

A woman in a white wedding dress is walking through a field of tall, dry grass. She is holding the train of her dress, which is flowing behind her. The scene is captured from a low angle, focusing on the lower half of her body and the dress. The lighting is warm, suggesting a late afternoon or early morning setting.

weddings.

at ekhidna

IT WAS LOVE

at first sight



Nestled amongst the tranquil shiraz vineyard, Ekhidna Kitchen is a family-owned restaurant and cellar door, which boasts uninterrupted views of the iconic Southern Mount Lofty Ranges. Exchange your vows in front of this breathtaking backdrop and continue your wedding celebration in a gorgeous indoor/outdoor setting. Our main goal is to provide you with a truly special day that is everything you have ever dreamed of.

Our team of chefs will deliver a dining experience you and your guests will remember for years to come. Using only the freshest and locally sourced seasonal produce from the region. We take pride and place great importance on the smallest details, delivering a seamless wedding, tailored to be unique to you.





Preparation

Our venue coordinator and staff will conduct a thorough set-up of ceremony and reception spaces, ensuring meticulous attention to detail. This includes liaising with your vendors, suppliers and family members where required.

Ceremony

We provide ceremony coordination collaboratively with your Celebrant, Pastor and or musicians. This includes being present during your rehearsal, and from the moment you step out the car, right till you walk down the aisle.

Reception

Your reception will be held in our Courtyard which can be configured to suit your seated event of up to 130 guests. This space can also be utilised for a cocktail set-up, holding up to 200 guests. The Courtyard can be enclosed with automatic blinds, full roof cover, permanent festoon and fairy lighting, paved flooring, ceiling fans and gas heaters available.

Pictorials

Our venue is your venue, for your special day, located on Branson Road, McLaren Vale we are sat on the cusp of the beautiful Willunga Hills with views of the southern Mt Lofty Ranges as your backdrop.

After-Party

The dance floor can be held on our grassed area adjacent to the reception space, hiring a cladded floor to designate the area is an additional cost. Alternatively, you can kick off your shoes and dance on the lawn.



EVENTS

of the day

YOUR

packages

\$95pp

shiraz

Grazing of Artisan bread, McLaren Vale olive oil, dukkah, olives, dips, fresh seasonal fruit

Shared two entrees

Shared two mains

Shared two sides

Wedding cake cut and served for dessert

\$95pp

cabernet -
cocktail style

Grazing of Artisan bread, McLaren Vale olive oil, dukkah, olives, dips, fresh seasonal fruit

Pre-dinner canapes (selection of three)

Another five canapes served from 6pm

Wedding cake cut and served for dessert

\$110pp

grenache

Grazing of Artisan bread, McLaren Vale olive oil, dukkah, olives, dips, fresh seasonal fruit

Pre-dinner canapes (selection of three)

Shared two entrees

Shared two mains

Shared two sides

Wedding cake

cut and served for dessert





little ones
12 and under

\$35pp

Children are more than welcome to join in on the festivities of the evening. We offer children's menu with choice of main; chicken bites and chips, spaghetti napolitana or vineyard pepper and nori salt calamari with chips. Dessert consists of vanilla bean ice-cream with chocolate sauce.

feed your crew

\$50pp

Your suppliers deserve spoiling for their efforts and we'd like to do exactly that. Offering all vendors an individual meal along with a drinks package of soft drink, juices, tea and coffee facilities throughout the evening.

late night snack

\$15pp

Fancy a bite to eat later in the evening? We have you covered! Cheeseburger slider or pizza slice with chips to be served in individual mini boxes at 10pm. Please note - this is an optional add-on to the meal packages.

TAILORED

to you



VENUE

CEREMONY

34 white americana chairs
signing table with white americana chairs
two barrels at the beginning of the aisle
water station

inclusions

RECEPTION

dinnerware
bar / glassware
trestle tables / black chairs
festoon and fairy lighting
white linen table cloths
white linen serviettes
sterling silver cake knife

detailed recommended suppliers list
two in-person pre-planning meetings
with our wedding coordinator
ceremony rehearsal
venue set-up and pack-down
on the day coordination
vendor liaison
experienced staff

Ekhidna can additionally provide the following

Extra white americana chairs (up to 30) \$5ea

Choice of rectangle, hexagon or tipi style arbour \$100

Printed menu's DL or A5 size \$2.50ea

Saturday
Exclusive use of the grounds from 3pm
\$4,000

Friday
Exclusive use of the grounds from 3pm-
\$3,000

Monday to Thursday
Exclusive use of the grounds from 3pm-
\$2,000

Minimum Spend
September to May - **\$14,000**
June to August - **\$10,000**

Winter hire rate
40% off above prices

HIRE

fees



DELICIOUS

chefs menu



SUBJECT TO SEASONAL CHANGES

*roast capsicum tartlets,
tomato and feta, bruschetta, kingfish ceviche,
beetroot tartar, smoked salmon, smoked
capsicum & baba ghanoush, pork and veal meatballs,
karaage chicken, grilled halloumi skewers,
onion bhaji, arancini,
chicken skewers, sliders, pizzas*

canapes

*vineyard pepper and nori salt calamari,
chicken liver pate, citrus cured salmon, kingfish ceviche, grilled
zaatar chicken breast, slow roasted lamb shoulder, crispy
cauliflower, veal tonnato*

