

THE LANE

VINEYARD



The Vineyard's romantic landscape of rolling hills and lush vines is the perfect place to say 'I do'.



WEDDINGS AT THE LANE VINEYARD

THE LANE VINEYARD OFFERS YOU A RELAXED,
SOPHISTICATED AND INTIMATE WEDDING
EXPERIENCE LIKE NO OTHER.



Your wedding is one of the most important days for you as a couple and for your families. It should be an enjoyable and stress-free occasion.

At The Lane Vineyard our aim is to help create a day that is unique, and most importantly relaxed. Our dedicated wedding team will help with the detailed planning and delivery of your special day.

We offer the entire wedding experience at the one venue.

After exchanging vows at one of the stunning locations on the estate, your guests will enjoy pre-dinner drinks and canapés on the lawn, followed by your reception in our contemporary dining room.

At The Lane Vineyard, we are meticulous with attention to detail and will work closely with you to ensure your day is filled with unforgettable moments and lifelong memories.





OUR COMMITMENT

YOU CAN BE CONFIDENT WHICHEVER PACKAGE YOU CHOOSE, YOU ARE BUYING INTO OUR COMMITMENT TO RENOWNED SERVICE – SIMPLY PERSONAL, INFORMED AND DETAILED ATTENTION TO YOUR NEEDS.



INCLUSIONS

- selection of canapés or platters prior to your reception
- cutting and serving your wedding cake
- a display wedding cake knife
- menus provided for each guest
- linen tablecloths and napkins
- cordless microphone for the MC & speeches
- use of in-house music system
- tealight candles
- gift table
- use of the vineyard, barrel room and winery for photography
- consultation and planning
- event management
- on-site parking



CEREMONY AND LOCATIONS

BE INSPIRED BY THE OPEN SPACE AND BREATHTAKING LANDSCAPE. CHOOSE FROM A RANGE OF EXCITING OPTIONS FOR YOUR CEREMONY.



BOATSHED

Take a short stroll from the restaurant to a quaint wooden boatshed standing on the brassy banks of an age-old lake. The gracious curve of a hand crafted stonewall lined with colourful maples welcomes you and your guests to this intimate and secluded location for your ceremony.

THE LAWN

The lawn offers spectacular views of the vineyard and rolling hills as far as the eye can see. Framed by tall pencil pines and a stone wall, this location is perfect for your ceremony or pre-dinner drinks.

WINERY

Bordered by stainless steel wine vats and contemporary wine making equipment, the winery is the heart of the vineyard. This unique space creates a memorable location for your ceremony and or pre-dinner drinks.

