

WEDDINGS AT THE CHURCH OF HOLY INNOCENTS

SHEOAK ROAD, BELAIR

FUNCTION PACKS & MENUS



Cindy's
CLASSIC GOURMET

Cindy Westphalen Managing Director

Phone: 0414 618 433

cindy@cindysclassicgourmet.com.au

FUNCTION PACKS & MENUS, CHURCH OF HOLY INNOCENTS

Why Choose Cindy's Classic Gourmet? p. 3

The Church of Holy Innocents p. 4

Function Areas p. 5

Recommended Suppliers p. 6

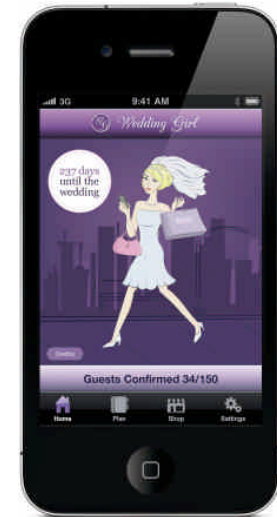
Sit Down Menus p. 7

Table Buffet & Set Menus p. 8

Cocktail Menus pp. 9-10

Beverage Packages p. 11

Confirmation Form p. 12



Find us on the
Wedding Girl app



WHY CHOOSE CINDY'S CLASSIC GOURMET?

Cindy's Classic Gourmet is a dedicated team of award winning Adelaide-based caterers who can cater your **wedding, birthday, corporate function or party**, at your home, your chosen private venue, or one of our partnered venues. Lead by the passionate and experienced Cindy Westphalen, Cindy's Classic Gourmet are specialist function caterers, and able to make your dreams a reality – whatever they may be.

During her time in the Adelaide wedding and catering industries, Cindy Westphalen has developed an unmistakable style, which she brings to each and every event planned and catered for by Cindy's Classic Gourmet. Cindy's attention to detail means she surveys your event as if it were her own wedding, celebration or party, because a satisfied customer is Cindy's number one priority.

Cindy and her innovative team are **available at every stage of the planning process** to help with ideas and concepts to perfectly suit your event, your needs, your guests and you!

Since 1987 Cindy's has also been catering to facets of Adelaide's political, sporting, tourism and services communities.

For example, Cindy's has catered for a number of **South Australian ministerial departments**, for **Australian Liberal Party** functions as well as for the **Prime Minister John Howard**.

Cindy's political catering experience also extends to catering functions for John Olsen when he was **Premier of South Australia**, and working with the Lord Mayor of Adelaide for three years as the catering coordinator for the **Lord Mayor's Department ATM**.

Cindy's Classic Gourmet have also been the chosen caterers for the **South Australian Police Force, Transport SA** and won the position as official caterers for the **SA Great Campaign** for five years. Cindy's also catered the **Adelaide Airport Runway Extension official opening**, and the welcome home parade for the **Commonwealth Games athletes**.

The team at Cindy's Classic Gourmet continue to develop their skills and reputation as premier Adelaide caterers, and work with clients across South Australia to plan and cater to special celebrations, private gatherings and corporate events.



Cindy's Classic Gourmet has been recognised at the consumers' choice, **Annual Bridal Industry Awards**, where her many happy brides showed their gratitude by voting Cindy's to the top for five years running.

Cindy's was presented an ABIA Award for Excellence in the categories:

- Independent Caterer, 2011
- Independent Wedding Consultant, 2011
- Finalist Function Coordinator, 2011
- Finalist Special Services, 2011
- Finalist Independent Caterer, 2010
- Finalist Function Coordinator, 2010
- Finalist Special Services, 2010
- Independent Caterer, 2007
- Independent Caterer, 2006
- Special Services, 2005
- Wedding Consultant of the Year, 2004
- Independent Wedding Caterer, 2003
- Independent Wedding Caterer, 2001



2011 SOUTH AUSTRALIAN FINALIST

Cindy Westphalen was also named as a South Australian finalist in the 2011 Telstra Business Women's Awards where her innovation, dedication, passion and experience secured her place as one of the top five businesswomen in the state.



THE CHURCH OF HOLY INNOCENTS

The Church of Holy Innocents has been important to the hills community since the early 1800s when the first church was built on the site. While it was settled at the same time as the rest of the colony, Belair remained a small hills village for the first 100 years. Dr Hamilton was the village virtual squire who donated the land to build the church. The church was named for the Holy Innocents from the biblical account of the innocent babies of Bethlehem killed by King Herod, in memory of the four children of his own that Dr Hamilton lost as babies.

