

WEDDINGS *at the*
NATIONAL WINE CENTRE

2028 Weddings



Photo by Solemate Studios

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Photo by Lifesketch Weddings

Welcome to the National Wine Centre

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 Executive is 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.



Function Rooms



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 inviting atmosphere.

Complimentary room hire based on minimum spend of \$8,000.

Scene Change: Popular Add-Ons	
FAIRY LIGHT CANOPY	\$1,125
PACKAGE.....	\$2,650
Fairy Light Canopy Chiffon Draping Up Lights Around the Room	
TERRACE FESTOON LIGHTING.....	\$1,210

Room Capacity		
		
Round Tables	Cocktail	Long Tables
80	100	80

*Hire Fee will apply for Long Tables.
If Minimum Spend is not met, a Room Hire Fee will apply.*



Photo by Fulltone Photography

The Gallery Room

Our intimate and refined Gallery Room 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.

Scene Change:
Popular Add-Ons

FAIRY LIGHT CANOPY

\$1,125

DRAPE LINE & UP LIGHTS AROUND

THE ROOM

\$1,965

PACKAGE

\$2,650

Fairy Light Canopy

White Chiffon Draping

Up Lights Around the Room

Room Capacity



Round Tables

90



Cocktail

120



Long Tables

80

Hire Fee will apply for Long Tables.
If Minimum Spend is not met, a Room Hire Fee will apply.

National Wine Centre Weddings 2028

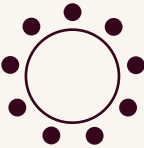
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Exhibition Hall

The Exhibition Hall offers a winery ambiance nestled in the heart of the city. This distinctive space 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.

Scene Change: Popular Add-Ons	
FAIRY LIGHT CANOPY	\$1,300
WHITE CHIFFON DRAPING WITH.....	\$1,685
UP LIGHTS	
PACKAGE	\$2,725
Fairy Light Canopy	
White Chiffon Draping	
Up Lights Around the Room	

Room Capacity		
		
Round Tables	Cocktail	Long Tables
150	220	150

Hire Fee will apply for Long Tables.
If Minimum Spend is not met, a Room Hire Fee will apply.



Hickinbotham Hall

Hickinbotham Hall, our premier space, 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.

Scene Change:
Popular Add-Ons

FAIRY LIGHT CANOPY

\$2,030

BESPOKE LIGHTING PACKAGE WITH

\$4,150

OPERATOR

Lighting Operator for the Night

Cake Spot

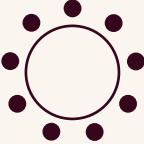
Bridal Table Spot

First Dance

Smoke / Haze

Room Wash

Room Capacity



Round Tables

260



Cocktail

500



Long Tables

260

*Hire Fee will apply for Long Tables.
If Minimum Spend is not met, a Room Hire Fee will apply.*



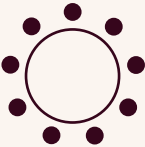
Photo by Luke John Photography

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



Round Tables

250



Cocktail

500



Long Tables

216

*Hire Fee will apply for Long Tables.
If Minimum Spend is not met, a Room Hire Fee will apply.*

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Packages



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.

\$165 pp | 2028

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 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

Package valid for events held before 31 December 2028.

Food and Beverage substitutions may be made by the National Wine Centre based on supplier availability.



Photo by Last of the Seventh

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.

\$195pp | 2028

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

Package valid for events held before 31 December 2028.

Food and Beverage substitutions may be made by the National Wine Centre based on supplier availability.



Photo by Simon Bills

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.

\$210pp | 2028

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

Package valid for events held before 31 December 2028.

Food and Beverage substitutions may be made by the National Wine Centre based on supplier availability.



Photo by Solemate Studios

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.

\$235pp | 2028

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*

**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.*

Package valid for events held before 31 December 2028.

Food and Beverage substitutions may be made by the National Wine Centre based on supplier availability.



Photo by Good Day Dwyer

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.

\$260pp | 2028

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

Package valid for events held before 31 December 2028.

Food and Beverage substitutions may be made by the National Wine Centre based on supplier availability.