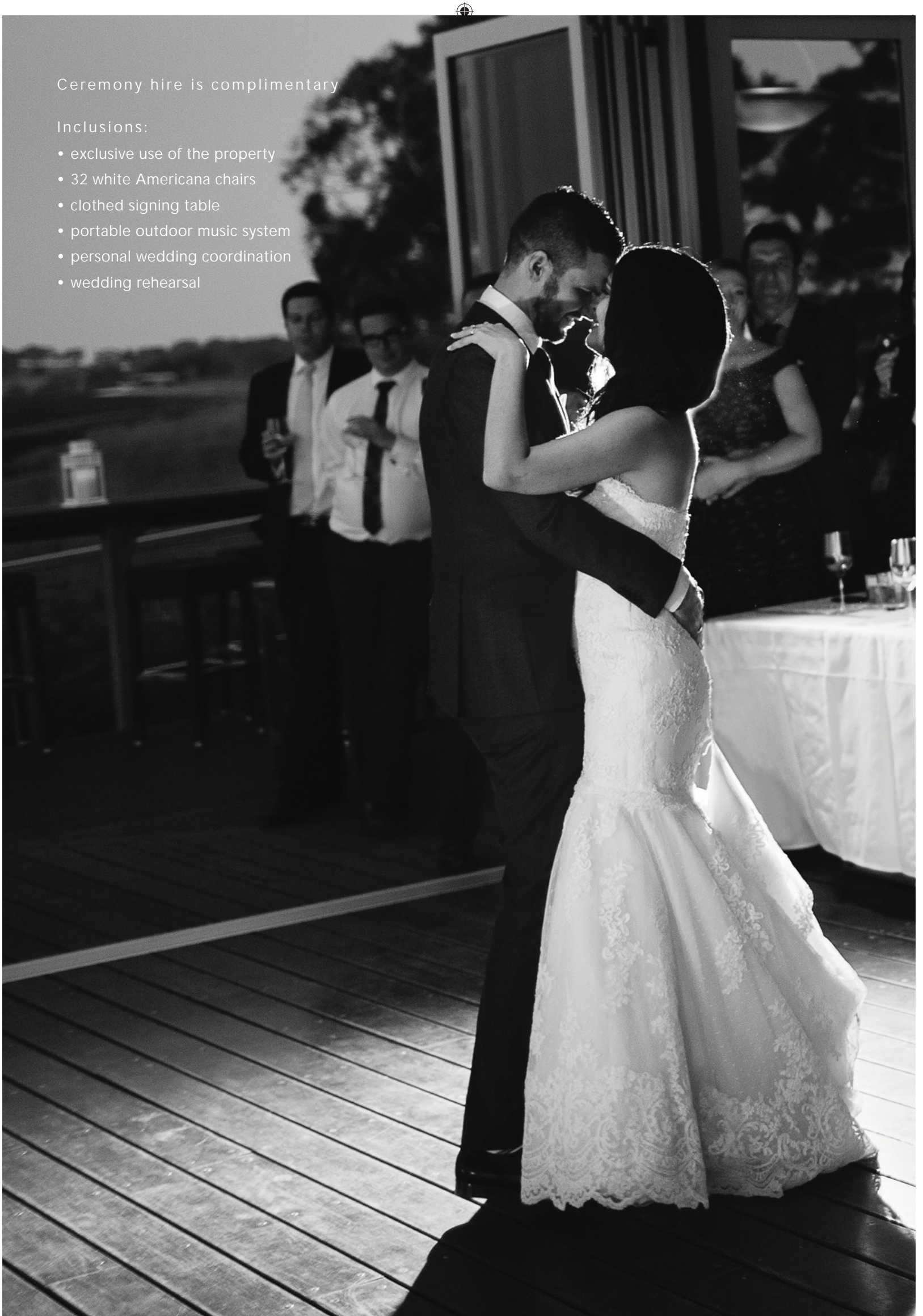
THE HILL

Take a leisurely walk through the vines to the top of the hill and discover spectacular 360 degree views of rolling hills and vineyards. Not seen from the restaurant, this hidden secret is the perfect place to exchange vows.

Ceremony hire is complimentary

Inclusions:

- exclusive use of the property
- 32 white Americana chairs
- clothed signing table
- portable outdoor music system
- personal wedding coordination
- wedding rehearsal



THE LANE VINEYARD WINES

ENJOY OUR WINE KNOWING WE HAVE GROWN EVERY BERRY AND MADE EVERY DROP AT THE LANE, CAPTURING THE BEAUTY OF THE VINEYARD IN EVERY GLASS.



LOIS BLANC DE BLANCS NV

An enchanting expression of elegance, finesse, minerality and balance. A pretty apéritif style, Lois Blanc de Blancs is a must at any celebration. A fine bead and taut acid length makes this an exceptional easy drinking sparkling.



BLOCK SERIES

The Lane Vineyard Block Series shows true varietal character and the influence of the terroir of The Lane Vineyard. Block numbers indicate the patch within the vineyard where the fruit is grown. Minimum intervention winemaking allows the vineyard to do the talking. The Block Series are stylish, fresh, fruit driven wines with a true sense of place.



OCCASION WINES

The Lane Vineyard Occasion wines were first created in 1996. From the highest quality parcels of fruit within our vineyard, these wines are determined by their vine age, purity, depth and spectrum of flavours. Low yields provide fruit concentration and structure. Each variety is handpicked, handled gently in the winery and aged in the finest quality French Oak.



HERITAGE WINES

Two very special Heritage Release wines recognise RG & JC, the founding fathers of The Lane Vineyard. These wines are selected from our oldest and dearest plantings. Handpicked and fermented naturally in the finest French Oak. These wines are the pinnacle of our style.

