
COMIDA
2025-2026 WEDDING BROCHURE
PHOTO: @KATYDURNPHOTOGRAPHICS

COMIDA

OUR SPACE, YOUR WAY... PROVIDING YOU WITH AN ARRAY OF CEREMONY AND PRE-DRINK LOCATIONS AMONGST THE FRUIT TREES. INDULGE IN A SPANISH INSPIRED FEAST BEFORE DANCING THE NIGHT AWAY UNDER THE STARS.

Our venue can host up to 250 people across the restaurant, the decking area (overlooking the gardens) and lawns. Surrounded by Hahndorf's beautiful historic buildings.

Area	Cocktail	Seated
Restaurant	80	75
Deck	60	40
Top Lawn	90	60
Bottom Lawn	200	120

Please note these are maximum numbers



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PLANNING A WEDDING FOR THE FIRST TIME CAN BE A DAUNTING TASK.

At COMIDA, we believe in providing an all-in-one service to help you make the most of your day. Providing planning services from the initial concept through to on the day setup and service.

VENUE HIRE [CEREMONY + RECEPTION]

$1,500	[Oct - April]
$1,000	[May-Sept]

INCLUSIONS

Ceremony, including white americana chairs and signing table	8hrs Garden Exclusivity [Venue hire 3pm - 11:00pm]	Staff and private garden bar
Custom run sheet and maps for our venue to make planning a breeze	Ongoing consultation via email and phone for assistance with the planning process	Furniture, including wine barrels, garden stools, bar tables & gas heating
Tablecloths, linen napkins, crockery, cutlery, glassware	1.2x 2.4 Wooden tables and white americana chairs for reception	Access to the venue for rehearsal (pending availability)
Drink packages or drinks on consumption with a fully stocked bar including local and imported beverages	Choose from one of our set menus or customise to your preferences	Only the best sourced local and seasonal produce
Access to drop equipment on Friday and collected Monday [pending availability]	All dietary requirements catered for at no extra cost	Your wedding cake served on a platter

Once you hit $10,000 we close the restaurant which can then be used as a back up option should the weather turn.

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CEREMONY OPTIONS

Stone Wall - Lower Lawns



Brick Wall - Upper Lawns



Willow Tree



Image: Russell Millard Photography



Image: Sally 'The Goodest Boy Photography'

Deck



Image: @inthemoodforlove.jaz

Hired marquee in gardens



Image: @west21photo

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PICK YOUR FOOD!

Menu	Price per person	Inclusions
Grazing Table and Wood Oven Pizzas	$110	Comida's Grazing Table Wood Oven Pizzas
The Fiesta	$120	5 Tapas Paella + Potatoes + Salad
Share Plates	$150	2 Tapas 2 Small [Entree] + House made Sourdough 2 Large [Main] 2 Verduras [Vegetables]

INCLUSIONS

All dietaries are catered for when listed in your run sheet.

All children ages 4-10 are $50 each and include ham and cheese pizza and chips.

Suppliers [photographers etc] are served a main meal for $40.

PICK YOUR DRINK!

Menu	Price per person	Inclusions
Spanish Sip	$60 per person	Basic Drinks Package
Celebration	$75 per person	Premium Drinks Package
Bar Tab	$Custom	Can cut or extend on the night. Personalised bar options.

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GRAZING TABLE AND WOOD OVEN PIZZA
$110 PER PERSON

Enjoy a relaxed style grazing menu, with our spectacular grazing table and wood oven pizzas. Served cocktail style.

GRAZING TABLE

Sourdough, a selection of seasonal dips, local and imported cheeses, a selection of cured meats, quince paste, pickles, seasonal vegetables & fruit, locally dried fruit & nuts.

PIZZAS

- Jamon, pineapple, tomato sugo, fior di latte
- Sopressa, chilli, honey, tomato sugo, fior di latte
- Margherita - basil, tomato sugo, fior di latte
- Roast chicken, mojo picon, smokey cheese, fior di latte
- Mushroom, gorgonzola, caramelised onion

SERVED

Grazing table set during ceremony in designated spot (i.e. deck) ready for cocktail hour.
Please advise start time for pizza [min 1 hour for serving time/1.5 if over 50 pax]



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THE FIESTA
$120 PER PERSON

A traditional Spanish feast served seated or standing.

TAPAS

Seasonal croqueta, aioli
Jamon, tomato, garlic, crouton
Chicken and chorizo terrine, chutney, orejita
Yellowtail kingfish ceviche, potato cracker, fermented chilli dressing
Lamb empanadilla with quince

PAELLA

Paella de comida – chicken, chorizo, eggplant, cauliflower, sofrito, lemon, peas, herbs
Paella de verduras – eggplant, cauliflower, zucchini, green beans, artichoke, sofrito, lemon, peas, herbs

SIDES

Patatas Bravas – Fried potatoes, aioli, tomato chilli jam, herbs
Seasonal Garden Salad

SERVED

Suggested 2 tapas walked around during cocktail hour [post ceremony]
3 tapas served as entree if seated / pre paella



Meaghan Coles Photography

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SHARE PLATE
$150 PER PERSON

Enjoy a relaxed style grazing menu, with our spectacular grazing table and wood oven pizzas. Served cocktail style.

