

corporate

National  
Wine Centre of  
Australia

THE UNIVERSITY  
of ADELAIDE



# Breakfast

## Continental Breakfast

Selection of Seasonal Sliced Fruits with Honey Yoghurt

Freshly Baked Croissants

Assorted Danishes and Mini Muffins

A Selection of Beerenberg Preserves

House Made Smoothie

Orange and Apple Juice

Freshly Ground Coffee and T2 Tea Selection

## 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

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

Poached Eggs with House Baked Chilli Beans, Smashed Avocado and Grilled Turkish Bread

Artichoke, Lemon, Ricotta Frittata, Sliced Prosciutto and Smoked Tomato Jam

### Additional Options

Mixed Berry Yoghurt Cups

Apple Crumble Panna Cotta Cups

# Breakfast cont.

## Cocktail Breakfast

*Please select five breakfast canapés to be served;*

Cajun Corn Fritters, Avocado, Tomato Salsa

Barossa Bacon, Spiced Tomato Jam, Brioche Bun

Mini Croque Monsieur; Ham and Cheese French Toast  
Sandwich with Dijon Mustard

Abalone Scrambled Eggs, Chive, Coriander, Chilli, Sourdough

Chilli Beans, Poached Eggs, Turkish Bread

Crab Arancini, Chilli Sauce

Sautéed Mixed Mushrooms, Truffled Cream Cheese, Basil  
Sourdough

3 Cheese Frittata, Spiced Tomato Jam

Spiced Potato Omelette with Eggplant Kasundi

Banana Bread, Passionfruit Curd

Assorted Mini Muffins

Vanilla Panna Cotta, Poached Rhubarb, House Made Muesli

Apple Crumble 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

## *Additional Options*

House Smoked Salmon Bagel

Barossa Bacon Slider

Selection of Gluten Free Cakes

# Start your day

## Kick Start Your Day

Mini Fruit Salad, Mint and Lemon

House Made Muesli Bar

House Made Smoothie

Freshly Ground Coffee and T2 Tea Selection

## Tea and Coffee

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

Espresso Coffee Machine, T2 Tea Selection,  
Orange and Apple Juice

*Maximum 30 guests*

## All Day Coffee Station

Tea and Coffee on Consumption

Freshly Ground Coffee

Teas and Herbal Infusions

# Take a break

Freshly Ground Coffee, T2 Tea Selection,  
Orange and Apple Juice, plus your selection of:

## Sweet

Selection of Cookies, Double Chocolate,  
ANZAC Biscuit, Apricot and Ginger

Assorted Freshly Baked Danish Pastries

Sweet Mini Muffins, Orange Poppy Seed,  
Chocolate and Blueberry

Home Style Chocolate Brownie

Freshly Baked Scones, Beerenberg Jam, Whipped Cream

Mini Lamingtons

Assorted Profiteroles

Vanilla Panna Cotta, Poached Rhubarb,  
House Muesli

Apple Crumble Yoghurt Cups

Carrot Cupcakes, Cream Cheese Frosting

Banana Cake, Chocolate Icing

## Savoury

Vegetable Spring Rolls with Sesame Soy Dip

Aloo Tiki, Smoked Chilli Crème Fraîche

A Selection of Mini Quiches

Vegetable Samosas, Mint Yoghurt

Spanakopita – Spinach and Ricotta Pastry

Artichoke, Lemon and Ricotta Frittata,  
Smoked Tomato Jam

King Island Beef Pie, Cognac Mustard

Sausage Roll with Barbeque Peach Sauce

Ham and Cheese Sliders

## Additional Options

Large Ham and Cheese Croissants

Gelista Ice Cream Pots

Smoked Salmon, Cream Cheese Bagels

Sliced Fruit Platter

Fruit Bowl

*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 feel free to speak with one of our Sales Executives.*

