



Morphettville

Weddings at Morphettville



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About Morphettsville

Your wedding day is one of the most important days of your life; Morphettsville 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, Morphettsville 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, Morphettsville offers an unrivalled experience for your special day.





Sustainability in the kitchen

At Morphetville, our food philosophy is built on creativity, craftsmanship, and a deep respect for seasonal, locally sourced ingredients.

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 Morphetville 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.





Chef De Cuisine Ruben Fernandes

With more than 20 years of experience in some of the world's leading kitchens, Chef De Cuisine Ruben Fernandes brings a passion for exceptional food, quality local produce, and multicultural flavours to Morphetville.

Having worked across a diverse range of culinary environments, Ruben has honed his craft with renowned hospitality brands including the Marriott, Hyatt, and Four Seasons.

At Morphetville, Ruben is committed to showcasing the very best of South Australia's produce. Drawing inspiration from the state's premium meats, dairy, fresh seafood, and outstanding regional suppliers, he creates menus

that celebrate local ingredients while embracing Australia's rich multicultural identity.

Leading a diverse team of chefs from a variety of cultural backgrounds, Ruben combines global influences with Australian hospitality to deliver memorable dining experiences that reflect both creativity and authenticity.

Ruben's passion for food remains as strong as ever in his latest culinary chapter at Morphetville, bringing together local flavours, international expertise, and a commitment to excellence in every dish.

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.



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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, provides a stunning backdrop for your wedding celebration.

Framed by breathtaking views of Morphettville Racecourse and the picturesque Adelaide Hills, this elegant space combines natural beauty with sophisticated charm, creating an unforgettable setting for your special day.

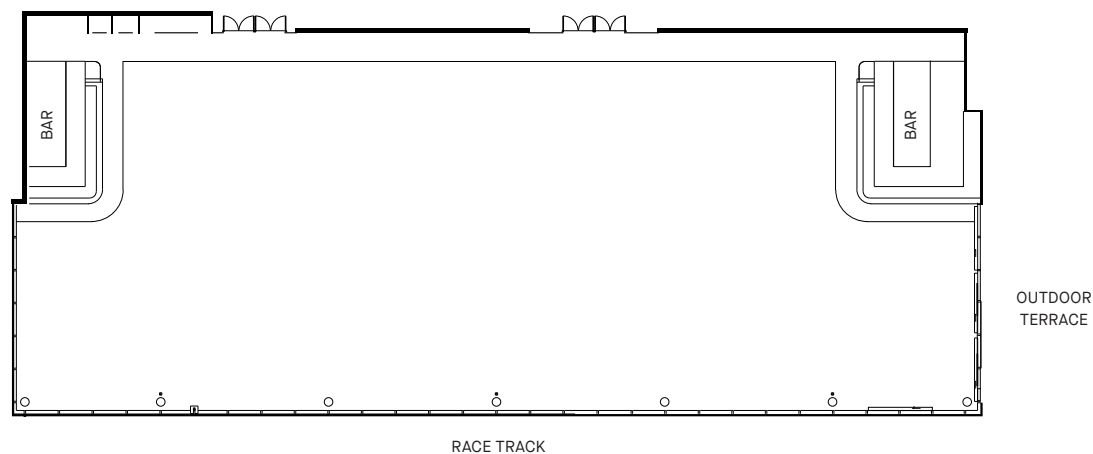
Capacity

COCKTAIL: **1000** 

BANQUET: **550** 

LONG TABLES: **450** 

**Capacity is dependant on size of stage and dancefloor.
Long tables available on request, additional charges apply.*



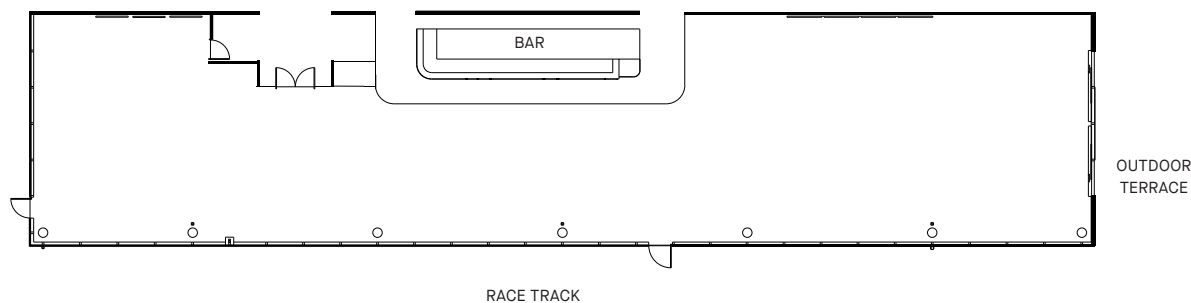
GROUND FLOOR

The Lounge

Located on the ground floor, The Lounge offers a beautiful setting for your wedding celebration, with sweeping views across the racecourse and beyond. Blending contemporary style with a warm and inviting atmosphere, this stunning space provides the perfect backdrop for unforgettable moments with family and friends.

