

National
Wine Centre of
Australia



WEDDING BROCHURE

2026



PHOTO BY CHRISTINE TOULANTAS



PHOTO BY LIFESKETCH

WELCOME TO THE NATIONAL WINE CENTRE OF AUSTRALIA

SITUATED AMIDST THE SERENE BOTANIC GARDENS ON THE FRINGE OF ADELAIDE'S CITY CENTRE, THE NATIONAL WINE CENTRE OFFERS A SELECTION OF SOPHISTICATED VENUES IDEAL FOR YOUR WEDDING CELEBRATION, ACCOMMODATING GATHERINGS OF EVERY SIZE FROM INTIMATE TO GRAND.

OUR DEDICATED WEDDING COORDINATOR AND EXPERT EVENT MANAGEMENT TEAM ARE COMMITTED TO HELPING YOU PLAN EVERY DETAIL OF YOUR SPECIAL DAY. WITH OUR AWARD-WINNING CULINARY TEAM CRAFTING A DELIGHTFUL MENU, YOUR GUESTS ARE SURE TO BE IMPRESSED.

RENOWNED FOR EXCEPTIONAL SERVICE, ELEGANT RECEPTION SPACES, AND COUNTLESS PICTURESQUE SETTINGS FOR PHOTOGRAPHY, THE NATIONAL WINE CENTRE PROVIDES THE PERFECT BACKDROP FOR YOUR DREAM WEDDING. IMMERSE YOURSELF IN THE SPLENDOUR OF OUR VENUE AND CREATE UNFORGETTABLE MEMORIES ON YOUR SPECIAL DAY.

2018 & 2019 RESTAURANT AND CATERING AWARDS, WEDDING CATERER OF THE YEAR, SOUTH AUSTRALIA
2018 RESTAURANT AND CATERING AWARDS, SILVER WEDDING CATERER OF THE YEAR, NATIONAL

PHOTO BY DYLAN LEE PHOTOGRAPHY

A full-page photograph of a wedding couple walking away from the camera in a modern function room. The groom is on the left, wearing a white shirt and a black vest. The bride is on the right, wearing a long, white, off-the-shoulder gown with a long train. They are walking on a wooden floor towards a large window that looks out onto a balcony with white chairs. To the left, there are several round tables set for a wedding reception with white chairs. The ceiling is made of exposed wooden beams and is decorated with many small, warm-toned string lights. A large, rectangular wooden light fixture hangs from the ceiling. On the right side, there is a large, elaborate floral arrangement of white and pink flowers on a white table, with several lit candles in front of it.

FUNCTION ROOMS

PHOTO BY FULLTONE PHOTOGRAPHY

THE VINES ROOM





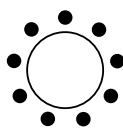
THE VINES ROOM

INFUSE YOUR PERSONAL STYLE INTO THIS VERSATILE SPACE AND TAILOR A TRULY UNIQUE EXPERIENCE FOR YOU AND YOUR GUESTS.

THE VINES ROOM BOASTS ABUNDANT NATURAL LIGHT, FEATURING FLOOR-TO-CEILING GLASS DOORS THAT OPEN ONTO AN OUTDOOR TERRACE. GUESTS CAN EASILY ACCESS THE CENTRE'S GRASSED AREA AND ENJOY VIEWS OF OUR ONSITE VINEYARD AND THE SERENE BOTANIC GARDENS SURROUNDINGS, CREATING A TRANQUIL AND ROMANTIC BACKDROP FOR YOUR SPECIAL DAY.

COMPLIMENTARY ROOM HIRE BASED ON MINIMUM SPEND OF \$8,000

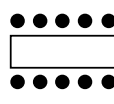
ROOM CAPACITY



80



100



80

HIRE FEE WILL APPLY FOR LONG TABLES. IF MINIMUM SPEND IS NOT MET, A ROOM HIRE FEE WILL APPLY.

THE GALLERY ROOM





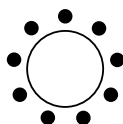
PHOTO BY JAMES FIELD PHOTOGRAPHY

THE GALLERY ROOM

FOR A MORE INTIMATE VENUE, OUR REFINED GALLERY PROVIDES A CONTEMPORARY SETTING SUITABLE FOR BOTH COCKTAIL RECEPTIONS AND SEATED CELEBRATIONS. THIS VERSATILE SPACE IS ILLUMINATED BY NATURAL LIGHT STREAMING THROUGH FLOOR-TO-CEILING WINDOWS AND INCLUDES A BALCONY WITH BREATHTAKING VIEWS OF THE SURROUNDING GARDENS BELOW.

COMPLIMENTARY ROOM HIRE BASED ON MINIMUM SPEND OF \$8,000

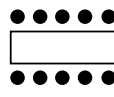
ROOM CAPACITY



90



120



80

Hire fee will apply for long tables. If minimum spend is not met, a room hire fee will apply.