# DAY DELEGATE PACKAGE

## Inclusions:

Room Hire

A Standard Room Setup for Plenary Room

Registration Table

Personal Directional Signboard

National Wine Centre Pads and Pens

Whiteboard

On-Site Parking Permit for Organiser

Full Day Catering

All Day Freshly Ground Coffee and T2 Tea Selection

Fruit Bowl on Arrival

Your Selection of One Sweet Morning Tea item

Stand-up Light Working Lunch

Your Selection of One Savoury Afternoon Tea item

Sparkling and Still Water and Mints

## Delegate Facilities Available:

NWC Wined Bar open 8:00am to 6:00pm

## Audio Visual (Available at Additional Cost):

Specialised Audio Visual equipment & personalised Audio Visual Technical Assistant to assist the Presenter. Dion Hetherington from Scene Change is pleased to assist with your additional Audio Visual needs and can be contacted on 08 8313 2317 or email [nwc@scenechange.com.au](mailto:nwc@scenechange.com.au).

## Dietary Requirements:

The National Wine Centre will cater for dietary requirements as requested prior to the event without additional charge.

## With your selection of one of the following sweet morning tea items:

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

Assorted Freshly Baked Danish Pastries

Freshly Baked Scones, Beerenberg Strawberry Jam, Whipped Cream

Assorted Profiteroles

## Light Lunch (Option Two)

Chicken and Mushroom Risotto\*

Rocket and Aged Parmesan Salad, White Balsamic Dressing

Mini Pavlovas, Kiwi Fruit, Passionfruit Coulis

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

Freshly Ground Coffee and T2 Tea Selection

*\*Please note, hot dishes will change daily for multiple day events.*

## Your selection of one of the following savoury Afternoon Tea items:

Vegetable Spring Rolls with Sesame Soy Dip

Sausage Roll with Barbeque Peach Sauce

A Selection of Mini Quiches

Spanakopita – Spinach and Ricotta Pastry

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# Light working Lunches

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

## Option One

Fresh Bakery Items 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

Chicken and Mushroom Risotto\*

Rocket and Aged Parmesan Salad, White Balsamic Dressing

Mini Pavlovas, Kiwi Fruit, Passionfruit Coulis

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

Freshly Ground Coffee and T2 Tea Selection

*\*Please note, hot dishes will change daily for multiple day  
events.*

## Option Three

Fresh Bakery Items with Gourmet Fillings  
Changing Daily

Seasonal Salad Suitable for Vegetarian  
Delegates

Chef's Hot Dish of the Day

Assortment of Pastries and Sweets from Our In-House  
Patisserie Team

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

Freshly Ground Coffee and T2 Tea Selection

(Minimum 25 Guests)

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idea or concept you would like to explore, please feel free to  
speak with one of our Sales Executives.*



