



CONTE ESTATE

Vine  Shed

VENUE & CELLAR DOOR

MCLAREN VALE



Venue Hire

Hire Price Inclusion's Found On Following Page

Sit down or Cocktail

50-160 guests maximum sit down

(*small dance floor at max. capacity)

50-200 guests' maximum cocktail-standing

***Venue Hire \$5,950**

***40% Discount on hire fee if choosing The Vine Shed to cater food for your special day.**

***50% Discount on hire fee for the months of June, July & August if choosing The Vine Shed to cater food for your special day.**

Details of food selections in package.

Please contact our Wedding Co-ordinator for more information.
events@vineshedvenue.com.au

*Surcharges apply to Sundays and Public Holidays

Venue closed during the Festive Season

24th – 26th December

&

Good Friday, Easter Monday & Sunday

All beverage packages are in conjunction with the hire process
Details of packages are found on beverage package pages

*Prices (Includes GST), beverage packages are subject to change

* For more details please refer to the terms & conditions



Hire price inclusions

Meeting to discuss your wedding plans and venue process

*Provide you details of preferred Event Suppliers (not compulsory you may source your own suppliers)

*Access to enter venue & grounds to setup the day before from 3pm-8pm extended hours available

*Access to enter venue & grounds on event day 11am until 12midnight (*last drinks at 11.30pm) & (*pack down completed by the next day before 10am to collect items)

Exclusive use of entire venue & grounds

Use of fully equipped commercial kitchen

Full range of Cutlery

Full range of Crockery

Full range of Drink ware

Table runners & table cloths if an option

Linen serviettes

Venues wooden trestle tables & chairs Or bar tables & chairs for cocktail, as well as seating & tables for deck and loft area or outdoor area if applicable

Gift & Cake tables



Hire price inclusions

*2 Vine Shed bar staff | Additional bar staff available at an additional charge

Please note if you will be using the Vine Shed to cater for food you will require kitchen & service staff at an additional cost, subject to number of people for service

Raised Stage including sound system for indoor areas

Festoon outdoor lights

*Dance floor indoors available providing if space is free

*Photo booth area provided indoors

General set up & positioning of tables & chairs

Use of outdoor fire pit(*weather permitting)

*Outdoor or indoor ceremony areas

Ceremony chairs and wooden arbor

Sign table & chairs

*Refreshments before the ceremony of still water & orange juice

Clean up of tables, chairs and floors.

PLEASE NOTE ; Crockery and other items used will need to be cleaned by your chosen catering team if not the the Vine Shed and placed onto the kitchen benches. Your cake will also need to be cut and served by your chosen caterer if not the Vine Shed

* For more details please refer to the terms & conditions



Vine Shed Drinks Package

6-hour duration \$90 per person



Reds

Choice of 3

- Vine Shed Cabernet Sauvignon
- Vine Shed Shiraz
- Vine Shed Pinot Noir
- Conte Estate Circa 1880 Old Vine Shiraz

Ciders

Choice of 1

- Hills/ Pear Cider
- Somersby /Apple Cider

Whites/Rose`

Choice of 3

- Conte Estate Unwooded Chardonnay
- Vine Shed Gewürztraminer
- Vine Shed Shiraz Rose`
- Vine Shed Vermentino
- Vine Shed Moscato

Non-Alcoholic

- Soft Drinks
- Orange Juice
- Apple Juice
- Still & Sparkling Water

Espresso Coffee & Tea

Sparkling

Choice of 1

- Vine Shed Sparkling Vermentino
- Vine Shed Sparkling Shiraz

Beers

Choice of 2

- Goodieson McLaren Vale / Pilsner
- Coopers / Pale Ale
- Hahn / Super Dry
- Corona / Extra

Spirits

- Gin, Vodka, Bourbon
- *Guests to pay or alternatively a bar tab can be arranged

* For more details please refer to the terms & conditions



Vine Shed Non - Alcoholic Package

6-hour duration \$30 per person

Children under 5 years of age free

Soft Drinks

Orange Juice

Still & Sparkling Water

Espresso Coffee & Tea



* For more details please refer to the terms & conditions



Vine Shed Food

Cocktail



Please select preferred 2, 3 or 4 course
Select food options according to your course
choice within the following pages

Courses

4 Course Menu \$85 per person

3 Course Menu \$65 per person

2 Course Menu \$45 per person

Children Under 12 Years

3 Course Menu \$45 per person

2 Course Menu \$35 per person

*Children's menu options: 2 course menu includes serving of crispy hot chips - served during canape & 6" inch Ham & Pineapple Pizza served during pizza service. 3rd course may consist of platters or dessert depending on what you choose.

