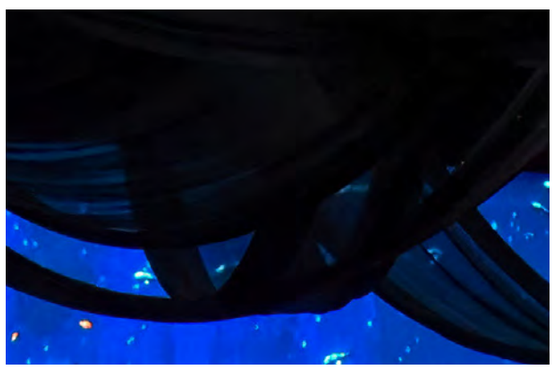

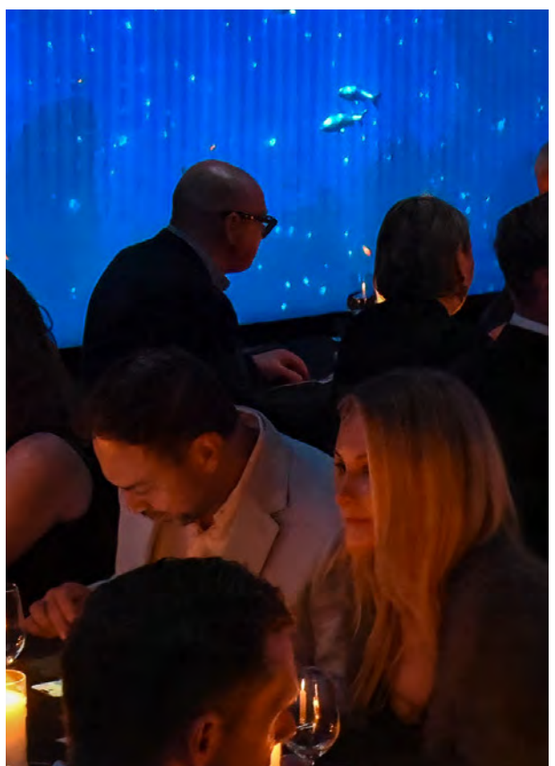

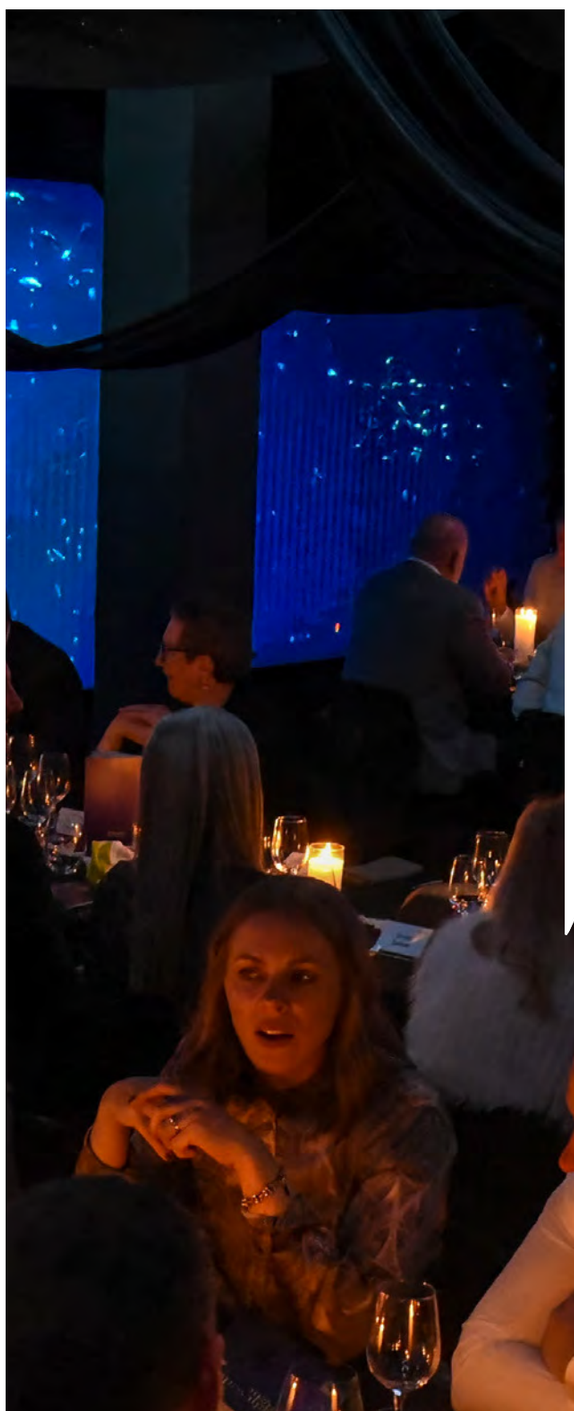

NOT YOUR TYPICAL CORPORATE EVENT

IMMERSIVE
LIGHT AND ART

INTRODUCTION

CORPORATE EVENTS

Host an event your guests will never forget.

