

# CORPORATE

National wine centre



# Breakfast

## National Wine Centre Breakfast

Selection of Seasonal Sliced Fruits, Honey Yoghurt  
Freshly Baked Croissants, Beerenberg Preserves  
Assorted Danishes & Mini Muffins  
Warm Barossa Smoked Ham and Cheese Croissants  
House Made Bircher Muesli  
Orange and Apple Juice  
Freshly Ground Coffee and T2 Tea Selection

## Hot Breakfast

On Arrival

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

Hot Plated Breakfast Options:

*Please Select One*

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

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

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

Chilli Chorizo Beans and Poached Eggs on Turkish Bread

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

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

## Additional Options

Milk Panna Cotta, Poached Strawberries, House Made Muesli

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

# Breakfast cont.

## Cocktail Breakfast

*Please select five breakfast canapés to be served;*

Corn Fritters, Avocado, Tomato Salsa

Brioche Bun; Barossa Bacon, Spiced Tomato Jam

Mini Croque Monsieur

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

Chilli Chorizo Beans, Poached Eggs, Turkish Bread

Mixed Mushroom, Cream Cheese, Basil Bruschetta

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

Spiced Potato Omelette with Eggplant Kasundi

Banana Bread, Lemon Passion Fruit Curd

Assorted Mini Muffins

Roasted Macadamia Nut, Macerated Figs, Honey  
Roasted Oats, Yoghurt Cups

Milk Panna Cotta, Poached Strawberries, House  
Made Muesli

Coconut and Banana Hot Cakes, Maple Syrup

Orange and Apple Juice

Freshly Ground Coffee and T2 Tea Selection

# Start Your Day

Add a little extra to kick start your event!

## **Kick Start Your Day**

Mini Fruit Salad, Mint and Lemon

Muesli Bar

Red Bull

Freshly Ground Coffee and T2 Tea Selection

## **Additional Options**

House Smoked Salmon Bagel

Barossa Bacon Slider

Selection of Gluten Free Cakes

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

## **All Day Coffee Station**

Tea and Coffee on Consumption

Freshly Ground Coffee

Teas and Herbal Infusions

# Take a Break

## Coffee Break Selection

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

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

*With your choice of the following:*

### Sweet

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

Danish Pastries; Mixed Berry, Vanilla Custard, Spiced Apple

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

Freshly Baked Scones, Beerenberg Strawberry Jam, Whipped Cream

Home-Style Chocolate Brownie

Chocolate Éclair

Mini Fruit Salad, Mint and Lemon

Carrot Cupcakes, Cream Cheese Frosting

Banana Cake, Chocolate Icing

### Savoury

Selection of Savoury Mini Muffins

Aloo Tiki, Date and Tamarind

Vegetable Samosas, Coriander Chutney

Sausage Rolls with Chipotle Relish

King Island Pie, Cognac Mustard

Chef's Selection of Mini Quiches

Pumpkin, Feta and Sage Frittata, Spiced Tomato Jam

Ham and Cheese Sliders

### Additional Options

Gelista Ice Cream Pots

Smoked Salmon, Cream Cheese Bagels

Large Ham and Cheese Croissants

Fresh Fruit Platters

Fresh Fruit Bowls

# Light Working Lunches

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

## Option One

Freshly Baked Breads with Gourmet Fillings  
Changing Daily

Fine Australian Cheeses, Lavosh, Fruit Paste,  
Dried Fruit, Nuts

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

Freshly Ground Coffee and T2 Tea Selection

## Option Two

Thai Red Chicken Curry, Coriander

Steamed Rice

Cucumber, Picked Papaya, Peanuts, Salad with  
Nuoc Cham

Prawn Crackers

Platters of Fresh Seasonal Sliced Fruits

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

Freshly Ground Coffee and T2 Tea Selection

(Minimum 25 Guests)

## Option Three

Freshly Baked Breads with Gourmet Fillings  
Changing Daily

Seasonal Salad Suitable for Vegetarian  
Delegates

Chef's Hot Dish of the Day

Platters of Fresh Seasonal Sliced Fruits

Assortment of Desserts

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

Freshly Ground Coffee and T2 Tea Selection

(Minimum 25 Guests)