PHOTO BY SOLEMATE STUDIOS

EXHIBITION HALL



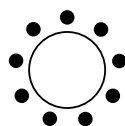


EXHIBITION HALL

THE EXHIBITION HALL OFFERS A WINERY AMBIANCE NESTLED IN THE HEART OF THE CITY. GUESTS ARE WELCOMED THROUGH POD 3, PERFECT FOR PRE-DINNER DRINKS. THIS DISTINCTIVE VENUE FEATURES A WOODEN FLOOR, A VIBRANT DISPLAY OF WINE MEMORABILIA ALONG ITS PERIMETER, AND A STRIKING WINE BARREL FEATURE WALL. IDEAL FOR REFINED DINING EXPERIENCES, INCLUDING INTIMATE LONG OR ROUND TABLE WEDDINGS AND COCKTAIL-STYLE RECEPTIONS, THE EXHIBITION HALL PROVIDES A MULTITUDE OF STUNNING PHOTO OPPORTUNITIES.

COMPLIMENTARY ROOM HIRE BASED ON MINIMUM SPEND OF \$15,000

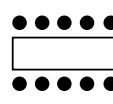
ROOM CAPACITY



150



220



150

Hire fee will apply for long tables. If minimum spend is not met, a room hire fee will apply.

PHOTO BY B CAPTURED KY LUU



HICKINBOTHAM HALL

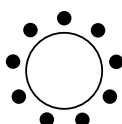


HICKINBOTHAM HALL

LOCATED AMIDST THE PICTURESQUE BOTANIC GARDENS IN THE HEART OF THE CITY, THE NATIONAL WINE CENTRE OFFERS BREATHTAKING VIEWS AND STUNNING ARCHITECTURE, CREATING THE PERFECT SETTING FOR YOUR WEDDING DAY. HICKINBOTHAM HALL, OUR PREMIER VENUE, SERVES AS AN AWE-INSPIRING BACKDROP FOR WEDDING CELEBRATIONS. WITH VIEWS OVERLOOKING THE OUTDOOR TERRACE, THE HALL IS DISTINGUISHED BY ITS 23-METRE-HIGH ACOUSTIC WOODEN CEILING. FLOODED WITH NATURAL LIGHT THROUGH EXPANSIVE GLASS WINDOWS AND DOORS, THE HALL ALSO SHOWCASES ELEGANT JARRAH FLOORBOARDS AND A SPECTACULAR RAMMED EARTH WALL, ADDING TO ITS CHARM AND APPEAL.

COMPLIMENTARY ROOM HIRE BASED ON MINIMUM SPEND OF \$30,000

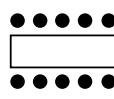
ROOM CAPACITY



250



500



250

Hire fee will apply for long tables. If minimum spend is not met, a room hire fee will apply.

PHOTO BY GOOD DAY DWYER

HICKINBOTHAM TERRACE





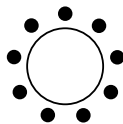
PHOTO BY GOOD DAY DWYER

HICKINBOTHAM TERRACE

OUR PICTURESQUE HICKINBOTHAM TERRACE PROVIDES A STUNNING BACKDROP FOR YOUR SPECIAL DAY. OFFERING AMPLE SPACE TO ACCOMMODATE YOUR GUESTS, THE NATURAL BEAUTY OF THE GARDEN CREATES A ROMANTIC AND ENCHANTING SETTING WITH ENDLESS PHOTO OPPORTUNITIES. ITS UNIQUE AMBIANCE MAKES THIS SPACE IDEAL FOR ELEGANT DINING EXPERIENCES, WHETHER YOU ENVISION AN INTIMATE ROUND OR LONG TABLE SETUP OR PREFER A COCKTAIL-STYLE RECEPTION.

COMPLIMENTARY ROOM HIRE BASED ON MINIMUM SPEND OF \$45,000

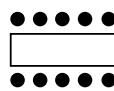
ROOM CAPACITY



260



500



260

HIRE FEE WILL APPLY FOR LONG TABLES. IF MINIMUM SPEND IS NOT MET, A ROOM HIRE FEE WILL APPLY.

PHOTO BY MONICA CUGNIER

PACKAGES



PHOTO BY JAMES FIELD PHOTOGRAPHY

Social Pour PACKAGE

FOR THOSE SEEKING A RELAXED WEDDING, OUR COCKTAIL-STYLE RECEPTIONS IS THE PERFECT FIT FOR YOUR SPECIAL DAY. OUR SOCIAL POUR PACKAGE OFFERS A WIDE SELECTION OF FOOD AND BEVERAGE OPTIONS, WITH NUMEROUS ADDITIONAL CHOICES TO CATER TO EVERY STYLE.

PACKAGE INCLUDES:

VENUE HIRE BASED ON MINIMUM SPEND

3 HOUR CANAPÉ SERVICE

1 SUBSTANTIAL CANAPÉ PER PERSON

1 DESSERT CANAPÉ PER PERSON

YOUR WEDDING CAKE SERVED ON PLATTERS

FRESHLY GROUND COFFEE AND T2 TEA SELECTION

4 HOURS OF THE SOMMELIER'S SELECTION BEVERAGE PACKAGE

LECTERN AND MICROPHONE

DRESSED TABLES FOR WEDDING CAKE AND GIFTS

NATIONAL WINE CENTRE CAKE KNIFE AND TOASTING GLASSES

SERVINGWARE AND GLASSWARE

\$150pp

2026

PACKAGE VALID FOR EVENTS HELD BEFORE 31 DECEMBER 2026.

FOOD AND BEVERAGE SUBSTITUTIONS MAY BE MADE BY THE NATIONAL WINE CENTRE BASED ON SUPPLIER AVAILABILITY.



