



Wedding
Seated package
JULY 2023 - JUNE 2024

Our STORY

Seeking a glamorous venue, with the charm of a country estate, in a city location? Then you have found it! Ayers House is a grand stately mansion of Colonial Regency/Victorian opulence, beautifully restored to modern vintage style. Everything here is on a grand scale, the driveway sweeps, the chandeliers illuminate and the celebrations are legendary. Ayers House holds a special place in the hearts of South Australians, more than a treasured icon, it's a home filled with 160 years of memories.

You'll find a certain magic flow here when people come together, the whole house lights up with laughter and smiling faces. Ayers House's rich history of entertaining, combined with its beautiful vintage rooms and our talented team, means it is a unrivalled venue for your perfect day.



Our SERVICE

At Ayers House we offer 4 fabulous packages:

Austral, Wyatt & Lockett Packages

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

Dunstan Package

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

ALL OUR 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 Wedding & Events Terms and Conditions

Our ROOMS



The Conservatory

Room Capacity: 80 - 174 people
Room Hire: May - Sept \$900
Oct - Apr \$1,300
Minimum Spend: Saturday & Sunday \$17,500
Monday to Friday \$14,000

The Conservatory is strikingly impressive and utterly private with its own entrance and bar overlooking the dance floor. Rustic blue stone walls and giant sandstone columns set the backdrop to the Victorian styled glass house extension into the rose gardens. By day natural light streams in and at night the glass ceiling sparkles with fairy lights.



Henry's Table

Room Capacity: 40 - 80 people
Room Hire: \$850
Minimum Spend: Saturday & Sunday \$7,000

Henry's Table feels splendidly plush and welcoming. Henry's features modern vintage elegance in soft colours, gilded details and a period double fireplace all add to the intimate feel and opulence of this room. It features the stunning reception area including Henry's Bar, along with the private Banksia Room and bridal retreat in the Drawing Room.



The Ballroom

Room Capacity: 30 - 70 people
Room Hire: \$850
Minimum Spend: Saturday \$7,000

The Ballroom is an Adelaide treasure, glorious in complete Victorian era elegance with its high and exquisitely hand painted ceiling – this room was built for parties! Including two crystal chandeliers, polished wooden floors and impressive bay window, this room also has private access to the front veranda.



The Library

Room Capacity: 10 - 22 people
Room Hire: \$300

The library is a character filled dining room, featuring an impressive bookcase, Victorian period marble fireplace and antique display cabinet. Everyone will love swapping stories around the long dining table.

AUSTRAL

Package

1/2 Hour Canapes

Chef's selection of two cold and three hot canapes

3 Course Menu

Entree: 1 Selection

Main: 1 Selection

Dessert: 1 Selection

5 Hour Drinks Package

Your choice of Premium I, Premium II or Premium III

Menu also includes:

For courses with choices, menu orders taken individually (not alternate service), thick-sliced wood oven bread with butter and freshly brewed coffee/tea.

AUSTRAL WITH PREMIUM I DRINKS

1/2 Hour Canapes
3 Course Menu
5 Hours Premium I Drinks

\$152 per person

AUSTRAL WITH PREMIUM II DRINKS

1/2 Hour Canapes
3 Course Menu
5 Hours Premium II Drinks

\$163 per person

AUSTRAL WITH PREMIUM III DRINKS

1/2 Hour Canapes
3 Course Menu
5 Hours Premium III Drinks

\$173 per person

ADDITIONAL

Extra Menu Choice

+\$9 Per Person Per Course

(Maximum 3 course)

To add an extra menu choice for entree, main and dessert

WEDDING CAKE FOR DESSERT

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

or

COMPLIMENTARY CAKE SERVICE

Complimentary service of your wedding cake on platters after dessert

WYATT

Package

1/2 Hour Canapes

Chef's selection of two cold and three hot canapes

3 Course Menu

Entree: 2 Selections

Main: 2 Selections

Dessert: 2 Selections

5 Hour Drinks Package

Your choice of Premium I, Premium II or Premium III

Menu also includes:

For courses with choices, menu orders taken individually (not alternate service), thick-sliced wood oven bread with butter and freshly brewed coffee/tea.