The parish has always been an integral part of the community and you can now celebrate your wedding in one or more of the following areas:

The Confetti Hall

The Confetti Hall was opened in 1924 and served as the Belair Village Hall. For the next 40 years the hall hosted dances, concerts, lectures, card games and any other entertainment the community was engaged in at the time. The floor of the hall used to be heavily waxed with candle shavings, and kerosene lamps were used as exit lights. There was a lean-to kitchen with a wood copper, and the hall also temporarily served as the church after an earthquake in 1954.

The Atrium

The Atrium is central to the complex and as well as serving as a grand entrance from the street, The Atrium also leads into the church, the Confetti Hall and out onto The Terrace.

The Terrace

The Terrace is fully paved, and landscaped with lush garden shrubs and fragrant flowering plants. The Terrace has an open pavilion area which has an uninterrupted view over the valley of the Adelaide Hills, and down to the plains, making for a stunning cityscape view at any time of the day, and a perfect lights view at night.

The Holy Innocents Anglican Church

The church itself is designed around the feature stained glass windows, of which there are four, as a memorial to the four Hamilton children. The sanctuary woodwork is carved from the original church and contains the church furniture and pews from the original building too. Around the centrepiece of the traditional altar and stained glass windows, the sanctuary seating is arranged in a semi-circle to create a feeling of community, and so that the bride and groom can experience their wedding ceremony with their friends and family gathered closely around them.



THE CHURCH OF HOLY INNOCENTS FUNCTION AREAS

The Confetti Hall

Be enchanted by this beautiful 1920s hall, featuring wooden floorboards and gorgeous solid wood doors through which to make your first entrance as husband and wife truly memorable. The Confetti Hall seats 80-100 guests, including the bridal table and dance floor.

The Atrium

The Atrium is flanked by the historic old church and adjoins the Church of Holy Innocents. The Atrium is suitable for cocktail functions of up to 100 people, and you and your guests enter through a stunningly intricate glass foyer. Glass doors on the other side of The Atrium open onto The Terrace.

The Terrace

Opening out from the wide glass doors of The Atrium, The Terrace is suitable for your wedding ceremony or cocktail wedding reception.

The Terrace has a paved space, offset by classically manicured grass and gardens, and has spectacular views overlooking the city and the hills. You can enjoy the lush views of the hills during an afternoon ceremony or reception, or dazzle your guests with the

sparkling backdrop of city lights, after you've watched a beautiful sunset.

For the safety of your guests and any young children, The Terrace is fully fenced during functions.

Weddings at Holy Innocents Anglican Church

The Revd Dr Warren Huffa will guide you through a personal, romantic and memorable wedding ceremony in the Holy Innocents Church.

When hiring the Holy Innocents Church for your wedding ceremony you will receive two floral pedestals and white pew bows. A sound system and data projector are available for your use. You are also able to supply your own flowers.

The costs of wedding ceremony and reception packages are:

Revd Dr Warren Huffa officiating in the church, \$400.00.

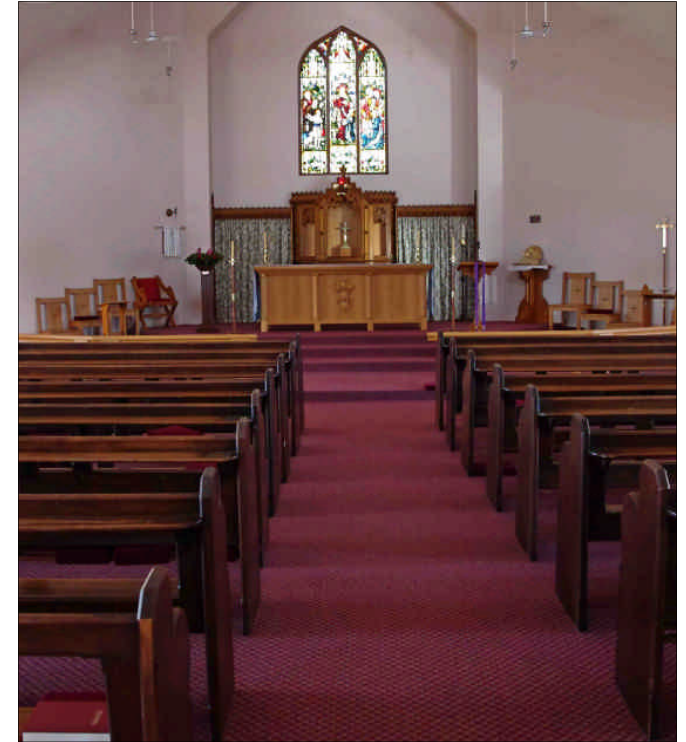
Revd Dr Warren Huffa officiating outside the church (eg. on The Terrace), \$500.

