



AYERS HOUSE

D I N I N G B A R E V E N T S

Wedding Cocktail Package

July 2020 – June 2021



We offer a substantial menu with your choice of drinks package

+

Professional Event Managers

We love weddings! Everything about them, we love the process, from the first buds of ideas, helping you to grow them, to putting the final touches to your wedding on the day. Our aim is to make your wedding planning process as easy and stress free as possible, we're available throughout to answer any questions, offer advice and assistance as often as you need.

Decoration Set-Up

Your Event Managers set-up the things you provide;
Room styling
Centrepieces
Bonbonnières

Staff Service

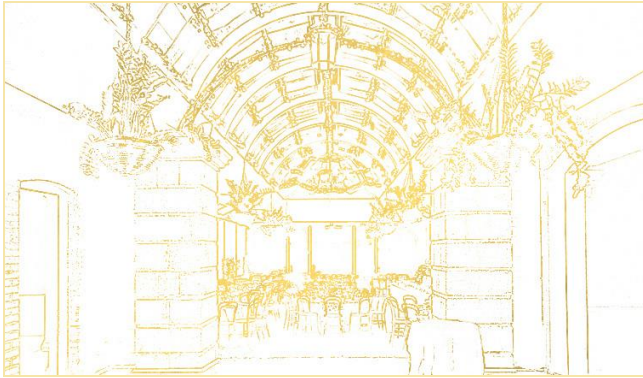
Pre-drink service on trays
Complimentary service of your wedding cake on platters

Reception Room

Microphone for speeches
Personalised table menus
Cake table & cake knife
Gift table
Scattered bar & dining height tables & chairs
White linen table cloths
Chairs to match each room's style;
Champagne chiavari's in The Ballroom & The Parlour
Wooden bentwoods in The Conservatory

This package is in conjunction with the Ayers House Weddings & Events Terms & Conditions

Rooms



The Conservatory

Bookings For 80 – 174 people

Room Hire;

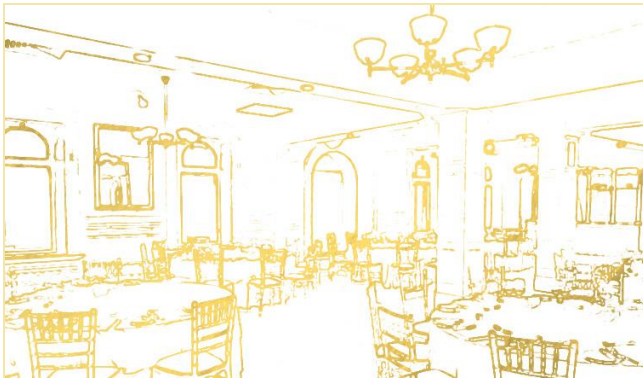
- Apr – Sept \$600

- Oct – Mar \$1,000

Min. Spend;

- Saturdays \$14,500

- Fridays & Sundays \$11,500



Henry's Table

Bookings For 40 – 80 people

Room Hire \$500

Min. Spend;

- Saturdays \$6,000

- Fridays & Sundays \$4,500



The Ballroom

Bookings For 30 – 70 people

Room Hire \$500

Min. Spend;

- Saturdays \$6,000

- Fridays & Sundays \$4,500



The Library

Bookings For 10 – 22 people

Room Hire \$150

Min. Spend;

- Saturdays \$2,000

- Fridays & Sundays \$1,500



Cocktail Menu

2 hr Canapes (choose 8) & Fork Dishes (choose 3)

We understand it is so important there is plenty of food and choice, and that is what we give you. You choose the items and we serve them continuously for 2 hours.

1 hr Dessert Platters

Lemon Meringue tartlet
Vanilla & Raspberry cupcakes GF
Carrot & walnut cake
Dark chocolate & pecan brownie GF
Hazelnut, pear & chocolate tartlet

Coffee & Tea

Freshly brewed coffee & a selection of Tbar teas available for guests to help themselves with desserts until the event concludes.