*Capacity*

COCKTAIL:	350	
BANQUET:	120	
LONG TABLES:	120	



**Capacity is dependant on size of stage and dancefloor.
Long tables available on request, additional charges apply.*



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

PACKAGE OPTIONS



Cocktail Package

\$150 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:

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

COCKTAIL PACKAGE



WELCOME TO WEDDINGS AT MORPHETTVILLE | 2026



CLASSIC PACKAGE

\$180 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:

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

UPGRADES AND ADD ONS:

30 MINUTE PRE DINNER CANAPÉS (3 ITEMS)	/ 22 PP
INDIVIDUAL ANTIPASTO PLATE SERVED TO THE TABLE	/ 15 PP
ALTERNATE DROP (MAIN)	/ 8 PP
ALTERNATE DROP (ENTRÉE / DESSERT)	/ 6 PP
CHOICE (MAIN)	/ 15 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

\$225 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:

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

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

PRESTIGE PACKAGE



WELCOME TO WEDDINGS AT MORPHETTVILLE | 2026



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
- Signing table with two chairs
- Water station
- Photos in the gardens and on the Morphetttville 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 Morphetville Member's car park off Morphet 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.

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 feta
 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, Morphettville 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.*

SEATED MENU



SEATED MENU

ENTRÉE

44° salmon with charred green chilli gribiche, green olive crush (A)

Blackened prawns, corn cream, avocado, crispy corn tortilla (A)

Gochujang prawns, pickled cucumber kimchi, Furikake rice crisp (A)

Trio of fish tartare, wasabi compressed melon, sesame, puffed rice (A)

Crispy pork belly, apple and fennel slaw, radish, apple mustard

Venison Tataki, chimichurri, crème fraîche, apricot relish

Duck breast, cherry purée, celeriac hummus, dukkah, hazelnut oil

Smoked achiote lamb, jalapeño tomatillo salsa & coriander oil

Spinach ricotta gnudi, mushroom saffron broth, kale & parmesan

Roast pumpkin gnocchi, walnut cream, pickled pepitas & pangrattato

MAINS

Miso ginger salmon, sweet pea puree, spiced coconut rice, soybeans, grilled broccolini (A)

Cochin-spiced barramundi, nut brown cauliflower purée, green mango & curry leaf crumb (A)

Crispy skin barramundi, saffron clam risotto, petite ratatouille & lemon basil oil (A)

Paprika chicken, scamorza polenta, sweetcorn succotash & smoked tomato vinaigrette

Harissa chicken breast, zatar chickpeas, tahini, salt roasted beetroot, pomegranate

Lamb rump, cassava croquette, verde beans & pomegranate chimichurri

Crackled pork loin, sweet potato, silverbeet & almonds, mango pink peppercorn salsa, cider jus

Roasted duck breast, confit leg, pickled eggplant, bitter orange crumb, pine nuts & date tamarind jus

Roasted beef fillet, goat's curd potato purée, forest mushrooms, seasonal greens and port wine jus

Beef fillet, garlic butter crust, hot honey fetta hash, sicilian caponata, with port wine jus

DESSERTS

Passionfruit curd tart, coconut lime cream and mango

White chocolate blondie with raspberry

Sticky date pudding with rum butterscotch sauce and vanilla bean ice cream

Chocolate marquise, shortbread with coffee

Black Forest-style panna cotta with chocolate crumble

Apple crumble cheesecake with blackberry

Selection of SA cheeses with grapes, quince, and lavosh

SEAFOOD KEY

A = Australian

I = International

M = Mixed

**Children's menu, Young Adult menu and supplier meals available on request.*

BEVERAGES



Beverage Packages

CLASSIC PACKAGE

INCLUDES:

- Reschke ‘R-Series’ Sparkling
- Grant Burge ‘Benchmark’ Sauvignon Blanc
- Elderton ‘E-Series’ Chardonnay
- Days of Rosé
- Elderton ‘E-Series’ Shiraz
- Reschke ‘Bull Trader’ Cabernet Sauvignon
- Heineken 0.0
- Hahn Super Dry 3.5%
- Hahn Super Dry
- 5 Seeds Crisp Apple Cider
- Selection of Soft Drinks & Juice

PREMIUM PACKAGE

INCLUDES:

- Richard Hamilton ‘long Stem’ Sparkling
- Claymore ‘Walk This Way’ Riesling
- Cape Barren ‘Native Goose’ Sauvignon Blanc
- St Hallett Rosé
- Schild Estate GSM
- St Hallett ‘Black Clay’ Shiraz
- Heineken 0.0
- Hahn Super Dry 3.5%
- Hahn Super Dry
- James Squire Orchard Crush Cider
- Selection of Soft Drinks & Juice

DELUXE PACKAGE

INCLUDES:

- Croser NV Sparkling
- Golding ‘Chiara’ Pinot Grigio
- Petaluma ‘White Label’ Sauvignon Blanc
- Coddiwomple Rosé
- Ulithorne ‘Meracus’ Grenache
- Cape Barren ‘Old Vine’ Shiraz
- Heineken 0.0
- Hahn Super Dry 3.5%
- Hahn Super Dry
- Stone & Wood Pacific Ale
- Heineken Premium Lager
- Kirin Ichiban First Press
- Kirin Hyoketsu Lemon
- James Squire Orchard Crush Cider
- Selection of Soft Drinks & Juice

**Please note, beverages are subject to change. Extended wine list available on request.*





Morphettville

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