



Because of you, I laugh, I smile and I dare to dream more than I ever have.







Thank you for considering the Hewett Centre for your forthcoming celebration. For such an exciting time of your life and the beginning of a journey together your wedding day is to be celebrated in style.

Our passionate and dedicated team is ready to work with you, catering to your every need. No matter what the detail, we will be with you throughout the event to help make a memorable affair. Let us help transform your vision into reality!

Hewett Centre packages include all the possibilities you could ever want from superb food and beverages, to stylish and exciting ideas to make this an unforgettable day.

The Hewett Centre building was built in 2010 and has been designed to accommodate events from 10 to 300 guests. Our ever popular Brolga room opening onto the outdoor terrace with views of the native landscape is perfect for up to 100 guests. In addition, we have a large auditorium to seat 200 guests. Ideal for intimate weddings of 10-50 guests, or larger weddings of 200 guests the Hewett centre has the potential to be transformed into your dream room.

Your dedicated co-ordinator will strive to ensure your expectations are exceeded. There are a variety of packages for you to select from alternatively we love tailoring events to your individual needs. We offer delicious menu options and innovative optional extras to make your event an unforgettable evening.

We have included some information about service suggestions to help you consider every little detail of your special day.

The Hewett Centre is an exciting venue in the northern suburbs only 20 minutes from the Barossa Valley and 50 minutes from Adelaide. The property is surrounded by majestic red gums and native wildlife, providing a tranquil setting for your special occasion. An outdoor ceremony amongst the gum trees is picture perfect followed by your Reception in our well-appointed venue overlooking the Barossa landscape.

I invite you to discuss with us your personal vision for your dream day

Regards

Amy Paul Centre Coordinator

a.paul@belgravialeisure.com.au

28-30 Kingfisher Drive HEWETT SA 5118



Ceremonies at Hewett

Share your special moment with family and loved ones in our native gardens alongside the picturesque Gawler River with sweeping views of the Barossa landscape.

Included in your \$600 Ceremony Package:

Ceremony chairs for up to 30 guests White clothed signing table 3 hours use of the venue Access to cash bar facilities Iced water station for your guests Ample parking with Disability access





Add a little extra

Rustic timber mismatched chairs \$5 each Rustic desk signing table \$50 Timber arch from \$250 Chair covers and sash \$6 Speaker system \$150 Ceremony styling packages from \$150 Canapes on completion \$15pp Glass of bubbles for your guests \$7pp













Magical Intimate Weddings at an affordable price.

What's Included?

- A legal marriage ceremony by one of our local celebrants
- Choice of our lawns or Rosella room for your ceremony
- Our Brolga or Kookaburra Deck set for your reception
- Wedding photography for 1 hour by a Professional Photography
- Our events manager planning your wedding day

Ceremony set up includes:

- 20 white covered or timber miss matched chairs
- Silk flower arrangement
- Signing table white clothed or vintage timber

Gourmet canapés served by staff for one hour. A selection of canapes served to your guest as you mingle and celebrate together,

Hewett Centre provides a magical, affordable option for couples looking to have an intimate wedding. The Intimate Wedding Package caters for 20 guests, including the bridal party. However, should you wish to include additional people to your guest list, a small charge of \$30 per additional adult will apply

Intimate Weddings run for a total of 2 1/2 hours and are available on request

We believe that every couple deserves a beautiful wedding, regardless of budget. That's why the Hewett Intimate Package is a total price of only...**\$1999**



Receptions at Hewett Centre

We offer a choice of function rooms to suit weddings from opulent affairs to intimate elopements.

Hewett Auditorium overlooking the North Para River with sweeping views of the native landscape is perfect for a romantic evening with up to 200 guests. Opening onto the outdoor terrace and lawned areas the Auditorium allows for your guests to mingle and relax.

Brolga room providing floor to ceiling opening windows with views of the native landscape and rolling farmland is ideal for seating up to 100 family and friends.

