



HOUSE ON HAINES

# WEDDINGS

2024 - 2026











## IN THE HEART OF TEA TREE GULLY

House on Haines is situated  
in the Adelaide foothills, only  
30 minutes from the CBD.

This uniquely built event space  
has everything you need for  
your big day.





# CEREMONY





# CEREMONY

\$500 if reception is held at House on Haines.  
If ceremony only please contact for a quote.

## INCLUDES

Setup of up to 40 white chairs



PA system



Signing  
Table



Private  
Parking



# FULL VENUE





# SEATED

120 People (Round or Long Tables)



# COCKTAIL

200 People

# INCLUDES

Venue set up and pack down excluding personal decorations. Full support from our dedicated Function Coordinator throughout planning & on the day of event. Dedicated team of staff for event day.



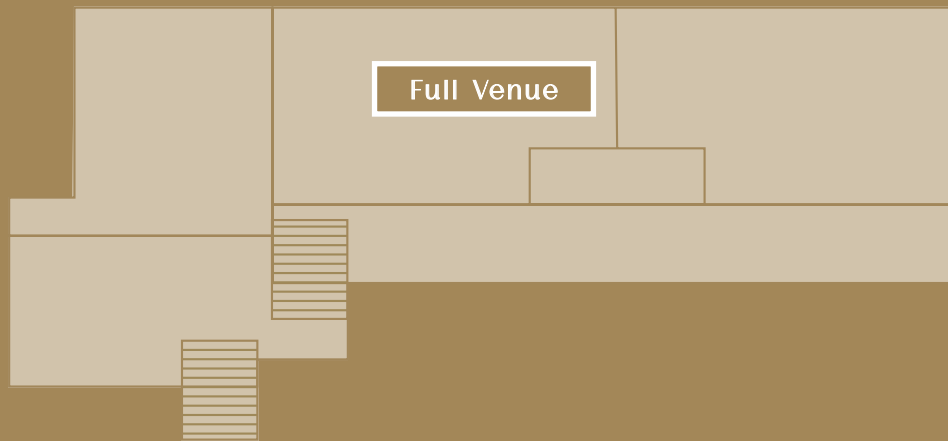
PA system



Private Parking



Slideshow Projector



T&C's apply



# WATTLE ROOM





# SEATED

60 People (Round or Long Tables)

# COCKTAIL

100 People

# INCLUDES

Includes the use of the Terrace. Room set up and pack down excluding personal decorations. Full support from our dedicated Function Coordinator throughout planning & on the day of event. Dedicated team of staff for event day.



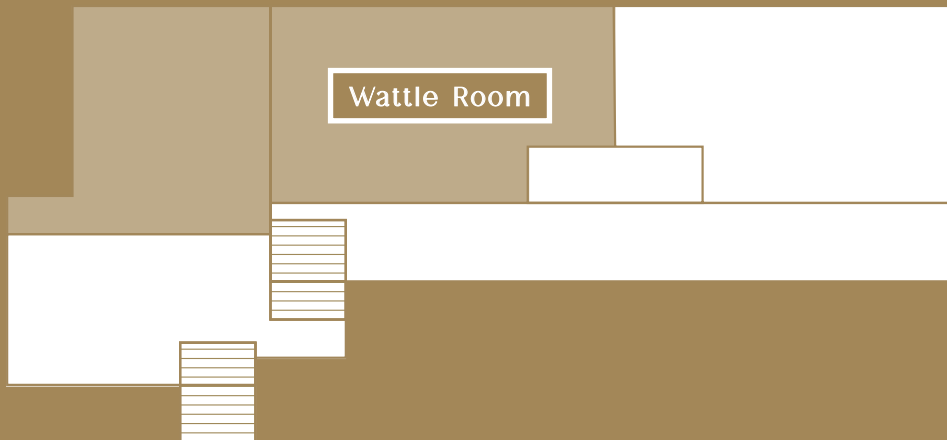
PA system



Private  
Parking



Slideshow  
Projector



T&C's apply





# MAPLE ROOM





# SEATED

60 People (Round or Long Tables)

# COCKTAIL

100 People

# INCLUDES

Includes the use of the Verandah. Room set up and pack down excluding personal decorations. Full support from our dedicated Function Coordinator throughout planning & on the day of event. Dedicated team of staff for event day.