THE MENU

TREAT YOUR GUESTS TO ONE OF THE MOST MEMORABLE
FOOD AND WINE EXPERIENCES IN SA.



The executive chef leads a team who are inspired by their journey of matching wines and food. They seek simplicity and harmony in dishes, to reveal the subtlety and nuances of The Lane Vineyard's single vineyards wines. The Lane offers a variety of individualised menu options, including set menus, chef's table (shared plates) for sit down dinners, and canapé options for a cocktail party.

YOUR DAY

EXPERIENCE AN ELEGANT AND RELAXED WEDDING.
OUR DEDICATED WEDDING MANAGER AND TEAM
PROVIDE EXCEPTIONAL PLANNING, CONSULTATION,
AND WEDDING DAY COORDINATION.



This important journey you are about to embark on can be a daunting experience.

Minimise the stress by taking advantage of our extensive knowledge and expertise.

To assist with planning of your special day we provide a highly recommended supplier list. Why not consider a helicopter arrival...

Your Lane Vineyard wedding experience begins by booking an appointment with our Wedding Manager. Together, we will help create a day that you and your guests will cherish forever.

"The Lane Vineyard and staff were fantastic! Although we live in Queensland, they made organising our wedding so easy and stress free. We had regular contact in the lead up and on the day all we had to do was sit back and enjoy! To this day our friends and family still talk about the amazing food and wine enjoyed. Thank you to everyone at The Lane for making the day so memorable!"

Sofia & Brad





THE LANE VINEYARD



VENUE

Venue hire: \$2,000

Ceremony hire: complimentary

Inclusions:

- Linen tablecloths & napkins
- Tea light candles for the tables, lanterns for outside
- Gift table
- Printed menus for each guest (guest names can be incorporated at top)
- Cake knife
- Cutting & serving your wedding cake
- Use of in-house AV system and cordless microphone for the MC & speeches
- Use of vineyard, barrel room & winery for photography
- Consultation & planning, with full event management
- On-site parking

DINING OPTIONS

Menu Option	Description	Price
Premium Cocktail (served over 3 hours)	<ul style="list-style-type: none"> ❖ 6 canapes; 3 hot, 3 cold (9 pieces pp) ❖ 1 'substantial' canape (1 piece pp) ❖ Petit Fours (1 piece pp) ❖ Regional produce platters (1 per 12 guests) 	\$65pp
Ultimate Cocktail (served over 3 hours)	<ul style="list-style-type: none"> ❖ 8 canapes; 4 hot, 4 cold (12 pieces pp) ❖ 3 'substantial' canapes (1 piece pp) ❖ Petit Fours (2 pieces pp) ❖ Regional produce platters (1 per 12 guests) 	\$85pp
Shared Menu	<ul style="list-style-type: none"> ❖ 2 canapes ❖ 3 entrees & 3 mains ❖ 2 sides ❖ Petit Fours & cheese boards 	\$95pp
Classic Package	<ul style="list-style-type: none"> ❖ 2 canapes ❖ 3 course, alternate drop <i>(add \$5pp to upgrade to choice of 2 mains)</i> 	\$100pp
Indulgence Package	<ul style="list-style-type: none"> ❖ 2 canapes ❖ 3 course, choice (2 per course) <i>(max 80 guests)</i> 	\$120pp
Degustation	<ul style="list-style-type: none"> ❖ 5 course (max 60 guests) ❖ 8 course (max 40 guests) 	\$130pp \$180pp
*Additional Selections	<ul style="list-style-type: none"> ❖ Extra canape selection ❖ Add 'substantial' canape ❖ Regional produce platters 	\$3.50pp \$7pp \$40 each

- All dietary requirements are catered to individually and must be advised in advance
- Children's, photographer's and musician's meals are \$35.00 per person
- Deduct \$5 per person if having wedding cake in lieu of dessert

CANAPÉS

COLD

- 🍴 Pristine oysters; natural / cauliflower, caper raisin vinaigrette
- 🍴 Seared tuna, avocado, wasabi leaf, black sesame
- 🍴 Chicken liver parfait, brioche, cumquat
- 🍴 Candied onion, puff pastry, soured cream, rosemary
- 🍴 Spiced beef tartare, rice cracker, cured yolk
- 🍴 Blue swimmer crab, aioli, pickled chilli, toast
- 🍴 Beef tataki, wakame, wild rice
- 🍴 Snapper ceviche, mandarin, crisp garlic, tatsoi