Outdoor Terrace our pretty terrace and native landscaped lawns are ideal for relaxed cocktail receptions for < 100 guests. Enjoy your reception with a mixture of lawn games and family friendly fun.

Venue Hire Hewett Centre exclusive use

Monday- Friday

Saturday \$1000 Fri setup where available

Room hire includes set up and pack down by Hewett staff Time the day prior for you to decorate when available

Minimum guest requirements apply during peak wedding season (Sept-Nov) Public holiday surcharge applies

\$800















Cocktail Packages

Choose 6 items from our cocktail menu \$27pp Choose 8 items \$32pp *minimum 50 guests *catering is served over 2 hour duration only

Cocktail Menu

Arancini Balls Spring Rolls Samosas **Dim Sims** Mini Fish & Chips Mini Chicken Kiev Salt & Pepper Squid Meatballs Prawn Skewers **Cheese Platters** Parmesan Cups Bruschetta Cream Cheese Lamb Kofta with Garlic Sauce Blini with Smoked Salmon and Avocado Mini Bruschetta with Buffalo Cheese Canapé with Steak and Hollandaise Homemade Mini Pies & Sausage Rolls Pork, Beef, Chicken or Vegetarian Sliders



Marinated Chicken or Beef Skewers (Honey Soy, BBQ, Satay) Mini Pizzas (various toppings such as Hawaiian and BBQ Meatlovers) Mini Quiches Sweet Chilli Cream Cheese on Rye Bread





Platter Menu

Savory Platters

Cocktail pies, pasties and sausage rolls	\$60.00
Mini quiches with a range of flavours	\$60.00
Mini pizzas	\$65.00
Mixed cocktail savories	\$65.00
Baguettes with various fillings	\$65.00
Antipasto platter	\$75.00
Chicken and salad platter	\$75.00
Continental meats and olives	\$80.00
Dip Platter – freshly made dips	\$65.00

Dessert Platters

Petite cakes	\$65.00
Danish pastries	\$70.00
Fruit Platter – a range of seasonal fruits	\$65.00
Cheese platter- a variety of cheeses, dried fruit and nuts	\$70.00

*Dietary needs can be catered for. All dietary requirements must be confirmed 14 days prior *Each platter is suitable for 10-15 guests



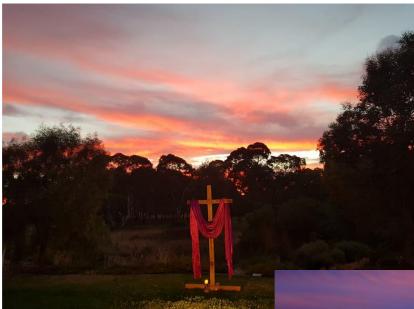
Breakfast and Brunch Receptions

Are you considering a sunrise ceremony followed by beautiful breakfast reception!

Surprise your guests with stuffing mix of breakfast or brunch treats, perfect for a relaxed, fun and family filled reception.

orange juice and freshly brewed tea and coffee served throughout your event each guest served a delicious breakfast of toasted focaccia, bacon, scrambled eggs, grilled tomato and mushroom, sautéed spinach and our homemade hash browns (vegetarian version available) along with Tea, Coffee and orange juice. Champagne available on request

Catering from \$25 per person



Imagine your ceremony as the sun rises across the Gawler Ranges gathered on the lawns with your family and friends as you begin your journey together





Pizza Grazing Menu - served

Let our chef wow your guests with handmade Italian inspired pizza both savory and sweet set of a fantastic grazing table to enjoy throughout the evening.

