

## WEDDING COCKTAIL FOOD

### COLD SELECTION

polenta pancake, basil, bocconcini, roasted, tomato **V GF**  
 tartlets of Woodside goats' cheese with caramelised onion **V**  
 avocado & tomato salsa tartlets **V ND**  
 rye crouton, Moroccan carrot salad, hummus **V ND**  
 Spencer Gulf prawns marinated in Vietnamese flavours **GF ND**  
 mini blinis of smoked salmon with horseradish cream & chives **GF**  
 prawn tails with herb mayonnaise on crouton **ND**  
 chicken Caesar crouton with a Parmesan curl  
*pate en croute* (chicken liver pate with fresh herbs)  
 antipasto skewer, Prosciutto, roasted capsicum, Provolone, olive **GF**  
 croutons of seared beef fillet with *salsa verde* **ND**  
 finger sandwiches of chicken with avocado butter, ham & cheese, egg mayonnaise **V**  
 sushi with assorted fillings **V GF ND**

### HOT SELECTION

*arancini* – cheese filled risotto **V**  
 Thai style vegetable cakes **V GF ND**  
 zucchini & fetta fritters with minted yoghurt **V GF**  
 aromatic dahl dumplings with mint chutney **V GF ND**  
 Indian spiced prawn fritters with *raita* dipping sauce **GF**  
 scallops grilled with pancetta **GF ND**  
 Thai style lemon grass chicken cakes with a green curry sauce **GF ND**  
 Southern style fried chicken with lemon mayonnaise  
 AGF+W turkey + sage sausage rolls  
 cocktail meat pies with BK's tomato sauce  
 crispy pork and ginger wonton with sweet & sour sauce **ND**  
 Middle Eastern style lamb meat balls **GF ND**  
 Mini toasties – leg ham + cheese, cheese + tomato

### SWEET

trio of tiny tarts – lemon curd, chocolate mousse, berries + crème patisserie  
 vanilla pannacotta cups **GF**  
 berry pavlovas **GF**  
 macaroons **GF**  
 mini gelati cones in mixed flavours  
 tiny apple + rum crumbles (warm)  
 Haigh's milk chocolate frogs

**V - Vegetarian**

**GF – Gluten Free**

**ND – No Dairy**

## COCKTAIL PARTIES

Prices are per person & exclude wine and room hire.

*(These charges are for a minimum of 75 guests. P.O.A for smaller groups)*

Events held on a Sunday or public holiday will incur additional fees. P.O.A.

	<b>2016</b>
2.5 hours (3 cold, 3 hot, 1 sweet)	\$47.00 pp
3.5 hours (4 cold, 4 hot, 1 sweet)	\$54.00 pp
4.5 hours (4 cold, 4 hot, 2 sweet, 1 substantial eat)	\$62.50 pp

### Would you like to add to the menu?

We suggest you consider adding to the menu if your event is in place of dinner.

**Extra cocktail items are charged from \$4.00 per person.**

**Substantial Eats - *In addition to the above, you may wish to add...***

Malaysian inspired noodles tossed with tofu + veg	\$6.00 per serve
Macaroni + cheese, garlic bread	\$6.00 per serve
Fish bites, chips, tartare sauce, lemon	\$7.00 per serve
Chicken Tikka Masala, rice + poppadum	\$7.00 per serve
New York style chili dog; small hotdog, chilli beef mince, mustard + cheese	\$8.00 per serve

(1 substantial eat is included in the 4.5 hour package)

### Food Stations – ***minimum 75 serves per station***

<i>fromage</i>	trio of cheese; brie, blue + cheddar with fresh + dried fruits, lavosh + crackers	\$9.50pp
<i>charcuterie</i>	locally cured meats + sausages, AGF+W pate, pickles, mustards + crusty bread	\$11.00pp
<i>fruits de mer</i>	Coffin Bay oysters with citrus wedges, smoked salmon, horseradish crème fraiche, onion rings, Spencer Gulf prawns with aioli	\$14.00pp
<i>patisserie</i>	a combination of macarons, trio of tiny tarts, vanilla pannacotta cups + Haigh's milk chocolate frogs	\$14.00pp

## WEDDING WINES + BEVERAGES

Please select a package to match the duration of your event.

The package prices are inclusive of sparkling wine/champagne, one white wine, one red wine, beer, soft drinks, juice, bottled still + sparkling water.

