



The Grand Ballroom

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 *The Grand Ballroom* 

Welcome To The Grand Ballroom

Celebrate the biggest day of your life with us here at the Grand Ballroom and make your special day one to be remembered by your loved ones. It is our privilege to help you celebrate in style and make lasting memories with friends and family that will be treasured forever.

We invite you to come and dine with us where romance is in the air from the moment you enter The Grand Ballroom. The mood of intimacy and elegance is created through the plush fabric finishes and romantic fairy lighting. Our newly renovated ballroom boasts elegant decorations and finishing's to compliment any colour or style of wedding.

The Grand Ballroom may be a reasonably new venue, but its owners are not. The venue is run by husband-and-wife team, Donato, and Mimi De Ieso. Both qualified chefs, with more than 60 years combined experience, they will tempt every taste bud with their menu, utilising fresh, seasonal produce in their culinary creations. With extensive experience, both Donato and Mimi have delighted our guests with their skill in a wide range of cuisines. Special dietary requirements are welcome and catered for upon request.

Using South Australian wines sourced from McLaren Vale, Adelaide Hills, and the Barossa we can match the wine to your foods.

Nominated several times as Finalists in the Australian Bridal Industry Awards for Excellence in categories Function Coordinator and Reception Centre of the year, and Runner Up several times and 1 of the top 25 wedding venues Australia wide in 2018 and 2019 for the Australian Bridal Industry Awards and 1st place in Best Caterer by restaurant and catering South Australia

Surround yourself with elegance and exceptional service that will give your wedding that extra touch. Blending modern sophistication and the traditional values of hospitality, in a welcoming environment, the team at The Grand Ballroom will make sure you have a truly amazing day, whether your wedding is an intimate ceremony or a lavish family celebration, a relaxed cocktail party or a fully seated formal event.

 *The Grand Ballroom* 

The Grand Ballroom can offer you....

Personalised service lead by your own private wedding specialist whose attention to detail reflects in the service of your special day

A self-contained venue holding from 120 to 400 guests

Catering for a wide range of functions both large and small

Fantastic photo opportunities with our beautiful lighting display

A warm and opulent ambiance

Air conditioning and gas heating to ensure the comfort of all guests

Private bar and lounge area

Large ballroom size dance floor

White Chivari chairs (If chair covers required cost is \$6.50 each)

White skirting and linen for your gift and cake tables

Personalised menus for each table

Private area for pre-dinner drinks & canapés subject to availability

Wishing Well

Use of our wedding retreat to freshen up if available

 *The Grand Ballroom* 

Wedding Packages



❧ *The Grand Ballroom* ❧

Standard

2026- From \$145.00 per person or No Alcohol From \$120.00 Per Person
2027- From \$155.00 per person or No Alcohol From \$135.00 Per Person
Banqueted Menus Are Available on Request

Pre-dinner drinks served with chef's selection of canapés served for ½ hour

*Select 1 entrée From Menu Below
In House baked Crusty Bread Rolls*

2 mains From Menu Below

All main courses served with a bowl of tossed baby leaf mixed salad per table

*Dessert your Wedding cake Garnished by our chefs
Freshly brewed coffee*

Premium Beverage Package

White Chivari Chairs

Black or white tablecloths & napkins

Skirting to the bridal and complimentary white plinth for cake

Use of the bridal lounge

 *The Grand Ballroom* 

Premium

2026- From \$165.00 per person or No Alcohol From \$140.00 Per Person
2027- From \$175.00 per person or No Alcohol From \$145.00 Per Person
Banqueted Menus Are Available on Request

Pre-dinner drinks served with chef's selection of canapés served for ½ hour

*Select 2 entrées From Menu Below
In House baked Crusty Bread Rolls*

2 mains From Menu Below

All main courses served with a bowl of tossed baby leaf mixed salad per table

*Dessert your Wedding cake Garnished by our chefs
Freshly brewed coffee*

Premium Beverage Package

White Chivari Chairs

Black or white tablecloths & napkins

Skirting to the bridal and complimentary white plinth for cake

Use of the bridal lounge

 *The Grand Ballroom* 

Elite

2026- From \$185.00 per person or No Alcohol From \$160.00 Per Person
2027- From \$195.00 per person or No Alcohol From \$180.00 Per Person
Banqueted Menus Are Available on Request

