



SIMON HACKETT WINERY
MCLAREN VALE

24 / 25 / 26 Package

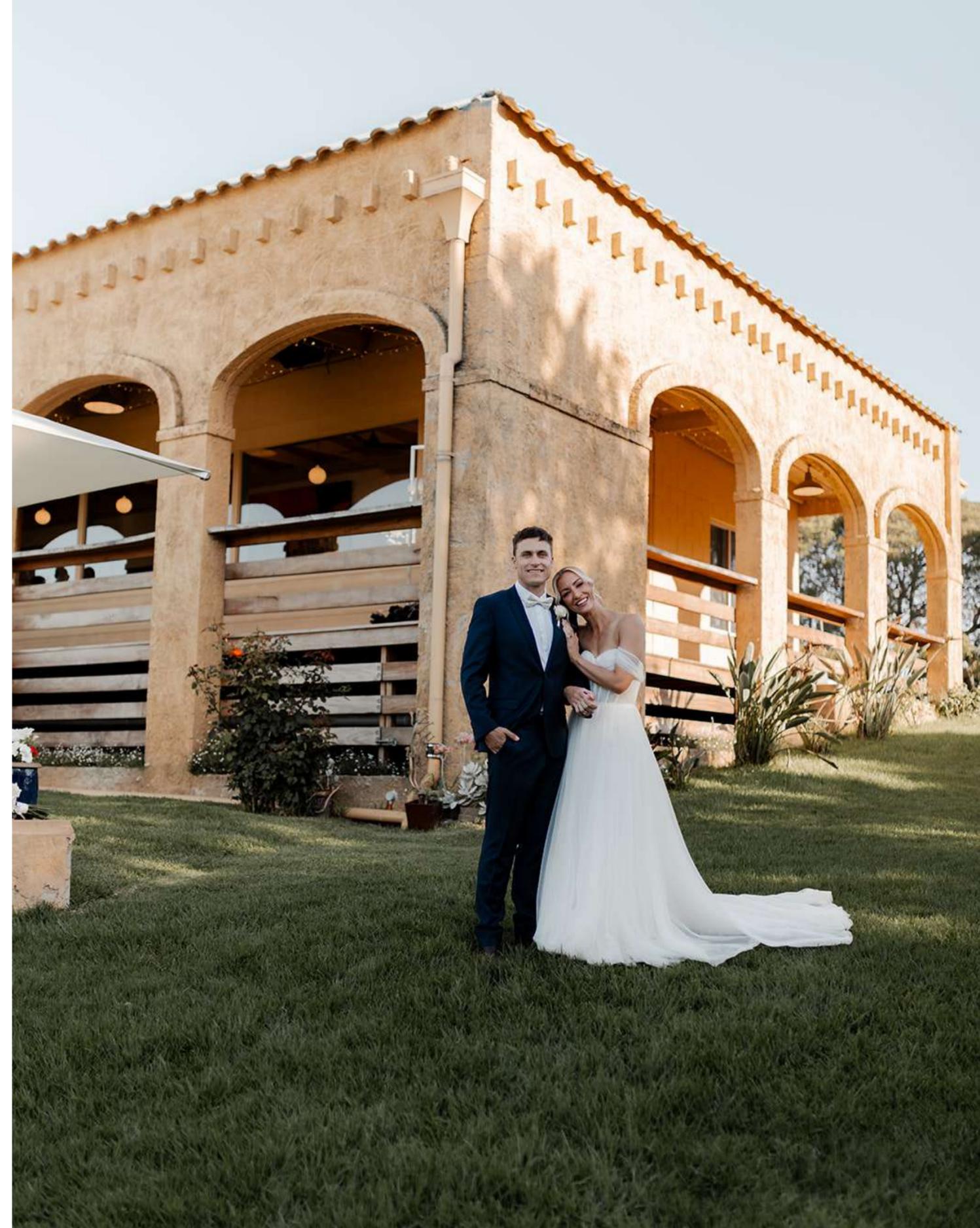
ABOUT US



No cellar door. No restaurant. We only do weddings.

Only 35 minutes from the Adelaide CBD, located at the very start of McLaren Vale.

- We have a seated capacity of up to 170 people.
- We have a cocktail capacity of up to 220 people.
- We have just a 60 person minimum spend on all days but Saturday.
- Saturday weddings have an 80 person minimum spend.
- Smaller weddings are always considered upon request
- We allow flexible catering options. Although we adore our regular caterers at *Kitchen & Catering By Sam* and *Mattia Cirulli*, we won't lock you into them if you have another cuisine or company in mind.
- You can add spirits, aperol spritz's, or celebratory shots to your drinks package.





