



The
ultimate
Weber experience



GRILL ACADEMY

THE ORIGINAL BY WEBER

Australia's first Grill Academy is open - right here in Adelaide





A *stunning* venue

Australia's debut Grill Academy is open and ready to welcome locals and tourists who are eager to get fired up and take backyard barbecue to a whole new level.

This stunning venue is in the perfect city-fringe location, with easy access from arterial roads and plenty of free street-parking.

With spectacular views across the eastern parklands to the Adelaide CBD, the Weber Grill Academy is the ideal space for a range of barbecue experiences – think local produce and beverages, education and entertainment!

The Weber Grill Academy features a huge 120 m² all-weather balcony, decked out with the full range of Weber barbecues. This space provides a perfect setting for informative, interactive, fun and exceptionally delicious events and experiences.

The adjacent indoor space has modern finishes, and the bi-fold doors open the entire venue to one stunning alfresco area - complete with full bar, catering and audio-visual facilities.





Delicious experiences

With a focus on creating memorable, fun and delicious experiences, the Weber Grill Academy is committed to showcasing the best of local, seasonal produce – sourced through South Australian businesses.

Whether it is South Australia's delicious seafood offerings, locally farmed produce, or wine from one of its renowned wine regions, you are sure to enjoy a feast for the senses at the Weber Grill Academy.

For private, corporate, banquet or cocktail events, we offer a selection of menu options, with opportunities to upgrade on food or beverage packages to really impress!

If you're looking for a shared family-style seated meal, finger food or full meal service in stand-up networking or cocktail format, we can cater a menu to suit your needs.



Private Barbecue Classes

- 16 to 24 guests

Whether it's a group of friends, colleagues or clients, a private barbecue class allows guests to immerse themselves in the preparation and cooking of their own barbecued meal. Our Barbecue Specialists will teach you all the tips and tricks to re-create your meal at home on your own barbecue.

PACKAGE	DESCRIPTION	PRICES FROM
Private Barbecue Class – 3 hours <ul style="list-style-type: none">11.00 am to 2.00 pm6.00 pm to 9.00 pm	<ul style="list-style-type: none">16 – 24 guestsCanape on arrivalYour selection of experience from our standard 3-hour barbecue class offering, or we can adjust to suit your needs!Seated meal3-hour standard beverage package	\$159 per person <i>Minimum numbers apply. Prices subject to seasonality, event day and time.</i>
Private Barbecue Class – 4 hours <ul style="list-style-type: none">11.00 am to 2.00 pm5.00 pm to 9.00 pm	<ul style="list-style-type: none">16 – 24 guestsCanape on arrivalYour selection of experience from our standard 4-hour barbecue class offering, or we can adjust to suit your needs!Seated meal4-hour standard beverage package	\$189 per person <i>Minimum numbers apply. Prices subject to seasonality, event day and time.</i>

Light Hands-on-Tongs experience

– 16 to 30 guests

Want to bring something a little interesting to your next small event? Your guests will smell the smoke and hear the sizzle, with opportunities to prepare food and get hands-on-tongs, whilst still having plenty of time to mingle and network with other guests. Our Barbecue Specialists can showcase selected “grill skills” to keep your guests entertained and engaged.

PACKAGE	DESCRIPTION	PRICES FROM
Light Hands-on-Tongs experience – 3 hours <ul style="list-style-type: none">11.00 am to 2.00 pm6.00 pm to 9.00 pm	<ul style="list-style-type: none">16 – 30 guestsCanape on arrivalChef's selection for menuShare platesSeated mealLight Hands-on and Barbecue Demonstrations3-hour standard beverage package	\$139 per person <i>Minimum numbers apply. Prices subject to seasonality, event day and time.</i>

Cocktail Events

– 30 to 120 guests

Let us cater for your next cocktail function. Enjoy the sights and smells of live barbecue catering while you and your guests' network, mingle and enjoy! Our venue can accommodate up to 120 guests standing with a huge all-weather balcony and adjacent indoor space, with bi-fold doors that can open the entire venue into a stunning alfresco area.

Seated Dining

– 20 to 60 guests

Looking for a memorable, fun and delicious meal experience for your clients, your team, your members or other guests? Your guests will smell the smoke and hear the sizzle, with opportunities to interact with our Barbecue Specialists and learn some 'grill skills', with our seated dining options. Enjoy a canape and welcome drink on the balcony, followed by a barbecued feast in our indoor space.