# Lunch & dinner

## Entree

### Sea

44 Degree Salmon, Avocado Green Goddess Dressing, Pickled Cucumber

Crab and Green Onion Tart, Spiced Mascarpone

Hot and Sour Poached Prawns, Carrot, Black Sesame, Pear, Kimchi Mayonnaise

BBQ Garlic and Jalapeno Prawns, Green Mango, Crab Salad

### SA Seafood Trio Plate

44 Degree Salmon, Avocado Green Goddess Dressing, Pickled Cucumber

Hot and Sour Poached Prawns, Carrot, Black Sesame, Pear, Kimchi Mayonnaise

Streaky Bay Oyster, Wakame Salad

Additional \$5.00 per person

### Land

Harissa Spiced Chicken, Carrot, Spiced Almond Hummus

Braised Lamb Shoulder, Spiced Couscous, Herb Salad, Orange Pomegranate Dressing

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

Saltbush Kangaroo Fillet, Wattleseed, Peach and Pecan Salsa

### Land Trio Plate

Harissa Spiced Chicken, Carrot, Spiced Almond Hummus

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

Saltbush Kangaroo Fillet, Wattleseed, Peach and Pecan Salsa

Additional \$5.00 per person

## Pasta/Vegetarian

Pumpkin Ravioli, Roasted Tomato Cumin Sauce, Saltbush Dukkah

Fettucine, Truffle Cream Cheese, Forest Mushrooms, Basil

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

Potato Gnocchi, Feta Gremolata, Roast Tomato and Basil Sauce



# Lunch & dinner

## Main Course

### Beef/Lamb

220g Beef Porterhouse, Pecorino Risotto, Porcini Salted Mushrooms, Port Wine Jus

180g Beef Fillet, Confit Garlic Potato Puree, Merlot Red Onion Jam, Jus

Roasted Lamb Rump, Braised Lamb Shoulder, Sweet Pea Puree, Fennel Radish Salad

Ras El Hanout Roasted Lamb Rump, Pesto Mash Potato, Ratatouille

### Poultry/Game

Chicken Breast, Cheesy Polenta, Mushroom Fricassee, Red Wine Jus

Dukkah Crusted Chicken Breast, Tomato, Creamed Leek Risotto

Confit Duck Leg, Roasted Breast, Prunes, White Balsamic Apple

Spiced Kangaroo Fillet, Braised Red Cabbage, Currants, Hazelnuts, Vincotto Jus

### Pork

Pork Cutlet, Chermoula Roasted Sweet Potatoes, Adelaide Hills Cider, Jus

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

### Seafood

Cajun Spiced Salmon Fillet, Roma Tomatoes, Green Beans, Corn Salsa

Spiced Barramundi, Sag Aloo, Coconut Tamarind Sauce

Chimichurri Coorong Mullet, Spiced Hummus, Garlic Beans, Lemon Myrtle Oil

### Side Dishes; with compliments

Dijon and Garlic Roasted Potatoes

Steamed Green Vegetables, Olive Oil, Sea Salt

Tray Roasted Mediterranean Vegetables

Marinated Artichokes, Cannellini Bean and Rocket Salad, Citrus Dressing

Mixed Leaf, Fennel Fronds, Pickled Shallots, White Balsamic Dressing

Mixed Leaf, Roma Tomato, Cucumber, Red Onion, Balsamic Dressing

*For events with allocated seating, please select two of the above dishes, shared to the table.*

*For events with free seating, please select one of the above dishes to be served individually per person. Please note, individual serves will be doubled.*

# Lunch & dinner

## Dessert

After Dinner Mint Chocolate Torte, Biscotti Crumbs,  
Spearmint Ice-Cream

Spiced Fig Pudding, Peach Coulis, Vanilla Bean Ice-Cream

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

Coconut Panna Cotta, Pineapple Carpaccio, Biscotti

Dark Chocolate Tart, Raspberry, Cream

Classic Lemon Tart, Meringue Citrus Jelly

Freshly Ground Coffee, T2 Tea Selection and  
Assorted Chocolates

(Inclusive with all Lunch and Dinner Menus)

## Dessert Trio Plate

Coconut Panna Cotta, Pineapple Carpaccio, Biscotti

Chocolate Square, Mascarpone, Strawberry

Classic Lemon Tart, Meringue, Citrus Jelly

Additional \$5.00 per person

## Dessert Table

Mini Coconut Panna Cotta, Pineapple Carpaccio, Biscotti

Assorted Profiteroles

Lemon Meringue Tart

Mini Pavlova, Kiwi Fruit, Passionfruit Coulis

Baked New York Cheesecake, Strawberries and Cream

# Lunch & dinner

## Antipasto Selection

### Platters to the Table

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

Dolmades, Artichoke Hearts with Orange and Fennel Seed, Button Mushrooms, Olive Oil, Red Wine Vinegar, Feta Filled Sweet Peppers and Baby Bocconcini with Salsa Verde

