

Wedding Receptions @ Utopia



Begin the next chapter of your love story...

A heavenly setting to continue your love story...

Imagine the magic of saying 'I do' beside a bubbling stream in our lush, conservation park gardens, followed by photos beneath a magnificent 18m waterfall. Then complete your dream wedding day with a luscious meal in our gorgeous century-old chalet before dancing the night away beneath twinkling fairy lights, to the background sounds of the beautiful Australian bushland...

Utopia @ Waterfall Gully offers all this and more! Nestled at the base of a spectacular waterfall just 10km from the CBD, Utopia offers one of Adelaide's most unique and picturesque wedding venues, with packages ranging from intimate formal dinners to gala cocktail parties.

At Utopia, we pride ourselves on offering truly personalised service. Our passionate and dedicated events team genuinely loves getting to know each couple, and being there to guide and support you every step of the way. We aim to help you feel relaxed, comfortable and as though you are planning each element of your big day with friends...and our huge collection of bride-nominated awards speaks for itself.



Packages to suit every couple



Utopia can hold formal, sit-down breakfast, brunch, lunch, dinner or even high tea receptions for up to 110 guests and elegant, cocktail-style, pizza and street food receptions for up to 180 guests. We can also host beautiful wedding ceremonies – either in our gorgeous gardens, our sun-filled atrium or inside our elegant dining room.

We offer a range of packages that can be customised to suit your dreams, themes and special requirements – and we can even help with all the 'little extras', including table centrepieces, room decorations, bonbonniere and scrumptious cakes.

And here's the best bit...our packages are all inclusive! We simply don't believe in charging extra for the essentials. So the prices you see include venue hire, food and beverage, linen and glassware, room setup and

the myriad special extras we add to make your big day absolutely perfect.

Take the next step

This document includes every detail you need to begin planning your special day @ Utopia, from a memorable ceremony to a spectacular reception – and everything in between. You can also visit our website at www.waterfallgully.com.au to read more about Utopia and see our extensive photo galleries.





About Utopia

Utopia @ Waterfall Gully is proud to be one of SA's most awarded boutique wedding venues, offering the kind of heavenly, romantic and personalised bridal experience most couples only dream of...

Our century-old, heritage listed stone chalet is tucked away at the base of magnificent Mount Lofty, boasting a truly unique and private conservation park setting just 15 minutes from Adelaide's CBD.

Weddings are held in the chalet's elegant main dining room, which features soaring timber ceilings, exposed art nouveau stained beams, original tongueand-groove wall panelling, hand-laid parquetry flooring, large picture windows with sparkling leadlighting and a spectacular stone feature fireplace. The room also opens into our new glass atrium, with views over the gully and glass walls that open to the warm summer breezes...



Our glittering fairy light ceiling canopy and graceful crystal chandeliers add to the venue's intimate, romantic atmosphere, plus our crackling open fire and modern air conditioning ensure the venue is perfectly comfortable all year round. A custom-built, indoor and outdoor BOSE music system also makes entertainment a dream.

Evening weddings at Utopia have exclusive use of the entire chalet – including the sweeping stone terrace, sunfilled atrium and our lush conservation park gardens. An enchanting setting for the most magical night of your life!

We are proud to be a family business operated with love, integrity and a little touch of magic! Our difference is simple – we truly love what we do, and it would be our pleasure to guide and support you through every step of your wedding journey.





All-inclusive packages



Perfect Pop-Up Weddings 💘 Winter Wonderland Weddings 💘 Once Upon a Wedding

Wedding planning doesn't need to be stressful - or expensive!

Our range of all-inclusive packages take much of the worry out of creating your dream wedding, letting you focus on what matters most...marrying the love of your life.



Perfect Pop-Up Weddings

Priced from \$3295 (ceremony only) or \$6450 (complete ceremony and reception)

Always dreamed of saying your vows in a gorgeous location...but the worry and expense made your dream day seem totally out of reach? Our Perfect Pop-Up Weddings can help you marry your soul mate with a beautiful, personalised ceremony and stunning reception - all at a price you won't believe!

Pop-Up Weddings include venue hire, your celebrant, professional photography and a gorgeous garden ceremony – and you can even add a beautiful breakfast, lunch, high tea, cocktail, dinner, pizza or street food reception, plus so many incredible extras.

See our detailed *Pop-Up Weddings* info package for our full range of options, pricing and inclusions.

Winter Wonderland Weddings

Priced from \$15,250, available May-September

Imagine if you could host the wedding of your dreams in a truly spectacular venue, with every little detail taken care of by the absolute best in the business. And there will be NO compromise on quality - in fact your big day will literally sparkle with crystal accents and gorgeous touches beyond your wildest wedding dreams.

Prepare to bring your fairy tale to life, with a Winter Wonderland Wedding fit for royalty!

Our Winter Wonderland Weddings include your celebrant and a luxury garden or indoor ceremony décor package, professional photography, a bridal flowers, a custom wedding cake, DJ, uplighting, fairylights and your choice of a decadent dinner, cocktail, pizza or street food reception styled as a glittering, all-white winter wonderland.

See our Winter Wonderland Weddings brochure for full package details, pricing and inclusions.