Signature Blend PACKAGE

FOR A MORE FORMAL ATMOSPHERE, OUR SIGNATURE BLEND PACKAGE OFFERS A CLASSIC SEATED RECEPTION WITH A WIDE ARRAY OF OPTIONS AND INCLUSIONS TO PERSONALISE YOUR EVENT.

PACKAGE INCLUDES:

VENUE HIRE BASED ON MINIMUM SPEND

3 COURSE SEATED MENU

(SELECTION OF ONE ENTRÉE, TWO MAINS SERVED ON AN ALTERNATE BASIS, TWO SIDE DISHES & ONE DESSERT, PLUS YOUR WEDDING CAKE SERVED ON PLATTERS TO THE TABLE)

5 HOURS OF THE SOMMELIER'S SELECTION BEVERAGE PACKAGE

LECTERN AND MICROPHONE

DRESSED TABLES FOR WEDDING CAKE AND GIFTS

NATIONAL WINE CENTRE CAKE KNIFE AND TOASTING GLASSES

BLACK OR WHITE LINEN

3 PERSONALISED MENUS PER TABLE

CHAIR COVERS AND SASHES

ROUND TABLES AND TABLEWARE

\$175pp

2026

PACKAGE VALID FOR EVENTS HELD BEFORE 31 DECEMBER 2026.

FOOD AND BEVERAGE SUBSTITUTIONS MAY BE MADE BY THE NATIONAL WINE CENTRE BASED ON SUPPLIER AVAILABILITY.



PHOTO BY ALEX KWONG

Perfect Pairing PACKAGE

BEGIN YOUR NEW LIFE TOGETHER AND CELEBRATE WITH FAMILY AND FRIENDS OVER A FOUR COURSE SEATED DINNER - A WONDERFUL PACKAGE FOR COUPLES THAT PREFER MORE OPTIONS FOR THEIR GUESTS.

PACKAGE INCLUDES:

VENUE HIRE BASED ON MINIMUM SPEND

4 COURSE SEATED MENU WITH PRE-DINNER CANAPÉS OR ANTIPASTO PLATTERS (TWO ANTIPASTO PLATTERS SERVED TO THE TABLE OR CHEF'S SELECTION OF PRE-DINNER CANAPÉS, CHOICE OF ONE ENTRÉE, TWO MAIN COURSE SELECTIONS, TWO SIDE DISHES & ONE DESSERT, PLUS YOUR WEDDING CAKE SERVED ON PLATTERS TO THE TABLE)

5 HOURS OF THE REGIONAL SELECTION BEVERAGE PACKAGE

LECTERN AND MICROPHONE

DRESSED TABLES FOR WEDDING CAKE AND GIFTS

NATIONAL WINE CENTRE CAKE KNIFE AND TOASTING GLASSES

BLACK OR WHITE LINEN

3 PERSONALISED MENUS PER TABLE

CHAIR COVERS AND SASHES

ROUND TABLES AND TABLEWARE

\$190pp

2026

PACKAGE VALID FOR EVENTS HELD BEFORE 31 DECEMBER 2026.

FOOD AND BEVERAGE SUBSTITUTIONS MAY BE MADE BY THE NATIONAL WINE CENTRE BASED ON SUPPLIER AVAILABILITY.



PHOTO BY DYLAN LEE PHOTOGRAPHY

Ever After Edition PACKAGE

OUR EVER AFTER EDITION PACKAGE HAS BEEN DESIGNED TO COVER ALL ASPECTS OF THE EVENING. GUESTS WILL ENJOY PRE-DINNER CANAPÉS OR ANTIPASTO PLATTERS, FOLLOWED BY A THREE COURSE MEAL WITH A CHOICE OF DISHES AND AN UPGRADED DRINKS PACKAGE.

PACKAGE INCLUDES:

VENUE HIRE BASED ON MINIMUM SPEND

4 COURSE SEATED MENU WITH PRE-DINNER CANAPÉS OR ANTIPASTO PLATTERS
(TWO ANTIPASTO PLATTERS SERVED TO THE TABLE OR CHEF'S SELECTION OF PRE-DINNER CANAPÉS,
CHOICE OF TWO ENTRÉES, TWO MAIN COURSE SELECTIONS, TWO SIDE DISHES & ONE DESSERT,
PLUS YOUR WEDDING CAKE SERVED ON PLATTERS TO THE TABLE)

5 HOURS OF THE CURATED COLLECTION BEVERAGE PACKAGE

LECTERN AND MICROPHONE

DRESSED TABLES FOR WEDDING CAKE AND GIFTS

NATIONAL WINE CENTRE CAKE KNIFE AND TOASTING GLASSES

BLACK OR WHITE LINEN

3 PERSONALISED MENUS PER TABLE

CHAIR COVERS AND SASHES

ROUND TABLES AND TABLEWARE

OVERNIGHT ACCOMMODATION*

\$215pp

2026

PACKAGE VALID FOR EVENTS HELD BEFORE 31 DECEMBER 2026.

FOOD AND BEVERAGE SUBSTITUTIONS MAY BE MADE BY THE NATIONAL WINE CENTRE BASED ON SUPPLIER AVAILABILITY.

