



ADELAIDE **POP-UP** WEDDINGS  
Simple . Affordable . Beautiful

# LAMBROOK

Adelaide Hills Wines



Pop-Up Weddings at  
**The Warehouse**  
by Lambrook Wines



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## Welcome to **The Warehouse!**

Hidden away in cosmopolitan Norwood just minutes from the CBD, The Warehouse by Lambrook Wines is set to become Adelaide's funkiest new, industrial-inspired events venue!

From towering ceilings to sparkling festoon lighting, a custom-built bar and showstopping feature mural, this flexible space boasts oodles of character and is perfect for your stylish, contemporary, chilled-out wedding celebration.

Choose from a reception only, or add an epic ceremony beside The Warehouse's signature mural or even in a nearby park or garden. Treat your guests to a premium drinks package with Lambrook Wines, partnered with pizzas, street foods or both provided by our very own wood-oven catering wagons.

Most importantly - let us take care of every detail so you can relax and enjoy your perfect day!

### Perfect Pop-Up Wedding Ceremony

**Priced from just \$2795 (\$2995 in 22)\*, including two hours of venue hire at The Warehouse, professional celebrant, two hours of photography and more!**

- a two-hour ceremony held in front of the spectacular feature mural
- complete ceremony décor package including 20 white Americana chairs, two feature wine barrels to mark your aisle and a wine barrel with stools for signing
- your celebrant, including creation of a fully personalised ceremony, PA system and all legal paperwork
- professional photographer for two hours to cover your ceremony and bridal portraits, including a gallery of at least 75 edited, high resolution, non-watermarked, non-copyrighted images
- support every step of the way from the passionate and experienced Adelaide Pop-Up Weddings team!



*\* Ceremony-only available only on weekdays and before 3pm on weekends. Add \$200 surcharge for weekend bookings.*



## Pop-Up PLUS Pizza Party or Street Food Reception

**Priced from \$8495** (\$8995 in 22)\* **for up to 40 guests.** Add extra adults @ \$125pp, kids @ \$45pp (up to 150).

This deluxe, all-inclusive package includes private hire of The Warehouse, your ceremony, celebrant, photographer, reception décor, wedding cake and a fully catered and staffed reception. A stunning, stress-free celebration!

### **The Warehouse Pop-Up Ceremony includes...**

- striking **wedding ceremony** set in front of the feature mural, including 20 x white Americana chairs, feature wine barrels to mark your aisle and a wine barrel with stools for signing
- your **celebrant**, including creation of a personalised ceremony, PA system and all legal paperwork
- professional **photographer** to cover **three hours** of your event, including a gallery of a least 150 edited, high resolution, non-watermarked, non-copyrighted images.

Hoping for a **garden ceremony**? We can relocate your celebrant, photography and classic ceremony décor (20 Americana chairs, signing table, rustic timber archway) to a park or garden within 10km of The Warehouse for just \$395 (*subject to permits and private garden hire fees*).

### **The Warehouse Pop-Up Pizza Party OR Street Food Reception includes...**

#### **Styling!**

The Warehouse styled with the spectacular The Warehouse bar, wine barrels, cocktail tables, stools, and beautiful overhead festoon lighting.

Make it truly magical! Add:

- our feature dusky rose vintage lounge suite and ottoman for just \$295
- our heavenly pendant light and bar draping package for just \$1750



#### **Food and beverage!**

A fully-catered, 4-hour **wood-oven pizza OR street food reception** featuring **Woody the Wood Oven Wagon** for up to 40 guests (extra guests can be added), including:

- a fully styled, **gourmet grazing table** to start, filled with dips, cheeses, meats, breads and hot wood-oven treats
- Chef's selection of **five gourmet wood-oven pizzas OR five handmade street foods** (see page 5) cooked and served roaming-style for 90 minutes (this is a bottomless dinner service...your guests will be served until they are full!)
- four hours of **fully licensed, staffed drink service** including a luxe range of Lambrook wines (Sparkling Pinot Noir, Sauvignon Blanc, Pinot Gris, Pinot Noir Rose, Cabernet and Shiraz) plus Mismatch Pale and Lager beers, Adelaide Hills apple and pear ciders and soft drinks.
- all **disposable stemware, napkins, cutlery** and more
- our professional team to serve and care for your guests throughout your reception!

#### **Your wedding cake!**

A custom-created wedding cake in your choice of buttercream or semi-naked style, rich mud or fluffy sponge flavour, finished with fresh blooms then cut and served on platters as dessert.

*\* Add \$200 surcharge for weekend bookings.*



## Combo Reception

**Priced from \$9495 (\$9995 in 22)\* for up to 40 guests.** Add extra adults @ \$145pp, kids @ \$45pp (up to 150).

Mix it up with a full festival of food! This premium package includes private hire of The Warehouse, your ceremony, celebrant, photographer, reception décor, wedding cake and a fully catered and staffed reception with a huge range of incredible food-truck fare.

### ***The Warehouse Pop-Up Ceremony includes...***

- striking **wedding ceremony** set in front of the feature mural, including 20 x white Americana chairs, feature wine barrels to mark your aisle and a wine barrel with stools for signing
- your **celebrant**, including creation of a personalised ceremony, PA system and all legal paperwork
- professional **photographer** to cover three hours of your event, including a gallery of a least 150 edited, high resolution, non-watermarked, non-copyrighted images.

