

A wedding scene set in a lush garden. In the foreground, a low, well-manicured hedge runs across the frame. Behind it, a wedding party is gathered. On the left, two bridesmaids in black dresses hold white bouquets. Next to them are two bridesmaids in light yellow dresses. In the center, several groomsmen in dark suits stand in a line. On the right, the bride in a white gown and veil is being escorted by a groom in a grey suit. A minister in a black hat and vest stands nearby. To the right of the wedding party is a circular stone gazebo with a white fabric canopy and a chandelier hanging from its center. The background is filled with tall, slender cypress trees and other greenery under a bright, sunny sky. A semi-transparent oval graphic is centered over the image, containing the text 'SILVESTRI'S of Clarendon' with a small diamond symbol below it.

SILVESTRI'S

of Clarendon





No. 3 Australian Restaurant Reception Venue, ABIA 2010
Proudly South Australia's ONLY ABIA 'Hall of Fame' Achievers 2009
A.B.I.A. 'Best Restaurant Reception Venue SA' 2004-2009
A.B.I.A. 'Function Co-ordinator SA' 2005 - 2009 Finalist
A.B.I.A. 'Best Ceremony Venue SA' 2005, 2006, 2007, 2009
Restaurant & Catering Association SA 'Fine Dining' 2004 & 2005 Finalist
American Express Award 'Best Restaurant Southern Vales/Fleurieu Region' 2002

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Set in the beautiful valley township of Clarendon, Silvestri's of Clarendon is a blend of contemporary design and heritage features.

The venue was created around a gracious 150 year old sandstone villa and includes a Ballroom, Restaurant Dining Room, separate Cocktail Bar, Wine Cellar, large Sandstone Terrace and European Style Topiary Garden.

Set on one acre of land, the property's entrance is framed with stately wrought iron gates lending the restaurant building, and its manicured gardens, the presence of an exclusive private estate

Location

Silvestri's is located on the main street of Clarendon in the Adelaide Hills, and is approximately 25 minutes from the CBD

Wedding Reception Capacity

The Ballroom

Sit Down 130

Cocktail 220

Restaurant Dining Room

Sit Down 40

Cocktail 60

Opening Hours

Viewings for weddings are by appointment, but easily arranged on a day and time to suit you

Contact Details

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** All prices quoted within this brochure apply to events until 31st Dec 2018*

Il Giardino Silvestri (the silvestri garden) is an on-site, a purpose built european-style Wedding Garden.

The garden is located on a gentle slope and offers panoramic views of the surrounding hillside with it's vineyards, apple orchards and farms.

Created in 1999 with the majestic gardens of Tuscany & Provence in mind, it is the perfect setting for your Ceremony & Wedding Photography.

The garden is considered Adelaide's most photogenic ceremony location by many top photographers.

Behind the properties wrought iron gates lay approximately half an acre of lawn, manicured hedges, mature trees, sandstone urns and a sandstone grecian 'Temple' - the only one of it's kind in South Australia.

The 'aisle' leading up to the Temple is lined with more than 40 standard 'French Lace' Roses which bloom from late October until the end of May. Another beautiful feature of our Garden are the 30 mature Manchurian Pear Trees which create a stunning backdrop of blossoms in August & September, and then ruby coloured leaves in April & May.

Hire Fee for your Garden Ceremony:

\$1275

The Hire Fee includes:

Exclusive Use of the Garden for up to 2 hours

Signing Table dressed with White Tablecloth & Chair

10 White Americana Chairs (extra chairs available to hire if required)

1 hour Rehearsal prior to Wedding Day (day & time must be pre-arranged with Venue Manager)

A Wedding Concierge on the day to liase with & co-ordinate celebrant, musicians, guest arrival

Additional time can be booked subject to availability

Pre-Ceremony/Pre-Dinner Drinks can be arranged in the Garden, a Garden Bar surcharge is applicable.

Beverages are charged separately at our standard function rates, BYO is not permitted.

Silvestri's also offer Ceremony Styling & Prop Hire, further information is available on request.

