Get festive! Christmas Celebrations 2023









You deserve to sparkle this festive season!

What makes Utopia @ Waterfall Gully, Glanville Hall or The Coach House the perfect venue for your Christmas celebration?

Our three elegant, heritage-listed spaces boasting stunning gardens, character-filled dining rooms, flexible packages, incredible food and wine, award-winning staff, free parking...and they are all within 25 minutes of the centre of Adelaide!

Our team specialises in creating truly exceptional functions, ensuring each event reflects your aspirations, preferences and personalities. Whether it's a beautiful breakfast, a leisurely lunch, a relaxed garden party, a heavenly high tea, relaxed drinks and nibbles or a gala dinner event, we can create the perfect package to help you host an end of year celebration with real sparkle.

And with our mobile wood-oven wagons, we can even come to YOU!

Of course we are also happy to cater for children, special dietary requirements and more – so let us help you host an event your colleagues, family or friends will never forget.

This document includes everything you need to know about holding your Christmas celebration at Utopia, Glanville Hall, The Coach House – or even your own venue. You can also visit our websites for hundreds of images of our venues, food and events.

Packages to suit every celebration

Our venues can hold formal, seated breakfast, brunch, lunch, high tea or dinner functions for up to 110 guests, and garden or cocktail parties for 200-plus guests – and organising your Christmas function with us means our award-winning events team will help you plan every detail.

We offer a vast range of daytime and evening celebration packages – and if you're looking for something different, simply ask us to help you further customise a package to suit your needs.



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Celebrate with brunch...

Jingle Bells Brunch

Priced at \$45pp including:

- bottomless orange juice and freshly brewed tea and coffee served throughout *
- use of our high-quality audio system, including wireless microphone and IPod input *

Available for 15-110 guests (20-40 guests in The Coach House), with venue hire from 9.30am-midday

tables set with white linen and custom menus PLUS Christmas chair sashes, centrepieces and bonbons

each guest served a delicious big breakfast of toasted focaccia, bacon, scrambled eggs, grilled tomato and

2.5 hours of venue hire (guaranteed, exclusive use of your space for 40+ adult guests)

bar open for drink purchases throughout your event.

warm rolls with homemade jam on arrival

Add some extra indulgence with our 'little extras'...

- extend your event by 30 minutes, including tea and coffee service
- extend your event by one hour, including tea and coffee service
- bottle of sparkling wine on each table on arrival
- carafes of soft drink or our famous mint and cranberry 'pink lemonade'
- add fresh fruit platters
- a custom-created celebration cake or cupcake tower
- hire of white chair cover
- add jars of fresh booms to your brunch tables

\$10pp (minimum \$100) \$13pp (minimum \$195) from \$45 per bottle \$12 per carafe \$45ea, up to 10 guests chat to us for pricing... \$3 each \$45 for a set of three

*15% public holiday surcharge applies. Kids up to 12 years priced at \$35pp, including main meal, freshly baked roll & OJ







Celebrate with lunch...

Fa La La Lunch

Available for 15-110 guests (20-40 guests in The Coach House), with venue hire from 12-4pm Priced at **\$59pp food only**, or **\$79pp including a three-hour drinks package**, including:

- * four hours of venue hire (guaranteed, exclusive use of your space for 40 or more adult guests)
- * tables set with white linen and custom menus PLUS Christmas chair sashes, centrepieces and bonbons
- * freshly baked bread plus entrée dip and antipasto platters on arrival
- * guests to choose from three main courses (see menu below)
- * shared mini dessert tasting platters to finish.

The \$79pp package also includes a **complete three-hour drinks package** (served from 12-3pm) including Lambrook 'Spark' Sparkling, Grounded Cru Sauvignon Blanc, Grounded Cru Shiraz, Adelaide Hills Pink Moscato, Coopers Pale Ale, Hahn Super Dry, Pressmans apple cider, juice and soft drinks.

Our 'Fa La La Lunch' main course selections:

Lemon and parsley-crusted Northern Territory barramundi, served on roasted kipfler potatoes and spinach, topped with a mustard cream sauce

or

Honey and pepper-crusted pork rib eye with stewed spiced fruits, mash potato and asparagus (GF)

or

Freshly baked French calzone, filled with Mediterranean vegetables and topped with roasted tomato coulis (vegetarian, vegan available on request)



*15% public holiday surcharge applies. Kids up to 12 years priced at \$35pp, including bread, popcorn chicken, and ice cream sundae

Jolly Holly High Tea

Available for 10-110 guests (20-40 guests in The Coach House), with venue hire from 11am-1.30pm or 2-4.30pm Priced at **\$59pp** including:

- * bubbly fruit cocktails on arrival
- * tables set with white linen and tiered high tea stands, PLUS Christmas chair sashes and bonbons
- * chef's selection of five savoury and five sweet bite-sized, gourmet delicacies, handmade by our award-winning kitchen team and served on elegant, tiered high tea platters
- * finish with our famous warm, fluffy scones served with jam and whipped Chantilly cream
- * one carafe of our famous mint and cranberry 'pink lemonade' per 10 guests
- * bottomless, freshly brewed tea and coffee served throughout your high tea
- * our bar open for drink purchases.

