



THE
ELLINGTON
FUNCTION CENTRE

WEDDING PACKAGES

2023-2024



ABOUT US

A little bit of vintage glam..

The Ellington evokes the spirit of the 1920's in a contemporary new setting suitable for sit-down wedding receptions from 100 to 250 guests.

Its features include modern finishes with grand deco mirrors, four stunning chandeliers, and a large dance floor that create a vintage glam ambiance; perfect for a couple who is looking for a wedding day that's full of extravagance and elegance.







Let's Eat!

SILVER \$70pp

2 Course Menu
Choices of Entreeé & Main
OR
Choices of Main & Dessert
Cake Plated / Sharing on the tables

GOLD \$80pp

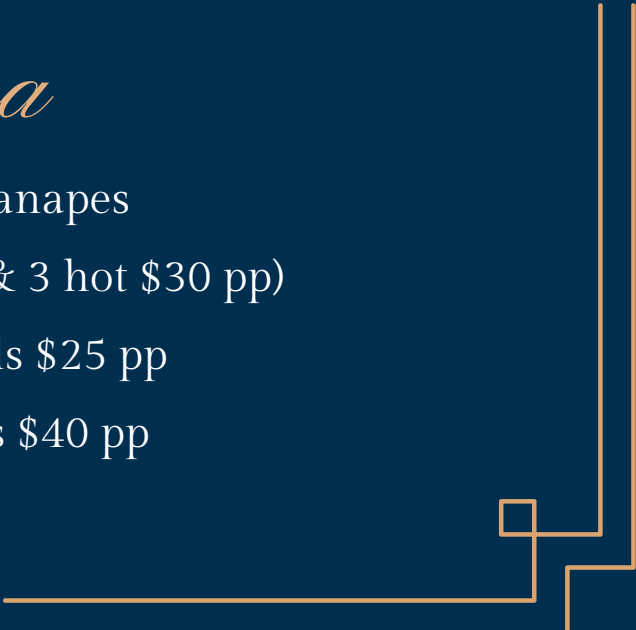
3 Course Menu
Entreeé, Main & Dessert
Cake Plated / Sharing on the tables

DIAMOND \$85pp

3 Course Premium Selection Menu
Entreeé, Main & Dessert
Cake Plated / Sharing on the tables

Extra

Pre Dinner Canapes
(selection of 2 cold & 3 hot \$30 pp)
Children's Meals \$25 pp
Supplier Meals \$40 pp



Included

Experienced Wedding & Events Functions Manager
Standard Table & Chairs Set Up
Complimentary Use of Our Bridal Suite
Menu Tasting
Personalised Menu
Food & Beverage Package inclusions
Wait and Bar Staff
Use of Wishing Well
Cake Table & Knife for Cake Cutting

Optional Extras

Chair Covers & Sashes
Centrepieces
Backdrop
Table Cloth
Name Cards
Seating Chart
Fairy Lights
DJ/MC

Set Menu

OPTION 1

ENTREE

RATATOUILLE TART

Rocket leaves, parmesan shaving, balsamic glaze

MAIN COURSE

PAN FLASHED SALMON

Green pea puree, tomato almond vierge on creamy garlic sauce

OR

RED WINE BRAISED LAMB SHANK

Warm polenta cake, root vegetables, garnishes with microherbs

DESSERTS

STICKY DATE PUDDING

served with vanilla ice cream

Set Menu

OPTION 2

ENTREE

CAPRESE SALAD

Fresh Buffalo mozzarella, marinated tomato, pesto drizzle, rocket leaves, focaccia crouton, balsamic reduction

