Experience the difference with Adelaide Oval’s unique and diverse function offering.
A world-class experience in a world-class location

As an internationally renowned, world-class venue situated in the heart of the city, Adelaide Oval offers experiences like no other. Located as the centrepiece of the revitalised Riverbank Precinct, the Oval provides a picturesque setting to entertain, celebrate and network within an iconic venue.

Our state-of-the-art facilities include 25 unique spaces, catering for groups ranging in size from two to 5,000 people. Our approach to every event is firmly focused on ensuring every single aspect is delivered to the highest standards.

Whether you’re looking to host a conference or convention, an intimate private party, a beautiful wedding, or simply an event with a difference, we will help create a truly memorable experience for you and your guests.

As an iconic South Australian destination, Adelaide Oval is committed to showcasing the best of the state through the use of outstanding local produce and wines. With the ability to cater for all tastes, the Oval creates tailored experiences sure to impress.

We welcome the opportunity to speak with you about hosting your next event at Adelaide Oval.

Adam Vonthethoff
General Manager Hospitality & Portfolio Development
A setting for every occasion

Adelaide Oval has enjoyed a proud history as one of the world's leading sporting and entertainment venues for more than 140 years. Considerable effort was put into the planning and construction phases of the Adelaide Oval redevelopment to ensure the preservation, display and interpretation of this impressive heritage.

Adelaide Oval has the variety of spaces and staff equipped with the skill set to work with you and your requirements. The flexibility of having 25 different function spaces within Adelaide Oval means we have the capacity to hold multiple concurrent events and ensures that each event is perfectly suited to your desired experience.

Adelaide Oval's location—just 400 metres from the CBD—makes it the perfect venue for events. It’s less than 500 metres from the nearest five-star hotel and within close proximity to many other hotels, bars, restaurants and shops.

Examples of the styles of events held at Adelaide Oval include:
• Breakfasts, lunches and dinners
• Cocktail receptions and networking events
• International and national conventions and conferences
• Meetings, seminars and workshops
• Day delegate packages
• Product launches
• Corporate launches and media conferences
• Social, charity and gala events
• Award ceremonies
• Weddings and celebrations
• Outdoor events
Rooms

Explore rooms in Virtual Reality

William Magarey Room
Ian Mclachlan Room
Cathedral Room
Lindsay Head Terrace
Functions & Events Rooms
Take a look inside Adelaide Oval’s diverse range of function spaces with our new virtual reality tour.

Perfect for those planning an event, the virtual reality tour allows you to see 360 degree views of our rooms and you can even see spaces set up in different event modes.

Explore rooms in Virtual Reality
The William Magarey Room, Adelaide Oval’s flagship event space, is located on level 3 of the Riverbank Stand. This outstanding venue boasts commanding views over the River Torrens to Adelaide’s CBD and the Oval to the north.

**Additional features include:**
- flexible layout with the ability to split the room into three separate spaces
- direct access to the stands overlooking the Oval providing a perfect space for pre-dinner drinks
- no theming required given the sophisticated high ceiling feature and floor to ceiling windows showcasing the changing seasons of the city
- in-built, state-of-the art audio visual technology
- blinds for daytime meetings/conference easily accessible from the Telstra Plaza
- four break out rooms in close proximity make the room an ideal space for conferences
- goods lift able to accommodate cars, exhibition booths and display

**Location:**
William Magarey Room  
Riverbank Stand, Level 3  
[Show location in Google Maps](#)

**Capacities:**

<table>
<thead>
<tr>
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<th>Banquet / Cabaret / Theatre / Cocktail</th>
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<tr>
<td>North, East and West</td>
<td>850 / 680 / 1200 / 1500</td>
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<td>East and West</td>
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<td>North</td>
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With picturesque views over the Oval and the parklands, it’s no surprise that this large versatile space is a popular choice for a variety of events from meetings through to weddings and conferences.

Additional features include:
- high western red cedar ceiling and deep plum carpet provide a grand entry for any event
- versatile space that can be divided into two sections to create a more intimate space or used in its entirety
- located on level 3 of the Western Stand

Location:
Ian McLachlan Room
Western Stand, Level 3
Show location in Google Maps

Capacities:
Banquet / Cabaret / Theatre / Cocktail
East and West 580 / 464 / 700 / 700
East 340 / 220 / 450 / 500
West 200 / 144 / 250 / 300
Whether by day or night, views of St Peter’s Cathedral provide an elegant and impressive backdrop for any event. Not surprisingly the room is a popular choice for weddings.

Additional features include:
- provides guests with a premier view of one of Adelaide’s heritage landmarks
- particularly suited to formal dining settings and cocktail parties but is an elegant choice for any event
- eight metre high ceiling with pendant lighting features
- warm copper finishes throughout the room
- located on level 3 of the Eastern Stand

Location:
Cathedral Room
Eastern Stand, Level 3
Show location in Google Maps

Capacities:
Banquet / Cabaret / Theatre / Cocktail
Cathedral 180 / 80 / 100 / 250
Located on level 5 of the Riverbank Stand, the Lindsay Head Terrace provides stunning views over the city and the foothills, making this venue the most sought after large outdoor function space in Adelaide.

Additional features include:
- semi-covered terrace enables year round use
- centrally located bar
- ample modern outdoor furniture
- perfect location for welcome receptions with live food station dining options

Location:
Lindsay Head Terrace
Riverbank Stand, Level 5
Show location in Google Maps

 Capacities:
**Banquet / Cabaret / Theatre / Cocktail**
Lindsay Head Terrace     - / - / - / 2000
One

Situated on level 3 of the Riverbank Stand, One, Port Adelaide Football Club’s home game facility, provides the ideal place to host board meetings, conferences, product launches or private functions.

Additional features include:
• modern, elegant styling
• Oval views
• chill out lounge area
• perfect for mid-size functions
• close proximity to William Magarey Room

Capacities:
Banquet / Cabaret / Theatre / Cocktail
One 100 / 80 / 120 / 130

Show location in Google Maps
Located on level 3 of the Riverbank Stand, the Premiership Suite is the Adelaide Football Club’s home game facility. The abundance of natural light in this room makes this a perfect space for small to medium-sized conferences.