HOT

- 🍴 Torched scallops, roasted chicken cream, black rice, ginger
- 🍴 Cauliflower, manchego, tarragon croquette
- 🍴 Fried Piquillo peppers, salted cod, mojo
- 🍴 Charred king prawn, chermoula, lemon
- 🍴 Lamb kofta, pickled cucumber, yoghurt
- 🍴 Saffron, pickled anchovy, parsley arancini
- 🍴 Poached chicken, ginger, sesame, dumpling, sweet fish sauce
- 🍴 BBQ duck broth, duck breast, shallot, chilli, coriander

SUBSTANTIAL CANAPES

- 🍴 Salad of coconut poached chicken, green papaya, cucumber, lemongrass crisp garlic
- 🍴 Vongole, madras, grilled roti, lime pickle
- 🍴 Smoked ocean trout, preserved lemon, golden beetroot, dill dressing
- 🍴 Panfried gnocchi, green peas, verde, salted ricotta
- 🍴 Salad of smoked pork hock, charred squid, sour herbs, chilli

DESSERT

- 🍴 Petit Fours

CLASSIC AND INDULGENCE MENU SELECTIONS

ENTRÉE

- 🍴 Gin cured salmon, horseradish, pear, watercress
- 🍴 Whole farro, mushrooms, thyme, salted ricotta, mustard leaf
- 🍴 Liver parfait, pickles, charred brioche, sliced meats
- 🍴 Cured duck breast, duck sausage, apple, celery, pickled walnut
- 🍴 Roasted baby beetroots, freekeh, tarragon, pomegranate, goats curd salad
- 🍴 Red wine braised beef cheek, salmoriglio, grilled radicchio
- 🍴 Ceviche of snapper, spiced tomato, basil, roasted peppers
- 🍴 Risotto verde, green peas, basil, tarragon, asparagus, pecorino
- 🍴 Roasted quail, haloumi, lemon, capers, lardo

MAIN

- 🍴 Pan fried barramundi, pumpkin puree, pepitas, burnt butter, sage
- 🍴 Free range chicken, chermoula heirloom carrots, carrot & orange puree
- 🍴 Coorong angus beef
 - -fillet with spiced cauliflower, black cabbage & jus
 - -sirloin with café de paris, mustard leaves & jus
 - -flank with celeriac remoulade, pickled garlic & jus
- 🍴 Seared atlantic salmon, wakame, ponzu, squid
- 🍴 Confit duck leg, pickled baby vegetables, crisp potato
- 🍴 Hay valley lamb rump, dragoncello, cous cous, preserved lemon
- 🍴 Roast pork belly, house made kimchi

SIDES









- 🍴 Baby iceberg lettuce, tarragon vinaigrette, pickled anchovies
- 🍴 Whole roasted baby kipfler potatoes, lemon thyme, garlic
- 🍴 Baby heirloom carrots, chermoula, almonds
- 🍴 Green bean, fennel, fetta & sumac salad
- 🍴 Steamed flat beans, burnt butter, olives & basil
- 🍴 Endive, white onion & lemon salad
- 🍴 Roasted pumpkin, yoghurt, mint vinegar

DESSERT








- 🍴 Soft chocolate, ximinez prunes, earl grey tea ice cream, granola
- 🍴 Lemon curd tart, macerated strawberries, basil
- 🍴 Ginger brulee, hazelnut tuille, poached pear
- 🍴 Chocolate fondant, yoghurt sorbet
- 🍴 Baked savarin, orange marmalade, clotted cream

SHARED MENU








ENTRÉE (choose 3)

-  Chicken liver, port, shallot parfait, toasted brioche (GF bread available)
-  Burrata, coriander relish, roti bread (V)
-  Ocean trout ceviche, coconut, basil, nam jim (GF)
-  Squid ink battered garfish, pickled ginger
-  Charcuterie
-  Tuna tartare, sesame, crushed peas, lemon (GF)
-  Vietnamese beef tartare, rice cracker
-  Caramel pork hock, squid, coriander (GF)