entree

*market beef, kiev cut chicken breast, crispy skin barramundi,
whole lamb shoulder, mushroom risotto,
eggplant parmigiana*

main

CURATED

especially for you



please note - our full menu includes an array of GF, DF, V and VG options, we cater for all dietaries separately

dessert

*Your wedding cake cut and served to your guests
Cupcakes, donuts, profiteroles and cannoli are some other
popular dessert options. What ever you choose the Ekhidna
team will prepare and serve it to your guests on the night. If you
would like us to prepare your dessert, please discuss the options
with your wedding coordinator.*

sides

*Triple cooked potatoes with vinegar salt
Seasonal s a l a d with sweet vinaigrette
Steamed Asian greens, miso dressing and sesame*

bonbonnieres

*We can provide mini linchpin shiraz bottles
for each of your guests with personalised labels included. \$12pp.
If you reach a spend of \$22,000 these are complimentary. The
design team will liase with you on the label and ensure you are
happy with the proofs before they go to print.*

BEVERAGE

selections



six hours of the following selections:

| | | | |
|--|----------------------------|---|---------|
| BEVERAGE PACKAGE | \$85 pp | U18 PACKAGE | \$20 pp |
| wine | beer | non-alcoholic | |
| <i>Ekhidna Wines:</i> | <i>Ekhidna Craft Beer:</i> | <i>selection of soft drinks, juice, tea and coffee</i> | |
| <i>Sweet Sparkling</i> | <i>Wheat</i> | | |
| <i>Prosecco</i> | <i>IPA</i> | | |
| <i>Sparkling Chardonnay</i> | <i>Dark ale</i> | ADDITIONAL PACKAGE ADD-ONS | |
| <i>Sauvignon Blanc</i> | <i>50/50</i> | base spirits | \$15 pp |
| <i>Pinot Gris</i> | <i>Ginger beer</i> | <i>bourban, scotch, rum, vodka and gin served with mix</i> | |
| <i>Grenache</i> | | cocktail | \$20 pp |
| <i>Grenache Shiraz</i> | | <i>why not add a cocktail hour, we have a delicious menu available. Please note - one cocktail per person</i> | |
| <i>Cabernet Sauvignon</i> | | | |
| <i>Shiraz</i> | | | |
| non-alcoholic | | | |
| <i>selection of soft drinks, juice, tea and coffee</i> | | | |

We're open to setting up a pre-paid bar tab on the day of your wedding, tailored to your preferences. Let's chat about your needs and budget, and we can establish a spending limit that works for you.

TERMS



and conditions

Booking & Payment: Ekhidna requires a non-refundable deposit of \$1000 to secure date. The remaining invoice is payable in three installments, 6 months out, 3 months out and the final amount due to be paid in full 21 days prior to the wedding.

Cancellation Policy: If in any case you need to cancel, we would be happy to refund all monies (excluding deposit) unless the cancellation occurs within 90 days, whereby a cancellation fee of \$5000 will be required.

Guest Count: Final count deadline is 21 days prior to the wedding. Ekhidna requires a list of guest's names, including all children who will be in attendance for the reception. For seated weddings a floor plan/seating chart is also required at this time.

Menu Selections: Menu tastings should be arranged 4-6 weeks prior to the wedding. A chef's degustation for the couple is offered at a reduced rate of \$120, additional guests are welcomed at \$80pp up to a maximum of 4. Please allow 2 hours for the menu tasting. Full menu choices are to be confirmed 21 days prior to the wedding. We require all dietaries to be clearly listed and marked next to guest's names. Whilst Ekhidna takes every due care in catering for food allergies and dietary requirements, management does not guarantee that meals will not contain traces of allergy items due to unknown elements and transference. If food allergy is of a serious nature, please discuss this prior to the event with your wedding coordinator.

Pricing: Prices are guaranteed only at the time of confirmation of the booking and are inclusive of GST.

Alcohol Policy: Only Ekhidna beer and wines will be served unless otherwise arranged. We do not supply liquor to persons under 18 years of age or intoxicated persons. Intoxicated or disorderly patrons will be asked to leave the premises. Ekhidna is licensed until midnight. Noise must also cease at this time.

Vendor Requirements: All vendors must meet insurance and licensing criteria. Bump in and out times need to be arranged 2 weeks prior to the wedding. Please note: all bump outs are required to be performed the following day between 9.30-11.30am.


Damages: Clients and guests are financially responsible for any damages to the property or equipment caused by them whether accidental or otherwise. A credit card pre-authorisation will be required for any incidentals.

Disclaimer: Ekhidna shall not be liable for any loss, injury, theft or damage of personal goods bought to the venue by the clients or guests.

Disabled access: Our venue has designated disabled parking spaces and accessible toilet.

Cleaning fee / Breakages: Cleaning fee is charged at \$750 and is fully refundable after your event. Glass breakage charges occur at \$10 per EKHIDNA etched wine glass for any breakages during the event.

FULL T&C'S, RECOMMENDED SUPPLIERS LIST, AND OUR PLANNING TIMELINE WILL BE AVAILABLE UPON RECEIVING BOOKING CONFIRMATION DOCUMENTS VIA EMAIL.



Let's have a chat!
Please contact our coordinator
at erin@ekhidnakitchen.com.au
and or call **0499 002 633**

we look forward

to your special day

