



Hire Inclusion's Found On Following Pages

Sit down or Cocktail
50-160 guests maximum sit down
(\*small dance floor at max. capacity)
50-200 guests' maximum cocktail-standing & sitting

Venue Hire \$5,950 Ceremony & Reception

\*No Hire Fee if selecting The Vine Shed to cater food for your special day with 80 plus people.

\*40% discount on hire fee under 80 people attending if selecting the Vine Shed to cater food for your special day.

Details of food selections located in package.

Please contact our Venue Coordinator for more information. events@vineshedvenue.com.au

\*Surcharges apply to Sundays and Public Holidays

Venue closed during the Festive Season 24th – 26th December

&

Good Friday, Easter Saturday & Sunday

All beverage packages are required

Details of drink selections located in package

\*Prices (Includes GST), beverage & food packages are subject to change



Meeting with the Venue Coordinator to discuss your wedding plans and venue process

\*Provide you details of preferred Vendors (not compulsory you may source your own Vendors)

\*Access to enter venue & grounds to setup the day before from 3pm-7pm

\*Access to enter venue & grounds on event day 11am until 11.30pm (\*last drinks at 11.00pm) & (\*pack down completed by the next day before 10am to collect items)

Exclusive use of entire venue & grounds

Use of fully equipped commercial kitchen if sourcing your own caterer

Full range of Cutlery

Full range of Crockery

Full range of Drink ware

Table runners & table cloths if an option

Linen serviettes

Venues wooden trestle tables & chairs or bar tables & chairs for cocktail, as well as seating & tables for deck and loft area or outdoor area if applicable

Gift & Cake tables

# Hire Inclusions cont.

\*2 Vine Shed bar staff & 2 Vine Shed Kitchen staff are included in the hire process. Additional bar & kitchen staff are required subject to the amount of people attending at an additional charge

Raised Stage including sound system for indoor areas

Festoon outdoor lights

\*Dance floor indoors available providing if space is free

\*Photo booth space provided indoors

General set-up & positioning of tables & chairs

Use of outdoor fire pit(\*weather permitting)

\*Outdoor or indoor ceremony areas

Ceremony chairs and wooden arbor

Sign table & chairs

\*Refreshments before the ceremony of still water & orange juice

Clean up of tables, chairs and floors.

PLEASE NOTE; Crockery and other items used will need to cleaned by your chosen catering team if not the Vine Shed and placed onto the kitchen benches. Your cake will also need to be cut and served by your chosen caterer if not the Vine Shed

\* For more details please refer to the terms & conditions

# Drinks Package 6-hour duration 590 per person



Red

Choice of 3

Vine Shed Cabernet Sauvignon
Vine Shed Shiraz
Conte Estate Pinot Noir
Conte Estate Circa 1880 Old Vine Shiraz

White/Rose

Choice of 3

Conte Estate Unwooded Chardonnay
Vine Shed Gewürztraminer
Vine Shed Shiraz Rose'
Vine Shed Vermentino
Vine Shed Moscato

Sparkling

Choice of 1

Vine Shed Sparkling Chardonnay Vine Shed Sparkling Shiraz

Beer

Choice of 2

Goodieson McLaren Vale / Pilsner Goodieson McLaren Vale / Pale Ale Hahn / Super Dry Corona / Extra Cider

Choice of 1

Hills/ Pear Cider Somersby /Apple Cider

Non-Alcoholic Beer

Great Northern

Non-Alcoholic

Soft Drinks Orange Juice Apple Juice Still & Sparkling Water

Espresso Coffee & Tea

Spirits

Gin, Vodka, Bourbon

\*Guests to pay or alternatively a bar tab can be arranged

# Non - Alcoholic Drinks Package 6-hour duration 530 per person

Children under 5 years of age no charge

Soft Drinks
Orange Juice
Still & Sparkling Water
Espresso Coffee & Tea



# Vine Ghed Food

## Cocktail



Please select preferred 2, 3 or 4 course Select food options according to your course choice within the following pages

within the following pages	
Courses	
4 Course Menu \$85 per person	
3 Course Menu \$65 per person	
2 Course Menu \$45 per person	
Children Under 12 Years	
3CourseMenu\$45perperson	
2 Course Menu \$35 per person	
*Children's menu options: 2 course menu includes serving of crispy hot chips - served during canape & 6"inch Ham & Pineapple Pizza served during pizza service. 3rd course may consist of platters or dessert depending on what you choose.	
Additional wait and kitchen staff at an additional cost	
subject to amount of people attending event.	
Up to 50 Guests; 1 additional kitchen staff \$310 50 - 79 Guests: 2 additional kitchen staff required \$620 80 - 119 Guests: 3 additional kitchen staff required \$930 120 - 159 Guests: 4 additional kitchen staff required \$1,240 160 + Guests: 5 additional kitchen staff required \$1,550	

