

INTERCONTINENTAL WEDDINGS



CELEBRATE YOUR SPECIAL DAY IN STYLE AND ELEGANCE

Positioned on the banks of the River Torrens in the heart of the city, InterContinental Adelaide effortlessly blends luxury with comfort. Our unique and versatile banquet spaces can seat up to 300 guests and provide an unforgettable reception venue. Our dedicated and experienced Wedding Coordinator will work closely with you to ensure every detail is taken care of.

PACKAGES

THE INTIMATE PACKAGE

All inclusive package – min 50 guests.

FOOD AND BEVERAGE

Two Course Set menu including:

Any 2 course selection

1 Option per Course

Your wedding cake cut and served on platters Freshly brewed coffee and tea selections

Four-hour standard beverage package including

red and white wine, beer, juice and soft drinks

and deluxe sparkling wine for the toast

VENUE INCLUSIONS

Chair cover and sash in your choice of colour Lectern and microphone

Stage and dance floor (if required) Cake and gift table

Black or white linen throughout

Pinspot lighting on guest tables in the Ballroom, lights on wedding head table, cake table and lectern

Menu tasting for two people

ACCOMMODATION INCLUSIONS

Accommodation for the couple on the night of the reception with:

Upgrade to Classic Room with Club Access

Breakfast the following morning in the Club InterContinental Lounge A late check out of 1pm

Special discounted accommodation rate for guests attending (subject to availability)

PACKAGES

THE RADIANT PACKAGE

All inclusive package – min 50 guests.

FOOD AND BEVERAGE

Chef's selection of three canapés served for 30 minutes prior to reception

Three course set menu including:

Alternate serve each course

Your wedding cake cut and served on platters Freshly brewed coffee and tea selections

Four hour standard beverage package including sparkling wine, red and white wine, beer, juice and soft drinks

Deluxe sparkling wine for the toast

VENUE INCLUSIONS

Chair cover and sash in your choice of colour Lectern and microphone

Stage and dance floor (if required) Cake and gift table

Black or white linen throughout

Pinspot lighting on guest tables in the Ballroom, lights on wedding head table, cake table and lectern

Menu tasting for two people

Discounted menu prices for supplier meals

Complimentary Bridal Suite near Ballroom

ACCOMMODATION INCLUSIONS

Accommodation for the couple on the night of the reception with:

Upgrade to Classic Room with Club Access

Sparkling wine and chocolates

Breakfast the following morning in the Club InterContinental Lounge and late check out of 1pm

Special discounted accommodation rate for guests attending (subject to availability)

OUR GIFT TO YOU

For your first anniversary we will provide an overnight stay in a Classic Room including access to the Club InterContinental Lounge.

PACKAGES

THE OPULANCE PACKAGE

All inclusive package – min 50 guests.

FOOD AND BEVERAGE

Chef's selection of five canapés served for 30 minutes prior to reception

Three course set menu including:

Alternate serve each course

Mezze Platter per table on arrival

Your wedding cake cut and served on platters Freshly brewed coffee and tea selections

Five hour standard beverage package including sparkling wine, red and white wine, beer, juice and soft drinks

French Champagne for the wedding head table during the toast

VENUE INCLUSIONS

Chair cover and sash in your choice of colour Lectern and microphone

Stage and dance floor (if required) Cake and gift table

Black or white linen throughout

Pinspot lighting on guest tables, lights on wedding head table, cake table and lectern

Menu tasting for two people

Discounted menu prices for supplier meals

Complimentary Bridal Suite near Ballroom

ACCOMMODATION INCLUSIONS

Accommodation for the couple on the night of the reception with: Upgrade to Classic Room with Club Access

Sparkling wine and chocolates

Breakfast the following morning in the Club InterContinental Lounge and late check out of 1pm

Special discounted accommodation rate for guests attending (subject to availability)

OUR GIFT TO YOU

For your first anniversary we will provide an overnight stay in a Classic Room including access to the Club InterContinental Lounge.

WEDDINGS

All menus are subject to change to reflect seasonal produce as required.

Your final menu choices will be provided 60 days prior to your special day

ENTREE

- Beetroot cured salmon with fennel puree, gin compress cucumber and yuzu sauce | GF | DF | NF
- Beef tataki, pickle kohlrabi, edamame and ponzu sauce | GF | DF | V
- Caprese salad with tomato, bocconcini cheese, basil tomato gazpacho and, balsamic glaze | GF | NF | V
- Crispy pork belly with char fennel, romasco sauce, toasted almond | GF | DF
- Cannelloni with basil cream sauce and parmesan crisps | NF | V
- Southern fried cauliflower, cauliflower puree, corn chips, sunflower seed, chipotle sauce | GF | DF | NF | VE

