

A group of people are shown in a celebratory mood at a party. In the foreground, a woman with dark hair is smiling and clinking her glass with others. Behind her, another woman with blonde hair is also smiling. To the right, a man with a beard is laughing. They are all holding glasses of drinks, some with lemons and straws. The background is dark and out of focus, suggesting an indoor party setting.

Sf

CELEBRATIONS

ST FRANCIS WINERY LOCATED IN HISTORIC OLD REYNELLA

WELCOME

START PLANNING YOUR CELEBRATION

About us....

St Francis Winery is situated on 5 acres overlooking Lake Carew Reynell and built around the circa 1852 originally used as a winery building... Reynella is the site of the first grape vine plantings in South Australia and the original winery building was built by Walter Reynell after which the township was named.

This historic building is now known as one of South Australia's premier wedding venues. Featuring immaculate gardens suitable for a any occasion and multiple function rooms, facilitating up to 250 people, all boasting rustic charm and historic characteristics.

Located just a short journey from the city towards Adelaide's south and the gateway to the McLaren Vale wine region, St Francis Winery is positioned in an ideal location for guests travelling near and far. St Francis Winery also features 40 accommodation rooms rated 3.5 stars, plus a bridal suite, heated indoor swimming pool, gaming room and Walters restaurant.

The professional, friendly team at St Francis Winery will ensure that your function will be everything you imagine and more! We look forward to you contacting us with your enquiries and to arrange a personalised venue tour with our functions manager.



VENUE

RUSTIC CHARM & LAKE VIEWS



Main Vines Room
\$800 room hire
Capacity
Sit down 120
Cocktail 180

The Main Vines function room is the premium function space within the venue. The room is a standout with high ceilings featuring exposed wood beams and an antique wheel hanging from the ceiling, which creates the ultimate centrepiece. The room is fully self contained and boasts its own pergola, bar, lounge area, fireplace & dance floor.



Cellar Room
\$400 room hire
Capacity
Sit down 80
Cocktail 120

In the heart of the function centre you will find the Cellar Room. Showcasing high ceilings, exposed wood beams, private bar, and pendant lighting which creates a moody ambiance. This is a versatile space that can accommodate sit down or cocktail style events. The Cellar Room can transform into a beautiful function space.



**Outside, Pergola
or Marquee**
POA

Outdoor teepee tents, marquees or open aired functions are a unique and trendy way to enjoy a day time event or balmy warm night. The large pergola has a relaxed atmosphere and can be used as a function space. We can facilitate all of these options.... POA.

Multiple rooms or areas can be booked simultaneously to accommodate larger bookings of up to 250 people

SET MENU

LET'S EAT

1 course \$35pp

2 course \$50pp 1 entrée or dessert & 2 mains

3 course \$60pp 1 entrée, 2 mains, 1 dessert

Served Alternate Drop

Additions

Starter (Antipasto platter) \$12pp

Garlic and herb bread \$ 5pp

Extra menu option \$8pp

Upgrade to choice menu \$10pp

Children's meals \$25pp

Entree

Soup – pumpkin or chicken & corn

Salt and pepper squid salad

Char grilled satay chicken skewers

Thai beef salad

Traditional prawn cocktail

Mushroom and parmesan arancini with baby spinach & aioli

Spinach and ricotta filo parcels

Main

Lamb pie served with sweet potato chips and garden salad

Braised pork shoulder with roasted cocktail potatoes, steamed vegetables and apple sauce

Chicken kiev, chicken breast wrapped with prosciutto served with mashed potato, steamed greens and garlic cream sauce

Atlantic salmon served with roasted chat potato, asparagus, broccolini & hollandaise sauce

Porterhouse steak cooked to medium with roasted cocktail potatoes, baby carrots, broccolini finished with a shiraz jus

Herb seasoned & grilled vegetable stack with zucchini, onion, butternut pumpkin & capsicum topped with napolitano sauce served with chat potatoes, carrot & fresh baby spinach (GF/ V)

Roasted pumpkin, capsicum, spanish onion, fetta, baby beetroot, rocket and balsamic salad

Dessert

White chocolate tart with raspberry coulis

Sticky date pudding drizzled with butterscotch sauce & whipped cream

Salted caramel brownie with whipped vanilla cream

Pavlova with fresh whipped vanilla cream and strawberries

Cheese board assorted local cheeses with mixed nuts, fresh fruit & water crackers & quince paste (one per table)

COCKTAIL



PLATTERS

\$120 (40 pieces)