Add some extra indulgence with our 'little extras'...

- extend your event by 30 minutes, including tea and coffee service
- extend your event by one hour, including tea and coffee service
- bottle of sparkling wine on each table on arrival
- carafes of soft drink or our famous mint and cranberry 'pink lemonade'
- add fresh fruit platters
- hire of white chair covers
- add jars of fresh booms to your brunch tables

\$10pp (minimum \$100)
\$13pp (minimum \$195)
from \$45 per bottle
\$12 per carafe
\$45ea, up to 10 guests
\$3 each
\$45 for a set of three

No two high tea menus are ever the same – but each will include items such as gourmet finger sandwiches, scones, arancini, mini pies, tartlets, truffles, cupcakes, fudge, quiches, muffins, cookies, gelati bites, macarons and more.



Santa's Pizza Party

Available for 40-150 guests, with venue hire from 12-4pm or 6-10pm (min 70 adults for Friday and Saturday evenings) Priced at **\$115pp**, including:

- * guaranteed, exclusive use of your celebration space
- * venue set with scattered tables, chairs, barrels and stools PLUS Christmas chair sashes, centrepieces and bonbons
- * gourmet grazing table on arrival filled with breads meats, cheeses, dips and hot finger foods
- * chef's choice of four gourmet wood-oven pizzas, served bottomless for 90 minutes
- * use of our in-house music system and microphone
- * our festive drinks package served for four hours ((Lambrook 'Spark' Sparkling, Grounded Cru Sauvignon Blanc, Grounded Cru Shiraz, Pink Moscato, Coopers Pale Ale, Hahn Super Dry, apple cider, juice and soft drinks)
- * our main bar also open for spirit purchase throughout your event.

Santa's Combo Party

Available for 40-150 guests, with venue hire from 12-4pm or 6-10pm (min 70 adults for Friday and Saturday evenings) Priced at **\$135pp**, including:

- * guaranteed, exclusive use of your celebration space
- * venue set with scattered tables, chairs, barrels and stools PLUS Christmas chair sashes, centrepieces and bonbons
- * gourmet grazing table on arrival filled with breads meats, cheeses, dips and hot finger foods
- * chef's choice of three gourmet wood-oven pizzas PLUS three handmade street foods, served bottomless for 90 mins
- * use of our in-house music system and microphone
- * our festive drinks package served for four hours ((Lambrook 'Spark' Sparkling, Grounded Cru Sauvignon Blanc, Grounded Cru Shiraz, Adelaide Hills Pink Moscato, Coopers Pale Ale, Hahn Super Dry, apple cider, juice and soft drinks)
- * our main bar also open for spirit purchase throughout your event.

Santa's Cocktail Party

Available for 40-150 guests, with venue hire from 12-4pm or 6-10pm (min 70 adults for Friday and Saturday evenings) Priced at **\$115pp**, including:

- * guaranteed, exclusive use of your celebration space
- * venue set with scattered tables, chairs, barrels and stools PLUS Christmas chair sashes, centrepieces and bonbons
- * gourmet grazing table on arrival filled with breads meats, cheeses, dips and hot finger foods
- * chef's selection of three cold and four hot, seasonal gourmet canapes served over 90 minutes
- * our festive drinks package served for four hours ((Lambrook 'Spark' Sparkling, Grounded Cru Sauvignon Blanc, Grounded Cru Shiraz, Adelaide Hills Pink Moscato, Coopers Pale Ale, Hahn Super Dry, apple cider, juice and soft drinks)
- * use of our in-house music system and microphone
- * our main bar also open for spirit purchase throughout your event.