Once Upon a Wedding Priced from \$19,495

Our luxurious, all-inclusive 'Once Upon a Wedding' package is utterly unique in the SA wedding industry, allowing you to plan a truly personal and sensational wedding without the usual months of endless research and hard work. Our award-winning events team will guide you through every step as we work to bring your wedding dreams to life - customising and coordinating each element of your wedding to create the ultimate, stress-free fairy tale!

Our Once Upon a Wedding package includes a gorgeous, fully styled garden ceremony, your celebrant and all legal paperwork, spectacular photography and a decadent reception for up to 50 guests, PLUS a long list of amazing extras including: bridal hair and makeup, wedding flowers, pre-dinner drinks and nibbles, a spectacular wedding cake, DJ and MC, room uplighting, indoor fireworks, professional reception styling to suit your colours and themes...and so much more!

See our Once Upon a Wedding brochure for full package details, pricing and inclusions.



Daytime Receptions



Looking for something totally unique for your wedding reception? Our daytime celebrations are relaxed, elegant and utterly stylish – and can be tailored to suit almost any budget!

From breakfast and brunch to lunch and high tea, a daytime reception at Utopia offers all the luxury and glamour of an evening reception in a relaxed, flexible and budget-friendly package.



Brunch receptions

Start your wedding day in style with a sunrise ceremony followed by beautiful champagne breakfast reception! Let us spoil your guests with delicious menu of sweet and savoury breakfast or brunch treats, perfect for a relaxed, elegant and memorable reception.

\$49pp (\$59pp from 2024), with our bar open for drink purchases throughout your event

- minimum 30 and maximum 110 adult guests
- breakfast 9am-12pm, brunch 10am-1pm
- ▲ 10% surcharge for public holidays

Including:

- ▲ FREE room hire for 3 hours
- white skirted bridal table and formal white linen cloths and serviettes, plus custom menus for your tables
- ▲ simple lantern centrepieces
- ▲ bottomless orange juice and freshly brewed tea and coffee served throughout your event
- warm rolls with jam on each table on arrival
- each guest served a delicious 'big breakfast' of toasted focaccia, bacon, scrambled eggs, grilled tomato and mushroom, sautéed spinach and homemade hash browns (vegetarian version available)
- ★ your own wedding cake served as dessert, with berry coulis and cream
- special children's package available for \$25pp
- for groups of 40 or more, private use of our entire main dining room including use of our high-quality audio system with wireless microphone and IPod input
- crystal chandeliers and twinkling fairy lights
- ▲ our bar open for additional drink purchases throughout

Speak to our team about **'All the Extras'** you can add to truly personalize your wedding – from centerpieces and flowers to extra food, drinks, cakes and so much more.





Lunch receptions

Mark the most important day of your life with a long and leisurely lunch in our magnificent heritage chalet...

\$95pp (\$115pp from 2024) including our set drinks package

- minimum 30 and maximum 110 adult guests at all times
- ▲ available from 11am every day
- ▲ 10% surcharge for public holidays

Including:

- ♠ FREE room hire for 4 hours
- ★ white skirted bridal table, formal white linen cloths and serviettes, plus custom menus for your tables
- deluxe dip and antipasto entrée platters on each table on arrival
- ★ your choice of two main course dishes * (your guests will order their choice on the day)
- ♠ special kids' menu for \$25pp
- your own wedding cake served as dessert with berry coulis and cream, plus freshly brewed tea and coffee (speak to us about creating your dream wedding cake)
- ♠ for groups of 40 or more guests, private use of our main dining room including our high-quality audio system, wireless microphone and IPod input
- chandeliers and twinkling ceiling fairy lights
- the following beverages served for 4 hours:
 - selection of soft drinks and juices
 - Coopers Pale Ale, Hahn Super Dry and Cider
 - Lambrook Sparkling, Moscato, Grounded Cru Sauvignon Blanc and Shiraz.

* selected from the menu options later in this document

Speak to our team about **'All the Extras'** you can add to truly personalize your wedding – from centerpieces and flowers to extra food, drinks, cakes and so much more.





High Tea receptions

An elegant High Tea reception is ideal for a couple seeking a sweet and stylish celebration 'with a difference'.

Your guests will love relaxing beneath the sparkling fairy lights and chandeliers in our magnificent heritage chalet, sipping from our collection of delicate vintage china and being spoiled with a delicious menu of sumptuous and indulgent tiny treats.

No two high tea menus are the same, but each includes a selection of luxury, handmade sweet and savoury treats such as gourmet finger sandwiches, scones, tartlets, truffles, cupcakes, fudge, quiches, muffins, gelati bites, macarons and so much more!

Our Ultimate High Tea Experience is \$79pp

- minimum 20 and maximum 110 guests
- ▲ available from 11am every day, and 2pm Sunday-Friday
- ▲ 10% surcharge for public holidays.