***Should you wish to select your own items from the list below, an additional cost will apply.***

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

Dolmades

Artichoke Hearts, Orange and Fennel Seed

Button Mushrooms, Olive Oil, Red Wine Vinegar

Feta Filled Sweet Peppers

House Marinated Mixed Olives

Feta Cheese, Lemon, Oregano

Semi-Dried Tomatoes, Balsamic Glaze

Barossa Chorizo Sausage

White Beans, Spinach, Lemon and Garlic

Dill Cucumbers

Feta Cheese, Lemon, Oregano

Lime and Chilli Pickled Squid

Sweet and Sour Pickled Vegetables

Baby Bocconcini, Salsa Verde

Ricotta and Courgette Frittata

### *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

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.*

# Business Lunch PACKAGE

## Package Includes:

Venue Hire Based on Minimum Guest Number

2 Course Lunch Menu  
(Entrée and Main Course or Main Course and Dessert, Including Alternate Main Course)

2 Hour Beverage Package

Bread Rolls with Butter

Freshly Ground Coffee, T2 Tea Selection and Assorted Chocolates Served To The Table

## Beverage Package Inclusions

Bay Of Stones Chardonnay Pinot

Bay Of Stones Sauvignon Blanc

Bay Of Stones Chardonnay

Bay Of Stones Cabernet Sauvignon

Bay Of Stones Shiraz

Furphy Refreshing Ale

Hahn Super Dry

Hahn Premium Light

James Squire 'Orchard Crush' Apple Cider

Soft Drink Selection, Orange and Apple Juice

## Entrée

*Please select 1 of the following items to be served;*

BBQ Garlic and Jalapeno Prawns, Green Mango, Crab Salad

Harissa Spiced Chicken, Carrot, Spiced Almond Hummus

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

Saltbush Kangaroo Fillet, Wattleseed, Peach and Pecan Salsa

Pumpkin Ravioli, Roasted Tomato Cumin Sauce, Saltbush Dukkah

Fettucine, Truffle Cream Cheese, Forest Mushrooms, Basil

## Main Course

*Please select 2 of the following items to be served alternatively;*

Beef Porterhouse, Confit Garlic Potato Puree, Merlot Red Onion Jam, Jus

Chicken Breast, Cheesy Polenta, Mushroom Fricassee, Red Wine Jus

Dukkah Crusted Chicken Breast, Tomato, Creamed Leek Risotto

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

Cajun Spiced Salmon Fillet, Roma Tomatoes, Green Beans, Corn Salsa

## Dessert

*Please select 1 of the following items to be served;*

Spiced Fig Pudding, Peach Coulis, Vanilla Bean Ice-Cream

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

Coconut Panna Cotta, Pineapple Carpaccio, Biscotti

# Australian seafood degustation menu

Matched wines are available on a consumption basis.

## Starter

Coffin Bay Oysters, Burnt Lime Dressing

## Entree

Abalone, Egg Yolk, Miso, Roe

## Main Course

Pan Roasted SA Kingfish, Grilled Artichokes, Almond, Red Pepper, Air Dried Pork

## Cheese

Onkaparinga Creamery Chèvre, Mango, Sumac Courgette

## Dessert

Vanilla Bean Panna Cotta, Spiced Quandong, Macadamia Biscotti

## Petite Fours

Chefs Selection  
Served with Espresso Coffee and T2 Tea Selection

*The above menu is a sample only. Please speak with your Sales Executive to tailor the menu to your requirements.*

# SUNDOWNER PACKAGE

## Catering

Chef's Selection of Canapés Served over a 1 Hour Duration.

## Beverages

A 1 hour Beverage Package including Sparkling, Red and White Wine, a Selection of Beer and Soft Drinks.

## Additional Options

Upgrade to a grazing table for an additional \$10.00 per person.

## Grazing Table

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

# Regional tasting menu

Matched wines are available on a consumption basis.