Our chefs are happy to make your favorite toppings and introduce you to a few we are sure you've never tried. **\$25 per person**



Grazing Table - served

It's no surprise the Grazing Table has become the preferred catering option for memorable functions. With dishes to delight any taste, guests mix and mingle while helping themselves from the feast spread before them. Our chef has put together a summary of what you will see on a table:

- Assorted bread rolls, sliced loaves, whole loaves, bread sticks and crackers;
- A variety of cold meats, including a Prosciutto, Salami and Leg Ham;
- Assorted marinated or pickled vegetables);
- A variety of Cheese, typically including 3 varieties*, such as a stinky blue, a soft white triple cream brie, a semi-hard and a cheddar, assorted wafers, dried fruits & nuts;
- Assorted olives and marinated vegetables, a selection of fresh seasonal fruit, vegetables and herbs for both decoration & consumption;

The beauty of the tables is variety in everything! If there is something specifically you wish to see, or want us to avoid, we can always work together to ensure its just right! From **\$20 per person**





Buffet Roast Menu – served

We work with a selection of catering companies and the below menus are an example, Please feel free to discuss your individual menu ideas with our chefs. Price from \$29.50pp *minimum of 50 guests

Entrée

Plated Arancini with spinach \ tomato concasse

Please Select two meat dishes

Roast Pork Roast Beef Roast Chicken Breast Roast Turkey Roast Lamb Ham

Vegetable Options choose 3

Roast Potatoes Roast Carrots Roast Pumpkin Peas and Corn Cauliflower/Broccoli with Cheese Sauce Beans

Salad Options choose 3 Tossed Salad Pasta Salad Potato Salad Coleslaw Cous Cous Salad Seafood Salad

Dessert

Your celebration cake served seasonal accompaniments,







Catered Menu

Please select from the menus provided below or alternatively our catering team will work with you to produce a menu of your choice. * Minimum 50 guests

One entrée, one main, your wedding cake \$37.50pp

Two alternate entrée, Two alternate mains, your cake \$47.50pp

ENTREES

Pumpkin soup Minestrone beef soup Warm chicken salad Salt & Pepper squid with citrus salad Arancini balls Mini chicken kiev Pork, Beef, Chicken or Vegetarian Sliders Lamb Kofta with garlic sauce Marinated Chicken or Beef Skewers (Honey Soy, BBQ, Satay)

MAIN COURSES

Please choose 2 to be served alternate drop

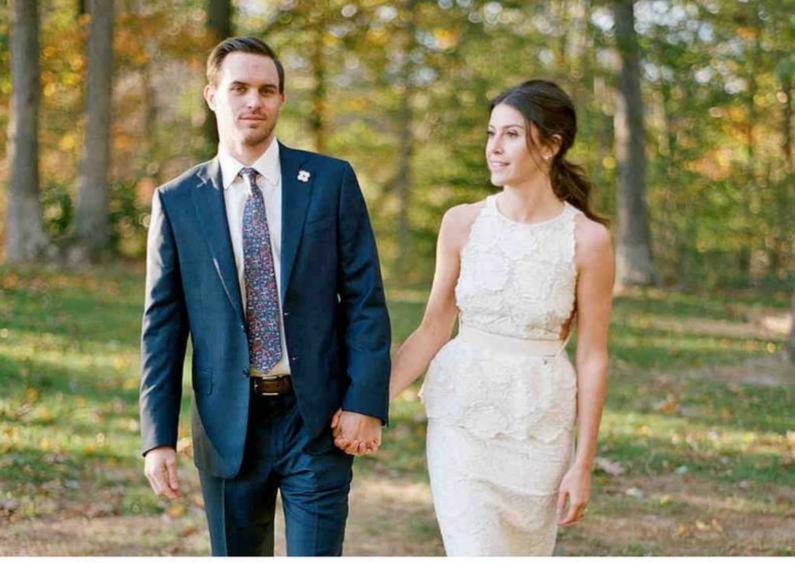
Chicken breast with creamy mustard sauce served on mash Fillet of beef with potato scollop and mushroom jus Roast fillet of beef served on fresh pesto mash with rich meat gravy Chicken royale with potato gratin and mustard grain mushroom gravy Lamb shank served on mash with gorgeous rosemary mint gravy Chicken breast on cous cous with a salsa dressing Bread rolls and butter

Dessert

Your own celebration cake plated and served with seasonal accompaniments Additional Dessert options available Herbal Tea and coffee station



















Standard Beverage Package

\$35.00 per person – 1 hour \$40.00 per person – 2 hours \$45.00 per person – 3 hours \$50.00 per person – 4 hours \$55.00 per person – 5 hours



Includes: Yellow Tail Sparkling, Moscato, Sauvignon Blanc, Cabernet Sauvignon, Hahn Super Dry, James Boags Light, Soft Drinks, Orange Juice

Deluxe Beverage Package

50.00 per person – 1 hour 55.00 per person – 2 hours 60.00 per person – 3 hours 65.00 per person – 4 hours 70.00 per person – 5 hours



Includes: Grant Burge Sparkling, Grant Burge Sauvignon Blanc, Brown Borther Moscato, Grant Burge Winemaker Shiraz, Corona, Hahn SuperDry, James Boags Light, Soft Drinks, Orange Juice

Non Alcoholic Beverage Package

\$10.00 per person – 1 hour
\$15.00 per person – 2 hours
\$20.00 per person – 3 hours
\$22.50 per person – 4 hours
\$25.00 per person – 5 hours
Includes: Assorted soft drinks, fruit juices, mineral and still water

NESPRESSO BAR 3.5 / pp
Self-service Coffee Bar, Fresh Ground
Coffee, Herbal Teas, milk and sugar.
set beautifully in your room





" **Something sweet** " Our dessert add ons are designed to create flexibility and allow you to choose exactly what you want for your day.

DESSERT BAR \$12 pp

Selection of petite sweets presented on a beautifully displayed dessert bar for self service.

Based on an average of 4 items. Glazed strawberry tart mousse cup Petit banoffee pie Lemon meringue tarts Champagne jelly shots Assorted macarons Assorted petit four tartlets



'NOT JUST FOR KIDS' POPCORN BAR \$5 pp

Let your guests help themselves to overflowing mountains of goodness. Beautifully displayed with scoops & popcorn boxes. Your choice of 3 gourmet flavours: Traditional movie-theatre butter Smoked paprika & chicken salt Chili powder & parmesan Rosemary Salt Carmel Corn

CRISPY CRÈME DONUT WALL \$7 pp BAKERY DONUT WALL \$5 pp

Selection of gourmet donuts presented beautifully on a stands for self service. We can accommodate your favorite flavors.

CHEESE PLEASE \$5 pp

A alternative to a sweet dessert. Cheese plate to share Selection of cheeses, pear compote, ginger & fig wafers

DELISH ICE PETIT POPTAILS \$4 pp

Keeping your guests cool, calm and collected after your ceremony. Selection of individual ice-creams and popsicles.





Additional Styling Something Sweet

Simple Uplighting	\$150.00
Microphone & Speaker	\$150.00
Wine Barrels	\$50.00
Lawn games	\$50.00
Birdcage or glass house	\$30.00
Timber vintage chairs	\$6.00
Chair covers white	\$5.00
White flower urn small	\$30.00
white flower urn large	\$50.00
Gold flower pedestal	\$50.00
Floral archway	\$150.00

Backdrops & Arches

White curtain backdrop	\$450.00
White rose wall	\$250.00
Floral entrance arch	\$200.00
Vintage lace backdrop	\$150.00
Romantic net backdrop	\$350.00
Photo booth backdrop	\$150.00
photo booth props	\$50.00
Rustic Timber arbour	\$250.00
Arbour florals only	\$100.00



Candy buffet jars only	\$30.00
Candy buffet complete	\$150.00
Grazing table from	\$250.00
lce creams & stand	\$150.00
Cupcake display	\$50.00
Cupcakes & display	\$150.00
Rustic naked cake	\$200.00
Traditional fondant	\$200.00
Butter cream sponge	\$150.00
Display cake hire	\$50.00
slab cake to serve	\$100.00