### stART

NV AGF+W Brut Adelaide Hills  
 14 Angove's Studio Sauvignon Blanc South Australia  
 14 I Heart Shiraz South Australia  
 Coopers Pale Ale/Cascade Light

### stART pp

2.5 hours	\$23.00
3.5 hours	\$26.00
4.5 hours	\$29.00

### Contemporary

NV Angove's *Organic Cuvee* South Australia  
 14 St John's *Peace of Eden* Riesling Eden Valley  
 15 Leland Estate Sauvignon Blanc Adelaide Hills  
 14 Yalumba Organic Chardonnay Adelaide Hills  
 12 Longhop Cabernet Sauvignon Mount Lofty  
 14 JT Jonathan Tolley Shiraz McLaren Vale  
 Coopers Pale Ale/Cascade Light

### Contemporary pp

2.5 hours	\$27.00
3.5 hours	\$32.50
4.5 hours	\$38.50

### Melrose

NV Mountadam *High Eden* Pinot/Chardonnay Eden Valley  
 15 Tim McNeil Riesling Clare Valley  
 15 Paracombe Sauvignon Blanc Adelaide Hills  
 13 Schild Estate *Alma Schild* Reserve Chardonnay Barossa Valley  
 13 Penny's Hill 'Edwards Road' Cab/Sauvignon McLaren Vale  
 14 Pertaaring 'Undercover' Shiraz McLaren Vale  
 Coopers Pale Ale/Cascade Light

### Melrose pp

2.5 hours	\$29.50
3.5 hours	\$36.50
4.5 hours	\$44.00

### Elder

NV d'Arenberg *Polly* Sparkling Brut Adelaide Hills  
 15 Skillogalee Riesling Clare Valley  
 15 K1 by Geoff Hardy Sauvignon Blanc Adelaide Hills  
 13 Schild Estate *Alma* Schild Reserve Chardonnay Barossa Valley  
 09 Avenue Wines Cabernet Sauvignon Clare Valley  
 12 Gomersal "Reserve" Shiraz Barossa Valley  
 Coopers Pale Ale/Cascade Light  
 + 1 premium beer

### Elder pp

2.5 hours	\$38.50
3.5 hours	\$48.50
4.5 hours	\$63.50

## UPGRADES + ADDITIONS

Upgrade your package by adding one of the premium options below.

### Premium Beers + Cider

Kronenberg	2.5 hours	\$4.00pp
Grolsch	3.5 hours	\$4.50pp
Sapporo	4.5 hours	\$5.50pp
Peroni		
Hills cider – apple + pear		

### Personalise your party by offering a signature drink – 1 pp.

Bellini	\$ 7.00pp
Cosmopolitan	\$10.00pp
Mojito	\$10.00pp
Sangria	\$ 8.00pp
Espresso martini	\$10.00pp

### BYO wines

Let us serve your favourite wines.

Talk to us about the volume of wine required.

You supply the wines, we supply the soft drinks, juice, bottled still + sparkling water.

Any beer consumed is charged at the current Restaurant price.

### BYO wines pp

2.5 hours	\$13.50
3.5 hours	\$17.00
4.5 hours	\$19.00

### Non drinkers

A reduced package price will be offered to under 18s and non drinkers.

Confirmed number of non drinkers must be discussed prior to event.

### Bar closing

Last drinks will be offered 20 minutes prior to the close of your event with all beverage service finishing 10 minutes before the function concludes.

### Availability

We aim to showcase interesting, small, local wineries who share the same integrity and passion as our restaurant. We are always on the look out for new releases. If the list changes, it is because we have found interesting (+ possibly better) alternatives. We cannot be assured of the continuing availability of specific products.

## Lower Ground Floor

Multipurpose space with many options for layout

Capacity up to 200 guests

Floor to ceiling glass wall with doors opening onto the Courtyard + Sculpture Garden

Granite paving, perfect as a dance floor

A marquee may be supplied to weatherproof the area outside

## Entire Ground Floor Space

Access to all areas - Function Room, Radford Auditorium + Lower Ground Floor

Bump in space available from 1.00pm on the day of the event

Capacity up to 400 guests incorporating the outdoor areas



## Evening Rates

Starting from 6.00pm and finishing at	9.30pm	10.00pm	10.30pm	11.00pm	11.30pm	12am
Lower Ground Floor	\$1,300	\$1,360	\$1,420	\$1,480	\$1,540	\$1,600
Entire Ground Floor Space	\$1,720	\$1,800	\$1,880	\$1,980	\$2,040	\$2,250

## Notes on Evening Venue Hire

We ask that your event begins after 6.00pm to allow ample time for the space to be reset.

The Venue Hire is a charge levied by the Art Gallery of South Australia to cover security, cleaning and maintenance.

Events staged on public holidays incur a 20% surcharge.