CONTE ESTATE

Vine Shed

VENUE & CELLAR DOOR

McLAREN VALE



WEDDING GUIDE

Love Begins Here

CONTE ESTATE

Vine Shed

VENUE & CELLAR DOOR

McLAREN VALE

YOUR LOVE STORY BEGINS HERE

Nestled amongst the vineyards of McLaren Vale, The Vine Shed offers a wedding experience unlike any other.

Exchange vows beneath the South Australian sky, celebrate with exceptional local food and wine, and dance the night away surrounded by family, friends and stunning vineyard views.

From intimate gatherings to grand celebrations, every wedding at The Vine Shed is uniquely yours.



GREAT WINE. INCREDIBLE FOOD. UNFORGETTABLE CELEBRATIONS.

WHY COUPLES CHOOSE

THE VINE SHED

EXCLUSIVE VENUE USE

Enjoy exclusive access to the entire venue and grounds for a truly private celebration.

McLAREN VALE REGION

Surrounded by vineyards, rolling hills and stunning McLaren Vale scenery.

CEREMONY & RECEPTION IN ONE LOCATION

Say "I do" and celebrate all in one beautiful location.

INDOOR & OUTDOOR OPTIONS

Flexible ceremony spaces for every season and every style of wedding.

AUTHENTIC HOMESTYLE ITALIAN COOKING

Generous, homestyle Italian-inspired cuisine designed to bring people together.

WOOD OVEN PIZZA'S

A guest favourite, freshly prepared and cooked in our traditional wood oven.

CONTE ESTATE WINES

Estate-grown wines crafted to complement every celebration.

PERSONALISED WEDDING EXPERIENCES

Tailored wedding packages designed to reflect your unique love story.



VENUE HIRE

From your ceremony through to your last dance, exclusive venue hire gives you private access to The Vine Shed and its stunning vineyard surrounds, creating an unforgettable celebration shared only with the people you love.

GUEST CAPACITY

**Cocktail Sytle Event | ** 50 - 200 guests
Perfect for relaxed celebrations featuring a combination of standing and seating for your guests.

**Sit Down Event | ** 50 - 160 guests
Comfortably accommodates up to 160 guests, including a dance floor.

VENUE HIRE | WHAT'S INCLUDED

Ceremony & Reception | $5,950
Exclusive venue hire includes access to our beautiful ceremony locations, indoor reception venue and the inclusions outlined within this Wedding Experience Guide.

**** Special Offers ****

Venue Hire | All Year Round | Conditions Apply
- 50% Discount on Venue Hire | 100+ guests | Minimum 3 Course Meal | Ultimate Drinks Package

Winter Wedding Offer | June - August | Conditions Apply
- 50% Discount on Venue Hire | 10% Discount on your total account
- 80+ guests | Minimum 3 Course Meal | Ultimate Drinks Package

OTHER INFORMATION

- All food and beverage options are detailed within this Wedding Experience Guide.
- An Alcoholic Beverage package is required for all wedding bookings. Minimum 6 hours
- Non-Alcoholic Beverage Packages are only as add-ons to Alcoholic Beverage Packages (not to be used standalone
- A 20% surcharge applies to events held on Sundays and Public Holidays.
- The Vine Shed is closed from the 25th December and re-opens on the 2nd of January as well as closed on Good Friday, Easter Saturday and Easter Sunday.
- All prices are inclusive of GST.
- Food, beverage packages and pricing are subject to change without notice.