At Immersive Light & Art | ILA, corporate events step beyond the ordinary. Our award-winning venue combines exceptional food from Aurora Restaurant, striking design and cutting-edge LED technology to create immersive experiences that leave a lasting impression.

Whether you're planning a cocktail reception, private dinner, product launch or company celebration, our team will help bring your vision to life in one of Adelaide's most unique event spaces.

Contact us to book a site inspection
and start planning something extraordinary today.

e. functions@immersivelightandart.com.au
m. +61 421 104 469

OUR SPACES

AURORA RESTAURANT

Aurora is an award-winning restaurant where exceptional food meets immersive design.

Led by Executive Chef Robin Wagner, the kitchen celebrates the best of South Australian produce through refined, seasonal menus crafted for memorable shared experiences.

With adaptable lighting, striking interiors and views into the theatre of the open kitchen, Aurora can transform from an elegant seated dining room to a sophisticated cocktail setting with roaming canapés and curated drinks.

Perfect for corporate celebrations and special events, Aurora offers a distinctive setting where great food, atmosphere and experience come together.

CAPACITY:

90 guests for seated dining

30 guests for seated dining in our private dining room

100 guests for a cocktail event

OUR SPACES

AURORA LAB

Step into Aurora Lab, our signature immersive event space.

Surrounded by 50 square metres of high-definition LED screens, the Lab transforms to suit your event – from bold brand launches and networking events to milestone celebrations and immersive dining experiences.

The space becomes your canvas, where visuals, lighting and atmosphere evolve throughout the event to create a truly memorable experience for your guests.

CAPACITY:

160 guests for a cocktail

72 guests for seated immersive dining

AURORA TERRACE

The Aurora Terrace offers a relaxed outdoor setting for welcome drinks, networking and conversation.

Positioned at the entrance to the Aurora Lab, the terrace creates the perfect arrival moment – an inviting place for guests to gather before moving into the immersive experience inside.

OUR SPACES

AURORA TAKEOVER: RESTAURANT, LAB & TERRACE

For large-scale celebrations, take over the entire Aurora ground floor with a cocktail event.

Combining Aurora Restaurant, Aurora Lab and the Aurora Terrace, this multi-space experience allows up to 300 guests to move freely between environments while remaining part of one cohesive event.

Activate each space differently and create a sense of discovery for your guests — perhaps live music or a DJ in Aurora Lab, an acoustic set or lounge-style cocktails in Aurora Restaurant, and relaxed mingling in the Terrace.

Together, the three spaces create a dynamic event journey, ideal for major corporate cocktail-style events.

AURORA

CURATE YOUR EVENT

SEATED DINING

CURATE YOUR EVENT

SEATED DINING

Elevate your event with a shared dining experience designed to bring people together.

Led by Executive Chef Robin Wagner, our menus celebrate the best of seasonal South Australian produce, thoughtfully crafted into refined dishes that balance creativity, flavour and sustainability.

Whether hosting a corporate dinner, private celebration or special occasion, our team will create a dining experience that feels generous, engaging and memorable for every guest.

AURORA RESTAURANT
90 guests in a restaurant takeover
30 guests in our private dining space

AURORA LAB
72 guests for immersive dining

CURATE YOUR EVENT

SEATED DINING

TO EAT

Enjoy our seasonal menu designed to be shared and savoured. Showcasing the best South Australian produce, thoughtfully crafted into refined dishes that bring guests together around the table.

SAMPLE MENU

Our Bread | House Butter
Spencer Gulf Kingfish | Radish | Kiwi Fruit
Wood Ear Mushroom | Jasmine and Yuzu Tofu | Parsley
Kinkawooka Blue Mussels | Butternut Pumpkin | Turmeric
Dry-Aged Duck | Kombu-Pickled Lotus Root | Quince
Beetroot Granita | Dark Chocolate Soy Gelato | Mascarpone

DINING OPTIONS

FIVE COURSE
CHEF'S CHOICE
SET MENU

THREE COURSE
SET MENU

THREE COURSE
SHARED MENU

Our Bread I House Butter
Set Entrée
Choice of two proteins
plus one side to share
Set Dessert

Cakeage can be added
if required.