## Starter

Smoky Bay Oysters, Burnt Lime Dressing

## Entree

Saltbush Roasted Paroo Kangaroo, Blackberry,  
Pickled Beetroot

## Main Course

Slow Cooked Mayura Station Flank Steak, Oyster Mushrooms,  
Black Garlic, Potato

## Cheese

Onkaparinga Creamery Chèvre, Mango,  
Sumac Courgette

## Dessert

Dark Chocolate Brownie, Riberry, Wattleseed Rocher

## Petite Fours

Chefs Selection  
Served with Espresso Coffee and T2 Tea Selection

*The above menu is a sample only. Please speak with your  
Sales Executive to tailor the menu to your requirements.*



# Cocktail reception

## Cold Canapés

Asian Slaw and Roasted Peanut Rice Paper Rolls  
Salmon, Avocado, Pickle Cucumber Sushi Rolls with Wasabi and Soy Ginger Dressing  
Avocado, Daikon, Cucumber Sushi with Wasabi, Soy Ginger  
Bruschetta with Pea, Cream Cheese and Mint Pesto  
Adelaide Blue on Rye with Date and Tamarind Chutney  
Beef Tartare, Smoked Paprika, House Pickles  
House Cured Duck Ham, Papaya Salad  
Vietnamese Crabmeat Salad, Prawn Cracker  
Crostoni, Limestone Coast Feta, Oregano, Preserved Lemon  
Spiced Chicken, Mango, Crispy Wonton  
Salmon Ceviche Spoon, Lime, Chilli and Coriander  
Rare Roasted Kangaroo, Wattleseed Salt, Blackberry Jam  
Oregano and Ricotta Frittata with Olive Tapenade  
Grilled Artichoke, Almond Hummus, Preserved Lemon Croute  
Goats Cheese Curd, Pickled Walnut, Beetroot, Rye Bread

## Hot Canapés

Chicken Dumpling, Steamed with Green Onion, Soy, Chilli  
Slow Cooked Pork, Bourbon Peach Sauce  
Cajun Crumbed Mushrooms, Garlic Aioli  
King Island Beef Pie, Cognac Seeded Mustard  
Korean Spiced Lamb Skewers, Garlic Yoghurt  
Aloo Tiki, Date and Tamarind  
Spiced Fish Goujon, Tom Yum Mayonnaise  
Tandoori Spiced Chicken Skewers, Mint Raita  
Indian Samosas, Coriander Chutney  
Moroccan Spiced Polenta, Smoked Tomato Relish  
Salted Beef, Chilli Tamarind Sauce  
Mushroom, Water Chestnut Gyoza  
Tempura Prawn, Chilli Salt, Ranch Sauce  
Vegetable Spring Rolls with Sesame Soy Dip  
Steamed Thai Fish Cakes, Nam Jim Dressing  
Crispy Calamari, Kimchi Mayonnaise  
Spiced Buttermilk Chicken, Sriracha Mayonnaise

## 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 Coconut Panna Cotta, Pineapple Carpaccio, Biscotti  
Assorted Profiteroles  
Lemon Meringue Tart  
Mini Pavlova, Kiwi Fruit, Passionfruit Coulis  
Baked New York Cheesecake, Strawberries and Cream