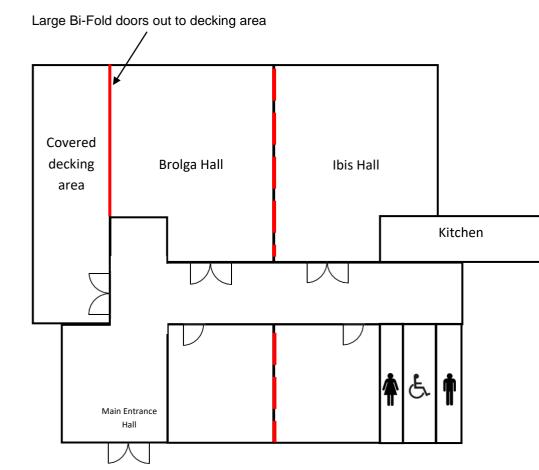












Disability Access at all entrances





















Terms and Conditions of Venue Hire



1. The hirer confirms, acknowledge and agrees to the following terms and conditions:

a. The hirer is responsible for the observance of the terms and conditions of hiring venue rooms and the payment of all fees and charges arising from the hire

b. One off bookings: a non-refundable deposit will be required to secure your booking and a signed acknowledgement of the Terms and Conditions

c. Payments can be made by direct credit (EFT), or cash.

d. Surcharges will apply for all events held on public holidays (25%)

e. Any monies not received by the Hewett Centre (or nominees) by the designated due date, default interest will be payable on the outstanding amount

f. Bookings will require a bond of \$500 to be paid seven (7) days prior to the event

2. In the event of cancellation of the booking the following fees will apply:

a. Cancellation made ninety (90) days or more prior to the booking date, booking fee will apply. Cancellation made between ten (10) and up to ninety (90) days prior to your booking, the booking fee and all payments made will be retained

b. Cancellation will only be effective if placed in writing by hirer and personally delivered to Hewett Centre, attention "Centre Coordinator". In the case the cancellation is delivered by email you should get confirmation that the email has been received

3. Tentative bookings can be held for up to 14 days and are not considered definite until the deposit amount has been paid. Hewett Centre has the right to cancel any tentative booking if the booking fee is not paid within fourteen (14) days of making the tentative booking

b. Full payment for the event is due fourteen (14) days prior to the event, if not the Hewett Centre has the right to cancel your booking

4. No food or beverage may be brought on to the premises without the prior written consent.

5. No nails, screws, adhesive tapes, or any fastening of any kind may be driven into or attached in any way to walls, doors, glass, floors, furniture or fittings

6. No smoking, Vapers, smoke or snow machines, naked flame (candles excluded) or animals (excluding registered disability aids) are permitted without explicit written approval of the Hewett Centre

7. The hirer shall vacate the venue rooms and the Centre's premises by the agreed time. All goods, properties or materials brought in by, or on behalf of the hirer, must be removed from the venue rooms and the Centre's premises by the expiration of the period of hire. Failure to comply with this condition will incur an additional charge.

8. The venue room must be left by the hirer in reasonable clean condition, as at the commencement of the hire. Failure to do so will incur additional cleaning charges. 9. The hirer shall be responsible for the cost of making good any damage caused to the building, furniture fittings and equipment arising out of and in the course of the hirer's function: Reasonable wear and tear expected.
 10. Venues are hired with any current exhibition or display intact which includes audio visual and exhibition structures, pictures, and signage and display cases. Interference with or alteration of any of these or any other electrical installations, lighting sound systems or other property is prohibited and will result in loss of bond/deposit.
 11. All electrical items bought into the Centre need to be checked and tagged by a registered authority, and sighted by staff of the Hewett Centre.

12. The hirer and or third party hereby confirms, acknowledges and agrees that Hewett Centre will not be held liable, or responsible, and will hold no legal liability for any damaged, broken, or missing items as supplied by any third party.

13. The hirer hereby indemnifies Hewett Centre and agrees to keep the Centre, and its staff indemnified against all actions, suits, proceedings, claims and demands, costs and expenses whatsoever, which may be taken or made against the Centre or its staff incurred arising out of death of or injury to any person or damage to or loss of any property.

