



Adelaide Town Hall

Wedding Packages



PROUDLY CATERED BY **encoregroup**



Adelaide Town Hall

For a Wedding to Remember:

The stunning Adelaide Town Hall, steeped in history, is one of Adelaide's landmark heritage buildings.

The Auditorium and the Banqueting Room are picture perfect and highlight the elegance of yesteryear.

Nestled behind the Town Hall is the historic Meeting Hall and is yet another unique venue option.

Encore Group recognise that preparing for your special day is critical, and the need to develop trust in your hospitality provider is paramount.

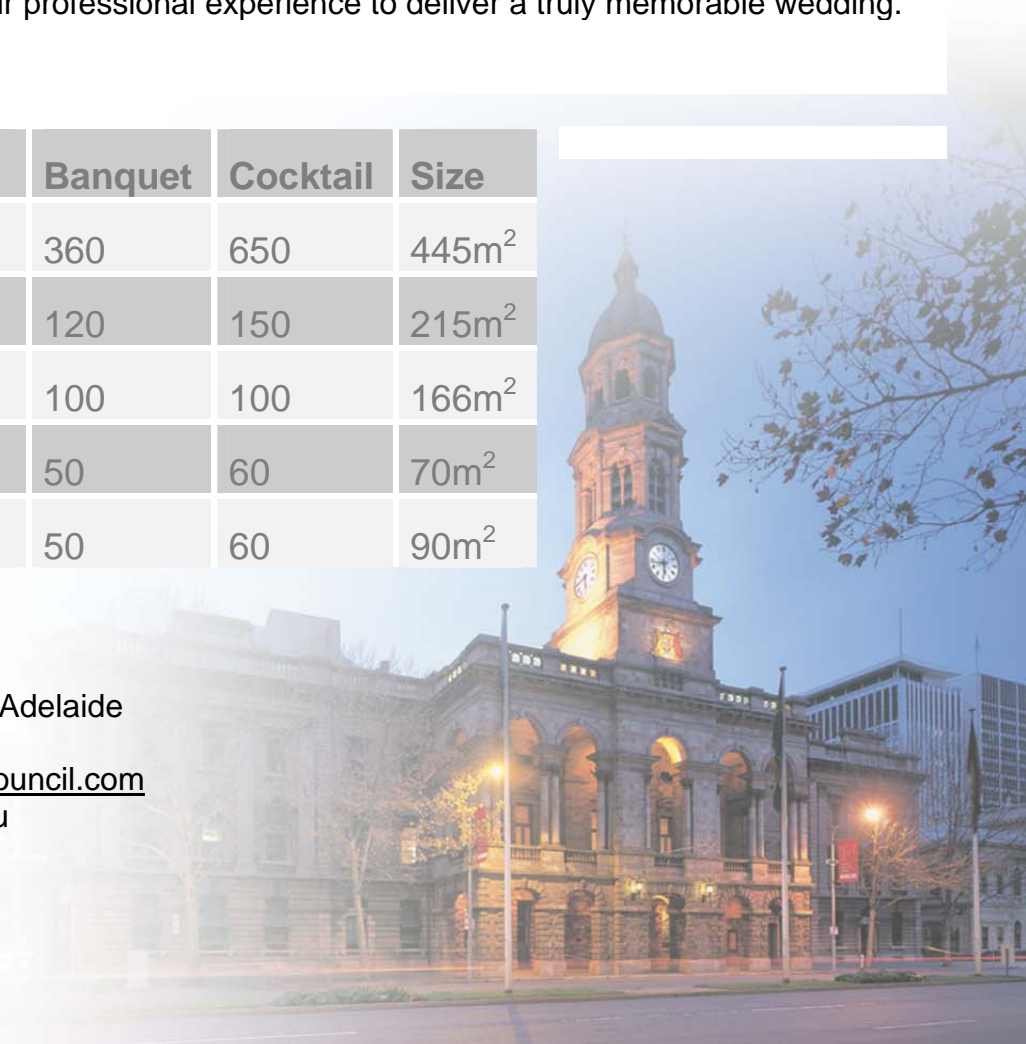
Our philosophy is simple; understand the needs of your special day and combine this with a majestic venue and our professional experience to deliver a truly memorable wedding.

