# ST FRANCIS WINERY CELEBRATIONS 2024 & 2025





### **ABOUT US**

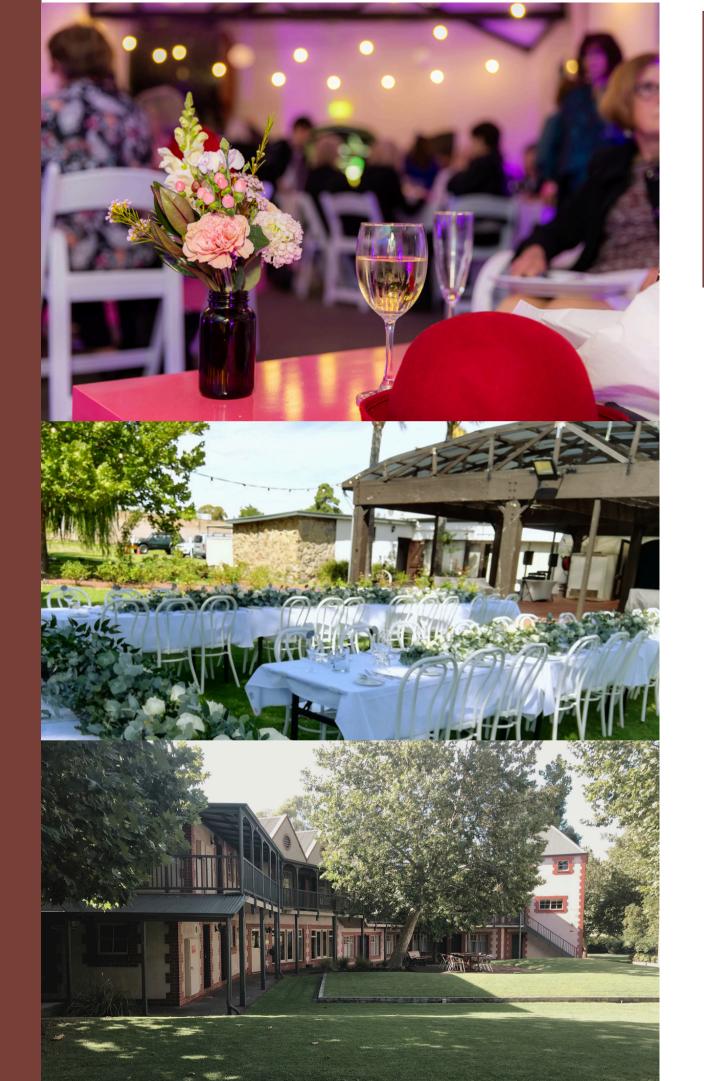
St Francis Winery is situated on 5 acres overlooking Lake Carew Reynell and built around the circa 1852 originally used as a winery building... Reynella is the site of the first grape vine plantings in South Australia and the original winery building was built by Walter Reynell after which the township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

This historic building is now know as one of South Australia's premier wedding venues. Featuring immaculate gardens suitable for a beautiful ceremony 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 wedding 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.

E: functions.stfrancis@gmhotels.com.au W: www.stfranciswinery.com.au



## **OUR FUNCTION SPACES**

MAIN VINES ROOM | 90 SEATED | 150 COCKTAIL Enjoy the ambiance of the historical Reynella Hall with original arch windows, offering a cool breeze in the warmer months, and a open wood fireplace during the cooler months. Seating up to 100 guests, plus an area for band or DJ along with purpose built dance floor.

CELLAR ROOM | 80 SEATED | 120 COCKTAIL 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.

THE PAVILION | 60 SEATED | 100 COCKTAIL An outdoor dining experience with the ease of clear blinds to enclose the space, The Pavilion offers an intimate dining option for up to 60 people. This space offers couples the opportunity for a lighting or hanging floral installation with the open rafters, along with the intimacy of banquet tables.

