

A close-up photograph of a bride's hands holding a large, lush bouquet of flowers. The bouquet features a mix of white, peach, and red roses, along with greenery and smaller white flowers. The bride is wearing a white lace-trimmed wedding dress. The background is dark and out of focus, with a warm, golden light source creating a soft glow around the bouquet.

*Weddings at*  
**FUTURES**





# Weddings at FUTURES

Congratulations on your journey towards a lifetime of love and happiness together! At Futures Event Centres, we believe that every love story deserves a perfect beginning. Situated in Old Reynella, our venue blends timeless elegance with modern amenities to create a perfect setting for your wedding reception.

Whether you envision an intimate gathering or a grand celebration, our versatile spaces can be tailored to fulfill your every desire. Our dedicated team understands that your wedding day is as unique as your love story. With meticulous attention to detail and a commitment to excellence, we strive to exceed your expectations and ensure that your special day unfolds seamlessly. From the initial planning stages to the final farewell, we are here to assist you every step of the way.

We invite you to explore Weddings at Futures and discover why it is the perfect venue for your celebration of love. Schedule a tour with us today and let us help you turn your wedding dreams into reality.

Here's to love, laughter, and your happily ever after at Weddings at Futures.

Warm regards,

*The team at Futures*





# HIRE OUR VENUE

Our venue, capable of seating 60 guest up to 250 guests, offers ample space for dining, dancing, and celebrating your special day. With a designated dance floor area and state-of-the-art AV equipment, including an LED screen, we ensure that every moment is captured and shared with your loved ones in style. The contemporary design and classy ambiance of our venue provide a sophisticated setting that can be customized to reflect your unique vision. Whether you envision a lavish affair or an intimate gathering,

## OCTOBER TO APRIL

Reception 6hrs (5pm – 11pm)

Saturday – Sunday \$3000

Friday \$2500

Midweek (Monday – Thursday)

6 hours – 4pm to 10pm

\$1800

## OFF PEAK WEDDINGS

May to September venue hire is 25% off

## VENUE HIRE INCLUSIONS

Dedicated Wedding Coordinator

Reception Setup and Pack Up

Tables for 120 guests

Bridal table

White americana chairs for 120 guests

Gift table

Tableware and glassware







# FOOD PACKAGES

## Cocktail

### OPTION 1 - \$50PP

10 Canapes

Example Canapes to choose from:

Peking duck cones with coriander

Kingfish Carpaccio (GF)

Slider – Beef with cheese and pickles

Slider – Pulled pork and slaw

Beef tartar on crisp bread

Smoked salmon on potato rosti

Risotto balls with red pesto dip (V)

Duck pies with mango salsa

Thai beef noodle salad (GF)

Rare roast beef fillet, rolled in fresh rocket, with

rocket and parmesan pesto (GF)

Crumbed sesame chicken pieces with lemon

mayonnaise

Tiny beef mignons with mustard Hollandaise (GF)

### OPTION 2 - \$60PP

SA GREAT CANAPES

10 Canapes

Example Canapes to choose from:

Barossa Farm corn-fed chicken Vietnamese salads

served individually in bamboo boats (GF)

Spear Creek Dorper Lamb Saltbush Frenched

cutlets with minted yoghurt (GF)

Succulent Berkshire Free Range pork belly cooked

for 15hrs in Adelaide Hills Pear Cider with crispy

crackling served in a Chinese spoon (GF)

Mini 100% Coorong Angus Beef Burgers (Richard

Gunner) with cheese and pickles served with

French fries in a bamboo boat

Maggie Beer pheasant farm pate in choux pastries

with pistachio • Barossa Valley corn-fed chicken

Vietnamese style hand-rolled spring rolls (GF)

SA King George Whiting Tempura with lemon and

sea salt served in a white noodle box with Fries

Fig and Woodside goat cheese tarts (V)