Room Capacities

Venue	Banquet	Cocktail	Size
Auditorium	360	650	445m ²
Banqueting Room	120	150	215m ²
Meeting Hall	100	100	166m ²
David Spence Room	50	60	70m ²
Prince Alfred Room	50	60	90m ²

Contact Details

128 King William Street Adelaide
(08) 8203 7590
townhall@adelaidecitycouncil.com
adelaidetownhall.com.au





Adelaide Town Hall

Wedding Package:

Inclusions:

Three Course Meal – select one entrée, one main course & one dessert
Five Hour Beverage Package A – including half hour of pre dinner drinks
Tea and Coffee served with Encore chocolates
White or Black Tablecloths
Linen Napkins
Chair cover with your choice of sash
Personalised Table Menu's
Cutting of the wedding cake – served on platters to the table

Our Gift to you upon booking:

Complimentary menu tasting
One nights accommodation for bride and groom on wedding night at the Medina Grand
Engagement photography shoot voucher with Glamour Photography Studio (valued at \$395.00)

Additional:

Room Hire will apply and be charged accordingly

Half Hour of Pre Dinner Canapés - \$7.00 per person
Alternate drop - per course (eg 50% chicken & 50% beef) - \$2.50 per person
Alternate drop - 3 course (50/50 for entrée, main & dessert) - \$5.00 per person
Choice of 2 menu items per course - \$7.00 per person

Prices valid until December 31st 2012 (pricing subject to change and seasonal increases)





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Entrée

- ◆ Roasted tomato, white bean and chervil tart, grilled asparagus and parmesan-chive crisp
- ◆ Chicken involtini on a white bean salad and venison chorizo with a gazpacho dressing
- ◆ Paprika and prosciutto wrapped chicken breast with chunky caponata and salsa verde
- ◆ Barossa-smoked chicken breast with speck and sage tart, leek purée and fine herbs
- ◆ Drunken chicken salad, spring onion and ginger dressing
- ◆ Medium-rare beef salad, blue cheese crostini, witlof and frisée with a hazelnut dressing
- ◆ Szechuan beef fillet, Asian sprout salad and nam jim dressing
- ◆ Fennel-spiced beef fillet with artichoke purée, oven-dried tomato and spiced crackling
- ◆ South Australian prawn cutlets with tropical mango salsa and sesame dressing
- ◆ Prawn, charred asparagus, tomato compote, vincotto and crisp pancetta
- ◆ Roasted South Australian snapper, smoked salmon and chive terrine with shaved fennel and saffron salad
- ◆ Roasted king prawns, Israeli cous cous, tomato and tarragon salsa
- ◆ Minted lamb salad, sweet potato, spinach and fetta with a green pea dressing
- ◆ Roasted lamb rump, haloumi, confit beetroot salad with basil and pinenut dressing
- ◆ Honey-roasted duck breast with red lentil dahl, coriander seed and tomato dressing
- ◆ Hahndorf venison, roasted root vegetable and asparagus salad, red onion and mint confit

Duo options - Additional \$3.00 per person

- ◆ Roasted king prawns, Israeli cous cous, tomato and tarragon salsa
Paprika and prosciutto wrapped chicken and chunky caponata
- ◆ Prawn, charred asparagus, tomato compote, vincotto and crisp pancetta
Roasted lamb rump, haloumi, confit beetroot with basil and pinenut dressing
- ◆ South Australian prawn cutlets with tropical mango salsa and sesame dressing
Drunken chicken salad, spring onion and ginger dressing
- ◆ Fennel spiced beef fillet with artichoke purée, oven dried tomato and spiced crackling
Chicken involtini with white bean salad, venison chorizo and gazpacho dressing
- ◆ Medium rare beef salad, blue cheese crostini, witlof and frisée with a hazelnut dressing
Roasted tomato, white bean and chervil tart, grilled asparagus, parmesan and chive crisp





