



AYERS HOUSE

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

Wedding Seated Package

July 2020 – June 2021



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We offer 4 fabulous packages

Austral, Wyatt & Lockett

Three complete packages which all include canapés, 3 course menu & flexibility to select your perfect drinks package.

Dunstan

A completely flexible option; your choice of menu and exclusive customised wine selections from the extended wine list for a bar account.

All 4 Packages Include

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
Place cards
Bonbonnières

Staff Service

Pre-drink service on trays
Menu orders taken individually (rather than alternate service)
Complimentary service of your wedding cake on platters after dessert

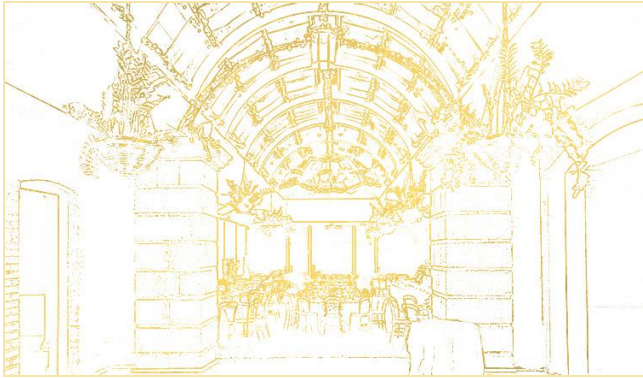
Reception Room

Microphone for speeches
Personalised table menus
Cake table & cake knife
Gift table
White linen table cloths & serviettes
Dressed bridal table with fresh white linen
Chairs to match each room's style;
Champagne chiavari's in The Ballroom & The Library
High Back's in Henry's Table
Wooden bentwoods in The Conservatory

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

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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



Austral Package

½ hr Canapés

Chef's selection of two cold & three hot canapés

3 Course Menu

Entrée: 1 selection

Main: 1 selection

Dessert: 1 selection

MENU ALSO INCLUDES:

For courses with choices, menu orders taken individually (not alternate service)

Thick-sliced wood oven bread with olive oil/balsamic

Freshly brewed coffee/tea

5 hr Drinks Package

Your choice of Premium I, Premium II or Premium III

<p>Austral with Premium I Drinks</p> <p>½ hr Canapés + 3 Course Menu <i>(choice of main + \$7 per person)</i> + 5 hrs Premium I Drinks</p> <p>\$128 per person</p>	<p>Austral with Premium II Drinks</p> <p>½ hr Canapés + 3 Course Menu <i>(choice of main + \$7 per person)</i> + 5 hrs Premium II Drinks</p> <p>\$138 per person</p>	<p>Austral with Premium III Drinks</p> <p>½ hr Canapés + 3 Course Menu <i>(choice of main + \$7 per person)</i> + 5 hrs Premium III Drinks</p> <p>\$148 per person</p>
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EXTRA MENU CHOICE

(maximum 3 per course)

To add an extra menu choice for entrée, main & dessert

+\$8 per person per course

WEDDING CAKE FOR DESSERT

Replace the dessert selection with celebration cake served with raspberry coulis & cream/fruit garnish at no extra cost

or

COMPLIMENTARY CAKE SERVICE

Complimentary service of your wedding cake on platters after dessert



Wyatt Package

½ hr Canapés
Chef's selection of two cold & three hot canapés

3 Course Menu
Entrée: 2 selection
Main: 2 selection
Dessert: 2 selection

MENU ALSO INCLUDES:
For courses with choices, menu orders taken individually (not alternate service)
Thick-sliced wood oven bread with olive oil/balsamic
Freshly brewed coffee/tea

5 hr Drinks Package
Your choice of Premium I, Premium II or Premium III

<p>Wyatt with Premium I Drinks</p> <p>½ hr Canapés + 3 Course Menu + 5 hrs Premium I Drinks</p> <p>\$149 per person</p>	<p>Wyatt with Premium II Drinks</p> <p>½ hr Canapés + 3 Course Menu + 5 hrs Premium II Drinks</p> <p>\$159 per person</p>	<p>Wyatt with Premium III Drinks</p> <p>½ hr Canapés + 3 Course Menu + 5 hrs Premium III Drinks</p> <p>\$169 per person</p>
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EXTRA MENU CHOICE
(maximum 3 per course)
To add an extra menu choice for entrée, main & dessert
\$+8 per person per course

