

UKARIA
Cultural Centre

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UKARIA CULTURAL CENTRE

UKARIA Cultural Centre is perched on the hillside opposite Mount Barker Summit in the picturesque Adelaide Hills.

Concerts have been hosted on the property for acclaimed national and international artists since the mid-1990s. In 2014 the modest concert room was demolished and replaced with a magnificent 220-seat concert hall purpose built for chamber music. Great care has been taken to ensure that the new hall has superb acoustics without compromising the spectacular sweeping views to the Mount Barker summit.

In 1985 Ulrike Klein co-founded Jurlique, the internationally acclaimed skin care label. The UKARIA Cultural Centre, which opened in August 2015, was funded by the Klein Family and built on what was once the Jurlique Farm, where many of the herbs, flowers and plants were grown for natural skin care products. Renowned for using the best in biodynamic and organic ingredients, these values have influenced the design and vision for the UKARIA Cultural Centre and are incorporated in the hospitality product offering.

Leading architect Anton Johnson has designed every aspect of the Centre with the sensory experience of the visitor in mind. Parking bays are nestled into the edges of the garden, and there are multiple entry points that pass through native flora, traditional roses, lavender and other aromatic herbs. Large sculptures, a dry stone labyrinth, shady trees and a beautiful, natural-looking water feature complement the idyllic setting.

The Centre is located just 40km from the Adelaide CBD and is an easy drive on the South Eastern Freeway, which takes approximately 40 minutes. Getting to UKARIA is easy via the Bald Hills Road exit, which bypasses the township of Mount Barker and takes you straight to UKARIA's tranquil setting, surrounded by rolling hills and vineyards.



Photo Jacqui Way

A VENUE FOR ALL OCCASIONS

The proximity to Adelaide, the calibre of the fit-out and the flexibility of the layout make the UKARIA Cultural Centre an attractive venue for all occasions. Venue flexibility was a key element of the architect's design brief, which makes the Centre readily adaptable for different settings.

Contemporary, unique, versatile and intimate, the modern, multi-purpose design of the concert hall with world class acoustics and unobstructed viewing creates inspiration for every performance, conference or corporate event. Complementing the main hall, the Garden Terrace with its glass-enclosed space adjacent to a herb garden and looking outward to nature is a beautiful setting for corporate functions and banquets for special celebrations.

UKARIA Cultural Centre is ideally suited for:

- **Concerts**
- **Meetings and conferences**
- **Weddings and celebrations**
- **Cocktail parties and networking events**
- **Seminars and workshops**
- **Corporate events**
- **Award ceremonies**



CORPORATE EVENTS

The versatility of the concert hall and the Garden Terrace make UKARIA an ideal space for any prestigious business event. Talk to us about your event and we can go through the options available and ways we can configure the space to suit your requirements.

CELEBRATIONS AND SPECIAL EVENTS

The incomparable beauty of the setting makes UKARIA the perfect choice for celebrations and special events. Incorporated into the paths that wind through the garden is a meeting circle that provides an idyllic space for a wedding ceremony. The seating inside the concert hall is fully retractable to accommodate long tables for a magnificent banquet for milestone birthday parties and gala dinners. A self-contained studio adjacent to the hall provides event organisers with a convenient retreat location.



CAPACITIES

CONCERT HALL

The outstanding 220 concert hall seating can be retracted to accommodate a bespoke board meeting setting, or a magnificent banquet style for a corporate lunch, dinner or networking event.



| Full Auditorium (240m²) | Capacity |
|---|-----------------|
| Banquet (round table) | 160 |
| Cabaret | 124 |
| Cocktail | 250 |
| Long Tables | 130 |
| Theatre | 220 |

| Lower auditorium (174m²) | Capacity |
|--|-----------------|
| Banquet (round table) | 120 |
| Cabaret | 100 |
| Cocktail | 180 |
| Long Tables | 100 |
| Theatre | 137 |

GARDEN TERRACE

With a retractable glass door, the Garden Terrace can be split into a smaller venue which can suit more intimate celebrations or corporate events.



