BESPOKE

WINE BAR & KITCHEN

PRIVATE DINING & EVENTS

OVAL

HOTEL

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.

Our pick for this space:
Canapés (page 10-11)

CAPACITY

Seated:
Up to 22 Guests

Cocktail:
Up to 40 Guests

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.

Our pick for this space:
Shared Lunch or Dinner (page 8-9)

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, special occasions or extended meetings and workshops. 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.

Our pick for this space: **Shared Lunch or Dinner (page 8-9); Corporate Catering Packages (page 13-15), Canapés (page 10-11)**

CAPACITY

Cocktail

Cocktail Setup:
Up to 80 Guests

Meeting

Mezzanine Floor with Boardroom Setup:
Up to 26 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

SELECT YOUR MENU

It's time to taste the best of Bespoke.

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 all allergies or other dietary requirements please inform a staff member prior to ordering.

GROUP BREAKFAST

10 Guests or More | Sample Menu

$45 PP

Local ingredients are the star of this breakfast offering, with options ranging from classic to decadent.

Guests enjoy a selection of seasonal fruits and pastries on arrival, and their choice of:

CHIA PUDDING
Fresh raspberries, coconut yogurt, pistachio

GRANOLA
Crisp flakes, toasted nuts & seeds, shredded apple, coconut yogurt VG GF

BUTTERMILK PANCAKES
Blueberry compote, double cream, maple syrup

AVOCADO TOAST
Smashed avocado, poached free range egg, toasted sourdough, feta, macadamia dukkah GFO

EGGS BENEDICT
Leg ham, croissant bun, two free range poached eggs, hollandaise sauce, cress GFO

CHILI SCRAMBLED EGG
Crispy chilli condiment, red pepper salsa

BEVERAGES

TEA
English breakfast, earl grey, chai, sencha green, chamomile, peppermint

BARISTA COFFEE

MILK
Full cream, skim, almond, soy, oat, lactose free

JUICE
Orange, apple, pineapple, cranberry, tomato

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

SHARED LUNCH

10 Guests or More | Sample Menu

$79 PP

Feed me style menus with a selection of Bespoke favourites, designed to be shared and enjoyed together.

ARTISAN SOURDOUGH
Onion butter, sea salt

PACIFIC OYSTERS
Natural with lemon GF DF A

ARTICHOKE SALAD
Chicory, orange, herb dressing
V GF VG

DRY AGED SCOTCH FILLET
Red chimichurri

CHICKEN BREAST
Nduja butter sauce,
winter slaw GF

TWICE COOKED POTATO
Feta cream, smokey sprinkle,
chives GF

OAK LETTUCE
Carrot & ginger dressing,
radish, cucumber DF

ICE CREAM OF THE MOMENT
Fruit compote, meringue

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

SHARED DINNER

10 Guests or More | Sample Menu

$105 PP

Feed me style menus with a selection of Bespoke favourites, designed to be shared and enjoyed together.

ARTISAN SOURDOUGH
Onion butter, sea salt

PACIFIC OYSTERS
Natural with lemon GF DF A

BURRATA
Beetroot coulis, lemon oil, dukkha GF

WAGYU BEEF CARPACCIO
Chipotle dressing, gherkins, shallots DF

DRY AGED SCOTCH FILLET
Red chimichurri

CHICKEN BREAST
Nduja butter sauce, winter slaw GF

TWICE COOKED POTATO
Feta cream, smokey sprinkle, chives GF

OAK LETTUCE
Carrot & ginger dressing, radish, cucumber DF

ICE CREAM OF THE MOMENT
Fruit compote, meringue

V - Vegetarian | VG - Vegan | VGO - Vegan option | GFO - Gluten Free Option | GF - Gluten Free
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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 I

CHORIZO CARAMELIZADO
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 Caffe 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

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

DRINKS TO MATCH

Bespoke's extensive wine selection is evident from the moment you enter the space, with more than 1500 bottles from all corners of South Australia and beyond lining its back wall.

Allow our team to craft a curated selection of wines, beers, premium spirits and other beverages to best complement your menu. With so many choices on offer, we can design something for every taste and every budget.

BEVERAGE PACKAGES

2hrs	$57PP	4hrs	$71PP
3hrs	$64PP	5hrs	$78PP

INCLUDES:

The Lane Lois Blanc De Blancs

Jim Barry Riesling

Shaw & Smith Sauvignon Blanc

Penfolds Max Rose

Torbreck Woodcutter's Shiraz

Turkey Flat GSM

Selection of Beers, Ciders and Non-Alcoholic Options

If you would prefer to select your own beverages, you can select from the wine list with beverages on consumption.