MAIN (choose 3)

-  Coorong eye fillet, horseradish, baby carrots (GF)
-  Whole roasted chicken, chilli jam, watercress (GF)
-  Slow cooked lamb shoulder, pan juices (GF)
-  Roasted pork belly, pickled walnuts, celery (GF)
-  Pan roasted fish fillet, hot and sour dressing, snow peas (GF)
-  Coorong angus rump cap, cabbage, radish (GF)
-  Confit duck leg, mandarin, black cabbage (GF)
-  Pan fried gnocchi, aged goats cheese, chestnut, marjoram (V)

SIDE (choose 2)

-  Hand cut chips, aioli (GF)
-  Green beans, fennel, feta, sumac salad (GF)
-  Pickled beetroot, parsley, shallot salad (GF)
-  Kipfler potatoes, lemon thyme, garlic (GF)
-  Flat beans, buerre noisette, olive (GF)
-  Endive, white onion, lemon salad (GF)
-  Butter lettuce, dijon vinaigrette, fine herb salad (GF)
-  Iceberg, fennel, ruby grapefruit, mint salad (GF)
-  Snake beans, chilli, pork (GF)
-  Steamed new potatoes, lemon, chives (GF)
-  Button mushrooms, porcini, white wine, parsley (GF)
-  Baby carrots, chermoula, toasted almonds (GF)

DESSERT

-  Petit Fours & cheese selection

BEVERAGE SELECTIONS

PRE-DINNER DRINKS

- 🍷 Lois Sparkling Blanc de Blancs, Coopers Pale Ale, Coopers Light, soft drinks and juice

\$15 per person – 1 Hour Package

BLOCK SERIES

- 🍷 The Lane Block 10 Sauvignon Blanc

- 🍷 The Lane Block 2 Pinot Gris

- 🍷 The Lane Block 1A Chardonnay

- 🍷 The Lane Block 3 Chardonnay

- 🍷 The Lane Block 5 Shiraz

- 🍷 The Lane Block 14 Shiraz

- 🍷 The Lane Block 8 Merlot

- 🍷 The Lane Block 1 Cabernet Merlot

\$65 per person – 5 Hour Package (Block 10 Sauvignon Blanc & Block 5 Shiraz only)

\$80 per person – 5 Hour Package (Choose 3 wines from block series)

OCCASION

- 🍷 The Lane Gathering Sauvignon Semillon

- 🍷 The Lane Beginning Chardonnay

- 🍷 The Lane Reunion Shiraz

- 🍷 The Lane 19th Meeting Cabernet Sauvignon

\$100 per person – 5 Hour Package

HERITAGE

- 🍷 RG, Reginald Germein Chardonnay

- 🍷 JC, John Crighton Shiraz Cabernet

\$180 per person – 5 Hour Package

All beverage packages include Lois Sparkling Blanc de Blancs, Coopers Pale Ale, Coopers Light, The Hills Apple Cider, soft drinks, orange juice, tea and coffee.

BEER UPGRADE OPTIONS

\$9 per person - upgrade to Mismatch Session Ale and Archie's Red Ale OR Lobethal Bierhaus Bohemian Pilsner and India Pale Ale

\$2 per person - supply your own selection of beer (served by The Lane)

PICK OF THE CROP

We highly recommend the following suppliers

CELEBRANT

Naomi Walsh

M: 0438 228 874

E: occasionsoflife@activ8.net.au

Ph: 0438 228 874

Alister Mitchell

P: 08 8277 3213

M: 0413 017 070

E: alister@marry.com.au

www.marry.com.au

Jayne Kelly

M: 0403 318 583

E: jayne.kelly@internode.on.net

Rebecca Elliott

M: 0408 003 494

E: ceremoniesbyrebecca@bigpond.com

www.ceremoniesbyrebecca.com.au

Bel Nation

M: 0420 995 905

E: hello@belnayion.me

www.belnation.me

CAKES

Sugar and Spice Cakes

P: 08 8172 1078

A: 190 Goodwood Road, Millswood 5034

E: info@sugarandspicecakes.com.au

www.sugarandspicecakes.com.au

Heidelberg Cakes

P: 08 8362 5111

A: 20 Nelson Street Stepney SA 5069

E: info@heidelbergcakes.com.au

www.heidelbergcakes.com.au

Cocolat

P: 08 8388 4666

A: 83 Main Rd, Balhannah SA 5242

balhannah@cocolat.com.au

www.cocolat.com.au

Udder Delights (selection of cheeses)