| Full Garden Terrace (210m²) | Capacity |
|---|-----------------|
| Banquet (round or long tables) | 140 |
| Cabaret | 112 |
| Cocktail (standing) | 200 |
| Boardroom | 20 |



| Garden Terrace (North 70m²) | Capacity |
|---|-----------------|
| Banquet (round or long tables) | 40 |
| Cabaret | 28 |
| Cocktail (standing) | 65 |
| Boardroom | 20 |



| Garden Terrace (South 140m²) | Capacity |
|--|-----------------|
| Banquet (round or long tables) | 90 |
| Cabaret | 70 |
| Cocktail (standing) | 135 |
| Boardroom | 20 |

FOOD PHILOSOPHY

All of the world's top chefs agree that good cooking starts with great produce – the kind that's bursting with flavour and seasonal freshness. Organic leafy vegetables, along with a variety of herbs such as parsley, thyme and chives are grown in our very own kitchen herb garden and freshly picked for use in our dishes. The garden, which sits nestled outside the Garden Terrace, is also home to edible flowers including nasturtium and pansy, which add a splash of natural colour to our desserts.

The talented hospitality team from Adelaide Oval have developed new dishes and flavour combinations for UKARIA Cultural Centre, drawing inspiration from the Adelaide Hills region.



WINE PHILOSOPHY

Our wine list celebrates South Australian wines – with a focus on our backyard, the Adelaide Hills which is known for its approachable, vibrant, cool climate wines.





A TASTE OF THE ADELAIDE HILLS

Inspired by the unique produce of the Adelaide Hills region, Adelaide Oval's talented chefs work closely with passionate gardeners to create inspiring menus where each dish pays homage to the land, using only the finest seasonal produce to offer a unique encapsulation of place.



Lunch or Dinner

Shared platters*

Two Courses from **\$82** per person
 Three Courses from **\$87** per person

Two-course menu can include entrée and main or main and dessert. Alternate drop is available for an additional \$6 per person.

Individually plated

Two Courses from **\$95** per person
 Three Courses from **\$100** per person

Includes alternate drop for main course. Second choice available for an additional \$17 per person.

All menus served with assorted bread rolls, one choice of side dish, and freshly brewed tea or coffee.

Pre-dinner canapes can be added – Three canapes, chef's selection – at \$16 per person

**Shared platters subject to COVID-19 safety practices in place at time of event.*



Entrée

Cold Selection

Spencer Gulf kingfish, pickled kohlrabi, fermented chilli, salted egg, caper & coconut yoghurt.

Poached peppered beef, green olive & basil pesto, fried herbs, burnt heirloom tomato & Coriole E.V.O.O.

Honey roasted duck, celeriac cream, poached rhubarb, maple roasted hazelnuts & watercress.

Seared Paringa Farm lamb loin, golden raisin & freekeh salad, mint & preserved lemon labneh, candied tomato, nasturtium leaf & oil.



Warm and Hot Selection

Seared scallop, romesco, charred free-range pork belly, roasted cauliflower & apple salad.

BBQ king prawn, fennel & saffron risotto, lemon, herb pangrattato & herb oil.

Lemongrass & soy braised boneless 1000 Guinea's beef rib, green mango & chili salad.

Poached chicken, grain mustard, goats curd, glazed pumpkin & pepper leaf.

Paringa Farm lamb porterhouse, roasted carrot hummus, pomegranate, harissa yogurt & sumac.



Vegetarian

Burrata, heritage tomatoes, herb crostini, wild cress, vincotto & herb oil.

Herb rolled adelaide hills chèvre, garden peas, caramelised pumpkin, toasted pepitas, lemon pressed agrumato, tomato dust & mint pesto.

Potato gnocchi, forest mushrooms, garden peas, parmesan oil & fried green herbs.



Main Course

Beef

Beef fillet, potato & herb gratin, heritage beetroots, parsnip cream, roasted shallot & horseradish butter.

Charred beef fillet, baked parmesan gnocchi, dutch carrots, portobello ketchup & greens.

Sous vide beef striploin, balsamic mushrooms, sweet potato, grilled sprouts & chimichurri.



Lamb

Grilled lamb rack, green wheat & lemon risotto, green peas, asparagus, truffle & parsley oil.

Roasted lamb rump, pumpkin fondant, charred leek, rainbow chard & caramelised cauliflower & mint verde.

Braised lamb shoulder, pearl barley, buffalo ricotta, heirloom vegetables, pickled walnut & toasted ancient grains.