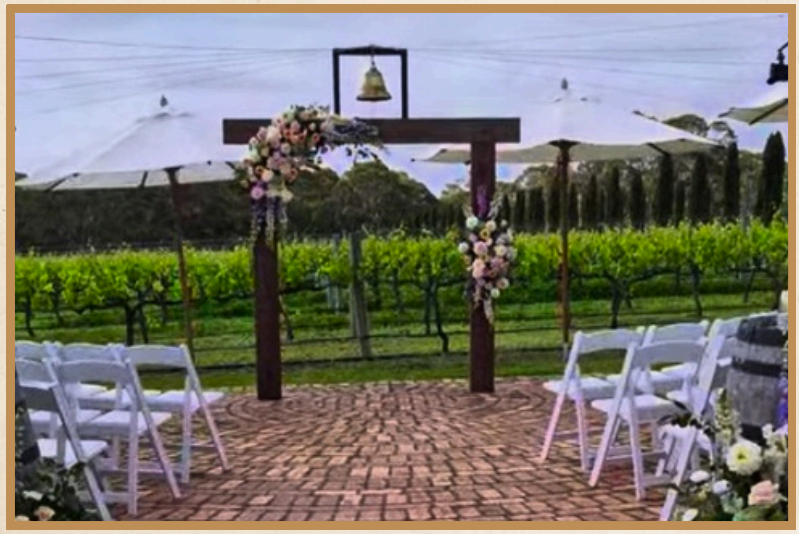


CERMONY SPACES

BEAUTIFUL SPACES TO SAY ‘I DO’

Imagine walking down a rustic brick aisle as the vines sway gently around you, surrounded by the people who matter most. Our Vineyards create a timeless backdrop for one of life's most unforgettable moments.

PLAZZA D’ARMORE



Exchange your vows beneath our charming timber vineyard arbor, surrounded by rows of vines and breathtaking McLaren Vale scenery.

The rustic brick aisle and vineyard backdrop create a naturally romantic setting, perfect for unforgettable ceremonies and stunning wedding photographs.

PRATO D’ARMORE



Our beautifully landscaped courtyard garden offers an intimate and elegant ceremony space surrounded by lush greenery and rustic charm.

Combining vineyard views with timeless European-inspired features, it's the perfect setting for couples seeking a relaxed yet sophisticated celebration.

