



Wedding Pack

Discovery Events - Adelaide Hills Convention Centre



HAHNDORF, SOUTH AUSTRALIA

Introduction

The perfect Wedding Venue located in the heart of the Adelaide Hills

Located a convenient 20 minutes from Adelaide's CBD and with capacity for 400+ guests, the multi-award-winning Discovery Events - Adelaide Hills Convention Centre offers a unique venue to host your perfect wedding day.

Rising above the valleys in the picturesque Mount Lofty Ranges, the centre is perched atop 32 acres of landscaped grounds 800 metres from Hahndorf's main street. Combine this with quality food from our on-site 5-star Executive Chef, fully integrated AV solutions, stunning on-site accommodation, and a dedicated wedding coordinating team and you have every quality and convenience to make your special day truly memorable.

So, let's get you married!





Accommodation

DISCOVERY PARKS - HAHNDORF

Discover the historic charm of the Adelaide Hills with a stay at Discovery Parks - Hahndorf. Located in the heart of Hahndorf and only 20-minutes from the Adelaide CBD, you're in the perfect location to enjoy all that the Adelaide Hills has to offer.

Take a stroll down the town's leafy main street to enjoy galleries, shops, and fine food including traditional German fare and artisan cheese or, take a drive out to discover other charming Hills villages and amazing local cellar doors.

Enjoy award-winning accommodation set among rolling hills and scenic bushland. Whether you're a couple, family or group of friends, we've got rooms to suit your individual needs including powered campsites, self-contained cabins, and resort-style rooms in close proximity to event facilities.

[DISCOVER MORE](#)

Venue Hire

CEREMONY

Resort Grounds **\$1,150**

Includes wedding co-ordinator, 40 white americana chairs, clothed signing table, two chairs, arbor draping

Extra set-up requirements **\$60 per hour**

RECEPTION

Upper or Lower Level

RECEPTION SET-UP

White or black table cloths
 White or black chair covers
 White or black napery
 Skirting for bridal table, gift table & cake table
 Personalised menus, crockery, cutlery & glassware
 Wedding co-ordinator
 Premium coffee machine

MONDAY - FRIDAY [max 8 hrs] **\$3,000**

SATURDAY [max 8 hrs] **\$3,500**

SUNDAY [max 8 hrs] **\$3,800**

PUBLIC HOLIDAYS [max 8 hrs] **\$5,500**

EXTRAS

Ceiling drapes **POA**
 Stylizing lighting **POA**
 Dance floor - upper level **POA**

If providing a band or DJ, security is required.

PLEASE NOTE

We endeavour to provide requested dietary requirements, but due to trace allergens in our kitchen environment and supplied ingredients we are unable to guarantee complete allergy free meals.

Dietary requirements are catered for separately upon request. Personal dietary preferences are not, we appreciate your understanding. Menu subject to change. Conditions may apply.



Pre/Post Dinner

Pre Dinner Canapes - Choice of 3	\$18 per person
Antipasto Platter	\$15 per person
Bread and Dips Platter	\$10 per person
South Australian Cheese Platter	\$18 per person
Your own Wedding Cake - Served with raspberry coulis, cream and strawberries Cake cut onto platters	\$3 per person \$1.5 per person

COCKTAIL PARTY MENU

Choice of 8 Canapes	\$48 per person
Choice of 6 Canapes + 2 Mini Meals	\$56 per person
Choice of 4 Canapes + 4 Mini Meals	\$64 per person

COLD CANAPES

Caramelised onion & Woodside goats curd tartlet [v]
Tomato & basil crostini with aged balsamic [df,ve]
Vietnamese rice paper rolls, sweet chilli dressing [gf,df,ve]
Smoked salmon mousse with salmon caviar crouton
Coffin Bay oysters dressed with a shallot vinaigrette [gf,df]
Cajun prawn tostadas with guacamole [df]
Beef tartare with sesame and soy [gf,df]
Prosciutto & gorgonzola toasts

