

WEDDING *packages*

ADELAIDE PAVILION | 2026

ADELAIDE PAVILION



WELCOME

TO OUR AWARD-WINNING VENUE... AND TO YOUR DREAM DAY!

Surrounded by the stunning Veale Gardens, Adelaide Pavilion is an award-winning wedding venue located within steps of Adelaide's CBD.

The ultimate venue for your special day, where sweeping garden views are paired perfectly with immaculate French and Mediterranean inspired cuisine and the highest standard in service.

Sumptuous menu options, beverage lists and spectacular views from every seat are just the beginning.

Our Events Team offer the highest quality of service, skill and dedication to delivering a truly memorable day for you and your guests - an experience that will truly last a lifetime.

Whether you're planning an intimate reception or lavish wedding celebration, our beautiful venue set in Adelaide's idyllic Veale Gardens and our dedicated team awaits.

We look forward to welcoming you to our venue.





OUR VENUE

Be it an intimate affair for a special few, a lavish cocktail party or sit-down celebration with a breakout dance floor from 50-250 of your nearest and dearest, Adelaide Pavilion is the ultimate wedding venue.

Adelaide Pavilion offers two distinct event spaces, each featuring floor to ceiling panoramic views of Adelaide's immaculate Veale Gardens and Southern Parklands.

THE PARKVIEW ROOM

With capacities ranging from 80 to 220 guests banquet style and up to 260 cocktail style, our Parkview Room is perfect for larger wedding affairs. Overlooking the lovely Parklands, you and your guests will love the open plan layout and bright airy feel of this beautiful space.

Room Size | 263sqm

Ceiling Height | 4mH

THE TERRACE ROOM

For an intimate setup for up to 90 guests banquet style or 150 guests cocktail style, The Terrace Room offers panoramic views of the idyllic Veale Gardens with doors opening to a gorgeous alfresco area.

Room Size | 160sqm

Ceiling Height | 6-7mH

ADELAIDE PAVILION

WHAT'S INCLUDED

Our wedding packages feature considered inclusions to compliment your special event:

- \+ EVENT COORDINATOR
- \+ 5-HOUR ROOM HIRE
- \+ ACCESS TO SURROUNDING GROUNDS FOR PHOTOGRAPHS
- \+ STANDARD 5-HOUR BEVERAGE PACKAGE
- \+ ROOM SETUP BY ADELAIDE PAVILION STAFF INCLUDING SETTING OF PLACECARDS AND WEDDING FAVOURS
- \+ FOOD AS PER YOUR PACKAGE SELECTION
- \+ COMPLIMENTARY AV
- \+ CUTLERY, CROCKERY + GLASSWARE
- \+ TABLECLOTHS + OVERLAYS *(Black or White)*
- \+ LINEN SERVIETTES *(White)*
- \+ CAKE TABLE
- \+ BRIDAL + GIFT TABLE SKIRTING
- \+ PRINTED MENUS *(2 per table)*
- \+ TABLE NUMBERS
- \+ ONSITE PARKING FOR EVENT DURATION *(Subject to on the day availability)*

'Adelaide Pavilion made our wedding celebration the most memorable night ever!'





Decor & theming

The success of your wedding reception has much to do with the selection of your suppliers.

Adelaide Pavilion have developed an outstanding list of preferred supplies including florists, photographers, videographers, cake providers, creative stylists and more.

Let our trusted Events Team transform your special day with the following products and services bookable directly via our office. Prices available on request:

- Chair Hire
- Chair Covers & Sashes
- Ceiling Lighting
- Ceiling Draping
- Backdrops
- Stage

All contracted vendors who provide any goods or services for your event must have a registered ABN and hold relevant public liability insurance in order to be permitted to work at Adelaide Pavilion. See Terms & Conditions for more information.