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Main Course

All main courses served with bowl of gourmet leaves with balsamic & olive oil to share

- ◆ Chicken breast kiev with chilli and lime butter, herbed risotto strudel and snow peas
- ◆ Chicken breast fillet filled with green olive and almond, celeriac and potato rosti with truffle jus
- ◆ Char-grilled chicken breast, braised lamb shank rotolo in Moroccan sauce
- ◆ Chicken breast with smoked mozzarella polenta, sauteed silverbeet, buerre blanc and lavosh
- ◆ Char-grilled chicken breast with brie, cheddar and gorgonzola cheese sauce on a sweet potato and spinach galette
- ◆ Honey and ginger roasted duck breast, duy puy lentils, bok choy, firecracker prawn spring roll and light anise jus (additional \$4.00 per person)
- ◆ Eye fillet of beef with smoked paprika rosti and chilli-capsicum sauce
- ◆ Char-grilled beef fillet on thyme, potato dauphinois, roasted field mushroom and balsamic jus
- ◆ Fillet of beef, fried onion lyonnaise, green beans and seeded mustard sauce
- ◆ Beef eye fillet, potato and zucchini rosti with merlot jus
- ◆ Beef eye fillet, mushroom duxelle rotolo, sticky glaze
- ◆ Eye fillet of beef with South Australian prawn cutlets, leek and kipfler crush, glazed pancetta and red wine syrup (additional \$4.00 per person)
- ◆ Oven roasted ocean trout, truffled potato, chive and spinach lyonnaise
- ◆ Barramundi fillet, potato and fennel gratin, caper and lemon dressing
- ◆ Char-grilled lamb rump with potato rosti, macerated South Australian fig and port wine jus
- ◆ Cumin-spiced lamb rump with braised chick peas and soffrito
- ◆ Lamb rump with a herbed blue cheese crust, potato gratin and a quince flavoured jus
- ◆ Rack of parmesan-crust lamb, soufflé potato, confit roma tomato, olive tapenade and red wine jus (additional \$4.00 per person)
- ◆ Rosemary and parmesan crusted lamb rump, baked gnocchi with red currant jus
- ◆ Roasted lamb rump, garlic and rosemary reduction, caramelised pear and toasted walnut polenta
- ◆ Char-grilled venison rump, potato dauphinoise, grilled zucchini and Cumberland jus (additional \$4.00 per person)
- ◆ Pepper and juniper crusted pork loin, apple and celery risotto cake, confit cherry tomatoes and soubise sauce

Extras – Served to the centre of the table (additional)

- ◆ Rocket, roasted pear, walnut and a blue cheese dressing - \$5.00 per person
- ◆ Roasted root vegetables with thyme and rosemary - \$3.50 per person
- ◆ Sautéed sea salt chat potatoes - \$3.00 per person
- ◆ Pumpkin roasted in red wine vinegar and garlic - \$3.00 per person
- ◆ Roasted balsamic and rosemary mushrooms - \$4.50 per person
- ◆ Steamed seasonal vegetables with herb butter and black pepper - \$3.50 per person
- ◆ Steamed green beans with sesame and olive oil - \$4.50 per person