HOT CANAPES

Mushroom arancini with truffle mayonnaise [v]
Macaroni & cheese croquette [v]
Vegetable spring rolls with sweet chilli dip [df,ve]
Potato & pea samosa with mint yoghurt dip [ve]
Tempura of tiger prawns with Japanese mayonnaise [df]
Malaysian chicken satay with spicy peanut sauce [gf,df]
Teriyaki chicken wings [gf,df]
Duck spring rolls with hoisin sauce [df]
Angus beef pie, tomato chutney [df]
Lamb kebab with chimichurri [gf,df]

MINI MEALS

Parmesan corn cob with chipotle aioli [gf,v]
Battered flathead and chips with tartare [df]
Salt & pepper squid with Asian salad [df]
Southern fried chicken with coleslaw and corn salsa [df]
Butter chicken with steamed basmati rice and a pappadum [gf]
Honey sesame chicken with sticky jasmine rice [df]
Cheesy nachos with chilli con carne and sour cream [gf]
Mini cheese burgers with pickles and tomato relish
Pulled pork sliders with pickled cabbage and bbq sauce
Sticky pork belly bao buns, with cucumber pickle and hoisin

Formal Set Menu

2 Course Set Menu **\$60 per person**

3 Course Set Menu **\$75 per person**

Additional alternate drop [per course] **\$5 per person**

Additional choice menu [per choice] **\$10 per person**

***Max 100 people for choice menu + max of 2 choices per course**

Entree

COLD

Harris smokehouse salmon, pickled cucumber, radish, shaved beetroot, horseradish cream [gf]

Prosciutto, heirloom tomato salad, woodside goats curd, focaccia croute, basil oil and aged balsamic

Sesame kingfish ceviche, avocado tian, taro chips, soy vinaigrette, wasabi mayonnaise [gf,df]

Barbequed South Australian king prawn cutlets, nam jim dressing, green papaya salad, rice crisps [gf,df]

HOT

Cider braised pork belly, celeriac puree, braised red cabbage, parsnip chips and star anise glaze [gf,df]

Casarecce with veal and tomato ragu, basil oil, shaved parmesan

Seared snapper fillet, confit tomato, sautéed baby spinach, saffron essence with a balsamic reduction [gf]

Main

FROM THE OCEAN

Pan fried barramundi fillet, roasted cauliflower skordalia, green peas, chorizo oil, snow pea tendrils [gf,df]

Chargrilled swordfish, cherry tomato and green olive linguine, with a parsley and preserved lemon crumb [df]

FROM THE COOP

Pan seared chicken breast, potato gratin, charred broccolini, enoki mushrooms, truffle jus [gf]

Pancetta and sage wrapped chicken fillet, soft parmesan polenta, green beans, blistered cherry tomato, red wine glaze [gf]

Confit duck leg, roasted Japanese pumpkin, choy sum, black pepper sauce and scallions [gf,df]

FROM THE PADDOCK

Char grilled rump of lamb, sweet potato puree, swiss brown mushroom, sautéed baby spinach & thyme jus [gf]

Braised beef cheeks, creamy mashed potato, caramelized onion, roasted baby carrots, red wine gravy [gf]

Slow roasted angus beef striploin, crushed potato, grilled asparagus, slow roasted vine tomato, salsa verde [gf]

Dessert

Apple & blackberry frangipane, salted caramel syrup, cinnamon cream, apple crisp

Cherry chocolate mousse, coconut ice-cream, hazelnut dacquoise [gf]

Blue gum honey panna cotta, raspberry sorbet, wattle seed & macadamia praline, fresh berries [gf]

Strawberry & mascarpone tart, burnt almonds, Italian meringue, sticky balsamic, baby basil leaves



Shared Platter Menu

Entree

ANTIPASTO PLATTER

\$15 per person

Local hams, salami, olives, pickles, marinated vegetables, frittata, bocconcini and toasted sourdough