Where your forever begins

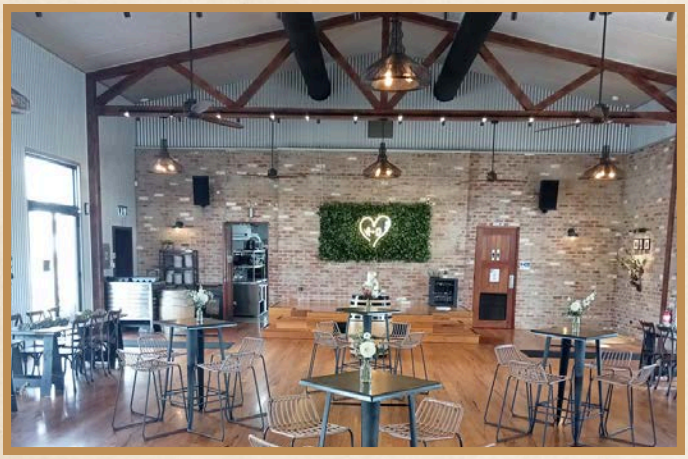
RECEPTION SPACES

CELEBRATE, DINE & DANCE IN THE VINES

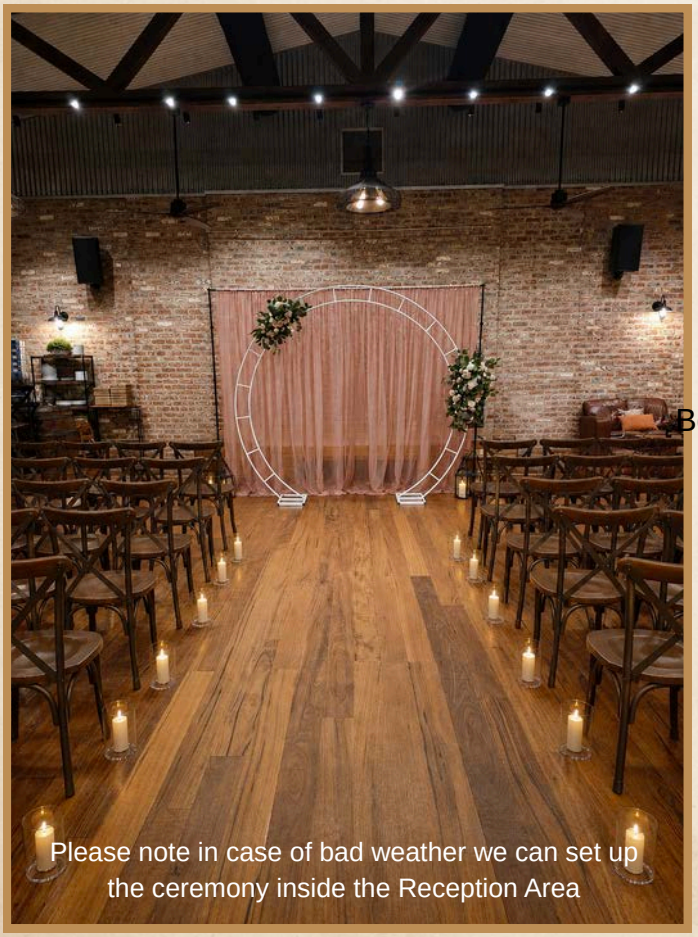
THE RECEPTION AREA

Featuring soaring ceilings, warm timber finishes and panoramic vineyard views, The Reception Area provides a stunning setting for unforgettable wedding receptions.

With flexible layouts for intimate gatherings or larger celebrations, it's the perfect space to dine, dance and celebrate with family and friends.







Body



OUTDOOR SPACES

CELEBRATE, DINE & DANCE IN THE VINES

THE ALFRESCO & OUTDOOR AREA

Overlooking the vineyards and picturesque grounds, The Alfresco & Outdoor Area offers a relaxed outdoor setting for pre-dinner drinks, canapés and mingling with guests.











FOOD PACKAGES

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

COCKTAIL FINGERFOOD PACKAGES

2 Courses | $49 per person
3 Courses | $69 per person
4 Courses | $89 per person

Choose from a selection of menu items based on your chosen package:
| 4 Chef's Selection Canapés
| Shared Antipasto or Ploughman's Platters
| Wood Oven Pizzas – Choice of 4 varieties
| Shared Desserts – Choice of 4 options

Children | 2 Courses | $35 per person
3 Courses | $45 per person

SIT DOWN SHARED MENU

2 Courses | $75 per person
Includes choice of
| 4 Canapes, 2 Mains plus 2 Sides

3 Courses | $89 per person
Includes choice of
| 4 Canapes, 2 Mains plus 2 Sides and 4 Shared Desserts

Children | 2 Courses | $35 per person
3 Courses | $45 per person

WEDDING CAKE SERVICE

If you choose to provide your own wedding cake, our team will professionally slice and present it on Vine Shed platters for your guests.

Please note this service is not included within the wedding menu packages.

Cake Service Fee | $150



CANAPES

CANAPES – COCKTAIL OR SIT DOWN RECEPTION

Please choose 4 from the selection below

COLD SELECTION

| **Caprese Skewer** (v) (gf) - Sweet Cherry Tomato, Creamy Bocconcini & Fresh Basil on a Skewer, finished with Cracked Pepper & Aged Balsamic Glaze
| **Smoked Salmon Blini** - Mini Blini Topped with Smoked Atlantic Salmon, Creme Fraiche, Fresh Dill & a Pop of Caviar
| **Prosciutto & Rockmelon Crostini -** Toasted Sourdough Crostini with Silky Ricotta, draped in Prosciutto, Sweet Rock Melon Dice, Finished with Warm Chilli Honey & Micro Herbs
| **Mediterranean Frittata Bite** (v) (gf) - Herbed Egg Frittata baked with Sundried Tomato, Eggplant, Capsicum & Spinach, Topped with Black Olive Tapenade, Lemon Zest & Fresh Parsley
| **Gorgonzola Dolce & Roasted Pear Tart** (v) - Buttery Tartlet filled with Creamy Gorgonzola Dolce, topped with Roasted Pear, Toasted Walnuts, Drizzled Warm Honey

HOT SELECTION

| **Arancini Balls** - Crispy, Cheesy, Roasted Pumpkin & Sage Risotto Balls Served with Basil Aioli & Parmigiano
| **Nonna's Meatballs -** Tender Beef & Pork Meatballs in a Slow-Simmered Tomato Sugo, finished with Parmigiano & Fresh Parsley, Served in a Bamboo Boat
| **Lamb & Rosemary Pie** - Slow-Braised Lamb with Rosemary & Red wine Jus in a Buttery Puff Pastry, topped with a Bright dot of Mint Pea Puree
| **Prawn & Chilli Skewer** (gf) - Chargrilled King Prawns marinated in Chilli & Garlic, served on a skewer and dressed with a Classic Salsa Verde
| **Wagyu Beef Slider** - Mini Wagyu Beef Patty with Caramelised Onion, Smoked Cheddar & Truffle Aioli, served in a Soft Brioche Bun