ADELAIDE PAVILION

CATERING & SERVICE

In a state famous for its wineries and local produce, our dedicated Team of experienced Chefs take pride in showcasing a menu offering that boasts fresh and seasonal produce.

Our package offerings include everything from creative canapés, delectable dishes for seated dining and house-made specialties for your enjoyment.

All this will be served by our professional front of house team who strive to ensure guests are well looked after from arrival.



WEDDING PACKAGES FROM $140pp*

5-HOUR PACKAGE | UPGRADES AVAILABLE

SIGNATURE PACKAGE

OUR SIGNATURE PACKAGE INCLUDES
A SET MENU WITH A
5-HOUR STANDARD BEVERAGE PACKAGE

ENTREE | One selection
MAIN | One selection
DESSERT | Your Celebration Cake

5-HOUR STANDARD BEVERAGE PACKAGE*

INCLUDES
House Beer
Cascade Premium Light
Svelte Sauvignon Blanc
Svelte Shiraz
Willowglen Sparkling Brut (on demand)
Assorted Soft Drinks and Orange Juice
PLUS
Freshly brewed coffee and assortment of
aromatic teas and chocolates served with dessert

2026 | $140.00pp
2027 | $150.00pp
2028 | $160.00pp

PAVILION PACKAGE

OUR PAVILION PACKAGE INCLUDES OUR 5-HOUR
STANDARD BEVERAGE PACKAGE WITH A MENU
SERVED INDIVIDUALLY OR SHARED

ENTREE | Choice of two entrees
MAIN | Choice of two mains
DESSERT | Your Celebration Cake

5-HOUR STANDARD BEVERAGE PACKAGE*

INCLUDES
House Beer
Cascade Premium Light
Svelte Sauvignon Blanc
Svelte Shiraz
Willowglen Sparkling Brut (on demand)
Assorted Soft Drinks and Orange Juice
PLUS
Freshly brewed coffee and assortment of
aromatic teas and chocolates served with dessert

2026 | $150.00pp
2027 | $160.00pp
2028 | $170.00pp

ADELAIDE PAVILION

All pricing GST inclusive and valid from 01 August 2026
Menu & beverage selection subject to seasonal changes

ENTRÉE SELECTIONS

ENTRÉE SERVED WITH DINNER ROLLS & BUTTER

THAI PUMPKIN SOUP
A thick pumpkin soup, flavoured with coriander, lemongrass and a touch of chilli

POTATO, BACON & LEEK SOUP
A traditional thick and creamy potato and leek soup, with chunky bacon pieces

CAPRESE PLATE
Fior di Latte – tomato – basil – pear – white balsamico – vin cotto – crostini

SPINACH & RICOTTA RAVIOLI
Pillows of pasta filled with spinach and ricotta served with traditional napolitana sauce topped with freshly shaved parmesan

BEEF RAGU
Orecchiette pasta with traditional slow cooked beef and pork sauce topped with parmigiano

CHICKEN TORTELLINI
Italian chicken dumplings – rose sauce – basil – pecorino

SALT & PEPPER CALAMARI
Served with mixed greens and lime and coriander dressing

SMOKED SALMON & AVOCADO TIMBALES*
Served with greens and lemon garlic dressing

NT BARRAMUNDI
Leek pilaf – lemon – dill – rocket

BEETROOT SALAD
Lentils – pearl barley – almond – pinenuts – goat cheese – vinaigrette

PRAWN & AVOCADO SALAD*
An avocado cheek and ocean fresh prawns, served with either:

Select One Only

- Tangy Lime And Dill Vinaigrette

OR

- Marie Rose Sauce

LEEK & FETA TART
Shortcrust pastry shell filled with leek, feta and caramelised onion seasoned with thyme and served warm with fresh salad greens

MUSHROOM ARANCINI
Porcini – swiss brown – parmesan –tomato coulis – bitter greens

BEEF MEDALLIONS
Succulent Moroccan spiced beef fillet served with rosemary and garlic sweet potatoes