**Additional wait and kitchen staff at an additional cost
subject to amount of people attending event.**

Up to 50 Guests; 1 additional bar staff \$310

50 - 79 Guests: 2 additional bar staff required \$620

80 - 119 Guests: 3 additional bar staff required \$930

120 - 159 Guests: 4 additional bar staff required \$ 1,240

160 + Guests: 5 additional bar staff required \$1,550



2-course, 3-course or 4-course



Roaming Canape`s

Choice of 4

Pumpkin & Sage Arancini Balls

Beef Sliders- Beef Patty, Cheese, Tomato Relish in a Brioche Bun

Italian Meatballs - s/w a Mild Spicy Tomato Sauce

Antipasto Skewers- Bocconcini, Prosciutto, Semi Dried Tomato & Basil

Whipped Feta & Beetroot Tarts - Topped with pear & micro herbs

Canape`s highly recommended for 1st Course pre-dinner before entering the venue.

Shared Antipasto Platters

Salami, Prosciutto, Mortadella

Infused Baby Bocconcini, Provolone, Rockmelon

House Roasted Capsicum, Grilled Eggplant, Semi Dried Tomato`s,

Olives, House Dip, Warm Crusty Sourdough Bread & Lavosh Crackers

All dietaries will be catered for, these people will receive their own platter of foods to suit.

Please provide the names of all people with dietaries so we can provide this, thank you



Wood Oven Pizzas 12"

House-made Pizza dough the Vine Shed Way

Served over a 2-hour duration

Choice of 4

Margherita

House-made sugo, fior di latte mozzarella, fresh basil

Diavola

House-made sugo, fior di latte mozzarella, spicy salami, black olives fresh chilli, grana
parmigiano cheese

Mediterranean

Fire roasted garlic oil, fior di latte mozzarella, house roasted - capsicum &
eggplant, house marinated artichoke hearts, house pickled zucchini, black
olives, fetta cheese, fresh rocket & sticky balsamic

Meat Lovers

House-made sugo, shredded mozzarella, salami, pepperoni,
shaved ham, & smokey BBQ sauce

Ham & Pineapple

House-made sugo, shredded mozzarella, shaved ham & pineapple

Quattro Formaggi

Fire roasted garlic oil, 4 cheeses - fior di latte mozzarella, gorgonzola, grana
& provolone, fresh oregano.

Fig & Prosciutto

Fire roasted garlic oil, , fior di latte mozzarella, prosciutto, local figs when in
season (pear when figs n/a), gorgonzola cheese, house-made dukkha & fresh rocket

Pepperoni

House-made sugo, shredded mozzarella & pepperoni

All dietaries will be catered for, these people will receive their own pizza to
suit. Please provide the names of all dietaries so we can provide this, thank you



Desserts

Choose 4 - Served out on a Grazing Table

Zeppoli Donuts

House-made Italian donuts, rolled in cinnamon sugar served with a choc ganache dipping sauce

Pavlovas

Meringue-like base with a crisp crust and soft marshmallowy inside, decorated with whipped cream & fresh fruits

Baked Vanilla-Berry Cheesecakes

A creamy vanilla infused base, tart berry swirl, garnished with a mixed berry topping

Lemon Meringue Tarts

Pie crust tart base with smooth lemon filling, completed with a fluffy toasted meringue topping.

Raspberry & Apple Crumble Tartlets

Buttery tart case with flavours of vanilla and cinnamon and a beautifully sweet and sour apple filling.
Topped with a thick buttery crumble

Wedding Cake

Your pre-purchased wedding cake if applicable, sliced and plated on Vine Shed platters & served on a grazing table will be at an additional charge (not part of the menu package)

Cake sliced and placed onto a dessert grazing table \$150 incl. GST

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

All dietary requirements available with all courses.



Sit-down - Shared



Please select preferred 2, or 3 course

Select food options according to your course choice within the following pages

Courses

3 Course Menu \$80 per person

2 Course Menu \$70 per person

Children Under 12 Years

2 Course Menu \$30 per person

3 Course Menu \$40 per person

Additional wait and kitchen staff at an additional cost
subject to amount of people attending event.