MAIN MEALS

- Grilled barramundi with carrot puree, crushed artichoke, smoked fish sauce and nori cracker | GF | NF
- Char grilled tenderloin with beurre noisette mushroom, fondant potato and red wine jus | GF | NF
- Sous vide Korean beef cheeks with bussel sprouts, roast tomato, rice stick and Kalbi Sauce | GF | NF | DF
- Grilled lemon pepper chicken with char broccolini, pumpkin puree, curry sauce and saltbush | GF | NF
- Sous vide duck leg paired with grilled fennel, celeriac puree, Armagnac quandong sauce | GF | NF
- Roast garlic and thyme pumpkin with seasonal heirloom vegetables, hommus and mint yoghurt | GF | V

DESSERT

- Strawberry white chocolate mousse with Adelaide hills strawberry compote | GF | NF
- Earl Grey Crème Brûlée tart with torched banana and double cream | NF
- Vanilla hazelnut rocher with milk chocolate crème chantilly | GF
- Lemon curd tart, toasted meringue, dehydrated mandarin and citrus sorbet | NF
- Coconut chia and chocolate cake, hibiscus and wild berry compote | GF | DF | VE

SIDES (\$6 per person | served to share per table)

HOT SIDES

- Roasted chat potatoes with Moroccan spices
- Potato gratin with nutmeg cream
- Sumac tossed green beans and tzatziki
- Honey and ginger glazed carrots
- Truffle mashed potato | GF | V
- Roasted vegetables with sunflower seeds and dukkah | GF | DF | V

COLD SIDES

- Greek salad
- Mesculin greens, micro herbs
- Caramelised pumpkin, fetta and toasted pecans

WEDDINGS

CANAPE COLD SELECTION

- Coffin Bay oysters with finger lime | GF | NF | DF
- Smoked salmon cones with dill creme fraiche and caper | NF
- Beetroot cones with walnut and balsamic glaze | V
- Kingfish poke with wakame salad and gomadare dressing | GF | DF
- Poached prawns with green papaya salad | GF | NF | DF
- Smoked chickpea tartlets with hummus and apricot | GF | NF
- Peking duck pancakes with cucumber, spring onion and hoisin sauce | DF | NF
- Heirloom tomatos, bocconcini and olive skewers | GF | NF | N

HOT COLD SELECTION

- Karaage chicken with siracha mayonaise | GF | NF | DF
- Satay chicken skewers with peanut sauce | GF | DF
- Lamb koftas with dukka and black tahini yoghurt | GF
- Empanadas with tomato chutney | GF | NF | DF | V
- Mushroom arancini balls with truffle mayonnaise | NF | V
- Crispy coconut prawns with mango chutney | DF | NF
- Mini quiche's with tomato sauce | NF | V
- Vegetable spring rolls with black vinegar | DF | NF | V

PLATTERS TO SHARE (one item per course)

MEZZE PLATTERS

- Hummus, baba ganoush, tzatziki, olives, marinated feta, crisps and Turkish bread

MIXED SEAFOOD PLATTER

- 1 dozen oysters, 1 dozen tiger prawns, ½ dozen honey bugs, with cocktail dressing and lemon seasonal availability may impact the offerings

POST DINNER BRIE PLATTER

- Triple cream cheese, quince paste, assorted nuts, dried fruits pickled figs with crackers Enjoy our selection of tea, coffee, soft drinks, juice and water

CHILDRENS MENU

MAINS

- Crispy chicken tenders and chips with tomato sauce
- Fish and chips with tomato sauce
- Orecchiette pasta, butter sauce, steam broccoli