5 hr Drinks Package

Your choice of Premium I, Premium II or Premium III (pg 7)

Cocktail Menu with Premium I Drinks

Canapes & Fork
+
Dessert Platters
+
Coffee & Tea
+
5 hrs Premium I Drinks

\$135 per person

Cocktail Menu with Premium II Drinks

Canapes & Fork
+
Dessert Platters
+
Coffee & Tea
+
5 hrs Premium II Drinks

\$143 per person

Cocktail Menu with Premium III Drinks

Canapes & Fork
+
Dessert Platters
+
Coffee & Tea
+
5 hrs Premium III Drinks

\$154 per person



Canapés & Fork Dishes

V=Vegan, VG=Vegetarian, GF=Gluten Free

Colds

CANAPES –

- ✦ Beef tartare on caraway/walnut toast with cornichons and aioli
- ✦ Barbecue pork cold rolls with Vietnamese dipping sauce GF
- ✦ Skewers of pancetta, bocconcini, cherry tomato & basil GF
- ✦ Peking duck, pineapple & herb salad on a spoon GF
- ✦ Chicken teriyaki & avocado sushi roll with ponzu sauce GF
- ✦ Chicken liver pate on crouton, spiced pear relish and port jelly
- ✦ Miso grilled chicken & kimchi slaw salad on spoon with fried ginger crisps GF
- ✦ Smoked salmon on buckwheat blini pancake with dill crème fraiche & red onion relish
- ✦ Soft goats curd tartlet with peperonata VG
- ✦ Eggplant & cous cous roll with feta & pickled lime salsa VG

FORK DISHES –

- ✦ Warm teriyaki beef salad of rice noodles, bean shoots, cucumber & sweet soy dressing GF
- ✦ Shredded chicken Caesar salad

Hots

CANAPES –

- ✦ Vietnamese Beef and spinach rolls chargrilled with mild chilli jam and black sesame mayo
- ✦ Smoked Chicken croquette with pesto
- ✦ Pork, sage & onion sausage roll with house made BBQ sauce
- ✦ Salt and Pepper Tofu on Szechuan spiced eggplant and herbs served on a spoon
- ✦ Bacon, leek & cheese mini quiche
- ✦ Peking duck pancake with cucumber & hoisin
- ✦ Peri peri chicken skewers with lemon yoghurt GF
- ✦ Salmon, dill & feta pastry with beetroot skordalia
- ✦ Pumpkin, pea & parmesan arancini with saffron mayonnaise VG
- ✦ Calzone of smoked mozzarella, olives, basil & tomato VG
- ✦ Okra and Corn fritters with chilli caramel V GF

FORK DISHES –

- ✦ Salt & pepper squid with asian herb salad & soy lime dressing GF
- ✦ Tandoori butter chicken with basmati rice, raita & mini pappadam GF
- ✦ Louisiana style fried chicken strips with warm spiced potato salad & corn salsa
- ✦ Hokkein noodle stir fry with tofu, shitake, bok choy & cashews VG
- ✦ Soft Tortillas
 - Black bean, guacamole, sprouts, lettuce & Pico di Gallo V
 - Smoked beef, pickles, chickpea smash & iceberg lettuce
 - Pulled pork, corn salsa, sour cream & pea sprouts
- ✦ Sliders
 - Felafel, roasted zucchini, mint salsa & lettuce V
 - Beef burger, fontina cheese, pesto & rocket
 - Haloumi, grilled chorizo, smoked eggplant pickle & baby chard
- ✦ Poke Bowls

All have a base of red rice, edamame, green onion, pickled ginger, avocado, nori, toasted sesame & capsicum.

Top with

 - Salt and pepper tofu & enoki mushrooms V
 - Atlantic salmon ceviche, gochujang mayo & crispy shallots
 - Teriyaki chicken & pineapple salsa



Menu Extras

Antipasto Platters
\$89 per platter (suitable for 15 people)
A selection of three continental meats;
Grilled vegetables; V GF
Cheese; GF VG
Market Olives V GF;
Frittata VG GF

Cheese Platters
\$95 per platter (suitable for 15 people)
Chef's selection of four seasonal cheeses
with lavosh & quince paste

