

Wedding Package



MCLAREN VALE

Venue Hire

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 60-79 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**



Hire Inclusions

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 be cleaned by your chosen catering team if not the 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

\$90 per person



Red

Choice of 3

Conte Estate Cabernet Sauvignon

Vine Shed Shiraz

Conte Estate Pinot Noir

Conte Estate Circa 1880 Old Vine Shiraz

Cider

Choice of 1

Hills/ Pear Cider

Somersby /Apple Cider

White / Rose'

Choice of 3

Conte Estate Unwooded Chardonnay

Vine Shed Gewürztraminer

Vine Shed Pinot Rose'

Conte Estate Fronti

Vine Shed Moscato

Non-Alcoholic Beer

Great Northern

Non-Alcoholic

Soft Drinks

Orange Juice

Apple Juice

Still & Sparkling Water

Sparkling

Choice of 1

Vine Shed Sparkling Chardonnay

Vine Shed Sparkling Shiraz

Espresso C'ee & Tea

Beer

Choice of 2

Goodieson McLaren Vale / Pilsner

Goodieson McLaren Vale / Pale Ale

Hahn / Super Dry

Corona / Extra

Spirits

Gin, Vodka, Bourbon

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



Non-Alcoholic Drinks Package 6-hour duration

£30 per person

Children under 5 years of age no charge

Soft Drinks

Orange Juice

Still & Sparkling Water

Espresso Coffee & Tea



* For more details please refer to the terms & conditions



Vine Ghed Food

Cocktail



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

3 Course Menu \$45 per person

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 Bun
Italian Meatballs - s/w a Mild Spicy Tomato Sauce
Antipasto Skewers- Bocconcini, Prosciutto, Cherry Tomato & Fresh Basil
Satay Chicken Skewers - Tender Chicken Pieces s/w a Satay Sauce
Vegetable Spring Rolls - s/w Sweet Chilli Dipping Sauce
Mini Beef Sausage Rolls - s/w a Tomato Relish Dipping Sauce

Canape's highly recommended for 1st Course pre-dinner before entering the venue.

Shared Antipasto Platters

Salami, Prosciutto,
Infused Baby Bocconcini, Provolone, Rockmelon, Vegetable Frittata
House Roasted Capsicum, Grilled Eggplant, Semi Dried Tomato's,
Olives, House Dip, Warm Crusty Sourdough Bread & Lavosh Crackers

OR

Shared Ploughman Platters

Smokey Ham, Brie, Blue Cheese, Smoked Cheddar,
Quince Paste, Mustard Pickles, Salad Leaves, Fig Jam
Baby Gherkins, Pickled Onions, Sliced Fresh Pear & Apple, Grapes,
Dried Apricots & Apples, Roasted Almonds,
Warm Crusty Sour Dough Bread & Lavosh Crackers

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 we can provide this, thank you



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 passata, fior di latte mozzarella, fresh basil

Meat Lovers

House-made passata, shredded mozzarella, salami, pepperoni,
shaved ham, & smokey BBQ sauce

Ham & Pineapple

House-made passata, shredded mozzarella, shaved ham & pineapple

Fig & Prosciutto

Fire roasted garlic oil, , fior di latte mozzarella, prosciutto, local figs when in season
(pear when figs n/a), gorgonzola cheese, house-made dukkha & fresh rocket

Pepperoni

House-made passata, shredded mozzarella & pepperoni

Capricciosa

House-made passata, fior di latte, mozzarella, ham, mushrooms,
artichoke hearts, olives, oregano —

Diavola

House-made passata, fior di latte, mozzarella, spicy salami, olives
fresh chilli, parmesan cheese, oregano—

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



Desserts

Choose 4 - Served out on a Grazing Table

Zeppoli Donuts

House-made Italian donuts, rolled in cinnamon sugar served with a choc ganache dipping sauce

Pavlovas

Meringue-like base with a crisp crust and soft marshmallowy inside, decorated with whipped cream & fresh fruits

Baked Vanilla-Berry Cheesecakes

A creamy vanilla infused base, tart berry swirl, garnished with a mixed berry topping

Lemon Meringue Tarts

Pie crust tart base with smooth lemon filling, completed with a fluffy toasted meringue topping.

Raspberry & Apple Crumble Tarts

Buttery tart case with flavours of vanilla and cinnamon and a beautifully sweet and sour apple filling

Topped with a thick buttery crumble

Caramel & Peanut Brittle Tarts

A buttery tart case filled with caramel & peanut brittle

Wedding Cake

Your wedding cake if applicable, sliced and plated on Vine Shed platters & served on a grazing table will be at an additional charge (not part of the menu package)

Cake sliced and placed onto a dessert grazing table \$150 incl. GST

* Desserts recommended for 3rd or 4th course if not using your wedding cake *

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 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 or 3-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 Bun

Italian Meatballs - s/w a Mild Spicy Tomato Sauce

Antipasto Skewers- Bocconcini, Prosciutto, Cherry Tomato & Fresh Basil

Satay Chicken Skewers - Tender Chicken Pieces s/w a Satay Sauce

Vegetable Spring Rolls - s/w Sweet Chilli Dipping Sauce

Mini Beef Sausage Rolls - s/w a Tomato Relish Dipping Sauce



Children will be served hot chips with tomato sauce

Canape's highly recommended for 1st course pre-dinner before entering the venue.

