

A SENSE OF CELEBRATION







Your Opecial Day

Stamford Grand Adelaide's unique seaside location presents an idyllic and romantic backdrop for the perfect wedding celebration.

With stunning views of Glenelg beach, the Adelaide Hills and the Adelaide city, the hotel is both magical and romantic and a special setting for the most memorable occasion.

We have a range of exquisite indoor function spaces to suit your needs and desires offering natural light and gorgeous coastal views. Alternatively celebrate your special day on the beach front or foreshore with our beach wedding packages.

The hotel offers a number of thoughtfully created wedding and celebration packages, along with bridal and guest accommodation in beautifully appointed city or ocean view rooms.

In fact Stamford Grand Adelaide can assist with all wedding arrangements, from flowers, photographers, theming, entertainment and more.

Informal, formal, intimate or elaborate, all celebrations are special and we look forward to sharing a magical and memorable wedding day occasion with you, your family and your friends.



Surrounded by the beautiful scenery of the Glenelg promenade and Glenelg foreshore, Stamford Grand Adelaide promises a truly unique ceremony site and a magical reception venue, offering five-star facilities, and endless photo opportunities for your wedding.

Nothing could be more romantic than celebrating your special day in the idyllic settings offered by the Stamford Grand Adelaide.

Hold your wedding on Glenelg beach or on the foreshore with our Beach Wedding Packages. A registry table, centre aisle carpet, and white guest chairs are included, as is a suitable indoor venue in the event of inclement weather.

Your personal Wedding Consultant will organise the whole ceremony for you to ensure you and your partner have the wedding of your dreams.

Beach Wedding Package Inclusions

20 Americana chairs with sashes

Carpet for the aisle
2x flower pillars at the top of the altar (flowers not included)

\$890 when holding the reception at Stamford Grand Adelaide \$2,250 for the ceremony only

Beach and foreshore wedding ceremonies are subject to council approval and public event schedule changes.











BRONZE WEDDING PACKAGE

\$145 per person

Food and Beverage

Two course set menu including entrée and main courses
Four hour standard beverage package
Freshly brewed tea and coffee
Cutting and serving of your wedding cake on platters

Theming and Decoration

Chair covers and your choice of sash from our preferred supplier

Dance floor

Personalised menus on each table

Cake table, cake knife and gift table

Stamford centrepiece

Complimentary venue hire

Bronze Package Inclusions

An experienced personal wedding planner to assist with venue coordination

Wedding night accommodation in an ocean view room

Full buffet breakfast in Promenade Restaurant for the wedding couple

Complimentary valet car parking for two vehicles

Special accommodation and self car parking rates for all guests attending the wedding



SILVER WEDDING PACKAGE

\$165 per person

Food and Beverage

30 minutes of Chef's selection canapés (two hot and two cold)

Three course set menu with alternate drop for main

Four and a half hour standard beverage package

Freshly brewed tea and coffee

Cutting and serving of your wedding cake on platters

Theming and Decoration

Chair covers and your choice of sash from our preferred supplier

Dance floor

Lectern with microphone for speeches

Personalised menus on each table

Cake table, cake knife and gift table

Complimentary venue hire

Chiavari chairs additional \$8 per person

Silver Package Inclusions

An experienced personal wedding planner to assist with venue coordination

Menu tasting for the wedding couple including a bottle of wine

Wedding night accommodation in our Stamford City View Suite

Full buffet breakfast in Promenade Restaurant for the wedding couple

Complimentary valet car parking for two vehicles

Special accommodation and self car parking rates for all guests attending the wedding











GOLD WEDDING PACKAGE

\$185 per person

Food and Beverage

30 minutes of Chef's selection canapés (two hot and two cold)

Three course menu with choice for main course

Five hour premium beverage package

Freshly brewed tea and coffee

Cutting and serving of your wedding cake on platters

Theming and Decoration

Chair covers and your choice of sash from our preferred supplier

Dance floor

Lectern with microphone for speeches

Personalised menus on each table

Cake table, cake knife and gift table

Complimentary venue hire

Chiavari chairs additional \$8 per person

Gold Package Inclusions

An experienced personal wedding planner to assist with venue coordination

Menu tasting for the wedding couple including a bottle of wine

Wedding night accommodation in our Stamford City View Suite

Full buffet breakfast in Promenade Restaurant for the wedding couple

Complimentary valet car parking for three vehicles

Special accommodation and self car parking rates for all guests attending the wedding