Photo by Good Day Dwyer

Menu



Menu Options | Entrée

MEDITERRANEAN

Turmeric Roasted Cauliflower, Almond & Tahini Cream, Orange Dressed Pea Tendrils | GF VG

Parmesan Roasted Potato Gnocchi, Creamed Mushroom Sauce, Mature Parmesan, Rocket & Parmesan Oil | V

Pumpkin Ravioli, Roasted Tomato Sauce, Sage Salsa Verde, Smoky Spiced Pepitas | V

Spinach & Ricotta Cannelloni, Roasted Tomato Sugo, Rocket & Parmesan Oil | V

Corn & Manchego Frittata, Roast Capsicum Romesco, Mizuna & Rocket Salad | V GF

SEA

Herb & Lemon Prawns, Saffron Aioli, Pickled Zucchini Salad | GF DF [I]

Low & Slow Atlantic Salmon, Sauce Ravigote, Pickled Cucumber | GF DF [A]

Wattleseed Salt Barramundi, Tahini & Miso Creme, Green Onion & Coriander | GF [A]

LAND

5 Spiced Duck 'Saucisse', Pickled Cucumber & Carrot Salad, Soy Sesame Dressing

Slow-Cooked Pork Belly, Fermented Chilli Caramel, Sesame Cabbage Slaw

Braised Lamb Shoulder, Baba Ghanoush, Feta, Gremolata, Baby Herbs

Garlic Roasted Chicken Breast, Tarragon Aioli, Roasted Sweetcorn Salsa | GF DF

Please note that menu items may be revised during Winter annually.

Menu Options | Main Course

SEA

Atlantic Salmon Fillet, Wild Rice & Edamame , Cucumber, Dill & Rocket Salad, Citrus Oil [A]

Roasted Barramundi, Carrott Puree, Green Beans, Lemon Butter, Almond Crunch [A]

Oven Baked Atlantic Salmon Fillet, Spinach & Potato Crème Fraiche Salad,
Dressed Soft Herbs | GF [A]

Baked Garfish, Zucchini, Edamame Crush, Creamed Cornichon, Tarragon & Dill Sauce | GF [A]

LAND

Confit Duck Leg, Roasted Duck Breast, Duck Fat Potatoes, Cavolo Nero, Burnt Orange Jus

Roast “King Henry” Pork 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, Kipfler Potatoes, Minted Pea Puree, Preserved Lemon Jus | GF DF

Roasted Chicken Breast, Crushed Parsley Potatoes, Ratatouille, Salsa Verde, Mixed Herb

Garlic Chicken Breast, Mushroom Risotto, Asparagus, Romesco, Jus

180gm Roasted Beef Fillet, Dijon Potato Purée, Red Capsicum Chimichurri,
Red Wine Jus | GF DF

220gm Beef Porterhouse, Sun Dried Tomato Risotto, Onion Chutney, Cabernet 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 | V GF

Mixed Leaf, Fennel Fronds, Pickled Shallots, White Balsamic Dressing | GF VG

Roast Pumpkin, Mixed Salad Leaves, Pepita Seeds, Maple Dijon Dressing | V GF

Traditional Garden Salad, Balsamic Dressing | GF VG

Kalamata Olive, Cucumber, Feta, Mixed Leaf Salad, Dill Vinaigrette | V GF

Please note that menu items may be revised during Winter annually.

Menu Options | Dessert

Coconut and White Chocolate Mousse Layered Raspberry Sponge, Raspberry Gel, Toasted Coconut | V

Coffee Banoffee, Coffee Cream, Rum Ganache, Caramelised Banana | V (Contains Alcohol)

Cheesecake, Passionfruit Curd, Mango Gel, Chocolate Soil, Crisp Meringue | V

Flourless Brownie, Rich Chocolate Ganache, Honeycomb | V GF

Blackberry & White Chocolate Eton Mess – White Chocolate Mousse, Blackberry Compote, Lime Curd, Meringue Shards | V GF

DESSERT STATION | Additional \$19.00 per person

Chefs Selection of Assorted Petit Desserts

All Lunch and Dinner Menus Include Freshly Ground Coffee, Tea Selection and Assorted Chocolates.

Children's Menu

\$40.50 per child (12 years and under)

All meals served with a side salad and ice-cream sundae for dessert.

\$56.50 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%

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

Please note that menu items may be revised during Winter annually.

WEDDINGS *at the*
NATIONAL WINE CENTRE

V | Vegetarian GF | Gluten Free DF | Dairy Free VG | Vegan

Additional Options

Pre-Dinner Canapés | \$19.00 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 | \$10.00 per person / per choice

Main Course | \$14.50 per person / per choice

Alternate Main Course to Choice | \$8.00 per person

Wedding Cake

In place of Dessert, served with Raspberry Coulis and Cream

Deduct \$3.50 per person from any dinner package price

Antipasto Selection | \$19.00 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 (selection of five items) | **Additional \$4.00 per person**

Please note that menu items may be revised during Winter annually.

