



Weddings
at Glanville Hall



Bring your wedding dreams to life ...

Romantic, bespoke and oh so beautiful ... say 'I do' in your very own enchanted castle!

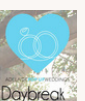
Choose to celebrate in the elegant main manor and sweeping front lawns, or the rustic Coach House courtyard and spectacular fig tree. Say your vows in a picture-perfect ceremony, then eat, drink and dance the night away beneath twinkling fairylights, bespoke chandeliers or even the sparkling night sky...

Glanville Hall offers all this and more, just moments from the beach and an easy drive to the Adelaide CBD. Our heritage manor, elegant gardens and rustic Coach House boast spectacular spaces for both daytime or evening weddings of all sizes - ranging from intimate elopements and cozy celebrations to opulent, gala receptions beneath the star-filled sky.

Packages to suit every couple

From beautiful breakfasts to formal dinners, pizza picnics, marquee celebrations and gala dinners, Glanville Hall offers everything you need to bring your wedding dreams to life!

- breathtaking garden and indoor wedding ceremonies
- daytime breakfast, brunch, lunch, and high tea receptions
- evening cocktail, pizza/street food and dinner celebrations
- spectacular marquee and 'Under the Stars' dinners
- The Coach House for intimate seated & spectacular pizza/street food celebrations





All-Inclusive Packages

Let us do all the running around ... so you can just enjoy the experience!

Winter Wonderland Weddings

Available May - September

Our all-inclusive Winter Wonderland Weddings include a fully-styled ceremony followed by a decadent dinner OR pizza party reception - and so much more!

This package also includes your celebrant and legal paperwork, photography, flowers, a DJ, bridal hair and makeup and the entire event styled as a glittering, all-white winter wonderland - complete with fairy lights and a spectacular 'twinkle wall' backdrop.

[Download Winter Wonderland Wedding information package for full details.](#)

Pop-Up Weddings

Available any time

Always dreamed of saying 'I do'...but the stress and expense just seemed too much? A Pop-Up Wedding will bring your worry-free wedding dreams to life!

Start with a ceremony, add a reception, then choose all the little extras - from celebrants, photographers and DJs to photobooths, flowers, cakes, musicians, decorations and more. Your team of wedding gurus will then be by your side every step, taking care of every detail to create your perfect day.

[Download our Pop-Up Wedding information package for full details.](#)

Simply Once Upon a Wedding - the ultimate fairytale!

Imagine if you could host the wedding of your dreams with every little detail organised for you - from a spectacular ceremony to a decadent reception, plus all the suppliers and extras too!

This fairytale package includes every detail of your big day, all customised to your chosen style. From your dream ceremony to a lavish reception, all glittering with gorgeous touches, amazing inclusions and incredible extras beyond your wildest wedding dreams...even fireworks!

[Download our Once Upon a Wedding information package for the full details.](#)



Ceremonies

Say 'I do' in absolute luxury! Choose your perfect package, lock in a time and location, then work with our talented team to create the ceremony of your dreams.

Glanville Hall offers:

- four outdoor ceremony locations (The Fig Tree, Chapel Gardens, Bay Window or Cloisters)
- three indoor ceremony locations (The Cedar Room, The Library and The Chapel)
- three ceremony hire periods (Brunch from 10.30am, Lunch from 12.30pm or Afternoon from 3.30pm (*Afternoon timing only available when booked with evening reception packages*)).

Pop-Up Wedding Ceremony

Signings, elopements and all-inclusive, luxe ceremonies

No stress, no fuss - all the magic! Pop-Up Weddings make it easy to say 'I do' in style at an amazing price. Each package includes:

- ceremony venue hire in your chosen garden or indoor location
- white Americana chairs, signing table and aisle runner (*varies for each package*)
- personalised blackboard welcome sign
- professional PA system
- celebrant to finalise your legal paperwork, then create and deliver your ceremony
- photographer to capture every moment, including a full gallery of images.

