



CORPORATE EVENTS 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 building was built by Walter Reynell after which the township was named.

This historic building is now widely used as a premier events 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, which additionally offers 3 star accommodation, heated indoor swimming pool, and Walters bistro.

Catering for breakfast ,day delegate packages , light working lunches and corporate dinners.

Whether its small intimate workshop or large networking event St Francis is the ideal venue for you.

St Francis is the gateway to the Southern wine region in Adelaide. With beautiful picturesque gardens overlooking our outstanding lake it is the perfect space to commit to each other forever.

### OFFERING

- Conference Rooms
- Breakfast, Lunch and Dinner offerings
- Space for Team Building Activities
- Accommodation
- IT Equipment
- Professional Staff



*The Venue*



### LAKEVIEW ROOM

This room overlooks our rose garden offering a more intimate feel & natural light with your our entrance onto the terrace. Capacities are as follows

**ROOM HIRE** \$200 (full day) \$100 (half day)

#### **CAPACITY**

Theatre style	30
Cabaret	20
U-Shape	18
Classroom	24

### CELLAR DOOR

This room can be used on its own or as additional space to Main Vines room also capturing natural light.

**ROOM HIRE** \$300 (full day) \$150 (half day)

#### **CAPACITIES**

Theatre style	40
Cabaret	30
U Shape	25
Classroom	30

### 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** \$400 (full day) \$200 (half day)

#### **CAPACITY**

Theatre Style	120
Cabaret	80
U shape	40
Classroom	70

### MAIN VINES FUNCTION ROOM

Our main vines room overlooks our lake with lots of natural light, is it the ideal space for your larger meetings Also including your own entrance to our outside pergola area.

**ROOM HIRE** \$500 (full day) \$250 (half day)

#### **CAPACITY**

Theatre style	130
Cabaret	80
U Shape	40
Classroom	80



*Room options*



### **LAKEVIEW DELEGATE PACKAGE \$28PP** (10 pax min)

- Iced water & mints
- Continuous herbal tea & fresh brewed coffee
- Morning tea includes bakery item , coffee & tea refreshed
- Assorted fresh baguettes with various seasonal fillings & fresh seasonal fruit platter
- Soft drink or juice served with lunch
- Afternoon tea - includes bakery item , fresh coffee & tea

### **REYNELL DELEGATE PACKAGE \$30PP** (10 pax min)

- Iced water & mints
- Continuous herbal tea & fresh brewed coffee
- Morning tea includes bakery item , coffee & tea refreshed
- Assorted pies, pasties, sausage rolls , mini quiches, traditional Caesar salad & fresh seasonal fruit platter
- Soft drink or juice served with lunch
- Afternoon tea - includes bakery item , fresh coffee & tea

### **WALTERS DELEGATE PACKAGE \$35PP** (25 pax max)

- Iced water & mints
- Continuous herbal tea & fresh brewed coffee
- Morning tea includes bakery item , coffee & tea refreshed
- Pre order lunch from our Restaurant menu options and dine in our Walters Restaurant for your lunch break
- Soft drink or juice served with lunch
- Afternoon tea - includes bakery item , fresh coffee & tea

### **ALTERNATE OPTIONS**

Lunch Only includes soft drink or juice \$20pp

Morning tea or Afternoon tea only \$8.50pp including coffee, tea & bakery item

#### *Bakery items for your breaks !*

- *Fresh homemade muffins*
- *Warm scones with strawberry jam & cream*
- *Fresh homemade chocolate brownies*
- *Assorted sweet danishes*
- *Warm cocktail quiches*
- *Assorted yoghurt & seasonal fruit plate*

*Catering*

## BREAKFAST OPTIONS

St Francis winery can offer a continental, full buffet or hot plated breakfast for your delegates

### **CONTINENTAL \$10PP**

Includes: cereals, toast, yoghurt , fruit, juices , tea & coffee

### **FULL BUFFET BREAKFAST \$22PP**

Includes: scrambled eggs, bacon, sausages, hash browns, baked beans & mushrooms, toast, cereals, yoghurts, fruit, juice ,tea & coffee

### **HOT PLATED BREAKFAST \$18.90PP**

Includes: eggs ( fried, poached or scrambled) , bacon, sausages, baked beans, hash browns served with toast, coffee, tea & juice

## DINNER OPTIONS

We can organize a set menu for your conference dinner

**2 COURSE SET MENU \$42PP ( 1 entrée or dessert, 2 mains )**

**3 COURSE SET MENU \$49PP ( 1 entrée, 2 mains, 1 dessert )**

**3 COURSE SET MENU \$55PP ( 2 entrée, 2 mains, 2 dessert)**

## ENTRÉE OPTIONS

Chef Selection of Soup – choose your favourite

### **Prawns**

On herb garden salad, avocado cream topped with crisp prosciutto

### **Satay Chicken Skewers**

Served on steamed rice topped with Julian salad garnish & satay peanut sauce

### **Warm 3 Cheese Tart**

With roast hazelnut and herb crumb and rocket salad topped with sticky glaze

### **Twice cooked Pork Belly.**

Crisp sticky pork belly on, Asian herb slaw with a sticky sweet chilli and ginger glaze