GARDEN LAWNS | 90 SEATED | 150 COCKTAIL Lush green lawns under our mature Plain Trees, nestled beside Lake Carew Reynell edge of our dam, we can offer a range of options on our lawn. Enjoy a relaxed evening in the gardens with a cocktail soiree, marquee functions in different sizes available on the lawn, or alternatively outdoor dining under the stars also available in certain seasons. We can host up to 140 guests for a cocktail style, or 120-140 in a marquee. For further information about marquee options please speak with one of our team. \*Please note additional hire equipment may be required. Charges apply.

#### Or talk to us about combining our spaces to create an event of up to 250 guests

## LET'S EAT

#### SET MENU PER PERSON SERVED ALTERNATE DROP

1 x Entrée + 2 x main	\$79
4 x Canapes + 1 x entrée + 2 x main	\$89
4x Canapes + 2 x entrée + 2 x main + 1 x dessert	\$99

### **OPTIONAL EXTRAS** | PER PERSON

Extra menu option (per course)	\$8
Children's meals (includes dessert)	\$25
Cheese Board per table	\$10
Extra meal for vendor/supplier	\$40



## LET'S EAT CONTINUED...

\$75

\$85

#### SHARED TABLE BANQUET | PER PERSON

### 2 Course Shared Banquet

Includes

3 shared entrees

- 2 shared mains
- 2 shared sides

#### **3 Course Shared Banquet**

Includes

- 3 shared entrees
- 2 shared mains
- 2 shared sides
- 1 x shared dessert

#### **CANAPES |** PER PERSON

Selection of 6 hot or cold items	\$50
Selection of 8 hot or cold items	\$65
Selection of 10 hot or cold items	\$80

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### MENU

Entrée Skewered Moroccan Lamb with garlic yoghurt sauce (GF, DFO)

Wild Mushroom Arancini with truffle aioli (GFO, Vegan Optional)

**Cold Smoked Salmon** *with dill, horseradish crème (GF, DFO)* 

**Prawn & Avocado Nori** with crispy shallots & soy (GF, DF, Vegan O)

Satay Chicken Skewers with roasted peanuts & coconut (GF)

Marinated Artichokes with parsley, hummus & EVOO (GF, Vegan)

**Slow Roasted Pork Meatballs** with olive & tomato sugo (DF)

#### Dessert

Honey Panna Cotta with poached blueberries

**Classic Pavlova** with soft whipped cream & passionfruit

House-made Tiramisu

**Dark Chocolate Mousse** *with mulled raspberries*  Main Prime Char Grilled MSA Sirloin with red wine jus (GF, DFO)

**Free range Pan Fried Chicken Kiev** *with jus (GF, DFO)* 

**Northern QLD Saltwater Barramundi** *with tartare & lemon (GF, DFO)* 

**Braised Free Range Pork Belly** with apple sauce & cider jus (GF, DFO)

•Slow Cooked Lamb Shank with rosemary & garlic braising gravy

**8hr Slow Roasted Beef Cheeks** with tomato relish & pan juices (GF, DFO)

**Poached & Roasted Free Range Chicken Maryland** *with pesto & jus (GF, DFO)* 

Middle Eastern Braised Eggplant with sun ripened tomatoes, fennel seed & paprika (vegan, DF, GF)

All mains are served with new season roasted potato rosti

Cheese

**Double Cream Brie** 

King Island Smoked Aged Cheddar

Adelaide Hills Creamy Blue

All served with Maggie Beer quince paste & water crackers



## MENU CONTINUED...

### Canapes

**Trio of house made dips** Served with lavosh crackers (Veg)

**Antipasto Platter** A Selection of locally sourced smallgoods sliced in house Served with an assortment of pickled and grilled vegetables & olives.