Poultry

Baked chicken breast, sage & leek rosti, spinach, wild mushrooms & fried green leek.

Lemon thyme confit chicken, cauliflower cheese, caramelised root vegetables, vine tomato & chicken jus.

Crispy duck, confit leg croquettes, beetroot, smoked almond, goats curd & kale pesto.

Pork

Master stock braised pork belly, soy mushrooms, charred cabbage & nashi fruit.



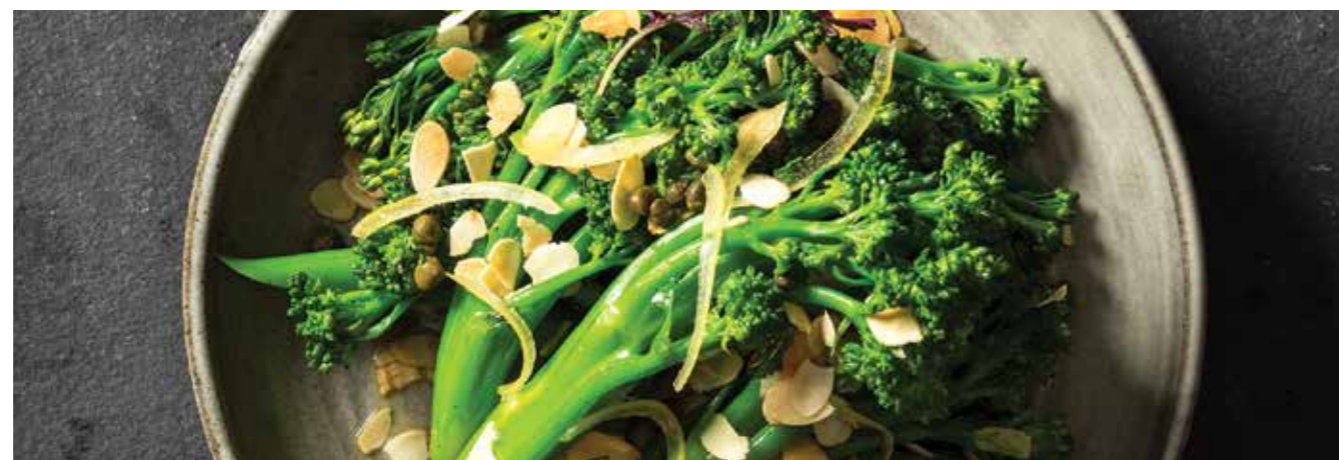
Seafood

Grilled barramundi, bisque, mussel, finger-lime, charred green onion, chilli oil.

Barramundi, grilled potato, spiced lentil, savoy cabbage & red wine butter.

Grilled salmon, fried potato, niçoise vegetables, semi dried olives & salmon roe.

Atlantic salmon, white anchovy tart, fennel & lemon ratatouille, citrus sabayon.



Sides

Hot Selection

Duck fat roasted potatoes, truffle parmesan & rosemary salt.

Chermoula baked cauliflower, lemon yoghurt & roasted almonds.

Charred broccolini, dried tomato, pine nuts & basil oil.

Roasted butternut, cranberry, goat feta & lemon thyme.

Baked heirloom vegetables, pomegranate, honey butter & herbs

Baked sweet potato, chimichurri, confit garlic aioli & herbs.

Cold Selection

Heirloom tomato, fior di latte, caramelised onion, pesto & fried basil.

Wild rocket, shaved pecorino, honey baked pear, seeded mustard & red wine vinegar.

Grilled baby gem lettuce, pancetta crisps, radish & tahini dressing.

Orange, pickled fennel, breakfast radish, watercress & roasted cashews.

Garden salad, cherry tomatoes, cucumber, red onion & balsamic dressing.



Plated Desserts

Fresh Fruity

Baked New York cheesecake, Pimm's strawberry compote & pistachio ice cream.

Citron tart, lime marshmallow, raspberries & crème fraiche.

Hot Desserts

Chocolate whisky pudding, rich caramel sauce & roasted almond ice cream.

Spiced rhubarb, pear bakewell tart, vanilla anglaise & double cream.

Flourless orange & almond pudding, cointreau ice cream & citrus salad.

Rich and Indulgent

Russian honey & walnut cake, double cream & fresh berries.