Hoping for a **garden ceremony**? We can relocate your celebrant, photography and classic ceremony décor (20 Americana chairs, signing table, rustic timber archway) to a park or garden within 10km of The Warehouse for just \$395 (*subject to permits and private garden hire fees*).

### ***The Warehouse Pop-Up Combo Reception includes...***

#### **Styling!**

The Warehouse styled with the spectacular The Warehouse bar, wine barrels, cocktail tables, stools, and beautiful overhead festoon lighting.

Make it truly magical! Add:

- our feature dusky rose vintage lounge suite and ottoman for just \$295
- our heavenly pendant light and bar draping package for just \$1750



#### **Food and beverage!**

A fully-catered, 4-hour **combo reception** featuring **Wilma the Wood Oven Wagon** for up to 40 guests (extra guests can be added), including:

- a fully styled, **gourmet grazing table** to start, filled with dips, cheeses, meats, breads and hot wood-oven treats
- Chef's selection of **three gourmet wood-oven pizzas plus three handmade street foods** (see page 5), cooked and served roaming-style for 90 minutes (this is a bottomless service...your guests will be served until they are full!)
- four hours of **fully licensed, staffed drink service** including a luxe range of Lambrook wines (Sparkling Pinot Noir, Sauvignon Blanc, Pinot Gris, Pinot Noir Rose, Cabernet and Shiraz) plus Mismatch Pale and Lager beers, Adelaide Hills apple and pear ciders and soft drinks.
- all **disposable stemware, napkins, cutlery** and more
- our professional team to serve and care for your guests throughout your reception!

#### **Your wedding cake!**

A custom-created wedding cake in your choice of buttercream or semi-naked style, rich mud or fluffy sponge flavour, finished with fresh blooms then cut and served on platters as dessert.

*\* Add \$200 surcharge for weekend bookings.*



## The menus

For a Pop-Up PLUS Pizza package, your **pizza menu** will include the following pizzas, served over 90 minutes:

- Margherita** - passata, mozzarella, fresh torn basil v
- Spudilicious** - thinly sliced potato, rosemary, sea salt, garlic oil and a hint of lemon v
- Baa Baa** - braised Suffolk lamb, roast shallots, green pepper, garlic mint yoghurt
- Diablo** - spicy chorizo, fire roast chilli, capsicum, olives and lemon zest
- Cluckin' Good** - marinated chicken, semi-dried tomato, mozzarella and pesto

For a Pop-Up PLUS Street Food package, your **street food menu** will include the following, served over 90 minutes:

- Steamed buns** filled with sticky pork belly
- Chicken taco** with tangy tequila citrus salsa
- Baked potatoes** with slaw, bacon, sour cream and cheese *gf*
- Beef meat balls** beef with napolitana sauce *gf*
- Crispy chicken sliders** with homemade aioli

For a Pop-Up PLUS Combo package, your **combo menu** will include the following, served over 90 minutes:

### **Pizzas**

- Margherita** - passata, mozzarella, fresh torn basil v
- Diablo** - spicy chorizo, fire roast chilli, capsicum, olives and lemon zest
- Baa Baa** - braised Suffolk lamb, roast shallots, green pepper, garlic mint yoghurt

### **Street Foods**

- Steamed buns** filled with sticky pork belly
- Baked potatoes** with slaw, bacon, sour cream and cheese *gf*
- Crispy chicken sliders** with homemade aioli

**YES - we can cater to vego, vegan and gluten free guests!**





## The important part! Booking terms and conditions...

### ***Bookings, payments and deposits***

- Tentative bookings can be held for no longer than 7 days. **No booking is considered confirmed until your strictly non-refundable, non-transferable booking payment has been received.**
- Booking payments are as follows:
  - \$1000 for a Perfect Pop-Up Ceremony
  - \$1500 for a 'Pop Up PLUS' ceremony/reception.
- A \$200 celebrant and photography surcharge will apply to all weekend bookings.
- Your final account balance (minus booking payment) must be paid in full at least 7 days prior to your wedding date.
- Due to the significant administrative costs involved, **we do not offer payment plans or instalments.** We suggest our couples open an online savings account and make regular transfers to save during the planning period.

### ***Images***

- You will be provided with your full gallery of high resolution, non-watermarked wedding images within six weeks of your wedding day. We will also share up to 10 sneak peek photos on our Facebook page within one week.
- Your images remain the property of Adelaide Pop-Up Weddings, and may be used for advertising/promotional purposes.

### ***The venue***

- Upon booking a Pop-Up Wedding, couples are also required to sign and adhere to a venue hire agreement directly with The Warehouse. **Couples are required to accept all venue terms and conditions.**

### ***Catering***

- All catering, drinks service, staffing and wedding cakes are created and supplied by the team at Adelaide Pop-Up Weddings, via our very own Woody and Wilma the Woody Oven Wagons.
- Your final guest numbers and a detailed list of all allergies and special dietary requirements must be provided no less than 30 days prior to your event.
- We can cater for special dietary requirements such as gluten free, vegetarian and vegan guests - however exclusions apply for very 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.

## Contact us

There are so many ways to say hello!

Web [www.adelaidepopupweddings.com.au](http://www.adelaidepopupweddings.com.au)  
Email [info@adelaidepopupweddings.com.au](mailto:info@adelaidepopupweddings.com.au)  
FB [www.facebook.com/AdelaidePopUpWeddings/](https://www.facebook.com/AdelaidePopUpWeddings/)  
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