TAPAS

Seasonal croqueta, aioli
Manchego cheese custard and quince tartlet
You are welcome to remove a small plate to add an additional tapas from another menu

SMALLS

House made sourdough and marinated olives
Twice cooked pork belly, ajo blanco, chorizo, pickles, herbs
Yellow tail kingfish ceviche, fermented chilli dressing, potato cracker

LARGE

Braised lamb shoulder wrapped in jamon, kale, labne, fennel, spelt, jus
Nomad farms free range chicken, almond, saffron, cabbage, picada

SIDES

Triple cooked salt and vinegar chips
Seasonal Garden Salad

Image: @davelpascoe



SERVED

Tapas served post ceremony during cocktail hour. Remainder served seated, please advise times. Minimum 30 minutes required between small and large plate service. Large plates require one hour of serving time - please keep in mind if you don't wish for service during your speeches.

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INTIMATE WEDDINGS
AT COMIDA, WE CATER TO BEAUTIFUL INTIMATE WEDDINGS FOR UNDER 30PAX! ENJOY A PRIVATE CEREMONY FOLLOWED BY A LONG TABLE DINNER UNDER OUR FESTOONS NESTLED AMONGST STUNNING GARDENS.

INCLUSIONS

Garden Exclusivity (Hire 3-11pm) $1,500

Ceremony (willow tree, brick wall or gardens) + white americana chairs

Linen, furniture & staff

Middle lawn dinner table set (festoons included)

OPTIONS

Choose from our wedding menu options ($110-150)

Choose from a drink package or set a personalised drink and bar tab amount

PHOTOGRAPHY

Please enjoy 20% off all photo & video options with www.lukesimonphotography.com

Please get in touch with Luke for more options!

TERMS & CONDITIONS

Please note, any intimate wedding wishing to be booked Nov-March can only be booked 9 months in advance.



Image: @LukeSimonPhotography

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BEVERAGE PACKAGES

Not sure what to put on the bar? Let us help you out! Pick one of our popular drink packages from local and small producers and don't worry about that bar tab running out!

SPANISH SIP $60 per person for 5.5 Hours +$10 per hour per person	CELEBRATION PACKAGE $75 per person for 5.5 Hours +$15 per hour per person	SOFT DRINKS Included in both drink packages
Estrella Spanish Lager	Estrella Spanish Lager	Lemon/Soda lime bitters
Coopers Pale Ale	Mismatch Session Ale	Lemonade
Coopers Mild Ale	Coopers Mild Ale	Coke / Coke Zero
Hills Pear Cider	Lobo Apple Cider	Ginger Ale
Alpha Box & Dice Prosecco	Spanish Cava [bubbles]	Orange Juice
Sawyer Fume Blanc	Hahndorf Gruner Veltiner	Apple Juice
Hahndorf Hill Gruner Veltiner	VNTLPR Reisling	NON Sparkling
Berrigan Shiraz	Jericho Tempranillo	Tea
Sangria Tinto [red] + blanco [white]	Sangria tinto [red] + blanco [white]	Coffee

Wine Menu subject to change, we support local producers and often buy small batch produce. If you plan on printed menus, please reach out to ensure these specific options are available.
Add base spirits [gin, vodka, whiskey] for only $10 per person per hour. For resposibile service of alcohol, please note that this does not include shots.

BAR TAB

Prefer a set amount bar tab? No problems, just let us know the amount and select one of the above menus to be available.

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EXCLUSIONS

At COMIDA, we aim to assist making your day run smoothly and provide majority of the items you will require. Please note that you will need to source your own music [outdoors], florist and photographer. Although we can provide reccommendations upon request.

ADDITIONS

Looking to add some extra spark to your wedding, let us help you!

Item	Price	Notes
Festoon Lighting	$400 for top or bottom lawn. $600 for both	Middle lawn festoons are permanent
Individually plated cake	$3 / $5 per person	$5 option includes cream and fresh berries
Bubbles on arrival	$10 per person	1 glass
Late night snack	$10 per person	Contact us for an additional late night potatas bravis option +$5 for diced pork belly Min. 50 pax
Add tapas	$8 per person	Per tapas
Churro [GF]	$4 per person	Per person inc choc dipping sauce
Basque Cheesecake [GF]	$7 per person	You are welcome to drop off cake decorations
Portugese Tart	$4 per person	Per person
Double Choc Brownies	$5 per person	Per person

Vegan options available, all dietaries catered for with any selection

Additional cultural traditions i.e. shots, plate smashing etc. are available upon request and pre-approval.

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WHAT'S NEXT? AT COMIDA WE UNDERSTAND CHOOSING THE RIGHT VENUE FOR YOUR WEDDING DAY IS PARAMOUNT - WE WOULD LOVE TO HEAR ABOUT YOUR VISION AND BRING IT TO LIFE!