Peanut butter & caramel mousse gateaux, layers of chocolate chiffon sponge & banana ice cream.

Classic

Vanilla crème caramel, ginger poached apple & chocolate dipped biscotti.



WOOD FIRE PIZZA

Enjoy the tailored wood fire pizza experience in the picturesque Garden Terrace at UKARIA. Our fresh pizza bases are made on the premises with only the finest organic flour. Due to the capacity of the wood fire oven, this menu is recommended for a casual long lunch.

Maximum 80 guests

Two courses from **\$70** per person

Three courses from **\$65** per person

All menus served with assorted bread rolls, one choice of side dish, freshly brewed coffee, a selection of gourmet and organic teas.



Savoury

King prawn, caramelised fennel, lemon oil & rocket.

Prosciutto, Barossa chorizo, heirloom tomato & fior de latte.

Char grilled chicken, smokey BBQ onions, smoked mozzarella & olives.

Sumac lamb shoulder, pickled cucumber, yoghurt & mint pesto.



Vegetarian

Heirloom tomato, fresh basil & fior di latte.

Grilled artichoke, sweet potato, lemon thyme & smoked mozzarella.



Dessert Pizzas

Caramelised banana, roasted hazelnuts, dark chocolate.

Cinnamon poached hills apple & pear, vanilla bean anglaise & almond crumble.

Raspberry & white chocolate, cream cheese & freeze-dried raspberries.



COCKTAIL PACKAGES

Canapés

1 hour – selection of five canapés

\$44 per person

1.5 hours – selection of eight canapés

\$55 per person

2 hours – selection of ten canapés

\$66 per person

Cold Selection

Seared scallop, pickled celery, spiced tomato & avocado.

Kingfish crudo, squid ink cracker, citrus cream.

Salmon tartare, pickled kohlrabi, smoked roe.

Charred octopus, parsnip & pickled fennel.

Lamb, chickpea hummus, pomegranate & pine nut.

Hot Selection

Chorizo, zucchini & herb fritters, smoked paprika & lemon aioli.

Beef wellington, tomato chutney.

Beef chipotle skewer, lime & red pepper salsa.

Chicken satay, peanut & coconut dressing.

Chicken & lemongrass kofta, lime aioli & crispy shallots.

Honey sriracha grilled chicken skewer, sesame & green onion glaze.

Peking duck bao, fermented cabbage, Hoi Sin plum & radish.

Middle eastern lamb sausage roll, harissa & preserved lemon yoghurt.

Moroccan lamb kofta, lemon oregano tzatziki.

Szechwan & dried lime salted squid, sweet chilli & soy syrup.

Thai prawn cakes, peanut chilli caramel, coriander & mint.

Tempura prawn, fried chilli, green onion & black sesame mayonnaise.

Vegetarian

Mini pizzette, sundried tomato pesto, torn basil & fore de latte.

Roasted pumpkin, caramelised leek & feta arancini, roasted tomato aioli.

Grilled halloumi skewers, harissa salsa, green olive, preserved lemon & rocket.



Substantial Canapés

You can add substantial canapés onto the selections offered on page 16 at an additional **\$8** per item.

Cold Selection

Spicy chicken larb, kaffir lime, mint, toasted rice, crispy shallots & sweet oyster dressing.

Chermoula prawn salad, mint cous cous, cucumber & torched orange aioli.

5 Spice crispy pork belly bun bowls, asian noodle & herb salad.

Poke bowl, salmon, avocado, sushi rice pickled ginger & ponzu.

Hot Selection

Wild mushroom gnocchi, parmesan cream, chives & toasted pine nuts.

Conchiglie pasta, confit duck, lemon herb pangrattato.

Beef penang curry, grilled pineapple toasted coconut & jasmine rice.

Braised pork belly, apple & fennel salad, celeriac remoulade.

Charred spicy plum pork, rice noodle & herb salad.

Murgh makhani (butter chicken), steamed rice, roti crisps & yoghurt.

Yoder smoked beef rib, butter milk cider slaw & pickled onion.

Miso salmon, buckwheat noodles, snake beans & black sesame.

Sliders

Pork katsu slider, japanese slaw & curry aioli.

Beef double cheeseburger, bourbon onions, hickory BBQ sauce, garlic pickle & brioche.

