

CELEBRATE THE
FESTIVE SEASON AT
BESPOKE

WINE BAR & KITCHEN

O V ^ L
HOTEL





CELEBRATE THE FESTIVE SEASON AT BESPOKE WINE BAR & KITCHEN

Make this festive season truly special in Bespoke Wine Bar & Kitchen. Designed for elegance and intimacy, our spaces provides the perfect setting for corporate gatherings, client hosting, or private celebrations with family and friends. Our award-winning culinary team has created tailored festive menus that highlight the very best of seasonal flavours, complemented by carefully selected wines and personalised service to ensure every detail is seamless.

With sweeping views across the iconic Adelaide Oval as your backdrop, your celebration will be both unique and memorable. Flexible packages are available to suit groups of varying sizes, and our team can add seasonal touches and bespoke enhancements to make your event feel even more magical. Whether it's a refined end of year function or a warm Christmas gathering, Bespoke offers a setting that captures the spirit of the season in style.

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SELECT YOUR SPACE

Bespoke's sprawling layout creates a number of different spaces suited to gatherings of all kinds.

Our staff will work with you to find the right fit, with consideration given to atmosphere, views, privacy and audio visual requirements.



TASTING TABLE

Lights twinkling overhead, thousands of bottles ready to be plucked off the shelf, plush leather seating and your own long table. This space is stylish, welcoming and perfect for pre-event or post-work gatherings.

CAPACITY

Seated:
Up to 22 Guests

Cocktail:
Up to 40 Guests

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RESTAURANT

The Bespoke restaurant enjoys bright natural light and long tables overlooking the hallowed turf below. Plan a long lunch or dinner with great shared food and wine, ideal for a scenic celebration with colleagues and clients.

CAPACITY

**Entire Restaurant,
Seated Lunch/
Dinner:**
Up to 80 Guests

**Semi-Private
Dining, Seated
Lunch/Dinner:**
Up to 40 Guests

PRIVATE DINING ROOM

A secluded space with the best views in the stadium, Bespoke's private dining room is simply unparalleled for celebrations and special occasions. Expansive glass walls draped with sheer curtains allow for total privacy while creating a stylish, light-filled space – you've got the place to yourself.

CAPACITY

Cocktail

Cocktail Setup:
Up to 80 Guests

Seated Lunch or Dinner

Mezzanine Floor:
Up to 26 Guests

Lower Level:
Up to 34
Guests Across
Two Tables

**Total Seated
Capacity:**
Up to 60 Guests

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FESTIVE SHARED LUNCH

\$79 PP

TO START

SOURDOUGH
Sundried Tomato Butter

STARTERS TO SHARE

PACIFIC OYSTERS
Natural, Lemon

SPRING VEGETABLE SALAD
Globe Artichokes, Wasabi
Dressing

MAINS TO SHARE

STUFFED TURKEY ROULADE
Spiced Carrots, Cranberry Jus

BONE IN RIB EYE
Enoki Mushrooms, Black Pepper
Condiment

SIDES TO SHARE

TWICE COOKED POTATO
Bravas Dressing, Herbs

OAK LETTUCE
Mint Dressing, Charred Garlic
Stems, Radish

DESSERT

ICE CREAM OF THE MOMENT
Fruit Compote, Meringue

SOMETHING SPECIAL \$34 PP

Elevate your festive celebration with a selection of gourmet canapés and Champagne on arrival, the perfect way to begin an unforgettable event.

GLASS OF VEUVE
CLICQUOT CHAMPAGNE

RICOTTA & LEMON
TARTELETTE

MINI SCOTCH EGG
With Truffle Mayo

PRAWN TOAST
With Sesame & XO Sauce

V - Vegetarian | VG - Vegan | VGO - Vegan option | GFO - Gluten Free Option | GF - Gluten Free
Seafood Origins - A - Australian | I - Imported | M - Mixed Origin

Not all dietary requirements can be accommodated on this menu. Please inform us of your needs in advance so we can design a bespoke menu for you.

Please be aware that our products either contain or are produced in kitchens which use products containing peanuts, tree nuts, lupins, fish, shellfish, soy, milk, egg, sesame, wheat and gluten, and sulphites. We cannot guarantee any of our products are 100% allergen free.