WEDDINGS *at the*
NATIONAL WINE CENTRE

Cocktail Reception Menu

COLD CANAPÉS

Roasted Pumpkin Tartlet, Feta, Pepita Crumb, Baby Cress | V
South-East Grain-Fed Beef Tartare, Black Garlic Aioli, Wattleseed Salt | DF
Sweet Potato & Spinach Frittata, Chilli Jam | V GF
Poached Pacific Prawn, Seaweed Salad on Blini [I]
Port Lincoln Kingfish Crudo, Yuzu & Green Pepper Vinaigrette, Finger Lime | GF DF [A]
Rare Roasted Kangaroo, Mustard Onion Relish & Beetroot Aioli | GF DF
Whipped Ricotta, Verjuice Roasted Grape, Pink Peppercorn | V
Salmon, Avocado, Pickle Cucumber Sushi with Traditional Condiments | GF DF [M]
Avocado, Daikon, Cucumber Sushi with Traditional Condiments | GF DF VG

HOT CANAPÉS

Fried Mozzarella Sticks, Smoked Tomato Relish | V
Crumbed Cauliflower, Truffle Aioli | V DF
Plant Based Empanada, Chimichurri | VG
Cocktail Lamb Kofta, Mint Yoghurt, Pomegranate Molasses
Tempura Prawn, Fermented Chilli Garlic Mayonnaise [I]
Mac & Cheese Croquettes, Marinara Sauce | V
Crumbed "Chicken Katsu" Skewer, Tonkatsu Sauce | GF DF
Mini Cottage Pie
Salt & Pepper Calamari, Yuzu Mayonnaise | DF [I]
Japanese Style Karaage Chicken, Shichimi Mayo | DF
Tomato Arancini, Whipped Tofu | GF VG

Please note that menu items may be revised during Winter annually.

Beverages



Beverage Packages

SOMMELIER'S SELECTION

NWC Brut Reserve Sparkling
NWC Sauvignon Blanc
NWC Pinot Grigio
NWC Cabernet Sauvignon
NWC Shiraz

REGIONAL SELECTION

Upgrade for an additional \$5.00 per person*

Dunes & Greene Chardonnay Pinot
Noir NV
Pepper Tree Pinot Gris
Hills & Coast Chardonnay
Alpha Box & Dice Rosé
Chaffey Bros GSM
Pikes Stone Cutters Shiraz

CURATED COLLECTION

Upgrade for an additional \$11.00 per person*

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:

Stone & Wood Pacific 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) Assortment of
Flavours
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 **\$14.50** 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 Apertifs.