- Up to 50 Guests; 1 additional bar staff \$310
- 50 - 79 Guests: 2 additional bar staff required \$620
- 80 - 119 Guests: 3 additional bar staff required \$930
- 120 - 159 Guests: 4 additional bar staff required \$ 1,240
- 160 + Guests: 5 additional bar staff required \$1,550



2-course or 3-course



Roaming Canape`s
Choice of 4

- Pumpkin & Sage Arancini Balls
- Beef Sliders- Beef Patty, Cheese, Tomato Relish in a Brioche Bun
- Italian Meatballs - s/w a Mild Spicy Tomato Sauce
- Antipasto Skewers- Bocconcini, Prosciutto, Semi Dried Tomato & Basil
- Whipped Feta & Beetroot Tarts - Topped with pear & micro herbs

Children will be served hot chips with tomato sauce

Canape`s highly recommended for 1st course pre-dinner before entering the venue.

All dietaries will be catered for, these people will receive their own platter of foods to suit.

Please provide the names of all people with dietaries so we can provide this, thank you



2-course or 3-course



Mains & Sides - 2nd course

Mains

Choose 2

Glazed Pork Tenderloin

24 hour Marinated Pork Loin, Glazed in Honey Mustard Sauce

Chicken Cacciatore

Hearty Rustic Chicken with Peppers and Mushrooms in a Rich Tomato Sauce

Sirloin Beef

Herb Crusted Beef Sirloin with a Rich Conte Estate Red Wine Glaze

Barramundi Fillet

Pan fried Barramundi with a Tangy Tomato, Lemon and Basil Salsa

Children Under 12 Years

Choose 1

Chicken Nuggets served with Tomato Sauce

or

Hot Dog with cheese and tomato sauce



2-course or 3-course



Sides

Choose 2

Roasted Heirloom Carrots

Thyme & Ample Olive Oil Roasted Rainbow Carrots

Broccolini

Steamed Broccolini, Lemon Buerre Blanc Sauce

Roasted Root Vegetables

Roasted Beetroot, Parsnip, Carrots, Turnip in Ample Olive Oil

Pear & Rocket Salad

Pear Rocket & Parmesan, dressed with Ample Olive Oil and Sea Salt

Panzanella Salad

A Tuscan style Tomato, Basil and Bread Salad

Pearl Cous Cous Salad

Pearl Cous Cous, Roasted Pumpkin, Cashews, Feta Cheese, Spinach,
House-made Malt Vinaigrette Dressing

All meals are served with Hasselback Potatoes and Dinner Rolls



Desserts

Choose 4

Zeppoli Donuts

House-made Italian donuts, rolled in cinnamon sugar served with a choc ganache dipping sauce

Pavlovas

Meringue-like base with a crisp crust and soft marshmallowy inside, decorated with whipped cream and fresh fruits

Baked Vanilla-Berry Cheesecakes

A creamy vanilla infused base with a tart berry swirl, garnished with a mixed berry topping

Lemon Meringue Tarts

Pie crust tart base with smooth lemon filling, completed with a fluffy toasted meringue topping.

Raspberry & Apple Crumble Tartlets

Buttery tart case with flavours of vanilla and cinnamon and a beautifully sweet and sour apple filling, topped with a thick buttery crumble

Wedding Cake

Your pre-purchased wedding cake if applicable, sliced and plated on Vine Shed platters & served on a grazing table will be at an additional charge (not part of the menu package)

Cake sliced and placed onto a dessert grazing table \$150 incl. GST

*** Desserts recommended for 3rd course if not using your wedding cake ***

All dietary requirements available with all courses.



Preferred Event Suppliers

Wedding Cakes

Angel Wedding Cakes
Frangipani Cakes
Quintessential Cakes
Tealicious Cakes

Florists

Eve Bud
Buds & Blooms
Living Bunch
Flowers of Envy

Car Hire

Adelaide Mustang Classic
Jags
Kombis 4 U
Vintage & Classic Car Hire

Hair & Makeup


Alexia Hair and Beauty
Kristy Bassett
Kate Hair and Makeup
McLaren Vale Hair and Beauty Studio

BYO Catering

Chief Catering & Cakes
Cargo Catering
Cindy's Classic Gourmet
Chef Steele Catering
Plenty Catering
Pillar of Salt
St. Louis Gelato Carts