Download our Pop-Up Wedding information package for full details.

Classic Ceremony \$1950

Includes venue hire and classic ceremony styling

- 2.5 hours venue hire
- ceremony set in your chosen location
- any 20 chairs (white Americana, white Chivari, gold Chivari or vintage timber)
- white clothed signing table and chairs
- red, black or seagrass aisle runner
- floral wisteria archway
- personalised blackboard welcome sign

Looking to personalise your ceremony? Speak to us about our huge range of furniture, decor and food/beverage options to customise your special day!

Want the entire manor and gardens all to yourself? Upgrade to **exclusive ceremony use for \$650**



Daytime Receptions

Brunch Receptions \$55

Available for 30-100 guests, 9.30-12.30

Three hours of room hire, cake and gift tables, white linen, custom menus and simple lantern centrepieces.

To eat - our Big, Beautiful Brunch Boards to share! Each board includes a huge range of savouries plus pancakes to finish (see our menu for the full brunch board inclusions).

To drink - bottomless, freshly brewed tea and coffee plus orange juice throughout.

Full bar/drinks list available to purchase.

Looking to personalise your reception?
Speak to us about our huge range of
decor and food/beverage extras!

Shared Lunch Reception \$115

Available for 30-100 guests, 12-3

Three hours of room hire, cake and gift tables, white linen, custom menus and simple lantern centrepieces.

To eat - graze for days with our shared lunch menu! Start with grazing platters, then move onto our epic Low n Slow BBQ board before finishing with decadent desserts (see our menu for the shared board inclusions).

Includes our full drinks package for 3 hours, plus our full bar is open for additional drink purchases.

Looking to personalise your reception?
Speak to us about our huge range of
decor and food/beverage extras!

High Tea Receptions from \$49

Available for 20+ guests, starting 11am or 1pm

Take a step back in time as you sit beneath our sparkling chandelier, sipping from vintage china and indulging in our chef's selection of bite-sized, handmade savouries, sweets and freshly baked scones.

Our High Tea Celebrations start from \$49pp, see our dedicated high tea info package for the full range...



Evening Dinners

Intimate Dinner Reception \$185

Available for 25-50 guests from 6.30pm

4 hours room hire, including cake and gift tables, white linen, custom menus and simple lantern centrepieces.

To eat - table grazing platters to start, followed by a choice of beef or chicken main course, vanilla panna cotta with berries and sorbet as dessert plus your own cake.

To drink - our 4-hour package of beers, wines and soft drinks.

UPGRADE to the **Ultimate Intimate** including your choice of chair sashes, 2 main courses and 2 desserts **OR** shared banquet menu for an extra \$25pp.

UPGRADE to exclusive venue use for \$1550, have the manor and gardens all to yourself!

Speak to us about our huge range of decor and food/beverage extras!

Classic Dinner Reception \$160

Available for 50-100 guests from 6.30pm
(Min 70 guests on Saturdays October-April)

4 hours room hire, including cake and gift tables, white linen, custom menus and simple lantern centrepieces.

To eat - table grazing platters to start, followed by a choice of beef or chicken main course, vanilla panna cotta with berries and sorbet as dessert plus your own cake.

To drink - our 4-hour package of beers, wines and soft drinks.

UPGRADE to the **Ultimate Dinner** including your choice of chair sashes, 2 main courses and 2 desserts **OR** shared banquet menu for an extra \$25pp.

UPGRADE to exclusive venue use for \$1550, have the manor and gardens all to yourself!

Speak to us about our huge range of decor and food/beverage extras!

Take things outside...

Transform your reception into an 'Under the Stars' open-air celebration, or add a spectacular marquee!

Refer to the 'Take Things Outside' page for all the details...





Pizza, street food and cocktail celebrations

Pizza or Street Food Reception \$145

Available for 50-250 guests from 6.30pm
(Min 70 guests on Saturdays October-April)

4 hours venue hire with setup of our casual indoor/outdoor furniture package including cake and gift tables, barrels and stools, picnic rugs and cushions plus scattered picnic tables and chairs - all set in both our main Chapel ballroom and on the lawns.