Including:

- ♠ FREE venue hire for three hours
- ★ tables set with crisp white linen, candles and our collection of vintage teacups, saucers and sugar bowls
- choice of black or white chairs
- chair sashes and table runners of your choice from our extensive collection
- champagne cocktails on arrival
- freshly brewed tea and coffee served throughout your event
- bottomless pink lemonade
- one bottle of French bubbly per table
- chef's selection of six savoury and six sweet gourmet delicacies, handmade by our award-wining kitchen team and served on elegant tiered platters (guaranteed minimum of 15 items of food per guest)
- your desserts and your own wedding cake displayed on a luxurious, professionally styled dessert buffet
- mini jars of fresh, seasonal blooms for your tables
- for groups of 40 or more guests, private use of our entire main dining room with audio system, wireless microphone, crystal chandeliers and twinkling ceiling fairy lights.

Speak to our team about 'All the Extras' you can add to truly personalize your wedding – from centerpieces and flowers to extra food, drinks, cakes and so much more.



Dinner Receptions



At Utopia, the chalet's flexible floor plan means we can create a dream dinner reception of any size – from intimate groups of just your closest family and friends, to gala seated gatherings of up to 110 guests.



The Intimate Dinner

Utopia specialises in boutique and intimate celebrations, so this package has been developed for those guests wishing to celebrate their special wedding day with a **small group** of just their closest family and friends.

\$185 per person (\$199pp from 2024), all inclusive!

- minimum 20 and maximum 50 guests any time
- ▲ 10% surcharge for public holidays
- ♦ Winter Wedding Special! 10% off the per person package price for events booked in June, July or August

Including:

- ▲ FREE venue hire, with exclusive use of the venue for 4.5 hours
- ▲ 30 minutes of pre-dinner bubbly and platters
- your choice of one set entree*
- your choice of two main courses*
- your own wedding cake served as dessert, with berry coulis and cream (let us help create your dream cake!)
- tea and filtered coffee, served with dessert
- our set drinks package for four 4 hours:
 - selection of soft drinks and juices
 - Coopers Pale Ale, Hahn Super Dry and Cider
 - Lambrook Sparkling, Moscato, Grounded Cru Sauvignon Blanc and Shiraz.

* selected from the menu options later in this document

Plus as our gift to you...

- ♠ formal white linen table cloths and serviettes
- white skirted bridal table and white clothed cake and gift tables
- personalised menus on each place
- crystal chandeliers and fairy light ceiling draping
- ▲ use of our high quality audio system, including microphone and IPod input
- your choice of chair sashes and table runners for your entire room.

Speak to our team about 'All the Extras' you can add to truly personalize your wedding – from centerpieces and flowers to extra food, drinks, cakes and so much more.





The Classic Dinner

Simple, elegant, affordable - with all of the essentials!

\$145pp (\$155pp from 2024) including our set drinks package

- minimum 70 and maximum 110 guests peak Saturdays, min 50 Sunday-Friday
- ▲ 10% surcharge for public holidays

Including:

- ▲ FREE venue hire, with exclusive use of the venue for five hours
- entrée antipasto and dip table platters on arrival
- two main courses (guests will place their orders on the night):
 - seared beef fillet served on dauphine potato with wilted spinach and red wine jus
 pan-seared chicken breast stuffed with herb butter, served on creamy mash with beans and verjuice glaze
- your own wedding cake served as dessert, with berry coulis and Chantilly cream
- tea and filtered coffee served with dessert
- the following beverages served for 5 hours:
 - selection of soft drinks and juices
 - Coopers Pale Ale, Hahn Super Dry and Cider
 - Lambrook Sparkling, Moscato, Grounded Cru Sauvignon Blanc and Shiraz.

Plus as our gift to you...

- white skirted bridal table, plus cake and gift tables
- personalised menus on each place
- crystal chandeliers and fairy light ceiling draping
- use of our high quality audio system, including microphone and IPod input

Need more options?

- ▲ add a grazing table before your reception begins! From \$395...
- upgrade to a set, plated entrée (\$10pp, see entree options under 'menu selections')
- upgrade to a shared table banquet, including your choice of three main banquet dishes and bowls of seasonal vegetables, served 'share-style' to your tables (\$15pp, see banquet options under 'menu selections')
- upgrade to your choice of any two main courses (\$20pp, see the main course options in the 'menu selections' section of this package)
- ▲ add a set, plated dessert (\$12pp, see dessert options under 'menu selections')
- ▲ add a custom-created wedding cake! Ask us for details...

Speak to our team about 'All the Extras' you can add to truly personalize your wedding – from centerpieces and flowers to extra food, drinks, cakes and so much more!







The Utopian Wedding Dinner

Our signature wedding experience! Let us take the worry out of planning your dream celebration, as our expert team takes care of every detail to create a truly spectacular reception...

\$195pp (\$210pp from 2024), all inclusive!

- minimum 50 guests at all times
- ▲ 10% surcharge for public holidays
- ♦ Winter Wedding Special! 10% off the per person package price for weddings in June, July or August

Including:

- ▲ FREE venue hire and exclusive use of the garden and venue for seven hours
- your choice of any two entrées*
- your choice of any two main courses OR any three table banquet dishes*
- your choice of any two desserts*
- tea and filtered coffee, served with dessert
- ★ your choice from our Platinum Drinks package**, served for 5 hours.