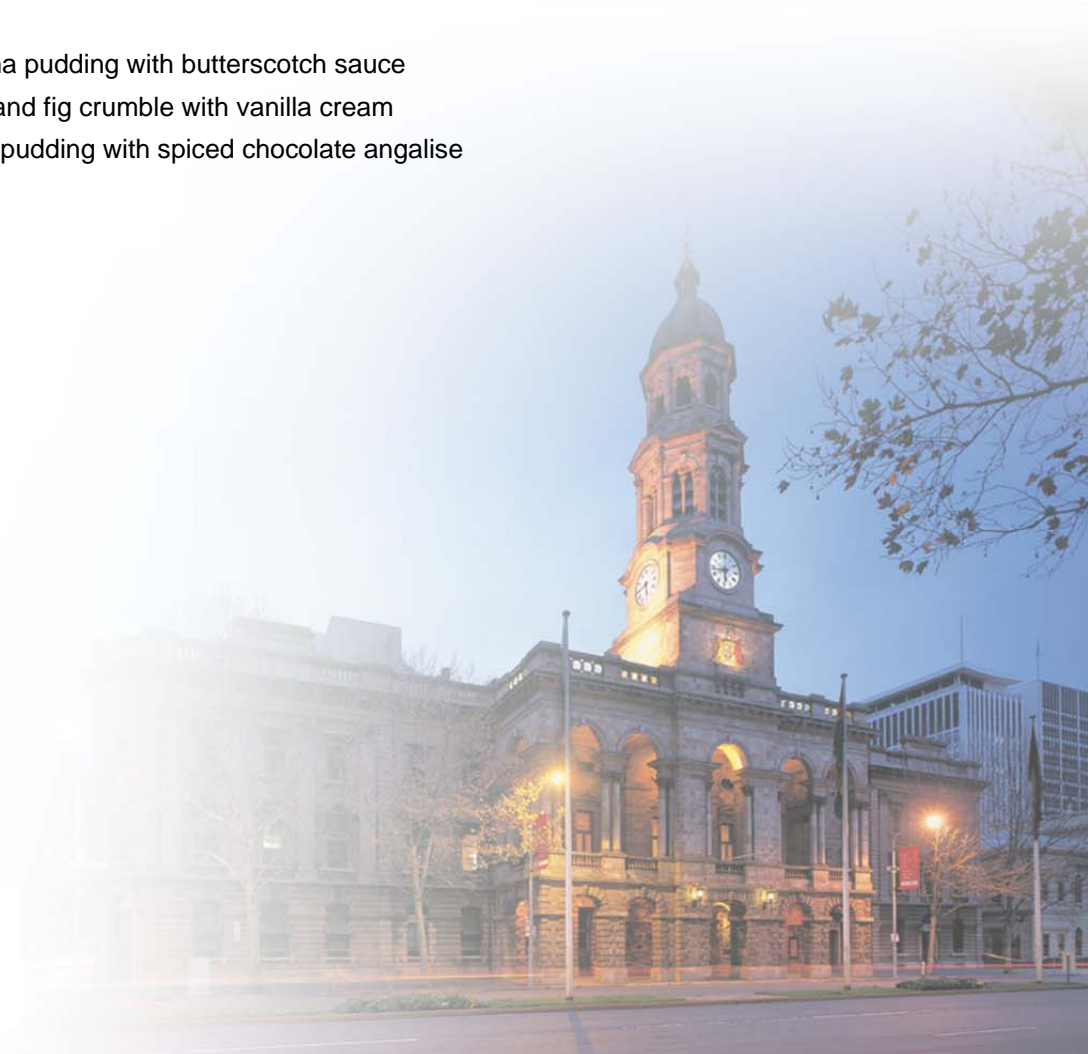
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Dessert

- ◆ Baby pear and chocolate tart, double cream
- ◆ Orange and cointreau citrus cake, double cream
- ◆ Apricot, macadamia and frangipani tart
- ◆ Dark chocolate cup, vanilla mousse and crisp raspberry
- ◆ Linzer torte with vanilla cream
- ◆ Lemon and lime curd tart
- ◆ Blueberry baked cheesecake
- ◆ Mango panacotta with coconut sago and tropical salsa
- ◆ Almond and vanilla bavarois with cold-pressed apple jelly
- ◆ Raspberry and whisky cranachan
- ◆ Flourless chocolate cake with white chocolate anglaise
- ◆ Cheese times three - Old Telegraph Road Brie, Maffra Cheddar and Jindi Blue, cabernet paste, walnuts and water crackers