Hire of a reception area, \$550.

To discuss the use of the church for your wedding service, contact Revd Dr Warren Huffa on:

0438 988 448

warren.huffa@gmail.com



RECOMMENDED SUPPLIERS

Partnered Hire Packages

Cindy's Classic Gourmet is partnered with premier South Australian hire companies so that we can also cater to your marquee, cutlery, crockery needs and more. Contact Cindy for more information:

0414 618 433
cindy@cindysclassicgourmet.com.au

Simply Sublime

Chair covers and sashes, cakes, flowers and more, contact:

08 8556 7388
simplysublimeevents@gmail.com

Sugar & Spice Cakes

Mud cakes, fudge cakes, traditional fruit cake, lemon delicious and more, as a five tier cake or 500 cupcakes, contact:

08 8172 1078
info@sugarandspicecakes.com.au
www.sugarandspicecakes.com.au

Green Shoes Mobile Crèche

Create a safe, fun, caring environment for children at your wedding, contact:

08 8462 0222
tanya@nannysa.com.au
www.greenshoes.com.au

Renaissance Limousines

South Australia's largest fleet of vehicles offering premier VIP wedding service, contact:

08 8354 4166
info@renaisancelimos.com.au
www.bensons-australia.com

Jag Limousines

Adelaide's only stretch Jag limousine, coupled with matching Jag sedans, contact:

08 8296 0001
support@prestigiousjaglimousines.com.au
www.prestigiousjaglimousines.com.au

CoCoLane Design

Wedding invitations designed to reflect your personal style, contact:

0400 303 881
margie@cocolane.com.au
www.cocolane.com.au

Remy & Joe Kamleh DJs & MCs

Over 12 years of experience at more than 300 weddings, make your event fun and memorable, contact:

0403 011 212
remykamleh@hotmail.com
www.kamleh.com

Vintage Photobooths

The perfect entertainment and photography solution for your wedding, contact:

08 8395 8103
vintagesa@photobooth.net.au
www.photobooth.net.au



SIT DOWN MENUS

Entrée Choices:

Smoked salmon and macadamia nut salad with balsamic and feta dressing.

Chicken and leek, basil tart with tomato compote.

Thai chilli lamb topped with roasted almonds and capsicum on a jasmine rice bed.

Trio of dips with herb pita bread.

Smoked salmon with prawn caper cream salad leaves and mango dressing.

Main Choices:

Fillet of beef roasted with red wine and mushroom sauce.

Chicken fillet rolled and seasoned with ham, spinach and pine nuts dressed in a light mustard sauce.

Chicken fillet with spring onions, white wine and zucchini salsa.

Rack of lamb, Webber roasted.

Fillet of beef spooned over with a chunky tomato and black olive salsa.

Dessert Choices:

Brandy snap basket filled with ice cream, fresh fruit salad and strawberry caulis.

Tiramisu.

Mocha torte bathed with passion fruit sauce and fruit.

Old fashioned apricot crumble served with ice cream and cream.

Rich chocolate torte on a passionfruit skirt.

Apple pie served with Hills farm cream and dusted with icing sugar.

Lemon cheese cake served with King Island cream.

Menu Prices:

1 Entrée + 1 Main + 1 Dessert	\$58.00/person
1 Entrée + 2 Main + 1 Dessert	\$64.00/person
2 Entrée + 2 Main + 1 Dessert	\$70.00/person
Cheese Platters	\$47.00 each
Children's Menu	\$22.00/child

Soups available on request.

Inclusions in Sit Down Menu Prices:

Minimum 50 guests. Smaller functions catered for by request.

Main meals served with seasonal vegetables and gourmet salad bowls.

Dinner rolls and table butter.

Teas, coffee and chocolates.

