

CHATEAU APOLLO

YOUR WEDDING DAY

Pricing for 1st January 2024 - 30 June 2025

chateauapollo.com.au
events@chateauapollo.com.au
74 Frome Street Adelaide
(08) 7123 6127

OUR VENUE

Nestled in the heart of the East End, Chateau Apollo will bring your love story to life.

This 80 year old historic warehouse boasts the quintessential balance of rustic charm and ornate elegance, with a cascading staircase surrounded by white exposed brick under a raked ceiling.

Design the day of your dreams with a ceremony onsite, followed by cocktail hour in Roxie's Garden Bar, before returning to Chateau with a reception transformation to turn heads.

Alternatively we are more than happy to host a reception only, if your heart is set on exchanging vows in the Botanic Gardens, or one of the many beautiful Churches nearby.

Our experienced team will be by your side through the whole process, from planning and setup, to coordinating your ceremony and getting the reception underway.

With attention to detail that is second to none, we will ensure that things are seamless and stress free for your perfect wedding day.



BEVERAGES

PACKAGE ONE

Sparkling + wine
Beer + cider
Non alcoholic options

5 hours | \$70 per person
6 hours | \$80 per person

PACKAGE TWO

Sparkling + wine
Beer + cider
House spirits
Non alcoholic options

5 hours | \$80 per person
6 hours | \$90 per person

BAR TAB

Choose your beverage inclusions,
and your spending limit

BYO

Bring your own selection of sparkling,
wine, beer, cider, spirits + non alcoholic
options

\$35 Per Person + \$500 Handling Fee



PACKAGE ONE

6 pieces | \$48 per person
with your wedding cake served on platters

PACKAGE TWO

8 pieces | \$64 per person
with your wedding cake served on platters

ADD ONS

Vegan Jambalaya | \$15 per person

Long grain rice and holy trinity vegetables, southern spices (vgn/gf)

Meat Jambalaya | \$15 per person

Long grain rice and holy trinity vegetables, southern spices with roasted chicken and chorizo (gf)

Grazing Table | \$15 per person

Cured meat, cheese, pickles, preserves, olives, lavosh and seasonal fruit presented as a feature table

Cheese | \$10 per person

Chef selection of cheese, pickles preserves, olives, lavosh and seasonal fruit (v)

Kids Meal | \$15 per person

Supplier Meal | \$25 per person

INDIVIDUAL ITEMS

Pork + veal meatballs with tomato sugo and pecorino (gfa)

Fried chicken with chipotle mayonnaise (gf)

Salmon tartare with wasabi cream and puffed wild rice (gf)

Corn wheels with chipotle mayonnaise, pecorino and lime salt (gf/vgn)

SKEWERS

Chicken tenderloin with peanut satay sauce (gf)

Lamb kofta with tzatziki (gf)

Prawns and chorizo with lime salt (gf)

Crumbed chicken parmigiana

Tofu with peanut satay sauce (vgn/gf)

PASTRIES

Pork and fennel sausage roll

Roast pumpkin and vegetable pastie (vgn)

Peppersteak pie

Spinach and feta filo triangle (v)

Chickpea, spinach and pumpkin roll (vgn)

Quiche lorraine

Roast tomato and pesto quiche (v)

Potato, pea and spinach samosa with tamarind sauce (vgn)

Beef rendang samosa with raita

Roasted beetroot and whipped feta tart (v)

Pumpkin, sage and walnut tart (v)

SLIDERS

Chicken with black garlic aioli, red onion and cos lettuce

Angus beef patty with cheese, ketchup, mustard and pickle

Fish with lettuce and tartare sauce

Falafel with black garlic aioli, onion and lettuce (vgn)

Muffaletta with salami, ham, provolone and olive salad

CROSTINI

Heirloom tomato with basil and bocconcini (v)

Prosciutto with pear jam and blue cheese

Whipped ricotta with fig honey and hazelnut (v)

Smoked salmon with dill aioli

Roast beef with horseradish cream

Caramelised onion and gruyere (v)

Capsicum and eggplant caponata (vgn)

ARANCINI

Smokey bacon and cheese

Pumpkin, feta, thyme (v)

Plant based bolognese (vgn)

PACKAGE ONE

\$79 per person

2 mains + 2 sides, with your wedding cake served on platters

PACKAGE TWO

\$89 per person

1 entree + 2 mains + 2 sides, with your wedding cake served on platters

PACKAGE THREE

\$99 per person

Antipasti + 1 entree + 2 mains + 2 sides, with your wedding cake served on platters

ADD ONS

Bread + Butter | \$5 per person

Sourdough with butter, olive oil, balsamic glaze

Antipasti | \$10 per person

Cured meat, cheese, pickles, preserves, olives, lavosh and seasonal fruit

Cheese | \$10 per person

Chef selection of cheese, pickles preserves, olives, lavosh and seasonal fruit (V)