LEMON CHICKEN A LA GRECQUE
Tender thigh fillet marinated and served on a bed of salad

THAI CHICKEN SALAD
Marinated sliced chicken breast and garden fresh greens tossed in lime, ginger and coriander dressing

PORK BELLY
South Australian roasted pork belly served on pumpkin and sweet potato puree drizzled with warm honey balsamic glaze

*Selections incur a $3.50 surcharge

MAIN SELECTIONS

MAIN SERVED WITH SEASONAL VEGETABLES

FILLET STEAK
-Served Medium-
Served with potato dauphinoise
and a light red wine jus

LAMB
SHANKS
Red sauce, rosemary, thyme,
mirepoix, dry sherry, pommes puree

PORK FRENCH
CUTLET
Char-grilled served with Beurre
Maître d'Hôtel on a bed of
apple and fennel slaw

CHICKEN
PASSANDA
Tender chicken thigh fillet in a fragrant
almond & yoghurt curry served
with rice and eggplant

SUPREME
OF CHICKEN
Crispy skin chicken breast served with
brie and mustard cream sauce
and pangrattato

CHICKEN
MÉDITERRANÉE
Marinated spiced thigh fillet served with
banquet of Mediterranean vegetables

CHICKEN MIGNON
Tender chicken breast wrapped in bacon
and served with mushroom sauce

LEMON HERB
NT BARRAMUNDI
Fillet of barramundi oven baked with
herbs, drizzled in a lemon and extra
virgin olive oil dressing

CRISPY ATLANTIC
SALMON
Tender grilled salmon, served with
greens and lemon and dill aioli and
roast baby potatoes

VEGETARIAN OPTIONS AVAILABLE ON REQUEST
Menu subject to seasonal changes

For the kids

UNDER 12 YEARS

OPTION 1
MAIN & DESSERT
Crumbed chicken tenderloins
served with chips
and ice-cream
Includes soft drinks & OJ

$45 PER CHILD

OPTION 2
ENTREE, MAIN & DESSERT
Pasta napolitana
Crumbed chicken tenderloins
served with chips
and ice-cream
Includes soft drinks & OJ

$53 PER CHILD

Older children and young adults (9-17yrs) may better enjoy our Main Menu offering

DESSERT SELECTIONS

DESSERT SERVED WITH FRESHLY BREWED COFFEE, A SELECTION OF AROMATIC TEAS AND CHOCOLATES

APPLE BRÛLÉE
A smooth and creamy crème brûlée caramelised and partnered with spiced baked apple

SWEET DREAMS
Choux pastry puffs with crème pâtissière custard, served with spiral of chocolate sauce

STRAWBERRIES & CREAM
The famous vanilla panna cotta topped with strawberry salad and accompanied with a biscotti treat

BRANDY-SNAP BASKET
Brandy-snap basket, filled with boysenberry ice-cream served with mixed berry compote

CHOCOLATE MOUSSE & FRIENDS
Traditional French recipe accompanied with strawberries and nutty biscotti to dip and swirl

VANILLA BEAN SEMIFREDDO
A creamy semi frozen parfait spiced with vanilla beans and served with pecans and sweet splash of Pavilion chocolate sauce

BROWNIE POINTS
An adult version, dark Callebaut chocolate, a Frangelico laced sauce and mélange of nuts give this family favourite a sophisticated edge

APPLE PIE
Classic pâte sucrée with apple and sultana filling dressed with cascading cream and vanilla ice cream

SEMI FREDDO BAKLAVA
East meets West; traditional creamy parfait, flavoured with the nuts and spices of Anatolian baklava & finished with honey syrup

STICKY PUDDING
Steamed sticky date pudding served with vanilla ice cream and sweet butterscotch sauce

Our Menus are subject to seasonal change.
Our Events Team will confirm all dishes with you prior to your event.