PLUS the following bonus gifts and upgrades, valued at almost \$3000:

- ▲ a simple ceremony in the Utopia gardens (including simple décor)
- ▲ 30 minutes of pre-dinner bubbly and platters
- a custom-created, double-tiered rustic buttercream or naked/semi-naked
 wedding cake, in your choice of colours and flavours, topped with fresh blooms (sliced & served on platters)
- ▲ upgrade to our beautiful fairy-lit bridal table skirting
- ♠ choice of chair sashes from our huge range
- table centrepieces of your choice, customised to your chosen style and colour scheme (see our staff for our full centrepiece range)
- a white wishing well for your gift table.

* selected from the menu options later in this document

** see drinks package descriptions later in this document

Speak to our team about **'All the Extras'** you can add to truly personalize your wedding – from bridal flowers and extra food to fireworks, flowers, feature lighting and so much more!







Pizza, Street Food and Cocktail Receptions



Imagine your guests spilling out onto our elegant stone terrace, sipping fine wines and dancing the night away under the summer stars. Relaxed and casual or sensationally sumptuous, a Utopia cocktail, street food or pizza reception can be tailored to suit 40-180 guests.



Pizza Reception

Relaxed, elegant and lots of fun! Our pizza party reception is a truly indoor/outdoor affair, featuring sweet rustic décor, amazing wood-fired pizzas and lots of space to mingle and dance. Perfect for creating a modern, laid-back wedding vibe!

\$135pp (\$145pp from 2024), all inclusive!

- minimum 70 and maximum 180 peak Saturdays, min 50 Sunday-Friday
- ▲ 10% surcharge for public holidays

Including:

- ▲ FREE venue hire and exclusive use of the venue for five hours
- ★ the chalet's glass atrium doors opened to the terrace for an indoor-outdoor feel
- fully styled, gourmet grazing-table entrée including dips, cheeses, fruit, cold meats, breads and hot items from the wood oven
- ♠ your choice of five gourmet wood oven pizzas served as main course over 90 minutes*
- your own wedding cake, served on platters as dessert with freshly brewed tea and coffee
- the following beverages served for 5 hours:
 - selection of soft drinks and juices
 - Coopers Pale Ale, Hahn Super Dry and Cider
 - Lambrook Sparkling, Moscato, Grounded Cru Sauvignon Blanc and Shiraz.

Plus as our gift to you...

- the Utopia terrace, atrium and main restaurant set with either a classic OR vintage cocktail feel, with scattered wine barrels and stools, natural OR white-clothed tables and scattered black chairs
- crystal chandeliers and fairy light ceiling draping
- ▲ indoor/outdoor audio system, including microphone and IPod input.

* selected from the options later in this package

You will also enjoy our famous, personalised event planning service, with assistance and advice every step of the way from your own highly experienced wedding coordinator.





Street Food Reception

Chilled and fun, our street food party combines spaces to sit with room to mingle, all finished off with a menu of on-trend, handmade street foods guaranteed to knock your socks off!

\$135pp (\$145pp from 2024), all inclusive!

- minimum 70 and maximum 180 peak Saturdays, min 50 Sunday-Friday
- ▲ 10% surcharge for public holidays

Including:

- ▲ FREE venue hire and exclusive use of the venue for five hours
- the chalet's glass atrium doors opened to the terrace for an indoor-outdoor feel
- fully styled, gourmet grazing-table entrée including dips, cheeses, fruit, cold meats, breads and hot snacks
- ★ your choice of five handmade street foods (see menu below) served as main course over 90 minutes
- your own wedding cake, served on platters as dessert
- freshly brewed tea and coffee
- the following beverages served for 5 hours:
 - selection of soft drinks and juices
 - Coopers Pale Ale, Hahn Super Dry and Cider
 - Lambrook Sparkling, Moscato, Grounded Cru Sauvignon Blanc and Shiraz.

Plus as our gift to you...

- the Utopia terrace, atrium and main restaurant set with either a classic OR vintage cocktail feel, with scattered wine barrels and stools, natural OR white-clothed tables and scattered black chairs
- crystal chandeliers and fairy light ceiling draping
- indoor/outdoor audio system, including microphone and IPod input.

You will also enjoy our famous, personalised event planning service, with assistance and advice every step of the way from your own highly experienced wedding coordinator.





Ultimate Combo Reception

Take your wedding reception to the next level with even more incredible food – including grazing, canapes, street foods, pizza and a decadent selection of desserts that will truly spoil the senses.

\$165pp (\$175pp from 2024), all inclusive

- minimum 40 and maximum 180 at all times
- ▲ 10% surcharge for public holidays

Including:

- FREE venue hire and exclusive use of the venue for five hours
- the chalet's glass atrium doors opened to the terrace for an indooroutdoor feel
- fully styled, grazing-table style entrée including dips, cheese, meats, antipasto, breads and your choice of three handmade, hot canapes *
- your choice of three handmade street foods* PLUS three varieties of wood oven pizzas, served as main course over two hours *
- ★ your choice of three bite-sized dessert canapes* PLUS your own cake served on platters as dessert
- freshly brewed tea and coffee
- the following beverages served for 5 hours:
 - selection of soft drinks and juices
 - Coopers Pale Ale, Hahn Super Dry and Cider
 - Lambrook Sparkling, Moscato, Grounded Cru Sauvignon Blanc and Shiraz.

* selected from the options later in this package

Plus as our gift to you...

