

A group of people at a social event, clinking glasses and smiling. The scene is dimly lit with warm, ambient lighting. 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 visible, also holding a glass. The background is filled with other people, creating a lively social atmosphere.

Sf

SOCIAL EVENTS

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 ambience. 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.

MINIMUM SPEND FOOD AND BEVERAGE

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

COCKTAIL



PLATTERS

\$110 each

- Beef sliders, American cheese, mustard and ketchup (20 pieces)
- Pulled pork sliders, BBQ sauce and coleslaw (20 pieces)
- Chicken sliders, guacamole and mixed lettuce & aioli (20 pieces)
- Halloumi sliders with chutney & lettuce (v) (20 pieces)
- St Francis fried chicken tenders with garlic aioli (gf) (20 pieces)

\$95 each

- Chicken skewers with satay sauce (gf) (30 pieces)
- Mushroom and parmesan arancini Balls, garlic aioli (v, gfo) (30 pieces)
- Vegan pakoras w/paprika aioli (30 pieces)
- Panko crumbed prawns, tartare sauce (30 pieces)
- Moroccan lamb skewers, tzatziki (gf) (30 pieces)
- Fried pork dumplings, soy sauce (30 pieces)

\$80 each

- Asian yum cha selection - Vegetable samosas, spring rolls and mini dim sims (36 pieces)
- Cocktail pastries selection - Assorted pies, pasties and sausage rolls (36 pieces)
- Cocktail quiches - mixed variety including vegetarian (36 pieces)
- Mini bruschetta on fresh baked baguette bread with marinated tomatoes, basil and parmesan (v) (30 pieces)
- Salt and pepper squid with tartare and lemon (36 pieces)

Other Platters

- Dips with vegetable crudities & pita bread (gfo) \$80
- Antipasto platter: sliced meats, SA olives, semi-dried tomatoes (gf) \$140
- Cheese platter: brie, blue vein, tasty cheese with dried & fresh fruit, quince paste, nuts & water crackers (gfo) \$120
- Potato wedges, sweet chilli & sour cream \$50
- Fries, garlic aioli, tomato sauce (gf) \$50

Dessert Platters

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

SET MENU

LET'S EAT

1 course Main Only \$35pp

Alternate Drop

2 course Entree and Main or Main and Dessert \$50pp

3 course Entree, Main and Dessert \$60pp

Entree

Salt and pepper squid salad, mixed salad greens

Char grilled satay chicken skewers (gf)

Moroccan lamb skewers, tzatziki (gf)

Mushroom and parmesan arancini with baby spinach & aioli (v)

Soup, available on request

Main

Oven baked chicken breast, bone in mashed potato, steamed greens and garlic cream pesto sauce

Barramundi served with roasted chat potato, asparagus, broccolini & hollandaise sauce

Porterhouse steak cooked medium, roasted cocktail potatoes, broccolini, red wine jus

Middle Eastern braised eggplant, sunripened tomatoes, fennel sauce, paprika



Dessert

Lemon Tart, raspberry coulis

Sticky date pudding drizzled, butterscotch sauce, whipped cream

Warm chocolate brownie, vanilla ice cream, strawberries

Pavlova, fresh whipped vanilla cream, passionfruit (gf)

Additions

Starter (Antipasto platter) \$12pp

Garlic and herb bread \$ 5pp

Cheese Board \$10pp

Upgrade to choice menu \$10pp

Children's meals under 12's \$25pp

BANQUET

SERVED AT THE TABLE TO SHARE

2 Course \$60pp

3 Course \$75pp

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 & root vegetables

Garden salad, tomato, cucumber, onion, mixed lettuce leaves, house vinaigrette

Seasonal greens

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 \$30pp

3 HOURS \$40pp

4 HOURS \$50pp

5 HOURS \$60pp
Hahn Super Dry

Coopers Pale Ale

Hahn 3.5%

West End Draught

Steeple Jack Sparkling, Sauvignon
Blanc, Moscato, Shiraz

Soft Drinks and Juices

Premium Drinks Package

2 HOURS \$45pp

3 HOURS \$55pp

4 HOURS \$62pp

5 HOURS \$70pp

Hahn Super Dry

Coopers Pale Ale

Hahn 3.5%

West End Draught

Lois Blanc De Blanc Sparkling NV
The Lane Sauvignon Blanc, Rose,
Shiraz

Soft Drinks and Juices

Beverages are subject to availability

Other Bar Options...

Spirit add on to drinks package \$15pp house spirits - ask functions manager for items

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

STAY

ACCOMMODATION

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.

Rooms are subject to availability



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
- 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 FOOD AND BEVERAGE

Minimum Spend \$2500 (Fri, Sat, Sun)

Minimum Spend \$1500 (Mon-Thurs)

CATERING & MENU SELECTION

Food and beverage selection must be finalized 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

