



Morphettville

Welcome to Weddings at Morphettville





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About Morphetville

Your wedding day is one of the most important days of your life; Morphetville will ensure it's a day you cherish for a lifetime.

Located only 15 minutes from the CBD, between Adelaide's city district and the seaside hub at Glenelg, Morphetville Racecourse boasts picturesque gardens and a panoramic view of the Adelaide Hills, providing the perfect backdrop for your dream wedding.

Our dedicated event management team provide a personalised and tailored approach, allowing you to relax and enjoy the process of planning your wedding

day. With function rooms accommodating between 30 – 600 guests, our spaces deliver the ability to host everything from an intimate affair to a large-scale celebration.

Our award-winning kitchen team boast a wealth of experience with a food philosophy built on creativity, craftsmanship, and a deep respect for seasonal, locally sourced ingredients.

Combined with exceptional service, flexibility and state of the art facilities, Morphetville offers an unrivalled experience for your special day.



Sustainability in the kitchen

At Morphettville, we believe that great food should do more than satisfy – it should spark curiosity and create memorable experiences. Every dish is thoughtfully crafted to celebrate flavour and texture, whether it's a reimagined favourite with bold new twists or a timeless classic served in an unexpected way.

Our goal is to surprise and delight, making every meal at Morphettville a culinary adventure.

Meanwhile, sustainability is at the heart of everything we do. While delivering exceptional service, we are constantly working to reduce our environmental footprint within the kitchen.

We proudly buy local and fresh, support South Australian producers, minimise kitchen waste through composting, and embrace whole ingredient cooking that fuels creativity. We also strive to reduce packaging, recycle and reuse wherever possible. We use eco-friendly cleaning products, practice water-wise habits, optimise energy-efficient appliances, and prioritise refilling and recycling wherever we can.



Executive Chef Steven Clark

Lead by award-winning Executive Chef Steven Clark, the culinary team at Morphettsville Racecourse draws inspiration from fresh, seasonal produce and a paddock-to-plate philosophy. The menus celebrate bold flavours brought to life through a refined blend of classic French techniques and modern flair.

Steven's passion for cooking began at just eight years old and has grown into a career built on deep respect for quality ingredients and the people behind them. His experience spans some of the industry's most respected kitchens, including the luxury Hotel du Vin in Birmingham, Regatta's Bistro, and the National Wine Centre of Australia.

For Steven, food is more than just flavour – it's storytelling, tradition and a way to bring people together.

Patisserie Chef Melanie Gowers

Morphettville's Patisserie Chef, Melanie Gowers, is renowned for her passion, creativity, and dedication to creating memorable culinary experiences. With a wealth of experience in professional kitchens and a strong commitment to continuous learning, Melanie is driven by a desire to innovate and share her knowledge.

She has undertaken specialist training at the internationally acclaimed Savour Chocolate and Patisserie School under the mentorship of master Patissier Kirsten Tibballs. More recently, Melanie has turned her attention to the world of premium gelato, combining her patisserie expertise with a pursuit of high-quality flavour. Her skills were further honed at the Gelato Naturale Academy in Grosseto, Italy, where she completed advanced professional training.



WOLF BLASS
THE MAN'S
EVENT CENTRE





THE WOLF BLASS 'THE MAN' EVENT CENTRE



FIRST FLOOR

Morphett Room

The Morphett Room, located on the first floor of the Wolf Blass Event Centre, is framed by stellar views of Morphettville Racecourse and the scenic Adelaide Hills. The space guaranteed to make your wedding one to remember.



