



# Vine Inn Barossa wedding receptions

Wedding Receptions have long been a specialty of the Vine Inn Barossa, and situated in the beautiful Barossa Valley, only an hour from Adelaide we offer the perfect venue to celebrate your special day.

The Vine Garden Function Room is an ideal Reception Venue, catering for groups from 20 to 250 persons. The Reception Areas overlook our picturesque gardens which can be used for Wedding Ceremonies, Pre Dinner Drinks or Wedding Photos.

Whether your Reception be large or small, casual or formal, a seated dinner or cocktail style we offer packages to suit all tastes and requirements. Offering full set up and clean up of your Reception, full waiter table service for meals and beverages, we pride ourselves on friendly and efficient service with staff that offers experience and attention to detail.

Accommodation is also an important feature of the Vine Inn Barossa, offering 3 different standards of accommodation allowing your guests to sit back, relax and celebrate your special day with you.

So let our professional and helpful function staff work with you to plan your most memorable day.

## **MENUS OPTIONS**

The following menus are flexible so please do not hesitate to combine any of the options, a price will be charged according to your selections.

### **HORS D'OEUVRES / COCKTAIL FINGER FOODS**

The following is our selection of Hors d'oeuvres /Cocktail Finger Foods.

\*If selecting Hors D'oeuvres to accompany Pre Dinner Drinks before Dinner a minimum of Two (2) Choices are required to be selected.

\*If selecting for a Cocktail Style Function a minimum of Six (6) Choices are required to be selected.

Hot Spicy Thai Meatballs with a Fragrant Coconut, Coriander and Sweet Chilli Sauce  
2 per person - **\$4.50**

Gravlax (Smoked Salmon) on Pikelets with Sour Cream and Dill  
2 per person - **\$6.00**

Hot Crumbed Mushrooms with a Seeded Mustard and Balsamic Dressing (vegetarian)  
3 per person - **\$4.00**

Hot Chicken and Almond Vol-au-vent  
2 per person - **\$4.50**

Hot Honey Soy and Sesame Seed Frenched Chicken Wings  
2 per person - **\$4.00**



**HORS D'OEUVRES / COCKTAIL FINGER FOODS Cont.**

Selection of three Dips (vegetarian) and Flat Bread  
**\$4.50 per person**

Hot Bacon Cream Cheese and Mustard scrolls  
2 per person - **\$4.50**

Bruschetta topped with Fresh Tomato, Basil and Parmesan Cheese (vegetarian)  
1 per person - **\$3.50**

Natural S.A. Ceduna Oysters topped with a Lemon Myrtle & Dill Vinaigrette  
2 per person - **\$6.00**

Port Lincoln Prawns Butter fried on a Crouton with wasabi guacamole  
2 per person - **\$6.00**

Fresh Asparagus Wrapped with Prosciutto Ham  
2 per person - **\$4.50**

Hot Gourmet Mini Pies (Lamb & Rosemary, Pepper Steak, Chicken)  
3 per person - **\$4.00**

Hot Cocktail Samosas, Dim Sims & Spring rolls with Sweet Chilli & Sweet Soy Dipping Sauces  
3 per person - **\$4.00**

Hot Skewers of Marinated Lamb with Garlic & Cucumber Yoghurt  
1 per person - **\$4.50**

Vegetarian frittata cubes (vegetarian)  
1 per person - **\$3.50**

**SOUPS**

Pea and Smoked Hock with an Indian Influence  
Thai Chicken and Coconut with Lemon Grass and Coriander  
Zucchini and Bacon with Crunchy Sippets  
Tomato and Basil  
Crème of Cauliflower and Blue Cheese  
Leek and Potato with Caramelized Onion  
Crème of Sweet Potato with Cinnamon with Toasted Pine Nuts  
Crème of Asparagus with Curry Flower and Chives  
Seasonal Vegetable with Cheesy Sippets  
Crème of Pumpkin Soup with Cheese Rafts  
Hearty Minestrone

**\$7.00 per person**



# Vine Inn Barossa wedding receptions

## ENTREES

### ***Antipasto Platter to Share – Selection of the State's Regional Produce***

Includes:

Selection of Maggie Beers Pate's

Salt Bush Lamb Skewers

Springs Smoked Salmon and Cream Cheese Roulade

Grilled Flat Bread Drizzled With Torzi Matthews Extra Virgin Olive Oil, Rosemary & Sea Salt