CHILDREN

| **Sausage Rolls** with Tomato Sauce
| **Cheeseburger Slider** with Tomato sauce



All dietaries will be catered for accordingly and each person will receive their own platter of food to suit. Names of guests must be provided prior to the event. Thank you

PLATTERS & PIZZAS

PLATTERS - COCKTAIL RECEPTION

Shared Antipasto Platter
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

Shared Ploughmans Platter
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

WOOD OVEN PIZZAS 12" - COCKTAIL RECEPTION

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

Please make a selection from 4 of the items below

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), Gorganzola 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

Mediteranean
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 Mozzorella, Spicy Salami, Olives, Fresh Chilli, Parmiagiana Cheese, Oregano



MAIN COURSES

MAIN COURSES - SIT DOWN RECEPTION

Please select two main course options for your guests.
All main courses served with Hasselback potatoes and freshly baked dinner rolls.

Melanzane Alla Parmigiana (v) (gf)
Layers of Roasted Eggplant, House-Made Sugo, Fior De Latte, Aged Parmesan, Mozzarella & Fresh Basil, baked until golden brown

Barramundi di Cartoccio (gf) (df)
Italian Style Barramundi Parcel, baked with White Wine, Lemon, Fresh Tomato, Capers, Fennel, Black Olives & Fresh Oregano & Basil, finished with a drizzle of Providence Peninsula Olive Oil

Agnello Arrosto (gf) (df)
Slow Roasted Rosemary & Garlic Lamb Shoulder, served with Minted Salsa Verde & Red Wine Jus

Pollo Alla Saltimbocca (gf)
Chicken Breast Wrapped in Silky Prosciutto with Sage, finished with White Wine & Brown Butter Sauce

Tagliata Di Manzo (gf)
Beef Sirloin Crusted with Dijon Mustard & Fresh Italian Herbs, cooked to Medium Rare, served with Red Wine Jus

Mailale Arrosto (gf) (df)
Braised Pork Shoulder with Orange, Fennel, Garlic & Onion, topped with Apple, served with Orange & Apple Cider Glaze

Children's Menu | For guests under 12 years of age.
Children Under Five

Chicken Nuggets served with crispy chips and tomato sauce. or
Hot Dog served with melted cheese and tomato sauce.

SIDE DISHES

SIDE DISHES - SIT DOWN RECEPTION

Please select two side dishes to accompany your main courses.

SALADS

Garden Salad
Mesclun Lettuce, Stuffed Green Olives, Red Onion, Cucumber, Cherry Tomatoes, finished with Creamy Fetta Cheese & House-made Vinaigrette Dressing

Pear, Rocket & Radicchio Salad
Peppery Rocket, Bitter Radicchio, Sliced Pear, Shaved Parmesan Cheese, Candied Almonds, finished with Peninsula Providore Olive Oil & Balsamic Dressing

Caesar Salad
Romaine Lettuce, Crispy Prosciutto, Crunchy Croutons, Anchovies, Soft Boiled Egg, Shaved Parmesan Cheese, tossed through a Creamy Garlic & Anchovy Dressing

Bocconcini & Prosciutto Salad
Bocconcini, Prosciutto, Cucumber, Toasted Pistachios & Pomegranate Seeds, served on a bed of Peppery Rocket, finished with a Sweet-Tart Pomegranate Molasses & Peninsula Providore Olive Oil.