We request that our guests with food allergies or other dietary requirements please inform a staff member prior to ordering.

FESTIVE SHARED DINNER

\$105 PP

TO START

SOURDOUGH
Sundried Tomato Butter

OAK LETTUCE
Mint Dressing, Charred Garlic Stems,
Radish

STARTERS TO SHARE

PACIFIC OYSTERS
Natural, Lemon

BURRATA
Stone Fruits, Chilli Honey Dressing

ROAST LAMB CARPACCIO
Truffled Vitello, Olives Vierge

DESSERT

VANILLA ICE CREAM
Christmas Pudding Crumble

SOMETHING SPECIAL \$34 PP

Elevate your festive celebration with
a selection of gourmet canapés and
Champagne on arrival, the perfect way
to begin an unforgettable event.

MAINS TO SHARE

STUFFED TURKEY ROULADE
Spiced Carrots, Cranberry Jus

BONE IN RIB EYE
Enoki Mushrooms, Black Pepper
Condiment

GLASS OF VEUEVE CLICQUOT
CHAMPAGNE

RICOTTA & LEMON TARTELETTE

MINI SCOTCH EGG
With Truffle Mayo

PRAWN TOAST
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TWICE COOKED POTATO
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CANAPÉS

Menu

SIGNATURE CANAPE PACKAGES

- 1hr – 3 Hot & 2 Cold Canapes | **\$37PP**
1.5hrs – 5 Hot & 3 Cold Canapes | **\$48PP**
2hrs – 7 Hot & 3 Cold Canapes | **\$59PP**

SUBSTANTIAL CANAPE PACKAGES

- 1hr – 4 Canapes, 1 Slider & 1 Bespoke Bowl | **\$59PP**
1.5hrs – 5 Canapes, 1 Slider & 2 Bespoke Bowls | **\$77PP**
2hrs – 6 Canapes, 2 Sliders & 2 Bespoke Bowls | **\$96PP**

COLD

OYSTERS

Freshly shucked Smoky Bay oysters,
cucumber, lime & jalapeno vinaigrette
DF NF GF A