** Where Ceremony & Reception are both being held, Reception must commence no later than one hour from end of Garden Hire*



garden ceremony



The Restaurant Dining Room can accommodate up to 40 seated guests. This elegant room is perfect for intimate celebrations. It features a neutral decor, gold-framed mirrors, Louis XVI chairs and other antique furnishings. For spring and summer French doors open onto the sandstone terrace, in winter, two open fireplaces will add extra warmth and romance to your special occasion.

The Ballroom evokes an atmosphere of modern glamour and elegance. Surrounded by glass doors which open onto the sandstone terrace, it overlooks our eight meter long waterfall and further to our beautiful gardens. The room features Italian designed white leather upholstered chairs and comes equipped with a feature dance floor, air-conditioning, underfloor heating, an integrated sound system and automated lighting to help you achieve the perfect ambience. Up to 130 guests can be seated, all you need to add are your personal touches.

Room Hire is charged at the following rates for up to 5 hours (*Receptions must finish by midnight*):

| <i>Room</i> | <i>Evening Function</i> | <i>Lunchtime Function</i> | <i>Additional Hours</i> |
|---------------------------|-------------------------|---------------------------|-------------------------|
| Ballroom up to 100 guests | 2000 | 1500 | 300 |
| Ballroom Over 100 guests | 2600 | 2100 | 300 |
| Restaurant Dining Room | 900 | 700 | 150 |

Inclusions:

Exclusive use of Silvestri's for the duration of your Reception

Use of your selected room for 5 hours

Use of the adjoining Sandstone Terrace

Reception set up & break down

Full table settings - cutlery, crockery & glassware

Floor length white tablecloths, white cloth napkins

Cake table, silver cake knife, gift table

Full staffing requirements

Dedicated Wedding Concierge to assist you with the planning of your Reception

Entertainment such as DJ's, Jazz Ensembles, String Ensembles and Acoustic Ensembles are all suitable. Any other types of amplified music (Rock Band etc) require approval from management. Please be sure to discuss your entertainment requirements with the Venue Manager before making your booking.

Children are welcome at Silvestri's, however, they must be closely supervised at all times. Children Under 2 years are free of charge, 2-10yrs will be charged @ 50% of Food & Beverage Prices. Children over 10yrs will be charged as adults. We do not have facilities such as Baby Change and Separate Feeding Rooms.



reception inclusions



2 Course (with your own cake for dessert)

wood oven rolls, selection of gourmet butters

one entrée

two choice of main course w bowls of organic leaf salad

your wedding cake served for dessert, tea & filtered coffee

71 per person

3 Course

wood oven rolls, selection of gourmet butters

one entrée

two choice of main course w bowls of organic leaf salad

one dessert, tea & filtered coffee

76 per person

Extra Menu Choices (max. 3 per course)

alternate service *6 per person per selection*

choice option *9 per person per choice*

Another Course

soup course *13 per person*

antipasto platters to share *15 per person*

individual antipasto *20 per person*

cheese platters to share *13 per person*

Cake Cutting & Boxing

served on platters *4 per person*

boxed, white noodle boxes *6 per person*

Prices Include

bridal table seating up to 12

round tables seating 10 (Charges may apply for tables of less than 10 guests)

personalised menu (3 per table)

entrée | soup

carrot & red pepper soup drizzled w basil pesto *gf v*

crème of cauliflower and leek w rocket infused olive oil & beetroot essence *gf v*

chilled smoked ocean trout w horseradish cremé fraiche on spring onion blinis

roasted pumpkin and gorgonzola tart, semi-dried tomato compote & pine nuts *v*

blue swimmer crab frittata w snow pea shoots and oyster sauce *gf*

chicken & spinach terrine w oven roasted heirloom tomatoes *gf*

margret of roasted duck w salad of shaved bosc pear, fennel and organic leaves *gf*

artichoke risotto croquettes, smoked salmon and lemon caper aioli

gourmet antipasto plate - san daniele prosciutto, la vera bocconcini, coriole olives,

char-grilled peppers and eggplants, pumpkin and spinach frittata, sliced wood oven ciabatta

main course

roasted free range chicken breast rolled w zucchini, haloumi, lemon and thyme, served au jus *gf*

signature beef wellington underlined w a cabernet reduction

creamy spinach & gorgonzola risotto w crisp pancetta & glazed walnuts *gf*

chargrilled swordfish on wilted spinach w roasted vine tomatoes, olive anchovy butter *gf*