PACKAGE	DESCRIPTION	PRICES FROM
Finger Food / Canapes Only Cocktail Event – 2 hours <ul style="list-style-type: none">12 noon to 2.00 pm6.00 pm to 8.00 pm	<ul style="list-style-type: none">>30 guestsChef's selection of finger food and canapes2-hour standard beverage package	\$115 per person <i>Minimum numbers apply. Prices subject to seasonality, event day and time.</i>
Full Menu Cocktail Event – 3 hours <ul style="list-style-type: none">12 noon to 3.00 pm6.00 pm to 9.00 pm	<ul style="list-style-type: none">>30 guestsChef's selection of finger food and canapesChef's selection of larger boated items3-hour standard beverage package	\$139 per person <i>Minimum numbers apply. Prices subject to seasonality, event day and time.</i>

PACKAGE	DESCRIPTION	PRICES FROM
Lunch 3 course – Seated – Buffet or Share Plates <ul style="list-style-type: none">12 noon to 3.00 pm6.00 pm to 9.00 pm	<ul style="list-style-type: none">>20 guestsCanape on arrivalChef's selection for lunch menuShare platesLight Hands-on / Demonstrations / Live BBQ Catering dependent on numbers3-hour standard beverage package	\$139 per person <i>Minimum numbers apply. Prices subject to seasonality, event day and time.</i>
Dinner 3 course – Seated – Buffet or Share Plates	<ul style="list-style-type: none">>20 guestsCanape on arrivalChef's selection for dinner menuShare platesLight Hands-on / Demonstrations / Live BBQ Catering dependent on numbers3-hour standard beverage package	\$159 per person <i>Minimum numbers apply. Prices subject to seasonality, event day and time.</i>

