

A bride and groom are standing in a stone archway, surrounded by lush green ivy. The bride is wearing a white lace gown and holding a bouquet of flowers, while the groom is in a grey suit. They are looking at each other. The archway is made of stone and has a wooden cross on the wall to the left. The background shows a stream and greenery.

# WEDDING *packages*

Inglewood Inn  
est. 1857

Congratulations on your engagement and thank you for considering the Inglewood Inn as the place to celebrate your special day. We make a commitment to providing an experience, not just a venue, for you to share with your family and friends.

WE BELIEVE THAT EVERY  
WEDDING SHOULD BE A UNIQUE  
AND PERSONAL OCCASION.

Whether you've always dreamed of getting married in a bouncy castle, arrive in a horse drawn carriage or want to include your fur babies we are happy to accomodate anything to make your day extra special.

This is why we will endeavour to meet the needs of every couple. Our venue has been designed so that it can be altered to suit the personal style of each wedding, creating a special, unique and unforgettable day.





# CEREMONY & RECEPTION

*venue hire*

CHI + EM

## CAPACITY

minimum adults : 60      max adults- cocktail : 150      max adults- sit down : 110\*

*\* this number is only an estimate due to different layout options, please discuss with the function manager*

For smaller numbers please see elopements and micro weddings page.

*October - April*

**\$4000.00**

*May - September*

**\$2500.00**

**\$500 VENUE HIRE DISCOUNT SUNDAY - FRIDAY BOOKINGS**

not available for off-peak or micro/elopement bookings

## INCLUSIONS

personal support from the day you book

all venue setup & pack down excluding personal decorating

exclusive use of the gardens & function room from 10:30am till midnight

### CEREMONY

- 50 black americana chairs
- sandstone top signing table
- wine barrels & umbrellas
- toilet & bar facilities
- power supply

### RECEPTION

- long rows with wooden tops
- glassware, crockery & napkins
- bridal table with skirting
- fairy lights & wine barrels
- wait staff

not provided : all personal styling setup eg. flowers, candles, signage, name tags  
pa & speakers for ceremony



*clerman*

CHI + EM



JAMES FIELD



VALENTINA PEREZ



LILAC IN HAND



JAMES FIELD





JAMES FIELD



reception

JAMES FIELD

A romantic wedding scene featuring a bride and groom embracing in front of a stone archway. The archway is heavily covered in lush green ivy. The bride is wearing a white gown and a long veil, holding a bouquet of white flowers. The groom is in a dark suit. The background is filled with dense green foliage and trees, creating a natural and intimate setting. The text 'FOOD packages' is overlaid on the image, with 'FOOD' in a white serif font and 'packages' in a white cursive script.

FOOD  
*packages*





# SIT DOWN

## ALT DROP

\$ 1 2 0 . 0 *per head*

3 pre-dinner canapes

1 entree

2 mains

1 side dish

1 dessert or cakeage

## SHARED

\$ 1 3 0 . 0 *per head*

3 pre-dinner canapes

2 entree

2 mains

1 side dish

1 dessert or cakeage

## GUEST CHOICE

\$ 1 4 0 . 0 *per head*

3 pre-dinner canapes

1 entree

2 mains

2 side dishes

1 dessert or cakeage

## ENTREE OR MAIN

HARISSA HASSELBACK COURGETTE lemon oil, butter bean tahini, native dukkah GF. VG.

MUSHROOM AND PARMESAN POLENTA 62 degree egg yolk, crispy enoki, taleggio v.

SOUTH AUSTRALIAN CITRUS PRAWNS charred cos, bloody mary emulsion\* GF. DF.

HEIRLOOM TOMATO SALAD hills goats curd, burrata, olive crumb, salsa verde, linseed GF. V.

BEETROOT AND GIN CURED SALMON hens egg, dill creme fraiche, rye crisp\*

24 HOUR CRISPY PORK BELLY green chilli sambal & blackened pineapple, coriander GF. DF.

SLOW ROASTED 120 DAY GRAIN FED SIRLOIN red wine jus, béarnaise, watercress GF.

CONFIT SOUS VIDE CHICKEN BREAST fennel farro, spiced carrot, mint, sumac yoghurt

ROASTED BARRAMUNDI burnt butter risoni, prawn bisque, crispy seaweed

SPICED SLOW ROASTED LAMB SHOULDER white onion roscoff, vinegar kale, jus GF. DF.

## DESSERT

WHITE CHOCOLATE TART passion fruit curd, coconut sorbet

FRENCH VANILLA PANNA COTTA macerated blackberry and basil GF.

HAZELNUT PRALINE ICED PARFAIT zabaglione, banana crunch GF.

## SIDES

CRUNCHY POTATOES herb salt VG.

SEASONAL LEAF SALAD citrus dressing VG.

ROASTED HONEY & CORIANDER ROOT VEGETABLES

ALL PACKAGES INCLUDE HOUSE MADE SOURDOUGH

\*NOT AVAILABLE AS MAIN.