P: 08 8388 1588

E: sheree@udderdelights.com.au

www.udderdelights.com.au

PHOTOGRAPHY

Luke Simon Photography

M: 0439 890 198

A: Suite 3, Level 1, 155 King William Road, Hyde Park, 5061

E: info@lukesimonsphotography.com

www.lukesimonphotography.com

Bentinmarcs Photography

M: 0403 011 577

A: PO Box 196 Belair SA 5051

E: info@bentinmarcs.com

www.bentinmarcs.com

CINEMATOGRAPHY

Captivate Films

M: 0438 812 133

A: 1/23 Beulah Road, Norwood 5067, SA

E: weddings@captivatefilms.com.au

www.captivatefilms.com.au

FLORIST

Lotus Flowers

Holly Loveday

P: 08 8333 1075

E: holly@lotusflowershop.com.au

www.lotusflowershop.com.au

Fabulous Function

Sam Burnell

P: 0409 322 559

E: fabfunctions@adam.com.au

www.fabulousfunctions.net.au

Poppies Flowers

Sally

P: 08 8379 5900

E: info@poppiesflowers.com.au

www.poppiesflowers.com.au

Austin Bloom

(08) 8398 0440

81 Onkaparinga Valley Rd

Balhannah

BAND

All About Her

Andrew Baldino
P: 0402 910 906
E: aahmusic@gmail.com
www.aahmusic.com.au

Mark Cherrett – Swing & Jazz

P: 0424 026 968
E: info@soultrainfitness.com.au

Yass

Miles Sly
P: 0432 943 200
E: yass@live.com.au
www.yassmusic.com.au

ACCOMMODATION

The Manna of Hahndorf

P: 08 8388 1000
E: stay@themanna.com.au
www.themanna.com.au

The Stirling Hotel

P: 08 8339 2345
E: admin@stirlinghotel.com.au
www.stirlinghotel.com.au

Cladich Pavilion

P: 08 8339 8248
E: stay@cladichpavilions.com
www.cladichpavilions.com

TRANSPORT

Lofty Coaches

P: 08 8391 5272
E: service@loftycoaches.com.au
www.loftycoaches.com.au

KnH Passenger Services

M: 0437 500 411
E: knhquality@bigpond.com
www.knhquality.com.au

South Coast Helicopters

Peter McSherry
M: 0407 779 669
E: mack@southcoasthelicopters.com.au
www.southcoasthelicopters.com.au

Meander Carriages (Horse drawn carriage)

P: 08 82944415
www.meandercoaches.com.au

PHOTOBOOTH

Vintage Photobooths

P: 0413 582 139
E: vintagesa@photobooth.net.au
www.photobooth.net.au

LIGHTING

Lush Lighting

P: 08 8363 5874
E: events@lushlighting.com.au
www.lushlighting.com.au

TERMS AND CONDITIONS

Effective 1/1/2016 to 30/06/2017

SECURITY DEPOSIT

A minimum deposit of \$2,000 is required at the time of confirmation. A confirmation of receipt will be forwarded upon signed Terms and Conditions being received.

EVENT START TIME

The dining room is open until 4pm every day. Ceremonies can commence from 4.30pm if held down at the boatshed or on the Hilltop, or 5.00pm on the lawn.

MINIMUM NUMBERS

A minimum number of 40 guests is required, unless otherwise negotiated with the Wedding Manager and approved in writing. This minimum number will be charged if your numbers drop below this level without prior approval.

FINAL ATTENDANCE

Final numbers are required by 3.00pm, 14 days prior to the event and charges will be rendered accordingly. It is the responsibility of the client to contact The Lane Vineyard regarding final numbers. Should a guaranteed number not be received, the expected attendance will be taken as final, unless the attendance has been amended by a signed event order or negotiated with the manager. Any cancellations after this date are still required to be paid for. Additional guests after this date will be accommodated if possible, and charged accordingly.

