of Coffee (approximately 50 guests)

Kick Start Your Day

Mini Fruit Salad, Mint and Lemon

Muesli Bar

Red Bull

Freshly Ground Coffee and T2 Tea Selection

\$15.50 per person

Additional Options

Smoked Salmon Bagel

\$12.00 per person

Barossa Bacon Slider

\$12.00 per person

Selection of Gluten Free Cakes

\$5.00 per person

Macerated Figs, Honey Roasted Oats,

Macadamia Nut, Yoghurt Cups

\$4.50 per person

Take a Break

Coffee Break Selection

Freshly Ground Coffee, T2 Tea Selection, Orange and Apple Juice
\$6.50 per person; per break

Espresso Coffee Machine, T2 Tea Selection, Orange and Apple Juice
\$7.00 per person; per break
Maximum 30 guests

With your choice of the following:

Sweet

Selection of Cookies; Double Chocolate, Anzac Biscuit, Apricot and Ginger
\$2.50 per person

Danish Pastries; Mixed Berry, Vanilla Custard, Spiced Apple
\$3.50 per person

Sweet Mini Muffins; Orange & Poppy Seed, Chocolate, Blueberry
\$3.50 per person

Freshly Baked Scones, Beerenberg Strawberry Jam, Whipped Cream
\$4.50 per person

Home-Style Chocolate Brownie
\$4.00 per person

Chocolate Éclair
\$4.50 per person

Gelista Ice Cream Pots
\$4.50 per person

Fresh Fruit Platters
\$5.50 per person

Fresh Fruit Bowls
\$50.00 per bowl

Savoury

Tomato and Basil, Pumpkin and Cheddar, Parmesan and Chive Mini Muffins
\$3.50 per person

Aloo Tiki, Vegetable Samosas, Coriander Chutney
\$3.50 per person

Adelaide Blue Cheese and Fig Chutney Profiterole
\$4.50 per person

House Pork, Apple, Sage Sausage Roll, Spiced Tomato Relish
\$4.50 per person

Kalamata Olives, Feta and Thyme Scones
\$5.50 per person

Light Working Lunches

The following options are served as a stand-up style buffet

Option One

Freshly Baked Breads with Gourmet Fillings
Changing Daily

Fine Australian Cheeses, Lavosh, Fruit Paste,
Dried Fruit, Nuts

A Selection of Soft Drinks, Orange and Apple Juice,
Spring Water

Freshly Ground Coffee and T2 Tea Selection

\$27.00 per person

Option Two

Thai Green Chicken Curry, Steamed Rice

Cucumber Salad

Prawn Crackers

Platters of Sliced Seasonal Fresh Fruits

A Selection of Soft Drinks, Orange and Apple Juice,
Spring Water

Freshly Ground Coffee and T2 Tea Selection

\$27.00 per person

Light Working Lunches

The following options are served as a stand-up style buffet

Option Three

Fresh Fruit Bowl

Fine Australian Cheeses, Lavosh, Fruit Paste,
Dried Fruit, Nuts

A Selection of Soft Drinks, Orange and Apple Juice,
Spring Water

Freshly Ground Coffee and T2 Tea Selection

Please select one item from bread, salads,
wraps and hot dishes (four items in total);

Filled Bread Options

Roasted Beef on Focaccia, Fire Roasted Capsicum,
Horseradish Cream

Crusty Baguette, Baba Ganoush, Roasted Capsicum,
Semi-Dried Tomato, Cos Lettuce

House Spiced, Roasted Chicken Baps, Lettuce,
Tomato

Italian Sopressa, Tomato, Pickles on Ciabatta

House Made Spiced Hummus, Salad Leaves on
Turkish

Pastrami, Onion Jam, Mustard on Rye

Egg Mayo and Chive on White

Salads

Chicken Caesar Salad, Chicken, Cos, Parmesan
Cheese, Bacon, Crouton, House Dressing

