

# WEDDINGS

AT OBSERVATORY 23



OBSERVATORY 23



## OBSERVATORY 23

Congratulations on your engagement  
and thank you for considering celebrating with us.

Conveniently located opposite the Adelaide Botanical Gardens, Observatory 23 is a venue where you can celebrate your wedding day in true style. Suitable for seated or cocktail wedding receptions of up to 400 guests, our grand yet elegant ballroom features modern finishes with art deco mirrors, chandelier lighting, and a large dance floor.

Whether you envision an intimate gathering or a grand celebration, we are here to bring your dream day to life. We understand that every detail matters when it comes to creating your perfect celebration and our team of dedicated professionals are committed to delivering impeccable service, from the moment you step through our doors to the final farewell.

With years of experience and a passion for exceeding expectations, we will work closely with you to curate an unforgettable event that reflects your vision and personality.

# COCKTAIL PACKAGE

\$119.00 PER PERSON



Whether you're mingling with friends, sharing a dance with loved ones, or simply enjoying the ambience under the starlit ceiling, our Cocktail Package is designed to create cherished memories that will last a lifetime.

## Package Inclusions:

- Venue hire based on a minimum number of guests
- Antipasto grazing station on arrival
- Two hour canape service
- Your wedding cake served on platters
- Five hour beverage package
- Lectern and microphone for speeches
- Dressed tables for wedding cake and gifts
- Cake knife, toasting glasses and gift table
- 3 complimentary car parks
- Complimentary use of our bridal retreat (subject to availability)

*Package valid for events held before 31 December 2025*



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# ELEGANCE PACKAGE

\$149.00 PER PERSON



For a more formal setting, our Elegance Package offers a traditional seated reception with the ability to customise your menu and delight your guests with a meticulously curated food and beverage offering, promising an unforgettable evening of sophistication.

## Package Inclusions:

- Venue hire based on a minimum number of guests
- 3 course menu including an alternate main course and your wedding cake served on platters
- Five hour beverage package
- Table linen and rustic napkins
- Chair covers and sashes
- Lectern and microphone for speeches
- Dressed tables for wedding cake and gifts
- Cake knife and toasting glasses
- 3 complimentary car parks
- Complimentary use of our bridal retreat (subject to availability)

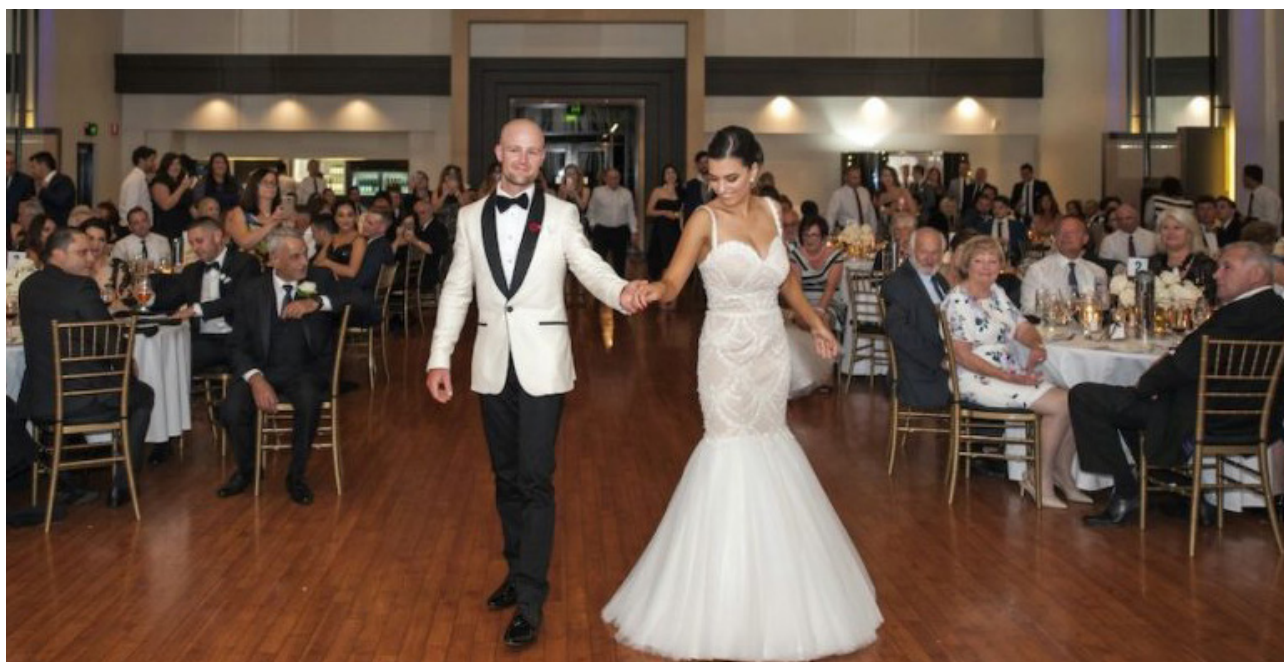
*Package valid for events held before 31 December 2025*