PAYMENT

All wedding accounts are to be paid in full, 14 days prior to the wedding date, unless prior arrangements have been made with The Lane Vineyard management.

If payment is made by cheque, the cheque must be received an additional 4 days in advance to allow it to clear by 14 days prior to the function.

Credit card payments attract a 1% service fee.

In the event that items need to be hired in, the cost as specified by The Lane Vineyard, will be passed on to the client. A valid credit card is required should any additional charges be incurred.

CANCELLATION

In the event that a wedding is cancelled the following conditions shall apply:

- A. Within 20 days of the date, all deposits shall be forfeited and the client shall pay a fee up to 50% of the estimated cost of the wedding.
- B. Within 72 hours of the date, all deposits shall be forfeited and the client shall pay a fee up to 100% of the estimated cost of the wedding.
- C. Greater than 20 days, all deposits are forfeited

PRICES

All prices are current at the time of quotation and are subject to revision by management prior to the signing of the Event Order. All prices are quoted on a basis of 10% GST.

All menu prices are quoted at current market rates and are subject to CPI increases at the discretion of the management. These increases may be passed on with at least 90 days' notice of the increase.

COMMENCEMENT AND VACATION OF VENUE

The client agrees to begin and vacate the venue at the scheduled times agreed upon. Please be advised that guests who arrive at the venue more than 30 minutes prior to the agreed function commencement time, may be refused entry, including refusal of beverage service. In the event that the wedding should go beyond the agreed finishing time or if the client is inconvenienced, the manager reserves the right to charge whatever extra costs are reasonably incurred to ensure the smooth operation of the evening. No event shall continue beyond licenced trading hours.

CONSUMPTION

No food or beverages of any kind will be permitted to be brought into the venue for consumption at the function by the client or by guests, invitees or persons attending the function, except by prior arrangement with management.

FOOD TASTING

Whilst we do not provide a tasting of the function menu, we recommend dining at The Lane Vineyard during the planning process. Once security deposit has been received and receipted, we are pleased to provide clients with a once off 15% discount. During this meal we will provide complimentary wine tastings during the process to assist with wine selections.

BAND MEALS

The Musician's Award stipulates that all entertainers must be provided with a meal. These are provided at the normal charge to the client.

NETS

Vine netting may be used during normal vineyard operations throughout the year as a pest control measure. These nets cannot be removed for functions. The use of vineyard netting is dependent on the weather and the ripening patterns of our grapes. Typically vintage can span from late January to April. Netting is not used on all parts of the vineyard.

DISPLAYS AND SIGNAGE

Nothing is to be nailed, screwed, stapled or adhered to any wall, door, or other surface or any part of the building. Signage is to be kept to a minimum and must be approved by the manager prior to the function. All relevant signage required by law regarding licences and alcohol service must remain displayed at all times during your event.

Clients initial

ALCOHOL

The Lane Vineyard has a strict no BYO policy. The Lane Vineyard does not offer spirits. Responsible Service of Alcohol: The Lane Wine Company PTY LTD reserves the right (under the Liquor Licensing Act, 1997 – section 125) to refuse service of alcohol to intoxicated or disorderly patrons.

These patrons may also be asked to leave the premises. Through the Liquor Licensing Act, The Lane Wine Co. has the duty of care for staff and the patrons and we therefore act accordingly.

Liquor service will cease 30 minutes prior to the conclusion of the event.

DAMAGES

Clients are financially responsible for any damages sustained to the premises and its contents and property owned or in the care or custody of the venue by the client, client guests, invitees or other persons attending the function. This liability extends to the exclusively hired areas of the venue and all surrounding areas of the estate.

Any cost of repairs due to damage caused by the client, or guests will be invoiced to the client on a 14 day account.

CLIENT RESPONSIBILITY

The Lane Vineyard will not accept any responsibility for damages or loss of merchandise left in the venue or function area prior to or after the function. Guest's goods must be removed from the venue by 11am the day following the conclusion of the function. The client is required to inform all relevant persons involved in the organising of the function (including contractors), of the venue's Terms and Conditions.