COCKTAIL WEDDING PACKAGE

\$135 per person

Food and Beverage

Three hour continuous canapés service
Four hour standard beverage package
Freshly brewed tea and coffee
Cutting and serving of your wedding cake on platters

Theming and Decoration

Dance floor
Personalised menus
Cake table, cake knife and gift table
Complimentary venue hire

Bronze Package Inclusions

An experienced personal wedding planner to assist with venue coordination

Wedding night accommodation in an ocean view room

Full buffet breakfast in Promenade Restaurant for the wedding couple

Complimentary valet car parking for two vehicles

Special accommodation and self car parking rates for all guests attending the wedding









CANAPÉ MENU OPTIONS

Cold Selection

Salmon rillettes in a crisp cone with lemon and creme fraiche
Whipped goat cheese with black pepper and Kangaroo Island honey in a crisp cone (V)
Blackened tuna with mango salsa and remoulade (GF)
Chicken, sage and pistachio terrine with peach relish (GF)
Bambini bocconcini with roasted bell pepper and pesto (V) (GF)
Corned beef on rye with mustard and pickle

Hot Selection

Roasted Mediterranean vegetable tart with olive salsa and goats cheese (V)

Stamford Signature chicken satay skewers with peanut dipping sauce (GF)

Stamford Signature mini curry puffs

Porcini and black truffle arancini, roasted garlic aioli (V)

Steamed prawn dumpling with ponzu, soy and ginger

Cheesy chorizo and polenta bites

Dessert

Chocolate brownie cake pop with walnut, pecan and pistachio
Raspberry and mascarpone cheesecake
Choc mint hedgehog square with chocolate cream
Individual fresh fruit tartlet (V)
Lemon meringue pie (V)
Fresh fruit skewers with raspberry coulis (Ve) (GF)



DINNER MENU OPTIONS

Entrée

Chicken and pistachio terrine with toasted fig and fennel sour dough and Beerenberg's sweet mustard pickle
Caprese salad, heirloom tomato, basil, and buffalo mozzarella with extra virgin olive oil (GF) (V)
Salmon rillettes, fresh and smoked salmon, crisp bread, caperberry, crème fraiche and watercress
Steamed Asparagus, soft boiled egg, tomato salsa, lemon, garlic and Parmesan crumbs (V)
Creamy wild mushroom ragout, soft polenta and Parmesan (GF) (V)
Orange and dill cured Kingfish with micro greens, orange segments and roasted garlic croutons - (Surcharge \$5 per person)
Spinach and ricotta filled cannelloni, tomato, basil and Parmesan (V)
Beetroot and thyme tartan with goat's cheese, candied walnuts and radicchio (V)

Main Course

Whole Portobello mushroom, soft polenta, asparagus, black truffle, grana Padano and herbs (GF) (V)

Sous vide lamb rump with pomegranate molasses, coriander and lime, couscous, hummus and zaatar (GF)

Roasted chicken breast with cardamom and smoked paprika, spiced eggplant puree, roasted carrots, chermoula (GF)

Prosciutto wrapped chicken breast, parmesan polenta, caponata (GF)

Grass fed beef tenderloin with truffle mash, asparagus, and porcini mushroom jus (GF) - (Surcharge \$10 per person)

Pan seared salmon fillet with white bean puree, salsa Verde, baby vegetables and sprouted herbs (GF)

Grilled barramundi fillet with puy lentils, pumpkin puree, broccolini and toasted almond (GF)

Herb and mustard crusted beef striploin, Paris mash, heirloom carrots and red wine jus

Dessert

Vanilla and cardamom panna cotta, berry compote lemon myrtle and pepper mint tuile

Mango mousse dome with coconut insert and white chocolate

Classic Crème Brulé with vanilla bean and berries

Tiramisu stack of white chocolate mascarpone mousse, coffee, chocolate, sponge, dusted with cocoa