WARM SIDES

Sweet Potato Mash with Brown Butter
Silky Sweet Potato Mash with crispy Sage, Brown Butter Drizzle & Roasted Pinenuts

Roasted Baby Potatoes
Crispy Twice Cooked Roasted Baby Potatoes with Rosemary, Garlic & Sea Salt

Spring Vegetable Melody
Beans, Peas & Asparagus Tossed with Fresh Basil, shaved Parmigiano & Ruby Pomegranate Seeds

Heirloom Carrots with Whipped Ricotta
Roasted Heirloom Carrots on Whipped Ricotta with Crushed Pistachios & Warm Honey

DESSERTS

DESSERTS

Please choose a selection of 4 items - These will be served on a Shared Grazing Table

Crème Brûlée Tartlet
Buttery Sweet Pastry Shell, filled with Silky Creme` Patisserie, finished with a Caramelized Sugar Crust

Chouchous
Delicate, crisp Choux pastry baked until golden brown, filled with assorted flavours Blackcurrant, Pistachio, Vanilla, Raspberry, Passion Fruit & Hazelnut

Assorted Cheesecake
A Selection of Gourmet Creamy Cheesecakes on a Buttery Biscuit Base New York, Marble, Caramel, Blueberry, Chocolate & Raspberry

Selection of Macarons
Crisp, soft, & chewy Filled with assorted Ganaches & Cream Vanilla, Orange, Chocolate, Passion fruit, Raspberry, Salted Caramel, Earl Grey, Coffee & Lemon

Chocolate Fudge Brownie with Raspberry
Dence, fudgy Chocolate Brownie, topped with Fresh Raspberries, dusted with icing Sugar

Zeppole Con Cioccolato
Traditional Italian Doughnut Balls, fried until golden & crisp, served with Warm Chocolate Ganache & Fresh Strawberries

T**iramisu**
Layers of Espresso-Soaked Sponge Cake, velvety Mascarpone Cream, finishing with a dusting of Cocoa

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

BEVERAGE PACKAGES

INTIMATE PACKAGE

6 Hours | $85 per person | Extra Hours - $12 per person

Includes the following from the selection below

| 1 Red Wine
| 1 White Wine
| 1 Sparkling
| 2 Beers
| 1 Cider
| Great Northern 0% Beer
| Non-Alcoholic Beverges
| Espresso Coffee & Tea

SIGNATURE PACKAGE

6 Hours | $95 per person | Extra Hours - $15 per person

Includes the following from the selection below

| 2 Red Wine
| 2 White Wine
| 2 Sparkling
| 2 Beers
| Great Northern 0% Beer
| 2 Ciders
| Non-Alcoholic Beverges
| Espresso Coffee & Tea

ULTIMATE PACKAGE | INCLUDES BASE SPIRITS

6 Hours | $110 per person | Extra Hours - $20 per person

Spirits available after 1st Course has been completed

Includes the following from the selection below

| 3 Red Wine
| 3 White Wine
| 3 Sparkling
| 3 Beers - 2 tap 1 bottled
| Great Northern 0% Beer
| 2 Ciders
| Non-Alcoholic Beverges
| Espresso Coffee & Tea

| Base Spirits including
Vodka, Gin, Scotch and Bourbon



Cocktails are available at an additional cost.
Drink Selections on the next page...

BEVERAGE SELECTION

THE INTIMATE	THE SIGNATURE	THE ULTIMATE
$85 PER PERSON	$95 PER PERSON	$110 PER PERSON



REDS

Conte Estate
Cabernet Sauvignon

Conte Estate Shiraz

Conte Estate
Pinor Noir

Conte Estate
Circa 1880
Old Vine Shed

SPIRITS

Gin
Vodka
Bourbon
Scotch



WHITES

Conte Estate
Unwooded Chardonnay

Conte Estate
Gewurztraminer

Conte Estate Frontignac

CIDERS

Somersby Apple Cider

Somersby Pear Cider



SPARKLING WINES

Conte Estate
Sparkling Rose

Conte Estate
Sparkling Moscato

Conte Estate
Brut Cuvee



BEER SELECTION

Goodieson
Pilsner / Pale Ale /
Golden IPA / Ginger /
Brown Ale / Stout

Perroni

Hahn Super Dry

Corona Extra

NON-ALCOHOLIC BEER

Perroni Zero



NON-ALCOHOLIC

Soft Drinks

Orange & Apple Juice

Still & Sparkling
Water

Espresso Coffee & Tea



NON-ALCOHOLIC DRINKS PACKAGE

6 HOURS OF SERVICE

$30 PER PERSON

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

Children Under 5 years of Age | No Charge

Please Note

All Beverage Packages are for a 5 hour Durations commencing at the beginning of your Wedding
Additional hours can be arranged at an additional cost
Alcohol Beverage Packages must be purchased with each booking | Non-Alcoholic Packages are Add-Ons Only
Responsible Service of Alcohol Laws Apply

** Prices include GST. Food & Beverage Packages are subject to change.

VENUE INCLUSIONS

Your wedding at The Vine Shed includes exclusive access to our beautiful vineyard venue, along with everything you need to create a seamless and unforgettable celebration.