## 2-course, 3-course or 4-course



Roaming Canape's	
Choice of 4	
Pumpkin & Sage Arancini Balls s/w an Aioli Dipping Sauce Beef Sliders- Beef Patty, Cheese, Tomato Relish in a Brioche Bu Italian Meatballs - s/w a Mild Spicy Tomato Sauce Antipasto Skewers- Bocconcini, Prosciutto, Cherry Tomato & F Satay Chicken Skewers - Tender Chicken Pieces s/w a Satay Sau Vegetable Spring Rolls - s/w Sweet Chilli Dipping Sauce Mini Pork Sausage Rolls - s/w a Tomato Relish Dipping Sauce	resh Basil
Canape's highly recommended for 1st Course pre-dinner	er before entering the venue.
Shared Antipasto Platters Salami, Prosciutto, Mortadella Infused Baby Bocconcini, Provolone, Rockmelon House Roasted Capsicum, Grilled Eggplant, Semi Dried Toma Olives, House Dip, Warm Crusty Sourdough Bread & Lavosh OR	
Shared Ploughman Platters  Smokey Ham, Brie, Blue Cheese, Smoked Cheddar, Quince Paste, Mustard Pickles, Salad Leaves, Baby Gherkins, Pickled Onions, Sliced Fresh Pear & Apple, Grapes, Dried Apricots & Apple Almonds, Warm Crusty Sour Dough Bread & Lavosh Crack	
All dietaries will be catered for, these people will receive	their own platter of foods to suit
Please provide the names of all people with dietaries so	7.9424F



### Wood Oven Pizzas 12".

House-made Pizza dough the Vine Shed Way Served over a 1-2 hour duration

#### Choice of 4

Margherita
House-made sugo, fior di latte mozzarella, fresh basil
Potato
Fire roasted garlic oil, sliced potato, caramelised onion, mozzarella, finished
with a sweet chilli sauce, dollops of sour cream & fresh wild rocket
Mediterranean [
Fire roasted garlic oil, fior di latte mozzarella, house roasted - capsicum &
eggplant, house marinated artichoke hearts, house pickled zucchini, black
olives, fetta cheese, fresh rocket & sticky balsamic
Meat Lovers
House-made sugo, shredded mozzarella, salami, pepperoni,
shaved ham, & smokey BBQ sauce
Ham & Pineapple
House-made sugo, shredded mozzarella, shaved ham & pineapple
Quattro Formaggi
Fire roasted garlic oil, 4 cheeses - fior di latte mozzarella, gorganzola, grand parmigiano
& provolone, fresh oregano.
Fig & Prosciutto
Fire roasted garlic oil, , fior di latte mozzarella, prosciutto, local figs when in season
(pear when figs n/a), gorganzola cheese, house-made dukkha & fresh rocket
Pepperoni]
House-made sugo, shredded mozzarella & pepperoni

All dietaries will be catered for, these people will receive their own pizza to suit. Please provide the names of all dietaries so we can provide this, thank you