WEDDING CAKE FOR DESSERT
Replace the dessert selections with celebration cake served with raspberry coulis & cream/fruit garnish
(minus \$8 per person)

or

COMPLIMENTARY CAKE SERVICE
Complimentary service of your wedding cake on platters after dessert



Lockett Package

½ hr Canapés
Chef's selection of two cold & three hot canapés

3 Course Menu
Entrée: 3 selection
Main: 3 selection
Dessert: 3 selection

MENU ALSO INCLUDES;
For courses with choices, menu orders taken individually (not alternate service)
Thick-sliced wood oven bread with olive oil/balsamic
Freshly brewed coffee/tea

5 hr Drinks Package
Your choice of Premium II or Premium III

**Lockett with
Premium II Drinks**

½ hr Canapes
+
3 Course Menu
+
5 hrs Premium II Drinks

\$180 per person

**Lockett with
Premium III Drinks**

½ hr Canapes
+
3 Course Menu
+
5 hrs Premium III Drinks

\$190 per person

WEDDING CAKE FOR DESSERT
Replace the dessert selections with celebration cake served with raspberry coulis & cream/fruit garnish
(minus \$16 per person)

or

COMPLIMENTARY CAKE SERVICE
Complimentary service of your wedding cake on platters after dessert



Dunstan Package

Pre-Dinner

YOU MAY LIKE TO START WITH ½ hr CANAPÉS
Chef's selection of two cold & three hot canapés \$14 per person

3 Course Menus

Menu (1:1:1)	\$84 per person
Menu (2:2:2)	\$105 per person
Menu (3:3:3)	\$126 per person

ALL MENUS ALSO INCLUDE;
For courses with choices, menu orders taken individually (not alternate service)
Thick-sliced wood oven bread with olive oil/balsamic
Freshly brewed coffee/tea

EXTRA MENU CHOICE
To add an extra menu choice for entrée, main & dessert
\$+8 per person per course

WEDDING CAKE FOR DESSERT
Replace the dessert selection with celebration cake served with raspberry coulis & cream/fruit garnish
1 dessert = no change 2 desserts = \$-8 per person 3 desserts = \$-16 per person

COMPLIMENTARY CAKE SERVICE
Complimentary service of your wedding cake on platters after dessert

2 Drinks Options

BAR ACCOUNT DRINKS

For exclusive customised wine selections choose from the extended wine list with all drinks charged to a bar account. There's a minimum charge equivalent to \$52 per adult and \$17.50 per child (aged 2-12 years) as per the confirmed guest number. A Wine List will be provided upon request.

NON-ALCOHOLIC PACKAGE

Non-Alcoholic Drinks package for 5 hrs is \$29 per person, including;

- Patritti non-alcoholic sparkling white grape juice
- Patritti non-alcoholic sparkling dark grape juice
- Orange & pineapple juice
- Soft drinks



Menu

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

Entree

- Silver Whiting Fillets Crumbed & Fried** on a salad of roasted zucchini, almonds & parsley with basil & tomato dressing
- Pork Belly** slow cooked in dark soy/anise broth, fried soft rice noodles, herb salad & sesame wafers
- Sweet Spiced Chicken Breast** with creamed sweet corn, pico de gallo salsa, smokey chipotle dressing & crisped tortilla GF
- Slow Braised Lamb in filo pastry** with roasted carrot & orange salad, labne and curry vinaigrette
- Goats Cheese Soufflé Twice Baked** with baby beetroots, pickled pumpkin, tomato/mint salad & green tahini dressing VG GF
- Ricotta & Spinach Pasta Rotolo** with pizzaiola sauce & parmesan crisp VG
- Fried Smoked Salmon Croquette** with cauliflower and celery remoulade, cucumber pickle and herbs
- Vegan Mezze Plate** felafel, hummos, braised eggplant, quinoa tabbouleh, olives & house pickles V GF

Entrée Sharing Platters

Replace 2 choices of entrée with 3 sharing platters (Inc. 1 vegetarian);