Delegate Packages

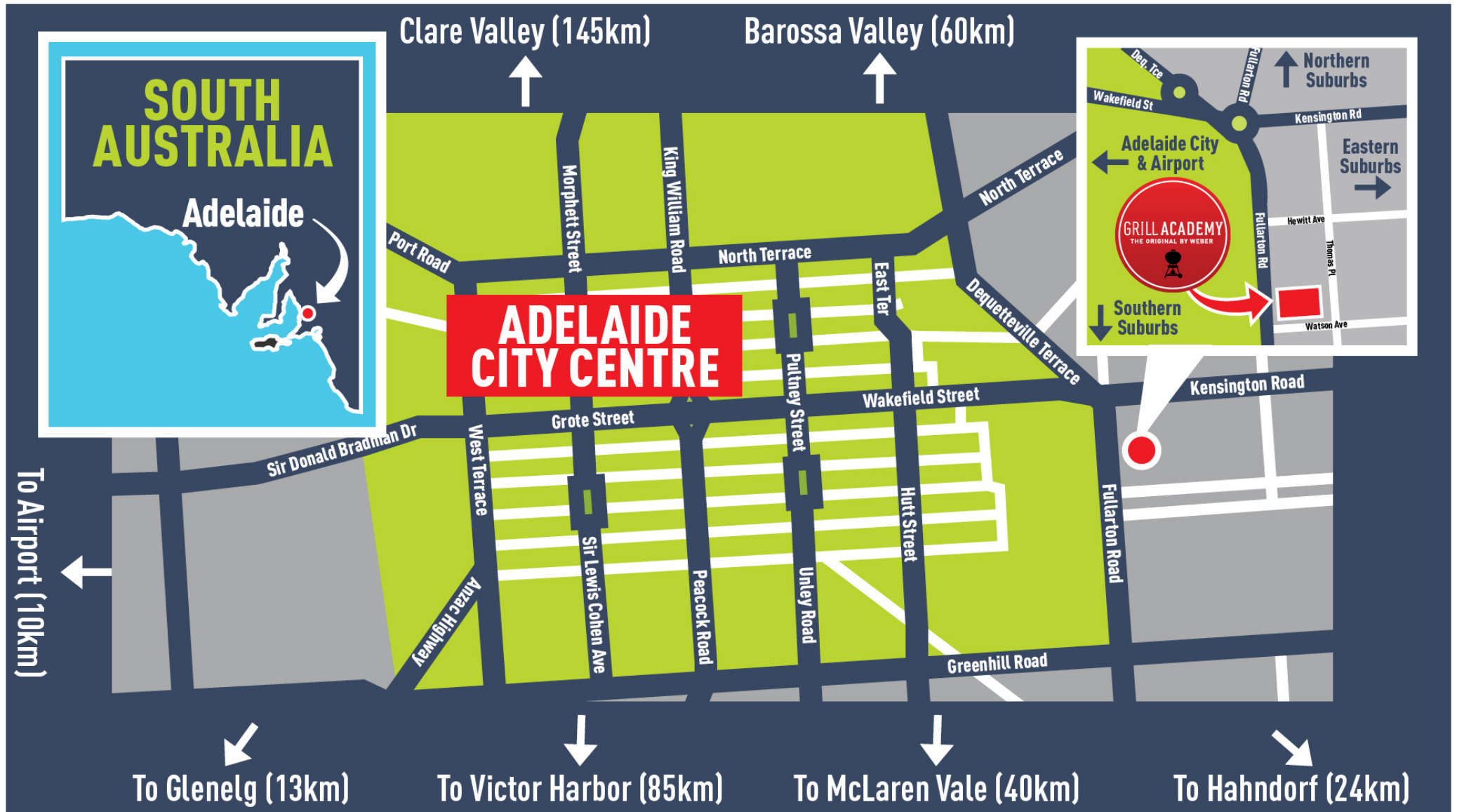
– 16 to 36 guests

Fire up your next meeting, workshop or seminar with our range of delegate packages. Tailor your event to suit your needs – whether you're after a quick working lunch cooked by our Team to maximise time together, or want to get the serious stuff out of the way before learning some "grill skills" and enjoying a shared barbecued meal!



PACKAGE	DESCRIPTION	PRICES FROM
Half Day Delegate with Light Hands-on Lunch (NO ALCOHOL) <ul style="list-style-type: none"> 8.30 am to 2.30 pm Only available April to August 	<ul style="list-style-type: none"> 16 to 36 guests Conference / Theatre / Board Room Set up Arrival tea & coffee Morning tea Chef's selection for lunch menu (allow 2 hours for hands-on component and dining) Soft drinks, tea, coffee, water only 	\$139 per person <i>Minimum numbers apply. Prices subject to seasonality, event day and time.</i>
Half Day Delegate with Light Hands-on Lunch <ul style="list-style-type: none"> 8.30 am to 2.30 pm 	<ul style="list-style-type: none"> 16 to 36 guests Conference / Theatre / Board Room Set up Arrival tea & coffee Morning tea Chef's selection for lunch menu (allow 2 hours for hands-on component and dining) 2-hour standard beverage package over lunch 	\$169 per person <i>Minimum numbers apply. Prices subject to seasonality, event day and time.</i>
Half Day Delegate with Light Hands-on Dinner <ul style="list-style-type: none"> 2.00/2.30 pm to 8.00/8.30 pm 	<ul style="list-style-type: none"> 16 to 36 guests Conference / Theatre / Board Room Set up Arrival tea & coffee Afternoon tea Chef's selection for dinner menu (allow 3 hours for hands-on component and dining) 3-hour standard beverage package over dinner 	\$185 per person <i>Minimum numbers apply. Prices subject to seasonality, event day and time.</i>
Full Day Delegate with Working Lunch <ul style="list-style-type: none"> 8.30/9.00 am to 4.30/5.00 pm 	<ul style="list-style-type: none"> 16 to 36 guests Conference / Theatre / Board Room Set up Arrival tea & coffee Chef's selection working lunch Morning and afternoon tea 1-hour standard beverage package (over lunch or end-of-day) 	\$169 per person <i>Minimum numbers apply. Prices subject to seasonality, event day and time.</i>
Full Day Delegate with Working Lunch & Light Hands-on Dinner <ul style="list-style-type: none"> 8.30 am to 8.30 pm 	<ul style="list-style-type: none"> 16 to 36 guests Conference / Theatre / Board Room Set up Arrival tea & coffee Chef's Selection Working Lunch Morning and afternoon tea Chef's selection for dinner menu (allow 3 hours for hands-on component and dining) 3-hour standard beverage package over dinner 	\$229 per person <i>Minimum numbers apply. Prices subject to seasonality, event day and time.</i>

A *Central* location





GRILL ACADEMY

THE ORIGINAL BY WEBER

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