Darnes of Deep Sea Fish

Linke Butcher's Mettwurst, Fine Smoked Chicken and Gourmet

Beef Sausage

SA Ceduna Natural Oysters

Salt and Pepper Squid

Roasted Vegetables

***\$16.50 per person***

## ENTRÉES

### ***Option 1***

**Greek Spanakapita: Baby Spinach & Feta in Golden Filo Served with Roasted Capsicum & Oregano Coulis**

**Vietnamese Chicken Salad with Caramelized Peanuts & Fragrant Chilli Mint Dressing**

**Salt & Pepper Squid with Citrus Aioli Dressing & Rouget Salad**

**Marinated Greek Style Lamb Skewers with Garlic, Mint Yoghurt Served on Rice**

**Satay Beef Skewers with Peanut Sauce and Crisp Fried Shallots**

**Spinach & Ricotta Ravioli with Napolitano Tomato Sauce & Parmesan**

**Moroccan Lamb with Raita, Cous Cous & Pappadum**

**Chicken Skewers presented with Rice Pilaf with a White Wine, Seeded Mustard & Marjoram Cream Sauce**

***\$13.50 per person***

## ENTRÉES

### ***Option 2***

**Asian Style Glazed Pork Belly on Tossed Bok Choy**

**Fresh Natural Oysters -½ Doz Plump SA Oysters topped dressed with a Lemon Myrtle & Dill Vinaigrette**

**King Prawn & Mango Cocktail with Crisp Cos & Chilli Coconut Dressing**

**Warm Chicken, Bacon & Camembert Salad with Sundried Tomato & Cashew Dressing**

**Vegetable Lasagne with Roast Capsicum, Oregano Pesto & Tomato Coulis**

**Springs Smoked Salmon with Shaved Fennel, Red Onion & Baby Capers dressed lightly with Lemon & Olive Oil, served with Melba Toast**

**Cajun Style Blackened Lamb served on Roasted Tomatoes with Avocado Salsa**

***\$15.50 per person***



# Vine Inn Barossa wedding receptions

## MAIN COURSES

### *Option 1*

**Roast Lamb, Pork or Beef with Gravy & Condiment**

**Baked Fillet of Barramundi with Citrus Chive Butter & Dill**

**Scotch Fillet Cooked Medium presented on a Crisp Crouton served with a rich Manis Mushroom Glaze**

**Barramundi Fillet Encrusted by Toasted Almonds presented with Crushed Chats topped with Dill & Caper Cream Sauce**

**Vegetable Lasagne with Roasted Capsicum, Oregano Pesto & Tomato Coulis**

**Kangaroo Fillet rolled in Dukkah seared Med/Rare served on Roasted Garlic Mash & Bush Tomato Jus**

**Chicken Breast infused with Turmeric & Roasted Garlic Oven Baked, presented Aloft Sautéed Baby Spinach & Fluffy Mash Potato complimented by Red Pimento Veloute**

**Braised Beef Cheek Pie with Wild Mushroom & Barossa Cabernet Reduction served with Roasted Sweet Potato Puree**

**Seafood Vol Au Vent: a Delicate Combination of Ocean Treasures combined with a Brandy Béchamel and Herbs**

**\$24.00 per person**

## MAIN COURSES

### *Option 2*

**Chicken Violander: Breast of Chicken with Fresh Asparagus, Marsala Cream Sauce & melting Mozzarella**

**Twice Cooked Middle Eastern Lamb Shank: Roasted in Garam Masala Braised in Chefs Special Sauce until tender served on Indian Style Chickpea Curry**

**Feathers & Fin's: Plump Breast of Chicken with Prawns served on whipped Mash Potato topped by Choron Sauce (Tomato Hollandaise)**

**Pan Cooked Fillet of Atlantic Salmon topped with an Avocado, Tomato & White Balsamic Salsa accompanied by Crushed Chats**

**Fillet Steak Cooked Medium served on Parsnip, Potato Mash with a Cabernet, Bacon & Spring Onion Reduction**

**Pork Mignon Aloft Potato Rosti With Snow Peas Topped By Red Onion, Balsamic Jam**

**\$28.50 per person**

**MAIN COURSES ACCOMPANIED BY BOWLS OF  
HOT SEASONAL VEGETABLES & GARDEN SALAD**



# Vine Inn Barossa wedding receptions

## DESSERTS

Cherry Cheesecake Tart with Black Cherry Puree & Double Cream  
Tiramisu Gateau with Coffee Bean Anglaise & Chantilly Cream  
Orange & Almond Cake with Citrus Syrup & Fresh Cream (Gluten Free)  
Apple & Rhubarb Crumble with Cinnamon Chantilly Cream (Gluten Free)  
Warm Chocolate Sauced Pudding with Ice Cream & Cream  
Sticky Date with Butterscotch Sauce & Cream  
German Apple Strudel with Chantilly Cream  
Fresh Fruit Salad & Mango Gelato  
Tart Citron with Citrus Syrup & Chantilly Cream  
Walnut & Apricot Bread & Butter Pudding with Golden Syrup Sauce & Chantilly Cream  
Peach & Passionfruit Cheesecake with Mango Puree & Chantilly Cream  
Lemon Meringue Pie with Chocolate Sauce & Cream

***\$11.50 per person***

## WEDDING CAKE

If you choose to offer your wedding cake (mud cake) as a dessert option, we will portion, decorate and garnish with fresh strawberries, berry coulis and whipped cream