House Potato Salad, Gherkin, Jammon

Greek Salad, Feta, Tomato, Cucumber, Olives,
Basil, Extra Virgin Olive Oil

Couscous Salad, Carrot, Nuts, Sultanas, Herb
Dressing

Quinoa Salad, Kidney Bean, Carrot, Herbs

Wraps

Feta, Tomato, Lettuce, Basil Pesto

Tandoori Chicken, Cucumber, Mint Yoghurt

Avocado, Tuna, Mayo, Mixed Leaves

Sumac Roasted Pumpkin, Seeds, Labna, Mixed
Leaves

Smoked Turkey, Cranberry, Brie, Mixed Leaves

Hot Dishes

Spinach and Ricotta Cannelloni, Tomato, Basil Sauce,
Parmesan Cheese

Beef Ravioli, Olive, Chilli, Semi Dried Tomato, Herbs,
Cheese

Thai Green Chicken Curry, Steamed Rice

\$42.00 per person
(minimum 40 guests)

Additional Options

Spiced Barramundi, Rice, Coriander Yoghurt

Chicken Paella, Smoked Paprika, Saffron, Peas,
Capsicum

Chicken Cacciatore, Capsicum, Tomato, Olives,

Beef Bourguignon, Mushroom, Onion, Red Wine
Sauce, Steamed Rice

Huon Smoked Salmon, Cream Cheese Bagel

Tandoori Style Chicken, Butter Sauce, Steamed Rice

Lamb Rogan Josh, Steamed Rice

Stir-Fried Chicken Satay, Cauliflower, Carrot,
Egg Noodles

\$7.50 per person, per item

Food Stations

Simply choose from the options below and let your guests enjoy the sights, sounds and aromas of our interactive live cooking stations. Live cooking stations are enough to entertain and satisfy your guests for lunch or dinner.

Please select one station;

Indian (V)

Aloo Gobi, Cauliflower, Potato Curry
Matar Paneer, Peas, Indian Cheese Curry
Dal Makhani, Black Lentil, Cream Tomato Sauce
Saffron Rice
Assorted Pappadums
Mint Yoghurt
Sweet Mango Chutney
Sliced Seasonal Fresh Fruits

Spanish

Chicken Paella
Ensalada De Casa, Leaf Salad, Tomato, Cucumber, Radish
Sliced Meats, Olives, Artichoke, Pickles
Bread
Churros, Hot Chocolate Sauce

Food Truck Style

Yoder Slow Cooked Beef Brisket, House Tomato Sauce
Crispy Fried Chicken Tenderloins, Ranch Dressing
Baked Potato
Chilli Baked Beans
Slaw
Sour Cream, Cheese
Mini Ice Cream Cones

Italian

Choice of Penne, Tagliatelle or Rag Pasta
Traditional Tomato Basil Sauce
Carbonara Sauce
Braised Beef and Olive
Parmesan Cheese
Garden Salad
Garlic Bread

Tex Mex

Make Your Own Fajita
House Spiced Chicken and Beef
Onion, Fire Roasted Pepper Mix
Selection Of Dips, Warm Tortilla
Corn Succotash Salad, Tomato, Courgette, Black Beans, Herbs
Beans, Lime Dressing, Smashed Avocado
Baked New York Cheesecake, Whipped Cream, Berries

Lunch \$55.00 per person, per station
(minimum 50 guests)

Dinner \$70.00 per person, per station
(minimum 50 guests)

Lunch & Dinner

Entree

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, Flat Bread, Balsamic Olive Oil

\$4.50 per person

Olives, Hummus, Flat Bread

\$4.50 per person

Lunch & Dinner

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 and Feta

Lunch & Dinner

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)

Prices

3 Course: 1 Entrée, 1 Main Course, 1 Dessert
\$75.00 per person

Additional Selections Available:

Entrée/Dessert \$6.00 per person / per choice

Main Course \$8.00 per person / per choice

Alternate Service \$5.00 per person, Entrée or
Dessert

Alternate Service \$6.00 per person, Main Course

Lunch & Dinner

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

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

\$15.00 per person

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

\$32.50 per person

Additional Options:

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

\$12.50 per person

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

\$12.50 per person (1 platter per table)

Chef's Selection of Canapés (30 minute duration)

\$12.50 per person

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.