See Extended Wine List

CORPORATE DAY PACKAGES

Gathering for more than just a meal? Our Private Dining Room can be yours for a full or half day and is ideally suited to corporate workshops, team days or extended gatherings.

Hire of Bespoke's Private Dining Room includes exclusive day use, boardroom style set-up for up to 26 guests, note pads and pens, table mints and still and sparkling water. Day delegate catering is at an additional cost.

VENUE HIRE:

Full Day
8am to 5pm - $1,000

Half Day
$500

AV HIRE:

Full Day
8am to 5pm - $500

Half Day
$250

AUDIO VISUAL PACKAGE INCLUDES:

- Sony 75" UHD TV
- Motorised TV Stand
- Creston AirMedia Kit to Wirelessly Display Content from Your Own Laptop or Device
- Biamp Video Conferencing Bar (Camera, Microphone & Speakers)
- House Music Tailored to Your Event
- Handheld, Cordless Microphone

If you require more extensive AV support, Adelaide Oval's award winning, onsite AV supplier, Scene Change can provide a comprehensive proposal and quote, tailored to your needs.

DAY DELEGATE PACKAGE WITH SHARED LUNCH

Full Day | $89PP
Includes Barista Coffee & Tea, Morning Tea, Shared Lunch & Afternoon Tea

Half Day | $69PP
Includes Barista Coffee & Tea, Morning or Afternoon Tea & Shared Lunch

Lunch Only | $59PP

Lunch and Dessert | $69PP

Morning or Afternoon Tea Only $20 Per Break

TEA BREAKS
CHOOSE TWO PER BREAK

SLICED, FRESH SEASONAL FRUIT VG GF NF DF

ASSORTED WARM FRENCH PASTRIES

CINNAMON SCROLL WITH CREAM CHEESE GLAZE NF

ASSORTED COOKIES AND BISCUITS

SALTED CARAMEL BROWNIE NF

TAHINI, LEMON CURD & WHITE CHOCOLATE BLONDIE

BAKED APPLE, BLUEBERRY & COCONUT CRUMBLE SLICE NF

SPINACH, FETA AND DILL SPANAKOPITA V NF

CHORIZO, POTATO & CLOTH CHEDDAR QUICHE NF

BIRCHER MUESLI WITH FRESH BERRIES & HONEY NUT CLUSTERS

LUNCH
SAMPLE MENU

TO SHARE

ARTISAN SOURDOUGH
Onion butter, sea salt

BURRATA
Beetroot coulis, lemon oil, dukkha GF

CHICKEN BREAST
Nduja butter sauce, winter slaw GF

RUMP
Mayura Station Marble Score 8-9

TWICE COOKED POTATO
Feta cream, smokey sprinkle, chives GF

OAK LETTUCE
Carrot & ginger dressing, radish, cucumber DF

BEVERAGES

TEA
English breakfast, earl grey, chai, sencha green, chamomile, peppermint

BARISTA COFFEE

MILK
Full flavour, skim, almond, soy, oat, lactose free

DAY DELEGATE PACKAGE WITH WORKING LUNCH

Full Day | $89PP
Includes Barista Coffee & Tea, Morning or Afternoon Tea & Working Lunch

Half Day | $69PP
Includes Barista Coffee & Tea, Morning or Afternoon Tea & Working Lunch

Lunch Only | $59PP

Morning or Afternoon Tea Only
$20 Per Break

TEA BREAKS
CHOOSE TWO PER BREAK

SLICED, FRESH SEASONAL FRUIT
VG GF NF DF

ASSORTED WARM FRENCH PASTRIES

CINNAMON SCROLL WITH CREAM
CHEESE GLAZE NF

ASSORTED COOKIES AND BISCUITS

SALTED CARAMEL BROWNIE NF

TAHINI, LEMON CURD & WHITE CHOCOLATE BLONDIE

BAKED APPLE, BLUEBERRY & COCONUT CRUMBLE SLICE NF

SPINACH, FETA AND DILL SPANAKOPITA V NF

CHORIZO, POTATO & CLOTH CHEDDAR NF

BIRCHER MUESLI WITH FRESH BERRIES & HONEY NUT CLUSTERS

LUNCH
SAMPLE MENU

SALADS

ECHUNGA LEAFY GREENS SALAD
Petit herbs, heirloom tomatoes, radish and mustard dressing
GF DF NF

CAESAR SALAD
Cos lettuce, parmesan, croutons NF

CHOOSE TWO

CLASSIC BLT SANDWICH
Grilled barossa bacon, tomato, cos lettuce, dijonaise NF

BAROSSA GYPSY HAM SANDWICH
Aged cheddar, rocket and tomato relish NF

CHICKEN COTOLETTA WRAP
Crumbed chicken, cos lettuce, swiss cheese, herbed mayo NF

GRILLED HALLOUMI WRAP
Fire roasted romesco, sundried tomato and rocket NF

BEVERAGES

TEA
English breakfast, earl grey, chai, sencha green, chamomile, peppermint

BARISTA COFFEE

MILK
Full flavour, skim, almond, soy, oat, lactose free

TERMS & CONDITIONS

Adelaide Oval is a multi-purpose entertainment venue hosting a wide range of events including AFL, Cricket, international sporting events, concerts and other major events year round. The AFL fixture is released in late October each year for the following season and the Cricket fixture is released in July each year for the upcoming season. Major event bookings are taken on an ad hoc basis.