# Light Working Lunches

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

## Option Four

Fresh Fruit Bowl

Fine Australian Cheeses, Lavosh, Fruit Paste,  
Dried Fruit, Nuts

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

Freshly Ground Coffee and T2 Tea Selection

Please select one item from bread, salads, wraps and  
hot dishes (four items in total);

## Filled Bread Options

Roasted Beef on Focaccia, Fire Roasted Capsicum,  
Horseradish Cream

House Spiced and Roasted Chicken Baps, Lettuce  
and Tomato

Italian Sopressa, Tomato, Pickles on Ciabatta

House Made Spiced Hummus, Dukkah and Salad  
Leaves on Turkish

Pastrami, Onion Jam and Mustard on Rye

Egg Mayonnaise and Chive on White

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

## Salads

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

House Potato Salad, Gherkin and Jammon

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

Couscous Salad, Carrot, Nuts, Sultanas, Herb  
Dressing

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

## Wraps

Feta, Tomato, Lettuce, Basil Pesto

Tandoori Chicken, Cucumber, Mint Yoghurt

Avocado, Tuna, Mayonnaise, Mixed Leaves

Sumac Roasted Pumpkin, Seeds, Mixed Leaves

Smoked Turkey, Cranberry, Brie, Mixed Leaves

## Hot Dishes

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

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

Tandoori Chicken, Steamed Rice

Spiced Barramundi, Rice, Coriander Yoghurt

Chicken Paella, Smoked Paprika, Saffron, Peas,  
Capsicum

Chicken Cacciatore, Capsicum, Tomato, Olives

Beef Bourguignon, Mushroom, Onion, Red Wine  
Sauce, Steamed Rice

Lamb Rogan Josh, Steamed Rice

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

# Lunch & Dinner

## Entree

### Sea

Citrus Marinated Salmon, Avocado Mousse,  
Dill Cucumber

Crab Croquette, Mojo Rojo, Charred Corn,  
Chilli Jam

Baby Squid Stuffed with Black Rice, Tomato Fondue,  
Green Onion

Coconut Spiced Poached Prawns, Green Mango,  
Crab Salad

BBQ Garlic Prawns, Tropical Fruit Salsa

### Land

Harissa Spiced Chicken, Carrot, Spiced Almond Aioli

Braised Lamb Shoulder, Eggplant Pickle, Feta  
Gremolata

Pork Belly, Compressed Green Apple, Pickled  
Papaya, Peanuts, Burnt Pineapple Nuoc Cham

Duck Leg Croquette, Duck Ham, Beetroot and  
Apple Relish

Lightly Spiced Paroo Kangaroo, Pickled Beetroot,  
Strawberries, Date and Tamarind

### Pasta/Vegetarian

Fettuccine, Truffle Cream Cheese, Forest  
Mushrooms, Basil

Spinach and Ricotta Cannelloni, Napoletana Sauce,  
Aged Parmesan, Rocket and Almond Pesto

Potato Gnocchi, Roasted Pumpkin, Old Man  
Saltbush, Preserved Lemon Oil, House Dukkah

Sundried Tomato and Feta Arancini, Seeds and Nuts

### SA Seafood Trio Plate

Coffin Bay Oyster, Wakame, Roe

Coconut Spiced Poached Prawns, Green Mango,  
Crab Salad

Citrus Marinated Salmon, Avocado Mousse,  
Dill Cucumber

Additional \$5.00 per person

### Land Trio Plate

Duck Leg Croquette, Duck Ham, Beetroot and  
Apple Relish

Harissa Spiced Chicken, Carrot, Spiced Almond Aioli

Sundried Tomato and Feta Arancini, Seeds and Nuts



# Lunch & Dinner

## Main Course

### Beef/Lamb

Beef Porterhouse, Maple Roasted Sweet Potatoes,  
Miso Butter

Beef Fillet, Herbed Potato, Red Onion Marmalade,  
Port Wine Jus

Beef Fillet, Thyme Hash, Hazelnut Green Beans,  
Red Wine Jus

Roasted Lamb Rump, Zucchini Basil Risotto,  
Peperonata, Salsa Verde

Ras El Hanout Lamb Rump, Potato, Burghal Wheat,  
Feta, Red Pepper Agrodolce

### Poultry/Game

Chicken Breast, Cheese Polenta, Sweet Corn Salsa,  
Light Jus

Roasted Chicken Breast, Mushroom Risotto,  
Truffle Oil

Sweet and Spicy Roast Chicken, Dates, Pistachios,  
Carrot Puree and Honey Roasted Carrots