Australian Seafood Degustation Menu

Matched wines are available on a consumption basis

Starter

Coffin Bay Oysters, Finger Lime, Champagne Dressing

Entree

Torched Harvey Bay Scallops, Pea Mushroom Custard,
Vanilla

Main Course

Pan Roasted SA Kingfish, Spencer Gulf Prawn Arancini,
Saffron, Potato, Sauce Vierge

Cheese

Onkaparinga Creamery Chèvre, Mango Salsa, Lavosh

Dessert

Vanilla Bean Panna Cotta, Macerated Strawberries, Lime
Biscotti

Petite Fours

Chefs Selection
Served with Espresso Coffee and T2 Tea Selection

Price

\$130.00 per person

Regional tasting Menu

Matched wines are available on a consumption basis

Starter

Coffin Bay Oysters, Finger Lime, Champagne Dressing

Entree

Rare Roasted Paroo Kangaroo, Pumpkin Saltbush Hummus,
Dukkha

Main Course

Slow Cooked Mayura Station Flank Steak, Potato,
Woodcroft Mushrooms, Wild Thyme

Cheese

Onkaparinga Creamery Chèvre, Mango Salsa, Lavosh

Dessert

Vanilla Bean Panna Cotta, Macerated Strawberries, Lime Biscotti

Petite Fours

Chefs Selection
Served with Espresso Coffee and T2 Tea Selection

Price

\$130.00 per person

Cocktail Reception

Cold Canapés

Vietnamese Crabmeat Salad in Rice Paper with Dipping Sauce

Asian Slaw and Roasted Peanut Rice Paper

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

Avocado, Daikon and Cucumber Sushi with Wasabi, Soy Ginger

Rare Seared Kangaroo, Marsala Cracker, Chutney

Bruschetta with Pea, Cream Cheese and Mint

Adelaide Blue on Rye with Date Tamarind Chutney

Hot and Sour Prawn, Mango Carrot Pickle

Beef Tartare, Smoked Paprika, House Pickles

Ginger Soy Tuna Loin, Apple, Micro Herbs

Mango Cured Salmon, Vanilla Orange Salt

House Cured Duck Ham, Papaya Salad

Hot Canapés

Fried Pork Belly with Apple Chilli Jam

Chicken Dumpling Steamed with Green Onion, Soy, Chilli

Mixed Mushroom and Parmesan Arancini, Truffle Mayonnaise

King Island Beef Pie, Cognac Seeded Mustard

Pork, Apple and Sage Sausage Rolls with Chipotle Relish

Roasted Butternut Squash, Pecorino and Dukkah Pizzette

Tempura Prawn, Basil Lime Dressing

Vegetable Spring Rolls with Sesame Soy Dip

Korean Spiced Lamb Skewers, Rosemary Garlic Yoghurt

Thai Fish Cake, Tamarind Lime Mayonnaise

Aloo Tiki, Date and Tamarind

Gruyère, Sage and Caramelised Onion Tart

Crab Dashi Tart, Tomato Mascarpone

Spiced Barramundi Goujon, Tom Yum Mayonnaise

Polenta Parmesan Bites, Pesto Mayonnaise

Fried Popcorn Chicken, Soy Dipping Sauce

Tandoori Spiced Chicken Skewers, Mint Raita

Indian Samosas, Coriander Chutney

Prices

1 hour duration

Select 4 hot and 4 cold items

\$33.00 per person

1.5 hour duration

Select 6 hot and 4 cold items

\$38.00 per person

2 hour duration

Select 7 hot and 5 cold items

\$44.00 per person

3 hour duration

Select 10 hot and 6 cold items

\$54.00 per person

Cocktail Reception

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

\$12.50 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

\$13.50 per item/per person

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

SA Themed Cocktail Reception

To Start

Selection of Local Baked Artisan Loaves, Mixed
Olives, Roasted Nuts, Vinegar, Olive Oil