Additional features include:
- contemporary Adelaide Football Club theming
- easily accessible from the Telstra Plaza
- Oval views
- chill out area with leather lounge chairs
- close proximity to the William Magarey Room allows the room to be used as an extension or convenient break out space for large events

Capacities:
Banquet / Cabaret / Theatre / Cocktail
Premiership Suite 100 / 80 / 120 / 130
Located on level 4 of the Riverbank Stand and providing spectacular views of the entire Oval and its surroundings, the Gil Langley Room provides a quiet, private setting for any event.

Additional features include:
- flexible mid-size space
- historic cricket memorabilia display
- spectacular views from Level 4

**Capacities:**
- Banquet / Cabaret / Theatre / Cocktail
  - Gil Langley Room 80 / 64 / 75 / 110
Located in the exclusive Audi Stadium Club, the John Halbert Room is a flexible open space that is perfect for plated or buffet dining.

Additional features include:
- access to the John Platten Bar and lounge area
- 180 degree Oval views
- plenty of natural light
- easy access to the East carpark
- located on level three of the Eastern Stand

Capacities:
- Banquet / Cabaret / Theatre / Cocktail
  - John Halbert Room 260 / - / 200 / -
Located on level 3 of the Riverbank Stand, the SANFL Chairman’s Room, which featuring the history of the SANFL, is a popular choice for sports lovers.

Additional features include:
• perfect break out space for large conferences
• boasts Oval views through full length windows

Capacities:
Banquet / Cabaret / Theatre / Cocktail
SANFL Chairman’s Room 50 / 40 / 64 / 80
Located on level 3 of the Riverbank Stand, the Leigh Whicker Room offers intimacy and style for any medium-sized event—whether corporate or private.

Additional features include:
• soak up the history of SA football with original SANFL honour
• boards on display
• perfect as a break out space for large conferences
• full length windows enhance the Oval views

Capacities:
**Banquet / Cabaret / Theatre / Cocktail**
Leigh Whicker Room  50 / 40 / 64 / 80
Located on level 2 of the Western Stand, this room provides sweeping views of the entire stadium and is perfect for cocktail events and private parties.

Additional features include:
- versatile space that works for a range of function types
- including cocktail event and, product and media launches
- large in-room bar
- premium wood grain finishes
- historic SACA theming on display

Capacities:
**Banquet / Cabaret / Theatre / Cocktail**
Phil Ridings Bar  110 / 80 / 150 / 200
Originally constructed in the 1890s, the SACA Committee Room is Adelaide Oval's oldest and most exclusive dining room space. Its recent upgrade has maintained its grand, yet intimate feel.

Additional features include:
- 100-year-old blackbutt timbers and hand-woven wool carpet
- Impressive space for breakfasts, lunches & dinners
- Appropriate for business meetings and corporate events
- Oval views

Capacities:
- Banquet / Cabaret / Theatre / Cocktail
- SACA Committee Room 80 / 60 / 110 / 100
The SACA President’s Room is Adelaide’s most sought-after boardroom venue, but also lends itself to intimate private cocktail parties or sit-down dinners.

Additional features include:
- boasts a grand boardroom table
- floor to ceiling window
- exclusive seating bowl access
- Oval views

Capacities:
Banquet / Cabaret / Theatre / Cocktail
SACA President’s Room 18 / - / - / -
Located in the Eastern Stand, this alfresco deck is the ideal location for a BBQ style buffet or networking cocktail event.

Additional features include:
- Oval views
- Located on level three of the Eastern Stand
- Modern open air
- Perfect for social events

Capacities:
Banquet / Cabaret / Theatre / Cocktail
Graham Cornes Deck  - / - / - / 120
Paying homage to South Australia’s cricketing heritage, the Sheffield Shield Room provides a unique setting for intimate dinners.

Additional features include:
- perfect for an array of events, including meetings, lunches, dinners or cocktail parties
- South Australia cricket museum on display
- home to the Sheffield Shield
- traditional cricket heritage theming

Capacities:
Banquet / Cabaret / Theatre / Cocktail
Sheffield Shield Room 40 / 32 / 50 / 50

Show location in Google Maps
Located on level 2 of the Western Stand, the David Hookes Terrace Bar is a fully covered alfresco space that is particularly well suited to cocktail functions and casual dining.

Additional features include:
- easily accessible
- overlooks the parklands
- David Hookes memorabilia on display
- Perfect for pre-dinner drinks for events in the Ian McLachlan Room

Capacities:
- Banquet / Cabaret / Theatre / Cocktail
- David Hookes Terrace Bar - / - / - / 500
Adelaide Oval Audio Visual are the experts when it comes to exceptional corporate events.

We understand that planning an event can be stressful and time consuming, so we ensure the audio visual component of your event is fuss free.

Audio visual is an integral factor when it comes to the success of any event and access to the correct equipment and an experienced team are essential. We provide all our clients with peace of mind by delivering outstanding customer service and high quality equipment that you can rely on and trust every time.

With on-site managers and a team of dedicated and experienced technicians we’d be delighted to discuss your next event.

Adelaide Oval Audio Visual can provide:
- live sound, vision and lighting production
- pre-production services
- theme design
- web-casting
- broadcast facilities via our state-of-the-art broadcast truck
- five star service from our qualified technical crew
The hallowed turf of Adelaide Oval is the main attraction for many events. Additionally, the historic century-old scoreboard and technological features including the five superscreens can be used to impress your guests.

Opportunities include:
• screening videos and corporate logos on the superscreens
• arranging special messages on the iconic scoreboard
• group photograph in the stadium as a memento of your event

Scoreboard message $450
Telstra Plaza superscreens (per screen) $1500
Stadium bowl superscreens (per screen) $1500
Stadium lighting $3000
Stadium lighting & Telstra Plaza screens $5000

All above activity subject to availability
Add to your experience

Commonwealth Bank RoofClimb
Corporate & Group Stadium Tours
Virtual Reality Cricket Experience
Hill of Grace Restaurant
Audi Stadium Club & Corporate Suites
Koffee Ink Café
Monarto Zoo Catering
Titanium Arena Catering
Looking to add a little more adventure to your next function? Take your event to new heights with the Commonwealth Bank RoofClimb.

Our Climb Leaders are skilled at fostering a positive team attitude, settling any of your guests’ nerves and ensuring everyone has an unforgettable experience.

Your guests will venture from Adelaide Oval’s Western Stand to the Riverbank Stand as they navigate the link bridge connecting the modern architectural feats. They'll stand on the open platform 50 metres above the southern goal square and have their picture taken as they lean out and feel the adrenaline rush.

