



AYERS HOUSE

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

Wedding Cocktail Package

July 2021 - June 2022



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

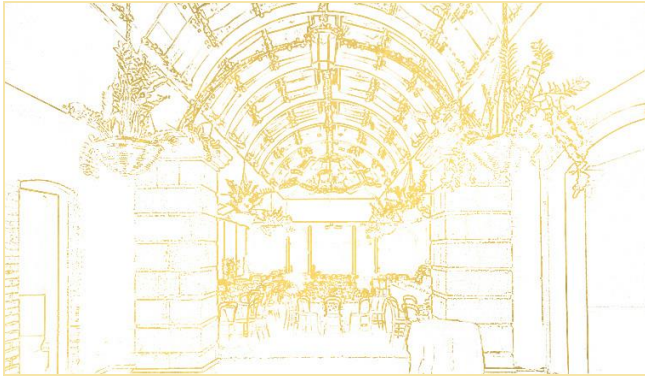
Reception Room

Microphone for speeches
Personalised table menus
Cake table & cake knife
Gift table
Scattered bar & dining height tables & chairs
White linen 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;
• Apr – Sept \$800
• Oct – Mar \$1,200
Min. Spend;
• Saturday & Sunday \$14,500
• Monday - Friday \$11,500



Henry's Table

Bookings For 40 – 80 people
Room Hire \$750
Min. Spend;
• Saturday \$6,000



The Ballroom

Bookings For 30 – 70 people
Room Hire \$750
Min. Spend;
• Saturday \$6,000



The Library

Bookings For 10 – 22 people
Room Hire \$200



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

\$142 per person

Cocktail Menu with Premium II Drinks

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

\$152 per person

Cocktail Menu with Premium III Drinks

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

\$162 per person



Canapés & Fork Dishes

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

Colds

CANAPES –

- Barbecue pork cold rolls with Vietnamese dipping sauce GF
- Skewers of bocconcini, cherry tomato & basil with tapenade VG GF
- Peking duck, pineapple & herb salad on a spoon GF
- Smoked lamb loin with herby cream cheese on a walnut & fennel crouton
- 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
- Caramelised onion, feta and thyme tartlet VG
- Grilled eggplant, mild harissa & pea sprout roll V GF

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
- Pork, ricotta & lemon meatballs with pomegranate ketchup GF
- Pork, sage & onion sausage roll with house made BBQ sauce
- Salt and Pepper Tofu on Szechuan spiced eggplant and herbs served on a spoon
- Pulled lamb & lentil croquettes
- Peking duck pancake with cucumber & hoisin
- Butter chicken skewers GF
- Crunchy pea and mint patties with tahini yoghurt VG
- 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
- Korean beef and vegetable bibimbap GF
- Louisiana style fried chicken strips with warm spiced potato salad & corn salsa
- Hokkein noodle stir fry with tofu, shitake, bok choy & cashews VG
- Sliders
 - Felafel, roasted zucchini, mint salsa & lettuce V
 - Beef burger, fontina cheese, pesto & rocket
 - Korean grilled chicken, kimchi salad with gochujang mayo
 - Indian lamb Shammi kebab, lettuce, tomato and mint chutney
- Thick Cut Toasties
 - Smoked Barossa ham, brie and tomato chutney
 - Mozzarella, truffle mushrooms and oregano
 - Grilled veg, chickpea crush and romesco V



Menu Extras

Antipasto Platters
\$89 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
\$95 per platter (suitable for 12 people)
Chef's selection of four seasonal cheeses
with lavosh & quince paste

House Made Dip Platters
\$70 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 \$42 per child (or if bar account drinks the menu is \$24 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 \$18.50 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 \$45 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

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

(Select 1 of each wine)

SPARKLING

- Mountadam Pinot Chardonnay Sparkling
- Jip Jip Sparkling Shiraz

WHITE

- Bethany, First Village Riesling
- The Lane Sav Blanc
- Ottelia Pinot Gris
- Wirra Wirra Adelaide Chardonnay
- Kay Brothers Grenache Rose

RED

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

ALSO INCLUDED

- Dunes & Greene Split Moscato
- Bottled Beers: Asahi, Prancing Pony Summer Ale,
- Adelaide Hills Cider & Hahn Premium Light Soft Drink & Juice

EXTRA WINE \$7 per person
 EXTRA HOUR \$8 per person
 SPARKLING TOAST \$7 per person

Premium III

(Select 1 of each wine)

SPARKLING

- Wicks Vintage
- Jip Jip Sparkling Shiraz

WHITE

- Skillogalee Riesling
- Shaw & Smith Sav Blanc
- Longview Pinot Grigio
- Coulter Wines, C1 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
- Bottled Beers: Asahi, Prancing Pony Summer 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