WILD MACKEREL CEVICHE

Smoked soy, negi shiro & orange
togarashi DF NF A

EYRE PENINSULA TUNA TIRADITO

Avocado, passionfruit & tequila
muddled red onion salsa & corn
crunch DF NF GF A

SPICED PUMPKIN BREAD

Fleurieu Peninsula dairy maple labneh
with toasted pepita granola

RIVIERA TRUFFLE BUTTER BRIOCHE

Hills curd, spiced pear & cress NF

CHICKEN ROULADE

Toasted pistachio, celery root & fraiche
cream with fennel pickled beets GF

FIVE SPICE CURED DUCK

Salted cucumber, hoi sin mayo,
green onion & sesame NF GF DF

HOT

BEEF SKEWER

Black bean garlic beef, soy glaze, fried
vermicelli & chilli spice DF

CHICKEN SKEWER

Thai green chicken, tangy green curry
sauce, coriander & lime NF GF DF

OTTIMO'S HOT SMOKED SALMON

CROQUETTE

With citrus fennel aioli NF A

CRISPY TORPEDO PRAWN

Tentsuyu dipping sauce & toasted
sesame I

CHILLI, SALT & PEPPER SQUID

With kaffir lime mayonnaise I

SOY GLAZED PORK BELLY BITES

Green mango & peanut salad DF

PEA & CURRY ARANCINI

Saffron aioli & parmesan V

DULWICH BAKERY PLANT BASED PIE

With caramelised onion jam VG

BABY JACKET POTATOES

Gruyere cheese, chive cream & crispy
bacon DF NF GF

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CANAPÉS

Menu

BESPOKE BOWLS - HOT

PRAWN GINGER DUMPLINGS

Guaiwei sauce, spring onion & toasted sesame l

CHORIZO CAMELIZADO

Caramelised Barossa chorizo, Virginia Farms peppers, creamy maize & toasted corn

GNOCCHI ALLA VODKA

Virginia Farms tomato, fried basil, basil oil, pecorino & pine nuts

BBQ CHAR SIU BERKSHIRE PORK BELLY

Szechuan noodles, braised greens & garlic sauce NF DF

OVAL BEEF VINDALOO

Saffron spiced basmati & mint raita DF GF

SWEET

BANOFFEE TARTS

Spiked with Unico Caffè coffee liqueur NF

COCONUT & CARAMEL MOUSSE CAKE

Topped with passionfruit marshmallow NF

BAKED VANILLA CHEESECAKE

With macerated berries NF

BESPOKE BOWLS - COLD

EYRE PENINSULA LINE CAUGHT BLUE FIN NICOISE SALAD

Boiled egg, french beans, heirloom tomato, pickled shallot & dijon cream NF GF A

GRILLED KING PRAWN

Green nam jim, som tum salad, toasted rice & fried shallot DF GF M

BIBIMBAP

Mount Schank bulgogi beef, pickled vegetables & mayak eggs NF GF

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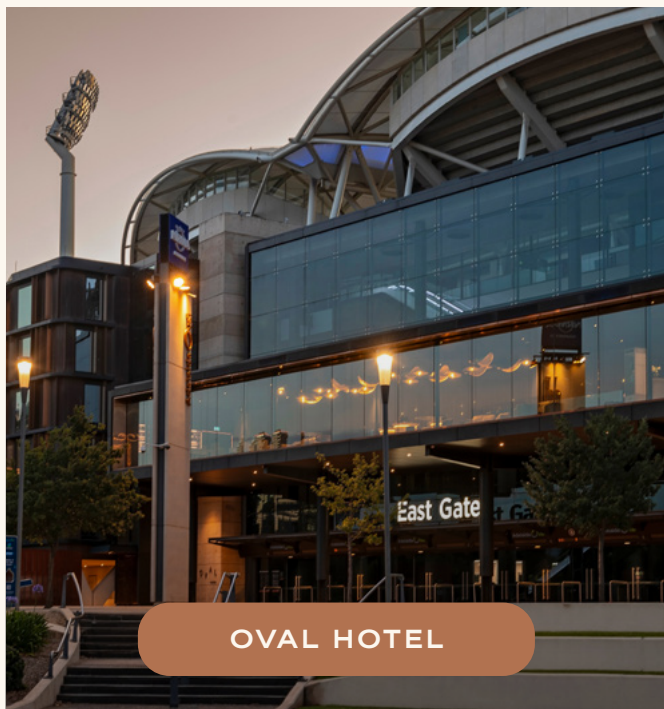
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EXPERIENCE MORE AT ADELAIDE OVAL

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Take your event beyond the expected and make the occasion truly unforgettable. From award-winning accommodation to breathtaking rooftop views and exclusive behind-the-scenes access, discover everything Adelaide Oval has to offer.



OVAL HOTEL

STAY A LITTLE LONGER

Extend your time at Adelaide Oval with a stay at the award-winning Oval Hotel, Australia's first stadium hotel. Located in the heart of one of Australia's most iconic sporting venues, it's the perfect way to turn your event into an overnight escape.

Guests booking a function can also enjoy 20% off accommodation at Oval Hotel.



ROOFCLIMB

SEE ADELAIDE FROM NEW HEIGHTS

See Adelaide from a whole new perspective with an unforgettable RoofClimb experience.

Journey across the iconic Adelaide Oval roofline, take in spectacular views and experience one of the city's most unique adventures.



TOURS

UNCOVER THE RICH HISTORY

Immerse yourself in the rich history of Adelaide Oval on a guided Stadium Tour. From legendary players to unforgettable sporting moments, discover the stories that have shaped one of Australia's most iconic venues.

Uncover the traditions, characters and moments that have made Adelaide Oval a much-loved part of South Australia for generations.



LET'S MAKE IT MEMORABLE

Whether you're planning an intimate celebration, end-of-year gathering or something a little bigger, our team is here to help bring it all together.

From your event itself to accommodation and unforgettable Adelaide Oval experiences, speak with Madison to explore the options available and create an occasion to remember.

MADISON HURST

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BESPOKE

WINE BAR & KITCHEN

OVAL

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