Conference & Events





OUR VENUE



Located in the Barossa Valley, just one hours' scenic drive from Adelaide, the Vine Inn Barossa offers recently renovated facilities and contemporary country style where food, accommodation and experience packages can be designed to suit your individual needs.

Fully renovated and modernised conference and convention facilities are available with six rooms of differing sizes which can facilitate up to 300 guests. The Vine Garden Room has excellent access for bringing large items inside the building, superb natural lighting and access to our garden area. Subject to availability, a range of audio visual equipment is included in your room hire.

Three wineries offering free wine tastings including the award winning Elderton and Penfolds Wines, the home of Grange Hermitage are within walking distance. We have access to the Barossa Valley's two best private golf courses.

The Vine Inn Barossa is the perfect place to stay and experience the delights of Australia's most renowned wine region.



VENUE CAPACITY & ROOM HIRE

Room Name	Theatre	U-Shape	Board- room	Class- room	Banquet	Cocktail	Cabaret	Area m2	Room Hire
Coulthard	16	-	12	-	12	-	-	20	\$100
Reusch	20	12	16	12	20	-	-	28	\$150
Hoopmann	60	24	28	24	50	60	-	74	\$200
Reusch & Coulthard Combined	40	18	24	18	40	40	-	48	\$200
Hoopmann, Reusch & Coulthard Combined	90	-	-	-	90	100	-	122	\$400
Vine Garden Function Room 3	40	20	24	20	48	50	16	63	\$200
Vine Garden Function Room 2	90	32	40	40	90	120	48	135	\$250
Vine Garden Function Room 1	120	-	-	60	120	160	64	172	\$450
All Vine Garden Function Rooms Combined	300	-	-	-	300	460	120	460	\$2000

^{*}We have other configurations and room combinations available. If you don't see something that suits you, please contact us for other options.

TECHNICAL EQUIPMENT

The following is included in room hire.

- Lectern with built in Microphone & Audio
- Cordless Microphone
- Data Projector & Screen
- Large Screen TV's
- In-house Amplification System

- White Board
- Flip Chart
- Lapel Microphone
- Portable Stage
- Portable Dance Floor



COULTHARD ROOM



Perfect for Board Meetings & Small Gatherings

This room is a perfect room for intimate gatherings, board meetings or small private functions.

Seating Formats	Theatre, Boardroom & Banquet
Maximum Guests	16
Features	Private room, natural light, well lit
Room Size	20 m2
Room Hire	\$100



REUSCH ROOM



Perfect for Board Meetings & Small Gatherings

This square room has lovely natural light, large screen TV mounted on the wall and can be joined with Coulthard and Hoopmann rooms for extra space if required.

Seating Formats	Theatre, U-Shape, Boardroom, Classroom & Banquet
Maximum Guests	20
Features	Private room, natural light, wall mounted TV
Room Size	28 m2
Room Hire	\$150



HOOPMANN ROOM



A Room with Wow!

This large room has a wow-factor with beautiful art-deco mirrors, restored fireplace and bar. Perfect for your next event and can be joined with Reusch and Coulthard rooms for extra space if required.

Seating Formats	All styles
Maximum Guests	60
Features	Private room, wall mounted TV, art-deco mirrors, bar
Room Size	74 m2
Room Hire	\$200



VINE GARDEN ROOM 3



Perfect For Your Next Event

This flexible room can cater for up to 50 people comfortably and has direct access to the outside courtyard.

Seating Formats	All styles
Maximum Guests	50
Features	Private entrance, TV, direct access to outside
Room Size	63 m2
Room Hire	\$200



VINE GARDEN ROOM 2



Perfect For Your Next Conference

With built in data projector and screen, or large screen TV and connection to in-house amplification system, this room is perfect for your next conference, seminar, or private event.

Seating Formats	All styles
Maximum Guests	120
Features	Private room, direct access to outside, built in facilities
Room Size	135 m2
Room Hire	\$250



VINE GARDEN ROOM 1



Perfect for any Event!