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# LUXURY PACKAGE

\$179.00 PER PERSON



Elevate your wedding day with our all-inclusive Luxury Package, designed to exceed your every expectation. Guests will experience exquisite pre-dinner catering, followed by a traditional three course meal and a premium beverage package.

## Package Inclusions:

- Venue hire based on a minimum number of guests
- Your selection of pre-dinner canapes or antipasto platters to start
- House made bread and olive oil
- 3 course menu including an alternate main course
- Your wedding cake served on platters
- Five hour premium beverage package
- Table linen and rustic napkins
- Chair covers and sashes
- Lectern and microphone for speeches
- Dressed tables for wedding cake and gifts
- Cake knife and toasting glasses
- 3 complimentary car parks
- Complimentary use of our bridal retreat (subject to availability)

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# OBSERVATORY BALLROOM

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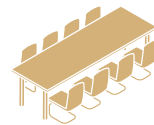
The Ballroom, situated on the Ground Floor, accommodates up to 300 guests with a dance floor. It boasts fiber-optic lighting, elegant period chandeliers, and mirrored walls, creating a stunning setting for any event.



Cocktail  
400



Round Tables  
300



Long Tables  
300



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# THE LOFT

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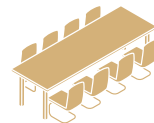
The Loft, located on the first floor and accessed via the heritage staircase, features a private bar, abundant natural light, and in-house audiovisual equipment.



Cocktail  
80



Round Tables  
60



Long Tables  
40



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# VENUE INFORMATION

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## PARKING AND ACCESS

Guest parking is available on Westbury Street next to the venue, as well as in the parking bays along Hackney Road, and on Plane Tree Drive near Botanic Park. Parking is complimentary after 6:00pm Monday - Saturday and all-day Sunday. We can also provide you with three complimentary car parks in the bay located behind the venue, which can be accessed via Westbury Street.



## DIETARY REQUIREMENTS

Our Executive Chef can cater to all dietary requirements; however, to avoid additional costs post event, it is important that you advise your event coordinator of these requirements prior to the day. To ensure your suppliers are catered for, we can arrange a separate meal for a small additional fee.





# COCKTAIL MENU

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## COLD CANAPÉS

Coffin Bay Oysters, served with either Nuoc Cham Dressing or Natural (GF)  
Assorted Sushi with Wasabi, Pickled Ginger and Soy (GF) (VGO)  
Smoked Rainbow Trout Blinis with Cream Fraiche and Lemon  
Spencer Gulf King Prawn Ceviche on Crostini with Fresh Salsa and Lime  
Chicken Liver en croute with Plum Paste and Parsley Puree  
Thai Chicken Larb, served on Betel Leaf with Roasted Rice and Lime  
Beef Tartare on Sourdough Toasts with Parmesan Horseradish Cream  
Buffalo Mozzarella with Fennel, Tomato and Toasts  
Smoked Duck Tartine with Sour Cherry