BEVERAGE PACKAGE EXTENSION

From **\$5.00** per person for an Additional Half an Hour

Maximum 5.5 Hour Duration

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

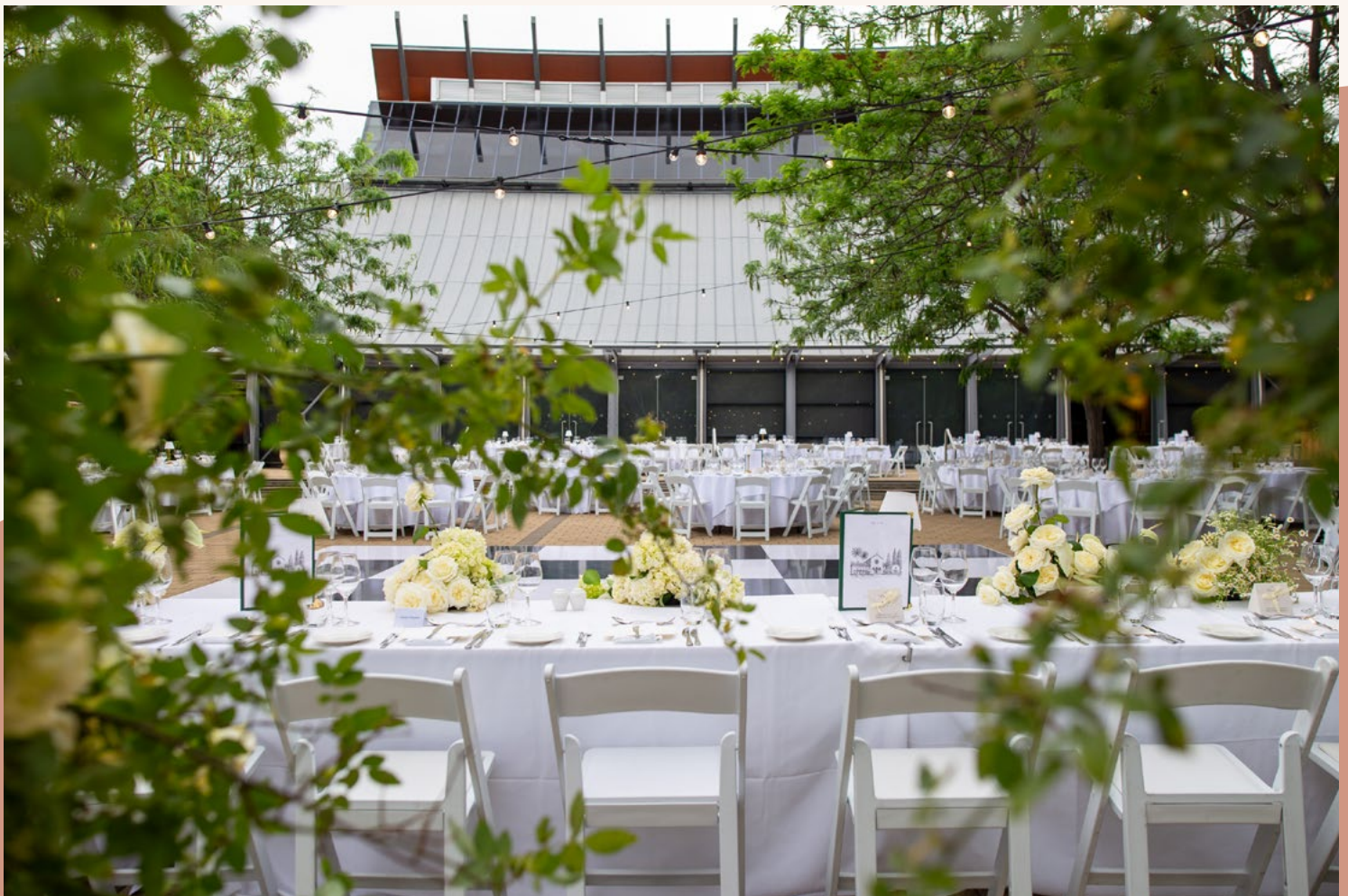
Our Executive Chef can cater to all dietary needs. Please advise your Wedding Executive of any requirements. To ensure all of your suppliers are catered for on the night, we can arrange a separate meal at an additional cost.

Preferred Suppliers

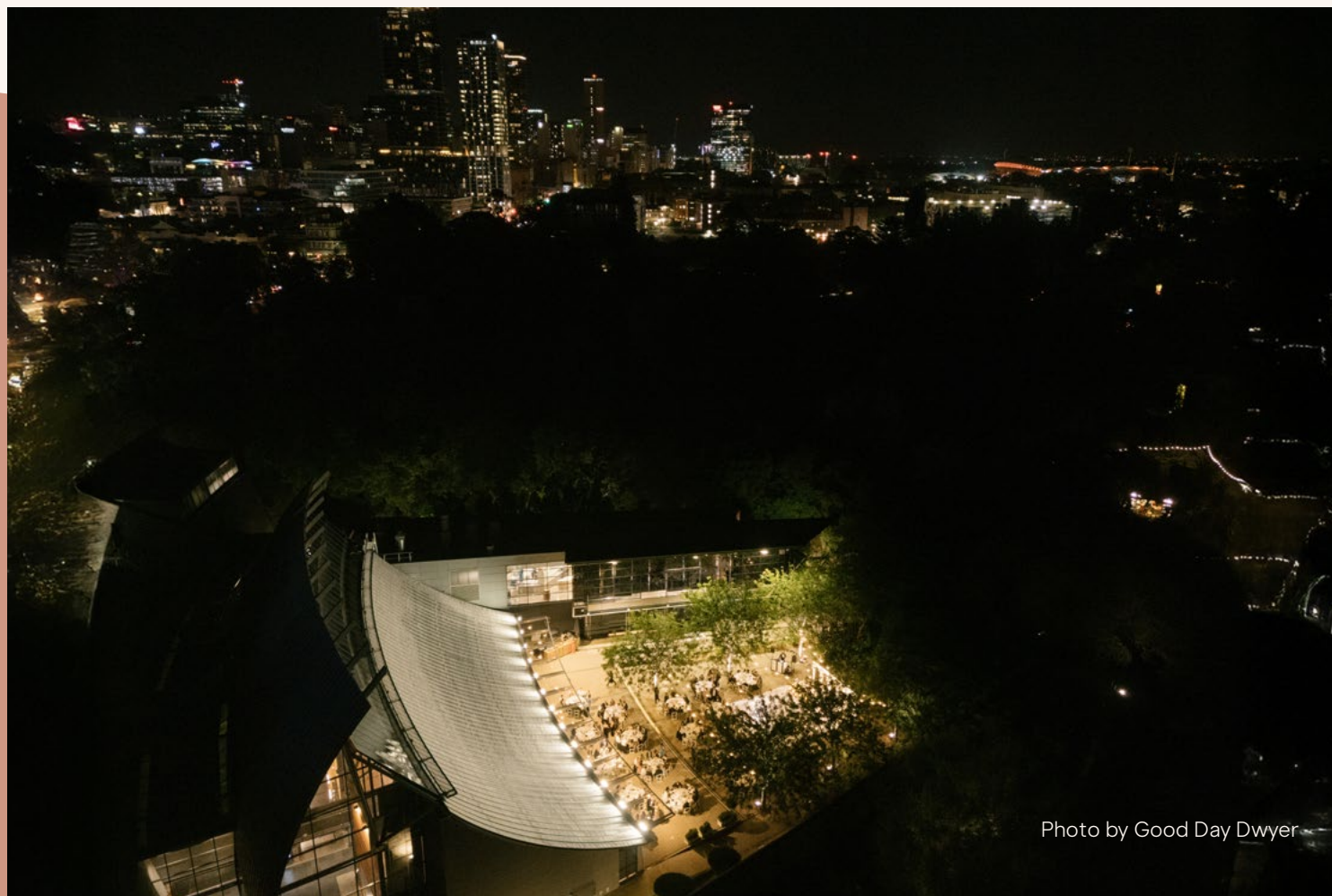
The National Wine Centre works closely with a number of premium wedding suppliers in South Australia. Your Wedding Executive can assist you in finding the perfect team to guarantee a memorable day. Ask our team for more details.