seared atlantic salmon fillet w warm potato dill salad, baby pea puree, wasabi oil *gf*

slow roasted lamb shanks w ratatouille vegetables, onion jam, balsamic reduction *gf*

dessert

silvestri | s tiramisu

buttermilk panna cotta w fleurieu berry compote, frangelico syrup *gf*

choux pastry filled w vanilla-scented custard, drizzled w haigh's dark chocolate

warm date and golden syrup pudding, butterscotch sauce

chocolate terrine, cognac creme anglaise, caramel popcorn praline

potted apple crumble w oatmeal & brown sugar crust, cinnamon cream

cinnamon infused pear, poached, served w an amaretto chocolate sauce

Canapés

30 Minute Duration

suitable for pre-dinner only

select from canapé items

chef's selection of three (approx. 6 pieces p.p.) *17 per person*

choose three items (approx. 6 pieces p.p.) *20 per person*

choose five items (approx. 10 pieces p.p.) *25 per person*

One Hour Duration

suitable for pre-dinner only

select from canapé items

chef's selection of three (approx. 9 pieces p.p.) *22 per person*

choose three items (approx. 9 pieces p.p.) *28 per person*

choose five items (approx. 15 pieces p.p.) *33 per person*

Hand Held Dining

Cocktail Reception

(quantity of food served equal to sit down 3 course meal)

choose:

three canapés

two substantial canapés

two sweet things

tea & filtered coffee

65 per person

additional canapés/sweet things *4 per person*

Cocktail Reception Prices Include

up to 5 round tables

scattered seating

personalised menu (one per table)

Canapés

smoked salmon on chive blinis w horseradish creme fraiche

hand rolled cucumber avocado sushi, wasabi drizzle & pickled ginger *gf v*

gourmet selection of cheeses, artisan crackers, seasonal accompaniments, quince paste

s.a. oysters, shredded cucumber coriander and shallot, lemon and lime wedges *gf*

spinach & ricotta beignets

feta, pumpkin & leek fritatta *gf, v*

spicy indonesian-style chicken satays *gf*

tempura vegetables w rice wine dipping sauce *v*

tomato, saffron and parmesan risotto croquettes *gf, v*

ciabatta crostini w shaved roast beef & red pepper relish

house-made foccacia w coriolo olives, rosemary, sea salt *v*

vegetarian spring rolls w sweet chili and lime dipping sauce *v*

Substantial Canapés

mini beef wellingtons

poached atlantic salmon salad niçoise *gf*

herb crusted fish gourjons w french fries

petite caesar salad w chargrilled chicken *gf*

baked macaroni w tomato, mozzarella & meatballs

confit duck choux pastry w onion jam & pistachio crumble

Sweet Things

gold-leaf cointreau jellies *gf*

sticky melon ball 'lollipops *gf*

warm frangelico fudge shots *gf*

assortment of italian cakes & pastries

double chocolate and salted caramel slice

miniature lemon curd tarts w italian meringue

your wedding cake, cut and served on platters

Beverage Information

Beverages served during a function are on package price, charged at an hourly rate only.

Wine selections are to be made no less than fourteen days prior to the function, and once selected will be the only wines made available to you and your guests.

A Maximum of one white, one red and one sparkling wine (where applicable) may be selected for service during the Reception

Wines offered in our packages are subject to availability and may change from time to time. Substituted wine will always be of a similar or higher quality.

Spirits can be made available for consumption by guests during the Reception by special arrangement. The following conditions apply:

- ✓ You may choose to set a pre-paid bar float for spirits and be charged on consumption.
- ✓ You may elect to allow guests to purchase their own spirits as required.
- ✓ You will be required to pay a 'Damage Bond' of \$1500 if you are covering the cost of spirits during your Reception. This amount is refundable as per our Terms and Conditions.

Guests are not permitted to bring their own beverages to Silvestri's for consumption on site.