# Substantial items

## Grazing Table

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

## Streaky Bay Oysters

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

## Paella (Vegan Available)

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

## Chicken Tikka Curry

Steamed Basmati Rice, Raita, Papadum

## Potato Gnocchi

Roasted Pumpkin, Old Man's Saltbush, House Dukkah

## Spinach and Ricotta Cannelloni

Tomato Sauce, Parmesan Cheese

## BBQ Lamb Skewers

Salsa Verde

## Sashimi

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

## Mini Slider

Beef, Mustard Pickles, Burger Sauce, Brioche Bun

## 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

Gulf St Vincent Crab Salad, Green Mango, Brioche Toast

Adelaide Hills Venison, Smoked Paprika, Flat Leaf  
Parsley, Pickles

Grilled Artichoke, Willunga Almond Hummus, Preserved  
Lemon Croute

Streaky Bay Oysters, Pendleton Estate Vinegar

Kingfish Tartare, Lenswood Apple, Salmon Roe

## Hot Canapés

Barbeque Spencer Gulf Prawn, Jalapeno

Limestone Coast Lamb Cutlet House Spiced, Salsa Verde

Slow Cooked Boston Bay Pork, Bourbon Peach Sauce

Untraditional Beef Pie Floater, Green Pea Puree and  
Tomato Pickle

Sweet Pea, Limestone Coast Feta Arancini,  
Smoked Paprika Aioli

Woodcroft Mushroom, Water Chestnut Gyoza

# 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  
Furphy Refreshing Ale  
Hahn Super Dry  
Hahn Premium Light  
James Squire 'Orchard Crush' Apple 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  
Furphy Refreshing Ale  
Hahn Super Dry  
Hahn Premium Light  
James Squire 'Orchard Crush' Apple 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  
Furphy Refreshing Ale  
Hahn Super Dry  
Hahn Premium Light  
James Squire 'Orchard Crush' Apple Cider  
Soft Drink Selection, Orange and Apple Juice

### Package D

The Lane 'Lois' Blanc de Blanc  
Petaluma 'White' Sauvignon Blanc  
Deviation Road Pinot Gris  
Jim Barry Annabelle's Rose  
Balnaves 'The Blend' Cabernet Sauvignon Blend  
Bremerton 'Selkirk' Shiraz  
Furphy Refreshing Ale  
Hahn Super Dry  
Hahn Premium Light  
James Squire 'Orchard Crush' Apple Cider  
Soft Drink Selection, Orange and Apple Juice  
Soft Drink Selection, Orange and Apple Juice

# BEVERAGE List

## Draught Beers & Cider - Glass Price

Furphy Refreshing Ale

Hahn Super Dry

James Squire 'Orchard Crush' Apple Cider

James Squire 'One Fifty Lashes' Pale Ale

## Beer List - Bottle Price

Hahn Premium Light

Furphy Refreshing Ale

Hahn Super Dry

James Squire 'Orchard Crush' Apple Cider

James Squire 'One Fifty Lashes' Pale Ale

James Squire 'Broken Shackles' Lager

James Squire 'The Chancer' Golden Ale

Little Creatures 'Rogers' Amber Ale

Little Creatures Pale Ale

Little Creatures 'Dog Days' Session Ale

Little Creatures 'Pipsqueak' Cider

Byron Bay Premium Lager

## International Beer List - Bottle Price

Heineken Lager

Heineken 0.0 (Zero Alcohol)

## Spirits

Base and Premium Spirits Available

## 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 'Spark' Pinot Noir  
Adelaide Hills, South Australia

The Lane 'Lois' Blanc de Blancs Chardonnay  
Adelaide Hills, South Australia

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

Deviation Road 'Loftia' Vintage Brut  
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

Vickery Riesling  
Clare Valley, South Australia

Mitchell 'Watervale' Riesling  
Clare Valley, South Australia

Mount Horrocks 'Watervale' Riesling  
Clare Valley, South Australia

### Sauvignon Blanc and Blends

Aloft Sauvignon Blanc  
Adelaide Hills, South Australia

Petaluma 'White' Sauvignon Blanc  
Adelaide Hills, South Australia

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

### Chardonnay

Heggies Vineyard '>500m' Chardonnay  
Eden Valley, South Australia

Schild Estate 'Alma Schild Reserve' Chardonnay  
Eden Valley, South Australia

### Other White Varieties

Woodvale 'Mount Oakden' Pinot Gris  
Clare Valley, South Australia

Deviation Road Pinot Gris  
Adelaide Hills, South Australia

### Sweet Styles

Dunes & Greene Split Pick Moscato  
South Australia

### Rosé

Kilikanoon Grenache Rosé  
Clare Valley, South Australia

Jim Barry Annabelle's Rose  
Clare Valley, South Australia

Yangarra Grenache Rose  
McLaren Vale, South Australia



# Wine List

## Red Wine

### Light & Medium Bodied

Montalto 'Pennon Hill' Pinot Noir  
Mornington Peninsula, Victoria

Riposte 'The Dagger' Pinot Noir  
Adelaide Hills, South Australia

S.C. Pannell Tempranillo Touriga Nacional  
Barossa and McLaren Vale, South Australia

