

# 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 30<sup>th</sup> July 2018. Food and Beverage substitutions may be made by National Wine Centre based on supplier availability.

## Cocktail Menu

### Cold Canapé Selection

Asian Slaw and Roasted Peanut Rice Paper  
Salmon, Avocado, Pickle Cucumber Sushi Rolls with Wasabi, Soy Ginger Dressing  
Rare Seared Kangaroo, Marsala Cracker, Chutney  
Adelaide Blue on Rye with Date Tamarind Chutney  
Hot and Sour Prawn, Mango Carrot Pickle

### Hot Canapé Selection

Fried Pork Belly with Apple Chilli Jam  
Mixed Mushroom and Parmesan Arancini, Truffle Mayonnaise  
Pork, Apple and Sage Sausage Rolls with Chipotle Relish  
Roasted Butternut Squash, Pecorino and Dukkah Pizzette  
Vegetable Spring Rolls with Sesame Soy Dip  
Korean Spiced Lamb Skewers, Rosemary Garlic Yoghurt  
Thai Fish Cake, Tamarind Lime Mayonnaise  
Polenta Parmesan Bites, Pesto Mayonnaise  
Tandoori Spiced Chicken Skewers, Mint Raita  
Indian Samosas, Coriander Chutney

### 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 Dry

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

Medium (20/30 people)

Large (40/50 people)

### Cheese Platter

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

Medium (20/30 people)

Large (40/50 people)

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

# 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 30<sup>th</sup> July 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 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 30<sup>th</sup> July 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 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 30<sup>th</sup> 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 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 three 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 \$4.00 / 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

## 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

Options are available.

### 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
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 \$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 Dry  
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 Dry  
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 Dry  
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 Dry  
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 Dry  
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 and 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

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

\$30.00 per child (12 years and under)

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 Millwood 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

Angelik Blossoms  
Teresa Tassone  
angelikblossoms@gmail.com  
www.angelikblossoms.com

## Lighting and Theming

Scene Change Audio Visual  
Based at the National Wine Centre  
Nick Waterman  
Phone: 08 8313 6071  
nwc@scenechange.com.au  
www.scenechange.com.au

## Furniture and Event Styling

Modern Party Hire  
Nick Stavrinou  
Phone: 0407 384 589  
info@modernparty.com.au  
modernpartyhire.com.au

## Videography

Captivate Films  
Jason Battista  
0438 812 133  
weddings@captivatefilms.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

In the Booth Photoboosts  
Phone: 1300 026 684  
adelaide@inthebooth.com.au  
www.inthebooth.com.au

Caparezza Coffee Cart  
Felice de Cesare  
Phone: 08 8221 6206  
functions@caparezza.com.au

Modern Celebrants Adelaide  
Penelope, Vicky and Camille  
moderncelebrantsadelaide.com.au