Pulled boston bay pork slider, apple & fennel slaw & smokey BBQ sauce.

Buffalo chicken, American cheese, Ranch dressing & guacamole.

Harissa haloumi burger, beetroot relish, portobello & lemon aioli (v)





HIGH TEA SELECTION

\$74 per person

Sweet Selection

Seasonal fruit tart with crème patisserie

Carrot and walnut cake with citrus cream cheese frosting

Dark chocolate rum cake with passion fruit curd

Assorted French macarons

Buttermilk scones, preserves & Chantilly cream

Lemon curd tart with torched meringue

Mango bavarois

Savoury Selection – Chefs to advise

Assorted Quiche

Finger Sandwiches





MEETINGS AND CONFERENCES

Breakfast Menu available on request.

Coffee Breaks

Freshly brewed coffee and a selection of teas
\$5 per person

Freshly brewed coffee and a selection of teas,
 served with one item from the sweet, savoury
 or healthy selection **\$9** per person

Additional menu items **\$5** per item per person

Orange juice served on consumption **\$16** per carafe

Sweet Selection

Portuguese custard tarts with flaky pastry

Scones with Beerenberg jam and double cream

Mini muffins with assorted flavours

Fudgy wudgy chocolate cookies

Apricot and macadamia cookies

Pecan brownie slice

Salted caramel and chocolate tartlets

Assorted friands

Almond croissants

Mini baked cheesecakes

Carrot cake with cream cheese frosting
 and toasted coconut



Savoury Selection

Warm ham and cheese croissant

Mini pies, including beef, chicken and lamb

Assorted quiches with meat and vegetarian fillings

Healthy Options

Mini yoghurt pots with crunchy granola

Linseed, sunflower and almond slice

Date bites in mini muffin papers

Bran and apple muffins

Cranberry and chia seed muffins

Muesli and Angaston dried fruit slice



WORKING LUNCH BUFFET

\$40 per person

Chef's selection of flatbreads, baguettes, sandwiches and wraps with gourmet fillings

Includes mineral water, freshly brewed coffee and a selection of teas

Hot item

Roasted potatoes, balsamic and sea salt (V, Vegan)

Served with your choice of one of the following salads:

Greek Salad or Green Leaf Salad or Caesar Salad

To complement your lunch, please add from our selection below:

Sliced fruits and seasonal berries (V, Vegan)

\$8 per person

Local Adelaide-made cheeses, fresh and dried fruits, assorted nuts and water crackers

\$12 per person





SAMPLE WINE LIST

Sparkling

- Croser NV Sparkling
- Deviation Road Sparkling
- Bleasdale Sparkling Red (Half Bottle)

Rosé

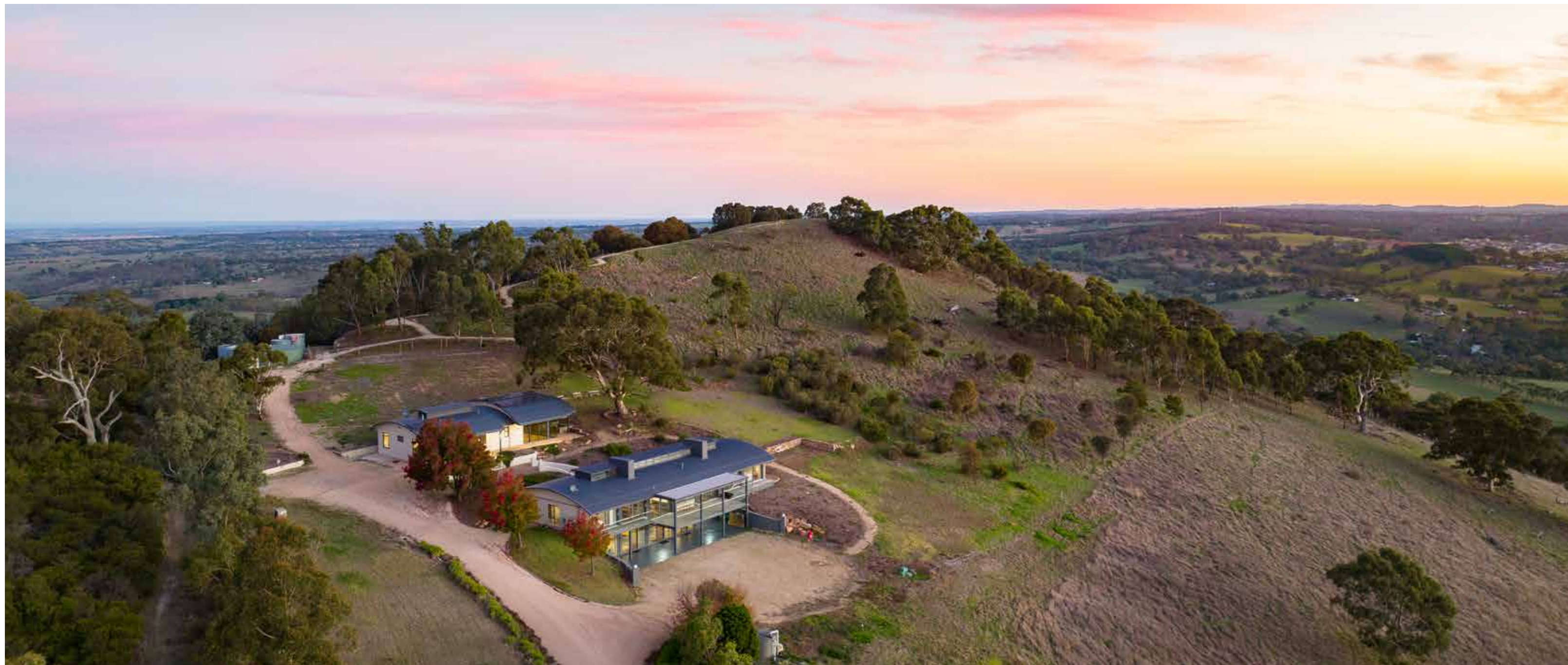
- Ngeringa Rose

White Wine

- Kanta Riesling
- St Johns Road Riesling
- Sew & Sew Pinot Gris
- Karrawatta Sauvignon Blanc
- Longview The Queenie
- Hanhdorf Hill GRU Gruner Veltliner
- Saints & Scholar Chardonnay
- Tapannapa Chardonnay

Red Wine

- Ngeringa Pinot Noir
- Ngeringa Syrah
- Sew & Sew Nero
- Henschke 5 Shillings Shiraz
- XO Barbera
- Sam Scott La Prova Lo Zingaro
- Sam Scott Nebbiolo
- Il Trittico Cabernet, Merlot, Sangiovese
- Alan & Veitch Cabernet Sauvignon
- Ministry of Clouds Shiraz



ACCOMMODATION TWIN PEAKS

A five-minute drive from UKARIA Cultural Centre up the dusty escarpment of Williams Road takes you to a place of quiet contemplation, offering clear unobstructed views as far and as wide as the eye can see.

Twin Peaks – a newly refurbished house and cottage – sits aloft the Mount Barker Summit, a place where the gatherings, rituals and songs of the Peramangk people have been heard for many centuries. Nothing disturbs the tranquility: it has been like this for thousands of years.

The Main House

Containing seven bedrooms and three bathrooms, along with a spacious kitchen and dining area and two separate lounge rooms, the main house offers an unparalleled retreat for bridal parties, corporate events, family getaways.

On the lower level is a retreat space for yoga and meditation and a self-contained suite that includes a bedroom, bathroom and kitchenette. Floor-to-ceiling windows throughout offer a breathtaking panorama of the Adelaide Hills and Mount Barker Summit.



The Cottage and Rehearsal Studio

The intimate, four bedroom, two-bathroom cottage is an ideal alternative, offering access to magnificent walking trails which surround the property.

The cottage was extended in 2020 to include a state-of-the-art rehearsal studio designed by Anton Johnson – the architect responsible for UKARIA. The design matches the aesthetic used in the auditorium of UKARIA Cultural Centre, and utilises many of the same materials: the hoop-pine ceiling rises and falls in a series of steps to scatter and diffuse the sound, and the walls are lined with battens of Jelutong, each at varying depths to simulate the sound of a much larger acoustic.





CONTACT US

We look forward to hosting your conference, meeting or special event.

We aim to help you deliver an outstanding, truly memorable function for you and your guests.

UKARIA Cultural Centre

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