

# CORPORATE

NATIONAL WINE CENTRE



# BREAKFAST

## Continental Breakfast

Selection of Seasonal Sliced Fruits, Honey Yoghurt

Freshly Baked Croissants, Beerenberg Preserves

Assorted Danishes and Mini Muffins

House Made Smoothie, Chef's Selection

Orange and Apple Juice

Freshly Ground Coffee and T2 Tea Selection

## National Wine Centre Breakfast

Selection of Seasonal Sliced 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

## Hot Breakfast

On Arrival

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

Hot Plated Breakfast Options:

*Please Select One*

Scrambled Free Range Eggs with Herbed Tomato on Toasted Turkish and Cured Smoked Bacon

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

Lobster and Crab Scrambled Eggs, Chive, Coriander and Chilli on Sourdough

Chilli Chorizo Beans and Poached Eggs on Turkish Bread

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

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

## Additional Options

Milk Panna Cotta, Poached Strawberries, House Made Muesli

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

# 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, Chive,  
Coriander, Chilli, Sourdough

Chilli Chorizo Beans, Poached Eggs, Turkish Bread

Mixed Mushroom, Cream Cheese, Basil Bruschetta

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

Spiced Potato Omelette with Eggplant Kasundi

Banana Bread, Lemon Passion Fruit Curd

Assorted 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

# START YOUR DAY

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

## Kick Start Your Day

Mini Fruit Salad, Mint and Lemon  
Muesli Bar  
Red Bull  
Freshly Ground Coffee and T2 Tea Selection

## Additional Options

House Smoked Salmon Bagel  
Barossa Bacon Slider  
Selection of Gluten Free Cakes  
Roasted Macadamia Nut, Cranberry,  
Honey Roasted Oats, Yoghurt Cups

## All Day Coffee Station

Tea and Coffee on Consumption  
Freshly Ground Coffee  
Teas and Herbal Infusions

# TAKE A BREAK

## Coffee Break Selection

Freshly Ground Coffee, T2 Tea Selection, Orange and Apple Juice

Espresso Coffee Machine, T2 Tea Selection, Orange and Apple Juice  
Maximum 30 guests

*With your choice of the following:*

### Sweet

Selection of Cookies; Double Chocolate, Anzac Biscuit, Apricot and Ginger

Danish Pastries; Mixed Berry, Vanilla Custard, Spiced Apple

Sweet Mini Muffins; Orange & Poppy Seed, Chocolate, Blueberry

Freshly Baked Scones, Beerenberg Strawberry Jam, Whipped Cream

Home-Style Chocolate Brownie

Chocolate Éclair

Mini Fruit Salad, Mint and Lemon

Carrot Cupcakes, Cream Cheese Frosting

Banana Cake, Chocolate Icing

### Savoury

Selection of Savoury Mini Muffins

Aloo Tiki, Date and Tamarind

Vegetable Samosas, Coriander Chutney

House Pork, Apple, Sage Sausage Roll, Spiced Tomato Relish

King Island Pie, Cognac Mustard

Chef's Selection of Mini Quiches

Pumpkin, Feta and Sage Frittata, Spiced Tomato Jam

Ham and Cheese Sliders

### Additional Options

Gelista Ice Cream Pots

Smoked Salmon, Cream Cheese Bagels

Large Ham and Cheese Croissants

Fresh Fruit Platters

Fresh Fruit Bowls

# 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

## Option Two

Thai Red Chicken Curry, Coriander

Steamed Rice

Cucumber, Picked Papaya, Peanuts, Salad with  
Nuoc Cham

Prawn Crackers

Platters of Fresh Seasonal Sliced Fruits

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

Freshly Ground Coffee and T2 Tea Selection

(Minimum 25 Guests)

## Option Three

Freshly Baked Breads with Gourmet Fillings  
Changing Daily

Seasonal Salad Suitable for Vegetarian  
Delegates

Chef's Hot Dish of the Day

Platters of Fresh Seasonal Sliced Fruits

Assortment of Desserts

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

Freshly Ground Coffee and T2 Tea Selection

(Minimum 25 Guests)