Served individually

- ◆ Steamed banana pudding with butterscotch sauce
- ◆ Peach, apricot and fig crumble with vanilla cream
- ◆ Rum and raisin pudding with spiced chocolate anglaise





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Taste of the Mediterranean Wedding Package:

Inclusions:

Four Course Meal – Antipasto Platter, select one pasta, one main course & one dessert
Five Hour Beverage Package A – including half hour of pre dinner drinks
Tea and Coffee served with Encore chocolates
White or Black Tablecloths
Linen Napkins
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Antipasto

(shared platters to the table)

Marinated Alexandrina feta cheese, wood fired red peppers, balsamic marinated mushrooms, chilli and lime roasted McLaren Vale kalamata olives, House pickled calamari, sliced pancetta and garlic toasted foccacia

Pasta

Organic linguini or penne pasta

Barossa Valley chorizo roasted roma tomato and baby capers in lemon, oregano and Pendleton Estate olive oil sauce

San Marino Pancetta, 'Coriole' Kalamata olives, Spanish onion and basil pesto

Rosemary and balsamic roasted field mushroom, baby spinach and pinenuts with Heysen Blue cheese sauce

Spinach and ricotta cannelloni, slow roasted roma tomato with Grandveve pecorino and roquette salad, Napoli sauce

Barossa smoked chicken, toasted walnut, semi dried tomato with rose sauce

Main Course

Roquette, shaved Grandveve pecorino, toasted walnut and roasted pear salad with 'Coriole' Vico dressing – served to centre of the table

Hay Valley lamb rump with Heysen Blue cheese crust, potato gratin and a quince flavoured jus.

Greenslades free range chicken breast, smoked mozzarella polenta, sauteed silverbeet, white wine cream sauce and lavosh

Murraylands fillet of beef, fried onion layonaisse, handpicked green beans and seeded mustard sauce

Pepper and juniper crusted Murray Valley pork loin, apple and celery risotto, confit of cherry tomatoes with soubise sauce

Northern Territory barramundi fillet, McLaren Vale kalamata olive and fennel, potato gratin with caper, lemon and Pendleton Estate olive oil dressing





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Extras

Served to the centre of the table

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- ◆ Sautéed sea salt chat potatoes - \$3.00 per person
- ◆ Pumpkin roasted in red wine vinegar and garlic - \$3.00 per person
- ◆ Roasted balsamic and rosemary mushrooms - \$4.50 per person
- ◆ Steamed seasonal vegetables with herb butter and black pepper - \$3.50 per person
- ◆ Steamed green beans with sesame and olive oil - \$4.50 per person

Dessert

Miss Merbein fig , peach and apricot crumble, vanilla cream

McLaren Vale roasted almond and vanilla bavarois with cold pressed apple jelly and biscotti