Death by chocolate mousse stack, chocolate sponge, chocolate mousse, ganache drip and truffle

Lemon meringue tart, shortbread tart case, lemon curd, torched Swiss meringue

Optional Extras Available

Antipasto share platter - \$18 per person Green leaf salad or vegetables - \$6 per person

The above dishes include gluten free, vegetarian and vegan options

Menu is subject to change











ASIAN SHARED MENU

SHARED DINING MENU

Sharing entrees and starters:

Chicken and sweetcorn soup (individual) GF
Prawn Dim Sum with Ponzu sauce
Fried spring rolls with red bean paste V
White cut chicken with ginger and spring onion oil GF
Cucumber salad Ve, GF
Tofu and preserved egg GF

Sharing mains:

Steamed Barramundi with ginger, spring onion and soy GF
Braised shiitake mushrooms with bok choy and oyster sauce. GF
Chinese Lion's head pork meatballs
Hand-torn cabbage stir-fry V
Kung Pao chicken
Steamed rice Ve, GF

Dessert platter to share:

Seasonal fresh Fruit platters Ve, GF

Mango pudding with condensed milk Chantilly GF

Coconut tapioca pudding Ve, GF

Chinese 5 spice chocolate mousse pots

\$85 per person

The above dishes include gluten free, vegetarian and vegan options

Menu is subject to change



INDIAN SHARED MENU

SHARED DINING MENU

Sharing entrees and starters:

Cucumber salad, Tomato & red onion salad
Chickpea & potato chaat with fresh coriander
Chicken tikka
Vegetable samosas
Spicy crumbed prawns
Accompanied by selection of condiments

Sharing mains:

Lamb Korma slow cooked with coconut cream, onion and mild spices
Palak Paneer in a creamy spinach puree with ginger, garlic and green chilli
Butter Chicken, tender chicken pieces with spiced tomato and butter sauce
Saffron scented basmati rice
Plain nann, Pappadum, Pickles and mint Raita

Dessert platter to share:

Selection of sweet treats including the Indian classics, carrot halwas and gulab jamuns, fresh fruit platters

\$85 per person



GREEK SHARED MENU

SHARED DINING MENU

Sharing entrees and starters:

Hummus and Skordalia, House made Greek flat bread
Gigantes beans with tomato, dill and parsley
Dolmas, grape leaf wrapped seasoned rice
Grilled calamari with paprika, honey and oregano
House roasted olives with orange, rosemary and cinnamon

Sharing mains:

Slow roasted lamb shoulder with garlic, rosemary and lemon served with pan juices and Tzatziki Baked Barramundi with tomato and onion, preserved lemon, capers, Kalamata olives, and dill

Sides to share:

Lemon roast potato wedges

Greek rice with lemon and mint

Greek salad, traditionally made

Green beans and broccoli with caramelized onion

Dessert platter to share:

Our Pastry chef's selection of mini desserts, and pastries including our house made Baklava

\$85 per person

The above dishes include gluten free, vegetarian and vegan options

Menu is subject to change



WEDDING NIGHT ACCOMMODATION

Hosting your special day at Stamford Grand Adelaide can be even more magical with the opportunity for you and your guests to spend the evening in our luxurious hotel. Unwind in total comfort and style in our beautifully appointed, 5-star guestrooms, with sweeping ocean views over the Glenelg foreshore.

All rooms feature the following:

- Ocean or city views
- Bathrobes and slippers
- Mini Bar and Safe
- Tea & Coffee Making facilities
- Luxurious toiletries
- Hairdryer

- Iron and ironing board
- Complimentary daily newspaper
- Work desk with separate data port offering broadband internet access
- Complimentary use of the gym, sauna, pool and spa

Stamford Suite

Our Stamford Suites offer you the ultimate indulgence that a Glenelg hotel room can offer and spoils you with either city or ocean views. These suites are located on either corner of the hotel with a 180-degree bay window capturing the amazing panoramic view from the living area. Relax in the room by enjoying the two person spa located in the ensuite bathroom or retreat to the extra space in the living area.

Grand Rooms

Our Grand Rooms will ensure you experience the ultimate in comfort. With the option of twin share or a king size bed, these rooms provide a welcoming atmosphere with either ocean or city views.











