



# AYERS HOUSE

D I N I N G   B A R   E V E N T S

Wedding Seated Package

July 2021 - June 2022



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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

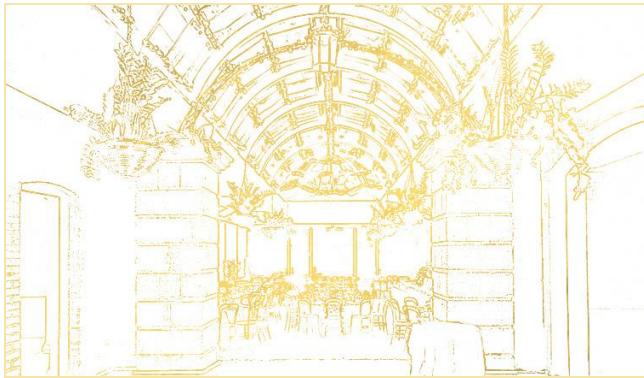
### Reception Room

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 \$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



## 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><b>Austral with Premium I Drinks</b></p> <p>½ hr Canapés + 3 Course Menu + 5 hrs Premium I Drinks</p> <p><b>\$136</b> per person</p>	<p><b>Austral with Premium II Drinks</b></p> <p>½ hr Canapés + 3 Course Menu + 5 hrs Premium II Drinks</p> <p><b>\$146</b> per person</p>	<p><b>Austral with Premium III Drinks</b></p> <p>½ hr Canapés + 3 Course Menu + 5 hrs Premium III Drinks</p> <p><b>\$156</b> 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><b>\$157</b> per person</p>	<p>Wyatt with Premium II Drinks</p> <p>½ hr Canapés + 3 Course Menu + 5 hrs Premium II Drinks</p> <p><b>\$168</b> per person</p>	<p>Wyatt with Premium III Drinks</p> <p>½ hr Canapés + 3 Course Menu + 5 hrs Premium III Drinks</p> <p><b>\$179</b> 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

**\$190** per person

**Lockett with  
Premium III Drinks**

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

**\$201** 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 \$15 per person

### 3 Course Menus

Menu (1:1:1)	\$89 per person
Menu (2:2:2)	\$111 per person
Menu (3:3:3)	\$134 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 \$55 per adult and \$18.50 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 \$30 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** with a Sicilian vegetable caponata and roasted garlic aioli  
**Sweet Spiced Chicken Breast** with creamed sweet corn, pico de gallo salsa, smoky chipotle dressing & crisped tortilla GF
- Slow Braised Lamb in filo pastry** with roasted carrot & orange salad, labne and curry vinaigrette  
**Warm Duck Terrine** with roasted cauliflower remoulade, house pickles and walnut toast  
**Fiore di Burrata Mozzarella** with roasted cherry tomatoes, golden beetroot jam, herb salad and quinoa crisp VG GF
- Roasted Pumpkin and Smoked Cheese Ravioli** on grilled capsicum, salsa Verde and ricotta salata VG  
**Warm Salad of Roasted Vegetables** with smoked almonds, Tasmanian fetta, baba ghanoush, pomegranate vinaigrette and mint VG GF
- 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  
**Fiore di Burrata Mozzarella** with mixed tomato, capsicum, shaved fennel and herb salad VG GF  
**Potato Gnocchi** with various mushrooms, garlic cream, baby spinach and parmesan VG  
**Spice Roasted Pumpkin & Zucchini** on fried buckwheat with puffed grains, charred lemon salsa and herbs V GF
- Vietnamese Slow Braised Pork** with black rice, spicy vegetable salad and crispy shallots GF  
**Salt & Pepper Squid** with Asian herb salad & soy lime dressing GF

### Main

- Chargrilled Fillet of Beef** with gingery carrot puree, choy sum, spiced beef dumpling and sweet soy dressing GF
- Chargrilled Fillet of Beef** with chermoula roasted root vegetables, harissa and tomato chutney and green olive jus GF
- Slow Braised Lamb Shoulder Korma Style** with rice pilaf, green pea crush, eggplant kasundi and raita GF  
**Spiced Cauliflower Fritters** with braised lentils, puffed grains, toasted nuts & mixed herbs V GF  
**Atlantic Salmon Fillet** on baby spinach, olive oil and saffron roma tomatoes, roasted buckwheat and dill cream sauce GF
- 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
- Grilled Chicken Breast** with Lebanese spices, smoky chickpea crush, green beans and roasted red onion pickle
- Vietnamese Slow Roast Duck Leg** with Asian veg slaw, black rice and sweet potato curry

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

### Dessert

- Warm Baked Lemon Sponge** with lemon syrup, toasted macadamia crumble, mandarin sorbet and pepita crema V GF
- Cardamon and Honey Crème Brulee** with mango sorbet and pistachio biscuit VG GF  
**Warm Pear & Hazelnut Franzipane Tart** with mascarpone/vanilla bean ice-cream and rum plumped raisins
- Triple Choc (all single origin) Ice-cream Slice** with meringue crisp, strawberries and espresso martini jelly VG GF
- Pina Colada Panna Cotta** with pineapple/coconut salsa, rum syrup and Jamaica ginger cake GF  
**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 or  
\$89 per platter (1 per table)

### SIDES

**Roasted Butternut Pumpkin Wedges** with tahini dressing V GF

**Chargrilled Broccolini** with labne, mild jalapeno oil and dukkah VG GF

**Mixed Leaf Salad** with cabernet vinegar and EVOO, toasted walnuts and herb croutons V

\$20 per bowl (1 per table)

### CHEESE PLATTERS

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

\$95 per platter (1 per table)  
(suitable for 10 to 12 people)

## 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

(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**  
(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