We cater for vegetarians and any special diets.

We can design any menu to suit your time frame and budget.

Add your Wedding Cake to any sit down menu as dessert served with mixed berries and cream, and save \$1.00 per person from any menu price.



SIT DOWN MENUS TABLE BUFFET & SET MENUS

Table Buffet Menu:

Canapès

- Chicken and coriander cups.
- Sun dried tomato tarts.
- Roast pumpkin and feta cups.
- Seafood boats.
- Smoked salmon on Neufchatel Hearts

Table Platters

- Chicken fillet roulade seasoned with ham spinach and pine nuts dressed in a béarnaise, pistachio nut sauce.
- Apricot chicken, tender pieces of chicken in apricot brandy and citrus sauce.
- Thai chilli lamb.
- Tender fillet of beef and walnut horseradish.
- Frittatas with chunky salsa and Thai noodle.
- Mescaline Orange and Brie salad.
- Nutty Couscous.
- Chunky potato and mustard cream.

Dessert

- The Wedding Cake served with fresh fruit salad and strawberry Coulis.

Set Menu:

Selection of canapés.

Entrée

Leek and goats cheese tart.
Tomato basil compote.

Main

Fillet of oven roasted beef spooned with roasted mushroom and red wine sauces.

Or

Chicken fillet rolled and seasoned with spinach, sundried tomato and pine nuts, topped with a béarnaise sauce. Served on creamy potato mash.

Brie and almond salad bowls.

Dessert

The Wedding Cake.

Selection of teas, coffee and chocolates.

Menu Prices:

Set Menu	\$62.00/person
Table Buffet	\$62.00/person

Extra costs apply for:

Pre-dinner mini baguettes @ \$2.50 each.
Fillings:
Sundried tomato and roasted speck.
Chicken, coriander and capsicum.
Vegetarian.

Additional cutting of Wedding Cake not used in menu \$2.00 per person.

Bar staff at \$30.00 per staff, per hour.



COCKTAIL MENUS

Cocktail 1, \$26.00/person (min. 60 guests):

A selection of Mediterranean nibbles.
Chicken and coriander cups.
Smoked salmon and Neufchatel on rye.
Spring rolls with sweet chilli sauce.
Samosas with sweet chilli sauce.
Meatballs with tomato chutney.
A selection of cocktail pastries.

Cocktail 2, \$31.00/person:

A selection of Mediterranean nibbles.
Chicken and coriander cups.
Smoked salmon and Neufchatel on rye.
Sun dried tomato tartlets.
Spring rolls with sweet chilli sauce.
Samosas with sweet chilli sauce.
Crumbed chicken with minted yoghurt dressing.
Corn and spinach puffs with apricot jam.
Selection of cocktail pasties/quiches:
Chicken and sweet potato
Spinach and blue cheese
Leg ham and brie
Vegetarian

Cocktail 3, \$34.00/person:

A selection of Mediterranean nibbles.
Smoked salmon and brie on mini toasts.

Curried chicken and basil tarts.
Seafood boats.
Vegetarian bites.
Samosas with sweet chilli sauce.
Spring rolls with sweet chilli sauce.
Thai curry meat balls.
Selection of cocktail pasties.
Mini cocktail meat pies.
Lemon and lime prawn skewers.
Selection cocktail quiches:
Chicken and sweet potato
Spinach and blue cheese
Leg ham and brie
Vegetarian

Cocktail 4, \$39.00/person:

A selection of Mediterranean nibbles.
Chicken and coriander cups.
Smoked salmon and Neufchatel on rye.
Corn and spinach puffs apricot jam.
Chicken satays with minted yoghurt dressing.
Thai meat balls.
Lemon and lime prawn skewers.
Oyster with salmon roe.
Selection of assorted pastries.
Cocktail vegetarian bites.
Selection cocktail quiches:
Chicken and sweet potato
Spinach and blue cheese

Leg ham and brie
Vegetarian

Cocktail 5, \$46.00/person:

Smoked salmon and lemon caper dill.
Chicken, chickpea, feta and mint cups.
Roast beef rolled in pesto bites.
Lemon and lime prawn skewers.
Shot glass oysters with salmon roe.
Chicken satay with coconut and coriander.
Meatballs with tomato chutney and basil.
Thai meatballs with satay sauce.
Selection cocktail quiches:
Chicken and sweet potato
Spinach and blue cheese
Leg ham and brie
Vegetarian
Taste in a box, served in small dishes with splayd:
Rogan josh lamb on jasmine rice with raita.
Thai chicken, snow peas and noodles.
Mini tempura whiting with aioli and shoe string fries.