Get in touch to find out more about our exciting range of corporate and group packages. It’s time for your team to take on the icon!
Invite your guests to take an unforgettable journey behind the scenes at Adelaide Oval. Led by expert guides, they will witness the unique integration of the Oval’s heritage features blended seamlessly with world class facilities.

Tour guests will hear captivating stories, access restricted areas and relive celebrated moments. They’ll step into living history as they explore inside the iconic scoreboard and hear the roar of the crowd as they take to the ground through the interactive players’ race+.

While at the Oval your guests can also wander through the acclaimed Bradman Collection*, housed in a purpose-built museum located in the Adelaide Oval Visitor Centre. The Collection, made up of Sir Donald’s own private pieces, follows his progress from club cricketer to the international stage.

Guided group walking tours of the Oval are approximately 60 minutes in length at a steady walking pace. Comfortable walking shoes are required. Please allow extra time to experience the Bradman Collection.

+ Tour inclusions subject to availability
*The Bradman Collection is on loan from the State Library of South Australia. Collection open during business hours or by request.
Give your guests the chance to show their competitive side and join the elite batsmen who have taken guard on Adelaide Oval's hallowed turf. Our newly developed Virtual Reality Cricket Experience allows the rare opportunity to smash boundaries and visualise what it's like to actually step out onto the pitch.

Wearing a custom-designed Vive virtual reality headset and using a hand controller as their cricket bat, your guests will be transported to the sights and sounds of Adelaide Oval as the stadium buzzes with excitement and anticipation.

Step up to the crease, get your eye in, then hit 'em for six!

Teams can select from four game modes for up to 11 players. There are three levels of match difficulty, from beginner through to professional, and players can choose from day, sunset or night matches.

Adelaide Oval Virtual Reality Cricket is perfect for groups and corporate teams – speak with us to find out more.
Whether you’re hosting a boardroom lunch, intimate dinner or a special celebration, your guests will be treated to an exceptional South Australian dining experience at Hill of Grace Restaurant. They will enjoy sumptuous food using the freshest local ingredients as they sample some of the state’s finest wine, all the while soaking up sweeping views of Adelaide Oval.

The Hill of Grace Restaurant dishes have been carefully crafted keeping in mind a seasonal food philosophy with a strong focus on the use of locally grown, farmed or fished produce.

The wine list celebrates the best of our state’s wine producers and features more than 160 premium South Australian wines. The extensive list is headlined by a range of acclaimed Henschke wines, including the namesake Hill of Grace.

The unique collaboration between Adelaide Oval and Henschke also means the restaurant is home to the world’s only complete set of Hill of Grace wines on display, a priceless collection from 1958 to the current release.

Contact our team to find out more about hosting your next event at Hill of Grace Restaurant, including details about our private dining spaces. Bookings are essential.
Adelaide Oval and its range of outstanding facilities can assist you in delivering corporate entertaining at its absolute best. Whether you’re looking to entertain business partners, impress potential clients, reward staff or network in style, Adelaide Oval is your destination of choice.

**Audi Stadium Club**
The unique Audi Stadium Club is the first of its kind in South Australia, providing exclusive and fully transferable access all year round. Located on Level 3 of the Eastern Stand, the Audi Stadium Club provides access to cricket and football as well as preferential booking options for other Adelaide Oval events. With premium reserved seating and exceptional flexible dining options, the Audi Stadium Club is a great place for networking.

**Corporate Suites**
Corporate suite holders have access to an incredible range of premier entertainment experiences, including sport, major events and live concerts. All of this is enhanced by the finest in food and beverage in outstanding surrounds—taking corporate business entertaining to a whole new level.
Set on the Telstra Plaza and overlooking the picturesque River Torrens you’ll find our Koffee Ink Café. It’s the perfect spot to enjoy breakfast, lunch or a coffee and cake catch up with friends or colleagues.

Whether you’re after a hearty meal, a light snack or a refreshing drink, we have a wide range of tempting options to suit everyone - think gourmet pizzas, healthy rolls and wraps and nutritious salads. Quiches, homemade pastries, cakes and tarts and an ice-cream bar are also on offer. Dine-in or take away, the option is yours. Our experienced baristas have you covered with a variety of blends that will delight and impress coffee connoisseurs.

An alfresco dining area fit for 40 patrons is the perfect option for warm sunny days. Alternatively, seating options for 55 people are available indoors. Koffee Ink is open to the public seven days a week - from 7:30am till 4pm Monday to Friday and 9am till 3pm on weekends.
Located 60 minutes (70 kilometres) from Adelaide, Monarto Zoo is one of the largest open-range zoos in the world spanning more than 1,000 hectares. The zoo is home to more than 500 animals roaming as far as the eye can see.

Hosting your event at Monarto Zoo means you will be offered a restaurant style food and wine experience, featuring seasonal cuisine from South Australia’s leading producers, in a natural safari-style setting.

Monarto Zoo’s Lions 360 Experience will provide visitors a truly hair-raising experience as they walk safely through a tunnel under the lion enclosure before emerging in the heart of the lions’ den surrounded by up to 12 African Lions.

Guaranteed to get your heart racing, the Predator Experience will be an absolute must for all adrenaline junkies.

We welcome the opportunity to talk to you about hosting your next function with us.

Contact Monarto Hospitality
Phone: 0439 998 733
Email: functions@monartohospitality.com.au
Titanium Arena Catering

As a flexible space that can be easily customised Titanium Security Arena is the ideal setting for hosting a business, sporting, community or social event. Titanium can support your event outdoors in one of its spacious greenspace areas, or inside the venue if the weather takes a turn.

Titanium Arena Catering will help create a memorable experience for you and your guests providing new, innovative and creative hospitality offerings. Talk to us about hosting your next function.

Titanium Security Arena also offers a range of match-day corporate entertaining opportunities. Take in all the atmosphere from a court-side box—an informal entertainment option providing you and your guests everything you need for an unbelievable match-day experience. Court-side boxes combine stadium atmosphere with an enhanced level of service and convenience.

Corporate suites provide a superior entertainment experience offering the exclusivity and intimacy of your own private facility.