- the Utopia terrace, atrium and main restaurant set with either a classic OR vintage cocktail feel, with scattered wine barrels and stools, natural OR white-clothed tables and scattered black chairs
- ★ tables decorated with rustic log OR mirror bases and your choice from our selection of lanterns
- chandeliers and fairy light ceiling draping
- use of our in-room audio system, with microphone and IPod input.

You will also enjoy our famous, personalised event planning service, with assistance and advice every step of the way from your own highly experienced wedding coordinator.







Ultimate Cocktail Experience

Our signature, luxury wedding cocktail party! Let us take the worry out of planning your special day, as our expert team creates an evening of decadent food, wonderful wine and unbeatable atmosphere.

\$165pp (\$175pp from 2024), all inclusive!

- minimum 40 and maximum 180 at all times
- ▲ 10% surcharge for public holidays
- Winter Celebration Special! 10% off the per person package price for events in June, July or August

Including:

- ▲ FREE venue hire and exclusive use of the venue for five hours
- gourmet grazing table on arrival, featuring meats, cheeses, breads, dips and antipasto
- your choice of three cold canapés and five hot canapés* served as main course over two hours
- your choice of three dessert canapés* PLUS your own wedding cake, served on platters as dessert
- freshly brewed tea and coffee
- the following beverages served for 5 hours:
 - selection of soft drinks and juices
 - Coopers Pale Ale, Hahn Super Dry and Cider
 - Lambrook Sparkling, Moscato, Grounded Cru Sauvignon Blanc and Shiraz.

* selected from the options later in this package

Plus as our gift to you...

- the Utopia terrace, atrium and main restaurant set with either a classic OR vintage cocktail feel, with scattered wine barrels and stools, natural OR white-clothed tables and scattered black chairs
- tables decorated with rustic log OR mirror bases and your choice from our selection of lanterns
- chandeliers and fairy light ceiling draping
- use of our in-room audio system, with microphone and IPod input.







You will also enjoy our famous, personalised event planning service, with assistance and advice every step of the way from your own highly experienced wedding coordinator.



Menu Selections



Handmade, from scratch, right here – using only the best and freshest ingredients.

Utopia is proud to serve incredible food created by our very own team of skilled and passionate chefs!



Seated lunch and dinner menu selections

Entrée choices

Seafood

- ▲ pan seared scallops with chorizo sausage, cauliflower puree and saffron beurre blanc
- ▲ layered smoked salmon and lemon crème fraiche with caper dressing and micro herb salad
- ★ chermoula-coated prawn tails on pumpkin and almond cous cous with snow pea tendrils

Vegetarian

- ▲ sweet roast pumpkin soup with sour cream
- spinach and ricotta cannelloni with roast tomato coulis, basil pesto and parmesan shavings
- ★ twice baked blue cheese soufflé served with grilled asparagus, olive oil and sticky balsamic

Meats

- ★ tea smoked chicken spring rolls with julienne vegetables, salad and Thai vinaigrette
- grilled chicken breast on avocado salsa with olive oil and sticky balsamic
- ▲ handmade duck and pistachio sausage with roast baby beets, pickled shallots and wild mushrooms
- seared quail breast with ricotta gnocchi, peas and broad beans
- ▲ rare roasted veal salad with roast red capsicum, rocket, parmesan and garlic aioli

Main course choices *

- thyme-coated loin of lamb with potato gratin, snow peas, field mushrooms and roast garlic jus
- seared beef fillet served on potato dauphine, with wilted spinach and red wine jus
- honey and pepper crusted pork rib eye, with stewed spiced fruits, mashed potato and asparagus
- pan-seared chicken breast stuffed with herb butter, serve on creamy mash with beans and verjuice glaze
- succulent, slow roasted duck breast on herb-braised leg tartlet, with parsnip puree & roast duck jus
- slow roasted lamb rump served on French green lentils with garlic beans and mint-infused jus
- ▲ lemon and parsley-crusted NT barramundi on roast kipfler potatoes, spinach and mustard cream sauce
- fillet of Atlantic salmon on creamed potatoes with green beans, olives and tomato oil

*all main courses are served with side bowls of mixed, steamed seasonal vegetables

Dessert choices

- our famous hot, soft-centred chocolate fondant with honey ice cream
- ▲ apple and rhubarb crumble with warm vanilla bean custard and cinnamon ice cream
- lemon curd tart with candied zest and a dollop of double cream
- sticky date pudding with butterscotch sauce and toffee crunch ice cream
- banana caramel pie with sugared almonds and caramel ice cream
- peanut butter parfait with white chocolate mousse and rich butterscotch sauce
- vanilla panna cotta with fresh berries and hand-made wild berry sorbet
- \bigstar white chocolate brulee with strawberry salad & macadamia and raspberry ice cream

You may also choose to serve your own wedding cake as a dessert option, with berry coulis and Chantilly cream.