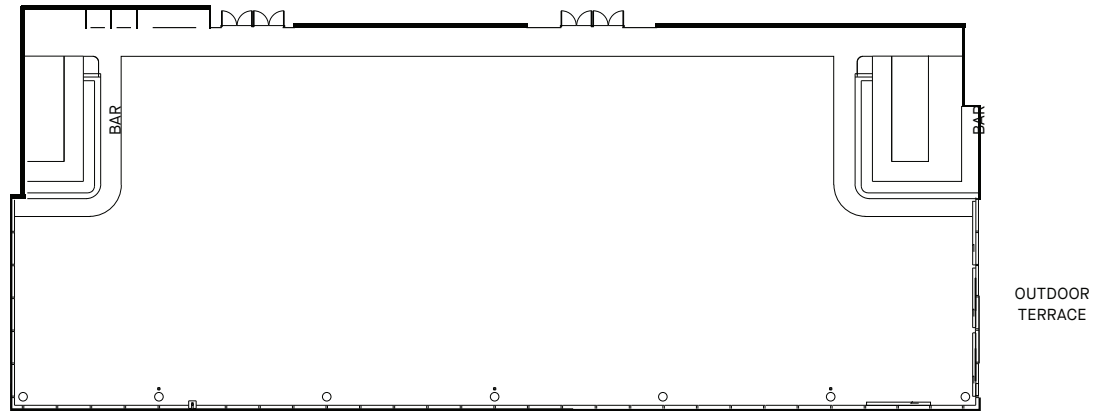
Capacity

COCKTAIL: **1000** 

Sit down Capacity

BANQUET: **550** 

LONG TABLES: **450** 




GROUND FLOOR

The Lounge

Located on the ground floor, The Lounge offers sweeping views of the track and beyond, creating the perfect backdrop for a memorable event.



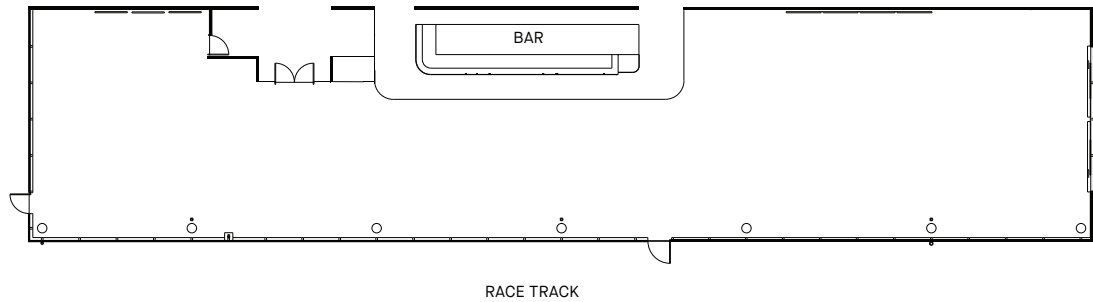
Capacity

COCKTAIL: **400** 

Sit down Capacity

BANQUET: **150** 

LONG TABLES: **120** 





WOLF BLASS 'THE MAN' EVENT CENTRE

FIRST FLOOR

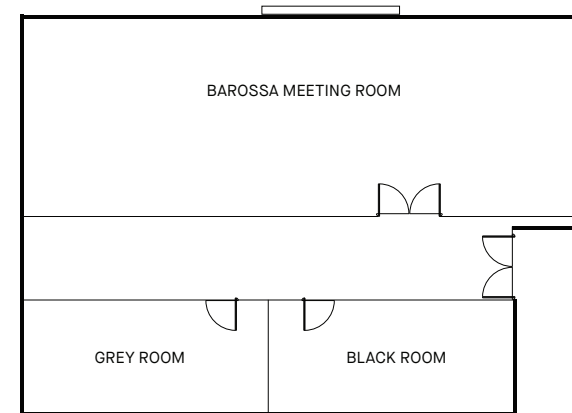
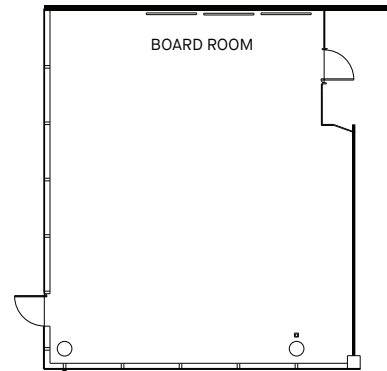
- Grey Room*
- Black Room*
- Barossa Meeting Room*

*Wolf Blass 'The Man' Event Centre
- Green Rooms*

Our thoughtfully designed Green Rooms offer the wedding party a private retreat, complete with refreshments to enjoy while they relax.

GROUND FLOOR

- The Lounge Board Room*



OUTDOOR LOCATIONS





OUTDOOR LOCATIONS

Mounting Yard

Capacity

- BANQUET: **350** 
- COCKTAIL: **600** 
- LONG TABLES: **260** 

Champagne Lawns

Capacity

- BANQUET: **500** 
- COCKTAIL: **800** 

Derby Lawns

Capacity

- COCKTAIL: **3000+** 

**Venue hire, minimum spend and outdoor set up fees apply.*



PACKAGE OPTIONS



Cocktail Package

\$145 PER PERSON

Designed for couples who want a relaxed, social, and unforgettable celebration, our Cocktail Package provides a range of gourmet canapés, substantial bites, and beverage options tailored to suit your style.