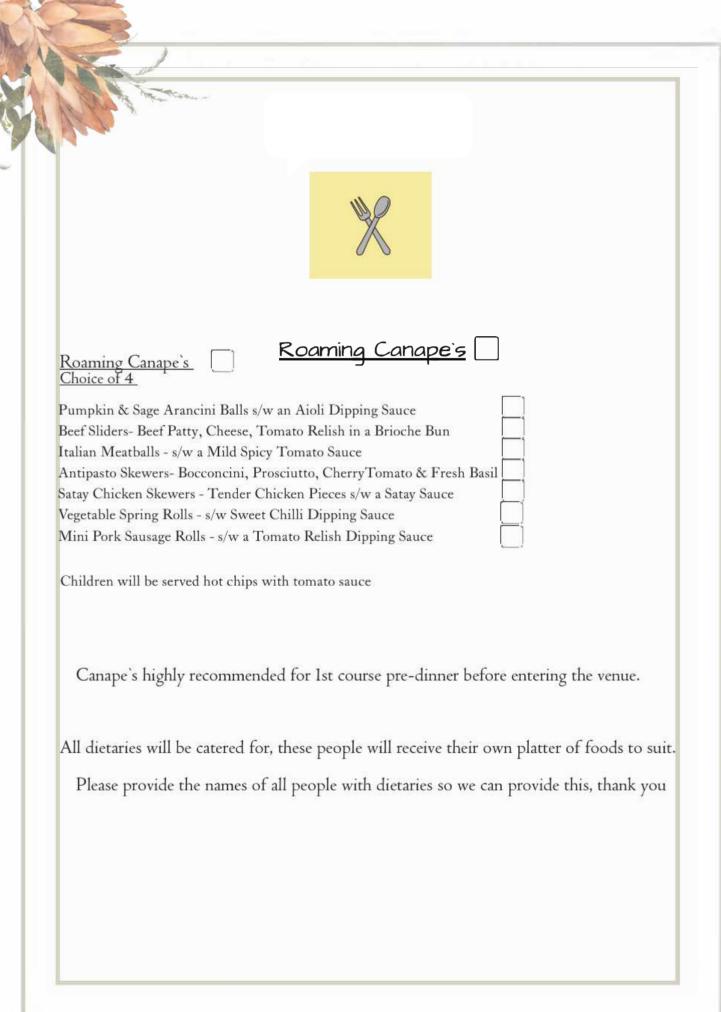
All dietaries can be catered for all courses.

## Sit-down - Shared



Please select preferred 2, or 3 course Select food options according to your course choice within the following pages

Courses  3 Course Menu \$80 per person  2 Course Menu \$70 per person	
Children Under 12 Years  2 Course Menu \$30 per person	
3 Course Menu \$40 per person	
Additional wait and kitchen staff at an additional cost	
subject toamount of people attending event.	
Up to 50 Guests: 1 additional kitchen staff \$310 50 - 79 Guests: 2 additional kitchen staff required \$620 80 - 119 Guests: 3 additional kitchen staff required \$930 120 - 159 Guests: 4 additional kitchen staff required \$1,240 160 + Guests: 5 additional kitchen staff required \$1,550	





Mains & Sides - 2nd course

Mains

# Crispy Skin Pork Roll s/w Apple Sauce Shiraz Wine Jus Plain Gravy Chicken Cacciatore Hearty Rustic Chicken with Red Capsicum and Mushrooms in a Rich Tomato Sauce Sirloin Beef Herb Crusted Beef Sirloin with a Rich Conte Estate Red Wine Glaze Barramundi Fillet Pan fried Barramundi with a Tangy Tomato, Lemon and Basil Salsa Children Under 12 Years Choose 1 Chicken Nuggets served with Tomato Sauce

Hot Dog with Cheese and Tomato Sauce



## Sides

Choose 2  Roasted Heirloom Carrots
Thyme & Ample Olive Oil Roasted Rainbow Carrots  Broccolini
Steamed Broccolini, Lemon Buerre Blanc Sauce  Roasted Root Vegetables
Roasted Beetroots, Parsnips, Carrots & Turnips in Ample Olive Oil  Pear & Rocket Salad
Pear, Rocket & Parmesan, dressed with Ample Olive Oil and Sea Salt  Panzanella Salad
A Tuscan style Tomato, Basil and Bread Salad
Pearl Cous Cous Salad [ ] Pearl Cous Cous, Roasted Pumpkin, Cashews, Feta Cheese, Spinach,
House-made Malt Vinaigrette Dressing