Cocktail menu selections

Cold canapé choic es

Vegetarian

- assorted hand rolled sushi with dipping sauce and wasabi paste
- eggplant caviar, roast capsicum and goat curd tartlets
- parmesan croutons with roast cherry tomatoes and fetta
- asparagus croutes with lemon hollandaise
- goat curd and red onion jam tartlets

Seafood

- Port Lincoln prawn tail with avocado salsa
- pickled garfish, apple, crème fraiche, horseradish
- cucumber disks topped with salmon tartare and dill cream
- filo tartlet with smoked trout, cracked pepper and lime
- ▲ Thai scallop 'miang gung' (spicy marinade) on crisp cucumber
- Slow roasted cherry tomatoes with prawn and tarragon mayonnaise

Meats

- crisp croutons topped with roast rare beef and horseradish cream
- ▲ hand-made duck and pistachio sausage with sour cherry relish
- crispy filo tartlets filled with confit duck
- poached chicken roulade on croutons with seeded mustard aioli
- duck liver parfait on toasted brioche with port jelly

Hot canapé choices

Vegetarian

- crumbed field mushroom risotto balls with pesto aioli
- vegetable spring rolls with soya dipping sauce
- ▲ curry puffs with minted yoghurt
- tomato and basil mini pizzettes
- blue cheese and walnut tartlets with onion jam
- roast pumpkin and sour cream soup cup
- potato croquettes with Dijon mustard

Seafood

- ▲ salt and pepper calamari, served in shot glasses with dill mayonnaise
- prawn skewers with sticky chilli soy marinade
- crispy prawn and sesame batons with wasabi aioli







Meats

- curry beef skewers with satay sauce
- Tandoori chicken skewers with yoghurt raita
- roast beef on miniature Yorkshire pudding with sauce Hollondaise
- Moroccan spiced lamb with filo and red onion jam
- chicken, mushroom and caramelised onion croustade
- selection of miniature quiches
- mini curry cups with steamed rice, assorted curries and mint yoghurt
- mini lamb burgers with mint mayonnaise and tomato relish

Dessert canapé choices

- miniature lemon curd tarts
- chocolate fudge bites
- miniature gelati cones
- Viennese-style melting moments
- petit pavlovas topped with passionfruit cream
- profiteroles filled with Cointreau flavoured custard
- miniature lemon meringue pies
- bite-sized orange and almond cakes
- heart shaped shortcakes with strawberries and lavender cream
- selection of light and crisp macarons
- white chocolate and strawberry tartlets
- mini vanilla cupcakes topped with whipped butter cream
- Belgian chocolate mousse cups
- hand-rolled chocolate and liqueur truffles







Pizza and street food selections

Wood-fired pizza choices

- Four Cheeses passata, parmesan, mozzarella, ricotta and a hint of mild blue, finished with cracked pepper
- Margherita passata, mozzarella, fresh torn basil
- ▲ Baa Baa braised Suffolk lamb, roast shallots, green pepper, garlic mint yoghurt
- Magic Mushroom mix of wild and field mushrooms, caramelised onions, truffle, ricotta, parmesan
- ▲ Notorious P.I.G slow roasted pork belly, parsnip puree, roast shallots, rocket
- Spudilicious thinly sliced potato, rosemary, sea salt, garlic oil and a hint of lemon
- ▲ Diablo spicy chorizo, fire roast chilli, capsicum, olives and lemon zest
- Cluckin' Good marinated chicken, semi-dried tomato, mozzarella and pesto

Street food choices

Steamed buns -with braised duck OR sticky pork belly

Buffalo wings – served with blue cheese OR spicy BBQ sauce $\,\,{\rm gf}$

Tandoori chicken, garlic prawn OR lamb kafta skewers gf

Tacos –fish with tomato and red pepper salsa OR chicken with tangy tequila citrus salsa

Mini hot dogs with onion jam and homemade tomato relish

Steamed dumplings with braised osso bucco OR chicken and lemongrass

Meat balls –pork with plum sauce OR beef with napolitana sauce OR chicken, spinach & pine nut gf

Sliders –mushroom and hommus OR pulled pork and slaw OR crispy chicken with aioli

Arancini – mushroom OR pea and parmesan

Baked potatoes - with slaw, bacon, sour cream and cheese gf

Roti roll –with braised Biryani-spiced lamb shoulder and raita

Filo B'stilla – filled with Moroccan chicken

Street bowls

- roasted pumpkin with tahini yoghurt, almonds and coriander gf
- Greek pork souvlaki
- eggplant and zucchini with smoked labne, chilli & honey gf
- curry bowls with rice, raita and pappadum (chicken or vego)
- char grilled chilli and garlic calamari gf
- chargrilled corn with chipotle mayo gf





Table banquet menu selections

Select three options...

- Chargrilled beef skirt steak on fondant potato, topped with Argentinian chimichurri
- Honey and pepper-coated, slow-cooked pork belly on parsnip puree
- Thyme and garlic-seasoned roast chicken, jointed and served on crispy German 'spatzle' noodles
- Sweet potato gnocchi with burnt butter and sage sauce (v)
- Dukkah-crusted lamb on Moroccan couscous with toasted almonds, fetta and roast pumpkin
- Grilled prawn, calamari and salmon on a bed of tomato and saffron risotto
- Field mushroom arancini (risotto balls) on pesto aioli with peas and parmesan (v)
- Parmesan and pecorino-stuffed eggplant, braised in tomato sauce and topped with fresh tomato and bocconcini (v)

Children's menus

As a proudly family-owned business, we welcome children at our events and we love including children as part of our weddings!