For a memorable bridal shower or hen's celebration, get together in style at The Promenade Restaurant for an indulgent high tea by the sea.

Celebrate the bride-to-be as you all enjoy an assortment of expertly crafted, scrumptiously savoury bites, delicate sandwiches, fluffy house-made scones, dainty pastries and sweet treats served on an elegant three-tiered stand.

Enjoy these delicious items with the girls over a selection of the finest teas and/or sparkling wine to complete your experience.

Traditional High Tea

Saturday & Sunday - \$49 per person

Includes a glass of house sparkling on arrival

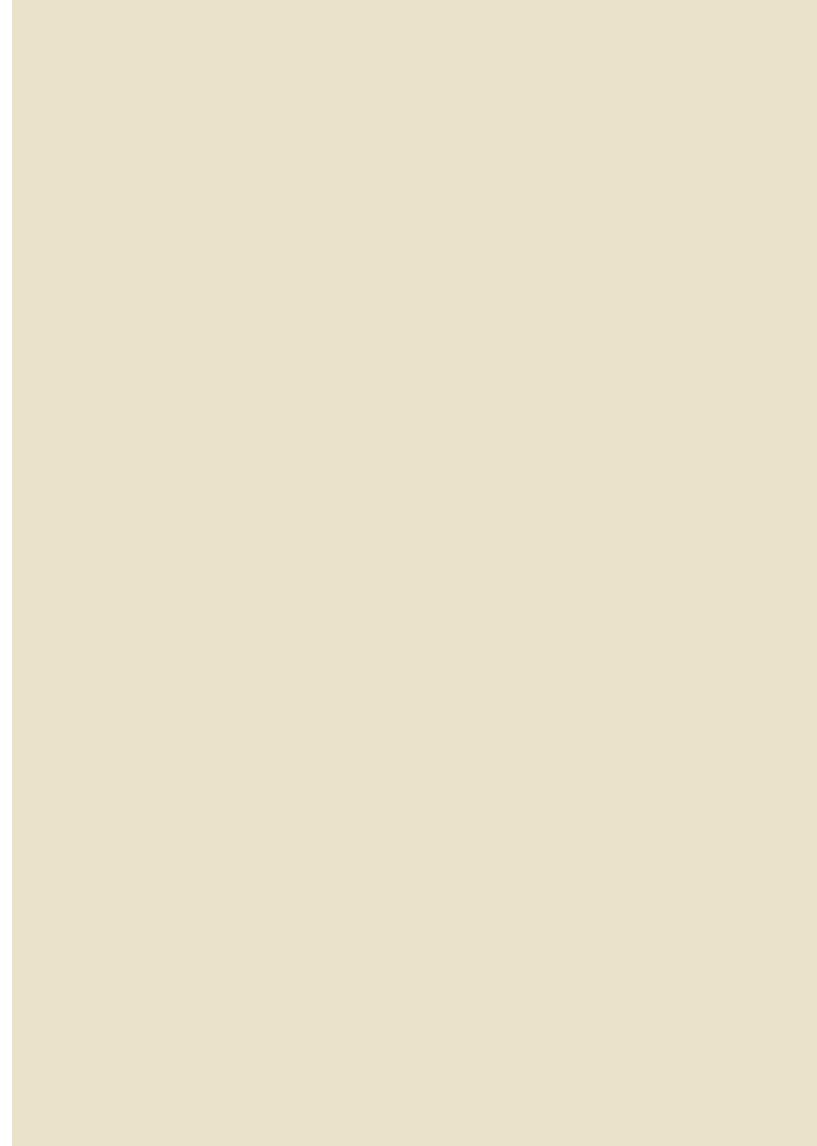
Group of minimum 30 people can be accommodated on Monday - Friday

The French Touch

Upgrade to our Piper-Heidsieck Champagne Grand High Tea package for an additional \$15 per person

50 maximum capacity in the Glass Atrium
35 maximum capacity in the Mezzanine
Private rooms are available, additional costs may apply

For all bookings and enquiries:
Please contact The Promenade Restaurant on 08 8461 0612



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Wedding photos by Two Tell a Tale Photography