This room has great natural light and easy access from outside to load in and out, with double bifold doors. When joined with Vine Garden Function Room 2, allows a greater space for large events, dinners and conferences.

Seating Formats	All styles
Maximum Guests	160
Features	Private room, direct access to outside, natural light
Room Size	172 m2
Room Hire	\$450



VINE GARDEN FUNCTION ROOM



All Access Function Space

The entire Vine Garden Function Room has great natural light and easy access from outside to load in and out, with double bifold doors. Great space for large events, dinners, conferences, expo or trade show.

Seating Formats	Theatre, Banquet, Cocktail and Cabaret
Maximum Guests	460
Features	Extra Amenities, bar, direct access to outside, natural light
Room Size	460 m2
Room Hire	\$2000



MORNING & AFTERNOON TEA



Coffee & Tea on arrival - \$3.75 per person
Continuous Coffee & Tea - \$9.00 per person
Fresh Seasonal Fruit Platter - \$8.00 per person

OPTION 1 - \$7.90 per person

Homemade Biscuit and Assorted Sweet Mini Muffins, served with Coffee & Tea (2 pieces per person)

OPTION 2 - \$10.90 per person

Homemade Biscuit, Country Baked Scones with jam and cream, and Carrot Cake Slice, served with Coffee & Tea (3 pieces per person)

OPTION 3 - \$14.00 per person

Assorted Danishes, Country Baked Scones with jam and cream, and cream filled Profiteroles, served with Coffee & Tea (3 pieces per person)



LUNCH

LIGHT LUNCH

OPTION 1 - \$17.50 per person

- Fresh Baked Turkish Cob Loaf with Gourmet Fillings
- Fresh Seasonal Fruit Platter
- Coffee & Tea

OPTION 2 - \$20.00 per person

- Wraps with Assorted Fillings
- Homemade Sausage Rolls
- Savoury Cocktail Quiches (including vegetarian)
- Fresh Seasonal Fruit Platter
- Coffee & Tea

OPTION 3 - \$22.50 per person

- Loaded Potato Skins with bacon, cheese & sour cream
- Classic Assorted Closed Sandwiches
- Warm Vegetable Frittata Slice
- Greek Salad with olives & fetta
- Fresh Seasonal Fruit Platter
- Coffee & Tea

OPTION 4 - \$25.00 per person

- Southern Fried Chicken Tenders with ranch dressing
- Pulled Pork Sliders with BBQ glaze & Slaw
- Meatballs with roasted tomato sauce, spiral pasta & parmesan
- Greek Salad with olives & fetta
- Fresh Seasonal Fruit Platter
- Coffee & Tea

BBQ BUFFET

Available for lunch or dinner - minimum of 20 people. Cooked in-house and served buffet style.

TRADITIONAL - \$27.90 per person

- Mediterranean Chicken Skewers
- Beef Sausages with tomato relish
- Pork Spare Ribs with Hoi sin glaze
- Greek Lamb Loin Chops with yoghurt dressing
- Selection of 3 Salads
- Fresh Baked Bread Rolls
- Condiments to compliment the above

GOURMET - \$40.00 per person

- MSA 150g Sirloin Steak
- Selection of Gourmet Sausages with onion jam
- Lamb Kebabs, garlic & herb marinated with mint dressing
- Garlic Prawn Skewers
- Texas rubbed Chicken Thigh with ranch dressing
- Selection of 4 Salads
- Fresh Seasonal Fruit Platter
- Fresh Baked Bread Rolls
- Condiments to compliment the above



EXTENSIVE LUNCH & DINNER

MENU OPTIONS & COSTINGS

Menus are served as an alternate drop - prices apply to:

- One (1) choice of Soup
- Two (2) choices of Entree
- Two (2) choices of Main Course
- Two (2) choices of Dessert

If you prefer individual orders to be taken for your main course, then an additional charge of \$5.00 per person applies (up to 3 main courses can be selected).