*ACCOMMODATION INCLUDES TRANSFER FROM THE NATIONAL WINE CENTRE, BREAKFAST FOR TWO AND LATE CHECK OUT AT THE CROWNE PLAZA ADELAIDE AND IS SUBJECT TO AVAILABILITY AND THE TERMS AND CONDITIONS OF THE SUPPLIER..



Stargaze PACKAGE

LOCATED ON THE FRINGE OF THE BOTANIC GARDENS, THE NATIONAL WINE CENTRE IS THE PERFECT LOCATION FOR A WEDDING UNDER THE STARS. ENJOY PRE-DINNER DRINKS IN THE GARDENS FOLLOWED BY A FOUR COURSE MEAL SEATED ON OUR BEAUTIFUL HICKINBOTHAM TERRACE.

PACKAGE INCLUDES:

VENUE HIRE BASED ON MINIMUM SPEND

4 COURSE SEATED MENU WITH CHEF'S SELECTION PRE-DINNER CANAPES OR ANTIPASTO PLATTERS (TWO ANTIPASTO PLATTERS SERVED TO THE TABLE OR CHEF'S SELECTION OF PRE-DINNER CANAPÉS, CHOICE OF TWO ENTRÉES, TWO MAIN COURSE SELECTIONS, TWO SIDE DISHES & ONE DESSERT, PLUS YOUR WEDDING CAKE SERVED ON PLATTERS TO THE TABLE)

5 HOURS OF THE REGIONAL SELECTION BEVERAGE PACKAGE

TEA & COFFEE SERVICE WITH DESSERT

FULL OUTDOOR LIGHTING PACKAGE

DRESSED TABLES FOR WEDDING CAKE AND GIFTS

NATIONAL WINE CENTRE CAKE KNIFE AND TOASTING GLASSES

BLACK OR WHITE LINEN

3 PERSONALISED MENUS PER TABLE

AMERICANA CHAIRS

ROUND TABLES AND TABLEWARE

\$240pp

2026

PACKAGE VALID FOR EVENTS HELD BEFORE 31 DECEMBER 2026.

FOOD AND BEVERAGE SUBSTITUTIONS MAY BE MADE BY THE NATIONAL WINE CENTRE BASED ON SUPPLIER AVAILABILITY.