Confit Duck Leg, Roasted Breast, Duo of Beetroots,  
Vincotto Jus

Slow Cooked Duck, Braised Red Cabbage, Hazelnuts,  
Chicken Jus

### Pork

Pork Loin, Pumpkin Sage Rosti, Apple Verjuice, Jus

Pork Fillet, Celeriac Puree, Mango Salsa,  
Port Wine Jus

### Seafood

Pan Roasted Salmon, Spiced Sweet Pea, Fennel,  
Radish and Dill

Chermoula Spiced Barramundi, Lemon Butter Potato,  
Capers, Verjuice

Ocean Trout, Almond Hummus, Garlic Beans, Lemon  
Myrtle Oil

Steamed Salmon, Cherry Tomato, Capers, Basil,  
Saffron Potato

### Side Dishes; with compliments

*Please select two items from the following  
to be served;*

Garlic Thyme Chat Potatoes

Sumac Roasted Pumpkin

Steamed Green Vegetables, Olive Oil, Sea Salt

Rocket, Sundried Tomato and Parmesan Salad

Garden Salad, Tomato, Olive and Feta

Tray Roasted Ratatouille

# Lunch & Dinner

## Dessert

Jaffa; Chocolate Torte, Biscotti Crumbs, Orange Sorbet

Spiced Pudding, Apple Fig Compote, Calvados Sauce

Warm White Chocolate Blondie, Mango, Macadamia and Kangaroo Island Honey

Mocha Panna Cotta, Coffee Hazelnut Biscotti

Lemon, Lime and Bitters; Lemon and Lime Tart, Soft Meringue, Bitters Jelly

“Gingerbread” Cheesecake, Ginger Ale Poached Pear, Mascarpone

Dark Chocolate Tart, Irish Crème and Almond

## Dessert Trio Plate

“Gingerbread” Cheesecake, Ginger Ale Poached Pear, Mascarpone

Mocha Panna Cotta, Coffee Hazelnut Biscotti

Jaffa; Chocolate Torte, Biscotti Crumbs, Orange Sorbet

Additional \$5.00 per person

Freshly Ground Coffee, T2 Tea Selection and Assorted Chocolates

(Inclusive with all Lunch and Dinner Menus)

# Lunch & Dinner

## Antipasto Selection

Platters To The Table

Included on the Plate is a Selection of Champagne Ham, Sliced Prosciutto, Sopressa and Grissini

*Please select five items from the following to be served;*

Feta Cheese, Preserved Lemon, Rosemary

Dill, Lime and Chilli Pickled Squid

Button Mushrooms Roasted, Honey, Balsamic

Sweet and Sour Pickled Vegetables

Baby Bocconcini, Salsa Verde

Artichoke Hearts, Black Pepper, Orange

Garlic and Basil Roasted Capsicums, Sun-Dried Tomatoes

House Marinated Mixed Olives

Dolmades

Three Cheese, Herb Frittata

Feta Filled Sweet Peppers

## Seafood Selection

Platters To The Table

*Two pieces of each item per person*

Freshly Shucked South Australian Oysters

Spencer Gulf King Prawns

Sliced Smoked Salmon

Condiments

## Additional Options:

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

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

Chef's Selection of Canapés ( 30 minute duration )

The National Wine Centre of Australia prides itself on being adaptable and flexible to every request. If you have a catering idea or concept you would like to explore, please make a time to meet with one of our Sales Executives who can put together a tailored packages to suit every aspect of your requirements. For cases where separate menus must be prepared, we require adequate notice to ensure the specific requirements can be met.