***\$7.00 per person***

***ALL DESSERTS INCLUDE BREWED COFFEE, TEA AND DINNER MINTS***

## CHEESE & GREEN

### ***CHEESE PLATE OPTION 1***

A great way to complete your occasions  
Assortment of 3 cheeses, water crackers and crudités

***\$9.00 per person***

### ***CHEESE PLATE OPTION 2***

"Same as above" With additional dried Angas park fruits and crisp lavosh

***\$13.00 per person***

## MENU COMBINATIONS AND COSTINGS

\*Menus are served as an alternate drop - prices apply to One (1) choice of Soup, Two (2) choices of Entrée, Two (2) choices of Main Course and Two (2) choices of Desserts.

\*Extra choices in any Course are an additional \$5.00 per choice.

\*If you prefer individual orders to be taken for your Menu then an additional \$10.00 per person applies.

\*Where choices are taken from different price levels, the higher price will apply.

\*A minimum of 2 Courses are required to be selected - Hors d'oeuvres are not counted as a Course

\*Vegetarian options and other dietary requirement meals are available upon request

\*Due to market price fluctuations menu price may be subject to change, or an alternate dish may be arranged

***All prices include GST - Valid until 30 September 2011***



# Vine Inn Barossa wedding receptions

## **ROOM HIRE & SET UP FEES**

Includes Room Hire, set up of room with round or long tables, white tablecloths, crockery, cutlery, glassware, bridal table & skirting, cake table & skirting, cake knife and clean up of the room.

Section 1	(Approx 70 guests or less)	\$ 500.00
Section 1 & 2	(Approx 70-140 guests)	\$ 700.00
Section 1, 2 & 3	(Approx 140-180 guests)	\$ 850.00
Section 1, 2, 3 & 4	(Approx 170 plus guests)	\$ 1500.00

## **BEVERAGES**

For the Reception we suggest bottles of red and white wine, jugs of beer and soft drinks with a suitable sparkling white (if required) for the toasts. Beverages are priced on a consumption basis. If you would like to BYO wine there is a charge of \$8.00 per bottle corkage.

## **SERVIETTES**

A range of colour napkins (paper) is available for your selection to co-ordinate with the colour theme of your Wedding. White linen napkins are available at an extra cost.

## **TABLES**

Option of round tables or long banquet tables

## **ENTERTAINMENT**

This can be organised by yourselves or, if requested we can arrange the music you desire, whether it be a DJ, Duo or Dinner Dance Band.

## **PHOTOGRAPHS & GARDEN**

Our picturesque gardens provide the ideal setting for photographs, or if required the Garden is also available for small Wedding Ceremonies.

## **ACCOMMODATION**

A complimentary Executive Motel Room is available for your overnight accommodation

## **GUEST ACCOMMODATION**

Guest attending your Wedding will also receive 10% discount on accommodation.

## **DEPOSITS**

To confirm this enquiry a deposit of five hundred dollars (\$500.00) is required.



# Vine Inn Barossa wedding receptions

## TERMS & CONDITIONS

- Receipt of this letter does not constitute a booking.
- You are requested to confirm a booking in writing and include your deposit.
- Cancellation of a function by you must be advised in writing. Refund of deposits held are as follows: Over 90 days - full refund, 60-90 days 75% refund, 30-60 days - 50% refund, 30 days - no refund.
- Tentative bookings will be held for a maximum of fourteen (14) days. If you do not confirm the reception by this time we will release the space without notice.
- Please confirm your menu selection at least fourteen (14) days prior to the event.
- A guaranteed minimum number of guests attending the event is requested seven full working days prior to the event, or as otherwise advised. Charges will be based on the number of people attending the function, or guaranteed number, whichever is greater.
- Full payment must be received for the guaranteed number attending at least three working days prior to the event. If you are paying with a personal cheque, full payment must be received at least 14 working days prior to the event.
- We cannot take responsibility for damage to or loss of items before, during and after an event, and recommend that you arrange appropriate insurance cover.
- It is your responsibility to ensure that all attendees behave in an orderly manner during the event.
- Please note you are financially responsible for any damage sustained to hotel property and fittings, and a cleaning surcharge if the event has created cleaning requirements that are considered to be over and above normal cleaning.
- All prices include GST - Valid until 30 September 2011.

I trust this information is sufficient at present, however please do not hesitate to contact me should you have any queries or require any further information or wish to meet with me to discuss things further.

With regards

*Gabrielle Marschall*

**Gabrielle Marschall**  
**Functions Co-ordinator**

### **Vine Inn Barossa**

14-22 Murray Street – PO Box 32 NURIOOTPA SA 5355

Phone: 08 8562 2133 Fax: 08 8562 3236

Email: [functions@vineinn.com.au](mailto:functions@vineinn.com.au) Website: [www.vineinn.com.au](http://www.vineinn.com.au)