

CONTE ESTATE

Vine Shed

VENUE & CELLAR DOOR

— McLAREN VALE —

— 3 COURSE —

Long Lunch

SET MENU



A true McLaren Vale experience



“Long Lunch” Set Menu

3 Courses

Required for 20 - 50 Guests

OUR MENUS ARE DESIGNED TO BE SHARED, ENJOYED
AND CELEBRATED WITH FAMILY AND FRIENDS.

ADULTS | \$60 CHILDREN UNDER 12 | \$30 CHILDREN UNDER 5 | NO CHARGE
CHILDREN ARE WELCOME TO BE OFFERED A 2 COURSE \$25

1st COURSE | CHOOSE FROM

ANTIPASTO PLATTERS

Salami, Prosciutto, Soppressata, Marinated Bocconcini, Provolone, Vegetable Frittata, Stuffed Bell Peppers, Grilled Eggplant, Stuffed Olives, House-made Dip, Served with Warm Crusty Sourdough Bread & Lavosh Crackers

or

PLOUGHMAN SHARE PLATTERS

Double Smoked Ham, Brie, Blue Cheese, Smoked Cheddar, Quince Paste, Mustard Pickles, Mesclun Salad Leaves Dressed in the Chefs Signature Vinaigrette, Cornichons, House-made Pickled Onions, Sliced Pear & Apple, Grapes, Dried Apricots, Roasted Almonds served with Warm Crusty Sourdough Bread & Lavosh Crackers

Children | will be served Hot Chips

Please note 1st Course will be served and placed onto tables 30 minutes after the booking time.



2nd COURSE

CHEF'S SIGNATURE ARANCINI BALLS

Each guest will receive 2 Crispy Pumpkin, Sage & Cheese,
Served with Basil Aioli & Parmigiano

Children | Pizza if they are doing the 2 course



3rd COURSE

WOOD OVEN PIZZA'S | CHEF'S SELECTION

Accompanied with Shared Garden Salad

Children | 6" kids ham & cheese pizza House-made Pizza Sauce, Shredded Mozzarella, Double Smoked Ham

or

6" kids ham & pineapple pizza House-made Pizza Sauce, Shredded Mozzarella, Double Smoked Ham & Pineapple



ARE YOU INTERESTED IN DESSERT?

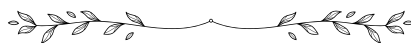
OPTIONAL ADD-ON | ADDITIONAL \$6 PP

Warm Cinnamon Coated Italian Donut Balls to share, served with a chocolate dipping sauce.



DRINK OPTIONS

OUR BAR WILL BE OPEN WITH A VARIETY OF OPTIONS



OPTION 1 - FULL TAB

A bar tab can be arranged for your guests to enjoy throughout your event. Choose to include our full beverage selection or nominate specific wines, beers, spirits and non-alcoholic options to suit your celebration. Simply set a budget that works for you, and our team will take care of the rest.

OPTION 2 - GUESTS BUY THEIR OWN

Guests are welcome to purchase their own beverages directly from the bar throughout your event



PIZZA SELECTION



WOOD OVEN PIZZAS 12"

Hand made Hand Stretched Pizza dough the Vine Shed Way

Margherita

House made Passata, Fior de Latte Mozzarella, Fresh Basil

Meat Lovers

House made Passata, shredded Mozzarella, Salami, Pepperoni, Shaved Ham and Smoke BBQ Sauce

Ham & Pineapple

House-made Passatta, Shredded Mozzarella, Shaved Ham and Pineapple

Fig & Proscuitto

Fire Roasted Garlic Oil, Fior de Latte Mozzarella, Proscuitto, Local Figs (when in season, served with Pears with Fig out of season), Gorgonzola Cheese, House-Made Dukkah and Fresh Rocket

Smokey Bacon & Hot Honey

House Roasted Garlic Infused Oil, Shredded Mozzarella, Ellis Butcher Smokey Bacon, Pepperoni, House-made Caramilsed Onion, finished with Creamy Feta, House-made Chilli Honey, Chilli Flakes & Fresh Parsley

Mediterranean

House Roasted Garlic Infused Oil, Fior di Latte, Swiss Mushrooms, Grilled Eggplant, Sundried Tomato, Red Onion, finished with Creamy Feta & Sticky Balsamic Glaze

Diavola

House-made Passata, Fior di Latte, Shredded Mozzarella, Spicy Salami, Olives, Fresh Chilli, Parmigiana Cheese, Oregano



AREAS AVAILABLE FOR HIRE

SET MENUS ARE REQUIRED FOR BOOKINGS

Areas are available between 12pm - 5pm | Food Served 12.30pm - 3.30pm



OUTSIDE DECK

| \$150 - \$250

Sit down 30 pax | Cocktail 50 pax

Undercover

Area from 12noon – 5pm



ALRESCO

| \$150

Sit down 40 pax | Cocktail 40 pax

Area from 12noon – 5pm

Subject to Weather Conditions



UPSTAIRS PRIVATE LOFT

| \$180

Sit down 40 pax | Cocktail 50 pax

Area from 12noon – 5pm



SEATED IN MAIN AREA

| NO FEE

Sit down | Numbers dependant on bookings

Area is Shared with Other Guests

and is not Exclusive

Area from 12noon – 5pm

ARE YOU READY TO BOOK?

THANK YOU

Thank you for considering The Vine Shed to celebrate and enjoy our Set Menu. This can be in a private event space or in the main area.

Securing your Event Date

To secure your date, a Non-refundable \$10 per person deposit is required. No booking is considered confirmed until the deposit has been received. Remainder of payment to be made on the day or prior in one single transaction

Final Planning

To ensure every detail is perfectly prepared, the following information must be confirmed no later than 7 days prior to your event:

- Final guest numbers
- Seating arrangements (depending on how many guests attending)
- Dietary requirements
- Menu selections
- Drinks Options

Please note that the final confirmed guest number will become the minimum number charged. Any extra guests will be charged accordingly.

Children

Children are warmly welcomed at The Vine Shed and remain the responsibility of their parent or guardian at all times.

Service of Food

The 1st Course will be served and place on the tables 30 minutes after the booking time. The remainder of the courses will flow accordingly. Please note in busy times there may be slight delays



Are you ready to Book? Please contact

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