Dietaries

Our Team have accommodated for the most challenging of dietary requirements and can expertly cater for all special diets.

Although we cater to those with food allergies, we cannot 100% guarantee food is allergen free.

Supplier meals

For any suppliers providing a service at your event, a main meal from your menu is available at $80 per person.

MENU SELECTIONS

MENU UPGRADES

WE INVITE YOU TO TAILOR OUR PACKAGES WITH OPTIONS AVAILABLE TO ENHANCE YOUR MENU SELECTION. OUR EVENT CONSULTANTS CAN ALSO WORK TOGETHER WITH YOU TO CUSTOMISE A PACKAGE TO YOUR LIKING.

Package options

ADDITIONAL ENTREE	**+ $5.00pp** *per selection*
ADDITIONAL MAIN	**+ $7.00pp** *per selection*
ADDITIONAL DESSERT	**+ $5.00pp** *per selection*
WEDDING CAKE CUT AND SERVED ON A PLATTER TO THE TABLE WITH DESSERT	**+ $2.00pp**

Starters

½ HOUR PRE-DINNER BEVERAGES AND CANAPES offered in conjunction with your package. ***Chef's Selection*** of Canapés: 2 Hot & 1 Cold selection

+ $18.00pp
Additional $4.50pp to serve outdoors

EUROPEAN PLATTER
Chef's selection of marinated bocconcini, mature cheddar, kalamata olives, selection of quality small goods, marinated mushrooms, cornichons, mini frittata and Turkish bread pieces

+ $13.00pp
OR Individual serves + $16.00pp

PRAWN PLATTER
Platter of peeled, lightly marinated SA King Prawns served with wedges of lemon (3pp)

$15.00pp

To finish

FRUIT PLATTER
Platter of fresh seasonal sliced fruit

+ $7.00pp

CHEESE PLATTER
A trio of Australian cheeses served with seasonal greens

+ $7.00pp

All pricing GST inclusive and valid from 01 August 2026
Menu & beverage selection subject to seasonal changes

BEVERAGE UPGRADES

BEVERAGE PACKAGES + AVAILABLE UPGRADES

Standard House

- HOUSE BEER
- CASCADE PREMIUM LIGHT
- SVELTE SAUVIGNON BLANC
- SVELTE SHIRAZ
- WILLOWGLEN SPARKLING BRUT
- ASSORTED SOFT DRINKS & OJ

PREMIUM
+ $12pp

RED WINE I SELECT ONE
Hedonist Shiraz (McLaren Vale)
Barristers Block Tempranillo Cabernet Shiraz (Adelaide Hills)
Tomich Hill Cabernet Sauvignon (Coonawarra)

WHITE WINE I SELECT ONE
Brothers at War The Grape Grower Riesling (Barossa Valley)
Serafino Bellissimo Pinot Grigio (McLaren Vale)
Clouded Isle Sauvignon Blanc (Marlborough NZ)
Serafino Chardonnay (McLaren Vale)

INCLUDES
House Beer, Cascade Premium Light,
Hardy's The Riddle Brut Reserve (South/East Australia),
Assorted Soft Drinks & Orange Juice

DELUXE
+ $17pp

RED WINE I SELECT ONE
Brothers at War Fist Fight Shiraz (Barossa Valley)
Barristers Block Pinot Noir (Adelaide Hills)
Barristers Block Wrattonbully Cabernet Sauvignon (Wrattonbully)
Hedonist Grenache (McLaren Vale)

WHITE WINE I SELECT ONE
Barristers Block Sauvignon Blanc (Adelaide Hills)
Barristers Block Pinot Gris (Adelaide Hills)
Barristers Block Rose (Adelaide Hills)

INCLUDES
House Beer, Cascade Premium Light,
Tomich Hill Sparkling (Adelaide Hills),
Assorted Soft Drinks & Orange Juice