MENU

MENU OPTIONS | ENTRÉE

MEDITERRANEAN

TURMERIC ROASTED CAULIFLOWER, ALMOND & TAHINI CREAM,
ORANGE DRESSED PEA TENDRILS | GF VG

BAKED PARMESAN POLENTA, FOREST MUSHROOM, FRICASSEE, ROCKET, PARMESAN OIL | GF V

PARMESAN ROASTED POTATO GNOCCHI, CREAMED MUSHROOM SAUCE, MATURE PARMESAN,
ROCKET & PARMESAN OIL | V

PUMPKIN RAVIOLI, ROASTED TOMATO SAUCE, SMOKY SPICED PEPITAS | V

EGG FETTUCCINE, FOREST MUSHROOMS, BASIL CREAM SAUCE, HERBED PANGRATTATO | V

SPINACH & RICOTTA CANNELLONI, ROASTED TOMATO SUGO, ROCKET & PARMESAN OIL | V

SEA

CRAB, SWEETCORN FRITTATA, GREEN GODDESS SAUCE, BELGIAN ENDIVE, CITRUS SALAD | GF

HOUSE MADE OLD BAY SPICED PRAWNS, MARIE ROSE SAUCE, PICKLED ZUCCHINI SALAD | GF DF

HERB & CHORIZO RISOTTO STUFFED BABY SQUID, TOMATO & ORANGE SAUCE | GF

LOW & SLOW ATLANTIC SALMON, DILL AIOLI, PICKLED CUCUMBER, NORI CRACKER | GF DF

GLAZED BARRAMUNDI, LEMON & CAPER MAYONNAISE, GREEN ONION & CORIANDER SALAD | GF

LAND

PULLED BEEF BRISKET, RED CABBAGE & CARAWAY SLAW, DRESSED MIXED HERB SALAD

5 SPICED DUCK 'SAUCISSE', PICKLED CUCUMBER & CARROT SALAD, SOY SESAME DRESSING

DIJON GLAZED TWICE COOKED PORK BELLY, GRAIN MUSTARD CREAM, MOLASSES & CARROT
SALAD | GF

BRAISED LAMB SHOULDER, BABA GHANOUSH, FETA, GREMOLATA, BABY HERBS HORSERADISH

GARLIC ROASTED CHICKEN BREAST, TARRAGON AIOLI, ROASTED SWEETCORN SALSA | GF DF

MENU OPTIONS | MAIN COURSE

SEA

MAPLE & MUSTARD GLAZED SALMON, LEMON RISOTTO, CREAMED VERJUICE SAUCE | GF

ROASTED BARRAMUNDI, LEMON & CAPER BUTTER, TOASTED ALMOND GREEN BEANS| GF DF

COORONG MULLET, ZUCCHINI, EDAMAME CRUSH, CREAMED CORNICHON, TARRAGON & DILL SAUCE | GF

OVEN BAKED ATLANTIC SALMON FILLET, SPINACH & POTATO CRÈME FRAICHE SALAD, DRESSED SOFT HERBS | GF

LAND

SEARED PAROO KANGAROO FILLET, RED CABBAGE & APPLE CONFIT, SPICED FIG CHUTNEY, RED CURRANT JUS | GF DF

CONFIT DUCK LEG, ROASTED DUCK BREAST, PUMPKIN PUREE, ZUCCHINI NOODLES, SOUR CHERRY JUS | GF DF

ROAST PORK LOIN STEAK, APPLE MASHED POTATO, SAGE & CHILLI CRUMB, APPLE CIDER JUS | DF

LAMB CUTLET, BRAISED LAMB SHOULDER, MINTED SOUR CREAM POTATO MEDLEY, RED WINE JUS

ROASTED LAMB RUMP, OLIVE OIL AND MINT COUSCOUS, PEA CRÈME FRAICHE, JUS| GF

GARLIC ROASTED CHICKEN BREAST, BAKED WHOLEGRAIN MUSTARD POLENTA, HONEY & SOY CREAM SAUCE | GF

ROASTED CHICKEN BREAST, GARLIC CREAM SAUCE, CRUSHED PARSLEY POTATOES, SALTED ZUCCHINI SALAD | GF

180GR ROASTED BEEF FILLET, DIJON MUSTARD MASH, MUSHROOM CHUTNEY, RED WINE JUS | GF DF

180GR SEARED BEEF FILLET, HERBED BABY POTATO CRUSH, TOMATO CHUTNEY, SHIRAZ SAUCE | GF DF

220GR BEEF PORTERHOUSE, CREAMED TOMATO RISOTTO, ONION CHUTNEY, TOMATO JUS | GF

SIDE DISHES

PLEASE SELECT TWO OPTIONS TO BE SHARED TO THE TABLE;

HOT

DIJON, GARLIC ROASTED POTATOES | GF VG

ROAST SWEET POTATO, SPANISH ONION & ROSEMARY OIL | GF VG

STEAMED SEASONAL GREEN VEGETABLES, RIO VISTA OLIVE OIL, SEA SALT | GF VG

ROASTED VEGETABLE MÉLANGE | GF VG

COLD

ROCKET, AGED PARMESAN SALAD, PEAR VINAIGRETTE | GF V

MIXED LEAF, FENNEL FRONDS, PICKLED SHALLOTS, WHITE BALSAMIC DRESSING | GF VG

ROAST PUMPKIN, MIXED SALAD LEAVES, PEPITA SEEDS, HONEY & PINEAPPLE DRESSING | GF V

TRADITIONAL GARDEN SALAD, BALSAMIC DRESSING | GF VG

KALAMATA OLIVE, CUCUMBER, FETA, MIXED LEAF SALAD, DILL VINAIGRETTE| GF V

GLUTEN FREE|GF

DAIRY FREE|DF

VEGETARIAN|V

VEGAN|VG

MENU OPTIONS | DESSERT

DARK CHOCOLATE TORTE, RICH GANACHE, HAZELNUT, FEUILLETINE | V

ROCKY ROAD BROWNIE, HAZELNUT CRUMB, RASPBERRIES | GF V

PINA COLADA PANNA COTTA, PINEAPPLE & LIME | GF V

WHITE CHOCOLATE & LIME CHEESECAKE, GINGERBREAD | V

BLUEBERRY FRANGIPANE TART, LEMON CURD | GF V

DESSERT STATION

ADDITIONAL \$17.00 PER PERSON

CHEF'S SELECTION OF ASSORTED PETITE DESSERTS

ALL LUNCH AND DINNER MENUS INCLUDE FRESHLY GROUND COFFEE, T2 TEA SELECTION AND ASSORTED CHOCOLATES

CHILDREN'S MENU

PLEASE SELECT ONE ITEM FROM THE LIST BELOW:

CRUMBED FISH & CHIPS

BEEF RAVIOLI, ROASTED TOMATO & BASIL SAUCE

CHICKEN BREAST NUGGETS & CHIPS

CHICKEN SCHNITZEL & CHIPS

CHEESEBURGER & FRIES

PUMPKIN ARANCINI, ROASTED TOMATO SUGO | GF DF

\$36.00 PER CHILD (12 YEARS AND UNDER)

ALL MEALS SERVED WITH A SIDE SALAD AND ICE-CREAM SUNDAE FOR DESSERT.

\$52.00 PER CHILD (12 YEARS AND UNDER)

INCLUSIVE OF THE ABOVE, PLUS THE ENTREE SELECTED IN YOUR MAIN PACKAGE.

YOUNG ADULTS MENU (12 – 17 YEARS)

YOUR FINAL PACKAGE PRICE PER HEAD WILL BE DISCOUNTED 20%

GLUTEN FREE|GF

DAIRY FREE|DF

VEGETARIAN|V

VEGAN|VG

ADDITIONAL OPTIONS

PRE-DINNER CANAPÉS

\$17.00 PER PERSON

CHEF'S SELECTION OF CANAPÉS TO BE SERVED DURING PRE-DINNER DRINKS

ADDITIONAL MENU CHOICES

YOU MAY LIKE TO CONSIDER ADDITIONAL MENU CHOICES:

ENTRÉE/DESSERT - \$9.00 PER PERSON / PER CHOICE

MAIN COURSE - \$13.00 PER PERSON / PER CHOICE

ALTERNATE MAIN COURSE TO CHOICE \$7.00 / PER PERSON

WEDDING CAKE

IN PLACE OF DESSERT, SERVED WITH RASPBERRY COULIS AND CREAM

DEDUCT \$3.00 PER PERSON FROM ANY DINNER PACKAGE PRICE

ANTIPASTO SELECTION

\$17.00 PER PERSON | PLATTERS TO THE TABLE

PRIMARY INCLUSIONS: SELECTION OF CHAMPAGNE HAM, SLICED PROSCIUTTO, SOPRESSA, GRISSINI

SERVED WITH: DOLMADES, ARTICHOKE HEARTS WITH ORANGE & FENNEL SEED, PICKLED BUTTON MUSHROOMS, FETA FILLED SWEET PEPPERS, BABY BOCCONCINI & SALSA VERDE

OR

BUILD YOUR OWN ANTIPASTO FOR AN ADDITIONAL \$3.00 PER PERSON (SELECTION OF FIVE ITEMS)

COCKTAIL RECEPTION MENU

COLD CANAPÉS

HILLS MUSHROOM PARFAIT TARTLET, AGED PARMESAN, BABY CRESS | V

SOUTH-EAST GRAIN-FED BEEF TARTARE, WHOLE GRAIN MUSTARD AIOLI, CURED YOLK | DF

SMOKED BARRAMUNDI RILLETTES, CRÈME FRAICHE, BABY CAPER, SOFT HERBS

POACHED PACIFIC PRAWN & GUACAMOLE BITE ON BLINI | DF

SASHIMI OF ATLANTIC SALMON, LIME -COCONUT DRESSING, PICKLED CUCUMBER | GF DF

RARE ROASTED KANGAROO LOIN, MUSTARD ONION RELISH & BEETROOT AIOLI | GF DF

WHIPPED RICOTTA, NATIVE THYME CHILLI HONEY, WALNUT | V

PEPITA CRUMBED GOATS CHEESE, BEETROOT CHUTNEY, RYE BREAD | V

SALMON, AVOCADO, PICKLE CUCUMBER SUSHI, TRADITIONAL CONDIMENTS | GF DF

AVOCADO, DAIKON, CUCUMBER SUSHI, TRADITIONAL CONDIMENTS | GF DF VG

HOT CANAPÉS

CRUMBED PORK BELLY, APPLE RELISH | GF DF

POPCORN PRAWN, FERMENTED CHILLI GARLIC MAYONNAISE, CHIVE

MAC & CHEESE CROQUETTES, MARINARA SAUCE

TOMATO ARANCINI, WHIPPED TOFU | GF VG

CRUMBED "CHICKEN KATSU" SKEWER, TONKATSU SAUCE | DF

BAKED PARMESAN POLENTA, TRUFFLE AIOLI | GF V

MINI BEEF PIE, SMOKY TOMATO RELISH

INDIAN SAMOSAS, PICKLED MANGO CHUTNEY | DF VG

VEGETABLE SPRING ROLLS, CANDIED CHILLI & SOY DIPPING SAUCE | DF VG

STEAMED THAI FISH CAKES, SWEET & SOUR DIPPING SAUCE | DF

SALT & PEPPER CALAMARI, YUZU MAYONNAISE | DF

JAPANESE STYLE KARAAGE CHICKEN, SHICHIMI MAYO | DF

PHOTO BY GOOD DAY DWYER

BEVERAGES



BEVERAGE PACKAGES

SOMMELIER'S SELECTION

NWC BRUT RESERVE SPARKLING
NWC SAUVIGNON BLANC
NWC PINOT GRIGIO
NWC CABERNET SAUVIGNON
NWC SHIRAZ

REGIONAL SELECTION

FOR AN ADDITIONAL \$5.00 PER PERSON

*YOU CAN UPGRADE TO THE FOLLOWING
BEVERAGE PACKAGE:*

MARTY BLOCK BRUT CUVÉE
HILLS & COAST CHARDONNAY
ALPHA BOX & DICE ROSÉ
PEPPER TREE PINOT GRIS
CHAFFEY BROS GSM
PIKES STONE CUTTERS SHIRAZ

CURATED COLLECTION

FOR AN ADDITIONAL \$9.00 PER PERSON

*YOU CAN UPGRADE TO THE FOLLOWING
BEVERAGE PACKAGE:*

SIDEWOOD SPARKLING PINOT NOIR CHARDONNAY
PEWSEY VALE RIESLING
JERICHO FIANO
LENSWOOD HILLS PINOT NOIR
HEIRLOOM ADELAIDE HILLS TEMPRANILLO
TEUSNER WARK FAMILY SHIRAZ

ALL PACKAGES INCLUDE:

FURPHY ORIGINAL REFRESHING ALE
HAHN SUPER DRY
HAHN PREMIUM LIGHT
HAHN SUPER DRY 3.5 (MID-STRENGTH)
HEINEKEN 0.0 (ZERO ALCOHOL)
JAMES SQUIRE 'ORCHARD CRUSH' APPLE
CIDER
T.I.N.A NON-ALCOHOLIC RANGE
SOFT DRINK SELECTION
ORANGE & APPLE JUICE

*WINE PACKAGE ADDITIONAL PRICING BASED ON
AN UPGRADE FROM THE SOMMELIER'S SELECTION
PACKAGE*

BEVERAGE ADDITIONAL OPTIONS

BASE SPIRITS

FROM \$12.00 PER 30ML

WYBOROWA VODKA

BEEFEATER GIN

CAPTAIN MORGAN SPICED GOLD RUM

JOHNNIE WALKER RED LABEL SCOTCH

JIM BEAM BOURBON

PREMIUM SPIRITS

FROM \$14.00 PER 30ML

ABSOLUT VODKA

TANQUERAY GIN

SAILOR JERRY RUM

JOHNNIE WALKER BLACK LABEL SCOTCH

MAKER'S MARK BOURBON

ENQUIRE FOR A LIST OF LIQUEURS AND APERITIFS.