\*All meals are served with Hasselback Potatoes and Dinner Rolls\*





## Wedding Cakes

Angel Wedding Cakes angelweddingcakes.sa@gmail.com

Frangipani Cakes frangipaniscakes@gmail.com

Quintessential Cakes quintessentialcakes@hotmail.com

Tealicious Cakes enquiries@tealiciouscakes.com.au

Carffire

Adelaide Wedding Cars contact@macphersonschauffeuredcars.com.au

Kombis 4 U admin@kombis4u.com.au

Vintage & Classic Car Hire nick@vcch.com.au

BNO Catering

Chief Catering enquiries@chiefcatering.com.au

Cargo Catering hello@cargocateringco.com

Plenty Catering greatfood@plentycateringco.com

Pillar of Salt jonjohn1982@gmail.com Horists

The Rusty Rose Flower Farm therustyrose.com.au

Buds & Blooms hello@budsandblooms.com.au

Living Bunch livingbunch@gmail.com

Flowers of Envy flowersofenvyı@gmail.com

Hair & Makeup

Kristy Bassett kristy@kristybassett.com.au

Kate Roxby info@kateroxby.com.au

McLaren Vale Hair and Beauty Studio sales@mclarenvalehairandbeauty.com

Celeprants

Kate Reynolds katereynoldscelebrant@outlook.com

It Must Be Love info@itmustbelovecelebrant.com

Ever After
Taniaggeyer@gmail.com

Vicki Flanegan hello@vickyflanegan.co



info@entertainmentadelaide.com.au

Middleton Events enquiries@middletonevents.com

Adelaide SA Boutique Photo Booths hello@saboutiquephotobooths.com.au

> Event Stylists Venue Productions - Bespoke styling

> > Lush Lighting

info@venueproductions.com.au

Transport

Des's Mini Buses

minibus@des.com.au

hello@solematestudios.com

Joel Roosa Photography admin@joelroosaphotography.com

Travis & Benny Photography hello@travisandbenny.com

Accommodation

McLaren Vale - Booking.com

Wedding Day Pet Gervices

First Class Pet Wedding Assistants

info@firstclasspetservices.com.au





## Terms & Conditions

- An Initial Security deposit fee of \$2,500 is required to confirm your booking. Deposit is requested within 10 days, otherwise we cannot guarantee your choice of date. Deposit is non-refundable
  - Surcharge of 20% with events held on Public Holidays
- No venue hire conditions apply.- The Vine Shed is required to cater for the food & there must be 80 plus people attending.
  - 40% discount on venue hire if less than 80 people attending Conditions apply.- The Vine Shed is required to cater for the food
- Remaining payment 1 week before secured booking date. This money is refundable from this point onward s if cancelled due to unforeseen circumstances that could not allow to book another available date.
- Please be respectful to our neighbors and surroundings, this includes no vehicle burn outs on the main road, music & noise to be at an acceptable level.
  - Hire does not include-flowers or any styling equipment for reception, food or beverages.
     Please refer to hire price inclusions within the package.
    - The event must conclude by 11.30 pm. No Alcohol beverages can be served after 11pm.
      - No glass allowed on the Dance Floor.
      - Only bio degradable confetti is to by used outdoors, no indoor confetti allowed
      - We reserve the right to evict badly behaved or intoxicated persons from the Vine Shed Venue & Cellar Door Property.
      - There will be no responsibility taken by Vine Shed Venue & Cellar Door for any loss or damage to personal property, before, during, or after your event.
        There is strictly NO SMOKING inside the Venue & Cellar Door, designated smoking areas will be available.
        - Children are strictly the responsibility of their parents or carers.
        - Spirits can be available for guests to purchase or placed on a tab.
        - \*\*\*IMPORTANT If you are hiring a DJ or live band council requires the music to be no more than 90 decibels and ending at 11.00pm..

Please advise your DJ or Band thank you\*\*\*

## Terms & Conditions

• \*The Vine Shed Venue & Cellar Door Beverage Packages are a requirement and are in conjunction with the hire process.

We do not accept tabs to replace the packages or allowing only the non alc. beverage packages.

Beverage package consumption is to commence once guests are seated or once the bar has been officially opened . \* If package has opened early before 5pm for pre dinner drinks then it will close earlier. You have an option to place a tab for the remainder of the evening until 11pm. For example package opens at 4.30pm ends at 10.30pm, 1/2 hour tab until 11pm. The latest the beverage packages will need to start is at 5pm until 11pm to finish.

- No BYO Alcohol or other beverages.
- Alternate wines or beers are not available sorry, what is provided in the packages is what will be provided at the time.
  - \* No alcohol to be served at the bar after 11pm.
- \*Additional bar staff is available at an extra charge to collect and clean glassware which is required. Additional staff will be according to your guest amount.
- \*Preferred event suppliers are not compulsory you may source your own suppliers.
- \* The indoor dance floor is available if space is free once the table positions have been pre-arranged on the ground floor of the venue. Details of availability of the indoor dance floor can be provided once table amounts have been

determined and pre-positioned according to guest amounts .

- \*Outdoor fire pit / weather permitting. Not to be used during warmer days exceeding temperatures above 18.C or if a full fire ban is in place
  - \*The Venue must be removed of all

your own decorations and props etc. by 10am the next day.

Hired outdoor items may be

collected during a weekday if not able on a weekend day.

- \*Prices, beverages, food if applicable and package details are subject to change.
- \*Additional kitchen & wait staff are required at an extra charge if you are choosing the Vine Shed to cater for food

Changes to prices are not applicable if agreement & booking has been signed prior and deposit has been paid.