A minimum of 2 courses are required to be selected. Pre-dinner canapes are not counted as a course.

Vegetarian options and other dietary requirement meals are available upon request.

Market price fluctuations that impact any product or produce, may attract additional charges. Alternate dishes or items may be arranged by agreement. You will receive notification of any required amendments.

All prices include GST - Valid until 31 March 2023

CANAPES

- Pre-Dinner Canapes Minimum of Two (2) choices are required to be selected.
- Cocktail Style Reception Minimum of Six (6) choices are required to be selected.

Lamb Koftas with mint & yoghurt dressing (warm) (GF) - \$4.50 (1 per person)

Tasmanian Smoked Salmon on Crostini with sour cream & capers (cold) - \$6.00 (2 per person)

Arancini Pesto Risotto Balls with balsamic glaze (warm) (V) - \$4.50 (2 per person)

Parmesan & Herb Chicken Tenders with tzatziki (warm) - \$4.90 (2 per person)

Mini Quiche (warm) - \$4.50 (2 per person)

Rare Roast Beef with horseradish cream & mustard toast (cold) - \$4.50 (2 per person)

Tandoori Chicken Skewer with raita & lemon (warm) (GF) - \$4.50 (1 per person)

Garlic Prawn Skewer with aioli (warm) (GF) - \$4.50 (1 per person)

Corn & Onion Bhaji Fritters with raita yoghurt (warm) (GF) (V) - \$4.00 (2 per person)

Pork & Pancetta Mignons with seeded mustard (warm) (GF) - \$4.50 (1 per person)

Beef Sliders with cheese, pickles & ketjup (warm) - \$4.90 (1 per person)

Mushroom, Caramelised Onion & Cream Fraiche Bruschetta (warm) (V) - \$4.50 (2 per person)



SOUP & ENTREE

SOUPS - \$7.00 per person

Pumpkin & Coconut with laced cream (V) (GF)

Italian Minestrone with parmesan crouton

Sweet Potato & Cauliflower with crispy bacon bits (GF)

Potato, Leek & Pancetta with toasted croutons

Sweetcorn & Eggflower classic Asian

Curried Split Pea & Ham with spring onion (GF)

ENTREES - \$15.90 per person COLD

Thai Beef Salad with vermicelli and chill & lime dressing (GF)

Hot Smoked Salmon with blinis & chives

Cajun Chicken Tenders served on a southwest salad

Seafood Brochette with baby greens and lemon aioli

Duck & Soba Noodle Salad with plum dressing

Brandy & Peppercorn Pate with mustard toast

WARM

Red pepper, Pumpkin & Spinach Risotto with parmesan cheese (GF) (V)

Pork Belly with Asian slaw and Hoi Sin sauce

Smoked Lamb Rump with cous cous and bush tomato chutney

Salt & Pepper Squid with mesculin and aioli (GF)

Tandoori Chicken Strips with coconut and cashew rice (GF)

Panko Barra Goujons with tartare

Polenta Crusted Field Mushroom with ratatouille and olive tapenade (GF) (Vegan)







MAIN COURSE

\$30.00 per person

King Island 300gm Sirloin cooked medium with potato, rocket and a shiraz glaze

Baked Barramundi Fillet with mash, baby spinach and caper & dill Beurre Blanc

Crispy Skin Chicken Breast with herb butter, soft polenta and rose cream sauce (GF)

Pork Scotch Fillet with mustard & sherry glaze and braised cabbage (GF)

Slow Roasted Beef Rib Eye Fillet with caramelised onion jus and fondant potatoes

Herb Crusted Lamb Primal with mint and rosemary potatoes

Chicken Galantine rolled with Herbs with basil & garlic mash and chardonnay cream sauce (GF)

Seared Atlantic Salmon Fillet on mash with avocado and tomato salsa (GF)