# Australian Seafood Degustation Menu

Matched wines are available on a consumption basis

## **Starter**

Coffin Bay Oysters, Finger Lime, Champagne Dressing

## **Entree**

Torched Harvey Bay Scallops, Pea Mushroom Custard,  
Vanilla

## **Main Course**

Pan Roasted SA Kingfish, Spencer Gulf Prawn Arancini,  
Saffron, Potato, Sauce Vierge

## **Cheese**

Onkaparinga Creamery Chèvre, Mango Salsa, Lavosh

## **Dessert**

Vanilla Bean Panna Cotta, Macerated Strawberries,  
Lime Biscotti

## **Petite Fours**

Chefs Selection  
Served with Espresso Coffee and T2 Tea Selection

# Regional tasting Menu

Matched wines are available on a consumption basis

## Starter

Coffin Bay Oysters, Finger Lime, Champagne Dressing

## Entree

Rare Roasted Paroo Kangaroo, Pumpkin Saltbush Hummus,  
Dukkah

## Main Course

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

## Cheese

Onkaparinga Creamery Chèvre, Mango Salsa, Lavosh

## Dessert

Desert Lime Curd Tart, Riberry and Raspberry Gelato

## Petite Fours

Chefs Selection  
Served with Espresso Coffee and T2 Tea Selection

# Cocktail Reception

## Cold Canapés

Vietnamese Crabmeat Salad in Rice Paper with Dipping Sauce

Asian Slaw and Roasted Peanut Rice Paper Rolls

Salmon, Avocado, Pickle Cucumber Sushi Rolls with Wasabi, Soy Ginger Dressing

Avocado, Daikon and Cucumber Sushi with Wasabi, Soy Ginger

Rare Seared Kangaroo, Marsala Cracker, Chutney

Bruschetta with Pea, Cream Cheese and Mint

Crostini, Limestone Coast Feta, Oregano, Preserved Lemon

Beef Tartare, Smoked Paprika, House Pickles

Seared Tuna, Wasabi Mayonnaise

Spiced Chicken, Mango, Crispy Wonton

House Cured Duck Ham, Papaya Salad

Prosciutto, Blue Cheese, Fig Crouton

## Hot Canapés

Fried Pork Belly with Date Orange Chutney

Chicken Dumpling Steamed with Asian Dressing

Slipper Lobster, Vanilla Arancini, Mango Mayonnaise

King Island Beef Pie, Cognac Mustard

Sausage Rolls with Chipotle Relish

Roasted Butternut Squash, Pecorino and Dukkah Pizzette

Tempura Prawn, Basil Lime Dressing

Vegetable Spring Rolls with Sesame Soy Dip

Roasted Lamb Skewers, Cumin, Chilli Salt

Thai Fish Cake, Tamarind Lime Mayonnaise

Aloo Tiki, Coriander Chutney

Crab Dashi Tart, Tomato Mascarpone

Moroccan Spiced Polenta, Tomato Relish

Fried Popcorn Chicken, Soy Dipping Sauce

Tandoori Spiced Chicken Skewers, Mint Raita

Indian Samosas, Mint Yoghurt

# Cocktail Reception

## Dessert Canapés

Spiced Fig Pudding, Verjuice Apples

Dark Chocolate Torte, Biscotti Crumb, Crème De Menthe

Assorted Gelista Ice Cream Cones

Warmed White Chocolate Blondie, Mango, Macadamia

## Dessert Table

Mini Mocha Panna Cotta, Hazelnut Biscotti

Assorted Profiteroles

Lemon and Lime Tarts

Assorted Gelista Ice Cream Cones

Baked New York Cheesecake, Whipped Cream Berries

# SUBSTANTIAL ITEMS

## **Grazing Table**

Selection of Local Cured Meats, Olives, Pickles, Breads, Dips, Olive Oil, Dukkah and South Australian Cheeses, Lavosh, Dried Fruits and Nuts