Following your consultation we can provide you with a no-obligation quote.
During this time, we are happy to place a tentative booking for up to 14 days to provide you with the opportunity to discuss your options with family and friends.
We look forward to meeting you and welcoming you to our home at COMIDA Hahndorf.

Contact details
100c Mt Barker Rd Hahndorf SA 5245 P: 08 8388 1725
E: events@comidahahndorf.com
www.comidahahndorf.com.au

Opening hours (public trade)
Mon, Wed, Sun: 9am – 4pm
Thurs - Sat: 9am – 9pm







COMIDA

FAQS



Can we hire a DJ? Yes absolutely, just please ensure they are aware that we are surrounded by residential homes. Music to cease at 11pm (10pm Sundays) and be played at a reasonable level so as not to disturb our neighbours.

Can we Bluetooth our music to your speakers? Our speakers are hooked up to the restaurant & deck only so you will need to hire speakers. DJ's usually include this in their hire fee along with microphone.

When can we start decorating? You can get access the day before at the earliest (providing there is no other events booked at that time). Please let us know if you need access earlier as this may be able to be arranged. Please liaise with management to arrange a time to come & set up.

Can your staff set up our event for us? We can absolutely set up the tables, chairs and smaller scattered table items as per your preferred layout (please supply a diagram or detailed description of how you would like this set up). However, anything extra such as flower displays, garlands, arches etc will need to be installed and set up by the supplier. Our staff may be able to assist in smaller set up details but this will be charged at an hourly rate per staff member & this must be requested with plenty of notice prior.

Can we install a marquee? Yes – please see our preferred supplier list as they know what marquees fit our spaces and can make sure you get the perfect one for your perfect day.

When can supplies be dropped off? Most suppliers will not drop off and pick up on weekends so Friday drop off and Monday pick up is standard practice. Please note that we are a trading restaurant so we may need to use the space you have reserved for the day of your wedding, for dining customers – this could also include the area under your marquee.



Time: what happens if our speeches run longer than we thought, can we party later? Unfortunately we need to stick to our timeline for finishing up. This is due to a combination of extra staffing costs, liquor licensing restrictions and council regulations'. As well as goodwill towards our residential neighbours.

Can we bring our own caterers/food trucks? We pride ourselves on our amazing food and therefore only our own food can be served. If you have a special dish you would like served or have something you would like to include, please chat to us to see if it's possible.

What happens if we need to cancel? This is all covered in our Terms & Conditions.

How late can we change our menu options/final numbers? We request 2 weeks prior to have your final guest numbers and menu options finalised.

If some guests can't make it on the day, can we get a refund for their meals and drinks? Unfortunately once all food and drinks are paid for at our end, numbers cannot be changed. This happens 2 weeks prior to your event.

COMIDA

FAQS



Do you supply table linen and napkins? We supply white linen and rustic white napkins for seated and disposable napkins for cocktail weddings.

Can we have confetti? Yes and no. We LOVE when couples are sprinkled with confetti once they've said their 'I do's' or when they are welcomed as a married couple for the first time, but we only allow biodegradable 'confetti'. Ie leaves, flower petals. No rice or synthetics!

Can we have streamers etc? Unfortunately due to mess from previous events we have now banned, non biodegradable confetti, glitter, piñatas etc. These cause significant mess and damage to our garden and the surrounding eco system. If any of these items are found after your event, a cleaning fee will be invoiced and be payable immediately.

Can we take photos on the bridge over the stream at the rear of the property? Yes! You are welcome to take photos up to the gate on the fence (the land beyond the gate is not ours so please don't go through the gate).

Can we park onsite? Wedding cars can be parked onsite – just let us know prior so we can make room. There may be a limit to how many can stay onsite. Your guests can be dropped off via mini bus under our covered driveway then the bus will need to park offsite if they are also collecting. Please note there is a 3m clearance on our driveway. If guests are making their own way to your wedding, there is a large public car park on the left hand side coming into Hahndorf from the freeway side, just past Ambleside Gin Distillery that they can use.

Can we have our dog with us for the ceremony? Yes yes yes! We absolutely love watching our furry friends walk down the isle. Our only request is that they remain on a lead and they have a responsible adult human carer with them at all times.



Menu Tasting: Do we get a chance to taste some food to get an idea of the flavours for our big day? Of course! We host quarterly menu tastings on the first Thursday of every quarter for $60 per person, please let us know if you'd like to book in!

Public Holidays: Please note our standard public holiday rates of 10% on top of your total bill will be incurred. We only allow bookings on a public holiday when the minimum spend of $10,000 is reached.

Morning after brunch: Want to relax the next morning and collect your items? Why not book in for a Fiesta Breakfast for only $30 per person.

- Spanish potato and onion tortilla, with avocado, aioli, and pickle salad, toast
- Huevos Estrellados - fried potato, poached egg, pork belly, chorizo, pickles, aioli
- Churros, cinnamon sugar, chocolate sauce

COMIDA HAHNDORF

100C Mount Barker Rd | HAHNDORF SA 5245

08 8388 1725 |



Image: @itsbennywylde



Image: @davelpascoe



PHOTO: @DANNIELLEMCPHERSONPHOTOGRAPHY