## HOT CANAPÉS

Thai Style Fish Cakes with Hot and Sour Dipping Sauce (GF)  
Mini Beef Pies with Beerenberg Tomato Relish  
Pork and Fennel Sausage Roll with Spiced Tomato Jam  
Steamed Hampshire Pork Gyoza, Yuzu Dipping Sauce and Chilli Crunch on the side  
Steamed Vegan Gyoza, Yuzu Dipping Sauce and Chilli Crunch on the side  
Mushroom Arancini with Aioli and Reggiano (V)  
Peking Duck Spring Roll with Shredded Leeks and Hoisin  
Zucchini, Pea and Mint Fritter with Coconut Yoghurt and Curry Oil (VG) (GF)  
Wagyu Beef Sliders with Pickles, Cheese, Ketchup and Mustard  
Vegetarian Spring Roll with Sweet Chilli Hoisin (V)  
Chicken Satay Skewer, Tamarind Glaze and Coriander (GF)  
Pork Belly Skewers with a Miso Glaze (GF)  
Lamb Kofta with Minted Yoghurt and Sumac (GF)  
Wagyu Beef Skewers, Soy Glaze (GFO)  
Fried Chicken Tenders, Chilli Coat, Kewpie and Pickles (GF)  
Local Crispy Dash Fried Calamari with Sichuan Salt and Lime Aioli  
Assorted Pizza with a Selection of Toppings (VO)  
Mixed Mini Dessert Selection (GFO)



# COCKTAIL MENU

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## SUBSTANTIAL CANAPÉS

Salt & Pepper Local Calamari with Garlic Aioli and Lemon (GF)

Market Fish & Chips with Dill Tartare (GFO)

Wagyu Beef Slider with House Salted Fries

South Indian Lamb Curry with Basmati and Yoghurt (GF)

Vegan Bowl with Brown Rice, Roasted Vegetables and Sesame Dressing (GF) (VG)

Barossa Hampshire Pork Gyoza served with Rice, Spring Onion, Chilli Oil and Citrus Soy (VGO)

Nasi Goreng with Sambal and Pickles (VGO)(VO)(GF)

Crispy Pork Belly Bahn Mi with Pickles and Chilli Aioli (VGO)

**\$11.00 per person, per choice**

## ANTIPASTO GRAZING STATION

Local Smallgoods, Pickles Olives, Adelaide Hills Cheese, Dried and Fresh Fruit, Nuts,  
Bread and Lavosh

Included with cocktail wedding package  
+ \$29.00pp for seated packages



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# SEATED MENU

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## ENTRÉE SELECTIONS

Individual Antipasto Plate, Local Smallgoods, Pickled Vegetables, Ciabatta  
Chargrilled SA Prawns, Green Papaya, Grilled Pineapple, Tamarind, Chilli, Lime  
Hiramasa Kingfish Ceviche, Celeriac Puree, Native Finger Lime, Salmon Roe, Nori  
Zucchini, Pea and Mint Fritters, Goats Curd, Mango Chutney, Herb Salad  
Drunken Chicken Salad, Rice Noodles, Hot and Sour Dressing, Herbs  
Twice-cooked Crispy Pork Belly, Asian Slaw, Honey-spiced Dressing  
Spiced Cauliflower, Hummus, Herb Salad, Sultana, Pomegranate Dressing  
Pan-roasted Gnocchi, Wild Mushroom, Napoletana Sauce, Aged Pecorino Cheese  
Spinach and Ricotta Ravioli, Roasted Tomato Sauce, Parmesan, Basil

## MAIN COURSE SELECTIONS

OBE Organic Eye Fillet, Potato Puree, Wild Mushroom Jus, Seasonal Greens  
Beef Porterhouse, Twice-cooked Chips, Sauteed Spinach, Tomato Chutney, Jus  
Atlantic Salmon, Warm Potato, Lemon, Tomato Tarragon Dressing, Green Pea  
Braised Wagyu Beef Cheek, Horseradish Pommes Puree, Jus, Tempura Enoki  
Chicken Kiev, Parmesan Polenta, Green Olive, Lemon, Romesco Sauce  
Roasted Harissa Pumpkin, Pearl Barley, Seasonal Greens, Citrus Tahini Yoghurt (V)  
Cumin-spiced Lamb Rump, Minted Potatoes, Persian Fetta, Pomegranate, Green Hummus (GF)  
Crumbed Hampshire Pork Cutlet, Celeriac Puree, Apple Slaw, Seeded Mustard Jus  
Chinese-style Red Cooked Duck Leg, Sticky Rice, Asian Greens, Plum Sauce

## DESSERT SELECTIONS

New York Baked Blueberry Cheesecake with Citrus Sorbet  
Pavlova with Lemon Curd, Passionfruit and Cream Fraiche (GF)  
Tiramisu with Frangelico Cream  
Sticky Toffee Pudding with Salted Caramel and Vanilla Bean Ice Cream  
Couverture Chocolate Mud Cake with Double Cream (GF)  
Local & International Cheese Selection served with Condiments and Lavosh



# CHILDREN'S MENU

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Our children's menu includes a soft drink and juice package, ice cream sundae for dessert and your choice of one of the following main course dishes:

Chicken and Chips, House Salad, Fries and Ketchup

Cheeseburger, House Salad, Fries and Ketchup

Fish and Chips, Salad, Tartare and Ketchup (GFO)

Spaghetti Bolognese Sauce, Garlic Bread

**\$45.00 Per Child**

# YOUNG ADULTS

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All guests aged between 12 and 17, receive a 20% discount on the total food and beverage package.