### **Spinach and Ricotta Ravioli**

Finished with a napoli sauce, fresh basil and shaved parmesan



*Catering*

## MAIN COURSE OPTIONS

### Lamb Shank

Slow cooked in red wine, rosemary and garlic served with a creamy mashed potato and baby vegetables

### Pork porterhouse

With green pea, smashed potato, topped with apple cream and baby vegetables

### Beef Fillet

Cooked to medium, served on a creamy mashed potato finished with a red wine glaze and baby vegetables -add \$5.00pp

### Chicken Breast option 1

Chicken breast wrapped in prosciutto served on a potato galette topped with cream reduction, and greens

### Chicken Breast option 2

Crispy skin chicken breast on baby spinach, baby potato with slow roast tomato topped with pesto cream

### Atlantic Salmon

Fillet of Atlantic salmon served with baby potato, char asparagus and hollandaise sauce

### Barramundi Fillet

Served with potato galette and oven baked cherry tomatoes finished with a fresh salsa verdi

### Spinach and Ricotta Cannelloni

Spinach and ricotta cannelloni with pesto infused napoli sauce served with rocket and parmesan

## DESSERT OPTIONS

### Chai Spiced Panacotta

Finished with a berry coulis and an almond biscotti

### Warm Chocolate Pudding

Drizzled with a dark chocolate sauce and finished with fresh whipped cream

### Double Chocolate Tart.

Chocolate tart shell with chocolate ganache filling and mixed berries

### Pavlova Roulade

With berry infused cream, raspberry coulis and toffee

### Individual Peach and Passionfruit Cheesecake

Served with raspberry coulis and vanilla infused cream

### Cheese Board

Assorted local cheeses with mixed nuts, fresh fruit and water crackers ( one per table )



*Menu options*

## COCKTAIL FOOD OPTIONS

Each platter contains approximately 20 portions

### HOT SELECTIONS PER PLATTER

Homemade Pizzas—\$65

Chef selection of toppings

Crispy Chicken Tenderloins—\$85

Accompanied with a sweet chilli dipping sauce

Spicy Potato Wedges—\$55

Served with sweet chilli and sour cream dipping sauce

Pastries Selection—\$75

Assorted pies, pasties and sausage rolls

Asian Yum Cha Selection—\$85

Vegetable samosas, cocktail spring rolls and mini dim sims

Tempura Vegetables—\$60

A selection of seasonal vegetables in a light tempura batter

Gourmet Selections Seafood Plate—\$95

Combination of crumbed calamari,

Panko prawns and fish bites

Mini Burgers—\$95

Choice of either chicken or beef with lettuce, tomato, cheese and chutney

Mini hot dogs served with tomato chutney—\$95

Tom Yum Shots-- \$90

A classic Thai Soup served in shot glasses topped with a garlic prawn

Beef, Lamb or Chicken Skewers - \$85

Chicken & Mushroom Arancini Balls - \$85

### COLD SELECTIONS PER PLATTER

Peking Duck San Choy Bow- \$80

Lettuce cups filled with Asian Veg and Peking Duck

House made dips \$65

With vegetable crudities & pita bread

Meats and Pickles- \$80

Virginian Ham, Salami, Prosciutto, cocktail onions, gherkins and kabana

Assorted Vegetarian Sushi \$80

Fresh Baguettes with assorted fillings \$75

Mini Bruschetta - \$75

With basil pesto, cherry tomatoes and boccocini

Cheese Board \$90

Assorted Cheeses with Lavosh, dried fruit, assorted nuts and wafer crackers

### DESSERT SELECTIONS PER PLATTER

Chefs selection of Danishes \$80

Mini Chocolate Tartlets \$80

Seasonal fresh fruit platter \$80

**WE ALSO OFFER DRINKS ON CONSUMPTION OR A BAR PACKAGES BY THE HOUR...**



*Menu options*

All of our function rooms include the following complimentary

- Set up & pack down of all equipment
- Free use of St Francis Wi Fi
- Screen
- Whiteboard/ flipchart
- White or black linen
- Mints & water refreshed throughout the day
- For events over 2 days you will receive an itemised account of delegates expenditure to assist with budgeting
- A dedicated conference co ordinator to assist with the lead up to your event & on the day
- Complimentary car parking for your delegates

To assist in the smooth running of your event we can also provide the following. Pricing available upon request

- Data projector
- Photocopying service
- Email facilities
- Faxing
- Lawn games for team building activities

A part of your experience at St Francis we can also offer you a range of different activities to make your corporate event stand out from the rest. You are welcome to use our facilities to get the best from your delegates weather that's as simple as lunch on the out door terrace.

You are welcome to use our lawn & beautiful grounds for activities



*Business materials*

St Francis Winery  
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For further enquiries please contact : [functions.stfrancis@gmhotels.com.au](mailto:functions.stfrancis@gmhotels.com.au)