- House Smoked Chicken Salad** with crisped pancetta, baby beets & avocado salsa GF
- Spiced Roasted Pumpkin Salad** with red rice, pea sprouts & chermoula dressing V GF
- Slow Braised Beef Ragù** with gremolata & gnocchi
- Braised Lamb Shoulder** with spiced pear, green olive, lemon & raisin couscous
- Salt & Pepper Squid** with asian herb salad & soy lime dressing GF
- Grilled Chicken in Thai marinade** with pad Thai noodles
- Mexican Pulled Pork** with quinoa and rice & radish salad GF

Main

- Chargrilled Fillet of Beef** with parsnip cream, mixed mushrooms, seared beans and thyme jus GF
- Slow Braised Lamb Shoulder** wrapped in prosciutto with saffron rice, baby spinach & romesco almond capsicum sauce GF
- Spiced Cauliflower Fritters** with braised lentils, puffed grains, toasted nuts & mixed herbs V GF
- Atlantic Salmon Fillet** with gazpacho, pearl cous cous and watercress, rocket and fennel salad
- Saltwater Barramundi Fillet Pan Fried** with mild spiced tomato compote, herb and radish salad, cherry tomatoes, crisped shallots and cashews GF DF
- Prosciutto wrapped Chicken Breast** with asparagus, creamed leek, Mt Byron black lentils and balsamic/port reduction GF
- Dukka Crusted Chicken Breast** with baba ganoush, black rice pilaf, minty green pea crush & heirloom carrots GF
- Grilled Duck Breast & Confit Leg** with Asian greens, pumpkin coconut puree and native plum/ginger jam GF

All mains are served with Chef's potato dish of the day

Dessert

- Peanut Butter Iced Parfait** with spiced blueberries, white chocolate sauce and biscotti
- Passionfruit Crème Brulee** with grilled pineapple, lemongrass coconut sorbet & palm sugar wafer GF
- Eton Mess** crumbled meringue, vanilla cream & fresh strawberries with strawberry sorbet, fresh mint & ginger tuille GF
- Extra Dark Choc Mousse Slice** with almond milk sorbet, salted peanut brittle & peach leather DF V GF
- Lemon Panna Cotta** with warm toffee apple and walnut brownie
- Rhubarb and Apple Pecan Crumble** with green apple sorbet and cinnamon double cream



Menu Extras

STARTER

Antipasto Sharing Platters

A selection of three continental meats;
Grilled vegetables; V GF
Cheese; GF VG
Market Olives;
Frittata VG GF

\$15 per person

SIDES

Green Beans & Snowpeas with toasted almonds V GF
Baby Carrots with parsley butter V GF
Pear & Rocket Salad with haloumi & walnuts V GF

\$20 per bowl (1 per table)

CHEESE PLATTERS

Chef's selection of four seasonal cheeses
with lavosh & quince paste

\$75 per platter (1 per table)

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

(for Austral, Wyatt & Lockett)

Premium I

Marty's Block Brut Cuvee South Australia
 Marty's Block Sauvignon Blanc South Australia
 Marty's Block Shiraz Cabernet South Australia
 Dunes & Greene, Split Moscato
 Bottled Beers: Coopers Pale Ale, Hahn Superdry, Hahn Premium Light & Adelaide Hills Apple Cider
 Soft Drink & Juice

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

CHOOSE WINES TO CREATE YOUR IDEAL PACKAGE;

Premium II

- SPARKLING
- ✦ Mountadam Pinot Chardonnay
- 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 \$6 per person
 EXTRA HOUR \$7 per person
 SPARKLING TOAST \$6 per person

Premium III

- SPARKLING – choose 1
- ✦ Wicks Vintage
 - ✦ Jip Jip Rocks Sparkling Shiraz
- WHITE – choose 1
- ✦ Skillogalee Riesling
 - ✦ Shaw & Smith Sav Blanc
 - ✦ Longview Pinot Grigio
 - ✦ Henschke 'Archers Vineyard' Chardonnay
 - ✦ Longview Nebbiolo 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 \$7 per person
 EXTRA HOUR \$8 per person
 SPARKLING TOAST \$7 per person