COMPLIANCE

It is understood that the client will conduct their function in an orderly manner in full compliance with the venue management and all applicable laws. The venue reserves the right to exclude or eject any and all objectionable persons from the function or the premises without liability.

SET UP AND DELIVERY OF EQUIPMENT

Clients are responsible for the cost involved in ensuring set up and pack down time of the function. All deliveries made to the venue must provide prior notice as to expected arrival and must be marked with the name and date of the function. No deliveries will be accepted between 12 noon and 3pm on any given day, without prior arrangement with management. Whilst every effort will be made to assist in the movement of goods from the loading area to the function area, assistance will be offered on the basis of staff availability.

MUSIC

It is the Client's responsibility to provide music for their event. The Event Manager remains in complete control over the sound and bass levels at all times of music in the venue, both indoors and outdoors. It is the clients' responsibility to consult with The Lane Vineyard before booking any live music. The Lane Vineyard will not be held liable for clients who book live music without written approval by The Lane Vineyard. If the Event Manager deems the music is unsuitable, and attempts to reduce levels are not adhered to, the music will cease immediately.

LIABILITY

If the venue has reason to believe that a function will affect the smooth running of the venue, its security or reputation, it reserves the right to cancel the event.

LAWS AND REGULATIONS

At no time will the client commit any act or permit its employees, agents or invitees to commit any act that is illegal or offensive or is in breach of the venue's rules. Nor can any such act breach any statutes, by law, orders, regulations or other provisions having the force of the law including but not limited to the venue liquor license and fire obligations.

FIRE REGULATIONS

The client must ensure that displays, equipment, goods or materials in conjunction with their function, do not obstruct the fire exits of the venue. Statutory signage that is lit must remain on at all times. During fire-ban season, as set by the Country Fire Service, no live flames are permitted outdoors; this includes sparklers, fireworks and candles.

HOT WEATHER POLICY

When the temperature is over 35 degrees; The Lane Vineyard will provide water for guests at the ceremony. For pre-dinner drinks the winery will be offered as an alternative space. If the client insists on using the lawn area, The Lane Vineyard will hire umbrellas and pass on costs to the client.

SMOKING POLICY

The Lane Vineyard has a strict smoking and fire ban responsibility. It is the client's responsibility to communicate this policy to the guests attending their function. The tasting room, dining room, winery and deck area are smoke free zones and smokers are asked to kindly use the designated smoking area provided at the bottom of the ramp behind the tasting room.

SPECIAL EFFECTS

Smoke machines, dry ice machines and pyrotechnics are not permitted in any area of the venue. No wax candles are permitted in the venue without prior written approval from the venue manager.

CONFETTI

No confetti or confetti-like substances are permitted anywhere in the venue including the surrounding estate. Removal of such substances will be at the cost of the client. Rose petals are permitted.

Clients initial

SECURITY

Should the client require dedicated security for their function arrangements will need to be made with the manager and charges rendered accordingly. Cocktail functions require security presence. This will be arranged by the venue, and charged accordingly.

COCKTAIL FUNCTION SECURITY

Above 60 guests and under 100 guests - 1 security guard @ \$250, Above 100 guests - 2 security guards @ \$500.

ENTIRE AGREEMENT

Subject only to variations specified in a subsequent Function Event Order signed by both parties, the attached document and these terms and conditions constitute the entire agreement of the parties and shall supersede all prior offers, negotiations and agreements in connection with the function.

BASIS OF AGREEMENT

Performance of this agreement is subject to labour troubles, disputes, strikes or pickets, accidents, government (Federal, State, Local requisitions), restrictions upon travel, transportation, food, beverage or supplies equipment failure and other causes which are beyond the control of the venue. In no event shall the venue be liable for the loss of profit or consequential damages suffered by the client, where based on breach of contract, warrant or otherwise. In no event shall the venue's liability be in excess of the estimated function cost.

Name of Client(s) _____

Date of signing Terms & Conditions ____/____/____

Signature of Client(s) _____

OFFICE USE ONLY

Date of receipt ____/____/____

Received by: _____

Position: _____

Signature: _____

THE LANE

VINEYARD

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