From \$185.00 per person or No Alcohol From \$160.00 per person

Starter: *Individual antipasto of salami, cippo collo, ham, mortadella, prosciutto, provolone, Jarlsberg, Olives, grilled eggplant, pickled mushrooms, roasted capsicum, frittata, and rice balls
In House baked Crusty Bread Rolls*

Platters: *Salt & pepper squid platter per table with zesty Aioli*

Entrée: *Cannelloni Duo one filled with spinach and ricotta, and one filled with chicken and veal served with a traditional tomato and basil salsa finished with shaved parmesan*

Main: *Choice of two mains from our menu
All main courses come served with a bowl of tossed baby leaf salad per table*

Dessert: *Wedding cake Garnished by our chefs with 2 other of our inhouse made desserts from Trilogy menu below*

- *Freshly brewed coffee and tea served with dessert*
- *Premium Beverage Package*
- *White Chivari Chairs*
- *Black or white tablecloths & napkins*
- *Skirting to the bridal and complimentary white plinth for cake*
- *Use of the bridal lounge*

 *The Grand Ballroom* 

Platters Per Table

Vegetarian antipasto, grilled eggplant, marinated mushrooms, pickled zucchini, roasted capsicum, marinated green olives

A selection of cold cut meats with cheese and Kalamata olives

Whole cooked king prawns with fresh lemon wedges

Sugar cured salad with an avocado salsa

Pickled Calamari

Pickled Seafood Medley consisting of calamari, prawns, mussels, and scallops

Coffin Bay or Smoky Bay Oysters natural with lemon wedges and Mediterranean sauce or Natural

Salt and pepper squid with lemon and lime zest Tartare

Greek Platters consisting of assorted dips, pita, pickled octopus, Dolmades, Feta Cheese, Loukaniko, grilled eggplant, roasted capsicums and kalamata olives

Chefs' selection of two dips and pita crisps

The Grand Ballroom

Starters & Entrees

Antipasto Misto consisting of the Italian Cured Meats, and Chefs selection of assorted Italian Delicacies

Potato Gnocchi, Beef Cheek, Tomato, Wine and Herb Ragu finished with shaved Reggiano

Cannelloni Duo one filled with spinach and ricotta, and one filled with chicken and veal served with a traditional tomato and basil salsa finished with shaved parmesan

Crispy Mediterranean style pork belly served with pickled green tomato and Julien vegetables

Dukkha crumbed chicken tenderloins with citrus hommus, pomegranate and herb salad

Grilled Chicken tenderloins wrapped in pancetta served on grilled vegetable terrine with sticky balsamic and light olive oil

Chargrilled Prawn with chermoula dressing on pea and corn risotto

Salt and pepper squid lightly dusted in our own special seasoning and served on a bed of fresh salad greens

Skewered Scallops Wrapped in Pancetta served on a bed rocket and pear salad

*Vegetable Risotto, Roasted Capsicum, Carrot, Celery, Cauliflower, Leak, and a hint of roasted garlic.
GLUTEN FREE AND VEGAN*

The Grand Ballroom

Main Course

Pan cooked chicken breast with seeded mustard and mushroom sauce, potato and pumpkin mash and seasonal greens

Baked chicken breast filled with spinach, feta and sundried tomato with white wine sauce on a bed of ratatouille

Pan cooked chicken breast, honey smoked ham wrapped asparagus, delicate white wine sauce on garlic mash

Charcoal cooked tender chicken leg fillet filled, herb cheese stuffing served with seasonal greens and sweet potato mash

Crispy skin Atlantic salmon on smeared potato, asparagus and white wine sauce

Baked Barramundi served upon a warm potato salad drizzled with a rocket pesto

Seared beef fillet, field mushroom, sweet potato mash and red wine jus

Fillet Mignon with Potato Peperonatta, seasonal greens finished with a velvety mushroom sauce

