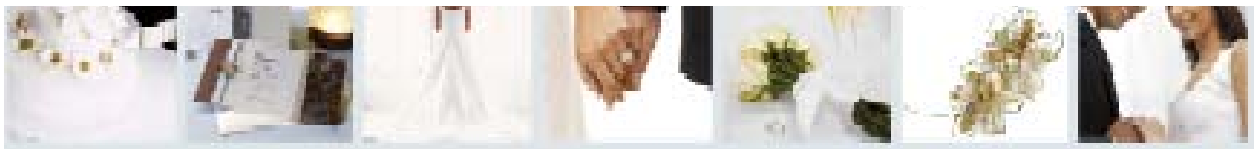


*Experience your special day  
with Encore Group  
at AAMI Stadium*



**encore**group

AAMI Stadium is a unique venue which offers the chance to make your wedding day truly  
expertise • experience • excellence

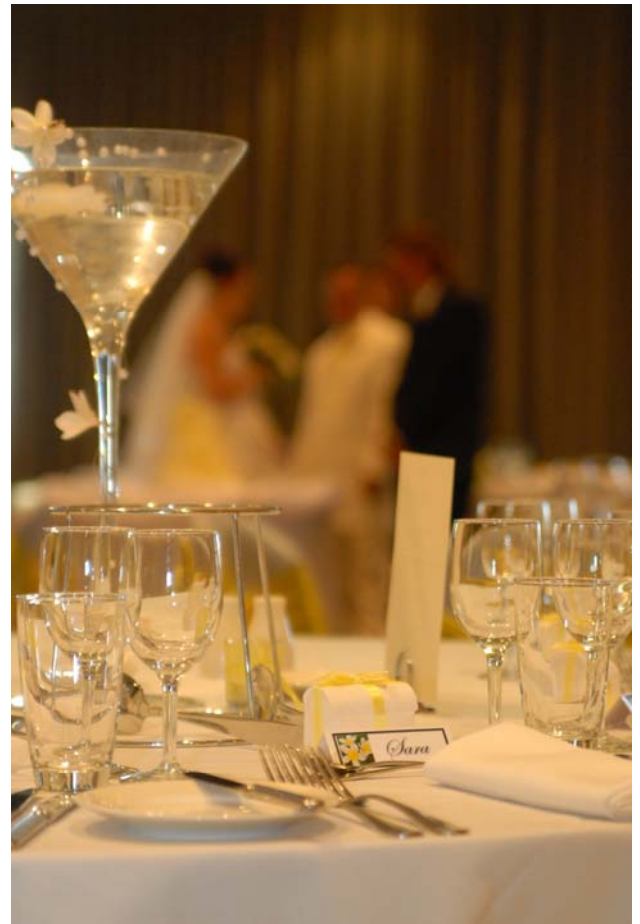


memorable.

Sit back and relax as Encore Group helps you plan an unforgettable day.

Imagine your guests arriving at South Australia's iconic sporting venue and enjoying canapés and pre dinner drinks while they look out over the oval and watch as you and your bridal party have photos taken on the hallowed turf.

Encore Group offers the highest quality catering combined with a magnificent wedding package which will take all the stress out of planning and ensure your special day is something which you will treasure forever.



**“Creative culinary passion, with quality & presentation  
leaving you with a lasting impression”**

## *Seated Wedding Package*

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### **On arrival**

Chef's selection of canapés with pre-dinner drinks

### **Dinner**

Three course dinner menu including a choice in main course selected from our menu

### **Beverages**

Encore Group selected wines including sparkling, white and red wine, West End Beers and assorted soft drinks

Served for 30 minutes on arrival with pre dinner canapés followed by a further 5 hours with dinner

### **With Our Compliments**

Your choice of centrepieces for bridal and guest tables from our preferred supplier \*

White or black chair covers and your choice of sash

Your choice of wedding cake from our preferred supplier \*

Plunger coffee and a selection of teas with chocolates

White linen tablecloths, napkins and skirting for the bridal table, cake table and gift table

Complimentary menu tasting for up to 4 guests

Personalised menus on each table

### **Alterations to the package**

To provide your own centrepieces, deduct \$3 per person from the total package price

To provide your own wedding cake, deduct \$4 per person from the total package price

To add a choice in entrée or dessert, an additional \$3.50 per person, per course is applicable