To eat - start with meats, cheeses, breads, dips, antipasto and hot nibbles from the fully-styled grazing table, followed by 90 minutes of chef's selection, wood-fired pizzas OR handmade street foods. Your own wedding cake will also be served on platters as dessert.

To drink - our 4-hour package of beers, wines and soft drinks.

UPGRADE to the **Ultimate Combo Reception** with 2 hours of your choice 4 pizzas & 4 street foods for an extra \$25pp!

Looking to personalise your reception?
Speak to us about our huge range of
decor and food/beverage extras!

Cocktail and Grazing \$155

Available for 50-250 guests from 6.30pm
(Min 70 guests on Saturdays October-April)

4 hours venue hire with setup of our casual indoor/outdoor furniture package including cake and gift tables, barrels and stools, picnic rugs and cushions plus scattered picnic tables and chairs - all set in both our main Chapel ballroom and on the lawns.

To eat - start with meats, cheeses, breads, dips, antipasto and hot nibbles from the fully-styled grazing table, followed by 90 minutes of chef's selection of 3 cold and 4 hot, gourmet canapes. Your own wedding cake will also be served on platters as dessert.

To drink - our 4-hour package of beers, wines and soft drinks.

UPGRADE to the **Ultimate Cocktail Reception** with your choice of a 3 cold and 5 hot canapes PLUS a decadent dessert buffet for an extra \$30pp!

Looking to personalise your reception?
Speak to us about our huge range of
decor and food/beverage extras!

Want the entire manor and gardens all to yourself? Upgrade to **exclusive venue use for \$1550**



Take things outside...

Bring the outdoors in, and take full advantage of our magical castle as your backdrop!

Create an 'Under the Stars or Marquee Magic reception on the lawns, and treat your guests to a sparkling night of celebration under the starlit Semaphore skies...

Under the Stars Dinner add \$75pp

Available for 50 - 250 guests
from November to March

Transform your Classic or Ultimate Reception Dinner into an 'Under the Stars' open-air celebration for an extra \$75pp!

Price includes exclusive venue use, all furniture, crockery, cutlery and glassware hire plus setup and styling of your complete reception on our lawns beneath a sparkling overhead canopy of festoons OR fairy lights.

Looking to personalise your reception?
Speak to us about our huge range of
decor and food/beverage extras!

Marquee Magic \$7500

Available for up to 200 guests
- any time!

Cover your outdoor dinner, cocktail or pizza/street food reception with a spectacular 10 x 20m clear-walled marquee, complete with a sparkling ceiling of fairy lights!

Price includes exclusive venue use, professional marquee delivery, installation and pack down on our spectacular manor lawns and complete setup and styling of your reception inside your marquee.

Looking to personalise your reception?
Speak to us about our huge range of
decor and food/beverage extras!





The Coach House

Tucked behind Glanville' Hall's main manor is **The Coach House**, a 160-year-old cobbled courtyard and stone stable that has now been transformed into Adelaide's only urban barn venue!

The Coach House offers the ultimate rustic celebration space - featuring beautiful pointed stonework, roughhewn walls, draped ceilings and one-of-a-kind pendant chandeliers created from original mezzanine ladders. The Coach House's signature arched timber doorways open directly into the cobblestone courtyard, sheltered by the sweeping boughs of our towering, century-old fig tree,

Cocktail, Pizzas and Street Food

Available for 50-150 guests from 6.30pm
(Min 70 guests on Saturdays October-April)

Our full range of Pizza, Street Food and Cocktail-style packages are available in The Coach House for up to 150 guests - see the package details on the previous page.

Brunch, Lunch and High Tea

Available for 20-42 guests
(Min 30 guests on Saturdays October-April)

Our full range of seated Brunch, Lunch and High Tea packages are available in The Coach House for up to 42 guests - see the full package details, inclusions and pricing on previous pages.