Prices

1 hour duration

\$40.00 per person

Cold Canapés

Pickled Beets, Woodside Goats Curd, Willunga
Almonds

1.5 hour duration

\$45.00 per person

Kingfish Tartare, Lenswood Apple, Salmon Roe

2 hour duration

Spencer Gulf Oyster, Finger Lime, Micro Coriander

\$55.00 per person

Adelaide Hills Venison, Strawberry, Date, Tamarind

Yellow Fin Tuna, Local Vegetable Salsa

Hot Canapés

BBQ Spencer Gulf Prawn, Jalapeno, Yuzu
Mayonnaise

Limestone Coast House Spiced Lamb Cutlet, Salsa
Verde

Inman Valley Freshwater Crayfish, Vanilla Arancini,
Mango Salsa

Kangaroo Island Haloumi, Tomato Pesto, Willunga
Olives, Pizzette

Untraditional Beef Pie Floater, Green Pea Puree,
Tomato Pickle

Beverage Packages

Per Person/Per Hour

Package A

Bay Of Stones Chardonnay Pinot
Bay Of Stones Sauvignon Blanc
Bay Of Stones Chardonnay
Bay Of Stones Merlot
Bay Of Stones Shiraz
Coopers Dry
Coopers Premium Light
The Hills Cider Company Cider
Soft Drink Selection, Orange and Apple Juice

1 Hour \$26.00
2 Hours \$29.00
3 Hours \$33.00
4 Hours \$37.00
5 Hours \$42.00

Package B

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

1 Hour \$27.00
2 Hours \$30.00
3 Hours \$34.00
4 Hours \$38.00
5 Hours \$43.00

Package C

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

1 Hour \$32.00
2 Hours \$36.00
3 Hours \$40.00
4 Hours \$46.00
5 Hours \$50.00

Package D

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

1 Hour \$35.00
2 Hours \$39.00
3 Hours \$44.00
4 Hours \$48.00
5 Hours \$52.00

Beverage Packages

Per Person / Per Hour

Package E

Deutz Cuvee
St Helga Riesling
Pertaringa Sauvignon Blanc
Yalumba Bush Vine Grenache
Yalumba FDR1A Cabernet Sauvignon Shiraz
Coopers Dry
Coopers Premium Light
The Hills Cider Company Cider
Soft Drink Selection, Orange and Apple Juice

1 Hour \$37.00
2 Hours \$40.00
3 Hours \$44.00
4 Hours \$50.00
5 Hours \$56.00

Cellarman's Package

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

1 Hour \$30.00
2 Hours \$34.00
3 Hours \$38.00
4 Hours \$44.00
5 Hours \$48.00

Wine List

Sparkling Wines

Dunes & Greene Pinot Noir Chardonnay NV, South
Australia
\$27.00

Thorn Clarke Sparkling Pinot Noir Chardonnay NV,
Clare Valley
\$32.00

Yarra Burn Premium Cuvee Brut NV, Yarra Valley
\$36.00

Di Giorgio Sparkling Pinot Noir Chardonnay NV,
Limestone Coast
\$35.00

Coriole Prosecco, Kuitpo
\$39.00

Croser Sparkling Pinot Noir Chardonnay NV,
Adelaide Hills
\$46.00

Kersbrook Hill Premium Single Vintage Cuvee,
Adelaide Hills
\$39.00

House of Arras Brut Elite, Tasmania
\$60.00

Bird in Hand Sparkling Pinot Noir, Adelaide Hills
\$45.00

Wine List

White Wine

Riesling

O'Leary Walker Watervale Riesling, Clare Valley
\$37.00
Petaluma Hanlin Hill Riesling, Clare Valley
\$45.00
d'Arenberg Dry Dam Riesling, McLaren
Vale/Adelaide Hills
\$40.00
Clos Clare Riesling, Clare Valley
\$50.00
Hentley Farm Riesling, Eden Valley
\$38.00

Sauvignon Blanc and Blends

Mawson Cape Denison Sauvignon Blanc, Limestone
Coast
\$30.00
Chain of Ponds Black Thursday Sauvignon Blanc,
Adelaide Hills
\$32.00
Terre a Terre Down to Earth Sauvignon Blanc,
Wrattonbully
\$37.00
Deviation Road Sauvignon Blanc, Adelaide Hills
\$38.00