14. The hirer confirms, acknowledges and agrees that the hirer shall be liable for any damage or loss caused howsoever by the hirer, the hirers, invitees or guests to any of the plant, equipment fixtures, or fittings or to any part of the premises whether caused accidentally or otherwise and shall pay to Hewett Centre the greater of the cost of repair or the replacement cost of such plant, equipment fixtures or fittings or any part of the premises damaged, the cost of which will be determined by Hewett Centre and paid by the Hirer.

15. Hewett Centre reserves the right to refuse entry or ask any of the hirer's invitees to leave the Centre's premises. a. The hirer is responsible for the behavior of their guests. Our staff will work with your designated representative to assist. Failure to comply could result in legal liability and compensation issues.

b. Subject to the type of booking, Hewett Centre may require the provision of registered security staff to be present at the expense of the hirer.

16. Any new or exceptional tax or governmental charges resulting in an increase in the cost of the service provided by Hewett Centre and any tax now in effect may be added to the cost.

17. Hewett Centre reserves the right to cancel the hirers function should Hewett Centre, its servants, or agents or any person or party engaged become subject to abuse, harassment or discrimination by the hirer, the hirers invitees or guests.

18. Images taken by the Hewett Centre may be used for promotional purposes, Hewett staff will attempt to gain individual image consent. Images in this document are for promotional purposes only.

19. Hewett Centre reserves the right to cancel a booking. Hewett Centre shall not be liable in any way for any loss or damage to the hirer or any third party in consequence of the exercise of this right.

20. The hirer shall conform to the requirements of the Local Government Act and any other relevant acts, by- laws, rules or regulations, made there under and shall be liable for any breach of any such acts, by-laws, rules or regulations.

21. Alcohol can be only consumed on the premises in compliance with licensing laws of the Office of the Liquor and Gambling Commissioner of South Australia and with express prior written approval of the Hewett Centre.

22. Force majeure: (a) For the purposes of this Contract, Force Majeure Event means an event beyond the reasonable control of the Hewett Centre including but not limited to strikes or other industrial disputes (whether involving the workforce of the Hewett Centre or any other party), failure of a utility service or transport network, act of God, war, riot, civil commotion, malicious damage, compliance with any law or governmental order, rule, regulation or direction, accident, breakdown of plant or machinery, fire, flood, storm or default of suppliers or subcontractors. (b) Hewett Centre shall not be liable to the Customer as a result of any failure to perform its obligations under this Contract as a result of a Force Majeure Event. (c) If the Force Majeure Event prevents the Hewett Centre from providing the Venue on the Date, Hewett Centre shall, without limiting its other rights or remedies and without liability to the Customer, have the right to terminate this Contract immediately by giving written notice to the Customer.

Bookings will only be made final on receipt of your room hire

WEDDING HIRE AGREEMENT

Hewett Centre

 Date of application:
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1. Applicant Details

Title	Given Name (s)	Surname
Residential		
Address		
(and Postal if		
different)		
Phone	Mobile	Other
Email Address		
Alternative	Name:	Contact Number:
contact		

2. Hire Request Details

Date	Duration:	AM / PM	until	AM / PM
Room Required	1			
Request to hire:	(please tick all that	at apply)		
🗌 Auditorium 🔲 Brolga Room 🗌 Ibis Room 🗌 Terrace 🗌 Kitchen				
Estimated number of guests:				
Will food/refreshments be provided by Hewett Centre caterers Yes No If NO please provide Food Business Notification (FBN) number of outside catering group(s) (A number can be obtained by contacting Council's Environmental Health Officer)				
Will alcohol be sold or served? Yes No Please not NO BYO				
Will there be amplified music, speeches or a live music performance? Yes No If Yes, please see Centre Coordinator to prepare a Site Nuisance Management Plan and request for exemption				
4. Applicant	Declaration			

I (full name) hereby acknowledge that I have read the Hewett Centres Terms and Conditions of use), and I agree (on behalf of the organisation or persons named above) to comply with the Terms and Conditions of use of this facility.

Signed

Date.....