With flexible spaces, stylish décor, and attentive service, our team ensures your special day feels effortless and uniquely yours.

Perfect for modern couples, this package balances sophistication with fun, creating a wedding experience full of energy, flavour, and memorable moments.

Package inclusions:

- Three hour canapé service
- One substantial item per person
- Four hour classic beverage package
- Your wedding cake served on platters
- Cake knife and toasting glasses
- Dressed tables for wedding cake and gifts
- Coffee and tea selection
- Lectern and microphone for speeches
- Complimentary car parking for all guests

COCKTAIL PACKAGE





CLASSIC PACKAGE

Classic Package

\$175 PER PERSON

For a more formal style, the Classic Package offers everything you need for a timeless and elegant celebration.

Treat your guests to a beautifully curated dining experience featuring a seated menu with thoughtfully crafted entrées, mains, and desserts, paired with our classic beverage selections.

Package inclusions:

- Three course menu
- Five hour classic beverage package
- Coffee and tea selection
- Your wedding cake served on platters
- Lectern and microphone for speeches
- Dressed tables for wedding cake and gifts
- Cake knife and toasting glasses
- Black or white linen
- Three personalised menus per table
- Optional chair covers and sashes
- Complimentary car parking for all guests

UPGRADES AND ADD ONS:

| | |
|--|--------------|
| 30 MINUTE PRE DINNER CANAPÉS (3 ITEMS) | / 20 PP |
| INDIVIDUAL ANTIPASTO PLATE SERVED TO THE TABLE | / 15 PP |
| ALTERNATE DROP (MAIN) | / 8 PP |
| ALTERNATE DROP (ENTRÉE / DESSERT) | / 6 PP |
| CHOICE (MAIN) | / 14 PP |
| CHOICE (ENTRÉE / DESSERT) | / 10 PP |
| WEDDING CAKE (INDIVIDUALLY CUT AND SERVED WITH ACCOMPANIMENTS) | / 5 PP |
| UPGRADE TO A PREMIUM BEVERAGE PACKAGE (5 HOURS) | / 8 PP |
| UPGRADE TO A DELUXE BEVERAGE PACKAGE (5 HOURS) | / 12 PP |
| BEVERAGE PACKAGE EXTENSION (PER HOUR) | / 10 PP / PH |

For any other upgrades such as welcome cocktails, spirit upgrades, bespoke menus and late night food offers, please speak to our team



Prestige Package

\$220 PER PERSON

Take the stress out of planning your wedding by selecting our all-inclusive Prestige Package. Guests will enjoy the ultimate dining experience with a multi-course menu, paired with an exclusive beverage selection.

The Prestige Package also includes overnight accommodation and transfers for the couple, ensuring a seamless and stress-free experience.

Package inclusions:

- Your selection of pre-dinner canapés
- Three course menu with alternate drop of main course
- Five hour premium beverage package
- Your wedding cake served on platters
- Dressed tables for wedding cake and gifts
- Cake knife and toasting glasses
- Coffee and tea selection
- Lectern and microphone for speeches
- Black or white linen
- Three personalised menus per table
- Optional chair covers and sashes
- Overnight accommodation and car transfer*
- Complimentary car parking for all guests

**Accommodation includes breakfast for two and late checkout, subject to availability and the T&C's of the preferred accommodation supplier.*

PRESTIGE PACKAGE





CEREMONY

PRICE ON REQUEST

Our beautiful outdoor ceremony locations provide sweeping views of the racecourse and Adelaide Hills, presenting the perfect setting to create everlasting memories.

Package inclusions:

- Use of ceremony location for a two hour duration
- 40 white Americana chairs
- Two wine barrels or pedestals
- Two large floral arrangements
- Signing table with two chairs
- Water station
- Photos in the gardens and on the Morphetville racetrack
- Back up room for inclement weather
- Complimentary parking for all guests

**Ceremonies are subject to availability.*



Additional Information

Parking & Access

Complimentary car parking for your guests is available in the Morphettville Member's car park off Morphett Road or at The Junction off Anzac Highway, subject to availability. Alternatively, public transport including the tram is also available.