- Beef sliders with america cheese, mustard and ketchup
- Pulled pork sliders with BBQ sauce and coleslaw
- Chicken sliders with guacamole and mixed lettuce & aioli
- Hollumi sliders with chutney & lettuce
- St Francis fried chicken tenders with garlic aioli
- Seafood extravaganza with panko crumbed prawns, salt and pepper squid and crumbed fish pieces

\$80 (40 pieces)

- Asian yum cha selection-
(Vegetable samosas, spring rolls and mini dim sims)
- Cocktail pastries selection-
(assorted pies, pasties and sausage rolls)
- Cocktail quiches – mixed variety
- Mini bruschetta on fresh baked baguette bread -
with marinated tomatoes, basil and parmesan
or / with salami, capsicum, basil, and olive tapenade
or / with smoked salmon with fraiche and chives

Other Platters

- House made dips with vegetable crudities & pita bread \$80
- Antipasto platter: sliced meats, SA olives & semi-dried tomatoes \$130
- Cheese platter: brie, blue vein, tasty cheese with dried & fresh fruit, quince paste, nuts & water crackers \$120
- Potato wedges w/sweet chilli & sour cream \$50
- Sweet potato fries with garlic aioli \$50

\$95 (40 pieces)

- Salt and pepper squid with tartare and lemon
- Chicken skewers with satay sauce GF
- Mushroom and parmesan arancini Balls with garlic aioli
- Lamb meat balls w/ tzatziki
- Vegan pakoras w/paprika aioli

Dessert Platters

- Assorted sweet danishes \$120 (40p)
- Mixed chocolate platter-
(tartlets, profiteroles & brownie) \$120 (40p)
- Seasonal fresh fruit \$90

BANQUET

SERVED AT THE TABLE TO SHARE

2 Course \$55pp

3 Course \$65pp

Starter

Oven baked smashed pitta bread, selection of sliced local Barossa gourmet meats, SA mixed pitted olives, local SA char grilled capsicum & hummus

Main

Oven baked whole rolled chicken stuffed with thyme, garlic & lemon zest

Slow braised rosemary & garlic seasoned lamb shoulder

Oven baked pork belly with crackling

Sides

Rich brown gravy

Duck fat roasted chat potatoes & honey glazed carrots

Tomato, cucumber, onion & capsicum garden style salad with mustard vinaigrette

Cauliflower and paprika bake

Dessert

Pavlova roulade filled with whipped vanilla bean cream & strawberries

Apple crumble pie with vanilla custard



DRINKS

TIME TO GET THE PARTY STARTED

Standard Drinks Package

2 HOURS \$35pp

3 HOURS \$45pp

4 HOURS \$52pp

5 HOURS \$60pp

Hahn Super Dry

Coopers Pale Ale

West End

Hahn 3.5%

Hidden Valley-Sauv Blanc, Shiraz,
Sparkling, Cab Sauv

Banrock Moscato

Soft Drinks

Premium Drinks Package

2 HOURS \$45pp

3 HOURS \$55pp

4 HOURS \$62pp

5 HOURS \$70pp

Hahn Super Dry

Coopers Pale Ale

West End

Hahn 3.5%

Corona

Heineken

Hidden Valley-Sauv Blanc, Shiraz,
Sparkling, Cab Sauv

Banrock Moscato

The Lane Lois Blanc de Blanc

Paxton Rose

Pikes Riesling

Paxton AAA (Shiraz Grenache)

Somersby Cider (Apple & Pear)

Shaw Family Cab Sauv

Fox Creek Merlot

Soft Drinks

Other Bar Options...

Cash Bar- Guests pay for their own drinks

Bar Tab- Only pay for what you and your guests consume. Select your drinks from our full bar list

Subsidised Bar Tab- Guests pay a reduced price per drink. The balance is charged to your tab

Beverages are subject to availability



STAY

GUEST ROOMS & BRIDAL SUITE

St Francis Winery located in historic Old Reynella

Having accommodation makes this venue the perfect all in one option. Guests near and far can stay onsite for the night of the function or longer if required. We have 40 rooms all with varied layouts such as, classic room, spa rooms, self contained, twin rooms and executive suites.

Our rooms are convenient for you to get ready, stay the night before your function and get your hair and makeup done at the venue or close by.

The newly updated bridal suite features a large floor plan, smart tv, lounge area, spa bath and access to the hotel amenities including indoor pool.