Chardonnay

Dandelion Twilight of the Adelaide Hills
Chardonnay, Adelaide Hills
\$38.00
Langmeil High Road Chardonnay, Eden Valley
\$34.00
Leconfield Chardonnay, Coonawarra
\$37.00
Mount Adam Chardonnay, Barossa Valley
\$33.00

Other White Varieties

Coriole Chenin Blanc, McLaren Vale
\$32.00
Maxwell Verdelho, MacLaren Vale
\$30.00
Paracombe Pinot Gris, Adelaide Hills
\$33.00
Redbank Pinot Grigio, King Valley
\$33.00
Olivers Taranga Fiano, McLaren Vale
\$43.00

Sweet Styles

Grant Burge Moscato, Barossa Valley
\$30.00
Tscharke Eva Frizzante, Barossa Valley
\$27.00

Wine List

Rosé and Red Wine

Rosé

St Halletts Rose, Barossa Valley
\$32.00
Charles Melton Rose of Virginia Rose, Barossa Valley
\$42.00
Torbreck Woodcutters Rose, Barossa Valley
\$39.00

Red Wines

Cabernet Sauvignon and Blends

Pirramimma Stock Hills Cabernet Sauvignon,
McLaren Vale
\$35.00
Chain of Ponds Amadeus Cabernet Sauvignon,
Adelaide Hills
\$47.00
Leconfield Cabernet Sauvignon, Coonawarra
\$51.00
Parker Estate Cabernet Sauvignon, Coonawarra
\$35.00
Peter Lehmann Cabernet Merlot, Barossa Valley
\$29.00
Paracombe Cabernet Franc, Adelaide Hills
\$47.00

Shiraz and Blends

Fox Gordon Eight Uncle Shiraz (Preservative Free)
Barossa Valley
\$33.00
Kirrihill Single Vineyard Shiraz, Clare Valley
\$36.00
Rockbare Mojo Shiraz, McLaren Vale
\$32.00
d'Arenberg Footbolt Shiraz, McLaren Vale
\$40.00
Torbreck Woodcutters Shiraz, Barossa Valley
\$42.00
Kalleske Moppa Shiraz, Barossa Valley
\$49.00
Penley Estate Shiraz Cabernet, Coonawarra
\$38.00

Other Red Varieties

Paracombe Pinot Noir, Adelaide Hills
\$37.00
d'Arenberg The Custodian Grenache, McLaren Vale
\$38.00
Running with the Bulls Tempranillo, Barossa Valley
\$36.00
Coriole Sangiovese, McLaren Vale
\$39.00
Dell'uva Tempranillo Garnacha, Barossa Valley
\$37.00
Yangarra GSM, McLaren Vale
\$47.00
Torbreck Juveniles, Barossa Valley
\$42.00

Beverage List

Draught Beers & Cider - Glass Price

- Coopers Dry
\$6.50
- Coopers Session Ale
\$6.50
- Coopers Pale Ale
\$6.50
- The Hills Cider Company Apple Cider
\$6.90

Beer List - Bottle Price

- Coopers Premium Light
\$6.50
- Coopers Pale Ale
\$7.50
- Coopers Dry
\$7.50
- Crown Lager
\$8.50
- Coopers Session Ales
\$8.60
- Mythos
\$9.50
- Sapporo
\$9.50
- Asahi Super Dry
\$9.50
- Corona
\$9.50
- The Hills Cider Company Apple Cider
\$8.50
- The Hills Cider Company Pear Cider
\$8.50

Spirits

- Base Spirits
From \$7.00
- Premium Spirits
From \$7.50

Soft Drinks - Glass Price

- Soft Drinks
\$3.00
- Sparkling Mineral Water
\$3.00
- Orange and Apple Juice
\$3.50

Preferred Suppliers

Accommodation

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

Stamford Plaza
North Terrace, Adelaide, SA 5000
Phone: 08 8461 1111
saraking@stamford.com.au
www.stamford.com.au/spa/

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

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

Bizzarro Pty Ltd

By Appointment Only

Adriana: 0407 844 461

Tiziana: 0401 844 140

www.bizzarro.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

Retro Photobooths and
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