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 on the night we can arrange a separate meal for a small additional fee.

Preferred Suppliers

Morphettville Racecourse works closely with several premium wedding suppliers in South Australia. Your event coordinator can assist you in finding the perfect suppliers to ensure your wedding day is an event to remember.

COCKTAIL MENU





COCKTAIL MENU

Canapé Menu Items

COLD

Mushroom pâté, goats curd, macadamia
 Tomato basil bruschetta, whipped fetta
 Adelaide blue cheese & fig chutney profiterole
 Cured salmon, cucumber, daikon, nori roll
 Chilli prawns, mango, cassava
 Pickled octopus, apple, black bean salsa
 Kingfish ceviche spoon, corn chips, habanero coconut
 Tuna, seaweed salad, ponzu
 44° salmon, furikake
 Beef tataki, onion ponzu, garlic chips
 Lamb loin, petite ratatouille
 Five-spiced duck breast, pickled fennel, fig
 Kangaroo tartare, mushroom mayonnaise, pickled walnuts
 Rare roasted beef fillet, blue cheese, pear
 Seared venison, pickled beetroot, date & tamarind

HOT

Truffled mac & cheese bites, tomato relish
 Vegetable spring rolls, chilli ginger dipping sauce
 Sweet potato, chickpea & spinach sausage roll, relish
 Vegan pumpkin arancini, aioli
 Dill-crumbed goujons, tobiko remoulade
 Tempura prawn, kimchi mayo
 Piri piri salted squid, ranch dressing
 Southern fried chicken popcorn, sriracha mayonnaise
 Goat rendang croquette, lemongrass mayo
 Village Baker beef pie, Morphetville mustard
 Char siu pork skewer, chilli vinegar
 Lamb kofta bites, harissa, yoghurt, pomegranate
 Shichimi-crumbed pork belly, tonkatsu sauce
 Pork, apple & sage sausage roll, Bloody Mary tomato sauce
 Pork & chive dumpling, spicy dumpling sauce
 Vegetable samosa, tamarind chutney

**Please note, menus are subject to change.*

COCKTAIL MENU

Substantial Canapé Menu Items

COLD

Smoked Ocean Trout Poke Bowl

Smoked ocean trout, sushi rice, edamame, avocado, cucumber, seaweed salad, ponzu

Tuna & Avocado Brown Rice Bowl

Kombu-cured diced tuna, seaweed salad, brown rice, edamame, cucumber, sesame seeds, ginger dressing

Hot & Sour Prawn Coconut Bowl

Tom yum poached prawns, sushi rice, green mango, pawpaw, green onion, coconut dressing

Thai-Spiced Chicken Breast

Served with crab, lychee, wonton salad, coconut lime dressing

Vegan Poke Bowl

Sushi rice, house pickles, radish fennel salad, avocado, chilli cucumbers, spiced tofu, edamame

**Please note, menus are subject to change.*

HOT

Potato Gnocchi

Mushrooms, truffled cream cheese, basil

Spinach & Ricotta Cannelloni

Tomato and basil sauce, parmesan cheese

Guinness Black Pepper Beef Stew

Served with Irish mashed potato

Thai Yellow Sweet Potato & Pumpkin Curry

Tofu, cherry tomato, jasmine rice

NYC-Style Hot Dog

Tomato relish, Morphettville mustard

Mayura Station Wagyu Burger

Lettuce, cheese, pickles, burger sauce, brioche bun

Fried Soft Shell Chilli Crab

Pickles, bao bun



SEATED MENU





SEATED MENU

WELCOME TO WEDDINGS AT MORPHETTVILLE | 2026

ENTRÉE

44° Salmon, Charred Green Chilli Gribiche, Green Olive Crush

Tuna Crudo, Wasabi Avocado, Yuzu-Compressed Nashi, Togarashi Vinaigrette

Yuzu Kosho Prawns, Yoghurt, Cucumber, Furikake Rice, Dill & Shiso Oil

Tequila & Jalapeño Prawns, Lime Avocado, Salted Yoghurt Curd, Pickled Onion

Venison Tataki, Chimichurri, Crème Fraîche, Apricot Relish

Duck Breast, Raspberry, Goats Curd, Heirloom Tomato

Twice-Cooked Pork Belly, Pickled Apple, Charred Onion Purée, Date Aioli

Lamb Shoulder Barbacoa Style, Pumpkin Seed Salsa, Cilantro Garlic Sauce

Potato Gnocchi, Mushrooms, Truffled Cream Cheese, Basil

Pumpkin & Fetta Rotolo, Toasted Pine Nuts, Fried Sage

MAINS

Pan Roasted Salmon, Avocado Purée, Kipfler Potato Salad & Crisp Radish & Herb Salad