To have your wedding cake served as dessert, deduct \$2.50 per person from the total package price

To serve your wedding cake as a fourth course, an additional \$5.00 per person is applicable

To upgrade your beverage package prices start from an additional \$5 per person

\$98.00 per person for 70 or more adults

Room hire will apply for less than 70 guests

\* Centrepieces are provided up to a certain value. Any additional costs will be incurred by yourself

\* Wedding cake is provided up to a certain value. Any additional costs will be incurred by yourself

All prices quoted are for 2010

## *Cocktail Wedding Package*

### **Cocktail food**

Choose items from our extensive cocktail menu. Amount of canapés served depends on duration of package



### **Beverages**

Encore Group selected wines including sparkling, white and red wine, West End Beers and assorted soft drinks

Served for 30 minutes on arrival with pre dinner canapés followed by a further 5 hours with dinner

### **With Compliments**

Plunger coffee and a selection of teas with chocolates

White skirting for cake table and gift table

Four tall bar tables

20 chairs scattered around the reception room

White or black chair covers and your choice of sash for 20 chairs

### **Alterations to the package**

To provide your own centrepieces, deduct \$3 per person from the total package price

To upgrade your beverage package, an additional \$5 per person is applicable

**Package One - 3 hours of food and 4 hours of beverage** - \$78.00 per person – choose 8 items from the cold/hot/sweet selections (total 12 pieces) plus select one additional item from the extras list

**Package Two - 4 hours of food and 5 hours of beverage** - \$85.00 per person - choose 8 items from the cold/hot/sweet selections (total 12 pieces) plus select two additional items from the extras list

## *Seated Dinner Menu*

### **ENTRÉE**

Peppered calamari and salad of Japanese sausage, Asian dressing



Prawn and mango salad, sesame vinaigrette

Baked prawn and leek tartlet with walnut rocket salad, creamy citrus and chive dressing

Prawn, charred asparagus, tomato compote, vincotto, crispy pancetta

Char grilled scallops with twice cooked pork belly and mizuna

Chimchurri prawns with preserved lemon cous cous, parsley oil and baby herbs and a tomato and saffron salsa

Prawn, smoked salmon and crabmeat tian served with a garlic and chive mayonnaise

Confit duck leg, leek and pancetta tart, rocket, basil and sweet mandarin salad

Chicken involtini on a white bean salad and herbed chorizo with a gazpacho dressing

Cajun spiced chicken breast on guacamole with a herb dressing

Lamb loin, roasted root vegetable and spinach salad and a cashew nut and mint pesto dressing

Lamb salad with sweet potato, rocket, asparagus, Danish fetta and honey mustard

Pepper crusted beef fillet, oven dried tomato, blue cheesed crouton and a pesto dressing

Medium rare roasted beef fillet with grilled asparagus, white bean puree and caponata

Salad of honey soy roasted duck with a coriander, mint and orange sauce

Smoked salmon & lime crème fraiche terrine with capers and dill

Vietnamese chicken salad with Asian dressing, fried shallots

Tomato, pesto and onion tart with crisp parmesan

Create your own tasting plate

Select any 2 of the above menu items to be served on a tasting plate

## **MAIN COURSE**

Dried tomato and olive studded fillet of salmon, truffled potatoes, pancetta wrapped brocolini and a champagne cream sauce.

Barramundi fillet, white bean, rocket and tuna salad, lemon pepper dressing.

Oven baked duck breast on leg crepinette with a five spice jus

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Rosemary and parmesan crusted lamb rack on kumara mash with roma tomato and eggplant parmiagiana

Roasted Lamb rump, garlic and rosemary reduction and a minted pea and barley risotto cake

Lamb rump with a herbed blue cheese crust, potato gratin and a quince flavoured jus

Harrisa crusted lamb rump, eggplant, chorizo and a minted yoghurt dressing

High country pork cutlet on a cumin and sweet potato dauphinoise, prawn, herb jus

Fennel and black pepper scented Pork fillet on endive mash and a red current jus

Beef eye fillet, rosemary kipflers, and a peppercorn cream sauce

Beef eye fillet with a truffled mash, char grilled asparagus and a blue cheese spinach cream

Eye fillet of beef, with balsamic and rosemary mushrooms, chat layonnaise and sticky glaze

Eye fillet with capsicum, chilli red wine sauce topped with wilted spinach

Char gilled fillet of beef, prawn rotolo and salsa verde

Sage marinated chicken supreme, gratin dauphinoise, zucchini and a Madeira jus.