* 15% public holiday surcharge applies. Kids up to 12 years priced at \$35pp

Deck the Halls Dinner

Available for 40-110 guests (20-40 guests in The Coach House), with venue hire from 7-11pm (min 70 adults for Friday and Saturday evenings) Priced at **\$145pp**, including:

- four hours of venue hire (guaranteed, exclusive use of your space) *
- * tables set with white linen and custom menus PLUS Christmas chair sashes, centrepieces and bonbons
- freshly baked bread on arrival, plus entrée dip and antipasto platters
- guests to choose from three main courses (see menu below) *
- shared dessert tasting platters to finish *
- * our festive drinks package served for four hours ((Lambrook 'Spark' Sparkling, Grounded Cru Sauvignon Blanc, Grounded Cru Shiraz, Adelaide Hills Pink Moscato, Coopers Pale Ale, Hahn Super Dry, Pressmans Apple cider, juice and soft drinks)

Our 'Deck the Halls Dinner' main course selections:

Lemon and parsley-crusted Northern Territory barramundi, served on roasted kipfler potatoes and spinach, topped with a mustard cream sauce

or

Honey and pepper-crusted pork rib eye with stewed spiced fruits, mash potato and asparagus (GF)

or

Freshly baked French calzone, filled with Mediterranean vegetables and topped with roasted tomato coulis (vegetarian, vegan available on request)



* 15% public holiday surcharge applies. Kids up to 12 years priced at \$35pp including bread, popcorn chicken and dessert

Celebrate at your own venue...

Gourmet pizza and street food catering with Woody the Wood-Oven Wagon!

- we come to YOU!

- priced from \$45pp (minimum 40 guests)
- party styling, furniture and décor also available
- available right across the Adelaide metro area

Having a Christmas party? Invite Woody along to do all the work!

Woody, Wilma and Wilbur the Wagons were created lovingly by hand from restored timber horse floats and now offer mobile wood-fired catering right across the metro area. Grazing tables, street foods, wood-fired pizzas and more - spoil your guests with a unique food experience that will be remembered for years to come.

Download the full range of mobile catering packages at www.woodythewagon.com.au



Frequently Asked Questions

How much is my booking payment?

To secure a celebration we require a non-refundable, non-transferable booking payment which will of course be deducted from your final invoice. Please ask your coordinator for an exact price.

How much will my complete event cost?

The exact package inclusions and the full package pricing/costs of our celebrations are outlined clearly within this document. You may also choose to add extra food, beverages, decor or extend/upgrade some elements of your package - in which case the pricing for these 'extras' will all be confirmed in writing when booked.

Can I pay in instalments?

Due to the significant administrative costs involved, we do not offer payment plans or instalments. We suggest utilising online savings accounts and making regular transfers to save during the planning period.

Can my guests pay separately on the day?

No, we do not offer split accounts for event bookings.

Can children attend my celebration?

Yes! Children are very welcome at our venues and all children aged over 2 must be counted in your final guest numbers. See the details of each package for children's pricing and inclusions.

When do I need to confirm my final guest numbers?

Your confirmed, final number of guests - along with details of all special dietary requirements – will be required no less than 10 days prior to the event. We cannot guarantee that last minute or late additions will be accepted.

Can you cater to special dietary requirements?

Yes - we will always endeavour to cater for special dietary requirements such as gluten free, vegetarian and vegan guests! Exclusions do apply for severe allergies and restrictive diets (such as coeliac and FODMAP). In the case of a significant number of guests requiring custom menus, the entire group may be subject to these requirements, and surcharges will apply at our discretion.

Can I BYO any alcohol or food?

All catering, drinks, staffing and styling are created, supplied and served by the venues. BYO food or beverage of any kind is strictly prohibited at our venues.

Can I bring my own furniture or decorations?

We have our own amazing selection of furniture and décor to suit almost any requirements! Should you wish to bring your own items, please firstly check with your coordinator about suitability, spacing and timing for delivery and collection.

Can I extend/change the included food and/or drinks?

Some menu changes, additions and extensions may be available, at additional cost. Chat to your coordinator for details!

Are spirits included in our drinks package?

We do not offer any packages inclusive of spirits, however basic spirits will be available for guest purchase throughout your event and limited TABs may be available – chat to your coordinator for details.

Can I extend my event timing?

Of course! Please chat to your coordinator for options and pricing to extend venue hire, food and beverages.

Are your venues disability accessible?

Yes, our venues are fully accessible with ramps, disability parking and accessible bathrooms.

All the extras

No two celebrations are ever the same – and thanks to our years of experience in creating spectacular events, we can help ensure your special day is a reflection of YOU!

With help from our network of incredible suppliers, we love personalising each event. From gorgeous décor to extra drinks, extended dining, live entertainment and professional photography, we can help with every extra you'll need to design your perfect celebration.

Download our All the Extras package for a comprehensive guide to the many incredible extras we offer...

Time to celebrate?

Once you've found your perfect package, it's time to start planning!

First up, it's important to carefully read our detailed booking terms and conditions (available for download from our website). Then select your package, check the date and it's time to get the party started!

Once your booking is locked in, our team will guide you every step of the way as we create your perfect party. From planning and styling to information and advice, you will work closely with one of our experienced coordinators to ensure personal, fun, stress-free planning.

Contact our team!

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