# LIGHT WORKING LUNCHES

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

## Option Four

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

House Spiced and Roasted Chicken Baps, Lettuce  
and Tomato

Italian Sopressa, Tomato, Pickles on Ciabatta

House Made Spiced Hummus, Dukkah and Salad  
Leaves on Turkish

Pastrami, Onion Jam and Mustard on Rye

Egg Mayonnaise and Chive on White

Ham, Dill Aioli, Red Onion and Mixed Salad on  
Brown

## Salads

Smoked Chicken, Apple, Celery, Quinoa, Bean  
Shoots, Lemon Dressing

House Potato Salad, Gherkin and Jammon

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

Couscous Salad, Carrot, Nuts, Sultanas, Herb  
Dressing

Salt Roasted Beetroots, Almonds, Wild Rice, Rocket,  
Dill and Green Oil

## Wraps

Feta, Tomato, Lettuce, Basil Pesto

Tandoori Chicken, Cucumber, Mint Yoghurt

Avocado, Tuna, Mayonnaise, Mixed Leaves

Sumac Roasted Pumpkin, Seeds, Mixed Leaves

Smoked Turkey, Cranberry, Brie, Mixed Leaves

## Hot Dishes

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

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

Tandoori Chicken, Steamed Rice

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

Lamb Rogan Josh, Steamed Rice

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

# LUNCH & DINNER

## Entree

### 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

Dug 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



# LUNCH & DINNER

## 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, Caper, 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

# LUNCH & DINNER

## 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

Latte 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

Latte 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)

# 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

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

## 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:

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

Fine Australian Cheeses with a Selection of Lavosh, Grissini, Quince Paste, Riverland Muscatels and Dried Fruits (1 platter per table)

Chef's Selection of Canapés ( 30 minute duration )

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

# 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,  
Dukkah

## Main Course

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

## Cheese

Onkaparinga Creamery Chèvre, Mango Salsa, Lavosh

## Dessert

Desert Lime Curd Tart, Riberry and Raspberry Gelato

## Petite Fours

Chefs Selection  
Served with Espresso Coffee and T2 Tea Selection

# COCKTAIL RECEPTION

## Cold Canapés

Vietnamese Crabmeat Salad in Rice Paper with Dipping Sauce

Asian Slaw and Roasted Peanut Rice Paper Rolls

Salmon, Avocado, Pickle Cucumber Sushi Rolls 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

Crostini, Limestone Coast Feta, Oregano, Preserved Lemon

Beef Tartare, Smoked Paprika, House Pickles

Seared Tuna, Wasabi Mayonnaise

Spiced Chicken, Mango, Crispy Wonton

House Cured Duck Ham, Papaya Salad

Prosciutto, Blue Cheese, Fig Crouton

Salmon Ceviche Spoon, Lime, Chilli, Coriander

## Hot Canapés

Fried Pork Belly with Date Orange Chutney

Chicken Dumpling Steamed with Satay Sauce

Slipper Lobster, Vanilla Arancini, Mango Mayonnaise

King Island Beef Pie, Cognac 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

Roasted Lamb Skewers, Cumin, Chilli Salt

Thai Fish Cake, Tamarind Lime Mayonnaise

Aloo Tiki, Coriander Chutney

Maple Roast Fig and Brie Tart

Crab Dashi Tart, Tomato Mascarpone

Moroccan Spiced Polenta, Tomato Relish

Fried Popcorn Chicken, Soy Dipping Sauce

Tandoori Spiced Chicken Skewers, Mint Raita

Indian Samosas, Mint Yoghurt

# COCKTAIL RECEPTION

## Dessert Canapés

Spiced Fig Pudding, Verjuice Apples

Dark Chocolate Torte, Biscotti Crumb, Crème De Menthe

Assorted Gelista Ice Cream Cones

Warmed White Chocolate Blondie, Mango, Macadamia

## 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

## 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

## Sashimi

Selection of Fresh Fish Hand Sliced, Soy Sauce, Wasabi, Pickled Ginger

## Paella

Paprika Chicken, Saffron, Cumin, Onion, Red Capsicum, Peas

## Fish Or Salt and Pepper Squid

With Chips and Spicy Mayonnaise

## Tandoori Chicken

Steamed 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

Tomato Sauce, Parmesan Cheese

## BBQ Lamb Cutlets

Salsa Verde

## Make Your Own Fajita

House Spiced Beef, Onion, Fire Roasted Pepper Mix, Selection of Dips and Warm Tortilla

## Interactive Station Option

Should you wish to let your guests enjoy the sights, sounds and aromas of our interactive stations, an additional fee of \$5.00 per person / per station will apply.