WYATT WITH PREMIUM I DRINKS

1/2 Hour Canapes
3 Course Menu
5 Hours Premium I Drinks

\$179 per person

WYATT WITH PREMIUM II DRINKS

1/2 Hour Canapes
3 Course Menu
5 Hours Premium II Drinks

\$190 per person

WYATT WITH PREMIUM III DRINKS

1/2 Hour Canapes
3 Course Menu
5 Hours Premium III Drinks

\$212 per person

ADDITIONAL

Extra Menu Choice

+\$9 Per Person Per Course

(Maximum 3 course)

To add an extra menu choice for entree, main and dessert

WEDDING CAKE FOR DESSERT

(minus \$9 Per Person)

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

or

COMPLIMENTARY CAKE SERVICE

Complimentary service of your wedding cake on platters after dessert

LOCKETT

Package

1/2 Hour Canapes

Chef's selection of two cold and three hot canapes

3 Course Menu

Entree: 3 Selections

Main: 3 Selections

Dessert: 3 Selections

5 Hour Drinks Package

Your choice of Premium I, Premium II or Premium III

Menu also includes:

For courses with choices, menu orders taken individually (not alternate service), thick-sliced wood oven bread with butter and freshly brewed coffee/tea.

LOCKETT WITH PREMIUM II DRINKS

1/2 Hour Canapes
3 Course Menu
5 Hours Premium II Drinks

\$217 per person

LOCKETT WITH PREMIUM III DRINKS

1/2 Hour Canapes
3 Course Menu
5 Hours Premium III Drinks

\$239 per person

ADDITIONAL

WEDDING CAKE FOR DESSERT

(minus \$18 Per Person)

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

or

COMPLIMENTARY CAKE SERVICE

Complimentary service of your wedding cake on platters after dessert

DUNSTAN

Package

Pre-Dinner

You may like to start with 1/2 hour canapes
Chef's selection of two cold & three hot canapés
\$18.50 per person

Menu also includes:

For courses with choices, menu orders taken individually (not alternate service), thick-sliced wood oven bread with butter and freshly brewed coffee/tea.

MENU

1:1:1

1 Entree selection
1 Main selection
1 Dessert selection

\$100 per person

MENU

2:2:2

2 Entree selections
2 Main selections
2 Dessert selections

\$127 per person

MENU

3:3:3

3 Entree selections
3 Main selections
3 Dessert selections

\$154 per person

BEVERAGE OPTIONS

BAR ACCOUNT

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 \$65 per adult and \$22.50 per child (aged 2-12 years) as per the confirmed guest number. A Wine List will be provided upon request. All wine/vintages subject to change per availability.

NON-ALCOHOLIC PACKAGE

Non-Alcoholic Drinks package for 5 hrs is \$35 per person, including;

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

ADDITIONAL

EXTRA MENU CHOICE

(\$+9 per person per course)

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

COMPLIMENTARY CAKE SERVICE

Complimentary service of your wedding cake on platters after dessert

WEDDING CAKE FOR DESSERT

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

1 Dessert = No charge
2 Desserts = \$-9 per person
3 Desserts = \$-18 per person

MENU

Selections

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

Entree

Silver Whiting Fillets Crumbed & Fried with a Sicilian vegetable caponata and roasted garlic aioli

Thai Style Chicken & Crab Dumplings with black rice, Tom Yum sauce and shredded vegetable salad DF

Lamb Rogan Josh with chickpea Dahl, gingery tomato chutney and spiced yoghurt GF

Chargrilled Lemon & Herb Chicken Breast on spiced roasted zucchini salad, lentils and yellow capsicum dressing GF