Contact Titanium Arena Catering
Phone: 08 8205 4787
Email: jeremy.goucher@titaniumarenacatering.com.au
Packages & menu offering

Meetings & Conferences
Breakfast
Lunch & Dinner
Buffet
Cocktail Packages
Meetings & Conferences

KOFFEE INK ESPRESSO COFFEE
Barista made espresso coffee, hot chocolate and teas.
Available with applicable venue hire fee & subject to availability

Half Day – five hours
Ideal for arrival, morning tea and lunch breaks or lunch and afternoon tea breaks
$15 per person

Full Day – eight hours
Ideal for arrival, morning tea, lunch and afternoon tea breaks and anytime in between
$20 per person

COFFEE BREAKS
Freshly brewed coffee and a selection of teas
$5 per person

Break menu select from the sweet, savoury and healthy menu items
$9.5 two items per person
$5 one item per person

Orange juice served on consumption
$16.5 per jug

SWEET SELECTION
Portuguese custard tart
Kytons lamingtons, Beerenberg jam, whipped cream
Scones, Beerenberg jam, whipped cream
Almond croissant
Assorted Danish pastries
Mini muffins with assorted flavours
Chocolate mud cake, ganache frosting
Triple chocolate cookies, apricot & macadamia cookies
White chocolate & pecan brownies
Salted caramel & chocolate tartlets
Orange & poppy seed cake
Custard & cream filled profiteroles
Assorted friands
Mini baked cheesecakes
Carrot cake, cream cheese frosting, toasted coconut
Banana bread, whipped butter
Assorted madeleines (lemon, honey, pistachio)
Red velvet cake, cream cheese frosting
Mini Magnum ice creams
Mini gelato cones

SAVOURY SELECTION
Finger sandwiches, assorted fillings
Warm ham & cheese croissant
Warm tomato, cheese, pesto croissant
Mini slider, pancetta, scrambled egg
Grilled bacon, fried egg, English muffin, tomato relish
Spinach, sweet potato, cheese frittata
Mushroom & pine nut strudel
Assorted Balfours savoury pastries
Assorted quiches, meat and vegetarian fillings

HEALTHY SELECTION
Whole fruit
Sliced fresh fruits & seasonal berries
Mini yoghurt pots, crunchy granola
Muesli slice
Coconut & date bites
Apple, cranberry & chia seed muffins
Be Natural yoghurt slices
Mini cup of trail mix
Banana, mango & honey fruit smoothie

Note: We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients. 🌾 Vegetarian 🌾 Vegan 🌾 Gluten free 🌾 Nut free 🌾 Dairy free
HOT LUNCH BUFFET
$42 per person

HOT SELECTION
Please choose two items from the selection below:
Sweet & sour tom yum salmon, steamed Asian greens
Butter chicken, steamed basmati rice, raita
Spanish chicken hot pot, smoked paprika, chorizo, saffron, tomato
Lamb rogan josh, vegetable biryani, roasted cashew nuts, crispy shallots
Garlic & sumac lamb cutlets, semi-dried tomato passata, grilled onion
Beef medallions, grilled broccoli, miso butter
Braised beef & mushroom, smoked pancetta, red wine, crispy baked potato

HOT VEGETARIAN SELECTION
Please choose one item from the selection below:
Vegetable stir-fry, bamboo shoot, fried tofu, bean sprout, coriander
Vegetable moussaka, eggplant, mushroom, oregano, preserved lemon gremolata
Roasted cauliflower & sweet potato bake, cheese sauce, panko crust
Penne pasta, baby spinach, pumpkin, bocconcini & rich tomato sugo
Baked herb & cheese stuffed mushrooms, napoletana sauce

SALAD SELECTION
Please choose two items from the selection below:
Garden fresh salad, tomato, cucumber, balsamic dressing
Chat potato salad, French cream, crispy bacon, chives
Mixed bean & corn salad, quinoa, tomato, onion and coriander, mixed leaf, lime vinaigrette
Honey roasted pumpkin, kale, toasted seeds, feta, sumac dressing
Chopped Caesar salad, cos lettuce, shaved parmesan, boiled egg, crisp pancetta, anchovy mayonnaise
Panzanella salad, heirloom tomato, torn basil, bocconcini, toasted ciabatta, balsamic glaze

Served with assorted bread rolls and butter

DESSERT SELECTION
Please choose one item from the selection below:
Sliced fresh fruits, seasonal berries
Assorted mini desserts
Chocolate mud cake
Spiced orange & almond cake
Honeycomb chocolate mousse pots

BEVERAGES
Soft drink, mineral water, freshly brewed coffee and a selection of teas

Note: We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients.
WORKING LUNCH BUFFET

$35 per person

Chef’s selection of French baguettes, sandwiches & wraps with gourmet fillings

Served with:

Garden fresh salad, tomato, cucumber, balsamic dressing 🍋

Potato and egg salad, green onion, garlic mayonnaise, parsley, seeded mustard 🍋

Sliced fresh fruits & seasonal berries 🍋

Soft drink, mineral water, freshly brewed coffee and a selection of teas

POST SEMINAR SUNDOWNER

$19.50 per person (45 minutes service)

Please choose two items from the following selection:

Bowls of spicy nuts, rice crackers, potato crisps, parmesan cheese twists 🍋

Antipasto platter with local smoked smallgoods, grilled chorizo, marinated olives, roasted peppers, dried tomatoes, fresh bread

Dips & crudités platter, with two dips, fresh vegetable spears, grilled flat breads, fresh sliced baguette 🍋

Sliced fresh fruits & seasonal berries 🍋

King Island cheese, fresh and dried fruits, assorted nuts, water crackers 🍋

BEVERAGE SELECTION

Dunes & Greene Sparkling

Yalumba Y Series Pinot Grigio

Yalumba Y Series Shiraz Viognier

Hahn SuperDry

Hahn Premium Light

5 Seeds Crisp Apple Cider

Soft drink

SOUTH AUSTRALIAN CHEESE PLATTER

Additional $14.5 per person

Selection of Adelaide Hills cheeses, fresh & dried fruits, SA almonds, Barossa quince paste, water crackers & sliced baguette

Note: We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients.
Breakfast

BREAKFAST CANAPÉS
$29.5 per person
Served with freshly brewed coffee and a selection of teas
Fresh orange juice

TRAY PASSED
Mini cranberry & macadamia nut muesli pots, natural yoghurt, fresh berries
Barossa pancetta, free range egg, tomato chutney in brioche bun
Smoked salmon, horseradish and chive cream on a mini bagel
Confit tomato, baby spinach and Woodside goats curd quiche
Button mushroom stuffed with basil, feta & semidried tomato with salsa verde

Mini Belgian waffles, double cream, berry compote

CONTINENTAL BUFFET
$29.5 per person
Served with freshly brewed coffee and a selection of teas
Fresh orange juice