## **Coffin Bay Oysters**

Freshly Shucked, Fresh Lime, Mignonette-Eschallot, Red Wine Vinegar, Nam Jim

## **Sashimi**

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

## **Paella**

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

## **Fish or Salt and Pepper Squid**

With Chips and Spicy Mayonnaise

## **Tandoori Chicken**

Steamed Basmati Rice, Raita

## **Mini Slider**

Pulled Beef Brisket and Mustard Pickle Buns

## **Potato Gnocchi**

Roasted Pumpkin, Old Man's Saltbush, House Dukkah

## **Spinach and Ricotta Cannelloni**

Tomato Sauce, Parmesan Cheese

## **Make Your Own Fajita**

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

## **Interactive Station Option**

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

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



# BEST OF SOUTH AUSTRALIA COCKTAIL RECEPTION

## To Start

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

## Cold Canapés

Pickled Beets, Woodside Goats Curd, Willunga  
Almonds

Kingfish Tartare, Lenswood Apple, Salmon Roe

Spencer Gulf Oyster, Finger Lime, Micro Coriander

Adelaide Hills Venison, Strawberry, Date, Tamarind

Yellow Fin Tuna, Local Vegetable Salsa

## Hot Canapés

BBQ Spencer Gulf Prawn, Jalapeno, Yuzu  
Mayonnaise

Limestone Coast Lamb Cutlet House Spiced, Salsa  
Verde

Inman Valley Freshwater Crayfish, Vanilla Arancini,  
Mango Salsa

Kangaroo Island Haloumi, Tomato Pesto, Willunga  
Olives, Pizzette

Untraditional Beef Pie Floater, Green Pea Puree,  
Tomato Pickle

# Beverage Packages

## Per Person/Per Hour

### Package A

Bay Of Stones Chardonnay Pinot Noir  
Bay Of Stones Sauvignon Blanc  
Bay Of Stones Chardonnay  
Bay Of Stones Cabernet Sauvignon  
Bay Of Stones Shiraz  
Coopers Dry  
Coopers Premium Light  
The Hills Cider Company Cider  
Soft Drink Selection, Orange and Apple Juice

### Package B

Dunes & Greene Sparkling Chardonnay/ Pinot Noir  
Yalumba 'Y Series' Sauvignon Blanc  
Yalumba 'Y Series' Pinot Grigio  
Yalumba 'Y Series' Rosé  
Yalumba 'Y Series' Cabernet Sauvignon  
Yalumba 'Y Series' Shiraz  
Coopers Dry  
Coopers Premium Light  
The Hills Cider Company Cider  
Soft Drink Selection, Orange and Apple Juice

### Package C

Lambrook 'Spark' Sparkling Pinot Noir  
Aloft Sauvignon Blanc  
Woodvale 'Mount Oakden' Pinot Gris  
Kilikanoon 'Second Fiddle' Grenache Rosé  
Thorn-Clarke 'Sandpiper' Cabernet Sauvignon  
Round Two Shiraz  
Coopers Dry  
Coopers Premium Light  
The Hills Cider Company Cider  
Soft Drink Selection, Orange and Apple Juice

### Package D

The Lane Lois Blanc de Blanc  
Petaluma 'White' Sauvignon Blanc  
Deviation Road Pinot Gris  
Yalumba 'Block 2' Grenache Rosé  
Balnaves 'The Blend' Cabernet Sauvignon Blend  
Bremerton 'Selkirk' Shiraz  
Coopers Dry  
Coopers Premium Light  
The Hills Cider Company Cider  
Soft Drink Selection, Orange and Apple Juice

# Beverage List

## **Draught Beers & Cider - Glass Price**

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

## **Beer List - Bottle Price**

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

## **Spirits**

Base Spirits  
Premium Spirits

## **Soft Drinks - Glass Price**

Soft Drinks  
Sparkling Mineral Water  
Orange and Apple Juice

# Wine List

## Champagne and Sparkling Wine

N.V Louis Roederer Brut Premier  
Reims, France

N.V Pol Roger Brut  
Epernay, France

N.V Perrier-Jouet Grand Brut  
Epernay, France

Lambrook Estate 'Emerson Reserve' Sparkling Pinot Noir  
Adelaide Hills, South Australia

Deviation Road 'Loftia' Vintage Brut  
Adelaide Hills, South Australia

Daosa 'Natural Reserve' Sparkling Chardonnay Pinot Noir  
Adelaide Hills, South Australia

Phillip Shaw 'Edinburgh' Sparkling Chardonnay Pinot Noir  
Orange, New South Wales

Dal Zotto 'Pucino' Prosecco  
King Valley, Victoria

# Wine List

## White Wine and Rose

### Riesling

Jacob's Creek 'Steingarten' Riesling  
Barossa, South Australia

Mount Horrocks Watervale Riesling  
Clare Valley, South Australia

Frankland Estate 'Isolation Ridge' Riesling  
Great Southern, Western Australia  
\$55.00

### Sauvignon Blanc and Blends

Dalrymple Sauvignon Blanc  
Tasmania

Domaine Naturalist Sauvage Sauvignon Blanc Semillon  
Margaret River, Western Australia