Charcoal cooked Rib Eye Steak, potato mash, broccolini with a Peppery Madagascan sauce

Roasted Moisture Infused Pork Rib Eye served upon Reggiano scented curly endive with baby potato

Braised Beef Cheeks served with herbed pearl couscous and grilled zucchini

Herb Crusted Roasted rack of lamb with smashed baby potato, roasted baby carrot and broccolini with a Shiraz Grenache jus

Field Mushroom Stuffed with a Bean Pate and mixed vegetable polenta. VEGAN AND GLUTEN FREE

 *The Grand Ballroom* 

Dessert

Tiramisu a traditional Italian dessert made up of sponge finger biscuits mascarpone cheese, coffee, and Marsala (Chef's Specialty)

Creamy Vanilla Cheesecake served with mixed berry glaze

Sticky date pudding served with butterscotch sauce

Panna Cotta- Vanilla, Passion fruit or Espresso

Chocolate Mousse with strawberries

Apple Crumble with vanilla ice cream

Everyone's favourite Chocolate cake with vanilla ice cream

Brandy snap baskets served with strawberries and creamy vanilla ice cream

Trilogy Select two to be served with the cake or three with no cake

Panna Cotta - Vanilla, Passion fruit or Espresso

Apple Crumble

Deconstructed Lemon curd Tart

Mini Cannoli

Chocolate Mousse Cup with Strawberries

Home-made Ice cream (Flavours on request)

 *The Grand Ballroom* 

Premium

Bottled Wine - Select Three

White

Shy Pig Sav Blanc

Shy Pig Moscato

Tempus Two Silver Series Pinot Gris

Tempus Two Silver Series Pinot Gris

Tempus Two Rose

Tempus Two Blanc De Blanc Sparkling

Reds

Amadio Shiraz

Tempus Two Merlot

Tempus Two Silver Series Cab Sav

Scarpantoni Sparkling Red

Beers and Ciders Select Two One Light

Tooheys Extra Dry

Hahn Super Dry

Coopers Lager

Heineken

Corona

Hahn Light

Peroni Leggiera

5 Seeds Crisp Apple Cider

 *The Grand Ballroom* 

Elite

Bottled Wine - Select Three

Whites

Scarpantoni White School Block

Nepenthe Sauvignon Blanc

Brown Brothers Moscato

Little Giant Pinot Grigio

Eken Sparkling Pinot Noir

Reds

Seven Wonders Vine Yard Shiraz

Scarpantoni School Block Shiraz Cabernet Merlot

Ekin Pinot Noir

Spring Seed Wanderer Sparkling Red

Beers - Select Two + One Light

James Boags Premium Lager

Heineken

Corona

Coopers Pale Ale

Peroni Nastro Azzuro

Hahn Light

Coopers Light

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Spirit Packages are available on request at an appointment, but they must be served by The Grand Ballroom Bar Staff and corkage fees apply.

All beverage packages come with Assorted Soft Drinks, Juices, bottled sparkling water and still water.

All beverage packages go for 5.5 hours.

Wine selection and vintages subject to change without notice.

Open Bar

A minimum expenditure of \$3,800 applies to an open bar account.

For your convenience, our staff will inform you of your beverage total throughout the function. Drinks can be selected from our extensive beer, wine and spirit list and added to one main account which is settled at the conclusion of your function.

All Prices are valid and are subject to change if deemed necessary

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Frequently Asked Questions

Is the Manager or Coordinator at our Wedding?

Owners Donato, Mimi or a Manager with the same level of authority is at every Wedding.

Do you do banquet Style food?

Yes, a menu can be provided on request.

Can we provide extra decorations?

Yes, as long as it is from a reputable company that abide by our occupational health and safety guidelines.

NO CONFETTI ALLOWED or CONFETTI CANNONS

Does The Grand Ballroom allow external Caterers or hall hire only?