Low & Slow Beef Brisket with BBQ glaze, chunky chips and roasted corn

Mediterranean Vegetable Frittata with pesto cream fraiche (GF) (V)

Main courses served with vegetables on the plate and bowls of salad on the table

BUFFET OPTIONS

MINIMUM OF 60 PEOPLE

HOT CARVERY - \$38.00 per person

A buffet of hot roasts including, Chicken, Pork and Beef, together with Glazed Roast Potatoes, Cauliflower Au Gratin, Medley of Seasonal Vegetables, condiments, Antipasto Platter, a selection of three Seasonal Salads and a Fruit Platter

SEAFOOD BUFFET - \$58.00 per person

Includes the Hot Carvery plus platters of Baked Fillets of Barramundi (warm), Marinated Calamari (cold), Pickled Mussels (cold) and Whole Cooked Prawns (cold).





DESSERT & BEVERAGES

DESSERT - \$11.50 per person

Sticky Date Pudding with butterscotch sauce, cream, and toffee

Baked Cheesecake with berry compote

Mixed Berry Pavlova with passionfruit pulp (GF)

Chocolate Glazed Profiteroles with Grand Marnier syrup

Bread & Butterscotch Pudding with Chantilly cream and caramel sauce

German Style Apple Strudel with whipped cream

Banoffee Tart with chocolate shavings

CHEESE PLATE - \$15.00 per person

Vintage Mersey Vale, Dutch Smoked, Mainland Blue and Tasmanian Brie cheeses, served with dried fruits and nuts, water crackers and fruit

COFFEE AND TEA - \$3.00 per person

Percolated Coffee & Tea

BEVERAGES

Beverages are priced and served on a consumption basis. We have an extensive range of tap beers, ciders, wines and spirits, RTD's, soft drinks and juices.

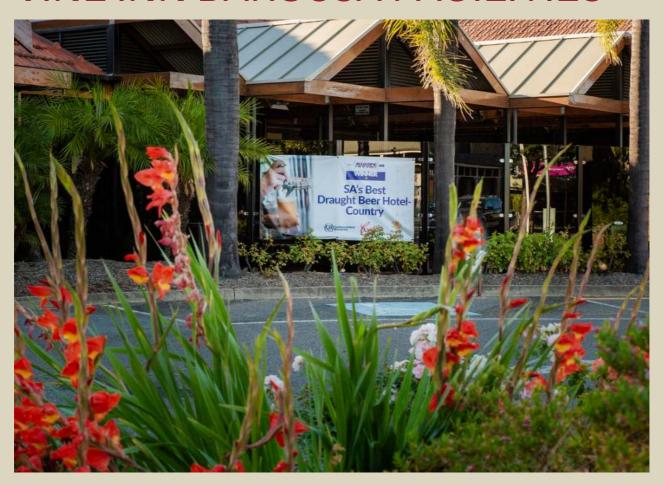
BYO is available for wine only. Corkage is \$10.00 per bottle.

Soft Drink - \$13.50 per jug
Orange Juice - \$14.00 per jug
Heavy Beer & Cider - \$26.00 per jug
House Wine (bottled) - \$22.00 per bottle

A more extensive wine list available upon request Beverage prices are subject to change without notice.



VINE INN BAROSSA FACILITIES



Vine Inn Barossa Community Hotel Facilities

- Outdoor Heated Swimming Pool
- Billy Jack's Bar & Courtyard with all day dining 11.30am 8.30pm
- TAB & Lotteries Outlet
- Sip 'n' Save Bottle Shop
- Gaming Lounge
- Vine Garden Bistro open for Breakfast, Lunch & Dinner daily
- Conference, Function & Events and Wedding Facilities
- Live Music Saturday Nights



ACCOMMODATION

VINE INN BAROSSA

4 Star Executive Motel Room

14-22 Murray Street, Nuriootpa

Eighteen (18) motel style units all with ensuite bathrooms (shower & toilet). All with queen size beds & some twin and triple options, telephone, complimentary wireless internet access, cable TV, refrigerator, reverse cycle air conditioning, iron and ironing board and coffee & tea making facilities





Conference Corporate Rate - room only

Single (1 person)	\$115.00 per night
Double/Twin	\$125.00 per night
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Triple Share	\$150.00 per night



ACCOMMODATION

VINE COURT BAROSSA

Standard Motel Room

49 Murray Street, Nuriootpa

Located 350 metres north along Murray Street from the Vine Inn.