YOUR WEDDING EXPERIENCE INCLUDES

- Exclusive use of The Vine Shed and surrounding grounds
- Dedicated Venue Coordinator to assist throughout your planning journey
- Assistance with your wedding timeline and reception coordination
- Access to enter the venue and grounds to setup the day before from 3pm - 7pm
- Access to enter the venue and grounds o event day from 11am - 11.30pm - Please note last drinks at 11pm. Pack down completed by the next day before 10am to collect all remaining items
- Choice of picturesque ceremony locations
- Reception venue with indoor and outdoor entertaining spaces
- Reception tables and chairs
- General set-up and positioning of table and chairs
- Bridal, cake and gift tables
- Raised stage including sound system for indoor areas
- Linen Serviettes
- Quality crockery, cutlery and premium glassware
- Professional venue set-up and pack-down
- Fully licensed bar with experienced bar staff
- Professional wait staff throughout your reception
- In-house catering prepared by our experienced chefs
- Complimentary on-site parking for your guests
- Access to stunning vineyard and garden locations for wedding photography
- Dance floor - available providing space is free
- Use of outdoor fire pit - weather permitting
- Indoor and outdoor furniture
- Ambient festoon and venue lighting
- Heating and cooling for year-round comfort
- Clean up of the venue premises
- Refreshments before the ceremony of still water and orange juice



Every celebration begins with the perfect setting.
We've thoughtfully included the essentials,
so you can focus on creating memories that will last a lifetime.

BOOKING & VENUE POLICIES

THANK YOU

Thank you for considering The Vine Shed to celebrate one of life's most important occasions.
Our team is committed to making your wedding planning experience as enjoyable and stress-free as possible. The following information outlines our booking process and venue policies to ensure everything runs smoothly on your special day.

SECURING YOUR WEDDING DATE

To secure your wedding date, a signed Wedding Agreement together with the required deposit is required.
No booking is considered confirmed until the deposit has been received.
All deposits are non-refundable and will be deducted from your final invoice.

PAYMENT SCHEDULE

A payment schedule will be provided upon confirmation of your booking.
Final payment is required no later than 14 days prior to your wedding date and will be based on your confirmed guest numbers, selected menu and beverage package.

FINAL PLANNING

To ensure every detail is perfectly prepared, the following information must be confirmed no later than 14 days prior to your wedding:

- Final guest numbers
- Seating plan
- Dietary requirements
- Menu selections
- Beverage package
- Supplier details
- Wedding day timeline

Please note that the final confirmed guest number will become the minimum number charged.



FOOD & BEVERAGE

As The Vine Shed is a fully licensed venue, all food and beverages must be supplied by the venue unless otherwise approved by management.
In special circumstances, external catering may be permitted. Please discuss these options with your Venue Coordinator. An external catering surcharge will apply.
Every effort will be made to accommodate dietary requirements and food allergies when advised prior to your event.

RESPONSIBLE SERVICE OF ALCOHOL

The Vine Shed is committed to providing a safe and enjoyable environment for all guests.
In accordance with Responsible Service of Alcohol legislation, venue management reserves the right to refuse service to any person who is intoxicated or behaving inappropriately.
Management also reserves the right to ask any guest to leave the venue should their behaviour compromise the safety, comfort or enjoyment of others.

SECURITY

For the safety and wellbeing of all guests, professional licensed security is recommended for all weddings and functions held at The Vine Shed.
Security personnel are arranged exclusively by The Vine Shed and are charged at $80.00 per hour.
The number of security staff required will be determined by venue management based on guest numbers, liquor licensing requirements and the style of your event.

VENUE INCLUSIONS

Your venue hire includes the facilities and services outlined within your selected package.
Additional staffing, extended venue hire, specialist equipment or customised event requirements may incur additional charges.