House Made Dip Platters
\$67 per platter (suitable for 15 people)
House made dips of hummus, beetroot & feta and rocket pesto
with fresh cut vegetables & crisped baked flatbread

Children, Dietary, Suppliers & Cake

Children's Menu

2–12 YEARS Including soft drink/juice for duration of adult drinks package is \$40 per child (or if bar account drinks the menu is \$23 per child);

Main Meal – please select one main meal for all children;

- House made crumbed chicken strips with chips & salad
- House made crumbed fish with chips & salad
- House made hamburger slider with chips & salad

Dessert

- Chocolate & vanilla ice-cream with a chocolate freddo & chocolate biscuit

9–17 YEARS

Older children may enjoy the adult menu charged at the adult menu price (as per Dunstan Package) plus the children's price for soft drink/juice of \$17.50 per child.

Dietary Requirements

We're happy to cater for all special diets (gluten free and others), just let us know your requirements when confirming final numbers. Although we make every effort to cater for intolerances and allergies, we cannot guarantee dishes are 100% free of allergens as the dishes are prepared in kitchens which use all food products.

Supplier Meals

For suppliers providing a service at your event a main meal from your menu is provided for \$30 per person served in a separate area to your guest tables. Soft drink/juice is provided free of charge.

Complimentary Cake Service

Finger-sized slices of your cake will be cut as per your instructions and served on platters after dessert. If you bring cake bags/boxes these can be placed beside the platters, so guests can choose to take a slice home.



Drinks Packages

Premium I

Round Two by Teusner Sparkling
 Round Two by Teusner Semillon/Sav Blanc
 Round Two by Teusner Shiraz

Barossa Valley
 Barossa Valley

Bottled Beers: Coopers Pale Ale,
 Hahn Superdry & Hahn Premium Light
 Soft Drink & Juice

Barossa Valley

EXTRA HOUR \$5 per person
 SPARKLING TOAST \$5 per person

CHOOSE WINES TO CREATE YOUR IDEAL PACKAGE;

Premium II

- SPARKLING – choose 1
- ✦ Mountadam Pinot Chardonnay Sparkling
 - ✦ Seppelt Sparkling Shiraz
- WHITE – choose 1
- ✦ Bethany, First Village Riesling
 - ✦ The Lane Sav Blanc
 - ✦ Ottelia Pinot Gris
 - ✦ Wirra Wirra Adelaide Chardonnay
 - ✦ Kay Brothers Grenache Rose
- RED – choose 1
- ✦ Mr Mick Tempranillo
 - ✦ Longhop Shiraz
 - ✦ Wirra Wirra 'Church Block' Cab/Shiraz/Merlot
 - ✦ Parker Coonawarra Estate Cab Sav

- ALSO INCLUDED
- ✦ Bottled Beers: Vale Ale, Corona, Adelaide Hills Cider & Hahn Premium Light
 - ✦ Soft Drink & Juice

EXTRA WINE \$5 per person
 EXTRA HOUR \$6 per person
 SPARKLING TOAST \$6 per person

Premium III

- SPARKLING – choose 1
- ✦ Wicks Vintage
 - ✦ Hollick Merlot Sparkling
- WHITE – choose 1
- ✦ Skillogalee Riesling
 - ✦ Shaw & Smith Sav Blanc
 - ✦ Long View Pinot Grigio
 - ✦ Henschke 'Archers Vineyard' Chardonnay
 - ✦ Rockford Alicante Bouchet Rose
- RED – choose 1
- ✦ Hugh Hamilton Merlot
 - ✦ Kay Brothers Basket Pressed Shiraz
 - ✦ Teusner 'Avatar', G S M
 - ✦ Hollick 'Old Vine' Cab Sav

- ALSO INCLUDED
- ✦ Bottled Beers: Vale Ale, Corona, Adelaide Hills Cider & Hahn Premium Light
 - ✦ Soft Drink & Juice

EXTRA WINE \$6 per person
 EXTRA HOUR \$7 per person
 SPARKLING TOAST \$7 per person

Along with the wine package, we do allow BYO spirits/liqueurs at a corkage price of:

700/750ml	\$25 per bottle	1 litre	\$30 per bottle
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