OTHER BEVERAGE OPTIONS

Beverage Package Extension	$ 7.00pp, PER HOUR
Bottled Beer Upgrades ***Replaces House Beer***	FROM $3.00pp
Cider	$ 3.00pp
Moscato	$ 3.00pp
Sprirts can be added to your package	P.O.A

ADELAIDE PAVILION

All pricing GST inclusive and valid from 01 August 2026
Menu & beverage selection subject to seasonal changes

COCKTAIL CELEBRATION

$110pp*

5-HOUR PACKAGE

2-HOUR CANAPÉ SERVICE

Your selection of

7 Hot and 5 Cold Canapés

+

5-HOUR STANDARD BEVERAGE PACKAGE

INCLUDES

House Beer

Cascade Premium Light

Svelte Sauvignon Blanc

Svelte Shiraz

Willowglen Sparking Brut

Soft Drinks & Orange Juice

UPGRADES AVAILABLE I MINIMUM SPEND APPLIES
All pricing GST inclusive and valid from 23 February 2026
Beverages subject to change

CANAPÉ SELECTIONS

COCKTAIL PACKAGES
Select 7 Hot & 5 Cold

Hot

LEMON PEPPER ARANCINI
Cracked pepper and lemon zest flavoured rice balls, crumbed & fried

BEER BATTERED PRAWNS
Marinated with Asian seasoning served with a lemongrass dipping sauce

CHICK STIX
Char-grilled lemon and paprika chicken skewers

CHORIZO BOMBS
Baked chorizo coupled with haloumi cheese

SPICED LAMB PASTRY BITES
Red wine and thyme lamb with mushroom cocktail sausage rolls, served with tomato and basil relish

SPANA BITES
Spinach and ricotta spanakopita (with onion and garlic, wrapped in filo pastry)

SAVOURY SPRING ROLLS
Julienne of Asian vegetables wrapped with wonton paper served with traditional Asian sauce

GOURMET MEATBALLS
Prime ground lamb with tomato, onion, black olives and spices served with a light tomato curry sauce

GRILLED SAGANAKI
Char-grilled cheese Greek style

Cold

OYSTERS
Fresh SA oysters with:-
Select One Only
- Natural
- Vodka and lime
- Chilli and coriander sauce

BRUSCHETTA ITALIANO
Toasted baguette with tomato, basil and garlic

SMOKED SALMON SANDWICHES
Sandwiches with fresh smoked salmon, dill and cheese

SUSHI
Pickled Asian vegetables and rice wrapped with nori paper served with honey soy and wasabi dipping sauce

MEXICAN ZUCCHINI SLICE
Infused Mexican and French julienne of zucchini, capsicum, tomato, egg, cheese and oven baked

ROAST BEEF SCROLLS
Rare roast beef sliced and rolled with olive and mushroom tapenade glazed with fruit chutney

SELECTION OF DIPS
Baguette crostini topped with house made seasonal dips

CHEESE AND GREENS BOARD
Fine cheese with seasonal fresh greens

ADDITIONS & SUBSTITUTIONS

Dessert Canapes

DESSERT CANAPÉS CAN BE SUBSTITUTED FOR ANY CHOICE OR ADDED FOR $4.50 PER SELECTION

MINI BERRY PANNA COTTA

MINI LEMON CURD TARTS

CHOCOLATE MOUSSE KISSES

ASSORTED SEASONAL FRUIT
Dipped in Belgium chocolate

PROFITEROLES
Filled with crème pâtissière

CAKEAGE
$1.00pp to be cut and served on a platter buffet style
OR $3.00pp to be cut, plated and waited to guests

Mini meals

MINI MEALS CAN BE SUBSTITUTED FOR ANY 2 CHOICES OR ADDED FOR $6.50 PER SELECTION

FISH & CHIPS

CHICKEN STRIPS & CHIPS

BEEF TORTELLINI

MINI BURGERS

GREEN CHICKEN CURRY & PILAF RICE

For the kids

CHICKEN STRIPS
& CHIPS
+
ICE CREAM
+
SOFT DRINKS & OJ

$38 per child
UNDER 12 YEARS



FIND US



OUR LOCATION

Adelaide Pavilion is situated on the southern edge of Adelaide's green belt. We are located in the Veale Gardens, on the Corner of South Terrace and Peacock Road.