Ask the manager about making the evening extra special with rose petals, candles and champagne POA

Rooms are subject to availability

Breakfast

Spend the morning after the big day with your family and friends and enjoy a fully cooked breakfast. St Francis Winery's a la carte breakfast is available Saturday or Sunday between 8am-10am and served in Walter's restaurant

Booking are preferred ph 8322 2246



INCLUSIONS

WHAT WE PROVIDE

Below is a list of what's included...

Experienced Function Coordinator

Setup and pack down of the event

Tables set to your requirements

Black or white linen - table clothes & napkins

Personalised menus

Cake table & knife for cake cutting

Use of easel

Use of wine barrels

Brewed coffee & selection of teas

Staffing for the event

Cleaning after the event

Please ask us for more information on the above items



EXTRAS

THE FINAL TOUCH

Below is a list of optional extra's...

Chair covers & sashes

Centrepieces

Wishing well

Name cards

Seating chart

Custom signs for easel

Fairy lights and ceiling canopy

Twinkle backdrop curtains

Lawn games

DJ/MC

Please ask us for a quote on the above items



T & C S

PLEASE READ CAREFULLY

TENTATIVE BOOKING

We will hold a tentative booking for a maximum of 7 days. If no contact is made before the end of the 7 day period the function room will become available to other parties of interest.

BOOKING CONFIRMATION AND DEPOSIT

A confirmation agreement form needs to be completed when confirming the booking. The deposit required is \$500 and must be made to secure the booking.

CANCELLATIONS

In the unfortunate instance of a cancellation, please refer to the confirmation agreement form which outlines the policy for refunds and postponement.

PAYMENT POLICY

- Deposit- \$500 when confirming the booking
- Follow up payment- \$500 due 30 days prior to the function date
- Final payment- 7 days prior to the event
- Day of the event- any miscellaneous charges from the day of the event. Eg. bar tab

MINIMUM SPEND (MAY - SEPTEMBER)

Minimum Spend \$2500 (Fri, Sat, Sun)
Minimum Spend \$1500 (Mon-Thurs)

MINIMUM SPEND (OCTOBER - APRIL)

Minimum Spend \$3000 (Fri, Sat, Sun)
Minimum Spend \$2000 (Mon-Thurs)

CATERING & MENU SELECTION

Food and beverage selection must be finalised with the manager at least 14 days prior to the event.

FINAL NUMBERS

As confirmed with the manager, final number of expected guests due at least 14 days prior to the event. Charges will be made based on the final number, or the attendance number, which ever is greater.

DIETARY REQUIREMENTS

All dietary requirements must be made at least 14 days prior to the event. Any dietary requirements that are not disclosed until the day of the event maybe charged an additional amount, and must be paid for on the day of the event.

DAMAGES

Please note, any damages sustained to the venue property and fittings during the event you are financially liable for. No attachments are to be used on the walls or ceiling without prior permission from the management.

CLIENT RESPONSIBILITY

The staff will adhere to responsible service of alcohol. No alcohol will be served to minors (less than 18 years of age) or intoxicated persons. Management reserve the right to exclude or remove any persons whose conduct is deemed inappropriate or unruly.

EXTERNAL CATERING

Cakes and cupcakes are the only permitted external catering allowed. Cakeage fee may apply. No other food or beverage may be bought onto the premises for consumption during the event unless approved by the manager.

NOISE RESTRICTIONS

Apply in all areas of the venue, and must be followed by the directions of management. All music will conclude no later than midnight. Upon conclusion of the event, guests must leave in a timely manner & noise kept to a minimum out of respect to our accommodation guests.

FUNCTION ROOMS

We reserve the right to relocate function rooms due to circumstances beyond our control, or if the numbers increase or decrease significantly from those advised at the time of reservation. Management will discuss any changes with you when a final decision is made.

OUTSOURCED SUPPLIERS

All outsourced suppliers are responsible for the transport, setup and dismantling of their own equipment in accordance with health and safety codes.

GENERAL CLEANING

Standard cleaning is included in the cost of room hire. Additional charges will apply for instances where the event has created cleaning requirements which are over and above normal cleaning. Use of table scatters and confetti are not permitted, use of these will incur a additional cleaning fee of \$100.

INCLEMENT WEATHER

Our outdoor spaces can be affected by inclement weather. Should this impact the function an alternative space maybe negotiated with the manager. Refunds will not be offered due to weather, please refer to the cancellation policy.

ST FRANCIS WINERY

WE HOPE TO BE A PART OF YOUR SPECIAL EVENT

Thanks for taking your time to read through our Celebration Package

Please contact us for any further information or to arrange a venue tour