# COCKTAIL

## OPTION 1

\$ 85.00 *per head*

1x keg top  
4 cold, 4 hot  
1 larger

## OPTION 2

\$ 95.00 *per head*

1x keg top  
4 cold, 4 hot  
2 large

## OPTION 3

\$ 105.00 *per head*

1x keg top  
5 cold, 5 hot  
2 larger

## C O L D

NATURAL SOUTH AUSTRALIA OYSTERS  
soy and finger lime dressings GF. DF.

DUCK LIVER PARFAIT  
truffle butter, toasted brioche, wild honey GFOA.

LEMON MYRTLE RARE BEEF  
spiced onion jam, herb cream GFOA.

STICKY CHORIZO  
buffalo mozzarella GF.

SMOKED SALMON  
rye crostini, gribiche DF.

RED ONION TARTLETS  
goats cheese

GRILLED EGGPLANT  
walnut and garlic ricotta VG.

CHICKEN AND TARRAGON FINGER  
SANDWICHES DF. GFOA.

## L A R G E R

AMERICAN CHEESE BURGER SLIDERS

CRISPY PANKO CRUMBED FISH  
chunky tartare

CHEF'S PIZZA BREAD

STUFFED MUSHROOM  
zucchini, sage cream GF. VG.

## H O T

CRISPY POLENTA  
blue cheese, maple prosciutto

PRAWN CIGAR  
miso and sesame seeds glaze DF.

HOMEMADE CHORIZO SAUSAGE ROLLS  
sweet chutney

MOROCCAN CHICKPEA CAKES  
chermoula DF.

HOUSE MADE ARANCINI  
truffle & parmesan mayonnaise

LAMB AND FETA FILO  
sumac and mint yogurt

LAMB MEATBALL LETTUCE CUPS  
tzatziki GF.

BUFFALO CHICKEN WINGS  
ranch sauce

## C A K E A G E

DESSERT/LOLLY BAR  
CLEANING FEE  
\$2.5 per head

CUT & SERVED ON PLATTERS  
\$3.5 per head

CUT & INDIVIDUALLY PLATED  
\$4.5 per head



# FOOD *extras*

## CHILDREN

\$45.00 *per head*

- choice of main eg. nuggets, battered fish
- bottomless soft drink and juice

## VENDORS

\$45.00 *per head*

main course & non-alcoholic drinks

## COCKTAIL ITEMS

- 3 POST CEREMONY CANAPES \$20.00 p.p
- ADDITIONAL STANDARD SELECTION \$7.00 p.p
- ADDITIONAL LARGER SELECTION \$10.00 p.p

## KEG TOP

\$500.00 *each*

Served on the top of a wine barrel with chef's selection including local cured meats, Onkaparinga Brie, pickled vegetables, marinated olives, dip, house made lavosh, bread & more

## GRAZING TABLE

\$35.00 *per head*

chef's selection including cured meats, selection of cheese, pickled vegetables, marinated olives, dip, seasonal fresh & dried fruit, house made lavosh, bread, etc

## POST DINNER CHEESE

\$15.00 *per head*

- three local cheeses
- Paracombe pear & apple
- quince, lavosh

## LATE NIGHT SNACK

\$10.00 *per head*

CHEESE BURGER SLIDERS  
pickled tomato relish, brioche

# DRINK

## *packages*

### OPTION 1

*\$66.0 per head*

house wine selection incl.  
1 sparkling, 1 white, 1 red

4 house choice tap beers

soft drink & juice

### OPTION 2

*\$70.0 per head*

South Australian premium  
wine selection incl.  
1 sparkling, 1 white, 1 red

4 tap beers incl.  
craft range & cider

soft drink & juice

### OPTION 3

*\$75.0 per head*

South Australian premium  
wine selection incl.  
1 sparkling, 2 white, 2 red

4 tap beers incl. craft,  
cider & packaged light  
beer

soft drink & juice,  
coffee & tea

ALL PACKAGES INCLUDE 1 HOUR POST-CEREMONY  
FOLLOWED BY 5 HOURS DURING THE RECEPTION.



### EXTRAS

ADDITIONAL HOUR \$10.0 per head

SPIRITS on consumption or  
available for guests to purchase

SA GIN & TONIC GARDEN HOUR  
\$15 per head

*must be used in conjunction with a  
drink package time*

VENUE HIRE

*May - September*

\$2500.00

SIT DOWN FOOD

- choice of 1 entree
- choice of 1 main
- wedding cake cut & plated

*\$80.0 per head*

COCKTAIL FOOD

- 4 hot, 4 cold
- 1 larger

*\$75.0 per head*

5 HOURS OF DRINKS

- house wine selection of 1 sparkling, 1 white, 1 red
- 4 house choice tap beers
- soft drink & juice

*\$60.0 per head*

THESE PACKAGES ARE JUST  
A BASE OPTION,  
OTHER PACKAGES CAN  
BE SELECTED OR  
MIXED AND MATCHED.