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 we can provide this, thank you



2-course or 3-course



Mains & Sides - 2nd course

Mains

Choose 2

Pork Tenderloin

Honey-Soy & Garlic Pork Tenderloin

Marry Me Chicken

Chicken Breast cooked in a Creamy, Sundried Tomato, Parmesan & Oregano Sauce

Sirloin Beef

Herb Crusted Beef Sirloin with a Rich Gravy Sauce

Barramundi Fillet

Baked Barramundi with a Tangy Tomato, Lemon & Basil Salsa

Children Under 12 Years

Choose 1

Chicken Nuggets served with Tomato Sauce

or

Hot Dog with Cheese and Tomato Sauce



2-course or 3-course



Sides

Choose 2

Roasted Heirloom Carrots

Thyme & Olive Oil Roasted Rainbow Carrots

Broccolini

Steamed Broccolini, Blanched Almonds & Olive Oil

Roasted Root Vegetables

Roasted Beetroot, Parsnips, Carrots & Turnips in Ample Olive Oil

Caesar Salad

Cos Lettuce, Crispy Prosciutto, Toasted Croutons,
Anchovies, Soft Boiled Egg, Parmesan Cheese & Caesar Dressing

Pearl Cous Cous Salad

Pearl Cous Cous, Mediterranean Vegetables, Feta Cheese, Spinach,
House-made Malt Vinaigrette Dressing

All meals are served with Hasselback Potatoes and Dinner Rolls



Desserts

Choose 4

Zeppoli Donuts

House-made Italian donuts, rolled in cinnamon sugar served with a choc ganache dipping sauce

Pavlovas

Meringue-like base with a crisp crust and soft marshmallowy inside, decorated with whipped cream and fresh fruits

Baked Vanilla-Berry Cheesecakes

A creamy vanilla infused base with a tart berry swirl, garnished with a mixed berry topping

Lemon Meringue Tarts

Pie crust tart base with smooth lemon filling, completed with a fluffy toasted meringue topping.

Raspberry & Apple Crumble Tartlets

Buttery tart case with flavours of vanilla and cinnamon and a beautifully sweet and sour apple filling, topped with a thick buttery crumble

Caramel & Peanut Brittle Tarts

A buttery tart case filled with caramel & peanut brittle

Wedding Cake

Your wedding cake if applicable, sliced and plated on Vine Shed platters & served on a grazing table will be at an additional charge (not part of the menu package)

Cake sliced and placed onto a dessert grazing table \$150 incl. GST

* Desserts recommended for 3rd course if not using your wedding cake *

All dietaries can be catered for all courses.

Preferred Event Vendors

Wedding Cakes

Angel Wedding Cakes
angelweddingcakes.sa@gmail.com

Frangipani Cakes
frangipanicakes@gmail.com

Quintessential Cakes
quintessentialcakes@hotmail.com

Tealicious Cakes
enquiries@tealiciouscakes.com.au

Car Hire

Adelaide Wedding Cars
contact@macphersonschauffeuredcars.com.au

Kombis 4 U
admin@kombis4u.com.au

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

BYO Catering

Chief Catering
enquiries@chiefcatering.com.au

Cargo Catering
hello@cargocateringco.com

Plenty Catering
greatfood@plentycateringco.com

Pillar of Salt
jonjohn1982@gmail.com

Jarrod's Jaffles
hjarrod@jarrodsjaffles.com.au

Florists

The Rusty Rose Flower Farm
therustyrose.com.au

Buds & Blooms
hello@budsandblooms.com.au

Living Bunch
livingbunch@gmail.com

Flowers of Envy
flowersofenvy1@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

Celebrants

Kate Reynolds
katereynoldscelebrant@outlook.com

It Must Be Love
info@itmustbelovecelebrant.com

Ever After
Taniaggeyer@gmail.com

Vicki Flanagan
hello@vickyflanagan.com

Preferred Event Suppliers

Music & Entertainment Providers

Entertainment Adelaide
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

Photography/Videographers

Solemate Studios
hello@solematestudios.com

Joel Roosa Photography
admin@joelroosaphotography.com

Travis & Benny Photography
hello@travisandbenny.com

Accommodation

McLaren Vale - Booking.com

Wedding Day Pet Services

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 60 - 79 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 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 be 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 package.

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.