



CELEBRATIONS AT ST. FRANCIS WINERY





St Francis Winery is a 41-suite property, The Resort is situated on 5 acres overlooking Lake Carew Reynell and built around the circa 1852 winery building.

Reynella is the site of the first grape vine plantings in South Australia and the original winery was built by Walter Reynell, after which the township was named.

This historic building is now widely used as a premier wedding venue.

Just a short journey from the city to Adelaide's south, and the gateway to the McLaren Vale Wine region, St Francis Winery is picturesque and additionally offers 3 star accommodation, heated indoor swimming pool, and Walters bistro.



Our event spaces which offer an abundance of character and charm overlook our manicured gardens & lake.

Catering for sit down dinners up to 120 and cocktail events of 250. Whether it's a small intimate event or large affair, St Francis is the ideal venue.

The Venue



Outlining our manicured lawn area are beautiful 100 year old maple trees which create the perfect back drop all year round.

We offer both Cocktail style functions and seated functions.

Whether you choose to wine and dine your guests in our Main Vines room, our pergola or a marquee on the lawn under the stars, a function at St Francis is guaranteed to be an unforgettable experience.



The Venue



REYNELL ROOM

Our Reynell Room overlooks our picturesque gardens and is perfect for small functions and family dinners. The doors can open up to offer extra space outside under the shaded sails . (weather permitting)

CAPACITY

Cocktail style: 30

Boardroom: Long table 24

LAKEVIEW ROOM

The Lakeview room overlooks our gorgeous gardens and lake and is one of our smallest rooms,. Suitable for small parties, dinners and meetings.

ROOM HIRE \$200

CAPACITY

Cocktail style: 30-40

Boardroom: 20

U-Shape: 18

MAIN VINES FUNCTION ROOM, CELLAR DOOR & PERGOLA

The Main Vines Room and Cellar door perfectly complement each other and provide your guests with the extra convenience of a dance floor and space for a band or DJ.

ROOM HIRE \$700

CAPACITY

Cocktail: 250

Theatre: 150

Cabaret: 120

U-Shape: 40

GOVERNOR PHILLIP FUNCTION ROOM

Situated in the middle of our function centre, this room has historical features, including exposed beams, a giant wine barrel and private bar.

ROOM HIRE \$300

CAPACITY

Theatre: 100

Cabaret: 70

U-Shape: 40

Cocktail style:120

We offer several **BEVERAGE PACKAGES** to accommodate your day, ranging from a standard selection to a premium selection.

Room Options



CELEBRATION MENU 1

\$43 PP

2 Course Menu:

1 Entree's or Dessert

2 Alternately served Main Course

CELEBRATION MENU 2

\$50 PP

3 Course Menu:

1 Entree's

2 Alternately served Main Course

1 Desserts

CELEBRATION MENU 3

\$60 PP

3 Course Menu:

2 Alternately served Entree's

2 Alternately served Main Course

2 Alternately served Desserts

ENTRÉE OPTIONS

Chef Selection of Soup
Choose your favorite

Prawn Garden Salad
Avocado cream topped with crisp prosciutto crumble

Satay Chicken Skewers
Served with basmati rice and Julian vegetables

Roasted Beetroot & Goats Curd Tart
Finished with a walnut crumble

Mushroom and Parmesan Arancini Balls
With baby spinach and garlic aioli

Spinach and Ricotta Ravioli
With a napoli sauce, fresh basil and shaved parmesan

Poached Chicken Salad
With cherry tomatoes, olives and rocket

Thai Beef Salad
With glass noodles and crisp shredded vegetables

Beef Skewers
With currant cous cous and tzatziki

Garlic Prawns
With basmati rice

Gnocchi with Asparagus
Wild mushroom and burre noisette finished with roasted hazelnuts

Traditional Prawn Cocktail
With iceberg lettuce and Thousand island dressing

Menu options

MAIN COURSE OPTIONS

Lamb Shank

Slow cooked in red wine, rosemary and garlic served with mashed potato, broccolini and baby carrots

Pork Cutlet

With roasted cocktail potatoes, speck, cherry tomatoes, baby spinach and apple sauce

Chicken Mignon

Chicken breast wrapped in bacon served on mash potato with mushroom sauce and baby vegetables

Chicken Kiev

Wrapped in prosciutto with a potato galette, chef's greens and a garlic cream sauce

Atlantic Salmon

Fillet of Atlantic salmon served with roasted chat potato, asparagus, broccolini and hollandaise sauce

Barramundi Fillet

Cashew crusted Barramundi with mash potato, bok choy and creamy caper sauce

Scotch Fillet

Cooked to medium with roasted cocktail potatoes, baby carrots, broccolini finished with a shiraz sauce ADD \$5.00pp

DESSERT OPTIONS

White Chocolate Pannacotta

With chocolate ganache and fairy floss

Sticky Date Pudding

Drizzled with butterscotch sauce and finished with fresh whipped cream

Salted Caramel Brownie .