The Lane 'Gathering' Sauvignon Blanc Semillon  
Adelaide Hills, South Australia

### Chardonnay

Tapanappa 'Piccadilly Valley' Chardonnay  
Adelaide Hills, South Australia

Stefano Lubiana 'Primavera' Chardonnay  
Tasmania

Vasse Felix Chardonnay  
Margaret River, Western Australia

### Other White Varieties

Pike & Joyce 'Separe' Gruner Veltliner  
Adelaide Hills, South Australia

Onannon Pinot Gris  
Mornington Peninsula, Victoria

Corymbia Chenin Blanc  
Swan Valley, Victoria

### Sweet Styles

Dunes & Greene Split Pick Moscato  
South Australia

### Rosé

Nick Spencer Rosé  
Gundagai, New South Wales

Grant Burge Pinot Rosé  
Barossa, South Australia

# Wine List

## Red Wine

### Light & Medium Bodied

Montalto 'Pennon Hill' Pinot Noir  
Mornington Peninsula, Victoria

Pizzini 'Pietra Rossa' Sangiovese  
King Valley, Victoria

S.C. Pannell Tempranillo Touriga  
McLaren Vale, South Australia

Kilakanoon 'Baudinet Blend' Grenache, Shiraz, Mataro  
Clare Valley, South Australia

Henschke 'Johann's Garden' Grenache, Mataro, Shiraz  
Barossa, South Australia

### Cabernet Sauvignon & Blends

Oakridge 'Over The Shoulder' Cabernet Merlot  
Yarra Valley, Victoria

Wynns 'Black Label' Cabernet Sauvignon  
Coonawarra, South Australia

St Hugo Cabernet Sauvignon  
Coonawarra, South Australia

Leeuwin Estate 'Prelude Vineyards' Cabernet Sauvignon  
Margaret River, Western Australia

Vasse Felix Cabernet Sauvignon  
Margaret River, Western Australia

### Shiraz

Lark Hill Shiraz  
Canberra District, ACT

The Yard 'Riversdale' Shiraz  
Frankland River, Western Australia

Seppelt 'Chalambar' Shiraz  
Grampians and Heathcote, Victoria

Yangarra Shiraz  
McLaren Vale, South Australia

Lawson's Shiraz  
Padthaway

### Premium White Wine

Shaw + Smith 'M3' Chardonnay  
Adelaide Hills, South Australia

Voyager Estate 'Project Gin Gin' Chardonnay  
Margaret River, Western Australia

### Premium Red Wine

Yalumba 'The Signature' Cabernet & Shiraz  
Barossa, South Australia

Samuel's Gorge Grenache  
McLaren Vale, South Australia

Hickinbotham 'Trueman' Cabernet Sauvignon  
McLaren Vale, South Australia

Hentley Farm 'The Beauty' Shiraz  
Barossa Valley, South Australia

# Preferred Suppliers

## Accommodation

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

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

## Cakes

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

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

## Chair Covers

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

## Entertainment - DJ's and Bands

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

Wasabi Entertainment  
Tom Kurzei  
Phone: 0451 614 614  
[www.wasabientertainment.com](http://www.wasabientertainment.com)

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

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

# Preferred Suppliers

## Florists

Angelik Blossoms  
Teresa Tassone  
angelikblossoms@gmail.com

Lily West  
Phone: 08 8355 2928  
info@lilywest.com.au  
www.lilywest.com.au

## Lighting and Theming

Scene Change  
Based at the National Wine Centre  
Dion Hetherington  
Phone: 08 8313 2317  
nwc@scenechange.com.au  
www.scenechange.com.au

Modern Party Hire  
Furniture Hire and Event Styling  
Julia Patsis  
Phone: 08 8351 9901  
info@modernparty.com.au  
modernpartyhire.com.au

## Photography

Joel Roosa Photography  
Phone: 0413 383 732  
joelroosa@live.com  
www.joelroosaphotography.com

Gainsborough Studio  
Phone: 08 8344 5177  
123 North East Rd Collinswood, SA 5081  
www.gainsboroughstudio.com.au

## Additional Suppliers

Suave Group Photo Booths  
Phone: 0433 825 800  
admin@suavegroup.com.au  
www.suavephotobooth.com.au

Caffettiera Espresso Cart  
Angelo Velardo  
Phone: 0499 849 910  
caffettieracarts@gmail.com