Coach House Dinner \$185

Available for 30-42 guests from 6.30pm

4 hours of Coach House hire, including long banquet-style tables, vintage mismatched timber chairs, cake and gift tables, white linen, custom menus and lantern centrepieces.

To eat - table grazing platters to start, followed by our decadent shared banquet menu

To drink - our 4-hour package of beers, wines and soft drinks.

Speak to us about our huge range of decor and food/beverage extras!

Want the entire manor and gardens all to yourself? Upgrade to **exclusive venue use for \$1550**



Choose your dinner menu

Main courses

- thyme-coated loin of lamb with potato gratin, snow peas, field mushrooms and garlic jus **gf**
- seared beef fillet served on potato dauphine, with wilted spinach and red wine jus
- honey and pepper crusted pork rib eye, with spiced fruits, mashed potato and asparagus **gf**
- pan-seared chicken breast stuffed with herb butter, served on creamy mash with beans and verjuice glaze **gf**
- slow roasted duck breast on herb-braised leg tartlet, with parsnip puree & roast jus
- lemon and parsley-crusted NT barramundi on roast kipfler potatoes, spinach and mustard cream

Desserts

- our famous hot, soft-centred chocolate fondant with honey ice cream
- apple and rhubarb crumble with warm vanilla bean custard and cinnamon ice cream
- lemon curd tart with candied zest and a dollop of double cream
- sticky date pudding with butterscotch sauce and toffee crunch ice cream
- banana caramel pie with sugared almonds and caramel ice cream
- peanut butter parfait with white chocolate mousse and rich butterscotch sauce
- vanilla panna cotta with fresh berries and hand-made wild berry sorbet **gf**
- white chocolate brulee with strawberry salad & macadamia and raspberry ice cream **gf**

Shared banquet menu *(set menu, all dishes served shared-style to each table)*

- Thyme and garlic-seasoned roast chicken served on crispy German 'spatzle' noodles
- Chargrilled beef skirt steak on fondant potato, topped with Argentinian chimichurri **gf**
- Parmesan & pecorino-stuffed eggplant in tomato sauce with bocconcini **gf, v**
- Roasted pumpkin wedges with burnt butter and sage sauce **gf, v**
- Selection of delicate mini desserts served on platters to finish (plus your own cake!)





Choose your pizza or street food menu

Pizzas

- Four Cheeses** - parmesan, mozzarella, ricotta and a hint of mild blue, cracked pepper v
- Margherita** - passata, fresh tomato, mozzarella, fresh torn basil v
- Baa Baa** - braised lamb, roast shallots, green pepper, garlic mint yoghurt
- Magic Mushroom** - wild and field mushrooms, caramelised onions, truffle, ricotta, parmesan v
- Notorious P.I.G** - slow roasted pulled pork, parsnip puree, roast shallots, rocket
- Spudilicious** - thinly sliced potato, rosemary, sea salt, garlic oil and lemon v, df
- Diablo** - spicy chorizo, fire roast chilli, capsicum, olives and lemon zest
- Cluckin' Good** - marinated chicken, semi-dried tomato, mozzarella and pesto

Street foods

- Steamed buns** – filled with BBQ pork, served with dipping sauce
- Skewers** – choose from tandoori chicken OR garlic prawn OR lamb kafta gf
- Souvlaki bowl** – juicy, marinated pork skewers with salad and mint yoghurt in soft pita
- Tacos** – fish with tomato and red pepper salsa OR chicken taco with tequila citrus salsa gf
- Mini hot dogs** – served with onion jam and homemade tomato relish
- Steamed dumplings** – assorted pork and chicken dumplings with dipping sauce df
- Curry bowls** – chicken OR vegetarian curry, served with rice, raita and a crisp pappadum
- Meat balls** – assorted pork, beef and chicken meatballs with various luscious sauces gf, df
- Sliders** – mushroom and hommus v OR pulled pork and slaw OR chimmi-churri chicken
- Arancini** – mushroom OR pumpkin and goat cheese arancini v
- Baked potato** – with slaw, bacon, sour cream and cheese gf
- Roti roll** – roti stuffed with braised Biryani-spiced lamb shoulder, topped with tangy raita
- Ember roasted pumpkin bowl** – with tahini yoghurt sauce, almonds and coriander v
- Roasted veg bowl** – roast baby eggplant and zucchini with smoked labneh, chilli oil and honey v