COCKTAIL MENUS INCLUSIONS & EXTRAS

Cocktail 6 Vegetarian, \$31.00/person:

Corn and spinach puffs with fig jam.
Eggplant with sweet harissa and mint.
Artichoke tartlets with parmesan.
Focaccia bread and sundried tomato .
Lemon caper Neufchatel toasts.
Zucchini tarts with horseradish.
Sweet potato and chilli cups.
Stuffed mushrooms.
Tiny pizza bread.

Chicken, coriander and capsicum.
Vegetarian.

Add your wedding cake to any cocktail menu for dessert served with mixed berries and cream, for \$2.50 per person.

Additional cutting of wedding cake not used in menu \$2.00 per person.

Bar staff at \$30.00 per staff, per hour.

Inclusions in Cocktail Menu Prices:

Selection of teas, coffee and chocolates.

Children's menu available on request.

Minimum 50 guests.

Smaller functions catered for by request.

See specially priced menu for a minimum of 60 guests.

Extra costs apply for:

Pre-dinner mini baguettes @ \$2.50 each, suitable for The Terrace.

Fillings:
Sundried tomato and roasted speck.



BEVERAGE PACKAGES

Following are suggested beverage packages and partnered wineries whom you can contact directly to organise supply for your function:

Kersbrook Hill Wines

Karen Pchetiuk
0422 944 565
karen@kersbrookhill.com.au

Classic Package

\$28.00 per person, 5 1/2 hour duration

Kersbrook Hill Single Vintage Cuvee
Stiletto Sparkling Tickle Moscato
Stiletto 2009 Sauvignon Blanc
Kersbrook Hill 2008 Shiraz

Premium Package

\$30.00 per person, 5 1/2 hour duration

Kersbrook Hill Single Vintage Cuvee
Kersbrook Hill 209 Riesling Stiletto
Stiletto 2009 Sauvignon Blanc
Kersbrook Hill 2006 Shiraz

Elegance Package

\$32.00 per person, 5 1/2 hour duration

Kersbrook Hill Single Vintage Cuvee
Kersbrook Hill Riesling (select vintage 2007, 2008, 2009 or 2010)
Kersbrook Hill Shiraz (select vintage 2005, 2006, 2007 or 2008)

Rosemount Wines

Contact Rosemount Wines directly to organise and tailor a beverage package:

Alison Quirk
08 8323 6220
alison.quirk@rosemountestate.com.au

Bird in Hand Winery

Contact Bird in Hand directly to organise and tailor a beverage package:

Justin Nugent
08 8389 9488
info@birdinhand.com.au

De Lisio Wines

Contact De Lisio Wines directly to organise and tailor a beverage package:

Krystina De Lisio
0416 239 551
anthonydelisio@bigpond.com

Or you can purchase your own drinks and supply them to the venue. We recommend:

Vintage Cellars
9 Russell Street Belair
08 8278 5222

Bar staff are required at \$30 per staff, per hour.



CONFIRMATION FORM

Cindy's Classic Gourmet

ABN: 63 048 626 703
PO Box 285, Blackwood SA 5052
Phone Cindy: 0414 618 433

The Church of Holy Innocents

29 Sheoak Road, Belair
The Revd Dr Warren Huffa: 0438 988 448
www.holyinnocents.com.au

Booking Conditions

To confirm a booking, a deposit of \$500.00 is required to Cindy's Classic Gourmet with the completed confirmation form.

Prices quoted for food are fixed once your menu has been chosen.

In the event of a cancellation, your deposit is non-refundable.

Final numbers are required 10 days prior to the function and full payment is requested at the final appointment, five days prior to the function.

Booking date:

Function date:

Payment options:

(We do not accept credit cards)

Direct payment to:
Account name: Cindy's Classic Gourmet
Account number: 1021 7172
BSB number: 065 108

Cheques made payable to, Cindy's Classic Gourmet.

Names:

Bride & Groom (if applicable):

Postal address:

.....

Home phone:

Work phone:

Mobile:

Email:

Fax:

We understand the terms and conditions outlined in this document.

Signatures:

