

**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 (240m<sup>2</sup>)

	Capacity
Banquet (round table)	140
Cabaret	124
Long Tables	130
Theatre	220

### Lower auditorium (174m<sup>2</sup>)

	Capacity
Banquet (round table)	110
Cabaret	100
Cocktail	150
Long Tables	80
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 (210m<sup>2</sup>)

	Capacity
Banquet (round or long tables)	120
Cabaret	112
Cocktail (standing)	150
Boardroom	20



### Garden Terrace (North 70m<sup>2</sup>)

	Capacity
Banquet (round or long tables)	40
Cabaret	28
Cocktail (standing)	65
Boardroom	20



### Garden Terrace (South 140m<sup>2</sup>)

	Capacity
Banquet (round or long tables)	90
Cabaret	70
Cocktail (standing)	135
Boardroom	20



# FOOD PHILOSOPHY

UKARIA has partnered with award winning Blanco Horner for function catering.

With a focus on clean, fresh, sustainable, ethically farmed local produce, Blanco Horner follows a progressive food philosophy, where sustainable agriculture and minimum food wastage is of the utmost importance.

Working with local meat and seafood farmers who deliver fresh, chemical free goods direct to their kitchens, ensures supreme quality. Ingredients are grown locally and harvested daily. Suppliers are selected on their core values and like-minded approach to natural, sustainable, ethical produce that has the least impact on the environment.

Recognised as an industry leader and being awarded "Australia's Caterer of the Year in 2008, and 2016" at the Australian Restaurant & Catering Awards, and current "Gourmet Traveller Australian Restaurant of the Year 2023", you can be comforted knowing you're in great hands with a team of professional, experienced staff who will ensure incredible food.







## 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

The dining experience is crucial for any event with a menu that is versatile, creative, full of flavour, which can be adapted to all dietary requirements. With food that is truly memorable, UKARIA with Blanco Horner aim to go beyond expectations to leave lasting impressions for guests and event organisers.

## Lunch and Dinner Menus

2 Courses (entrée & main or main & dessert)  
**\$76** per person

3 Courses (set entrée, main & dessert)  
**\$92** per person

Choice – per choice  
**+\$9** per person per course

Choice platter – per choice  
**+\$9** per person per course

Alternate service – per choice  
**+\$7** per person per course

Children's meals – under 10 years **\$45** per person  
Includes main course, dessert and beverages.





## Entrée

Buffalo mozzarella, smoked eggplant, black garlic, pickled pumpkin, curry leaf (v/gf)

Hummus, broad bean, green pea, preserved lemon, chive oil, flowers (vg)

Seared Hiramasa kingfish, avocado, brown rice miso, compressed apple, sea parsley (df/gf)

Greenslades chicken leg galantine, shitake mushroom, candied orange, red vein sorrel (gf)

Roasted Schuam pork belly, roasted fennel, smoked apple, watercress, fresh horseradish (df/gf)

Duck breast, sweet & sour carrot, toasted seed, whole grains, charred cipollini onions.



## Entrée Pasta Selection

Spinach and ricotta cannelloni, napolitano sauce, arugula and parmesan salad

Casarecce pasta, slow cooked shredded beef ragu sauce, parmesan, parsley

Rigatoni pasta, mushroom, parmesan, garlic, parsley, truffle oil.



## Antipasto Platter (4 Guests Per Platter)

Capocollo, prosciutto, arancini, red & green tomato salad, burrata & basil, marinated zucchini, capsicum, olives, grilled focaccia, EVOO.

**+\$20** per person



## Main Course Selection

Seared beef flank steak, truffled pomme puree, green beans, bacon & bourbon jam jus (gf)

Atlantic salmon, spiced carrot and pumpkin, peas, crispy chickpea crumb (gf)

Roasted lemon thyme chicken breast, grain and herb salad, lemon aioli (gf,df)

Lamb rump with herbed pearl cous cous, compressed cucumber salad, Aleppo pepper labna

Ocean trout, globe artichoke, cauliflower, capers, muscatel beurre noisette, sorrel (gf)

Portobello mushroom pithivier, mix mushroom duxelles, celeriac puree, caramelised baby onion(v)

Beef fillet steak, truffled pomme puree, green beans, bacon & bourbon jam jus (gf) + **\$5**

### All main courses served with shared:

Olive oil roasted chat potatoes tossed in herb brown butter (v)

Baby cos, raisin, pearl cous cous, mint and toasted sesame dressing (vg, df)

Sourdough and cultured butter

## Dessert

Chocolate and walnut fudge cake, mascarpone, Marigold poached rhubarb

Flourless orange and poppyseed cake, caramelised orange, orange syrup, labneh (gf)

Vanilla bean panna cotta, mango gellee, confit pineapple, coconut crumble (v/gf)

Rhubarb & yoghurt bavarois, white chocolate crackle, mint snow (v)

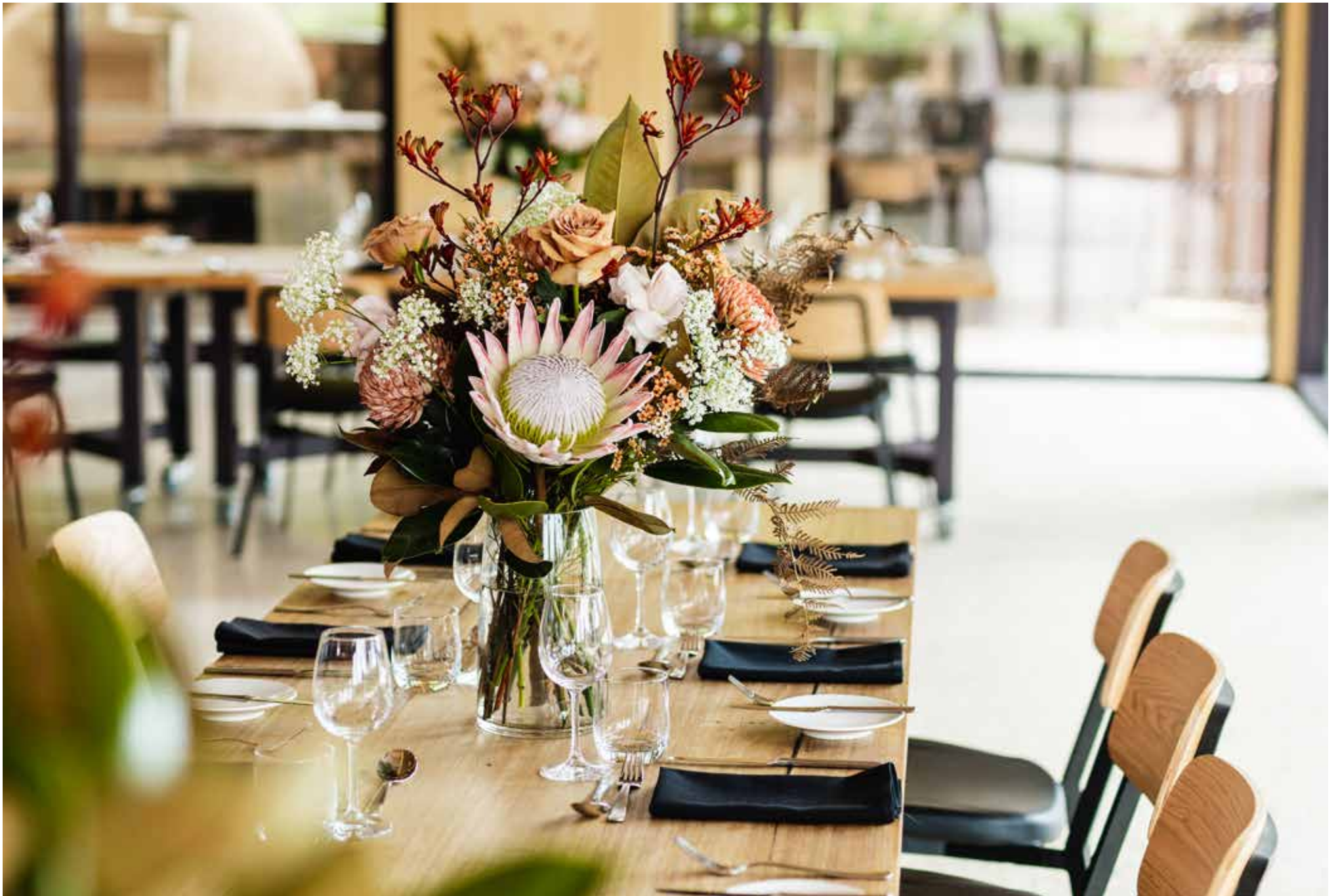
Lemon verbena meringue, Adelaide Hills berries, cultured cream, native mint (v/gf)

### Cake

Cake served as dessert **\$3.50** per person

Cake served on platters in addition to dessert + **\$3.50** per person







# SPECIAL DIETARY MENU

Vegetarian (v) / Vegan (vg) / Gluten Free (gf) /  
Nut Free (nf) / Dairy Free (df)

Prices as per listing on page 10.





### Canapes

Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon, chives (v/gf/nf)

Asparagus, pea and saffron arancini with yuzu mayo (v/gf/nf)

Koji baked celeriac, mushroom cream, crispy leek (v/gf/nf)

Zucchini, chickpea & mint fritter, papaya, fermented green chilli, fried onions (v/gf/nf/df)

Sweet potato and cashew fritter with green mango and chilli salad (v, gf)

Three cheese croquette w onion jam (v/gf/nf)



### Entrée / Main Course

Portobello mushroom, soft garlic polenta, smoked almond dressing (vg/gf/nf)

Baked tofu, parsnip puree, tomato and puffed corn salsa (vg/gf/nf/df)

Thai Penang sweet potato, and eggplant curry jasmine rice, Asian herb salad (vg/gf/nf/df)

Baked and lentil stuffed zucchini, sundried tomato, mushroom and olive oil, Pomme puree (v/gf/nf/df)



### Dessert

Yuzu panna cotta passionfruit and honeycomb (v/gf/nf)

Bitter chocolate torte, tonka bean cream, burnt orange (v/gf/nf)

Whipped coconut panna cotta, confit lemon puree, candied lime, toasted coconut (vg/gf/nf/df)



# COCKTAIL PACKAGES

## Canapés

2 hours – 6 canapés **\$45** per person

4 hours – 9 canapés and 2 substantial **\$75.5** per person

Canapé **\$7** per item

Substantial **\$9** per item

Chef's selection pre-dinner canapés **\$15** per person

## Cold Canapés

Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon, chives (v)

Poached prawn, soy & sesame, fermented honey, chive and coriander (gf, df)

Duck rilette, toasted brioche, candied orange

Ham hock and pea terrine, smoked buttermilk, wood sorrel (gf)

Roast beef, tarragon emulsion, fried capers, anchovy powder, sourdough crouton (df).

## Hot Canapés

Saffron and cauliflower arancini, grated parmesan and lemon zest (gf, v)

Sweet potato and cashew fritter with green mango and chilli salad (v, gf)

Pressed lamb shoulder, pastry, preserved lemon aioli

Pork, fennel & caramelised apple sausage roll, tomato relish

Malaysian chicken skewer, cashew satay, toasted coconut (df/gf).





### Substantial

Beef burger, cheddar cheese, dill pickles, burger sauce

Chicken sando, pickled cabbage slaw, Thai chilli jam aioli (df)

Mini reuben sandwich, corned beef, sauerkraut, Swiss cheese, Russian dressing

Spiced Pumpkin tart, burnt honey, yoghurt (v)

5 spiced pork belly Bao bun, hoisin, pickled carrot, chilli jam (df)



### Desserts

Chocolate hazelnut cannoli (v)

Portuguese custard tart (v)

Adelaide Bee Sanctuary honey & malt layer cake (v)

Lychee & rose opera gateau (v)

Dark chocolate & mandarin tart (v)

### Haigh's Chocolate Slab

3kg of South Australian couverture chocolate \$350 per slab









# MEETINGS AND CONFERENCES

Conference Packages include venue hire, food and beverage and start at **\$70** per person for a half day (minimum 50 pax) in the Garden Terrace.





# WORKING LUNCH

## Daily Chef's Selection 3 Sandwiches + 2 Salads

### A Selection of House Made Artisanal Breads, Bagels and Wraps

Dill cured salmon, crème fraiche, dill

Poached chicken, avocado, tomato, butter lettuce (df)

Roast beef, grilled capsicum, rocket & fresh horseradish (df)

Roasted marinated vegetables, feta, basil pesto (v)

Double smoked ham, Swiss cheese, Dijon mustard, dill pickles

## Salads

Roast cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt

Garden salad, breakfast radish, marinated olives, feta, lemon & oregano vinaigrette

## Includes:

Whole fruit & sweet treat

Orange juice, still and sparkling water



# BUFFET LUNCH

## Selection of 2 Mains + 2 Salads

### Mains Platters

Assorted salami, local artisan cheese, marinated and pickled vegetables

Roast pork belly, braised seasonal greens, pomme puree (gf)

Flank steak with truffled pomme puree, green beans, bacon & bourbon jam jus (gf)

Atlantic salmon with spiced carrot and pumpkin, peas, crispy chickpea crumb (gf)

Roasted lemon thyme chicken breast, grain and herb salad, lemon aioli (gf/df)

Lamb rump with herbed pearl cous cous, compressed cucumber salad, Aleppo pepper labna

### Salads

Soba noodles, snow peas, Chinese cabbage, ginger & sesame dressing (df)

Biodynamic chickpeas, roast cherry tomatoes, Moroccan sweet potato, radicchio (vg/gf)

Green Beans, marinated tuna, soft-boiled egg, fried capers, herbs, tarragon dressing (df/gf)

Roast butternut pumpkin, aged balsamic, toasted seeds, shaved pecorino romano, fried sage (v/gf)

Continental cucumber, kalamata olives, fresh mint, dill seed dressing, ricotta salata(v/gf)

Roast cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt (v/gf)

Royal Blue potato, baby spinach, shallot, chives, honey & mustard dressing (v/gf)

### Includes:

Whole fruit & sweet treat

### Add Extras to your Catering

Fresh fruit platters \$3 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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