SERVED TO THE TABLE
Mini toasted nut muesli pots, natural yoghurt, fresh berries
Platters of sliced fresh fruits & seasonal berries
Mini Danish pastries with fruit, chocolate and custard fillings
Assorted mini muffins
Shaved ham & provolone cheese croissants
Freshly baked waffles, Beerenberg fruit preserves & whipped butter

HOT PLATED BREAKFAST
$38 per person
Served with freshly brewed coffee and a selection of teas
Fresh orange juice

SERVED TO THE TABLE
Sliced fresh fruits & seasonal berries
Mini Danish pastries, fruit & custard fillings

Assorted petite muffins
Home baked breads, Beerenberg fruit preserves

FROM THE PAN
Please choose one item from the following selection:
Scrambled free range eggs, Barossa bacon, beef chipolata, slow roasted tomatoes, grilled field mushrooms, charred Turkish bread
Truffle free range scrambled eggs, sautéed wild mushrooms, Barossa bacon, blistered tomato, mascarpone, toasted sour dough
Smoked salmon, free range poached eggs, toasted Toscana, salsa verde, grilled asparagus, tomato
Eggs Benedict, toasted English muffin, shaved leg ham, poached free range eggs, buttered asparagus, hollandaise, slow roasted tomato, potato hash
Spinach & feta omelette, blistered truss tomatoes, grilled portobello mushroom, asparagus, olive focaccia
Poached free range eggs, grilled Barossa bacon, Spanish chorizo, spinach, homemade baked beans with smoked paprika & saffron, charred artisan loaf
Scrambled free range eggs, grilled halloumi, buttered spinach, hummus, confit tomato, za’atar, toasted muffin

Note: We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients.

Vegetarian ☀️
Vegan ☀️
Gluten free ☀️
Nut free ☀️
Dairy free ☀️
Lunch & Dinner

LUNCH

TWO COURSE MENU PACKAGE
$59 per person
Set entrée and main course or set main course and dessert

TWO COURSE MENU & TWO HOUR BEVERAGE PACKAGE
$79 per person
Set entrée and main course or set main course and dessert

THREE COURSE MENU PACKAGE
$70 per person
Set entrée, main course and dessert

All lunch menus served with assorted bread rolls, freshly brewed coffee, a selection of teas and petit fours

Add to your lunch package

Add alternate service for entrée, main or dessert - add $6 per person, per course

Add choice of entrée, main or dessert - add $9 per person, per course (maximum of two choices per course)

DINNER

THREE COURSE MENU PACKAGE
$79 per person
Set entrée, alternate service main course and set dessert

All dinner menus served with assorted bread rolls, freshly brewed coffee, a selection of teas and petit fours

Add to your dinner package

Add alternate service for entrée and/or dessert - add $6 per person, per course

Add choice of entrée, main or dessert - add $12 per person, per course (maximum of two choices per course)

Add pre-dinner canapés, select three items from canapé menu - add $12.5 per person

Note: We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients.
ENTRÉE

COLD SELECTION
SA antipasto plate, Barossa smoked prosciutto, gypsy ham, grilled chorizo, pancetta, olives, frittata, white balsamic marinated vegetables, Willabrand fig paste, and grissini

Local kingfish ceviche, shaved coconut, lime, pickled chilli, citrus pearls, micro sprout, shaved radish

Torched tuna, lotus root, finger lime, avocado mousse, yuzu oil, toasted seeds

Confit salmon & horseradish cream rillette, red onion, baby capers, dill oil, toasted brioche crouton

Gin cured atlantic salmon, pickled apple, fennel & radish, cucumber gel, beetroot vinegar

Chermoula prawn salad, mint, coriander, cucumber, black quinoa, saffron & honey aioli

Pomegranate & pistachio lamb, heirloom tomatoes, sheep milk feta, garden peas, mint pesto

Creole rubbed lamb, seasoned yoghurt, cracked wheat, smoked red pepper, fine leaf salad, herb oil

Smoked duck breast, caramelised yogurt, blood plum, salted olive, mustard leaves, walnuts

Adelaide Hills venison, glazed pear, marinated chèvre, juniper powder, white fig vincotto

58° sous-vide beef, edamame, black garlic, pickled enoki mushroom, pea vine

Baby gem salad, gem lettuce, speck chards, pangrattato, quail egg, manchego custard, black garlic aioli, herb oil

Marinated king prawns, nam jim pressed watermelon, sweet radish, watercress, chestnut, mint

Poached chicken Waldorf salad, celery, apple, walnut, Roquefort, mustard oil, fine herb

HOT & WARM SELECTION
Grilled scallops, saffron orange cream, grilled asparagus, chorizo crumb, tarragon infused oil

Seared barramundi, cauliflower purée, roast corn, red pepper, chorizo, coriander salsa verde

Roasted pork belly, kimchi, steamed pak choi, pear puree, chicharrón

Moroccan braised duck leg, white bean purée, crispy chickpea, sweet raisin tabouleh

Mediterranean chicken, skordallia, roast pepper & tomato sugo, fried eggplant, basil

Slow cooked lamb shoulder with lemon thyme & parsley, butternut squash mille-feuille, smoked labneh, garden peas

Herb marinated Gawler River quail, pan fried gnocchi, pickled zucchini, saffron & grain mustard

Baked spinach & ricotta cannelloni, roasted tomato & basil sauce, shaved parmesan, pesto

Nutmeg scented pumpkin pie, apple & squash remoulade, mascarpone, rocket pesto

Seared scallops, caramelised pork belly, mustard cauliflower, cauliflower cream, nashi crisps

Roasted lamb noisette, braised pearl barley risotto, truffled goats curd, green beans, jus

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Lunch & Dinner

MAIN COURSE

**BEEF**

Slow cooked beef tenderloin, potato velvet, smoked speck & wild mushroom fricassee, buttered beans, thyme jus 🍴

Charred beef fillet, potato & horseradish hash, mushroom ketchup, balsamic roasted beetroots, mustard butter 🍴

Charred beef fillet, parsnip puree, honey & cumin baked heirloom carrots, vegetable crisps, trussed tomato, port jus 🍴

Mushroom & shiraz braised beef cheek, garlic, parmesan & herb stuffed Portobello mushroom, vegetable puree, sautéed speck lardons 🍴

Beef fillet, sweet onion & parmesan gratin, sautéed mushroom, artichoke, roasted heirloom carrot, red wine jus 🍴