MAIN COURSE

CHAR GRILLED TERIYAKI CHICKEN

Warm wakame salad, teriyaki sauce, coconut & sweet potato puree

OR

THAI GREEN CHICKEN CURRY

Bamboo shoots, brocolli, straw mushrooms, steamed jasmine rice

DESSERTS

LEMON VANILLA PANNACOTTA

Berry Coulis

Set Menu

OPTION 3

ENTREE

PESTO & MOZZARELLA ARANCINI BALLS

Tomato & basil nap sauce, rocket salad, & shaved parmesan

MAIN COURSE

CHICKEN & MUSHROOM FILLED BALLOTINE

Celeriac puree, garlic broccoli, red wine jus, blistered tomato

OR

INDONESIAN BEEF RENDANG

Coconut & Indonesian spices infused stewed beef served with
Jasmine rice

DESSERTS

SALTED CARAMEL CHOCOLATE TART

garnished with crushed meringue

Set Menu

PREMIUM SELECTION

ENTREE

BEETROOT SALMON GRAVALAX

Citrus fennel salad, sour cream, fine herbs, red radish

MAIN COURSE

CRACKLING PORK BELLY

Creamy white beans ragout, sautéed broccolini, port wine glaze

OR

SLOW COOKED BEEF CHEEKS

Warm polenta cake, sautéed broccolini, braising red wine jus

DESSERTS

CHOCOLATE MOLTEN LAVA CAKE

garnished with crushed meringue

Pre Dinner Canapes

COLD

Salmon rilette served on citrus blinis

Crab and mango salad wrapped in a spinach crepe pinwheel

Confit duck leg rice paper rolls, hoisin glaze

Pan seared beef on toast, beetroot hummus and macadamia dukkah spice

Confit tomato and bocconcini on garlic crouton with a basil pesto drizzle (V)

Shrimp cocktail on brioche toast, guacamole

Brie cheese on multi grain toast with quince paste (V)

Ham and herb cream cheese roulade, cranberry chutney, crisp toast

Ratatouille on crackers, crumbled feta cheese (V)

Pre Dinner Canapes

HOT

Indonesian satay skewers, satay sauce

Thai style seafood cakes, sweet chilli sauce

Chicken malai tikka, mint yoghurt

Vegetable spring rolls (V)

Tandoori salmon skewers

Vegetable arancini balls (V).

Crispy wasabi prawns

Vegetable and potato samosa, tamarind sauce (V)

Mini creamy chicken and mushroom vol au vent

Buffalo style chicken wings, sour cream

Truffle infused creamy chicken and mushroom vol au vent



Drinks Packages

Silver

\$45 p/p

Unlimited soft drinks + tea/coffee station
House Beers (Corona & Hahn Super Dry)
Wine - Beach Hut Shiraz, Beach Hut Sauvignon Blanc, Chain of Fire
Brut Cuvée (South Australia)
Complimentary Robert Oatley Cab Sauvignon Magnum for the host

Gold

\$52 p/p

Unlimited soft drinks + tea/coffee station
House Beers (Corona & Hahn Super Dry)
Wine - Wild Flower Prosecco **OR** Wild Flower Brut Cuvée, Pikes
Pinot Grigio **OR** Sauvignon Blanc Semillon, Pikes Shiraz
Tempranillo (South Australia)
Complimentary Wildflower Magnum Rose for the host

Diamond

\$59 p/p

Unlimited soft drinks + tea/coffee station
House Beers (Corona, Hahn Super Dry, Coopers Pale Ale)
Wine - The Lane Sparkling - Lois Blanc de Blanc, Rosé, Shiraz,
Sauvignon Blanc (Adelaide Hills, South Australia)
Complimentary Robert Oatley Cab Sauvignon Magnum for the host

Additional Options

Beverage Package Extension

\$6 pp for additional 1 hour (maximum 6 hours duration)

Sparkling Wine toast to the Bride & Groom (1 glass of pp)

Sparkling wine served to each guest from \$2.50 pp

Spirit Prices (30ml)

Base Spirit \$9.00

Premium Spirits from \$9.50



VENUE HIRE ONLY

POA

The loft

2ND FLOOR

Suitable to host up to 45-60 people

Room hire only*

Main Ballroom

Suitable to host up to 300-320 people.

Hall hire only*

*Usage of kitchen is allowed,
however, kitchen will be host responsibility. Standard tables & chairs included.

Prices do not include GST & cleaning fees



Our Preferred Suppliers

Lighting and AV

Amuse Lighting

Florist

Hayleys Flowershop

Table Setting, Chairs & Backdrop

Adelaide Wedding Hire

Seating Chart/Signage

Creo Design

Wedding Cake

Jade Love Bake

DJ/MC/Photobooth

Ever After Entertainment

SA Boutique Photobooths

Photographer

Jacqui Jabrowski Photography

Videographer

Sunny Wu Visuals

MUA

Bianca SU MUA





Take the next step

We warmly invite you to contact our wedding & events manager who can check availability for your date and arrange a time for you to tour the venue.

Contact

ellingtoncentre.com.au

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Photos with thanks to Jacqui Photo