# FOOD PACKAGES

## *Casual Dining*

### **WOOD OVEN PIZZA - \$40PP**

Choice of Five Pizza Flavours  
6 Canapes

### **PAELLA - \$40PP**

Choice of Two Paella Flavours  
6 Canapes

Upgrade to 8 Canapes \$15 per person

Upgrade to 6 Canapes, Pizza and Paella \$20 per person





# FOOD PACKAGES

## *Sit Down*

### **BANQUET - \$95PP**

Chef's selection of 3 canapés (half hour service)  
Shared starter platters per table  
Crusty bread with butter  
Your selection of 2 shared entree options  
Your selection of 2 shared main course options  
2 sides per table with main course  
Wedding cake cut & served on shared platters  
Freshly brewed coffee & tea drop tea selection

### **MEZZE BANQUET - \$95PP**

Chef's selection of 3 canapés (half hour service)  
Shared starter platters per table  
Crusty bread with butter  
Your selection of 2 shared entree options  
Your selection of 2 shared main course options  
2 sides per table with main course  
Wedding cake cut & served on shared platters  
Freshly brewed coffee & tea drop tea selection

### **ELEGANCE - \$101PP**

Chef's selection of 3 canapés (half hour service)  
Shared starter platters per table  
Handmade spanakopites & sudo saganaki  
Crusty bread with butter  
Shared main course platters with 3 charcoal  
cooked meats & 3 seafood selections  
2 sides per table with main course  
Wedding cake cut & served on shared platters  
Freshly brewed coffee & tea drop tea selection

### **DELUXE - \$111PP**

Chef's selection of 3 canapés (half hour service)  
Shared starter platters per table  
Freshly baked Tuscan bread rolls with butter  
Your selection of a set or alternate drop entrée  
A choice of main course (your selection of 2  
options)  
2 sides per table with main course  
Wedding cake served individually as dessert  
Freshly brewed coffee & tea drop tea selection

Sunday events incur a \$4 per person surcharge. Public holiday surcharges apply POA.

All menus are seasonal and are subject to change.

See Terms & Conditions for more information. Including GST

# DRINKS PACKAGES

## ESTATE - \$55PP

Farrell Shiraz  
Fenêtre Lavande Pinot Noir  
Fenêtre Lavande Pinot Gris  
Reschke Bull Trader Sauvignon Blanc  
Tomich Hill Sparkling Blanc de Noir  
Great Northern Super Crisp Lager  
Hahn Super Dry  
Coopers Pale Ale  
Coopers Premium Light  
Pipsqueak Apple Cide

## RESERVE - \$65PP

Elderton Estate Shiraz  
First Drop Matador Grenache  
Bleasdale Sauvignon Blanc  
Vinteloper Pinot Gris  
Vinteloper Rosé  
Lambrook 'Spark' Sparkling  
Great Northern Super Crisp Lager  
Hahn Super Dry  
Coopers Pale Ale  
Coopers Premium Light  
Pipsqueak Apple Cider

## HERITAGE - \$59PP

The Hedonist Shiraz  
Lambrook Pinot Noir  
Tim Adams Pinot Gris  
Tim Adams Riesling  
Fenêtre Lavande Rosé  
Tomich Hill Sparkling Blanc de Noir  
Great Northern Super Crisp Lager  
Hahn Super Dry  
Coopers Pale Ale  
Coopers Premium Light  
Pipsqueak Apple Cider

## PREMIUM - \$68PP

Torbreck Woodcutters Shiraz  
Ulithorne Nova Duo Grenache Shiraz  
Vinteloper Pinot Noir  
First Drop Endless Summer Pinot Grigio  
Altezza Chardonnay  
Lambrook Stellar Rosé  
Vinteloper Sparkling  
Asahi  
Heineken  
Coopers Premium Light  
Pipsqueak Apple Cider



Please note that due to supply, some prices & labels are subject to change.

