

SALTRAM WINE ESTATE

Weddings



SALTRAM

ABOUT

Saltram



*No history of the Australian wine industry is complete without the mention of
Saltram Wine Estates*

One of the founding wineries of the Barossa Valley, Saltram offers a rich history, steeped in the region's winemaking tradition.

Construction of the historic property commenced in 1844, when the magnificent Mamre Brook House homestead was built for Saltram's founder, William Salter, followed by the Winery's iconic cellar door, built in 1859.

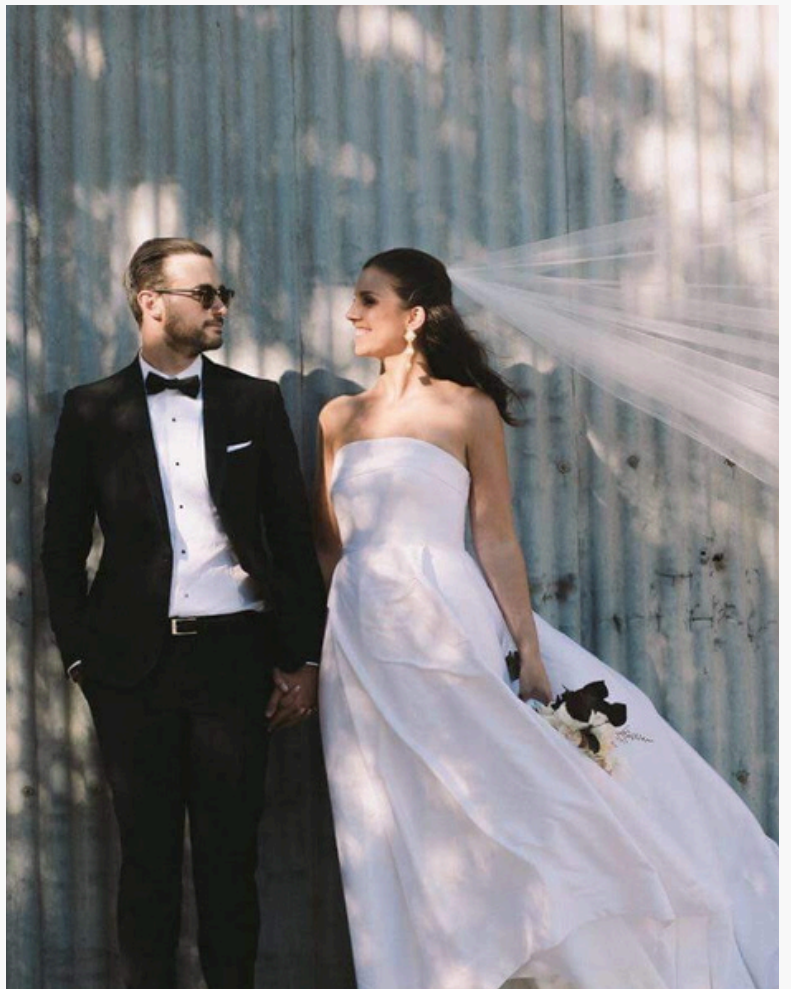
Today, Saltram remains an ever-popular destination for weddings and celebrations, with guests enjoying the award-winning wines, historic buildings and beautifully landscaped gardens.

Saltram's first vintage, in 1862, was appropriately named Saltram No.1 and continues today as the flagship wine in the Saltram wine portfolio and the centrepiece of many Saltram celebrations.

Since foundation, Saltram has had just ten Chief Winemakers and has been the nursery to some of Australia's great winemakers including Bryan Dolan, Fred Ludlow, Peter Lehmann, Nigel Dolan and Chauvagn Wells. Today, current Chief Winemaker, Alex MacKenzie, upholds the tradition of quality Saltram Barossa sourced wines.

SALTRAM

Weddings



SALTRAM

Weddings



CEREMONY

Saltram Gardens



Saltram's stunning gardens provide a beautiful setting for your ceremony. Choose the magical rose garden and lawn in front of the historic Mamre Brook homestead or the expansive west lawn, surrounded by mature trees and lush greenery. Take advantage of the complimentary use of the homestead and its lovely portico as the backdrop for the wedding party to emerge.

Inclusions:

- Wooden arbor and decorative cloth
- 32 americana chairs
- Signing table and two chairs
- Easel for signage
- Decorative wine barrels
- Bottled water for your guests
- Ceremony attendant to ensure you are well cared for
- Use of Saltram's private gardens for wedding photos
- Use of Mamre Brook Homestead for the wedding party

RECEPTION

Winery



Nestled in the heart of Saltram, is the original Winery, known as Grey Floor. Featuring white-washed, stone walls and heritage exposed beams, fairy lights and an undeniable sense of history, Grey Floor offers a magical, warm and inviting atmosphere.

With space to seat up to 110 guests, including the wedding party or to host 120 for cocktail, Grey Floor is a beautiful setting for wedding receptions at Saltram.

RECEPTION

Marquee



Imagine celebrating your wedding in a marquee, with the stunning Mamre Brook homestead, gardens and the twinkling night sky as your backdrop. Incredible! Our expansive gardens can accommodate marquees large and small, with ample room for dancing and socialising.