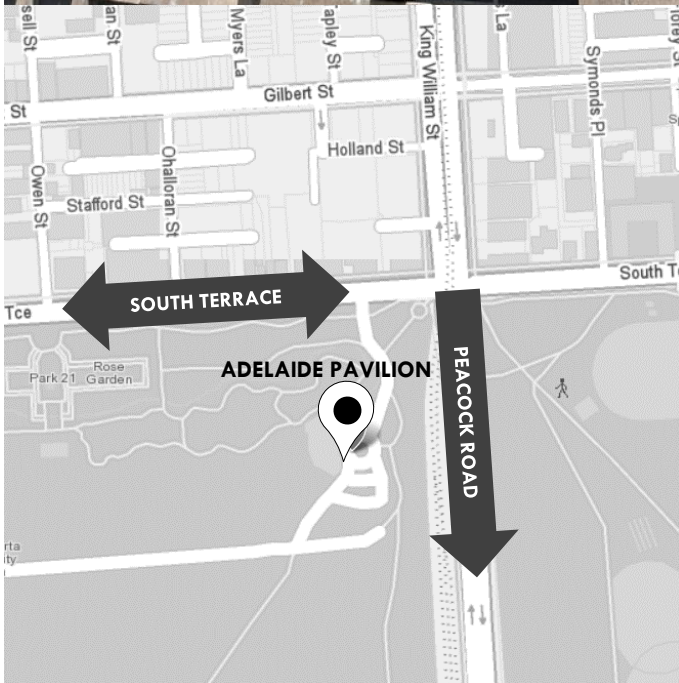
GETTING HERE

Adelaide Pavilion is easily accessible by car, tram, train or a short stroll from the CDB and surrounds.

PARKING

There are 80 car parks available within our grounds. Complimentary passes are available for guests for the duration of your event. Please note these are not reserved spaces and subject to on-the-day availability.

If arriving by car, the entrance is from the paved driveway on South Terrace, close to the intersection of South Terrace and Peacock Road.





A LITTLE NOTE ON NEARBY CEREMONY SITES

The gorgeous Veale Gardens are the perfect location for your wedding ceremony. The Gardens are owned and managed through the Adelaide City Council. **Please contact them directly for bookings and more information on (08) 8203 7203.**

1. ROCK ROOL 1
2. ROCK POOL 2
3. HYPAR
4. ADELAIDE QINGDAO ROSE GARDEN
5. SHEOAK GROVE
6. ROSE GARDEN
7. ROCK POOL 6
8. ROSE GARDEN LAWNS EAST
9. ROCK POOL 7
10. WISTERIA PERGOLA
11. ROCK POOL 9
12. EASTERN GARDEN
13. NURSES MEMORIAL SUNKEN GARDEN

Let's talk...

WE WOULD LOVE TO HEAR FROM YOU!

For further information on our Wedding Packages
and to arrange a site tour, contact our Events Team today:

(08) 8212 7444

CONTACT@ADELAIDEPAVILION.COM.AU

VEALE GARDENS I CNR SOUTH TERRACE & PEACOCK ROAD I ADELAIDE SA 5000

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TERMS & CONDITIONS

DEPOSIT & BOND
Payment of Deposit & Bond is requested by Tax Invoice and is payable within **7** business days from date of invoice to secure your booking. The amount payable depends on your selected room.

DEPOSIT
The deposit is fully non-refundable in the event of cancellation. If the wedding is postponed, an additional deposit payment (see Deposit & Bond) will be required to book an alternative date. If the original date is re booked, the first paid deposit will be refunded minus $500 processing fee.