Slow cooked boneless beef rib, pumpkin puree, charred onion, grilled king oyster mushroom, grain mustard, watercress 🍴

90gm beef fillet, smoked & pulled brisket, rosemary roasted kipfler potato, creamed spinach, blistered tomato, peated jus 🍴

**LAMB**

Slow roasted lamb shoulder, parsnip cream, grilled aubergine, onion marmalade, poached tomato, steamed greens 🍴

Braised lamb rump, thyme & garlic gallet, sous-vide fennel, baked heirloom carrot, fennel, orange dust 🍴

Roasted rack of lamb, tarragon & zucchini risotto, pomegranate, garden peas, molasses jus 🍴

Glazed lamb rack, goat curd gnocchi, baked red onions, dukka roasted cauliflower, olive paste, nasturtium 🍴

Grilled lamb cutlet, braised lamb shoulder, mushroom duxelles & mascarpone tart, truffled potato puree, roasted truss tomato, lamb jus 🍴

**POULTRY**

Charred chicken breast, confit garlic & thyme hash, creamed leek, roasted baby corn, sesame puff 🍴

Baked chicken breast, soft parmesan polenta, portobello mushroom, asparagus, truffle jus, thyme crumb 🍴

Confit & roasted chicken Maryland, cauliflower puree, charred red pepper & caper salsa, toasted almond, broccolini 🍴

Cajun rubbed chicken breast, roast corn puree, Mediterranean peperonata, sautéed greens, salsa verde 🍴

Butter poached chicken, beetroot & feta galette, grilled zucchini, caramelised onion & herb emulsion 🍴

Chicken galantine, roast carrot & honey puree, saffron braised leek, grilled asparagus, blistered vine tomato, red wine jus 🍴

Twice cooked chicken, artichoke veloute, baked brie & truffle tart, roasted baby vegetables 🍴

Confit duck leg, burnt leek, carrot & maple purée, steamed rainbow chard, toasted walnut, fig vincotto 🍴

Seared duck breast, orange & anise braised lentils, grilled witlof, baked heirloom vegetables, jus 🍴

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**MAIN COURSE**

**PORK**
Sous-vide pork belly, cannellini bean, smoked paprika & chorizo cassoulet, green beans, charred baby corn
Master stock braised pork, pear puree, gai lan, bok choy, chilli & asian herb salad, crispy shallot, peanut
Pork cutlet, carrot puree, baked fennel, sesame, thyme & sumac za’atar swiss chard, pan jus
12 hour pork shoulder, brik pastry, English spinach, pineapple chutney, tahini yoghurt
Pork two ways, smoked & pulled shoulder, roasted belly, black garlic & chestnut puree, XO green beans, wombok

**SEAFOOD**
Orange & cashew crumb Barramundi, tarragon & lemon risotto, snow peas, sugar snaps, champagne cream
Pan fried barramundi, tomato & fennel compote, sweet potato Lyonnaise, asparagus, persevered lemon, fine herbs
Seared king fish, dessert lime, orzo & crème fraiche, dill, sea parsley, broccolini
Pan fried salmon, potato & dill bake, fennel cream, charred radicchio, sweet orange emulsion, asparagus
Atlantic salmon fillet, ginger tossed Asian greens, dashi broth, miso butter, shiso, toasted sesame

**DESSERT**
Apple custard crumble, blueberry coulis, vanilla ice cream
Bittersweet dark chocolate tart, praline mousse, meringue drops
Rich soft centre chocolate pudding, vanilla bean ice cream, Grand Marnier crème anglaise
New York baked cheesecake, caramel ice cream
Pistachio cheesecake, white chocolate mousse, sour cherry
Devils chocolate mousse cake, soft chiffon sponge, raspberry jelly
Modern Bombe Alaska, butterscotch ice cream centre, meringue & chocolate shell
Baked lemon tart, toasted meringue, raspberry sorbet
Opera slice, espresso sorbet, chocolate paint, gold leaf

Sticky date pudding, caramel sauce, creamy vanilla ice cream
Jaffa tiramisu, espresso, syrup soaked savoiardi biscuits, mascarpone, chocolate shavings
Salted caramel layered mousse cake, banana ice cream
White chocolate & cinnamon mousse filled chocolate cake, apple curd
Raspberry & vanilla bean cheesecake, raspberry gel
Crème caramel, almond biscuit, vanilla bean ice cream
Gingerbread, praline & honey parfait, pretzel crumb, pistachio madeleine
Roasted pineapple frangipane tart, caramelised walnut ice cream, chocolate smear
Honey & walnut parfait, salted caramel sauce
Bourbon flourless chocolate cake, double vanilla cream
Individual King Island cheese plate, fresh & dried fruits, assorted nuts & water crackers
Chef's selection of mini desserts, served on platters for each table to share

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Lunch & Dinner

GOURMET DESSERT BUFFET

Additional $14 per person (minimum 60 people)

A chocolate fountain with marshmallows, strawberries & mixed lollies, served with chef’s selection of mini desserts and sliced seasonal fruits

SOUTH AUSTRALIAN CHEESE PLATTER

Additional $14.5 per person

Selection of Adelaide Hills cheeses, fresh & dried fruits, SA almonds, Barossa quince paste, water crackers & sliced baguette (served to the table)
 Buffet

GOURMET BUFFET

$79 per person (minimum 50 people)

Served with continental loaves & artisan breads

ANTIPASTO PLATTER

Served to the table

Barossa charcuterie, selection of cured meats, local olives, vegetarian frittata, white balsamic marinated vegetables, feta peppers, fig paste, grissini

COLD SELECTION

Hot smoked salmon, capper berries, shaved shallots, horseradish

Grilled asparagus, egg, shaved parmesan, mustard cream

Selection of pâtés & terrines, lavosh, crisp breads

SALAD SELECTION

Garden fresh salad, tomato, cucumber, Spanish onion, balsamic dressing

Chat potato salad, French cream, crispy bacon, chives

Panzanella salad, heirloom tomato, torn basil, bocconcini, toasted ciabatta, balsamic glaze