**Confit mushroom arancini** Served with basil aioli & parmesan (Veg)

Moroccan Lamb skewers Served with garlic yoghurt sauce (GF)

**Vegetable Samosas** served with sweet chili (DF, Vegan)

**Satay chicken skewers** Served with house made satay dipping sauce

**Pork Sausage Rolls** served with BBQ sauce

Hand-rolled spring rolls served with sweet chili (DF | Veg)

**Assorted Handmade Nori Rolls** with pickled ginger & soy (GF | Veg Optional)

**Pork Dumplings** Served with soy sauce

**Slow Braised Beef Pies** served with tomato Sauce *Cheese Board Served with quince paste & water crackers* 

**Salt & pepper squid** Served with lemon & tartare

**Panko Prawns** Served with cocktail dipping sauce

Sliders | choice of:

**American Cheeseburger** *Premium house made patty, American cheese & burger sauce* 

**Vegetarian** Falafel patty, salsa, guacamole & sour cream

#### **Dessert Canapes**

Assorted petit fours

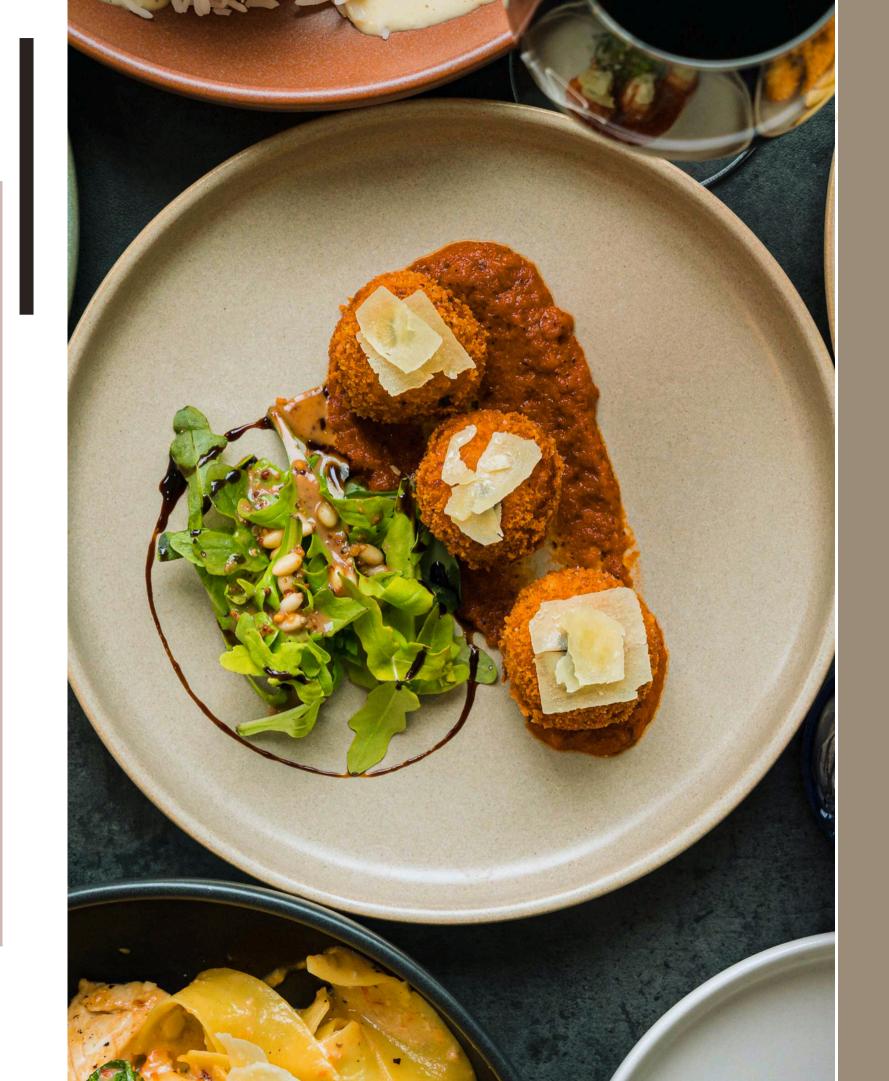
Assorted Danish platter

Orange & almond cake (GF, DF)

Seasonal fresh fruit platter

Brownie bites (GF)

