



Glanville Hall
EST. 1856



Memorials and Life Celebrations

Welcome to Glanville Hall

Tucked away just two streets from the beach in picturesque Semaphore, Glanville Hall's 160-year-old heritage manor is an elegant, private and timeless location to celebrate a beautiful life.

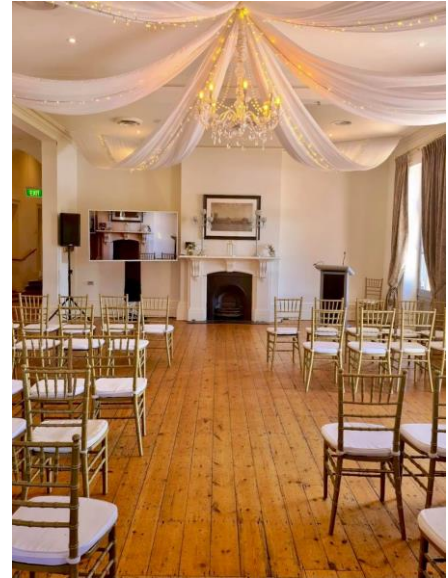
This family-owned business offers quality food and personalised service in a stunning heritage setting. Select one of our all-inclusive **complete packages**, or **build your own package** to suit your family's needs.

Why choose Glanville Hall?

- ♣ Private and peaceful location
- ♣ Plentiful, FREE on-site parking
- ♣ Spacious and elegant refreshment spaces
- ♣ Just 25 minutes from the Adelaide CBD
- ♣ Beautiful grounds and gardens
- ♣ Family owned and operated, for a truly personalised experience

Glanville Hall can accommodate:

- ♣ seated, theatre-style services for up to 150 guests
- ♣ standing-style life celebrations for up to 180 guests
- ♣ separate refreshment spaces for 10-100 guests
- ♣ outdoor garden spaces to retreat and reflect



Our difference

Our proudly family owned and operated business boasts one of the state's most awarded and experienced hospitality teams. We pride ourselves on offering the 'next level' in truly personalised and exceptional food and service.

The Glanville Hall difference is simple – we love what we do, and it would be an honour to help you create the perfect event to celebrate a beautiful life.



Option A – our complete packages

Service *plus* Morning or Afternoon Tea

\$40pp (30-180 guests) including:

- ♣ FREE, private hire of the Glanville Hall manor and gardens for 3.5 hours
- ♣ The Chapel set theatre or standing-style for your service, including all furniture, sound system, wireless microphone and lectern
- ♣ The Parlour (and Library if required) set for morning *or* afternoon tea following the service, including bottomless, freshly brewed tea and coffee, iced water and your choice of any three of the following food items *plus* assorted sandwiches:

<i>vegetable frittata</i>	<i>freshly baked cookies</i>	<i>assorted muffins</i>
<i>sausage rolls</i>	<i>carrot and walnut cake</i>	<i>decadent brownies</i>
<i>scones + jam and cream</i>	<i>orange and almond cake (gluten free)</i>	
- ♣ all staffing, including full food/beverage service, setup and pack down



Service *plus* Grazing

\$48pp (30-180 guests) including:

- ♣ exclusive hire of the Glanville Hall manor and gardens for 3.5 hours
- ♣ The Chapel set theatre or standing-style for your service, including all furniture, sound system, wireless microphone and lectern
- ♣ The Parlour (and Library if required) set for grazing following your service, including bottomless, freshly brewed tea and coffee, iced water and a decadent, fully-styled grazing table including breads, dips, cheese, meats, antipasto, pickled vegetables and hot finger foods
- ♣ all staffing, including full food/beverage service, setup and pack down



Service *plus* Lunch Platters

\$55pp (30-180 guests) including:

- ♣ exclusive hire of the Glanville Hall manor and gardens for 3.5 hours
- ♣ The Chapel set theatre or standing-style for your service, including all furniture, sound system, wireless microphone and lectern
- ♣ The Parlour (and Library if required) set for a standing lunch following your service, including bottomless, freshly brewed tea and coffee and iced water served with baguettes, wraps and seasonal fruit platters (vegetarian options included)
- ♣ all staffing, including full food/beverage service, setup and pack down



Option B – build your own package

Mix-and-match from our huge range of options to create your perfect package. Venue hire plus a minimum spend of \$500 on food and beverage applies.

