

# Weddings



Vine Inn  
BAROSSA  
Community Hotel

# 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.



# WEDDINGS



Wedding Receptions have long been a specialty of the Vine Inn Barossa, and situated in the beautiful Barossa Valley, only an hour from Adelaide we offer the perfect venue to celebrate your special day.

The Vine Garden Function Room is an ideal Reception Venue, catering for groups from 20 to 250 persons. The Reception Areas overlook our picturesque gardens which can be used for Wedding Ceremonies, Pre-Dinner Drinks or Wedding Photos.

Whether your Reception is large or small, casual or formal, a seated dinner or cocktail style we offer packages to suit all tastes and requirements. Offering full set up and clean up of your Reception, full waiter table service for meals and beverages, we pride ourselves on friendly and efficient service with staff that offer experience and attention to detail.

Accommodation is also an important feature of the Vine Inn Barossa, offering 3 different types of rooms allowing your guests to sit back, relax and celebrate your special day with you. Let our professional and helpful function staff work with you to plan your most memorable day.





# CEREMONY & RECEPTION



## Enjoy a Garden Wedding

The Vine Inn Barossa is your complete wedding solution, offering ceremonial space, reception venue, accommodation, pre and post drinks and meals.

Our dedicated functions team can help you plan your reception and coordinate with other service providers to ensure a stress-free wedding. We are happy for you to bring your own decorations, which we can set up to your specifications.

## Facilities Available

- Easy seating for up to 60 guests.
- Standing and seating room for up to 100 guests.
- Red Carpet.
- Signing Table.
- Lectern with built in microphone.

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Garden  
Ceremony

Approximately  
100 guests or less

\$150.00

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# ROOM HIRE & SET UP FEES



Includes set up of the room with option of round or long tables, white linen tablecloths, white linen napkins, crockery, cutlery, glassware, bridal table & skirting, cake table & skirting, cake knife, display easel, lectern with built in microphone and clean up of the room.

Vine Garden Function Room 1	Approximately 70 guests or less	\$500.00
Vine Garden Function Rooms 2 & 3	Approximately 70 guests or less	\$500.00
Vine Garden Function Rooms 1 & 2	Approximately 70 - 150 guests	\$700.00
Entire Vine Garden Function Room	Approximately 150 plus guests	\$1500.00

# 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

## WEDDING CAKE - \$7.00 per person

If you choose to offer your own supplied wedding cake as dessert option, we will portion, decorate and garnish with fresh strawberry, berry coulis and whipped cream.

This option also includes percolated coffee and tea.

## 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. You are required to spend a minimum of \$15.00 per person. 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.

# ADDITIONAL INFORMATION

## ENTERTAINMENT

You are happy for you to organise your own music. We welcome external suppliers, DJ's, bands, duos etc. We have the facility to connect to our speakers with your own I-pod or similar device.

## NAPKINS

White linen napkins or a range of colour paper napkins are available for your selection to coordinate with the colour theme of your wedding.

## GARDENS

Our picturesque gardens are available for photographs before and during your wedding.

## ACCOMMODATION

A complimentary\* Executive Motel Room is available for your overnight accommodation. Conditions Apply.

Guests attending your wedding will receive 10% discount on accommodation.

# TERMS & CONDITIONS

- 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.
- To confirm your booking a deposit of \$500.00 is required within thirty (30) days of confirming your booking.
- 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 must be received for the confirmed number of attending three (3) business days prior to the event. Payment can be made by cash, credit card or EFT. 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**



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