



# AYERS HOUSE

D I N I N G   B A R   E V E N T S

## Wedding Cocktail Package

July 2023 – June 2024



## **We offer a substantial menu with your choice of drinks package**

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### **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**

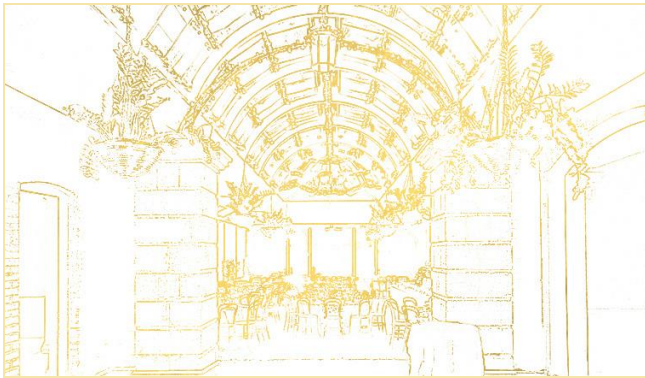
Pre-drink service on trays  
Complimentary service of your wedding cake on platters

### **Reception Room**

- Microphone for speeches
- Personalised table menus
- Cake table & cake knife
- Gift table
- Scattered bar & dining height tables & chairs
- White linen tablecloths
- 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

## Rooms



### The Conservatory

Bookings For 80 – 174 people  
Room Hire;  
• May – Sept \$900  
• Oct – Apr \$1,300  
Min. Spend;  
• Saturday & Sunday \$17,500  
• Monday - Friday \$14,000



### Henry's Table

Bookings For 40 – 80 people  
Room Hire \$850  
Min. Spend;  
• Saturday \$7,000



### The Ballroom

Bookings For 30 – 70 people  
Room Hire \$850  
Min. Spend;  
• Saturday \$6,000



### The Library

Bookings For 10 – 22 people  
Room Hire \$300



## Cocktail Menu

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

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  
Apple butterscotch crumble tart with cinnamon yoghurt GF  
Dark chocolate salted caramel tart with star anise cream  
Dark chocolate & pecan brownie GF  
Vanilla & blueberry cupcakes GF

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)

<p><b>Cocktail Menu with Premium I Drinks</b></p> <p>Canapes &amp; Fork + Dessert Platters + Coffee &amp; Tea + 5 hrs Premium I Drinks</p> <p><b>\$160</b> per person</p>	<p><b>Cocktail Menu with Premium II Drinks</b></p> <p>Canapes &amp; Fork + Dessert Platters + Coffee &amp; Tea + 5 hrs Premium II Drinks</p> <p><b>\$170</b> per person</p>	<p><b>Cocktail Menu with Premium III Drinks</b></p> <p>Canapes &amp; Fork + Dessert Platters + Coffee &amp; Tea + 5 hrs Premium III Drinks</p> <p><b>\$180</b> per person</p>
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## Canapés & Fork Dishes

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

### Colds

#### CANAPES –

- Barbecue pork cold rolls with Vietnamese dipping sauce GF DF
- Skewers of bocconcini, cherry tomato & basil with tapenade GF VG
- Miso grilled chicken & kimchi slaw salad on spoon with fried ginger crisps GF DF
- Steak tartare, sweet soy, wasabi mayo and sesame crisp GF DF
- Smoked chicken, chive & cream cheese rye bread
- Whipped goats cheese, roasted beetroot & smoked almond tartlet GF VG
- Smoked salmon on buckwheat blini pancake with dill crème fraiche & red onion relish
- Creamed corn, guacamole, black bean salsa & crushed corn chips GF V

### Hots

#### CANAPES –

- Grilled lamb kofta, baba ghanoush, pomegranate syrup & mint GF DF
- Braised pork, vegetable pickle and gochujang mayo Bao Bun DF
- Pork, sage & onion sausage roll with house made BBQ sauce
- Mac & cheese crumbed and fried, salsa verde VG
- Indian vegetable curry puff V
- Peking duck pancake with cucumber & hoisin DF
- Butter chicken skewers GF
- Roasted chicken, herb, cheddar & leek pastry
- Wild mushroom, smoky mozzarella and pea arancini with roasted garlic aioli VG
- Okra and Corn fritters with chilli caramel V GF