NO as The Grand Ballroom has a team of 5 professional chefs and two of them award winning. Please discuss all your style of cuisine with our Manager/Coordinator.

Do you cater for allergies?

Yes, please advise in advance we can cater for Vegans, Vegetarians, Gluten free and nut allergies.

Do you cater to a budget?

The Grand Ballroom will endeavour to cater to all budgets within reason where possible.

Is there room for a ceremony?

Yes (Dependant on number of Guests we are able to provide space for an indoor ceremony).

Are there any extra charges?

All charges are up front, the only extra charges would be if requested by the client on the night.

Do you have a children's menu?

Yes, this is to be discussed with our manager or Coordinator

Room Hire Charges Apply If Less Than 180 People

Can we arrange a venue inspection?

Yes, this is done by appointment only by calling 8235 0688, we are also happy for you to bring along your parents and bridal party if you wish.

Do you have Long or Round tables?

Yes, we have Long and Round Tables.

Can we try the food?

Food tastings are available and need to be arranged with the Manager or the Coordinator before your deposit is paid.

Should I provide food for my suppliers?

The Grand Ballroom recommends providing food and we offer a supplier menu from \$50.00per person.

Do you have disabled access?

Yes, we have a disabled toilet and access.

What times can my suppliers get access?

*You can give your supplier our number 8235 0688 and they can deal with us directly as I'm sure you will have enough to do in the weeks and days leading up to your wedding day. **All arrangements and equipment from third party supplier are to be collected at the conclusion of the event unless prior arrangements have been made with management.***

Do you assist in the coordination of our wedding?

Yes, we will meet with you once you have all your RSVPs (2 weeks prior) and finalize the menu, guest numbers, run sheet / itinerary, table plan and any final queries you may have and ensure that the reception goes to plan.

How do I secure the venue for my Wedding?

Once The Grand Ballroom has given you a quote you are required to pay a non-refundable deposit of \$5000.00 to secure the venue for your preferred date and to be paid by bank transfer.

Do you supply dry ice?

Yes, Dry Ice for Bridal waltz is \$400.00. Combined with fireworks 2 for entrance and 4 for Bridal Walts \$1300.00

Can you provide white flooring?

Yes, white flooring can range from \$2800.00 to \$4200.00

Do you provide white or black wall drapes?

Yes, wall drapes are available from \$800.00

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Testimonials

Donato & all your fantastic staff at The Grand Ballroom, wow! You really know how to make two people feel like a King & Queen for the night. Your food was to die for & the service was just sensational! Every single guest I spoke to could not praise your food & your staff enough. Honestly, we cannot thank you all enough! You & your staff made our wedding night more than we could have ever dreamt of!

Thank you! Lots of love, Rob & Nicole Anfiteatro xxx

Hello Donato, on behalf of Sandee and myself we would like to thank you and your staff for an absolute perfect evening last Saturday night. We could not have dreamed for a more amazing night. Food and service unbelievable. We wanted to stop through and thank you in person before we leave for our honeymoon tomorrow but unfortunately ran out of time.

Thank you again Sandee & Adrian Cazzetta.

Hi Donato Thank you very much for everything you did for us to help make the event we hosted an amazing success. The food was first class and the service was exemplary. We received many compliments both on the day and after from guests who were very impressed.

Kind regards Linda Parish

Wishing you all a Happy New Year! Donato - we would like to thank you for the absolutely amazing reception for our wedding on December 28th. The food and service was top quality and I have received nothing but excellent comments from our family and friends who thoroughly enjoyed themselves and have called it the best wedding ever! Particularly our guests from overseas have said the food, hospitality service and overall running of the night was incredible. The fireworks were just gorgeous and made it a spectacular and unique evening - thank you!!!! Also thank you for being so accommodating with our menu choices/changes - your help, advice, patience and professionalism leading up to the event and on the evening truly made us feel relaxed and reassured. I will send through some photos of the night as well when I have them. Once again, thank you and your team for everything that you did to make our wedding an incredible celebration. Best regards Rosanna and Johnny Donato