Celebrants

Ever After
Kate Reynolds
It Must Be Love
Carolann Evans





Preferred Event Suppliers

Music & Entertainment Providers

Entertainment Adelaide
Middleton Events
Adelaide SA Boutique Photo Booths
Venue Productions
Wasabi Entertainment

Event Stylists

Fleurieu Event Hire
Poppy & Pear
Your Party Plannery
Set your Scene

Highly Recommend

Venue Productions - Bespoke styling

Photography / Videographers

Valentina Perez
Alexandra Pratt Photography
Travis Cornish Photography
Natalia Petrenko

Accommodation

McLaren Vale Booking.com

Wedding Day Pet Services

Veils & Tails
First Class Pet Services





Terms & Conditions

- An Initial Security deposit fee of \$2,500 is required to confirm your booking. Deposit is requested within 10 days, otherwise we cannot guarantee your choice of date. Deposit is non-refundable
- Venue hire fee \$5,950 is for Friday and Saturday events only. Events held on Mondays through to Thursdays will receive a 10% discount on the venue hire fee. Sunday events will incur a 10% surcharge with events held on Public Holidays incurring a 20% surcharge.
 - **Discount of 50% of the venue hire during the months of June, July & August on Fridays & Saturdays only. The Vine Shed is required to cater for the food.**
 - **Discount of 40% of the venue hire if choosing The Vine Shed to cater for food. This discount is not applicable during the months of June, July & August.**
 - Remaining payment 1 week before secured booking date. This money is refundable from this point onwards if cancelled due to unforeseen circumstances that could not allow to book another available date.
- Please be respectful to our neighbors and surroundings, this includes no vehicle burn outs on the main road, music & noise to be at an acceptable level.
 - Hire fee does not include-flowers or any styling equipment for reception, food or beverages. Please refer to hire price inclusions within the package.
 - The event must conclude by 12.00 am. No Alcohol beverages can be served after 11.30pm.
 - No glass allowed on the Dance Floor.
- Only bio degradable confetti is to be used outdoors, no indoor confetti allowed
 - We reserve the right to evict badly behaved or intoxicated persons from the Vine Shed Venue & Cellar Door Property.
 - There will be no responsibility taken by Vine Shed Venue & Cellar Door for any loss or damage to personal property, before, during, or after your event.
- There is strictly NO SMOKING inside the Venue & Cellar Door, designated smoking areas will be assigned.
- Children are strictly the responsibility of their parents or carers.
- Spirits can be available for guests to purchase or placed on a tab.
 - *****IMPORTANT If you are hiring a DJ or live band council requires the music to be no more than 90 decibels and ending at 11.30pm.. Please advise your DJ or Band thank you*****
- Discounts on venue hire provided through out our winter months cannot be applied and added onto already discounted selected days.



Terms & Conditions

- *The Vine Shed Venue & Cellar Door Beverage Packages are a requirement and are in conjunction with the hire process. We do not accept tabs to replace the packages or allowing only the non alc. beverage packages.

Beverage package consumption is to commence once guests are seated or once the bar has been officially opened . * If package has opened early before 5.30pm for pre dinner drinks then it will close earlier. You have an option to place a tab for the remainder of the evening until 11.30 pm. For example package opens at 5pm ends at 11pm, 1/2 hour tab until 11.30pm. The latest the beverage packages will need to start is at 5.30pm and 11.30pm to finish.

- No BYO Alcohol or other beverages.
- Alternate wines or beers are not available sorry, what is provided in the packages is what will be provided at the time.
 - * No alcohol to be served at the bar after 11.30pm.
- *Additional bar staff is available at an extra charge to collect and clean glassware which is required. Additional staff will be according to your guest amount.
- *Preferred event suppliers are not compulsory you may source your own suppliers.
- * The indoor dance floor is available if space is free once the table positions have been pre-arranged on the ground floor of the venue. Details of availability of the indoor dance floor can be provided once table amounts have been determined and pre-positioned according to guest amounts .
 - *Outdoor fire pit / weather permitting. Not to be used during warmer days exceeding temperatures above 18.C or if a full fire ban is in place
 - *The Venue must be removed of all your own decorations and props etc. by 10am the next day.
Hired outdoor items may be collected during a weekday if not able on a weekend day.
- *Prices, beverages, food if applicable and package details are subject to change.
- *Additional kitchen & wait staff are required at an extra charge if you are choosing the Vine Shed to cater for food

Changes to prices are not applicable if agreement & booking has been signed prior and deposit has been paid.