OFF PEAK  
*packages*

ELOPEMENTS

*& micro weddings*







## ELOPEMENT

\$ 3 7 5 0 . 0

NO MIN. GUESTS    MAX. 30 GUESTS

INGLEWOOD INN  
ceremony & parlour reception

WILL & CO  
3 hours of professional photography

VICTORIA EDWARDS CELEBRANT  
including a personalised ceremony,  
PA system and all legal paperwork

## FOOD & DRINK

'Feed Me' shared menu including a  
selection of small and large plates,  
complimentary cakeage

\$70.0 PER HEAD

drinks on consumption tab

## MICRO WEDDING

\$ 4 2 5 0 . 0

MIN. 40 GUESTS    MAX. 100 GUESTS

INGLEWOOD INN  
ceremony & function room reception

WILL & CO  
3 hours of professional photography

VICTORIA EDWARDS CELEBRANT  
including a personalised ceremony,  
PA system and all legal paperwork

## FOOD & DRINK

Sit down or cocktail package  
from this brochure

Drink package or on consumption tab  
minimum spend of \$40 per head.

AVAILABLE WEDNESDAY & THURSDAY ONLY



QUESTIONS?

*hopefully this helps*

#### CAN I HAVE JUST A CEREMONY?

Our garden ceremonies are only available with a reception booking. Alternatively we offer elopements Wed & Thurs.

#### CAN I HAVE JUST A RECEPTION?

Of course! Please ask the function manager for pricing on this.

#### AM I ALLOWED TO BRING IN OUTSIDE CATERERS?

Sorry, all catering is to be done by the Inglewood Inn except for wedding cakes and dessert / candy buffets. No byo alcohol.

#### WHAT IF IT RAINS?

No matter what time of the year, it's impossible to predict Adelaide's weather. Hopefully we'll have a bit of pre-warning if it does decide to rain and we have an enclosed verandah with hill views available.

#### HOW LONG WILL I HAVE USE OF THE EVENT SPACE?

We only hold one wedding per day, ensuring that you have your booking for the entire day. Timing is completely up to you, with vendor access from 10:30am the morning of and we are licensed until midnight. Please discuss next day pick up with the Function Manager.

#### WHAT TIME CAN MY VENDORS START SETTING UP ON THE DAY OF THE WEDDING?

If there is no function booked in the night before, you or your vendors are welcome to come in the day before to do your setup. This however cannot be confirmed until 1 month before the wedding. If there is a booking you will have access from 10:30am the morning of.

#### DOES THE VENUE OFFER DECORATING SERVICES?

Styling is not included, however we can recommend one of our vendors that can provide a quote for you.

#### IS THERE PARKING FOR GUESTS?

The lower level function room has it's own car park, as well as additional parking around the venue.

#### CAN MY PET BE PART OF THE CEREMONY?

Absolutely!

#### DO YOU HAVE ANY ACCOMMODATION ON THE PREMISE?

Unfortunately not! But head to our website for recommendations near by to stay

#### IS THERE DISABLED ACCESS?

The lower level function room has disabled parking as well as a disabled toilet on the same level.

For guests that may struggle to walk down to the lawns, we can arrange car or golf buggy transfer.

#### ARE THERE DECORATION GUIDELINES/ RESTRICTIONS?

All we ask is that all candles are in drip enclosed containers, nothing is nailed into the walls or hung from the trees and no confetti/scatters/diamontes. The furniture in the room can be moved around to suit your style purposes however this must be confirmed with the Function Manager.

#### ARE TABLES, LINENS, CHAIRS, PLATES, SILVERWARE AND GLASSWARE PROVIDED?

Yes, we provide all of the above. We do not provide chair covers, sashes, candles or centrepieces.

#### CAN I BRING IN A CAKE FROM AN OUTSIDE CAKE MAKER? IS THERE A CAKE-CUTTING FEE?

Cakes brought from an outside supplier are fine, however they cannot be stored at the venue over night due to limited space and safety reasons. If you wish for us to cut and plate your cake there are various cakeage options outlined in the packages.

#### ARE THERE RESTRICTIONS ON WHAT KIND OF MUSIC I CAN PLAY? CAN THE VENUE ACCOMMODATE A DJ OR LIVE BAND?

DJ's or bands are more than welcome, we just ask that they keep the bass down and adhere to any instructions issued by venue management regarding sound levels. We are licensed for outdoor music until 10pm so at this time all windows will need to be closed.

#### CAN I HIRE MY OWN VENDORS OR MUST I SELECT FROM A PREFERRED VENDOR LIST? IF I CAN BRING MY OWN, DO YOU HAVE A LIST OF RECOMMENDED VENDORS?

More than welcome to! We also can provide recommendations on fabulous vendors we've worked with in the past.