Eighteen (18) motel style units all with ensuite bathrooms (shower & toilet).

All with queen size beds & some twin and triple options, telephone, complimentary wireless internet access, cable TV, refrigerator, reverse cycle air conditioning, iron and ironing board and coffee & tea making facilities





Conference Corporate Rate - room only

Single (1 person)	\$105.00 per night
Double/Twin	\$115.00 per night
Triple Share	\$141.00 per night



ACCOMMODATION

VINE COURT BAROSSA

4 Star Deluxe Self Contained Apartments

49 Murray Street, Nuriootpa

Located 350 metres north along Murray Street from the Vine Inn.

Seven (7) one bedroom apartments with bath, shower & toilet and queen size bed. Four (4) two bedroom apartments with 2 ensuites each with shower & toilet. Queen size bed in bedroom #1 & queen or 2 single beds in bedroom # 2. All apartments have separate kitchen & living area with microwave, toaster, hot plate, full size refrigerator, coffee & tea making facilities and kitchenware, telephone, complimentary wireless internet access, cable TV, reverse cycle air conditioning, iron and ironing board.





Conference Corporate Rate - room only

One Bedroom Apartment	\$144.00 per night	Maximum 2 people using queen bed
Two Bedroom Apartment	\$144.00 per night	Maximum 2 people using one bedroom
Two Bedroom Apartment	\$189.00 per night	2-4 people using both bedrooms



RECREATION & ACTIVITIES









The Barossa is a playground for foodies, wine lovers, golfers and families alike. If you are looking for group activities, team building experiences, or simply some relaxation and recreation, our team can help you plan the perfect day.

Local Attractions

- Wine tours & wine tasting
- Visiting local heritage parks
- Barossa Helicopters
- Barossa Hot Air Balloons
- Bike tours & hire
- · Golf packages
- Bowling & mini golf at Barossa Bowland
- Local restaurants
- Swimming & indoor sports



TERMS & CONDITIONS

- Receipt of this information pack does not constitute a booking.
- Tentative bookings will be held for a maximum of thirty (30) days. If you do not confirm your event by this time, we will release your booking without notice. At this stage we may request a deposit payment.
- Menu selection is required fourteen (14) days prior to the event.
- Cancellations must be advised in writing. Refund of any deposits held are as follows: Over 90 days full refund, 61-90 days 75% refund, 31-60 days 50% refund, 30 days or less no refund.
 ** Cancellations or refunds required due to Covid-19 restrictions that impact your event will be considered on a case-by-case basis.
- A confirmed number of people attending the event is required seven (7) days prior to the event. Charges will be based on the confirmed number of people attending the event.
- Full payment of the account must be made by cash or credit card in one lump sum at the
 conclusion of the function. One account only will be prepared for the event; individual accounts
 can not be made for conference delegates. Payments by personal cheque must be made
 fourteen (14) days prior to the event.
- We take no responsibility for damage to or loss of items before, during and after an event, and recommend that you arrange appropriate insurance cover.
- It is your responsibility to ensure that all attendees behave in a socially acceptable manner during the event.
- You will be held financially responsible for any damage sustained to any of our property. A
 cleaning surcharge may apply if your event creates requirements that are over and above
 normal cleaning.

Gabrielle Marschall Hotel Manager

**All prices contained within include GST - Valid until 31 March 2023