(Minimum 50 Guests and 2 Hour Cocktail Package Required For All Interactive Stations)



# BEST OF SOUTH AUSTRALIA COCKTAIL RECEPTION

## To Start

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

## Cold Canapés

Pickled Beets, Woodside Goats Curd, Willunga  
Almonds

Kingfish Tartare, Lenswood Apple, Salmon Roe

Spencer Gulf Oyster, Finger Lime, Micro Coriander

Adelaide Hills Venison, Strawberry, Date, Tamarind

Yellow Fin Tuna, Local Vegetable Salsa

## Hot Canapés

BBQ Spencer Gulf Prawn, Jalapeno, Yuzu  
Mayonnaise

Limestone Coast Lamb Cutlet House Spiced, 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 Cabernet Sauvignon  
Bay Of Stones Shiraz  
Coopers Dry  
Coopers Premium Light  
The Hills Cider Company Cider  
Soft Drink Selection, Orange and Apple Juice

### Package B

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

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

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

# BEVERAGE LIST

## Draught Beers & Cider - Glass Price

Coopers Dry  
Coopers Session Ale  
Coopers Pale Ale  
The Hills Cider Company Apple Cider

## Beer List - Bottle Price

Coopers Premium Light  
Coopers Pale Ale  
Coopers Dry  
Coopers Session Ale  
Sapporo  
Asahi Super Dry  
Corona  
The Hills Cider Company Apple Cider  
The Hills Cider Company Pear Cider

## Spirits

Base Spirits  
Premium Spirits

## Soft Drinks - Glass Price

Soft Drinks  
Sparkling Mineral Water  
Orange and Apple Juice

# PREFERRED SUPPLIERS

## Accommodation

Pullman Adelaide  
16 Hindmarsh Square, Adelaide, SA 5000  
Phone: 08 8206 8888  
[www.pullmanhotels.com](http://www.pullmanhotels.com)

Stamford Plaza  
North Terrace, Adelaide, SA 5000  
Phone: 08 8461 1111  
[saraking@stamford.com.au](mailto:saraking@stamford.com.au)  
[www.stamford.com.au/spa/](http://www.stamford.com.au/spa/)

## Cakes

Sugar & Spice Cakes  
Phone: 08 8172 1078  
190 Goodwood Rd Millswood SA 5034  
[www.sugarandspicecake.com.au](http://www.sugarandspicecake.com.au)

Cristarella Cakes  
Phone: 08 8363 3536  
66-68 Payneham Road, Stepney SA 5069  
[www.cristarellacakes.com.au](http://www.cristarellacakes.com.au)

## Chair Covers

Take A Seat Hire  
Phone: 0408 828 922  
[sales@takeaseathire.com.au](mailto:sales@takeaseathire.com.au)  
[www.takeaseathire.com.au](http://www.takeaseathire.com.au)

## Entertainment - DJ's and Bands

Entertainment Adelaide  
Daniel Koronis  
Phone : 0448 400 900  
[info@entertainmentadelaide.com.au](mailto:info@entertainmentadelaide.com.au)  
[www.entertainmentadelaide.com.au](http://www.entertainmentadelaide.com.au)

Supreme Sound Mobile DJ  
Phone: 0419 801 300  
[justin@supremesound.com.au](mailto:justin@supremesound.com.au)  
[www.supremesound.com.au](http://www.supremesound.com.au)

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

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

# PREFERRED SUPPLIERS

## Florists

Wyld Orchids

Lee Bouras

0417 885 081

[www.wyldorchids.com.au](http://www.wyldorchids.com.au)

Bizzarro Pty Ltd

By Appointment Only

Adriana: 0407 844 461

Tiziana: 0401 844 140

[www.bizzarro.com.au](http://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](mailto:nwc@scenechange.com.au)

[www.scenechange.com.au](http://www.scenechange.com.au)

Modern Party Hire

Furniture Hire and Event Styling

Nick Stavrinou

Phone: 0407 384 589

[info@modernparty.com.au](mailto:info@modernparty.com.au)

[modernpartyhire.com.au](http://modernpartyhire.com.au)

## Photography

Joel Roosa Photography

Phone: 0413 383 732

[joelroosa@live.com](mailto:joelroosa@live.com)

[www.joelroosaphotography.com](http://www.joelroosaphotography.com)

Gainsborough Studio

Phone: 08 8344 5177

123 North East Rd Collinswood, SA 5081

[www.gainsboroughstudio.com.au](http://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](mailto:admin@suavegroup.com.au)

[www.suavephotobooth.com.au](http://www.suavephotobooth.com.au)

Caparezza Coffee Cart

Felice de Cesare

Phone: 08 8221 6206

[functions@caparezza.com.au](mailto:functions@caparezza.com.au)