#### FORK DISHES –

- Salt & pepper squid with Asian herb salad & soy lime dressing GF DF
- Korean beef & vegetable bibimbap GF
- Louisiana style fried chicken strips with warm spiced potato salad & corn salsa DF
- Hokkein noodle stir fry with tofu, shitake, bok choy & cashews VG DF
- Sliders
  - Felafel, roasted zucchini, mint salsa & lettuce V
  - Beef burger, fontina cheese, pesto & rocket
  - Korean grilled chicken, kimchi salad with gochujang mayo DF
- Thick Cut Toasties
  - Smoked Barossa ham, brie & tomato chutney
  - Mozzarella, tomato & salami
  - Ricotta, spinach & grilled capsicum VG



## Menu Extras

**Antipasto Platters**  
**\$96 per platter** (suitable for 12 people)  
A selection of three continental meats;  
Grilled vegetables; V GF  
Cheese; GF VG  
Market Olives V GF;  
Frittata VG GF

**Cheese Platters**  
**\$100 per platter** (suitable for 12 people)  
Chef's selection of four seasonal cheeses  
with lavosh & quince paste

**House Made Dip Platters**  
**\$75 per platter** (suitable for 12 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

Up to 12 YEARS Including soft drink/juice for duration of adult drinks package is \$47.50 per child (or if bar account drinks the menu is \$26 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 \$22.50 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 \$50 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

Landers Royal Admiral Sparkling Chardonnay Pinot Noir South Australia  
 Landers de Riveau Sauvignon Blanc Fleurieu Peninsula  
 Landers L'Andre Shiraz Touriga Fleurieu Peninsula  
 Dunes & Greene, Split Moscato  
 Btld Beers: Asahi, Coopers Pale Ale, Adelaide Hills Cider & Hahn Premium Light  
 Soft Drink & Juice

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

CHOOSE WINES TO CREATE YOUR IDEAL PACKAGE.

**All wine/vintage subject to change per availability**

### Premium II

(Select 1 of each wine)

#### SPARKLING

- Tomich Sparkling Blanc de Noir
- Jip Jip Sparkling Shiraz

#### WHITE

- Bethany, First Village Riesling
- d'Arenberg Broken Fishplate Sav Blanc
- Longview Pinot Grigio
- Wirra Wirra Adelaide Chardonnay
- Kay Brothers Grenache Rose

#### RED

- Mr Mick Tempranillo
- Hugo Wines Shiraz
- Wirra Wirra 'Church Block' Cab/Shiraz/Merlot
- Parker Coonawarra Estate Cab Sav

#### ALSO INCLUDED

- Dunes & Greene Split Moscato
- Btld Beers: Asahi, Coopers Pale Ale, Adelaide Hills Cider & Hahn Premium Light
- Soft Drink & Juice

EXTRA WINE \$8 per person  
 EXTRA HOUR \$9 per person  
 SPARKLING TOAST \$8 per person

### Premium III

(Select 1 of each wine)

#### SPARKLING

- Wicks Vintage
- Jip Jip Sparkling Shiraz

#### WHITE

- Skillogalee Riesling
- Shaw & Smith Sav Blanc
- Ottelia Pinot Gris
- Riposte by Tim Knappstein Chardonnay
- Longview Nebbiolo Rose

#### RED

- Hugh Hamilton Merlot
- Kay Brothers Basket Pressed Shiraz
- Teusner 'Avatar', G S M
- Hollick 'Old Vine' Cab Sav

#### ALSO INCLUDED

- Dunes & Greene Split Moscato
- Btld Beers: Asahi, Coopers Pale Ale, Adelaide Hills Cider & Hahn Premium Light
- Soft Drink & Juice

EXTRA WINE \$9 per person  
 EXTRA HOUR \$10 per person  
 SPARKLING TOAST \$9 per person