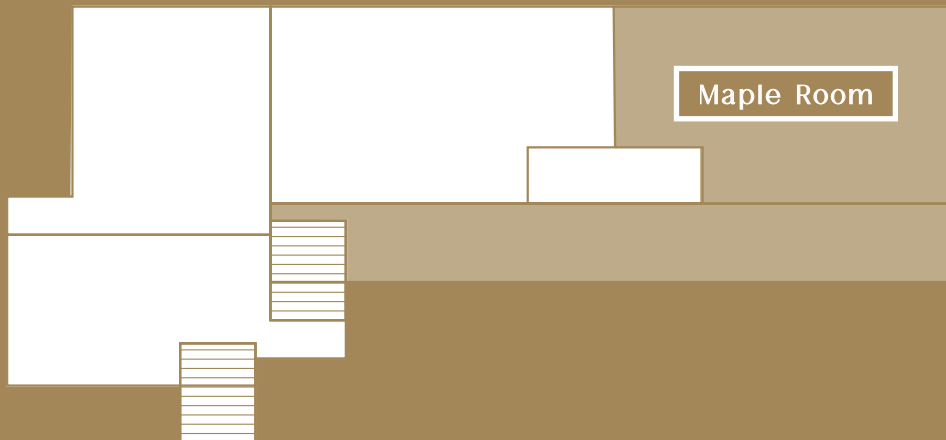
PA system



Private  
Parking



Slideshow  
Projector



T&C's apply





# TERRACE





# SEATED

40 People

# COCKTAIL

60 People

# INCLUDES

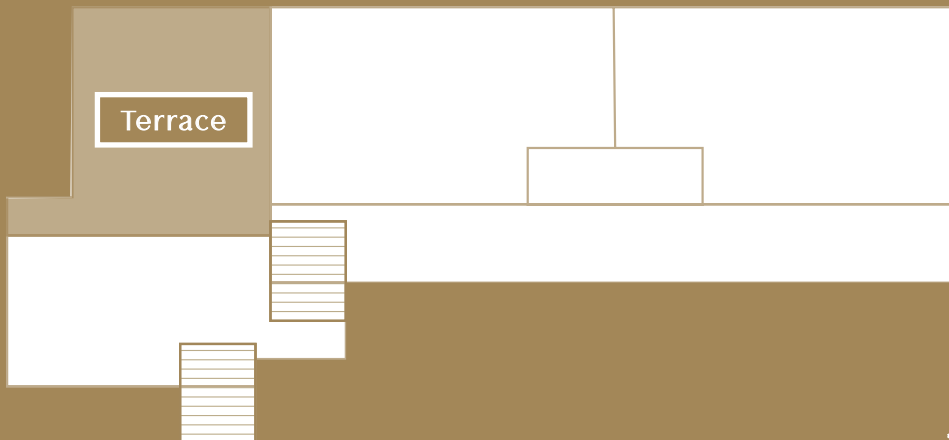
Room set up and pack down excluding personal decorations. Full support from our dedicated Function Coordinator throughout planning & on the day of event. Dedicated team of staff for event day.



PA system



Private  
Parking



T&C's apply





# THE DECK





SEATED

N/A

COCKTAIL

40 People

INCLUDES

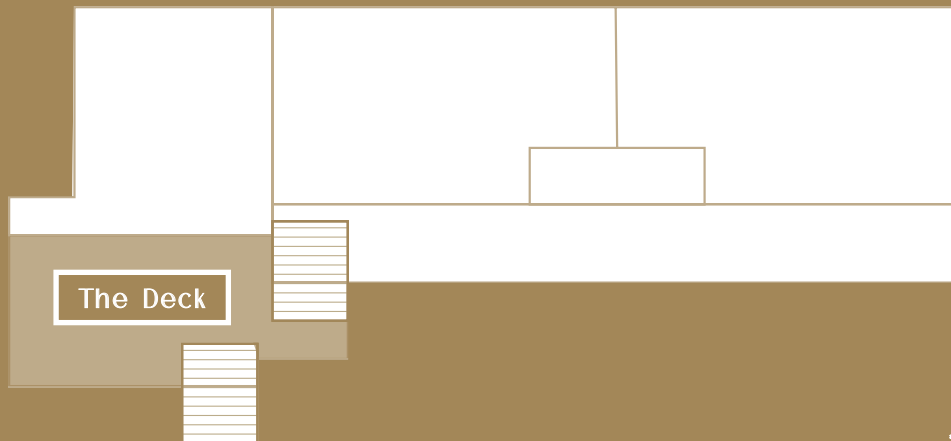
Area set up and pack down excluding personal decorations.



PA system



Private  
Parking



T&C's apply





# VERANDAH





SEATED

N/A

COCKTAIL

30 People

INCLUDES

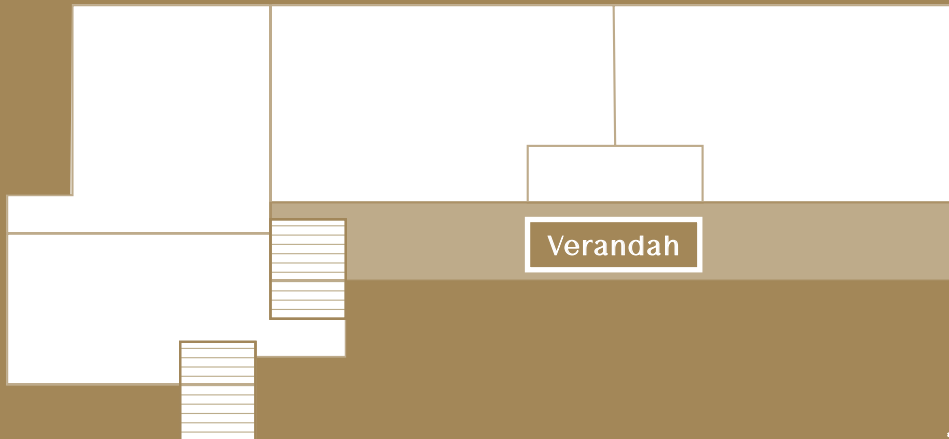
Area set up and pack down excluding personal decorations.



PA system



Private  
Parking



T&C's apply







# SIT DOWN PACKAGES





## SIT DOWN MEAL OPTION 1

\$90 PER PERSON (\$95PP 2025 | \$100PP 2026)

House baked bread with cultured butter and sea salt to start  
2 entrées (alternate drop)  
2 mains (alternate drop)  
Wedding cake served with double cream and strawberries as dessert  
Tea, coffee and selection of house made sweets to finish

## SIT DOWN MEAL OPTION 2

\$95 PER PERSON (\$100PP 2025 | \$105PP 2026)

House baked bread with cultured butter and sea salt to start  
2 entrées (alternate drop)  
2 mains (alternate drop)  
1 dessert  
Wedding cake served on platters  
Tea, coffee and selection of house made sweets to finish

## SIT DOWN MEAL OPTION 3

\$100 PER PERSON (\$105PP 2025 | \$110PP 2026)

House baked bread with cultured butter and sea salt to start  
2 entrées (alternate drop)  
2 mains (alternate drop)  
2 desserts (alternate drop)  
Wedding cake served on platters  
Tea, coffee and selection of house made sweets to finish

## UPGRADES

Guest choice for entrée \$20pp  
Guest choice for main \$30pp  
30 mins pre dinner drinks and choice of 2 canapes \$25

## INCLUDED IN ALL PACKAGES

Menu tasting for bride and groom  
Cake and gift table  
Set up of place cards and bonbonnières  
Menus printed





# SHARED PACKAGES





## SHARED MEAL OPTION 1

\$85 PER PERSON (\$90PP 2025 | \$95PP 2026)

House baked bread with cultured butter and sea salt to start

2 shared entrées

2 shared mains

2 sides

Wedding cake served on platters as dessert

Tea, coffee and selection of house made sweets to finish

## SHARED MEAL OPTION 2

\$95 PER PERSON (\$100PP 2025 | \$105PP 2026)

House baked bread with cultured butter and sea salt to start

2 shared entrées

2 shared mains

2 sides

1 shared dessert with wedding cake served on platters

Tea, coffee and selection of house made sweets to finish

## UPGRADES

30 mins pre dinner drinks and 2 choices of canapes \$25pp

Additional entrée choice \$15pp

Additional main choice \$20pp

## INCLUDED IN ALL PACKAGES

Menu tasting for bride and groom

Cake and gift table

Set up of place cards and bonbonnières

Menus printed





# SIT DOWN & SHARED MENU





## ENTRÉE

- TRIPLE COOKED PORK BELLY, sweet potato hummus, apple jam, crackling
- SMOKED BEEF BRISKET, parsnip, sweet potato crisps, fried kale
- CHICKEN & PISTACHIO TERRINE, tomato relish, cornichons, melba toast
- HIRAMASA KINGFISH CEVICHE, avocado purée, coconut & cucumber vinegar, pickled radish, wasabi peas, dill oil
- POACHED PRAWN & LOBSTER BISQUE, sheep's milk yoghurt, pickled samphire, baked sour dough
- VEGETABLE SPRING ROLL, Asian salad, crispy noodles, kim chi, shallots, kewpie

## MAIN

- OVEN BAKED TASMANIAN SALMON, ratatouille, romesco, Persian feta, balsamic glaze
- 14 HOUR ROASTED LAMB SHOULDER, baba ganoush, cous cous, olives, fire roasted peppers, jus
- CHICKEN ROULADE, pancetta, sage, Gruyère, salt and vinegar kipfler, broccolini, cauliflower purée, chicken skin, jus
- SLOW ROAST PORK, vanilla parsnip purée, honey glazed carrots, crisp prosciutto
- PASTURE FED BEEF FILLET, served medium rare, spinach purée, duck fat potato, broccolini, jus
- DUKKAH ROASTED PUMPKIN, coconut labne, ancient grains, currents, charred broccoli, almonds

## DESSERT

- LOCAL HONEY PANNA COTTA, macerated berries, strawberry jelly, caramelised puff pastry
- SALTED CHOCOLATE TART, berry coulis, double cream
- DOUBLE CHOCOLATE BROWNIE, hot chocolate fudge, raspberries, macadamia ice cream
- PISTACHIO CHEESECAKE, coffee soil, lemon curd, raspberry jam
- APPLE & ALMOND FRANGIPANE TART, crème pat, prune gel, custard powder
- VEGAN CHOCOLATE BROWNIE, coconut yogurt, raspberry sorbet

## SIDES

- TRIPLE COOKED POTATOES, vinegar salt, aioli
- GARDEN SALAD, maple honey dressing
- ROASTED ROOT VEGETABLES, smoked tahini, fried chickpeas
- STEAK FRIES, sea salt, herbs
- CHARRED BROCCOLI, ancient grains, currents, almonds



# COCKTAIL PACKAGES





## COCKTAIL PACKAGE OPTION 1

\$50 PER PERSON (\$53PP 2025 | \$56PP 2026)

- Choice of 4 canapés roaming for 3 hours
- Cutting and serving of wedding cake on platters

## COCKTAIL PACKAGE OPTION 2

\$60 PER PERSON (\$63PP 2025 | \$66PP 2026)

- Choice of 6 canapés roaming for 3 hours
- Cutting and serving of wedding cake on platters

## COCKTAIL PACKAGE OPTION 3

\$70 PER PERSON (\$74PP 2025 | \$78PP 2026)

- Choice of 8 canapés roaming for 3 hours
- Cutting and serving of wedding cake on platters

## INCLUDED IN ALL PACKAGES

- Menu tasting for bride and groom
- Cake and gift table





# CANAPÉS





## CANAPÉS

**PANKO PRAWNS**, honey, coconut

**TRUFFLE ARANCINI**, shaved grana, truffle oil (gfo)

**SOUTHERN FRIED CHICKEN**, whisky caramel

**SALT & PEPPER TOFU**, Thai dressing, vegan aioli (gfo, vg)

**CHEESEBURGER SLIDERS**, tomato relish, aioli (add \$3pp)

**FRIED CHICKEN SLIDERS**, sweet pickles, perinaise (add \$3pp)

**CRAB & LOBSTER FRITTATA**, tomato chutney, dill (gf)

**SESAME CRUSTED TUNA**, avocado, wasabi peas (gf)

**RICOTTA STUFFED MUSHROOMS**, spinach, pine nuts (gf)

**PORK BELLY**, chilli caramel, sesame, shallots (gf)

**COFFIN BAY OYSTERS**, natural, wakame, tempura (gfo)

**VEGAN FRIED CHICKEN**, Korean sweet chilli, spring onion (gf)





# PLATTERS





# PLATTERS

**BOWLS OF CHIPS**, aioli \$8 (gf)

**BOWLS OF WEDGES**, sweet chilli, sour cream \$11

**YUM CHA**, dim sims, spring rolls, samosas, sweet chilli, soy \$50

**SALT & PEPPER TOFU**, Thai dressing, vegan aioli \$50 (gfo)

**ANTIPASTO**, cured meat, pickled veg, local mixed olives, cheese, quince, hummus, lavosh, fried bread \$100

**VEGETABLE SPRING ROLLS**, sweet chilli \$50

**BEEF DIM SIMS**, soy \$50

**VEGETARIAN SAMOSAS**, raita \$50

**PANKO PRAWNS**, honey, coconut \$55

**SALT & PEPPER SQUID**, tartare, lemon \$60 (gfo)

**TERIYAKI BEEF SKEWERS**, sesame, spring onion \$90 (gf)

**TANDOORI CHICKEN SKEWERS**, coriander \$80 (gf)

**VEGAN FALAFELS**, coconut raita \$50

**PORK BELLY BITES**, chilli caramel, sesame, shallots \$90 (gf)

**MUSHROOM ARANCINI**, Parmesan \$90 (gfo)

**SPINACH & FETA PASTIZZIS** \$60

**LOCAL PIES, PASTIES & SAUSAGE ROLLS**, tomato relish \$110

**QUICHE LORRAINE**, tomato relish \$110

**SOUTHERN FRIED CHICKEN**, whisky caramel \$100

**CHEESEBURGER SLIDERS**, tomato chutney, aioli \$160

**FRIED CHICKEN SLIDERS**, sweet pickles, perinase \$160

**VEGAN BEEF CIABATTA SLIDERS**, cheddar, aioli \$180

**VEGAN FRIED CHICKEN**, Korean sweet chilli, sesame, spring onion \$100

**PETITE PAVLOVAS**, double cream, freeze dried berries \$60

**LEMON CURD TARTLETS** \$65

**DOUBLE CHOC BROWNIES**, hot chocolate fudge \$65

**SEASONAL FRUIT PLATTER** \$65



# DRINKS PACKAGES





## STANDARD BEVERAGE PACKAGE

4 HOURS | \$55 PER PERSON (\$58PP 2025 | \$61PP 2026)  
+\$12PP PER EXTRA HOUR (\$14PP 2025 | \$16PP 2026)

Woodbrook Farm Sparkling	Carlton Dry
Woodbrook Farm Sauvignon Blanc	Great Northern
Woodbrook Farm Shiraz	South Coast Pale Ale
Woodbrook Farm Cabernet Sauvignon	Somersby Cider
	Soft Drinks & Juice

## PREMIUM BEVERAGE PACKAGE

4 HOURS | \$70 PER PERSON (\$74PP 2025 | \$78PP 2026)  
+\$15PP PER EXTRA HOUR (\$17PP 2025 | \$19PP 2026)

The Lane Lois Sparkling	Carlton Dry
Pikes Luccio Pinot Grigio	Great Northern
Giesen Sauvignon Blanc	South Coast Pale Ale
Rymill The Dark Horse Cabernet Sauvignon	Somersby Cider
Hentley Farm Shiraz	Soft Drinks & Juice

## DELUXE BEVERAGE PACKAGE

4 HOURS | \$85 PER PERSON (\$90PP 2025 | \$95PP 2026)  
+\$17PP PER EXTRA HOUR (\$19PP 2025 | \$21PP 2026)

Bird in Hand Sparkling	Asahi
Shaw & Smith Sauvignon Blanc	Great Northern
Pikes Riesling	South Coast Pale Ale
St Hallett Butcher's Cart Shiraz	Somersby Cider
Devil's Corner Pinot Noir	Soft Drinks & Juice

ADD BASE SPIRITS TO A 4 HOUR BEVERAGE PACKAGE  
FOR \$25PP, (\$28PP 2026) +\$8PP PER EXTRA HOUR.  
ON CONSUMPTION BAR MINIMUM \$30 PER PERSON  
ADD MOSCATO FOR \$3PP



HOUSE ON HAINES

## CONTACT

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[www.houseonhaines.com.au](http://www.houseonhaines.com.au)

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