Choose your cocktail menu

Cold canapes

- assorted hand rolled sushi with dipping sauce and wasabi paste **gf**
- cherry tomato, parmesan and fetta en crouete **v**
- goat curd and red onion jam tartlets **v**
- Port Lincoln prawn tail with avocado salsa **gf, df**
- salmon tartare on cucumber disks with dill cream **gf**
- roast rare beef and horseradish cream en crouete
- hand-made duck and pistachio sausage with sour cherry relish
- poached chicken roulade en crouete with seeded mustard aioli
- duck liver parfait on toasted brioche with port jelly

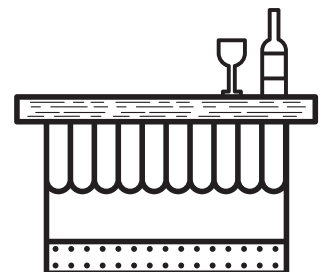
Hot canapes

- mushroom OR pumpkin and goat cheese arancini **v**
- vegetable spring rolls with soy dipping sauce **v, df**
- curry puffs with minted yoghurt
- tomato and basil mini pizzettes
- roast pumpkin and sour cream soup cup **v, gf**
- potato croquettes with Dijon mustard **v**
- salt and pepper calamari cups **gf**
- prawn skewers with sticky chilli soy marinade **df**
- curry beef skewers with satay sauce **gf, df**
- Tandoori chicken skewers with yoghurt raita **gf**
- mini beef Yorkshire pudding with Hollandaise
- selection of miniature quiches
- mini curry cups with steamed rice and yoghurt
- chimichurri chicken sliders with slaw
- BBQ pork steamed buns with dipping sauce

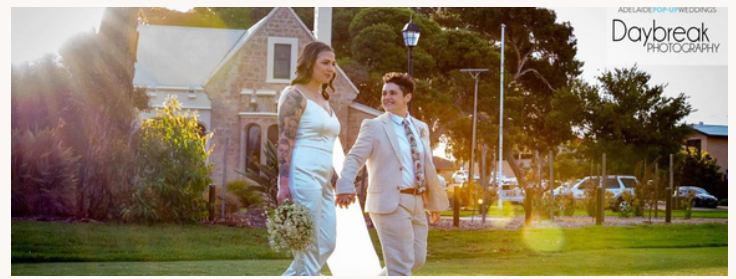
The drinks package

For celebrations with an included drinks package, the following will be served:

- full range of soft drinks and juices
- Coopers Pale Ale, Hahn Super Dry and apple cider
- Lambrook 'Spark' Sparkling Pinot Noir Chardonnay
- Adelaide Hills Moscato
- Grounded Cru Sauvignon Blanc and Shiraz
- freshly brewed tea and coffee (served with dessert).



Our full bar is also available for spirit purchases throughout your reception.



Frequently Asked Questions

How much is my booking payment? To secure your wedding, we require a non-refundable, non-transferable booking payment which ranged from \$1000 (ceremony only) to \$3000 for an all-inclusive package. Your non-refundable booking payment will be deducted from your final invoice, speak to your coordinator for the exact amount.

How much will my complete wedding package cost? The exact package inclusions and the full package pricing/costs are outlined clearly within this document. You may also choose to add extra professional services, additional decor or extend/upgrade some elements of your package - in which case the pricing for these 'extras' will be confirmed in writing when booked. Surcharges do apply in some instances (including a 10% surcharge on declared public holidays).