Vadouvan-Spiced Barramundi, Cauliflower Purée, Semolina Gnocchi, Zucchini Noodles, Poppy Seeds

Pan Roasted Salmon, Squid Ink Risotto, Cherry Tomato, Grilled Leek Gremolata

Coconut Roasted Chicken Breast, Green Goddess, Peas, Edamame, Broccolini, Cashew

Mediterranean Chicken, Cajun Parmesan Polenta, Sweet Pepper-Tomato Pepperonata, Vincotto Jus

Za'atar Lamb Rump, Baba Ghanoush, Green Beans, Pomegranate, Salsa Verde

Honey-Pink Pepper Pork Fillet, Smoked Sweet Potato, Charred Green Beans With Crispy Capers & Verjuice Jusa

Pan Roasted Duck Breast, Duck & Provolone Arancini, Beetroot-Pomegranate Salad, Date Labneh

Beef Fillet, Sour Cream & Chive Mash, Truffled Mushroom Ragout, Charred Shallots, Port Wine Jus

Beef Fillet, Paprika Potato Hash, Sicilian Caponata & Pickled Fennel, Port Wine Jus

DESSERTS

Lemon Poppyseed Cake, Blood Orange Sorbet

White Chocolate Blondie, Raspberry

Pannacotta, Black Forest, Chocolate Crumble

Apple Crumble Cheesecake, Blackberry

Chocolate Marquise, Shortbread, Coffee

Sticky Date Pudding, Rum Butterscotch Sauce, Vanilla Bean Ice-Cream

Selection of SA Cheese, Grapes, Quince, Lavosh

**Please note, menus are subject to change.*

BEVERAGES



Beverage Packages

CLASSIC PACKAGE

1 SPARKLING
 1 ROSÉ
 2 WHITE
 2 RED
 BEER
 SOFT DRINK

INCLUSIONS:

Reschke 'R-Series' Sparkling
 H By Haselgrove Sauvignon Blanc
 Grant Burge 'Benchmark' Pinot Gris
 Sfera Rosé
 Reschke 'Bull Trader' Shiraz
 Grant Burge 'Benchmark' Merlot
 Heineken 0.0
 Hahn Super Dry 3.5%
 Hahn Super Dry
 5 Seeds Crisp Apple Cider
 Selection of Coca Cola, soft drinks, juice

PREMIUM PACKAGE

1 SPARKLING
 1 ROSÉ
 2 WHITE
 2 RED
 BEER
 SOFT DRINK

INCLUSIONS:

Richard Hamilton 'Long Stem' Sparkling
 Claymore 'Walk This Way' Riesling
 Cape Barren 'Native Goose' Sauvignon Blanc
 Days Of Rosé
 St Hallett 'Black Clay' Shiraz
 Schild Estate GSM
 Heineken 0.0
 Hahn Super Dry 3.5%
 Hahn Super Dry
 Stone & Wood Pacific Ale
 James Squire Orchard Crush
 Selection of Coca Cola, soft drinks, juice

DELUXE PACKAGE

1 SPARKLING
 1 ROSÉ
 2 WHITE
 2 RED
 BEER
 SOFT DRINK

INCLUSIONS:

K1 Sparkling NV
 Petaluma 'White Label' Sauvignon Blanc
 Pike & Joyce 'Beurre Bosc' Pinot Gris
 St Hallett Rosé
 Ulithorne 'Meracus' Grenache
 Cape Barren 'Old Vine' Shiraz
 Heineken 0.0
 Stone & Wood Easy Pale 3.5%
 Hahn Super Dry 3.5%
 Hahn Super Dry
 Stone & Wood Pacific Ale
 Heineken
 Kirin Hyoketsu Lemon 4%
 James Squire Orchard Crush
 Selection of Coca Cola, soft drinks, juice

**Please note, beverages are subject to change.*





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