

PARTRIDGE HOUSE

WEDDINGS & FORMAL CATERING

JULY 1ST 2026 - JULY 1ST 2028



Delivering Excellence With Passion

Welcome to Partridge House



Partridge House is iconic to Glenelg and a beautiful old community home, originally built in 1899 for a Mrs Elinor Varley. It was bought by the former Glenelg Council in 1971 after it was threatened with demolition. Since 1977 it has been used as a community facility and catered for events such as picnics, social events, private parties, corporate days and weddings.

Our newly decorated Grand rooms create the perfect atmosphere for small to large gatherings. The open floor plan provides lots of flexibility for various table/room settings.

We have created menu options that will make an immediate impression on your guests. Please contact our chef Adam Bishop, to discuss the many menu options available for you to choose from.

Cocktail/Finger Food

This menu package consists of 10 hot/cold canape selections, cheese platters and a roaming dessert consisting of freshly made pastries.



COLD SELECTIONS

THAI CHICKEN SALAD

with a chilli and mint jam, in a savoury pastry case

PEKING DUCK PANCAKES

with Hoi Sin sauce, cucumber and fresh herbs

\$2.50 per person surcharge applies

HERB SEARED LAMB BRUSCETTA

with smoked almond, green pea, mint pesto and parmesan

CHICKEN ROULADE

breast chicken stuffed with an olive, proscuitto and thyme filling

PEPPER SEARED BEEF FILLET

with a sun dried tomato cream and shredded basil on a herb crouton

ASIAN BBQ'D PRAWNS

with fresh lime and baby herbs

\$2.50 per person surcharge applies

SEMI ROASTED CHERRY TOMATO BRUSCHETTA

with red onion & thyme jam, shredded basil and balsamic candy (V)

FETTA, MUSHROOM AND WILD ROCKET BRUSCHETTA

with balsamic candy and olive oil (V)

DUKKAH & OLIVE OIL PLATTER

with basil oil, candied balsamic and crusty bread (V)

HERB PIKELET

with blue cheese, pear and chives (V)

ADELAIDE HILLS GOATS CHEESE TARTLET

with balsamic glazed cherry tomato and garlic crumb (V)

SPANISH CHICKEN BRUSCETTA

with peponata and soft herbs

HOT SELECTIONS

TEMPURA (CRISP, LIGHT SESAME SEED BATTER) PRAWNS

with a lemongrass and ginger dipping sauce

\$2.50 per person surcharge applies

MINI AMERICAN DOUBLE CHEESE BURGERS

with American Jack cheese, aoli and ketchup

EGGPLANT, ZUCCHINI AND PINE NUT FRITTERS

with cumin and lime yoghurt (V)

MUSHROOM & SPRING ONION

served in a filo cup with parmesan cheese and basil oil (V)

SALT & PEPPER SQUID

with a chilli, lime and coriander dipping sauce

STICKY LIME & SOY CHICKEN SKEWERS

with fresh lime and Asian herbs

ROASTED PUMPKIN ARANCINI

with parmesan and rosemary (V)

CRUNCHY THAI CHICKEN CAKES

with mild satay dipping sauce

SELECTION OF GOURMET MINI PIES

with house made tomato relish

SPICY ASIAN BEEF MEAT BALLS

with lemongrass and sweet chilli caramel

GREEK LAMB SKEWERS

with lemon garlic yoghurt

CRISP THAI SPRING ROLLS

with plum chilli dipping sauce (V)

KARRAGE CHICKEN

Japanese fried chicken with lemon aioli

Cocktail/Finger Food

cont'd



ROAMING DESSERT

A selection of fresh miniature pastries: Mini lemon meringue tartlets, coffee éclairs, Vanilla slice, Fruit and vanilla cream tartlets, Custard & chocolate canoli, Chocolate éclairs & proffiterols filled with vanilla cream

PRICE:

\$102 per person

CHEESE PLATTERS

A selection South Cape cheeses – black wax cheddar, Brie & Blue, with water crackers, dried apricots & apple, and almonds.

NOTE:

(V) = Vegetarian option

Gluten free options available upon request

Along with your roaming dessert, we will cut and serve your wedding cake onto platters for each guest table. This is done free of charge. However, if you would like your wedding cake plated individually for each guest (with or without an accompaniment), an additional charge of \$5.00 per person applies (see menu additions list attached)

A La Carte Menu

Choose: any 3 hot/cold canapés (choose from the canapé menu selections) for your pre dinner drinks in the garden or decking area – 1 set entrée (or roaming entrée) – Alternate drop of 2 main courses – 1 set plated dessert (or roaming dessert).



ENTRÉE

All served with warm Turkish bread, olive oil and candied balsamic vinegar on the table.

LEMONGRASS & SOY BRAISED PORK BELLY

with shredded Asian vegetables, crisp shallots baby herbs, caramel & lime dressing (GF)

HERB & MUSTARD SEARED LAMB SALAD

with baby spinach, tomato, red onion and parmesan salad (GF)

OCEAN TROUT

with charred zucchini, fennel, water cress, pistachio crumb, turmeric & lemon oil (GF)

ADELAIDE HILLS GOAT'S CHEESE AND TOMATO TART

with rocket, pear & parmesan salad. Dressed with basil infused olive oil and balsamic glaze (V)

THAI BBQ'D CHICKEN

with sweet pickled carrot salad, baby herbs, crisp shallot and Nam jim dressing (GF)

CHARRED TUSCAN ROASTED VEGETABLE SALAD

with baby basil, balsamic, lemon and roasted capsicum relish (GF)(V)

PROSCUITTO, ROASTED EGGPLANT & WALNUT PUREE

with corn cake, blistered tomatoes, charred zucchini, basil and aged balsamic

MAIN COURSE

All main courses are served with green leaf salads with a light French dressing.

SEARED ROASTED BEEF SIRLOIN

with gratin potato, broccolini, roasted whole baby carrots and red wine jus (GF)

FRESH SALT WATER BARRAMUNDI FILLET

with lightly spiced pearl cous cous, charred greens and vinaigrette

HERB ROASTED FREE RANGE CHICKEN BREAST

with potato gallette, broccolini, baby carrots, jus (GF)

SCOTCH FILLET

with duck fat potatoes, broccolini, balsamic glazed tomato, micro herbs and red wine jus (GF)

ATLANTIC SALMON

with potato puree, roasted beets and tomato, greens and mustard and lime dressing (gf)

HERB ROASTED CHICKEN BREAST

with roasted vegetable pearl cous cous, roasted baby carrots, broccolini, micro herbs & tumeric and lemon yoghurt

LAMB FILLET

with rosemary roasted baby potatoes, broccolini, peppornata, pea tendril and red wine jus (GF)

GREEK BBQ CHICKEN BREAST

with lemon & oregano, crispy potatoes, charred zucchini and capsicum, tzatziki, baby basil leaves (GF)

A La Carte Menu

cont'd



DESSERT

BAKED CHOCOLATE TART

with stewed fresh berries, chocolate pencil and double cream

CHEESE PLATTER

a selection South Cape cheeses – black wax cheddar, Brie & Camembert, with water crackers, dried apricots & apple, and almonds.

BAKED LEMON CURD TART

with double cream, raspberries/strawberries and mint

ROAMING DESSERT OPTION

Gives you the choice of 6 small miniature desserts, to be placed on each table or circulated around the room to the guests

PRICE:

- Alternate drop mains **\$125** per person
- Alternate drop less set dessert option **\$117** per person
- Choice of mains **\$135** per person

NOTE:

Along with your dessert option, we will cut and serve your wedding cake onto platters for each guest table. This is done free of charge. However, if you would like your wedding cake plated individually for each guest (as an extra plated course) an additional charge of \$5.00 applies (see menu additions list attached).

If you would prefer to have more time in the garden for your pre-dinners, perhaps consider having your plated entrée served as a roaming entrée. This means, you will not have a plated entrée when your guests move into the venue room. Instead, you will get an extra 3 selections of finger food (on top of the 3 already allocated), giving you 6 finger food selections in the garden for a longer period of time. This does not cost extra to structure your menu this way – Please contact Adam for more information on this option, if required.

Beverages



PREMIUM PACKAGE

3 hours	\$57.00
4 hours	\$64.00
5 hours	\$70.00

Any additional hour required at \$17 per hour

DELUXE PACKAGE

3 hours	\$68.00
4 hours	\$76.00
5 hours	\$84.00

Any additional hour required at \$20 per hour

NOTE:

Drinks package - all drinks waiting staff, glassware and bar kit are inclusive in any drinks package.

Drinks on consumption - a minimum spend of \$2,500 applies and drinks waiting staff, glassware and bar kit are at additional cost. (approx \$750 more)

BEVERAGE PACKAGES:

PREMIUM PACKAGE

Mount Bera Vineyard Sparkling
Cobbs Hill Estate Vineyard Rose
Cobbs Hill Estate Vineyard Sauvignon Blanc
Cobbs Hill Estate Vineyard Shiraz
Hahn Super Dry
Corona
Hahn Premium Light
Selection of soft drinks and Nippy's Orange Juice

DELUXE PACKAGE

Mount Bera Vineyard Sparkling
Cobbs Hill Estate Vineyard Rose
Cobbs Hill Estate Vineyard Sauvignon Blanc
Cobbs Hill Estate Vineyard Pinot Gris
Cobbs Hill Estate Vineyard Shiraz
Cobbs Hill Estate Vineyard Pinot Noir
Hahn Super Dry
Corona
Adelaide Hills Pear Cider
Hahn Premium Light
San Pellegrino sparkling mineral water
Selection of soft drinks and Nippy's Orange Juice

DRINKS ON CONSUMPTION

A minimum spend of \$2,500 applies

Mount Bera Vineyard Sparkling	\$57.00
Cobbs Hill Estate Vineyard Wines	\$59.00
Sparkling Rose	
Sauvignon Blanc	
Pinot Gris	
Shiraz	
Pinot Noir	
Rose	
Hahn Super Dry	\$11.00
Corona	\$12.00
Adelaide Hills Pear Cider	\$11.00
Hahn Premium Light	\$9.50
Soft Drinks (1.25 Litre)	\$9.50
Nippys Orange Juice (2 Litre)	\$12.00
San Pellegrino Sparkling Water 700mL	\$10.00



INSTYLE
CATERING

Terms & Conditions

This form must be read and signed to confirm a booking with Instyle Catering @ Partridge House

BOOKINGS

- Tentative Bookings are held for 7 days from the enquiry date.
- **Bookings will only be confirmed with payment of a \$2,500 deposit and a signed and returned set of terms and conditions.**

PRICING & DEPOSITS

- No deposits will be refunded less than 4 months out.
- If the function is changed to an alternative available date, prior 12 weeks to the function, the entire deposit is transferable - only 1 transfer of date allowed at no additional cost.
- Quotes are given according to prices at the time.
- Quotes will remain valid for the 7 day tentative period.
- Menu costs are based on current food costs and may vary up to 5% a year. This may alter your final payment amount. Any additional charges incurred by unexpected seasonal price rises, for any menu item that the client has chosen, will be at the clients expense.
- A \$50 damage waiver fee applies for each event at Partridge House.

PAYMENT

- Final payment required in full 14 days out from event date.
- Payments can be made by EFT, cheque (payable to Instyle Catering), cash.

HIRE EQUIPMENT BREAKAGES

- Any damage done to any equipment and glassware for the clients' function will be charged for (at replacement costs).

GUEST NUMBERS CONFIRMATION

- Final numbers are to be given no less than 14 days prior to the function. This will be the minimum number that the menu will be charged on.

MENU

- The menu is to be confirmed 2 weeks prior to the function date.
- All menus are subject to seasonal availability.
- Some menu items may be substitutes with an alternative, if seasonal produce is unavailable or, poor quality at/near the time of the function.
- All dietary requirements are to be handed over when final numbers are confirmed - No later. Not all unique dietary preferences and lifestyle choices can be catered for, we do not cater for food dislikes. We will cater for vegetarian, vegan, gluten free, nut allergies, seafood allergies, pregnancy and dairy free requirements. We also will consider cultural requirements, anything outside the above can be provided for at an additional charge.
- All food items allocated to your function must be consumed within the time specified for your event. No food will be left by Instyle Catering, or taken off premise by the client.
- Instyle Catering accepts no responsibility for any food consumed after the function finishing time has lapsed.

MINIMUM SPENDS

- A minimum spend of \$4,500 applies for any weddings at Partridge House.

PUBLIC HOLIDAY SURCHARGE

- Instyle Catering may impose a surcharge for events on public holidays.
- The surcharge will be assessed on and event by event basis and solely at the discretion of Instyle Catering.

DAMAGE AND CLEANING

- Any costs and all responsibilities due to the theft or damage to any goods, equipment or the venue are to be met by the client.

RECOVERY COSTS

- In the event that Instyle Catering incurs any further costs (including legal costs), expenses or disbursements in recovering any debt due by you to Instyle Catering, then you agree to reimburse such costs, expenses and disbursements to Instyle Catering.

LAWS & LIABILITY

- If Instyle Catering has reason to believe that an event will affect its reputation, security or employees well being it reserves the right to cancel without liability. At no time will Instyle Catering and its staff commit any act that is illegal or offensive, nor can any such act breach any statutes, by laws, orders, regulations or other provisions having the force of the law including but not limited to Instyle Caterings liquor licence obligations.

ACCEPTANCE:

I have read and fully understand and accept the written conditions above, and hereby confirm our booking in accordance with the quote provided to me/us by Instyle Catering.

Name/s.....

Date..... Function Date..... Signed.....



INSTYLE
CATERING

Booking Form

This booking sheet must be completely filled out and returned to us with your deposit, and signed copy of the terms & conditions for your function to be deemed confirmed.



Clients names (both)

Date of Function

Lunch or Dinner or Other (please circle)

Number of Guests

Ceremony onsite? Yes or No (please circle)

Type of menu - (Please circle one) Cocktail Menu or Ala Carte Menu or Shared Platter Menu or Other

Occasion

Home Telephone..... Mobile (both)/.....

Email (both)

Alternative contact (e.g. parents) Details

Terms & Conditions: Confirmation of your booking will only be accepted on completion and receipt of this booking form, and accompanied by the required \$2,500 deposit.

I here-by agree to the terms and conditions in order to secure my booking.

Print Name

Signed

Date