BREAD & DIPS PLATTER

\$15 per person

A selection of chef's homemade dips, crudities, toasted sour dough and pita

Mains

\$65 per person

Choose three

Pan seared chicken breast

Slow roasted grass fed angus sirloin

Lamb rump marinated with rosemary and garlic

Roasted pork loin with crackle

Baked salmon fillet with soy and sesame

Seared barraumndi fillet with capers, capsicum and onion

All served with roast potatoes, glazed carrots, minted beans and red wine gravy

Dessert

SHARED DESSERT [Choose three]

\$15 per person

Tiramisu, Crème caramel [gf], Raspberry panna cotta [gf], Chocolate mousse [gf],

Strawberry pavlova [gf], Blueberry cheesecake, Banoffee pie, Lemon meringue pie,

Chocolate ganache tart

ADELAIDE HILLS CHEESE PLATTER

\$18 per person

Selection of Adelaide hills cheeses including award winning Woodside Cheese Wrights, Udder Delights & Alexandrina Cheese Co with lavosh, Beerenberg chutney and dried fruit

Plant Based Menu

2 Course Set Menu \$55 per person

3 Course Set Menu \$70 per person

Additional alternate drop [per course] \$5 per person

Additional choice menu [per choice] \$10 per person

***Max 100 people for choice menu + max of 2 choices per course**

PRE/POST DINNER

Antipasto plate \$12 per person

Bread and dips platter \$10 per person

Your own wedding cake -
Served with raspberry coulis & strawberries \$3 per person

ENTREE

Avocado & tomato tian with mixed leaves & shallot vinaigrette [gf]

Saffron infused pearl cous cous, beetroot & orange, toasted pine nuts, tarragon

Green pea & asparagus arancini, sweet potato puree, snow pea tendrils

Carpaccio of silken tofu with soy & sesame dressing, pickled cucumber & radish, shaved beetroot [gf]

MAIN

Gnocchi romana, burnt cherry tomatoes & sage, rocket salad

Spinach & vegan mozzarella crepe, tomato sugo, basil oil

Wild mushroom pithivier, madeira & lentil vinaigrette

Lentil cutlet, caramelized onion mashed potato, charred broccolini, tomato relish

Char grilled butternut steak, sous-vide with garlic & thyme, white bean cassoulet [gf]

DESSERT

Aquafaba pavlova with raspberry sorbet & fresh berries [gf]

Adelaide Hills apple pie with soy vanilla ice cream

Chocolate mud cake, mango sorbet, macadamia praline

Drinks Package

4 Hour Package

\$50 per person

5 Hour Package

\$60 per person

6 Hour Package

\$70 per person

BUBBLES

The Lane Vineyard Lois 'Blanc de Blanc' NV (Adelaide Hills SA)

WHITES

Pikes Riesling (Clare Valley SA)

Shaw and Smith Sauvignon Blanc (Adelaide Hills SA)

Mojo Moscato (SA)

Pikes Pinot Grigio (Clare Valley SA)

REDS

The Lane Rose (Adelaide Hills SA)

Tom Foolery 'Young Blood' Grenache (Barossa Valley SA)

Tom Foolery Son of a Gun Cab Sav (Barossa Valley SA)

Hither & Yon Tempranillo (McLaren Vale)

Tom Foolery 'Young Blood' Shiraz (Barossa Valley SA)

Villian & Vixen GSM (Barossa Valley SA)

BEERS

Coopers Pale Ale

Hahn Super Dry

Prancing Pony 'Sunshine Ale'

Coopers Light

Great Northern Zero

Great Northern Super Crisp

Great Northern Original

CIDER

Adelaide Hills Apple Cider

SOFT DRINKS

Coke, Coke No Sugar, Sprite, Lift, apple juice, orange juice

CONTINUOUS NON-ALCOHOLIC BEVERAGE PACKAGE

\$20 per person

Includes bottles water, soft drinks, and juice

DRINKS ON CONSUMPTION

Beverage list available upon request. Minimum spend \$4,000



Interested? Let's Chat

WE'RE HERE TO HELP YOU PLAN YOUR MOST
SPECIAL DAY!

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SEND EMAIL