HOT SELECTION

Butter chicken, steamed basmati rice, raita

Grilled beef medallions, broccolini, miso butter

BBQ sweet & sour tom yum salmon, steamed Asian greens

Roasted cauliflower & sweet potato bake, cheese sauce, panko crust

CARVERY

Garlic & rosemary roasted leg of lamb, served with roast potatoes & green beans

DESSERT SELECTION

Mini pastries, cakes & tarts

Sliced fresh fruits & seasonal berries

Assorted mousses & macarons

CHEESE PLATTER

Served to the table

Selection of King Island cheeses, dried fruits, nuts, lavosh, water crackers

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Vegetarian  Vegan  Gluten free  Nut free  Dairy free
GOURMET BBQ BUFFET
$79 per person (minimum 30 people)
Served with continental loaves & artisan breads

SERVED ON ICE
Freshly shucked oysters with assorted dressings

SALAD SELECTION
Garden fresh salad, tomato, cucumber, Spanish onion, balsamic dressing
Chat potato salad, French cream, crispy bacon, chives
Panzanella salad, heirloom tomato, torn basil, bocconcini, toasted ciabatta, balsamic glaze

FROM THE GRILL
Grilled beef medallions, broccolini, miso butter
Greek style lamb cutlets, fluffed couscous, raisins, Kalamata olives
Yoder smoked pork belly, pickled onion, jalapenos, cayenne pepper, crème fraîche
Chermoula spiced chicken thigh, middle eastern tabouli, labneh
BBQ sweet & sour tom yum salmon, steamed Asian greens
Herb roasted jacket potatoes, sour cream & chives

DESSERT SELECTION
Mini pastries, cakes & tarts
Sliced fresh fruits & seasonal berries
Assorted mousses & macarons

CHEESE PLATTER
Selection of King Island cheeses, dried fruits, nuts, lavosh, water crackers

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**BBQ LUNCH BUFFET**

$57 per person (minimum 30 people)

*Served with continental loaves & artisan breads*

**SALAD SELECTION**

Garden fresh salad, tomato, cucumber, Spanish onion, balsamic dressing

Chat potato salad, French cream, crispy bacon, chives

Panzanella salad, heirloom tomato, torn basil, bocconcini, toasted ciabatta, balsamic glaze

**FROM THE GRILL**

Grilled beef medallions, broccolini, miso butter

Greek style lamb cutlets, fluffed couscous, raisins, Kalamata olives

Yoder smoked pork belly, pickled onion, jalapenos, cayenne pepper, crème fraîche

Chermoula spiced chicken thigh, middle eastern tabouli, labneh

BBQ sweet & sour tom yum salmon, steamed Asian greens

Herb roasted jacket potatoes, sour cream & chives

**DESSERT SELECTION**

Mini pastries, cakes & tarts

Sliced fresh fruits & seasonal berries

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- Vegetarian
- Vegan
- Gluten free
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- Dairy free
Cocktail Packages

CANAPÉS

One hour – selection of 5 canapés
$23 per person

One and a half hours - selection of 8 canapés
$34 per person

Two hours - selection of 10 canapés
$42 per person

COLD SELECTION
Seared scallop, salted mango, coconut gel, coriander
Smoked salmon & lemon mousse tart, breakfast radish
Assorted sushi, chicken, seafood, vegetarian, wasabi & soy
Olive & herb tapenade tart, creamed goats milk feta, rocket
Vietnamese cold rolls, peanut hoi sin dressing
Peking duck pancake, cucumber, spring onion, plum sauce
Peppered beef, truffled goats cheese, rocket crostini
Beef tartare, shallots, cornichon, capers, horseradish cream
Freshly sucked oyster shots, ginger & lemongrass infused vodka, micro coriander
Sriracha marinated prawns, fennel salad, apple & lime gel
Heirloom tomato, mascarpone, pesto tart
Tuna ceviche, pickled enoki mushroom, yuzu, black garlic

HOT SELECTION
Prawn, mint & coriander pesto wontons, black vinegar, sesame
Chicken, chorizo & Italian herb meatballs, tomato arrabbiata
Chermoula rubbed beef skewers, almond, coriander pesto
Marinated lamb lolly pop, cashew, lemon & tarragon salsa
Satay chicken, coconut peanut satay, crispy shallot
Southern fried chicken strips, chilli & lime aioli
Smoked red pepper, manchego & herb arancini, panko crumbed, lemon aioli
Pumpkin & toasted almond samosa, spicy tomato kasundi
Parmesan polenta chips, truffled mayonnaise
Mini vegetable spring roll, soy & sweet chilli
Chicken yakitori skewers, toasted sesame kewpie, spring onion
Fried garlic prawn twists, lemon & caper aioli
Pulled lamb shepherd’s pie, cheesy mash, tomato relish

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CANAPÉS

HOT SELECTION CONT.
Mini beef & mushroom wellington, Beerenberg tomato chutney
Chicken & lemongrass kofta, red pepper, coriander mayonnaise
Chorizo & manchego quesadilla, three cheese dipping sauce
Salt & pepper squid, caper & dill mayonnaise
Barramundi & ginger gyoza, sesame, miso dipping sauce
Mini pizzette, heirloom tomato, bocconcini, basil pesto

Assorted Balfours cocktail savoury pastries, Beerenberg tomato sauce

DESSERT SELECTION
Salted caramel & chocolate tartlets
Custard & cream filled profiteroles
Petite lemon curd tarts
Individual vanilla panna cotta, berries
Traditional ricotta filled cannoli

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SUBSTANTIAL CANAPÉS

We recommend complementing your canapés selection with more substantial food items should your event fall over a meal period.

**One hour** – selection of four canapés and two substantial food items

$39.5 per person

**One and a half hours** – selection of five canapés and three substantial food items

$57 per person

**Two hours** – selection of six canapés and four substantial food items

$73 per person

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**SALAD**

Crab & prawn chopped salad, corn, tomato, red onion, avocado lemon dressing

Thai beef salad, Asian slaw, glass noodles, roasted cashews, nam jim

**SEAFOOD**

Tempura battered flathead, lemon remoulade in a bamboo cone

Chilli spiced squid, fries, orange & fennel aioli

Sweet & sour tom yum salmon, steamed Asian greens

**CHICKEN**

Butter chicken, steamed fragrant basmati, raita

Southern fried chicken burger, sliced cheese, cos lettuce, tangy ranch dressing

Mini chicken & corn cob loaf, toasted with brie cheese

**BEEF**

Chilli con carne sub, cheese, jalapeno peppers, sour cream

Yoder smoked beef brisket, mac & cheese, Pico de gallo

Angus beef slider, American cheese, onion, pickle, ketchup, brioche bun

**PORK**

Mini Barossa hot dog, crispy bacon, melted onions, jack cheese

Vietnamese pork bau, sticky pork belly, Asian slaw

Pulled pork shoulder, cayenne pepper & creme fraiche, roast capsicum, brioche bun