Lemon & passionfruit cheesecake (GF)



## LET'S DRINK

#### C E L E B R A T I O N P A C K A G E

Hahn Super Dry Coopers Pale Ale 5 Seeds Apple Cider Hahn 3.5%

Winery Road Sparkling Young Poets Moscato Winery Road Sauvignon Blanc Hidden Valley Rose Winery Road Shiraz

Soft Drinks

3 Hours \$58pp 4 Hours \$68pp 5 Hours \$75pp

#### P R E M I U M P A C K A G E

Hahn Super Dry Coopers Pale Ale 5 Seeds Apple Cider Hahn 3.5%

The Lane Lois Sparkling Young Poets Moscato The Lane Sauvignon Blanc The Lane Rose The Lane Shiraz Paxton AAA Shiraz Grenache

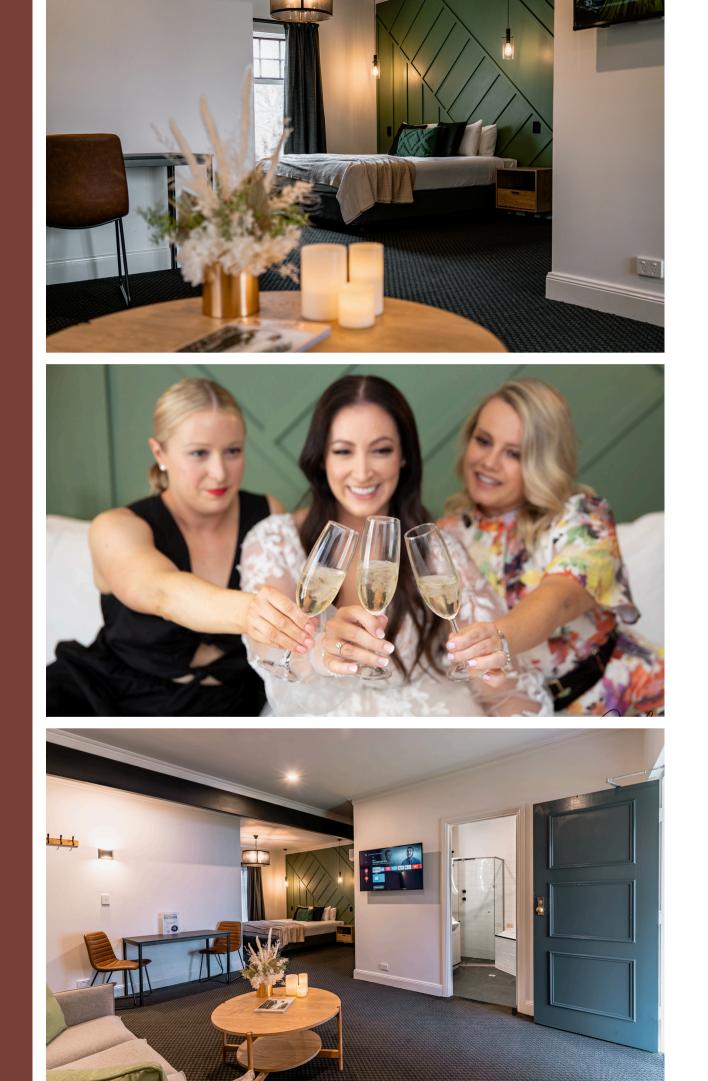
Soft Drinks

3 Hours \$65pp 4 Hours \$75pp 5 Hours \$82pp

Alternately, only pay for what you and your guests consume. Ask your coordinator for the full bar list to choose from.

Beverages are subject to availability





### STAY

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, standard rooms, spa rooms, family units, twin rooms and spa suites. Our rooms are convenient for your guests to get ready or stay the night The newly updated suites features a large floor plan, smart tv, lounge area, spa bath and access to the hotel amenities including indoor pool.

### WE HOPE TO BE A PART OF YOUR SPECIAL DAY

### Thanks for taking your time to read through our Celebrations Package

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



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### **THANK YOU**