SUPPLIERS & DECORATIONS

External suppliers including florists, stylists, entertainers, photographers and musicians are welcome.
Delivery, setup and collection times must be arranged with your Venue Coordinator prior to your wedding day.
To protect our venue, decorations must not be attached using nails, screws, staples, pins, adhesives or any item that may damage venue property.
Candles are welcome provided they are fully enclosed within appropriate holders and comply with venue safety requirements.

GIFTS & PERSONAL BELONGINGS

While every care is taken, The Vine Shed accepts no responsibility for the loss, theft or damage of gifts, decorations or personal belongings before, during or after your event.
We recommend all personal items be removed from the venue at the conclusion of your celebration.

CHILDREN

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

DAMAGE TO VENUE

The client accepts responsibility for any loss or damage caused by themselves, their guests or external suppliers during the event.
Any repair or replacement costs resulting from damage to venue property may be charged accordingly.

FORCE MAJEURE

The Vine Shed shall not be liable for any failure to fulfil its obligations due to circumstances beyond its reasonable control, including but not limited to extreme weather events, fire, flood, government restrictions, power outages or other unforeseen circumstances.

OUR COMMITTMENT

From your first enquiry through to your final dance, our team is dedicated to delivering exceptional food, genuine hospitality and an unforgettable experience.
We look forward to celebrating your special day with you and creating memories that will last a lifetime.



TERMS & CONDITIONS

BOOKING & PAYMENT

- A $2,500 security deposit is required to secure your booking. The deposit must be received within 10 days of your booking confirmation. Bookings cannot be guaranteed until the deposit has been received.
- The security deposit is non-refundable.
- The remaining balance is payable 14 days prior to your event. Once final payment has been received, all monies paid are non-refundable in the event of cancellation.
- A 20% surcharge applies to all events held on Public Holidays.

VENUE HIRE

- Venue hire includes only those items listed within the Wedding Package inclusions.
- Floral styling, decorative items and additional styling equipment are not included unless otherwise arranged.
- All catering is prepared and supplied exclusively by The Vine Shed's professional kitchen team.
- All beverages are supplied exclusively by The Vine Shed Venue & Cellar Door.

BEVERAGE SERVICES

- Beverage packages commence once guests are seated or when the bar is officially opened.
- Should your beverage package commence earlier for pre-dinner drinks, the package will conclude earlier accordingly.
- Beverage packages may be extended for an additional charge, subject to prior arrangement.
- Wines and beers included in our beverage packages cannot be substituted.
- If your selected package does not include spirits, guests may purchase spirits from the bar or a bar tab may be arranged.
- Responsible Service of Alcohol applies at all times.
- Alcohol service concludes at 11.00 pm.

EVENT OPERATIONS

- Your event must conclude by 11.30 pm.
- Entertainment must finish by 11.00 pm, with sound levels not exceeding 90 decibels, in accordance with local council requirements. Please ensure your DJ or live band is advised of these requirements.
- The outdoor fire pit may be used weather permitting and only when no fire restrictions or Total Fire Bans are in place.
- Glassware is not permitted on the dance floor.
- Only biodegradable confetti may be used outdoors. Indoor confetti is not permitted. Additional cleaning fees may apply if these conditions are not met.

RESPECT FOR OUR VENUE

- We kindly ask that all guests respect our neighbours and surrounding properties. This includes refraining from vehicle burnouts, excessive noise and any behaviour that may disturb neighbouring properties.
- The Vine Shed reserves the right to refuse service to, or remove, any guest displaying intoxicated, aggressive or inappropriate behaviour.
- The Vine Shed is a smoke-free and vape-free indoor venue. Designated outdoor smoking areas will be provided.

LIABILITY & DAMAGES

- The Vine Shed accepts no responsibility for the loss of or damage to personal belongings before, during or after your event.
- The booking hosts accept responsibility for any loss or damage caused to the venue, buildings, furniture, equipment or property during the event. Any repair or replacement costs will be charged accordingly.