Asian spiced chicken breast on wilted greens with a tartlet of five spiced beef and shitake mushrooms

Char grilled chicken breast with brie, cheddar and gorgonzola cheese sauce on a sweet potato galette with sautéed rocket

Chicken breast filled with a herb farce, potato rosti, green beans and a dried tomato and capsicum pesto

Prosciutto wrapped chicken breast, garlic and thyme polenta, sautéed spinach and a beurre blanc

## **EXTRAS**

### **Served to the centre of the table**

Crusty ciabatta loaf with aged balsamic vinegar, virgin olive oil and house made Dukkah \$2.50 per person

Traditional Caesar salad \$3.50 per person

Bowls of stir fried vegetables with light soy sauce \$3.50 per person

Stir fried Chinese greens \$3.50 per person

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Roasted root vegetables flavoured with fresh thyme	\$3.00 per person
Roasted Swiss brown and button mushrooms with garlic & sea salt	\$3.50 per person
Garlic & rosemary roasted baby potatoes	\$2.00 per person

## ADDITIONAL

Pre dinner canapés -1/2 hour	\$10.00 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 for entrée	\$5.00 per person
Choice of 2 menu items for main course	\$10.00 per person
Choice of 2 menu items for dessert	\$5.00 per person
Choice of 2 menu items for entrée, main & dessert	\$15.00 per person

## DESSERT

- Flourless chocolate cake, coffee anglaise
- Citrus steamed pudding and a tangy tequila sabayon
- Espresso glass of berry and sherry sponge trifle
- Chocolate pudding (served hot) with berry kissel and double cream
- Cranberry poached apple and pear crumble, king island cream

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Citrus and pistachio syrup cake with double cream and candied Clementine

Baked chocolate, cherry and coconut tart, chocolate anglaise

Cheese three times

Chocolate and baileys iced parfait with shards of almond biscotti

Passionfruit and roasted pineapple pannacotta with passionfruit coulis

Lemon curd tart with a berry salad and double cream

Raspberry and white chocolate baked cheesecake with a vanilla and cointreau cream

## *Cocktail Menu*

### **COLD SELECTION**

Asian spoon of soy roasted duck with orange, mint and coriander

Buttermilk Pikelet with chicken and tarragon

Chicken Caesar filo cups

Mini Yorkshire pudding with rare roast beef and beetroot relish

Mustard crusted beef fillet with caponata

Poached veal loin with olive tapenade and tuna mayonnaise

Prawn and crabmeat salad on crostini

Prawn and mango salad

Prawn cold rolls

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Roast capsicum, Spanish onion & baby caper bruschetta  
Roasted tomato and feta mousse on a parmesan and thyme shortbread  
Saffron poached chicken and chive sandwich  
Savoury scones with chicken speck and sage  
South Australian oyster topped with Thai crab salad  
Soy and honey hot smoked salmon with horseradish cream  
Vietnamese beef salad with sesame omelette

## **HOT SELECTION**

Cajun chicken on sweet corn & coriander cakes with guacamole  
Cajun crumbed chicken tenderloin with lemon and coriander yoghurt  
Chicken and spinach ricotta roulade  
Five spiced duck confit wrapped in filo with hoi sin sauce  
Gorgonzola, basil and polenta croquette  
Honey mustard and rosemary lamb cutlets  
Parmesan crumbed risotto balls with dipping sauce  
Pork & sage curry puff with apple chutney  
Rocket pesto prawn skewers  
Tartlet of five spiced beef and shitake mushrooms  
Thai pumpkin soup with a coriander oil  
Veal and pistachio sausage roll with a tomato and onion chutney  
Warm blue cheese & onion tart with caramelised pear

## **SWEET SELECTION**

Hazelnut cream profiteroles  
Petit Fruit Tartlets  
Portuguese custard tart

## **EXTRAS**

**Additional \$6.00 per item per person**

Asian Taste Basket  
Beef polpetta with spicy tomato sauce  
Braised beef with tomato & herbs on rosini  
Chermoula spiced Barramundi fillet with aioli

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