Will I have the entire venue and gardens to myself? Upgrade to **exclusive venue use** to guarantee no other events will be taking place anywhere else on the grounds! \$1550 for ceremony/reception, \$650 for ceremony only.

When do I need to confirm my final guest numbers? Your confirmed, final number of guests - along with details of all special dietary requirements - is required 30 days prior to the event. We cannot guarantee that last minute or late additions will be accepted. Refer to your planning emails and speak to your coordinator regarding exact deadlines.

How do I pay my final invoice? Once your final guest numbers and every details is confirmed, your invoice will be prepared and your final balance (minus booking payment) will be due no less than two weeks prior to your wedding. Bank surcharges do apply for all card payments.

Can I pay in instalments? Due to significant administrative costs we do not offer payment plans or instalments.

What if my final guest numbers are significantly different to my original booking? If your final guest numbers are less than the original estimate by 20% or greater, the booking payment for these guests will be retained to cover liquidated damages. Reduced events may also be moved to more suitable, smaller spaces within the venue. We will always do our best to accommodate final guest numbers that are significantly higher than originally booked, however venue spacing limitations do apply.

Can children attend my wedding? Yes! Children are very welcome at our weddings (always supervised, of course). Children aged 2+ must be counted in your final numbers. Chat to your coordinator for menu options and pricing.

Can my pet take part in my ceremony? Some pets may be welcome at ceremonies only, with permission and fully restrained at all times. Animals must be removed from the venue prior to any food service. Please chat to our team.

What happens in the case of wet or extremely hot weather? Your coordinator will work with you to find the best solution for adverse weather - and in most cases, an indoor or undercover option will be offered. Charges will apply if you choose to hire additional shade, shelter, spaces or marquees.

If you choose to remain in an outdoor location without shelter/shade despite wet or very hot conditions (34 degrees or above), electrical items (such as microphones, PA systems and cameras) and some décor (such as ornamental or wooden chairs, cushions, rugs, carpets, sashes, draping and archways) may not be set up or utilised.



Frequently Asked Questions

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 allergies and restrictive diets (such as coeliac and FODMAP). In the case of a significant number of guests requiring custom menus, the entire group may be subject to these requirements - and surcharges will apply at our discretion.

Can I remove any suppliers, bring my own suppliers, add extras or customise packages? Yes! We offer a huge range of 'Extras' to further customise your big day, and may be able to remove/customise some elements of your package too. Chat to our team to find out what is possible!

Can I BYO any alcohol or food? All catering, drinks service and staffing are created, supplied and served by the venue. BYO food and/or beverage is strictly prohibited at the venue throughout your wedding (wedding cakes excepted).

Can I make changes to any included decor/furniture/styling? Yes - chat to our team if you wish to make changes to styling and décor. Please note each package is specifically designed to suit the various event formats and catering, so some furniture changes may not be possible.

Can I extend/change the included food and/or drinks? Yes! Menu and beverage changes, additions and extensions may be available, at additional cost.

Are spirits included in our drinks package? We do not offer any packages inclusive of spirits, however basic spirits will be available for guest purchase throughout your reception and limited TABs may be available - ask us for details.

For ceremony plus reception packages, can guests buy drinks before the reception begins? Yes, our bar usually opens for limited bar purchases prior to your reception starting time. Please chat to your coordinator for your detailed event timing, including bar purchase options.

When will I begin my planning? Once your booking payment is finalised you will receive a detailed confirmation email, outlining your full wedding timing confirming your package/inclusions and outlining the key elements of your wedding planning. Your coordinator will then begin the detailed planning process around 3-4 months prior to your big day -, including making contact at key stages of planning, booking detailed planning meetings (if required) and keeping you informed of all deadlines.

What if I haven't heard from my coordinator yet? Please check your confirmation email for expected timelines. Also check your 'junk' email folders, as sometimes emails do go astray! You can also reach out to your coordinator at any time if you'd like to check details or begin planning. We are always here to help!



Ready to say 'I do'?

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Need more inspo?
Follow us on social media!