Step 1 - Venue Hire

\$500, including:

- private use of the manor and gardens for 3.5 hours
- The Chapel set theatre or standing-style for your service
- The Parlour (and Library if required) set for refreshments following your service
- use of our in-house audio system, including wireless microphone
- event staff and full set up/pack down



Step 2 – Beverages

- ♠ freshly brewed tea and coffee plus iced water, served bottomless
- ♠ freshly brewed tea and coffee plus orange juice, served bottomless
- ♠ bar TAB/alcoholic beverage packages – chat to us for options

\$12pp

\$15pp

Step 3 - Catering

♠ **Scones**

fluffy, freshly baked scones with jam and Chantilly cream

\$8pp



♠ **Morning or afternoon tea**

assorted sandwiches, plus your choice of any three house-made treats

\$18pp

- freshly baked cookies
- assorted muffins
- sausage rolls
- carrot and walnut cake
- decadent brownies
- orange and almond cakes (gluten free)
- freshly baked scones with jam and cream
- vegetable frittata



♠ **Gourmet grazing table**

decadent, fully-styled grazing table including breads, cheese, meats, dips, antipasto and hot finger foods

\$27pp

♠ **Lunch platters**

baguettes, wraps and seasonal fruit platters (vegetarian options included)

\$30pp

♠ **Nibble platters (on arrival, or after your service)**

- choose from cheese and crackers, seasonal fruit or dip and antipasto

\$55 per platter (serves approx. 10)

Speak to us about adding extras, extensions and package upgrades

Frequently Asked Questions...

How much is my booking payment?

To secure a corporate event booking we will require a non-refundable, non-transferable booking payment, which will of course be deducted from your final invoice. Ask your coordinator for your exact booking payment amount.

How much will my complete event cost?

The exact package inclusions and pricing are outlined clearly within this document. You may also choose to add extra food, beverages or venue hire - in which case exact pricing will be confirmed in writing when booked.

Can I pay in instalments?

Due to the significant administrative costs involved, we do not offer payment plans or instalments.

When do I need to confirm my final guest numbers?

Your confirmed, final number of guests - along with details of all special dietary requirements – will be required no less than 7 days prior to the event. We cannot guarantee that last minute or late additions will be accepted.

Can you cater to special dietary requirements?

Yes - we will always endeavour to cater for special dietary requirements such as gluten free, vegetarian and vegan guests! Exclusions do apply for severe/restrictive diets (such as coeliac and FODMAP). Surcharges will apply if a significant number of guests require custom menus.

Can I BYO any alcohol or food?

BYO food or beverage of any kind is strictly prohibited at our venues.

Do the packages include AV equipment?

Venue hire and use of our on-site sound system/microphone are included within our packages. We are happy to assist with hire of AV, staging, projectors, screens and technical support – ask us for a quote!

Can I bring my own AV equipment?

Yes, you are welcome to bring your own laptops, projectors, screens and more. You will be responsible for all setup and technical elements of the day – please chat to your coordinator for details and bump-in timing.

Can I bring my own decorations, and access the venue to set prior to my event?

You are welcome to bring your own photos, mementos and decorations – and we can also assist with fresh flowers and more.

Early access to the venue will depend on other bookings, and additional venue hire fees may apply. Speak to your coordinator for options and pricing.

Can I extend/change the included food and/or drinks?

Yes - menu changes, additions and extensions *may* be available, at additional cost. Chat to us for details!

Can I extend my event timing?

Of course! Please chat to your coordinator for options and pricing to extend venue hire, food and beverages.

Are your venues disability accessible?

Yes, our venues are fully accessible with ramps, disability parking and accessible bathrooms.

Ready to book?

We'd love to help you celebrate and honour the life of your loved one.

First up, it's important to carefully read our detailed booking terms and conditions (available for download from our website). Then select your package, check the date and the planning can begin.

Once your booking is locked in, our team will guide and support you every step of the way. You will work closely with one of our experienced coordinators to ensure you enjoy thorough, professional and worry-free planning for this significant event.

Contact our team!

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