On major event days, we are not able to hold private functions or bookings. While we do take bookings in advance, should a sporting event or other major event booking fall on the same day as a private event booking, the private event may need to be relocated or changed in date.

Should a sporting or other major event booked around the same time as a private function require rehearsals, sound checks or other sound, noise or site restricting activities, our team will work with you with to minimise any disruption to your booking and keep you informed of any changes.

1. Bespoke Seated and Cocktail Events

- A deposit of $2,500.00 (minimum spend) is required to secure the event.
- All food and beverage selections must be confirmed seven (7) business days prior to the event.
- The final number of guests and dietary requirements must be confirmed by close of business three (3) business days prior to event date.
- Menus feature seasonal produce and are subject to change without notice.
- Between date of booking confirmation until 30 days prior to arrival – the reservation may be cancelled without penalty.
- Within 30 days prior to arrival – any cancellation will incur full retainment of the initial deposit.
- At the time of quoting, we do have availability; however, no rooms are held until deposit is received.
- If the venue or equipment is damaged by you, a guest attending your event or a contractor you have engaged, you will be responsible for paying the cost of repairing and making good any damage, along with any losses incurred by the venue due to the damage.
- We practice Responsible Service of Alcohol in compliance with the Liquor Licensing Act 1997 (SA), alcohol will not be supplied to minors under the age of 18 or anyone deemed to be intoxicated.

2. Bespoke Restaurant and Semi Private Dining

- A $20.00 deposit per person to the total of the estimated guest numbers, is required as a deposit payable to confirm booking.
- All food and beverage selections must be confirmed seven (7) business days prior to the event.
- The final number of guests and dietary requirements must be confirmed by close of business three (3) business days prior to event date.
- Menus feature seasonal produce and are subject to change without notice.
- Between date of booking confirmation until 14 days prior to arrival – the reservation may be cancelled without penalty.
- Within 14 days prior to arrival – any cancellation will incur full retainment of the initial deposit.
- At the time of quoting, we do have availability; however, no rooms are held until deposit is received.
- Access to the Bespoke Private Dining Room for breakfast events is from 6am until 10:30am, lunch events 11:30am until 5:00pm and dinner events from 6pm until midnight, unless alternate arrangements are made in advance. Guests are welcome to utilise the Bespoke lounge or alfresco areas before and after events.
- If the venue or equipment is damaged by you, a guest attending your event or a contractor you have engaged, you will be responsible for paying the cost of repairing and making good any damage, along with any losses incurred by the venue due to the damage.
- We practice Responsible Service of Alcohol in compliance with the Liquor Licensing Act 1997 (SA), alcohol will not be supplied to minors under the age of 18 or anyone deemed to be intoxicated.

3. Corporate Day Packages

- The total cost of venue hire, $1,000 per day, is required as a deposit payable to confirm the booking.
- All food and beverage selections must be confirmed seven (7) business days prior to the event.
- The final number of guests and dietary requirements must be confirmed by close of business three (3) business days prior to event date.
- Menus feature seasonal produce and are subject to change without notice.
- Between date of booking confirmation to 30 days prior to arrival – the reservation may be cancelled without penalty.
- Within 30 days prior to arrival–any cancellation will incur full retainment of the initial deposit.
- At the time of quoting, we do have availability; however, no rooms are held until deposit is received.
- Access to The Bespoke Private Dining Room is from 9am and unless arranged prior, it must be vacated by 5:30pm to allow for dinner service. Guests are welcome to utilise the Bespoke lounge or alfresco areas after 5:30pm.
- If the venue or equipment is damaged by you, a guest attending your event or a contractor you have engaged, you will be responsible for paying the cost of repairing and making good any damage, along with any losses incurred by the venue due to the damage.
- We practice Responsible Service of Alcohol in compliance with the Liquor Licensing Act 1997 (SA), alcohol will not be supplied to minors under the age of 18 or anyone deemed to be intoxicated.

BESPOKE

WINE BAR & KITCHEN

OVAL

HOTEL

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