With candied hazelnuts and whipped cream

Pavlova

With whipped cream and seasonal fruit

Bread and Butter Pudding

With Chantilly cream and vanilla bean ice cream

Cheese Board

Assorted local cheeses with mixed nuts, fresh fruit and water crackers and quince paste



Menu options

COCKTAIL FOOD OPTIONS

For pre dinner canapés we recommend 3—5 pieces person. Cocktail Functions we suggest 6—8 pieces per person. Each platter is adequate for approximately 20 people

HOT SELECTIONS PER PLATTER

St Francis Fried Chicken with Baconaise \$90 (30 pce)

Potato Wedges \$40

Served with sweet chilli and sour cream dipping sauce

Waffle Fries with Smokey BBQ sauce \$40

Cocktail Pastries Selection \$75 (36 pce)

Assorted pies, pasties and sausage rolls

Asian Yum Cha Selection \$75 (75 pce)

Vegetable samosas, cocktail spring rolls and mini dim sims

Seafood Extravaganza \$95 (60 pce)

With panko crumbed prawns, salt & pepper squid and whiting goujons

Salt and pepper squid with tartare and lemon \$80 (50 pce)

Prawn twisters with sweet chilli and soy \$80 (50 pce)

Cocktail Quiches mixed variety with tomato relish \$80 (36 pce)

Beef Sliders with America cheese, mustard and ketchup \$90 (30 pce)

Pulled Pork Sliders with BBQ sauce and coleslaw \$90 (30pce)

Chicken Sliders with guacamole and mixed lettuce \$90 (30pce)

Veg Sliders with falafel, hommus, carrot and pickled onion \$90 (30pce)

Beef Skewers with mustard aioli \$90 (30pce)

Chicken Skewers with satay sauce \$90 (30pce)

COLD SELECTIONS PER PLATTER

House made dips \$80

With vegetable crudities & pita bread

Cold cut meat platter \$90

Including smoked ham, salami, kabana, gherkins and cocktail onions

Assorted Sushi \$90 (50 pieces)

With wasabi, ginger and soy sauce

Fresh Sandwiches and Baguettes \$75 (40 pieces)

With assorted fillings, vegetarian options available

Mini Bruschetta \$80 (65pieces)

With marinated tomatoes, basil and parmesan finished with sticky balsamic

or / with salami, capsicum, basil, and olive tapenade

or / with smoked salmon with fraiche and chives

or / with pumpkin, sage and pecarino

Cheese platter \$90

A selection of brie, blue vein and tasty cheese with dried and fresh fruits, quince paste, nuts and water crackers

DESSERT SELECTIONS PER PLATTER

Chefs selection of Danishes \$80

Mini Chocolate Tartlets \$80

Seasonal fresh fruit platter \$80



Menu options

ST FRANCIS - BEVERAGE PACKAGES

Include the following

Wines

House - Sparkling Wine, Sauvignon Blanc, Moscato, Shiraz and Cabernet Sauvignon

Beers & Cider on tap

Coopers Pale Ale, Hahn Super Dry and 5 Seeds Apple Cider (Hahn Light beer by the bottle)

Other

Soft Drinks and Juice

3HR BEVERAGE PACKAGE \$44.90 PER GUEST

4HR BEVERAGE PACKAGE \$53.90 PER GUEST

5HR BEVERAGE PACKAGE \$59.90 PER GUEST

CREATE YOUR OWN BEVERAGE PACKAGE

If you do not wish to purchase a St Francis beverage package you may create your own drink menu, the beverages available for this bar tab can be chosen by you. We have a great selection of craft beers, premium spirits and wines.

The Bar Tab:

You are welcome to run an account on the night and give your guests the choice of an open bar or select what you want. The Tab is monitored and you will be informed when it has reached it's \$ value.

The Subsidized Bar Tab:

This option is great for those who are on a budget, but still want to offer something to their guests. You choose what you want your guests to pay of each beverage, this money is paid off your bar tab, minimising the cost to yourself.

Minimum spend applies on weekends & peak season.



Beverages

St Francis Winery
14 Bridge St Old Reynella SA 5162 (08)83222246

For further enquiries please contact : functions.stfrancis@gmhotels.com.au