Beverage Package Options

Non Alcoholic Package

Soft Drinks
Orange Juice
Spring Water
Bottled Mineral Water
Patriitti Sparkling Grape Juice - Red & White

| | |
|------------------|----------------------|
| 4 hours | 34 per person |
| 4.5 hours | 37 per person |
| 5 hours | 41 per person |
| 5.5 hours | 44 per person |
| 6 hours | 47 per person |

Elegant Package

Hardy's 'Collection' Wines
Shiraz Cabernet *or* Cabernet Merlot
Sauvignon Blanc *or* Semillon Chardonnay
One Full Strength Beer & One Light Beer
Orange Juice, Soft Drinks & Spring Water

| | |
|------------------|----------------------|
| 4 hours | 48 per person |
| 4.5 hours | 53 per person |
| 5 hours | 57 per person |
| 5.5 hours | 62 per person |
| 6 hours | 66 per person |

Hardy's Brut N.V. add 1 per person per hour

Beer Selections

Coopers Pale Ale

Hahn Super Dry

MVBC Vale Ale

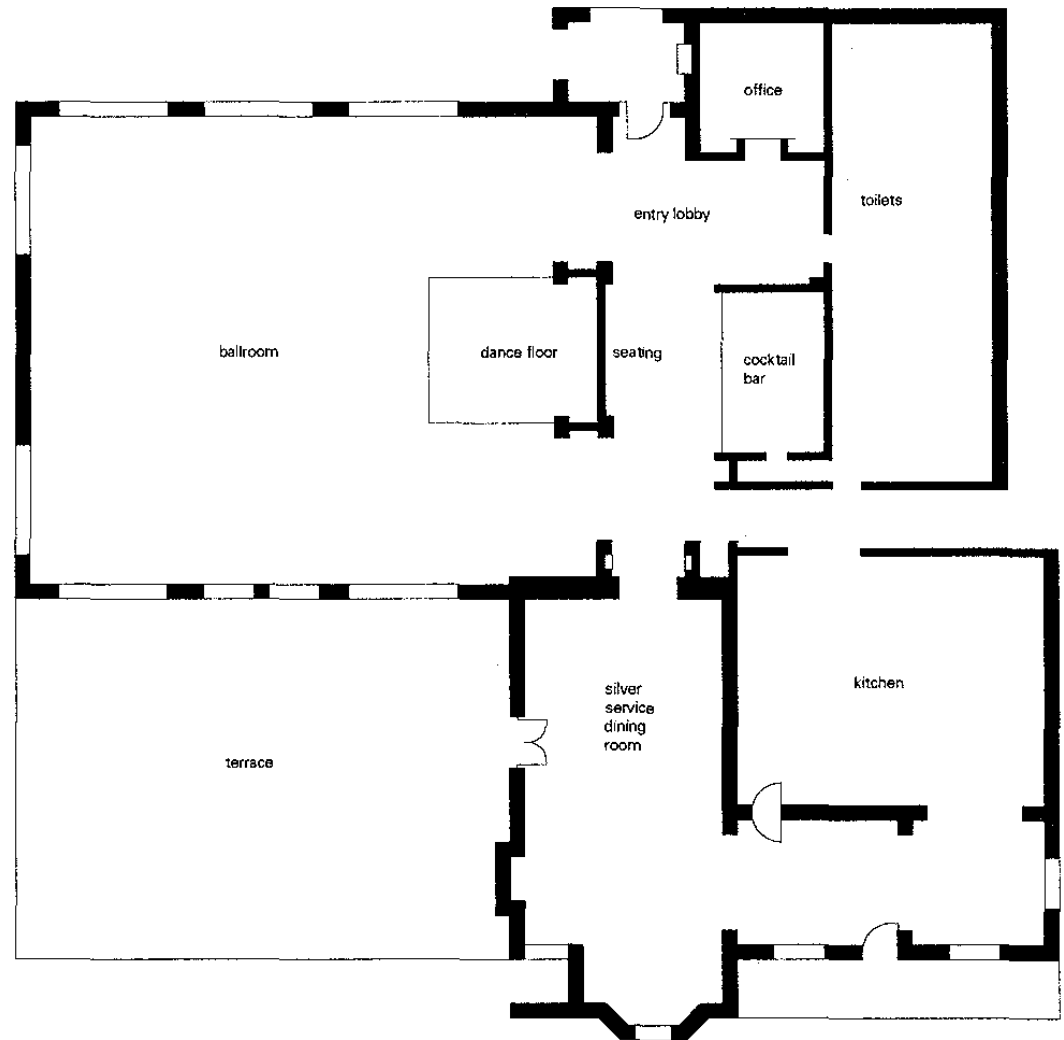
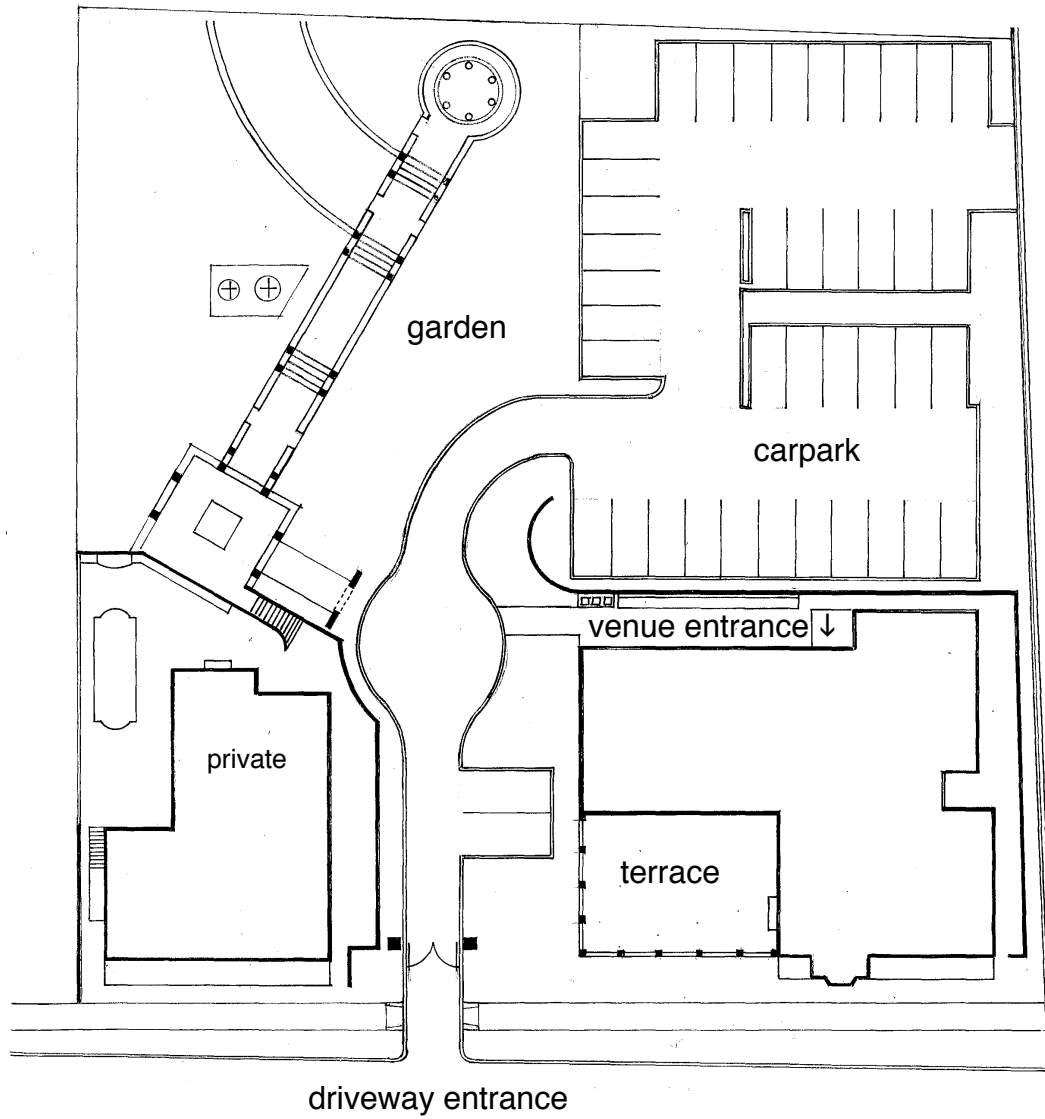
Coopers Light

Hahn Premium Light

MVBC Vale Dry

Please Note: Non Alcoholic Package Prices applicable for Alcohol-Free Events only

Venue Layout





panache
photography