BEVERAGE PACKAGE EXTENSION

FROM \$5.00 PER PERSON FOR AN ADDITIONAL HALF AN HOUR

MAXIMUM 6.5 HOUR DURATION

SUBSTITUTE BEER UPGRADE

SUBSTITUTE BEER CHOICE \$2.00 PER PERSON

BIRRA MORETTI

HEINEKEN LARGER

STONE & WOOD PACIFIC ALE

JAMES SQUIRE ALCOHOLIC GINGER BEER

ON ARRIVAL COCKTAIL PACKAGE

\$16.00 PER PERSON | CHOICE OF 1

LYCHEE BREEZE | WHITE RUM, LYCHEE, LIME, HONEY, LYCHEE SYRUP, CHILLED GREEN TEA

CITRUS SUNSET | VODKA, PEACH SLICES, STRAWBERRY SLICES, LEMONADE, PEACH SYRUP

TROPICAL FIZZ | WHITE RUM, WATERMELON WEDGES, LIME SLICES, SPARKLING WATER, WATERMELON SYRUP

GARDEN PARTY | GIN, STRAWBERRY SLICES, BASIL LEAVES, STRAWBERRY SYRUP, SODA WATER

SERVED DURING PRE-DINNER DRINKS | 30 MINUTE DURATION

SPIRIT CORKAGE

\$6.00 PER PERSON



ADDITIONAL INFORMATION

PARKING AND ACCESS

GUEST PARKING IS AVAILABLE IN THE PARKING BAYS ALONG HACKNEY ROAD AND ON PLANE TREE DRIVE NEAR BOTANIC PARK. PARKING IS COMPLIMENTARY AFTER 6:00PM MONDAY-SATURDAY AND ALL-DAY SUNDAY. DURING THE WEEK, METERED CAR PARKING IS AVAILABLE IN THE ABOVE PARKING AREAS. A RESERVED CAR PARK FOR YOUR WEDDING CAN BE ORGANISED ON REQUEST. WE HAVE TWO ACCESSIBLE CAR PARKING SPACES LOCATED NEXT TO THE WESTERN ENTRANCE OF THE CENTRE.

SPECIAL MEALS

OUR EXECUTIVE CHEF CAN CATER TO ALL DIETARY NEEDS. PLEASE ADVISE YOUR WEDDING EXECUTIVE OF ANY REQUIREMENTS. TO ENSURE ALL OF YOUR SUPPLIERS ARE CATERED FOR ON THE NIGHT, WE CAN ARRANGE A SEPARATE MEAL AT AN ADDITIONAL COST.

PREFERRED SUPPLIERS

THE NATIONAL WINE CENTRE WORKS CLOSELY WITH A NUMBER OF PREMIUM WEDDING SUPPLIERS IN SOUTH AUSTRALIA. YOUR WEDDING EXECUTIVE CAN ASSIST YOU IN FINDING THE PERFECT TEAM TO GUARANTEE A MEMORABLE DAY. ASK OUR TEAM FOR MORE DETAILS.

NEXT STEPS

PLEASE CONTACT OUR DEDICATED WEDDING EXECUTIVE TO ARRANGE A TOUR OF OUR VENUE. TENTATIVE BOOKINGS CAN BE MADE ON YOUR PREFERRED DATE FOR A TWO-WEEK DURATION. ONCE YOU ARE READY TO BOOK, WE WILL GUIDE YOU SEAMLESSLY THROUGH THE PLANNING PROCESS LEADING UP TO YOUR WEDDING DAY.