DESSERTS

- Strawberry Cheesecake
- Chocolate mousse
- Seasonal fruit bowl

WEDDING BEVERAGE

CHARGED PER HOUR

NON-ALCOHOLIC

One hour

Two hours

Three hours

Four hours

Five hours

Six hours

**Available on tap. All beverages subject to availability.*

CHARGED PER GLASS

BEER

Coopers Pale Ale

Coopers Premium Light

Hahn Premium Light

James Squire Pale Ale

Heineken Lager

Furphy Refreshing Ale

James Boags Premium Lager

**Available on tap. All beverages subject to availability.*

CHARGED PER GLASS

CIDER AND SPIRITS

5 Seeds Crisp Apple Cider

James Squires Orchard Crush Cider

Spirits including mixer

Juice

Soft drinks

Santa Vittoria 250 ml

Santa Vittoria still 1L

Santa Vittoria sparkling 1L

**Available on tap. All beverages subject to availability.*

WINE LIST

priced per bottle

RED WINE

Paracombe Pinot Noir,
Adelaide Hills, SA

Seppeltsfield Grenache,
Barossa Valley, SA

Robert Oatley Signature GSM Series
Clare Valley, SA

Majella 'The Composer' Cabernet Sauvignon
Coonawara, SA

Hentley Farm Villain & Vixen Shiraz,
Barossa Valley, SA

Seppeltsfield Shiraz,
Barossa Valley, SA

Rockford Basket Press,
Barossa Valley, SA

WHITE WINE

Corryton Burge Pinot Gris,
Adelaide Hills, SA

Shaw + Smith Sauvignon Blanc,
Adelaide Hills, SA

Devil's Lair Honeybomb Chardonnay,
Margaret River, WA

Hentley Farm Riesling,
Eden Valley, SA

ROSÉ

Squealing Pig Rosé,
New Zealand

Rockford Alicante Bouchet,
Barossa Valley, SA

Grant Burge Moscato,
Barossa Valley, SA

CHAMPAGNE

NV G.H Mumm Cordon Rouge, Champagne,
France

Bollinger Special Cuvée Champagne,
France

SPARKLING

The Lane Lois Blanc de Blancs,
Adelaide Hills, SA

Grant Burge Petite Bubbles,
Barossa Valley, SA

Josef Chromy Sparkling Rosé,
Tasmania, Australia

WEDDING BEVERAGE PACKAGES

All package pricings are per person | All wines are subject to availability | Soft drink, juice and water included in all packages

STANDARD

SPARKLING

Jacob's Creek Sparkling Chardonnay
Pinot Noir
Barossa Valley, SA

WHITE WINE (SELECT ONE)

Jacob's Creek Chardonnay,
Barossa Valley, SA

Jacob's Creek
Sauvignon Blanc,
Barossa Valley, SA

RED WINE (SELECT ONE)

Jacob's Creek Cabernet Merlot,
Barossa Valley, SA

Jacob's Creek Shiraz
Barossa Valley, SA

BEER (SELECT ONE)

Coopers Pale Ale
Coopers Premium Light

NON-ALCOHOLIC

Soft drinks
Water

DELUXE

SPARKLING

Grant Burge Petite Bubbles
Barossa Valley, SA

WHITE WINE (SELECT ONE)

Grant Burge Benchmark
Semillon Sauvignon Blanc,
Barossa Valley, SA

Grant Burge Benchmark Chardonnay,
Barossa Valley, SA

RED WINE (SELECT ONE)

Grant Burge Benchmark Shiraz,
Barossa Valley, SA

Grant Burge Benchmark
Cabernet Sauvignon,
Barossa Valley, SA

BEER (SELECT ONE)

James Boags Premium Lager
Furphy Refreshing Ale
Hahn Premium Light

NON-ALCOHOLIC

Soft drinks
Water

PREMIUM

SPARKLING

The Lane Lois Blanc De Blanc,
Adelaide Hills, SA

WHITE WINE (SELECT ONE)

Hentley Farm Riesling
Eden Valley, SA

Ara Sauvignon Blanc,
Marlborough, New Zealand

RED WINE (SELECT ONE)

Hentley Farm Villain &
Vixen Shiraz,
Barossa Valley, SA

Paracombe Pinot Noir,
Adelaide Hills, SA

BEER (SELECT TWO)

Heineken Lager
Hahn Premium Light
James Squire 150 Lashes Pale Ale

NON-ALCOHOLIC

Soft drinks
Water

OPTIONAL EXTRAS

BRIDE

Top-floor suite available as the bride's room on day of wedding (subject to availability)
Bridal party retreat room

CEREMONY

Custom ceremony packages available



RECEPTION

Upgraded Chiavari chairs
Your wedding cake cut and served individually

BEVERAGE

Add Spirits to your package
selection of house spirits including vodka, gin, scotch, bourbon and rum served with mixers



OPTIONAL ADD ONS

POKE BAR

Protein (Kingfish, Salmon, Calamari, Tofu)

Base (Wild rice, sushi rice, quinoa)

Vegetables (Carrot, cucumber, spring onion, daikon, edamame)

Greens (Spinach, Arugula)

Toppings (Fried shallots, golden sesame, furikale, pickle)

Dressings (Sesame soy, black vinegar, Yuzu, ponu)



CURRY CORNER

Vegetable Samosa with mint chutney and tamarind chutney

Vegetable pakora with mint chutney and tamarind chutney

Chicken Tikka masala

Dal tadka

Naan Bread

Steamed rice

Pappadum, pickle, raita

Potato and chickpea salad with Tamarind sauce

MEXICAN FIESTA

Empanadas veg

Empanadas chickem

Chilli corn carne

Veg chilli

Soft flour tortilla

Soft corn tortilla

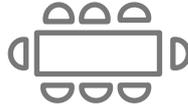
Pico de gallo

Guacamole



VENUE CAPACITIES

(WITH DANCE FLOOR)



BALLROOM	320	220	224	450
BANKSIA	80	80	42	150

AUDIO VISUAL

AUDIO VISUAL SERVICES BY ENCORE EVENT TECHNOLOGIES

Encore Event Technologies are a proud partner of InterContinental Adelaide, providing dedicated on-site audio visual and event services. As the leading audio visual specialists in Adelaide, Encore's team of experts have been behind some of the biggest live events in the Asia Pacific region. Encore will turn your wedding into an extraordinary experience.