Children **2-12 years** attending our receptions are charged at a set price of **\$45 each**, which includes a child-friendly meal to suit the style of your reception, soft drinks and dessert.

Special dietary requirements

We understand the seriousness of severe allergies and dietary concerns, and are more than happy to look after guests with special requirements! Once we have been notified, our kitchen team will create a separate, customised meal to ensure these guests are perfectly looked after.

Weddings with more than 10% of guests requiring custom meals may incur a surcharge.

We have experienced some guests changing their mind or deciding during the event to have a 'night off' from their usual diets. In this case, their meal (and the time taken to plan and prepare it) is wasted. We respectfully ask that all guests either decide in advance to take part in the normal menu, or are prepared to enjoy the meal that will be specially provided for them.

Speak to us about customised meal options.





Drink packages



We pride ourselves on offering high quality, locally produced wines, beers and ciders that your guests will love!



Set Drinks Package

For receptions including our Set Beverage Package, the following will be served throughout:

- full range of soft drinks and juices
- Coopers Pale Ale, Hahn Super Dry and cider
- Lambrook 'Spark' Sparkling Pinot Noir Chardonnay
- Adelaide Hills Moscato
- Grounded Cru Sauvignon Blanc and Grounded Cru Shiraz
- freshly brewed tea and coffee, served with dessert.

Platinum Drinks Package

For receptions including our **Platinum Drinks Package**, your choices from the will be served throughout:

- Lambrook 'Spark' Sparkling Pinot Noir Chardonnay
- ▲ your choice of *any four wines* from our platinum range (below)
- your choice of any three beers/ciders from our platinum range (below)
- full range of soft drinks and orange juice

White wines:

- Moscato, Adelaide Hills
- ▲ Lambrook Sauvignon Blanc, Adelaide Hills
- Grounded Cru Sauvignon Blanc, Adelaide Hills
- ▲ Lindsay Estate 'Evensong' Riesling, Clare Valley
- First Drop 'Endless Summer' Pinot Grigio, Adelaide Hills
- Grounded Cru Pinot Gris, Adelaide Hills

Red Wines:

- ▲ Lambrook Rose, Adelaide Hills
- ▲ Grounded Cru Pinot Noir, Adelaide Hills
- First Drop 'Nacional' Touriga, McLaren Vale
- Lindsay Estate 'His Only Pair' Cabernet Sauvignon, Barossa Valley
- First Drop 'Mothers Milk' Shiraz, Barossa Valley
- ▲ Lindsay Estate 'The Selector' Shiraz, Barossa Valley

Beers/ciders:

- Hahn Super Dry
- Vale Ale
- Coopers Pale Ale
- Corona
- ▲ Little Creatures Pale Ale
- James Boags light
- Somersby Apple Cider
- Three Oaks Apple Cider





Wedding ceremonies

Nothing could be more magical than saying 'I do' beside a bubbling stream, overlooked by a natural waterfall...

At Utopia you can choose from three unique, beautiful and secluded on-site wedding ceremony locations - ideal for couples looking to follow their formal vows with a seamless transition to a stylish Utopia reception:

- on the Elm Lawns below our terrace, tucked beneath ancient, shady Elm trees
- beside the open fire and timber archway inside our beautiful, heritage-listed dining room,
- in the sun-filled front atrium of our dining room overlooking the gully.

Each Utopia wedding ceremony is as unique as our couples, with the layout and styling for your ceremony carefully planned, personalised and customised to create the perfect place to say 'I do'.

As peace of mind for our bridal couples, we also provide access to an area of our restaurant for an indoor ceremony in the case of poor weather. This is just part of the service here at Utopia!

Now it's time to plan your perfect ceremony, and begin the next chapter of your love story...

To find out more about taking your vows in style at Utopia, download a copy of our comprehensive **Wedding Ceremonies** @ Utopia information package.





Wedding cakes

Our multi-award winning kitchen team can whip up almost any cake your heart desires!

From traditional iced cakes to cupcake towers, rustic butter cream creations and toffee-covered croquembouche towers - in a choice of utterly mouthwatering flavours.

Download our detailed Celebration Cakes info package for styles, flavours, pricing and more...





All the Extras!

Celebrate your day - your way!

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 talented team and network of incredible suppliers, we love working with our clients to personalise each event. From beautiful backdrops and sensational centrepieces to decadent dessert bars, creative cakes, feature furniture and breathtaking overhead lighting, let us design a custom celebration you'll remember for years to come.

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





The Utopia difference...

Utopia is proud to be a family owned and operated business, and when it comes to weddings our difference is simple – we absolutely *love* what we do!

We pride ourselves on offering truly personalised, exceptional service. Far from just 'sales' staff, our passionate and dedicated events team and incredible suppliers genuinely love getting to know each couple, and being there to guide and support them every step of the way. Our couples often tell us they feel as though they are planning their weddings with good friends.

Most importantly of all, staff you have worked with from your very first visit to Utopia will be by your side on your wedding day - coordinating every little detail to bring your dream celebration to life.





Frequently Asked Questions

How much is my booking payment?