All beverage packages include nonalcoholic options of soft drink, mineral water and orange juice. Including GST

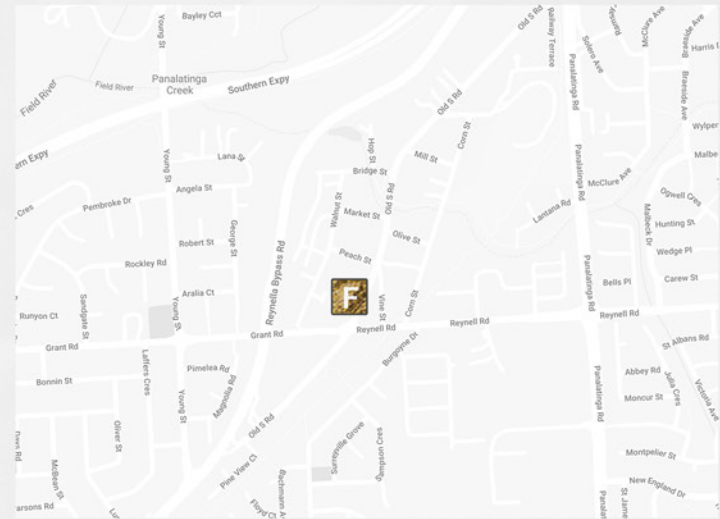




# OUR LOCATION

Futures Event Centre - Old Reynella  
165 Old South Road, Old Reynella

To discuss your wedding further please contact us at  
[adelaide@futures.events](mailto:adelaide@futures.events) or (08) 8336 0000



[@weddingsatfutures](https://www.instagram.com/weddingsatfutures)  
[www.futures.events/weddings](http://www.futures.events/weddings)



# TERMS & CONDITIONS

**BOOKING** - A tentative booking can be made by submitting our Wedding Enquiry form, all tentative bookings will be held for 14 days.

**BOOKING FEE** – A \$1000 non-refundable booking fee is to be paid within the initial 14 days to secure your booking date. These funds will then be held as a security bond and will be refunded back to you within 5 business days after your event. Should any losses, breakages or damages occur by you or your guests to Futures Event Centre, the costs will be deducted from the bond. Any last-minute additions to your function may also be deducted from your bond.

**PAYMENTS** – EFT Account Name: Influencers Conferences LTD BSB: 035-052 Account Number: 231 193. Please state your reference number (All Credit Card payments incur a 1.5% surcharge).

**CANCELLATION** – In the event of a cancellation the booking fee is non-refundable unless approved by management.

**FINAL NUMBERS** – Final payment, confirmation of numbers, Menu, dietary requirements and Beverages are all required no later than 7 working days prior to your function. The number of guests confirmed at that time will be the minimum you will be charged and no refunds will be given if this number decreases. Any additional costs incurred during your function are to be settled within 48 hours of your event via credit card or direct transfer (if the amount exceeds the security bond originally paid).

**ESTIMATE** – Although every measure is taken to honour our prices, any pricing estimates given are subject to change and in the event of a price increase you will be notified in writing.

**DAMAGE, LOSS OR THEFT** – The client is held responsible for any damages made to Futures Event Centre by the client or invitees, Futures Event Centre does not accept any responsibility for damage or loss of gifts or goods before, during or after your event. Any items left behind will be disposed of after 7 days.

**LICENCE REQUIREMENTS** – Futures Event Centre staff reserve the right to refuse service of alcohol to any intoxicated or disorderly patrons, and to remove any intoxicated or disorderly patrons from the premises. The service of alcohol will cease at 11:30pm, sound & entertainment to cease at 11:45pm and all patrons must have departed our property by midnight. The client agrees to vacate the venue at the scheduled times agreed upon, should your event go beyond the agreed finish time, management reserves the right to charge the extra costs that are reasonably incurred. The client must notify all guests prior to the function that transport must be pre-organised.

**ALCOHOL** – No alcohol of any kind is to be brought onto the premise for consumption at any time during your event.

**CLEANING** – General cleaning is included in the cost of venue hire, however if cleaning requirements are to be considered above reasonable, additional cleaning charges will incur a fee. No confetti or rice are permitted to be used on our grounds, the disposal of these will be at the client's cost.

**CLIENT RESPONSIBILITY** – The client is required to inform all relevant persons (contractors, external suppliers etc.) of our venue's terms and conditions. The client is also responsible for the set-up and pack-down costs of all hired goods and outsourced styling. All deliveries must be made known to the venue and clearly marked with the event name and date. Futures Event Centre does not accept responsibility for any injuries sustained to any person as a result of equipment being installed under the client's instructions.