Kids Meal | \$15 per person

Supplier Meal | \$25 per person

ENTREE

Cauliflower | Whole roasted cauliflower, confit garlic, cashew cream, sesame seeds (vgn/gf)

Hummus | House made hummus, spiced lamb, pomegranate molasses, pine nuts, flatbread

Baked Pasta | Conchiglioni stuffed with pumpkin, feta and walnut, pangrattato, pecorino (v)

Ocean Trout | Gin cured ocean trout, dill, creme fraiche, puffed rice (gf)

Oysters | Alforno with guanciale and house worcestershire

Oysters | Natural with shallots & champagne vinegar (gf)

Brussels Sprouts | Roasted sprouts, hazelnuts, shallots, worcestershire butter (v)

Heirloom Tomatoes | Mixed heirloom variety tomatoes, aged balsamic, stracciatella (v/gf)

MAINS

Beef | Slow roasted brisket, salsa verde, jus (gf)

Pork | Soy glazed pork scotch, water chestnuts, coriander, nigella, sesame (gf)

Chicken | Whole boneless chicken, pistachio, herbs, jus (gf)

Lamb | Lamb shoulder, olive tapenade, parsley (gf)

Salmon | Hot smoked salmon, horseradish cream, fennel (gf)

Baked Pasta | Conchiglioni stuffed with pumpkin, feta and walnut, pangrattato, pecorino (v)

SIDES

Potato | Potato galette, onion, butter, pecorino (v/gf)

Pumpkin | Maple glazed butternut pumpkin, pepitas, almonds, chilli oil (vgn/gf)

Cous Cous | Pearl cous cous, peperonata, red onion, feta (v)

Salad | Seasonal garden salad (v/gf)

Heirloom Vegetables | Assorted roasted heirloom vegetables, garlic, thyme (vgn/gf)

Brussels Sprouts | Kalettes, chilli, vinocotto, lemon, yoghurt (v/gf)

INCLUSIONS



VENUE HIRE

\$1500

CAPACITY

Cocktail | 180 guests
Seated | 120 guests

MINIMUM SPEND

Friday | \$8,000
Saturday | \$10,000
Sunday - Thursday | \$4,000

DEPOSIT

\$1,000

OPTIONAL USE OF THE FOLLOWING

120 Rustic green chairs

6 Wine barrels with white Tolix stools

3 White wooden feature tables

Cutlery, crockery + glassware

In house AV including wireless microphones

A reserved area in Roxie's Garden for pre-dinners

Private alcove for exclusive use by bridal party

All staffing + setup

**Please note tables, table linen, linen napkins, decorations + flowers are not provided*



CELEBRANTS

Vicky Flanagan | www.vickyflanegan.com.au

Camille Abbott | www.ceremoniesbycamille.com.au

Alix The Celebrant | www.alixthecelebrant.com.au

FLORISTRY

Sam Burnell Floral Design | www.samburnellfloraldesign.com.au

She Runs Wild | www.sherunswild.com.au

The Wild Flower Co | thewildflowercompany.com.au

Easy End Flower Market | eastendflowermarket.com.au

PHOTOGRAPHY

Valentina Perez Imaging | valentinaperezimg.pic-time.com

Davish Photography | www.davish.info

Goldlight Photography | goldlightphotography.com.au

Time With Alex | timewithalex.co

Benny Wylde | www.bennywylde.com

FURNITURE + DECOR

Olympic Party Hire | www.olympicpartyhire.com.au

Sash Events | sashevents.com.au

JAKS Hire and Events | www.jakshireandevents.com

Minty Mary Pea | www.mintymarypea.com

Honoured Hire | honoured.com.au



WEDDING CAKES

Heidelberg Cakes | heidelbergcakes.com.au

Sugar & Spice Cakes | www.sugarandspicecakes.com.au

The Bake Space | www.thebakespace.com.au

DJS

Disco City Sounds (Shannon) | discocitysounds.com.au

Entertainment Adelaide | entertainmentadelaide.com.au

Choonz & Moovs | choonsandmoovz.com.au

ACOUSTIC MUSICIANS + BANDS

Ash Gale | linktr.ee/ashgale

All About Her | www.allabouther.net.aush

Behind The Veil Music | behindtheveilmusic.com.au

Him & Her | himandhermusic.com

The Happy Leonards | www.facebook.com/thehappyleonards/

The Baker Boys | www.bakerboysband.com.au

EXTRAS

Coffee and/ or Icecream | Scoop and Tap | scoopandtap.com.au

Champagne Tower | GOLD | www.goldchampagnetowers.com.au

Balloon decor | Balloon Joy | www.balloonjoy.com.au

Cannoli Cart | The Cannoli Box Co | www.thecannoliboxco.com.au

Pet Chaperone | www.idopaws.com





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