To secure a wedding, we require the following non-refundable, non-transferable booking payment:

- \$750 to secure a ceremony only
- \$1500 to secure a reception, or a ceremony plus reception.

Your non-refundable booking payment will be deducted from your final invoice.

How much will my complete wedding package cost?

The exact package inclusions and the full package pricing/costs of our wedding packages are outlined clearly within this document. You may also choose to add extra professional services, add additional 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.

Please note the following surcharges do apply in some instances:

- a \$250 surcharge applies to all weekend pop-up wedding bookings
- a 10% surcharge applies to all events booked on declared public holidays.

When do I need to confirm my final guest numbers?

Your confirmed, final number of guests - along with details of all special dietary requirements - is required 14-30 days prior to the event. We cannot guarantee that last minute or late additions will be accepted. Please refer to your planning emails and speak to your coordinator regarding exact deadlines.

How do I pay my final invoice?

Once your final guest numbers and every details is confirmed your invoice will be prepared, and your final balance (minus your booking payment) will be due no less than two weeks prior to your wedding. Bank surcharges do apply for card payments.

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.

What if my final guest numbers are significantly different to my original booking?

If your final guest numbers are significantly lower than originally booked (a variance of 20% or greater), the booking payment for these guests will be retained to cover liquidated damages as a genuine estimate of loss suffered. This will be at the discretion of management, and reduced events may be moved to more suitable, smaller spaces within the venue.

We will always do our best to accommodate final guest numbers that are significantly higher than originally booked, however venue spacing limitations do apply.

Can children attend my wedding?

Yes! Children are very welcome at our weddings (always supervised, of course). All children aged over 2 years must be counted in your final guest numbers. Chat to your coordinator for menu options and pricing.

Can my pet take part in my ceremony?

Utopia is located within a conservation park, so domestic animals are not permitted in the gardens or venue.



Does the waterfall stop running in summer?

No! Our waterfall is fed from an underground spring and does not run dry.

What happens in the case of wet weather?

Your coordinator will work with you to find the best solution for adverse weather – and in most cases, an indoor or undercover option will be offered. Charges will apply if you choose to hire additional shade, shelter or marquees. If you choose to remain in an outdoor location without shelter despite wet weather, electrical items (such as microphones, PA systems and cameras) and some décor (such as ornamental or wooden chairs, cushions, rugs, carpets, sashes, draping and archways) may not be set up or utilised in wet conditions.

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 remove any suppliers, bring my own suppliers, add extras or customise the package?

Yes! We offer a huge range of 'Extras' to further customise your big day, and may be able to remove/customise *some* elements of your package too. Chat to our team to find out what is possible!

Can I BYO any alcohol or food?

All catering, drinks service, staffing and wedding cakes are created, supplied and served by the venue. BYO food and/or beverage of any kind is strictly prohibited at the venue throughout your wedding.

Can I make changes to the included décor/furniture/styling?

Yes – chat to our team if you wish to make changes to styling and décor. Please note each package is specifically designed to suit the various event formats and catering, so some furniture changes may not be possible.

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

Menu and beverage changes, additions and extensions may be available, at additional cost.

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 reception and limited TABs may be available – chat to your coordinator for details.

Can guests buy drinks before the reception begins?

Yes, our bar usually opens for limited bar purchases prior to your reception starting time. Please chat to your coordinator for your detailed event timing, including bar purchase options.

When will I begin my planning?

Once your booking payment is finalised you will receive a detailed confirmation email, outlining your full wedding timing confirming your package/inclusions and outlining the key elements of your wedding planning. Your coordinator will then begin the planning process, including making contact at key stages of planning, booking detailed planning meetings (if required) and keeping you informed of all deadlines.

What if I haven't heard from my coordinator yet?

Please check your 'junk' email folders, as sometimes emails do go astray! You can also reach out to your coordinator at any time if you'd like to check details or begin planning. We are always here to help!



Ready to plan your Utopia wedding?

You're in good hands!

As part of the Utopia Cuisine family of venues, caterers and wedding services, we are proud to be SA family owned and operated with more than a decade of wedding expertise. And when it comes to weddings our difference is simple – we absolutely *love* what we do!

Our team prides itself on offering truly personalised, experienced and exceptional service. Our passionate and dedicated staff and suppliers genuinely love getting to know each couple, and being there to guide and support them every step of the way. We aim to take the confusion, stress and expense out of wedding planning, using our experience and industry knowledge to create a relaxed and fun lead up to your celebration.

Most importantly, the staff you have worked with from your very first visit to the venue will be by your side at your event - coordinating every little detail to bring your perfect event to life.

So...what happens next?

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

First up, please read our detailed booking terms and conditions carefully (available for download in full from our website). Then drop us a line with your preferred date, venue, package and any extras you might like. We will finalise everything needed to secure your special day - then the planning begins!

Our team will guide you every step of the way - from planning and styling to information and advice, you will work closely with your own event coordinator to ensure personalised, fun and worry-free wedding planning.

Contact Us

Utopia @ Waterfall Gully 170 Waterfall Gully Road Waterfall Gully SA 5066

08 8379 2400 info@waterfallgully.com.au www.waterfallgully.com.au



Get social – follow us on Facebook and Instagram!