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# ADDITIONAL OPTIONS

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## ANTIPASTO PLATTER (2 PLATTERS SERVED TO THE TABLE)

Local Smallgoods, Pickled Vegetables, Ciabatta

**\$15.00 per person**

## ANTIPASTO GRAZING TABLE

Local Smallgoods, Pickles, Olives, Adelaide Hills Cheese, Dried and Fresh Fruit, Nuts, Bread and Lavosh

**\$29.00 per person**

## CHEESE PLATTER

A Selection of Local Cheese, Dried Fruits, Adelaide Hills Plum Paste, Crackers, Lavosh

**\$17.00 per person**

## SEAFOOD PLATTER (2 PLATTERS SERVED TO THE TABLE)

Oysters, Local Squid, Octopus, Smoked, Pickled and Cured Fish and Pt Lincoln Mussels

**\$24.00 per person**

## PRE-DINNER CANAPÉS

Chef's selection of 3 pre-dinner canapes, served over a 30-minute duration.

**\$18.00 per person**

## WEDDING CAKE AS DESSERT

Should you wish to have your wedding cake served in place of our dessert, a deduction of **\$2.50 per person** will be applied to your package.



# BEVERAGE PACKAGES

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## BEVERAGE PACKAGE 1

Dunes & Greene Sparkling  
Yalumba 'Y' Series Sauvignon Blanc  
Yalumba 'Y' Series Rose  
Yalumba 'Y' Series Shiraz  
Hahn Super Dry  
Little Creatures Hazy Midstrength Ale  
5 Seeds Cider  
Soft Drinks

## BEVERAGE PACKAGE 2

Reschke R-Series Sparkling  
Reschke 'Bull Trader' Sauvignon Blanc OR Chardonnay  
Reschke R-Series Rose  
Reschke 'Bull Trader' Shiraz OR Cabernet Sauvignon  
Heineken  
Hahn Super Dry  
Little Creatures Hazy Midstrength Ale  
5 Seeds Cider  
Soft Drinks

Upgrade to Beverage Package 2 for \$10.00 per person

## BEVERAGE PACKAGE 3

The Lane 'Lois' Blanc de Blanc  
The Lane Sauvignon Blanc OR Chardonnay  
The Lane Pinot Noir OR Shiraz  
Heineken  
Hahn Super Dry  
Little Creatures Hazy Midstrength Ale  
5 Seeds Cider  
Soft Drinks

Upgrade to Beverage Package 3 for \$15.00 per person



# BEVERAGE PACKAGES

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## ADDITIONAL BEVERAGE OPTIONS

30 Minute Package Extension  
(Maximum of 6 Hours)  
\$6.00 per person, per 30 minutes

## SPIRITS CORKAGE

(Maximum 4 Hour Duration)  
\$5.00 Per Person

## COCKTAIL ON ARRIVAL

Your selection of one of the following cocktails served on arrival:

Cosmopolitan  
Espresso Martini  
Margarita  
Negroni  
\$25.00 per person



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# PREFERRED SUPPLIERS

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## FLORIST

### Blooming Bridal

Christin Gemmell  
0424 363 310  
weddings@bloomingbridal.com.au

## FURNITURE HIRE

### Jaks Hire and Events

Joanne Rosa  
0457 191 076  
joanne@jakshireandevents.com

### Adelaide Wedding Hire

Taylor James  
0401 061 639  
info@adelaideweddinghire.com

## CHAIR COVERS

### Take A Seat Hire

Elle Desengo  
0408 828 922  
sales@takeaseathire.com.au

## ENTERTAINMENT

### Entertainment Adelaide

Daniel Koronis  
0448 400 900  
info@entertainmentadelaide.com.au

### Cello by the Sea

Sam Greer - Cellist  
0403 531 696  
cellobythesea@gmail.com

## CAKE SUPPLIERS

### Sugar and Spice

08 8172 1078  
info@sugarandspicecakes.com.au

### Lyons Den Cakes

0402 492 429  
admin@lyonsdencakes.com

## PHOTOGRAPHY

### Shayne Foster Media

Shayne Foster  
0416 766 639  
shaynefostermedia@gmail.com

### Joel Roosa Photography

Joel and Nat Roosa  
(08) 70899561  
admin@joelroosaphotography.com

## WEDDING FAVOURS

### Haighs Chocolates

Lucy Bull  
08 8372 7022  
LucyB@haighs.com.au

## THEMING AND LIGHTING

### Amuse Event Lighting and Audio Visual

Sam Balfour  
0407 726 549  
info@amuselav.com.au

### Gold Champagne Towers

Brooke Warnest  
hello@goldchampagnetowers.com.au

## CELEBRANT

### Brent Matthews

0431 705 588  
celebrent@hotmail.com

## OTHER SUPPLIERS

### Beyond India

Robby Gupta  
0410 693 316  
robby@beyondindia.net.au

### Invitations for All Occasions

Tina  
08 8272 4000  
tina@invitationsforalloccasions.com.au

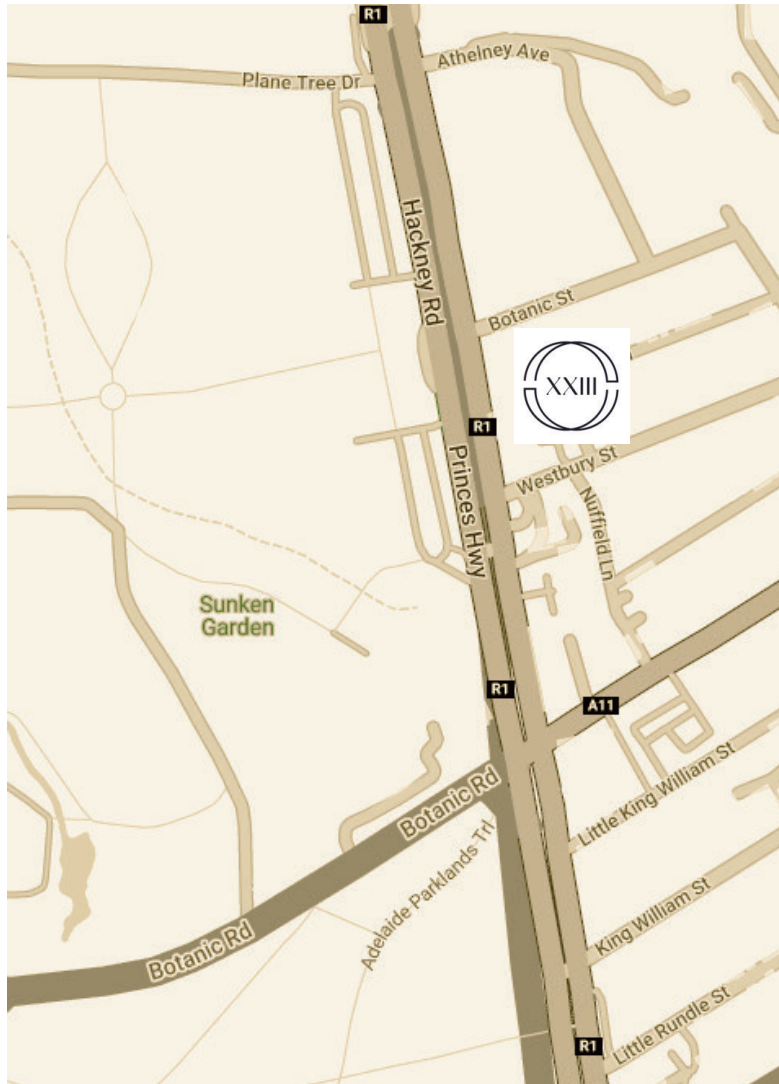




# LOCATION

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Observatory 23 is located at 23 Hackney Road, just on the CBD fringe and opposite the Botanic Gardens of South Australia. With plenty of parking within a short distance, it's a great location for your big day!



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# CONTACT US

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We look forward to hearing from you and being a part of your special day.  
Contact us today and let's create an unforgettable celebration together!



[olivia@yoursaygroup.com.au](mailto:olivia@yoursaygroup.com.au)



08 7095 8100



[observatory23.com.au](http://observatory23.com.au)



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