PHOTO BY GOOD DAY DWYER

MAP

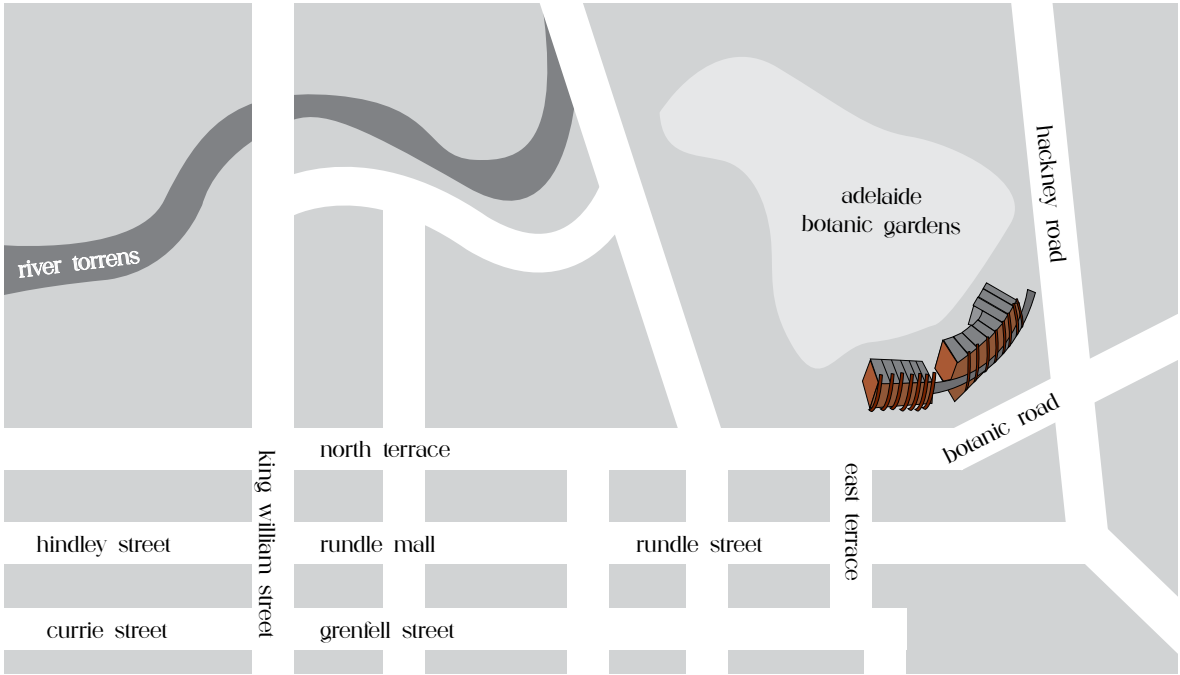




PHOTO BY DAN EVANS

LIGHTING AND THEMING SCENE CHANGE AUDIO VISUAL

ADDITIONAL OPTIONS BOOKED THROUGH [SCENE CHANGE](#) WILL BE BILLED THROUGH
THE NATIONAL WINE CENTRE OF AUSTRALIA.

PLEASE CONTACT JOHNL@SCENECHANGE.COM.AU FOR FURTHER INFORMATION AND BOOKINGS.

HICKINBOTHAM HALL

FAIRY LIGHT CANOPY

SAME DAY EDIT VISION PACKAGE

BRIDAL TABLE RIGGING 1M - 4.5M

BRIDAL TABLE RIGGING 4.6M - 6.5M

ROOM WASH

STAGE WASH

ADD ON CAKE OR WEDDING PARTY TABLE SPOTLIGHT

HICKINBOTHAM TERRACE

OUTDOOR WEDDING RECEPTION PACKAGE

UPPER TERRACE FESTOON ZIG-ZAGGED

LOWER TERRACE FESTOON CANOPY

EXHIBITION HALL

FAIRY LIGHT CANOPY

FAIRY LIGHT CANOPY & DRAPING

ROOM WASH

VINES & GALLERY

FAIRY LIGHT CANOPY

PREFERRED SUPPLIERS

ACCOMMODATION

[CROWNE PLAZA](#)

27 FROME STREET, ADELAIDE SA 5000
08 8206 8888

CAKES

[LYONS DEN CAKES](#)

0402 492 429
ADMIN@LYONSDENCAKES.COM

[SUGAR & SPICE CAKES](#)

08 8172 1078
SUGARANDSPICECAKES@BIGPOND.COM

CHAIR COVERS

[TAKE A SEAT HIRE](#)

0408 828 922
SALES@TAKEASEATHIRE.COM.AU

ENTERTAINMENT DJ'S & BANDS

[ENTERTAINMENT ADELAIDE](#)

DANIEL KORONIS
0448 400 900
INFO@ENTERTAINMENTADELAIDE.COM.AU

[CLAUDIA MIGLIACCIO MUSIC](#)

INSTAGRAM: @CLAUDIAMIGLIACCIOMUSIC

FLORISTS

[BLOOMING BRIDAL](#)

CHRISTINE GEMMELL
0424 363 310
WEDDINGS@BLOOMINGBRIDAL.COM.AU

[ANGELIK BLOSSOMS](#)

0424 363 310
HELLO@ANGELIKBLOSSOMS.COM.AU

FURNITURE & EVENT STYLING

[MODERN PARTY HIRE](#)

JULIA PATSIS - 08 8351 9901
INFO@MODERNPARTY.COM.AU

STATIONERY

[WILDE DESIGN STUDIO](#)

0402 530 733
HELLO@WILDEDESIGNSTUDIO.COM

PHOTOGRAPHY & VIDEOGRAPHY

[LIFE SKETCH FILMS](#)

MARIE & CHRIS
0419 817 911
ENQUIRIES@LIFESKETCHWEDDINGS.COM.AU

[B CAPTURED](#)

KY LUU
0423 084 933
KYLUU@BCAPTURED.COM.AU

[THE WEDDING CONTENT CREATORS](#)

0432 562 686
THEWEDDINGCREATORSADL@GMAIL.COM

ADDITIONAL SUPPLIERS

[48 FLAVOURS GELATO CARTS](#)

08 8221 6524
INFO@48FLAVOURS.COM.AU

[THE CANNOLI BOX](#)

0450286486
EVENTS.THECANNOLIBOXCO@GMAIL.COM

[ADELAIDE STARLIGHT ENTERTAINMENT](#)

0422 567 172
INFO@ADELAIDESTARLIGHTENTERTAINMENT.COM

[MEMORY LANE](#)

EVENTS@MEMORYLANEAUS.COM

PHOTO BY CHRISTINE TOULANTAS



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