BOND
The bond is held over until your reception. After your reception the bond is refunded to you less the cost of any expenses e.g. but not limited to, losses, breakages, damage and to deduct funds for any additional guests. Presentation of the bond refund cheque (either for the full amount or less any deductions made in accordance with these conditions) by you to your bank is your acceptance of the deductions and is in full and final settlement.

PAYMENT METHOD
Payment can be made by cash, EFT or credit card. No split accounts.

FINAL NUMBERS
Final number of guests is to be provided **14** business days prior to your event. This number will be charged as the minimum.

SPIRITS
With the purchase of one of the wedding packages, we allow you to bring your own spirits with no corkage charge. There is a maximum limit of 1 bottle per 10 adults. Spirits cannot be served prior to entrée due to our Responsible Service of Alcohol requirements. Guests are not permitted to bring their own beverages.

FOOD & BEVERAGE
No food or beverages of any kind can be brought to the venue without prior arrangement.

RESPONSIBLE SERVICE OF ALCOHOL
Adelaide Pavilion Management reserve the right to refuse service to any guests who are deemed to be intoxicated. Guests are respectfully reminded that photographic ID may be required to purchase and/or consume alcohol.

SMOKING
Adelaide Pavilion is a non-smoking venue at all times. If guests wish to smoke, they will need to be off premise.

NAKED FLAMES
Naked flames are not allowed due to the risk of fire and personal harm. However, candles and flames protected by glass are permitted.

ADDITIONAL CLEANING
The use of confetti, streamers, scatters, glitter or similar will incur a cleaning fee of $250 which will be deducted from the bond.

SECURITY
Security is deemed as a requirement by the Adelaide Pavilion Management. This cost will be covered by the Client. This will be discussed with the client at the wedding details meeting.

DEPARTURE
The duration of your event is dictated by the length of the beverage package. At the end of your beverage package, the bar will close and the music is to cease. Guests will be required to vacate occupied area no later than ½ hour after the end of the beverage package.

DAMAGE OR LOSS OF GOODS
Adelaide Pavilion does not accept any responsibility for the damage or loss of goods hired by the Client for their function or by Adelaide Pavilion on behalf of the Client, nor responsibility of any damage or loss of goods left by the Client's guests or by outside contractors engaged by the Client. The Client is financially responsible for any damage or loss sustained before, during or after the function by the Client's guests or by outside contractors engaged by the client.

OUTSIDE CONTRACTORS
To ensure quality control and efficiency, the following decorating and theming services:

- Chair covers and sash hire
- Draping and backdrop hire
- Stage hire

Must be undertaken and provided by the preferred service providers of the Adelaide Pavilion (booked through Adelaide Pavilion). Every effort has been made to ensure a variety of choices and quality of service. Should Non-Preferred Providers (contractors) be engaged for the other mentioned products and services (refer to Wedding Packages) then:

a) A current liability insurance policy is to be provided to the Adelaide Pavilion by any contractors
b) Delivery and bump in times can only be given by the Adelaide Pavilion directly to the contractor
c) Collection of any equipment delivered by the contractor is to happen within 30 minutes after the end of the event. If a bump out time is to be outside of this timeframe (subject to approval by the Adelaide Pavilion), a $220 fee applies (inclusive of GST)

CANCELLATION POLICY
All monies paid are non-refundable if the event is cancelled.

POSTPONEMENT POLICY
Dates can only be changed with expressed permission of Adelaide Pavilion in writing. A new deposit (see Deposit & Bond) must be paid once a date has been decided on. The original deposit is non-refundable unless another booking is secured for the same day and of similar value. If we do secure a new booking, a processing fee of $500 will be charged on the original deposit and the balance will be transferred to the new date.

PUBLIC HOLIDAYS
Public holiday surcharges apply – POA

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PAVILION

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