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.



Map



Lighting and Theming Scene Change Audio Visual

As the National Wine Centre's trusted audio visual partner, Scene Change Audio Visual brings an intimate knowledge of the venue to every event. From enchanting fairy light canopies and delicately draped festoon lighting to sophisticated room washes and flawless AV support, our team transforms your wedding vision into a seamless reality.

We also offer bespoke, tailored packages designed to meet your unique needs and ensure every detail is perfectly executed.



Please contact nwc@scenechange.com.au for further information and bookings.

www.scenechange.com.au



Photo by Gretl Watson-Blazewicz

Preferred Suppliers

ACCOMMODATION

Crowne Plaza

27 Frome Street, Adelaide SA 5000
08 8206 8888
adelaide.crowneplaza.com

ENTERTAINMENT

Entertainment Adelaide

Peter Savvas
0448 400 900
info@entertainmentadelaide.com.au
entertainmentadelaide.com.au

FLORISTS

Blooming Bridal

Christine Gemmell
0424 363 310
weddings@bloomingbridal.com.au
www.bloomingbridal.com.au

Angelik Blossoms

0405 452 935
hello@angelikblossoms.com.au
www.angelikblossoms.com.au

PHOTOGRAPHY & VIDEOGRAPHY

Life Sketch Films

Marie & Chris
0419 817 911
enquiries@lifesketchweddings.com.au
www.lifesketchfilms.com.au

B Captured

Ky Luu
0423 084 933
kyluu@bcaptured.com.au
www.bcaptured.com.au

The Wedding Content Creators

0432 562 686
theweddingcreatorsadl@gmail.com
www.theweddingcreators.com

STATIONERY

Wilde Design Studio

0402 530 733
hello@wildedesignstudio.com
www.wildedesignstudio.com

Love & Letter Co

loveandletterco.au@gmail.com
www.loveandletterco.com.au

CHAIR COVERS

Take A Seat Hire

0408 828 922
sales@takeaseathire.com.au
takeaseathire.com.au

CAKES

Lyons Den Cakes

0402 492 429
admin@lyonsdencakes.com
www.lyonsdencakes.com

Sugar & Spice Cakes

08 8172 1078
sugarandspicecakes@bigpond.com
www.sugarandspicecakes.com.au

FURNITURE & EVENT STYLING

Modern Party Hire

Julia Patsis - 08 8351 9901
info@modernparty.com.au
www.modernpartyhireadelaide.com.au

ADDITIONAL SUPPLIERS

St Louis Gelato Cart

gelatocart@st-louis.com.au
www.instagram.com/stlouisgelatocart

Adelaide Starlight Entertainment

0422 567 172
info@adelaidestarlightentertainment.com
www.adelaidestarlightentertainment.com

Memory Lane

events@memorylaneaus.com
www.memorylaneevents.com.au

The Stylist's Guide

Alyse Vozzo
0412 211 344
info@thestylistguide.com.au
www.thestylistguide.com.au

BTNCL Candles

Brodie Lowe
0450 968 443
brodie@btncl.com.au
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NATIONAL WINE CENTRE

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