Richard Hamilton 'Colton's' Grenache, Shiraz and Mataro  
McLaren Vale, South Australia

Pertaringa By Geoff Hardy 'Two Gentlemen's' Grenache,  
Shiraz and Mataro  
McLaren Vale, South Australia

### Cabernet Sauvignon & Blends

Thorn-Clarke 'Sandpiper' Cabernet Sauvignon  
Barossa Valley, South Australia

Balnaves 'The Blend' Cabernet Sauvignon, Merlot  
Coonawarra, South Australia

St Hugo Cabernet Sauvignon  
Coonawarra, South Australia

Yalumba 'Signature' Cabernet Sauvignon, Shiraz  
Barossa Valley, South Australia

### Shiraz

Round Two Shiraz  
Barossa Valley, South Australia

Yangarra Shiraz  
McLaren Vale, South Australia

Bremerton 'Selkirk' Shiraz  
Langhorne Creek, South Australia

The Yard 'Riversdale' Shiraz  
Great Southern, Western Australia

# Preferred suppliers

## Accommodation

Crowne Plaza Adelaide  
27 Frome Street, Adelaide, SA 5000  
Phone: 08 7077 2222  
<https://adelaide.crowneplaza.com/>

## 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 Kurzel  
Phone: 0451 614 614  
[www.wasabientertainment.com](http://www.wasabientertainment.com)

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

## Florists

The White Orchid  
Kyla Helgeson  
Phone: 0438 389 975  
[kyla@thewhiteorchid.com.au](mailto:kyla@thewhiteorchid.com.au)

Lily West  
Phone: 08 8355 2928  
[info@lilywest.com.au](mailto:info@lilywest.com.au)  
[www.lilywest.com.au](http://www.lilywest.com.au)

Angelik Blossoms  
Teresa Tassone  
[angelikblossoms@gmail.com](mailto:angelikblossoms@gmail.com)

## Lighting and Theming

Scene Change  
Based at the National Wine Centre  
Dion Hetherington  
Phone: 08 8313 2317  
[nwc@scenechange.com.au](mailto:nwc@scenechange.com.au)  
[www.scenechange.com.au](http://www.scenechange.com.au)

## Furniture Hire

Modern Party Hire  
Julia Patsis  
Phone: 08 8351 9901  
[info@modernparty.com.au](mailto:info@modernparty.com.au)  
[modernpartyhire.com.au](http://modernpartyhire.com.au)

## Exhibition Hire

Adelaide Expo Hire  
Exhibition and Furniture Hire  
Cameron Best  
08 8350 2300  
[cameronb@aeh.com.au](mailto:cameronb@aeh.com.au)

# Preferred suppliers

## Photo Booth Hire

In the Booth  
Mike and Deb Lawrence  
Phone: 1300 026 684  
adelaide@inthebooth.com.au  
www.inthebooth.com.au

Aloha Photo Booths  
Susie Styler  
Phone: 0415 409 334  
hello@alohaphotoboothco.com.au  
www.alohaphotoboothco.com.au

## Photography

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

Iain Bond Photography  
Phone: 8363 5445  
Mobile: 0404 700 262  
iain@iainbond.com  
www.iainbond.com

## Additional Suppliers

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

Corporate Challenge Events  
Millie Walker  
Phone: 0409 928 417  
millie@corporatchallenge.com.au