**LAMB**

Lamb yiros slider, pickled red onion & garlic yoghurt, glazed bun

Pulled lamb shoulder, rosemary jus, pumpkin, goats cheese

Lamb rogan josh, vegetable biryani, coriander, yoghurt

**VEGETARIAN**

Baked herb & cheese stuffed mushrooms, napoletana sauce

Spinach & ricotta cannelloni, Napoli sauce, shaved parmesan, basil pesto

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Cocktail Packages

**FOOD STATIONS**

**Option 1:**
Please choose a canapé package; add up to four stations from the selection below, to run for one hour together with the canapé package (minimum 100 people, room restrictions may apply)

**Option 2 (Food stations package):**
Ideal for large receptions in William Magarey Room, Ian McLachlan Room and Lindsay Head Terrace (minimum 200 people)

**Two hours - $73 per person**

*Please choose:
One cold canape
Two hot canapes
Four food stations*

**BAROSSA CHARCUTERIE & SA CHEESES**

$22 per person

Selection of smoked & cured meats, pâtés & terrines, pickled & semi-dried vegetables, local olives, frittata, Beerenberg pickles & chutneys, local artisan breads

An array of local cheeses from Woodside, Adelaide Hills, Barossa Valley & the Fleurieu Peninsula all served with Adelaide Hills plum & apple pastes, dried fruits, roasted almonds, lavosh, crackers

**SLIDER & HOT DOG**

$15 per person

Angus beef slider, caramelised onions, house BBQ sauce, brioche bun

Mini hot dog, crispy bacon, melted onions, Swiss cheese

**CURRY**

$15 per person

Lamb rogan josh, vegetable biryani, mint yoghurt, garlic naan

Butter chicken, steamed basmati rice, mango chutney, pappadum

**COLD ROLL & SUSHI**

$15 per person

Assorted Vietnamese cold rolls with roasted duck, poached chicken, prawn & vegetarian, dipping sauces

Sushi selection, smoked salmon, pickled vegetables & daikon, wasabi & soy

**ITALIAN PIZZA BAR**

$17.5 per person

Roasted chicken, caramelised onion, pesto, oven dried tomato, mozzarella

BBQ pulled beef, jalapeno, bocconcini, sour cream, herb salad

Classic margherita, tomato, basil, mozzarella

**OYSTER BAR**

$15 per person

Coffin Bay oysters freshly shucked, tabasco & lime dressing, shallot & red wine vinegar, soy nam jim (three per person)

**FISH & CHIPPERY**

$15 per person

Crispy prawn tails, chives & lemon mayo

**MEXICAN**

$15 per person

Chilli con carne sub, cheese, jalapeno peppers, sour cream

Beef nachos, corn chips, refried beans & all the condiments

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Cocktail Packages

ASIAN
$15 per person

Mini bahn mi, crispy pork, pickled carrot, daikon, coriander, cucumber

Pork bao, sticky soy pork, Asian herb salad, chicharrón

GOURMET DESSERT
$17 per person

Chocolate fountain, fresh fruits, mixed lollies, marshmallows & brownies

Spanish churros & cinnamon donuts, hot chocolate fudge sauce

ESPRESSO COFFEE CART & SWEET TREATS
$15 per person

Barista made espresso coffee, selection of teas

Mini desserts and pastries

ICE CREAM
$12 per person

Assorted ice cream flavours, served in a cone or cup with assorted toppings
Beverage Packages

YALUMBA PACKAGE
Dunes & Greene Sparkling
Yalumba Y Series Pinot Grigio
Yalumba Y Series Shiraz Viognier
Hahn SuperDry
Hahn Premium Light
5 Seeds Crisp Apple Cider
Soft drink

One hour - $21 per person
Two hours - $27 per person
Three hours - $32 per person
Four hours - $36 per person
Five hours - $40 per person

JACOB’S CREEK PACKAGE
Jacob’s Creek Reserve Sparkling Pinot Chardonnay
Jacob’s Creek Le Petit Rose
Jacob’s Creek Reserve Sauvignon Blanc
Jacob’s Creek Reserve Shiraz
Hahn SuperDry
Hahn Premium Light
5 Seeds Crisp Apple Cider
Soft drink

One hour - $24 per person
Two hours - $31 per person
Three hours - $38 per person
Four hours - $42 per person
Five hours - $46 per person

SKILLOGALEE PACKAGE
Skillogalee Sparkling Riesling
Skillogalee Rose
Skillogalee Riesling
Skillogalee Take Two Shiraz Cabernet
Hahn SuperDry
Hahn Premium Light
5 Seeds Crisp Apple Cider
Soft drink

One hour - $33 per person
Two hours - $41 per person
Three hours - $46 per person
Four hours - $51 per person
Five hours - $55 per person

EXTENDED WINE LIST AVAILABLE ON REQUEST
Beverage Packages

TOMICH WINES PACKAGE
Tomich Woodside Vineyard Blanc de Blanc
Tomich Woodside Vineyard Sauvignon Blanc
Tomich Woodside Vineyard Riesling
Tomich Woodside Vineyard Pinot Noir
Tomich Woodside Vineyard Shiraz
Hahn SuperDry
Hahn Premium Light
5 Seeds Crisp Apple Cider
Soft drink

One hour - $29 per person
Two hours - $36 per person
Three hours - $43 per person
Four hours - $47 per person
Five hours - $51 per person

THE LANE VINEYARD PACKAGE
The Lane Vineyard Lois Blanc de Blanc
The Lane Vineyard Block 1A Chardonnay
The Lane Vineyard Block 2 Pinot Gris
The Lane Vineyard Block 8 Merlot
The Lane Vineyard Block 5 Shiraz
Hahn SuperDry
Hahn Premium Light
5 Seeds Crisp Apple Cider
Soft drink

One hour - $31 per person
Two hours - $38 per person
Three hours - $45 per person
Four hours - $49 per person
Five hours - $53 per person

JAMES SQUIRE CRAFT BEER
Additional $7.5 per person with any beverage package
The Chancer Golden Ale
One Fifty Lashes Pale Ale
Four Wives Pilsener
Jack of Spades Porter
Orchard Crush Apple Cider

EXTENDED WINE LIST AVAILABLE ON REQUEST
Contact Us

Call (08) 8211 1100

Email us

Visit website