Saltram has worked with a number of marquee suppliers for weddings and celebrations over many years and can connect you with suppliers to arrange marquee hire, set-up/packdown at your cost.

RECEPTION

Inclusions & Pricing

Inclusions

It is important to know that we offer an all-inclusive reception package, featuring award-winning wines and a menu that showcases the best produce of the region. Our reception package includes:

- 6-hour food and beverage package
- Your choice of cocktail or seated reception
- Selection of pre-dinner canapes
- Two course menu + your wedding cake (or equivalent for cocktail receptions) with your choice of:
 - set entree / Alternative drop main / wedding cake
 - set entree / shared Barossa feast main / wedding cake
- Premium Pepperjack wine and drinks package including five wine selections, beer, soft drinks, filtered water and coffee and tea
- Luxury wine upgrade to include Pepperjack and Saltram wines: Add \$10 per person Add icon wines: price on consumption
- White linen tablecloths & napkins if desired
- Americana chairs & rectangular timber tables
- Cutlery, crockery & glassware
- Cake table/barrel and cake knife
- Gift table
- Printed menu for each guest
- Venue security for evening events

RECEPTION

Add-ons & Upgrades

Upgrade or extend your drinks package

- Luxury Wine Selection: a choice of Saltram Mamre Brook and Pepperjack premium wines, add \$10 per person
- Icon wine upgrade available, price on consumption
- Extend beverages beyond 6 hours: \$15 per person per half hour or \$20 per person per hour

Ceremony bubbles and beer

- A glass of sparkling, wine or cold beer for your guests to enjoy on arrival/during the ceremony: \$10 per person

Cocktails to get the party started

- Include a nominated cocktail[s] for your guests to enjoy. Price on consumption

Champagne Tower

- A champagne tower takes any wedding to the next level! Price on consumption

Grazing table

- Include a locally sourced grazing table, with house made dips, local smallgoods and cheeses, pickled vegetables and house made breads: \$20 per person

Dessert station

- Delectable selection of sweet treats for your guests to enjoy: \$15 per person

Add spirits

- Select from our list of spirit options to be served during your reception: Price on consumption, responsible service of alcohol conditions apply

Non alcoholic drinks

- Add zero alcohol wines and/or mocktails. Price on consumption.

Late night snack

- Offer your guests a late night snack before they depart. This option must be selected if drinks package is extended beyond 6 hours: \$15 per person

THINGS

To Note



Deposit

- A Deposit of \$1800 along with the signed Booking Agreement is required to secure your booking.

Pets

- We know how special furry friends are. Your pets are welcome to join you for the outside ceremony. Unfortunately, license regulations do not allow us to extend that to the inside reception.

Security

- We want your reception to be the perfect, memorable, safe and fun. Therefore, we have security onsite for the duration of evening wedding receptions.

Accommodation

- While we do not offer onsite accommodation, we can assist you with recommendations and suggestions to accommodate your wedding party and guests.

Wedding Rehearsal

- We highly recommend that you and your wedding party visit the venue before your special day, to ensure you are comfortable with everything. We do not charge for site visits or rehearsals.

Preferred Supplier list

- We have executed many amazing weddings and have a great list of suppliers we can recommend. From photographers to DJ's, florists and marquee hire, we are happy to share our recommendations with you. Please do not hesitate to ask.

SAMPLE

Menu



Photography: Evan Bailey Photography

Entrée

- Coconut battered prawns + sticky wild rice & tomato chilli jam (DF) (NF) (V)
- Roast pork belly + apple & fennel remoulade + quince aioli (GF) (DF) (NF)
- Grilled chicken & halloumi skewer + preserved lemon + mint salad (GF) (NF)
- Smoked duck + cous cous + pomegranate & pistachio salad (DF)
- Salt & pepper tofu + fennel slaw + chilli mayo (Vego & Vegan) (GF) (DF) (NF) (V)

Main Course

- Dukkah coated salmon, fennel, radish & dill salad, orange dressing (GF) (DF) (NF)
- Paprika chicken breast + roast sweet potato + green chilli mayo & lime (GF) (NF)
- Premium beef + broccoli + freekeh + soy tahini (GF) (DF)
- Lamb rump + olive oil braised carrots & chicken peas + lemon + salsa verde (GF) (DF) (NF)
- Gnocchi + mixed peas + basil + white wine + parmesan (Vego option) (V)
- Risotto + mixed peas + basil + white wine + vegan parmesan (GF) (DF) (NF) (V)

Dessert

Wedding cake (supplied) + coulis + cream

Add a Dessert in lieu of Wedding Cake: \$15 pp

- Smashed pavlova + curd + mint + passionfruit (GF) (NF) (V)
- Baked chocolate tart + hazelnuts + caramel (V)
- Caramel mousse + dark chocolate + peanuts (GF) (V)
- Cheese + quince + bark + apple (NF) (V)

** Menu selections change due to availability and seasonal variation*

CONTACT

If you would like more information or to book a personal tour of Saltram please don't hesitate to contact us.

info@saltramcellardoor.com.au

08 8561 0200

www.saltramwines.com.au

Instagram: @saltramwines

Facebook: @saltramwinesandsalterskitchen



SALTRAM