AURORA | ila

CURATE YOUR EVENT

COCKTAIL EVENTS

Host a cocktail event that feels vibrant, social and effortlessly sophisticated.

Guests can mingle, explore the space and enjoy beautifully crafted canapés from the award-winning Aurora Restaurant kitchen, paired with curated drink packages and premium South Australian wines.

Whether it’s a corporate gathering, celebration or product launch, our team will help you select the perfect combination of food and drinks to ensure a seamless and memorable event experience.

AURORA

CURATE YOUR EVENT

COCKTAIL EVENTS

TO EAT
Tailor your canapé menu to suit your event, choosing between classic canapés, perfect for light, elegant grazing and easy mingling, or substantial canapés designed to be more generous and satisfying for a heartier, meal-style experience.

Two pieces per selection, per person

CLASSIC CANAPÉS
Truffled Field Mushroom Arancini, Parmesan, Black Garlic Mayonnaise (VG)
Vegetarian Mini Quiche, Spinach, Manchego (VG,GF)
Ceviche of Market Fish, Toasted Coconut, Lime, Chilli, Coriander (GF, DF)
Yakitori, Toasted Sesame, Spring Onion (GF, DF)
Butternut Pumpkin Tartlets, Persian Feta, Toasted Pepita Seeds (GF,VG)
Smoked Rainbow Trout, Sour Cream, Dill (GF - DF optional)
Oysters (sold per piece one each person), Smoked Sago, Yuzu (GF,DF)
Kangaroo Tartare, Betel Leaf, Rösti (GF,DF)

SUBSTANTIAL CANAPÉS
Braised Lamb, Pomegranate, Toasted Bulgur (HOT) - (GFO, DFO)
Wild Mushroom a la crème, Creamy Polenta, Chives (HOT) - (GF, VG)
Beef Shank Ragn, Peppers, Polenta (HOT) – (GF)
Yellow Chicken Curry, Jasmine Tice, Cauliflower (GF, DF)
Yellow Tofu Curry, Chickpeas, Bean Sprouts, Jasmine Rice (HOT) - (GF, VGO)
Thai Chicken larb, Spring Onion, Chilli, Lime (COLD) (GF, DF)
Tofu larb, Thai Basil, Green Mango, Red Onion (COLD) (GF, DF, V)
Seasonal Risotto (“Autumn “Mushrooms/ “Spring” Herbs, for example)
Parmigiano Reggiano (GF, VGO)
Pork Belly, Sauerkraut, Cumin, Potato Crème (GF

CURATE YOUR EVENT

TO DRINK

Complement your dining experience from our available beverage list thoughtfully chosen to reflect exceptional producers and premium quality. Choose from paired wines to accompany each course, beverages on consumption, or a range of beverage packages designed to suit the style and duration of your event. Non-alcoholic, vegan and biodynamic options are also available.

Packages are available in flexible durations of 2, 3, 4, 5, or 6 hours.

Please note, all guests must be on the same beverage package.
Packages are subject to change.

CURATE YOUR EVENT

TO DRINK

HOUSE BEVERAGE PACKAGE

Our house beverage package offers a lovely selection of drinks to suit everyone's taste. You can enjoy a range of wines, including Purl Sparkling Chardonnay Pinot Noir, Purl Sauvignon Blanc, and Purl Rosé, along with Freestone Estate Chardonnay, Pinot Noir, Cabernet Sauvignon, and Shiraz. There's also a variety of beer and cider available, as well as soft drinks and juice to keep everyone refreshed.

SIGNATURE BEVERAGE PACKAGE

This package features South Australian wines alongside beer, cider, and soft drinks, including Vinteloper 'Fizzah' Blanc de Blancs from the Adelaide Hills, Lino Ramble Pinot Grigio and Spring Seed Wine Co. Rosé from McLaren Vale, and Tscharke Shiraz from the Barossa Valley.

PRESTIGE BEVERAGE PACKAGE

To elevate the experience further, work with our Sommelier to curate a selection of exceptional wines that perfectly complement your menu and reflect your personal taste.

PERSONALISED COCKTAIL

Welcome guests with a personalised cocktail on arrival, thoughtfully crafted in collaboration with our hospitality team.

For more information
e. functions@immersivelightandart.com.au
m. +61 421 104 469

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