CANCELLATION POLICY

We understand that circumstances can change and sometimes wedding plans may need to be altered. All cancellations must be provided to The Vine Shed Venue in writing.
The initial booking deposit is non-refundable, as your chosen date is reserved exclusively for your event.
For cancellations made more than 6 months prior to the event date, any payments made beyond the initial booking deposit will be refunded.
For cancellations made between 3 and 6 months prior to the event date, 50% of all payments made will be retained by the venue.
For cancellations made within 3 months of the event date, all payments made are non-refundable, due to the venue date having been reserved and preparations, staffing and associated arrangements having commenced.
Where possible, The Vine Shed Venue will work with couples wishing to postpone or reschedule their wedding. Any change of date is subject to availability and may be subject to current package pricing, additional costs or administration fees.
In circumstances outside the reasonable control of either party, including government restrictions, natural disasters or other events that prevent the function from proceeding, The Vine Shed Venue will work with the couple in good faith to determine an appropriate alternative date or resolution.



-

By confirming your booking and paying your deposit, you acknowledge that you have read, understood and agree to these Terms & Conditions.

PREFERRED EVENT VENDORS

MUSIC & ENTERTAINMENT

- Entertainment Adelaide | info@entertainmentadelaide.com.au
- Middleton Events | enquiries@middletonevents.com
- Adelaide SA Boutique Photo Booths | hello@saboutiquephotobooths.com.au

EVENT STYLING

Venue Productions – Bespoke Styling and Lush Lighting info@venueproductions.com.au

PHOTOGRAPHY & VIDEOGRAPHY

- Solemate | Studioshello@solematestudios.com
- Joel Roosa Photography | admin@joelroosaphotography.com
- Travis & Benny Photography | hello@travisandbenny.com
- Jacob Jennings | www.jacobjenningsphotography.com.au
- Josh Huggett | www.joshuahuggettmedia.com

TRANSPORT

- Des's Mini Buses | minibus@des.com.au

WEDDING DAY PET SERVICES

- First Class Pet Wedding Assistants | info@firstclasspetservices.com.au

ACCOMMODATION

- McLaren Vale | Booking.com

PREFERRED EVENT VENDORS

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

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

CAR HIRE

- Adelaide Wedding Cars | contact@macphersonschauffeuredcars.com.au
- Kombis 4 U | admin@kombis4u.com.au
- Vintage & Classic Car Hire | nick@vcch.com.au

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 Flanegan | hello@vickyflanegan.com.au

FREQUENTLY ASKED QUESTIONS

Can we bring our own cake?
Absolutely! You're welcome to bring your own celebration cake. A cakeage fee of $150 applies.

Can children attend?
Yes. Children are most welcome to attend your celebration at The Vine Shed Venue.

Can we decorate the venue?
Yes! You're welcome to add your own personal touches. We also offer professional styling and décor packages as an optional add-on for an additional fee.

When can our suppliers access the venue?
Suppliers are welcome to access the venue from 11:00 am on the day of your event to begin setup.

Is accommodation available?
While we don't offer accommodation on-site, there is a wonderful selection of accommodation options throughout the beautiful McLaren Vale region, just minutes from the venue.

What happens if it rains?
No need to worry—we have thoughtfully planned wet weather contingency options to ensure your celebration runs smoothly, whatever the weather.

Is confetti permitted?
Yes. We welcome the use of biodegradable confetti to help celebrate your special day while caring for our beautiful surroundings.

Are pets allowed?
Yes! We're proudly pet-friendly, so your four-legged family members are welcome to be part of your celebration.

Are sparklers and smoke machines allowed?
Yes. We allow sparklers for your bridal exit, as well as cold sparklers and smoke machines to create a spectacular entrance or memorable first dance.

Is the venue wheelchair accessible?
Yes. The Vine Shed Venue offers wheelchair and disabled access to ensure all guests can comfortably enjoy your celebration.

Do you offer complete event set-up?
Yes. Our team can take care of the complete venue setup for you, allowing you to relax and enjoy your special day. This service is available for an additional fee.

BEGIN YOUR WEDDING JOURNEY

Your wedding is more than a single day—it's the beginning of your story together. We'd be honoured to help you create memories that last a lifetime.

Whether you're just starting your wedding planning journey or ready to secure your date, we'd love to discuss your vision and show you how we can help bring it to life.

Book a private tour today and experience The Vine Shed for yourself.

Dianna Conte | Venue Coordinator
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CONTE ESTATE
Vine Shed
VENUE & CELLAR DOOR
McLAREN VALE