Braised Sweet Soy Pork Belly with coconut sticky rice and pineapple/jalapeno/toasted coconut salsa GF DF

Ricotta and Spinach Rotolo with napolitana sauce and parmesan crisp VG

Tasmanian Feta Filo Roll with Baba Ganoush, roasted baby carrots and pickled rhubarb VG

Grilled Tofu with shiitake XO sauce, sesame dressing, herb salad and wonton crisps V

Entree Sharing Platters

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

Sweet Basil & Chili Chicken with fragrant herbs, lime and soy glaze and jasmine rice GF DF

Fiore Di Latte with mixed tomato, capsicum, shaved fennel and herb salad VG GF

Potato Gnocchi with various mushrooms, garlic cream, baby spinach and parmesan VG

Blue Swimmer Crab & Prawn Linguine with roasted cherry tomatoes, bisque and herbs DF

Vietnamese Slow Braised Pork with black rice, spicy vegetable salad, cashew and crispy shallots GF DF

Slow Braised Beef Ragù with crunchy polenta, marinated artichokes and gremolata GF

Main

Chargrilled Fillet of Beef with bacon jam, baby spinach, saffron & olive oil Roma tomatoes and jus GF DF

Chargrilled Fillet of Beef with creamed parsnip, green peppercorn jus, salsa verde and portobello mushrooms GF

Spiced Cauliflower Fritters with braised lentils, puffed grains, toasted nuts and mixed herbs V GF

Atlantic Salmon Fillet with charred sweetcorn, green split pea hummus and miso butter GF

Cone Bay Barramundi Fillet on Edamame crush with ginger, spring onion and sesame dressing GF DF

Grilled Coconut & Lime Chicken Breast on crisped egg noodles, mild spice coconut curry cream and bok choy GF DF

Grilled Chicken Breast with Lebanese spices, smoky chickpea crush, green beans and roasted red onion pickle GF

Corn Fed Grilled Duck Breast on pearl cous cous, caramelised pumpkin, wilted watercress and sweet spiced jus

Side

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

Vanilla Bean Pannacotta with Margarita cocktail syrup, lime sorbet and roasted pineapple GF

Eton Mess meringue, strawberries, cream and lemon curd with strawberry sorbet and mint GF

Single Origin Triple Choc Ice-cream Slice with meringue crisp, strawberries and espresso martini jelly VG GF

Rhubarb & Cardamom Crème Brulee with Baklava

Extra Dark Chocolate Mousse with Turkish coffee ice cream, cocoa brandy snap and poached apricots GF

MENU

extras

Starter

Antipasto Sharing Platters

\$16 per person or \$96 per platter (1 per table)

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

Sides

\$20 per bowl (1 per table)

- Mixed green vegetables with herb butter VG GF
- Chargrilled Broccolini with labne, mild jalapeno oil & dukkah VG GF
- Iceberg wedge salad with Caesar dressing, shaved parmesan & crispy pancetta GF

Cheese Platter

\$100 per platter (1 per table - suitable for 10 to 12 people)

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



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.

Children's Meals

Younger Children - 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

Older Children - 9 to 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.

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.

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.

DRINKS *Packages*

For Austral, Wyatt and Lockett

Premium I

Landers Pinot Chardonnay Sparkling South Australia
Landers Sauvignon Blanc Fleurieu Peninsula
Landers L'Andre Shiraz Touriga Fleurieu Peninsula
Dunes & Greene, Split Moscato

Bottled Beers: Asahi, Coopers Pale Ale, Adelaide Hills Cider & Hahn Premium Light
Soft Drink & Juice

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

Premium II

(Select 1 of each wine)

SPARKLING

Tomich Spakling 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
Bottled 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', GSM
Hollick 'Old Vine' Cab Sav

ALSO INCLUDED

Dunes & Greene Split Moscato
Bottled 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



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