

CHATEAU APOLLO

EVENT PACKAGE

Pricing for 1st January 2024 - 30 June 2025

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74 Frome Street Adelaide
(08) 7123 6127



Nestled in the heart of the East End, Chateau Apollo is a multi-purpose event space housed in an 80-year-old CBD warehouse on one of Adelaide's most prominent corners.

This versatile space can be transformed for any occasion or style of event, with a number of room layouts available. It is also equipped with an extensive AV setup including music system, wireless mics, projector with electronic screen, and optional staging.

Chateau Apollo is managed by a team of dedicated staff, with extensive professional experience in special events, catering, bar management and event production. Fully catered by our in-house kitchen team, and partnered with our very generous beverage list, we will ensure that your event is second to none.

BEVERAGES

PACKAGE ONE

Sparkling + wine

Beer + cider

Non alcoholic options

2 Hours	\$30 per person
3 Hours	\$45 per person
4 Hours	\$60 per person
5 hours	\$70 per person
6 hours	\$80 per person

PACKAGE TWO

Sparkling + wine

Beer + cider

House spirits

Non alcoholic options

2 Hours	\$40 per person
3 Hours	\$55 per person
4 Hours	\$70 per person
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

PACKAGE TWO

8 pieces | \$64 per person

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)

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

PACKAGE TWO

\$89 per person
1 entree + 2 mains + 2 sides

PACKAGE THREE

\$99 per person
Antipasti +
1 entree + 2 mains + 2 sides

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)

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 guanciaie 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

\$1000

CAPACITY

Seated | 120 guests
Cocktail | 180 guests
Theatre | 100 guests
Cabaret | 50 guests
U-Shape | 60 guests
Classroom | 50 guests

MINIMUM SPEND

Monday - Thursday | \$2,000
Friday | \$8,000
Saturday | \$10,000
Sunday | \$4,000

USE OF THE FOLLOWING

Trestle tables with white linen
120 Rustic green chairs
6 Wine barrels with white Tolix stools
3 White wooden feature tables
Cutlery, crockery, glassware + white linen napkins
In house AV including wireless microphones
Disco ball + DMX party lighting

OPTIONAL EXTRAS

Projector with electronic screen | \$150
Staging, up to 7m x 3m | \$400
Fairy light wall | \$200
Daiquiri Machine | \$700, 80 serves
Security | \$60 per guard, per hour



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