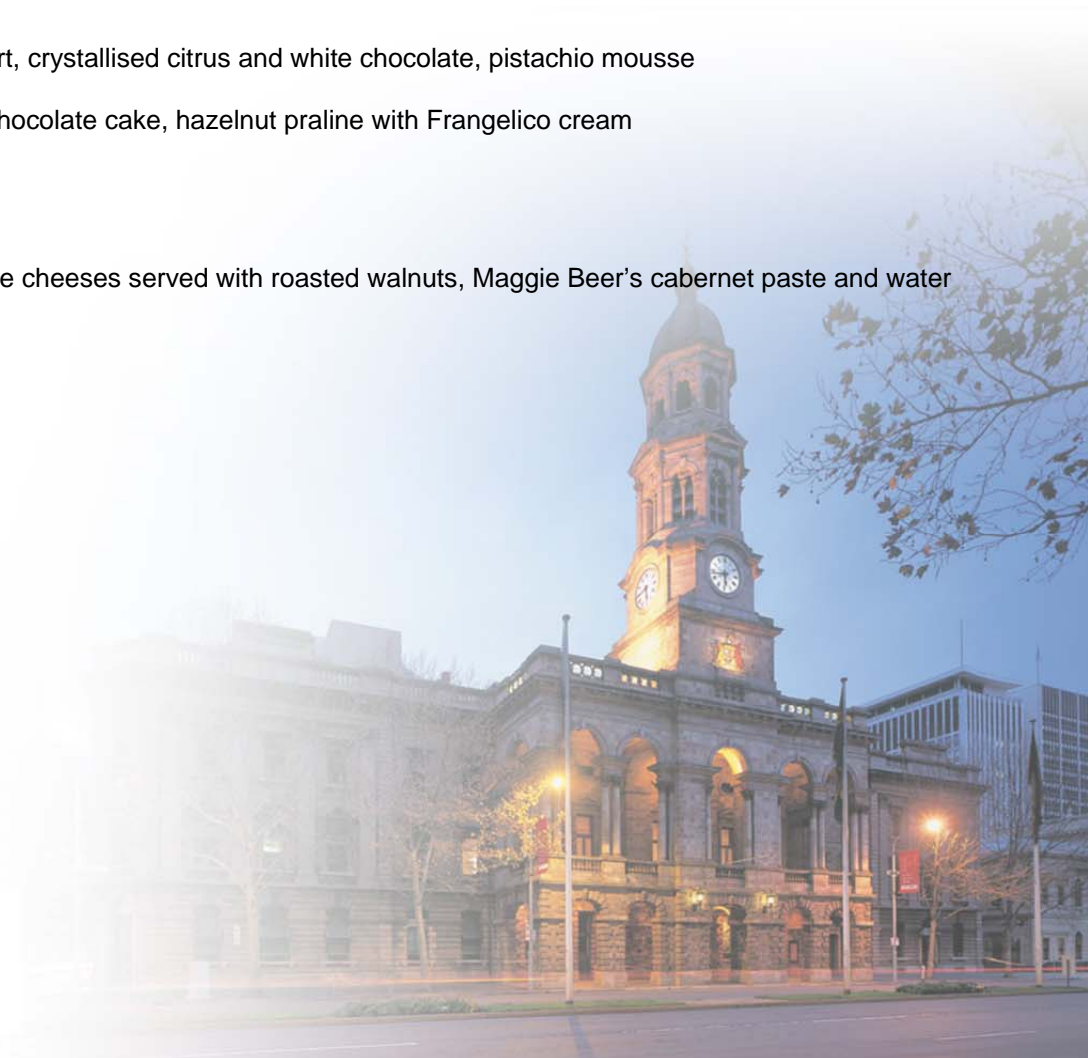
Raspberry and whisky cranachan with meringue pieces, flaked roasted almonds, whisky cream and raspberry kissel

Lemon and lime curd tart, crystallised citrus and white chocolate, pistachio mousse

House made flourless chocolate cake, hazelnut praline with Frangelico cream

Cheese

Encore's selection of fine cheeses served with roasted walnuts, Maggie Beer's cabernet paste and water crackers





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Beverages

Package A

Grant Burge 'Benchmark' Sparkling, Grant Burge 'Benchmark' Semillon Sauvignon Blanc, Grant Burge 'Benchmark' Shiraz, Coopers Beer and Coca Cola soft drinks

Upgrade Options:

Package B

(Additional \$6.00 per person)

Orlando Trilogy Cuvee Brut, Step Rd Adelaide Hills Sauvignon Blanc, Beresford McLaren Vale Shiraz, Coopers Beer and Coca Cola soft drinks

Package C

(Additional \$11.00 per person)

Grant Burge Sparkling Pinot Noir Chardonnay NV, Shaw & Smith Sauvignon Blanc, Wirra Wirra Church Block, Coopers Beer and Coca Cola soft drinks

Beverage listing available on request

Encore Group retains the right to provide all catering on its premises and no beverage may be brought into the venue without prior approval and payment of relevant service or corkage charges. Please consult with your Sales Executive regarding the charges