VENUE HIRE

7.5 hours of event time

\$5,000



Guest Arrival: 3:30pm

Ceremony Start: 4pm*

Ceremony and Cocktail Hour Inclusions:

- *50 white Americana chairs.*
- *Signing table and chairs.*
- *2 white circular plinths.*
- *4 large white umbrellas.*
- *Outdoor sound system for background music.*

Reception Inclusions:

- *White bentwood chairs.*
- *Custom Siberian larch dining tables.*
- *White linen napkins & tablecloths.*
- *30 white stools.*
- *15 white cocktail tables.*
- *Cake table & cake knife.*
- *Indoor sound system for background music.*
- *Wireless microphones for speeches.*
- *DJ booth.*
- *White gift box for cards.*

* Earlier ceremony times are available in May, June, July, Aug, Sep.
and upon request in other months

**Midweek Venue
Hire**
\$3,000



PACKAGES

Kitchen & Catering By Sam (Fettle, Bar Lune, Dolly Bar)

Pizzaiolo: Mattia Cirulli

Pizza, Pizza, Party!

\$149pp

- 6 hours of unlimited drinks
- 3 hours of unlimited pizza served cocktail style (It's alot!)
- Select your favourite 5 types of pizza from the menu on page 17
- Your wedding cake cut and served on platters

Choose to seat your guests for a shared pizza dinner for + \$10pp.

Shared Dinner

\$189pp

For those wanting a feast!

- 6 hours of unlimited drinks
- 3 types of roaming canapés
- 2 side dishes served share style
- Bread with whipped butter
- 2 main course dishes served share style in big portions
- Your wedding cake cut and served on platters

Cocktail Dinner

\$169pp

- 6 hours of unlimited drinks
- 8 types of roaming canapés served over 3 hours
- 2 late night snack canapes served at 10.30pm
...Did someone say dancefloor cheeseburgers?!
- Your wedding cake cut and served on platters

Formal Dinner

\$189pp

- 6 hours of unlimited drinks
- 4 types of roaming canapés
- 1 entrée & bread with whipped butter
- 2 main course dishes served alternately
- Shared side of fried potatoes (no substitutes)
- Your wedding cake cut and served on platters

Want to organise your own catering?

The costs with us are reduced to:

\$5,000 venue hire + \$129pp for unlimited drinks from 4.30pm to 11pm.

6 HOURS OF DRINKS

Starting after your ceremony at 4.30pm

Simon Hackett Sparkling Brut

Simon Hackett Sauvignon Blanc

Simon Hackett Riesling

Simon Hackett Shiraz

Simon Hackett Cabernet Sauvignon

Prices Alicante Bouchet Rosé

Vale Brewing Tropic Pale Ale

Vale Brewing Lager

Vale Brewing Mid Coast Ale

Vale Brewing IPA

Three Oaks Adelaide Hills Apple Cider

Heaps Normal Quiet XPA (0%)

Sparkling Wine (0%)

Assorted soft drinks

Tea & coffee station



OPTIONAL ADDITIONS



Pre-Ceremony Drinks

\$10pp: Allow your guests to enjoy unlimited sparkling wine & and beers for up to 45 minutes before your ceremony.

Extend Your Wedding to Midnight

\$14pp: Dance a little longer! Extend your wedding and included drinks by 1 hour.



Saturday weddings in Dec, Jan, Feb & March are required to add both.

50 x Aperol Spritz or Gin & Tonic *(or a combination of both)*

\$500: Served straight after your ceremony (+\$10 for any additional spritz or gins)

Take a Shot, Take a Seat!

\$6pp: 1 shot per guest. Minimum order of 50. (Tequila, Fireball, Whiskey, Ouzo - or make a special request!)

Spirits Package

\$22pp: Final 3 hours of your wedding (23rd St spirits)

\$33pp: Final 5 hours of your wedding (23rd St spirits)

















MENUS



Pizza, Pizza, Party!

Select 5 pizzas

Cocktail Dinner

Select 8 canapés

Select 2 late night snacks (served at 10pm)

Formal Dinner

Select 4 canapés

Select 1 entrée

Select 2 mains (served alternately)

Side of shared fried potatoes

Shared Dinner

Select 3 canapés

Select 2 mains

Select 2 sides

Executive Chef: Sam Worrall-Thompson (Fettle, Bar Lune, Dolly Bar)

Executive Pizzaiolo: Mattias Cirulli (@mattias.pizza)

Menus are always subject to change



PIZZA

Diavola

Tomato sugo, fior di latte, soppressa salami, drizzled with chilli honey

Carne

Tomato sugo, fior di latte, soppressa salami, pancetta, double smoked ham

Mortadella

Tomato sugo, deli sliced mortadella, thyme, home made pesto, shaved parmesan

Crostino

White base, fior di latte, pecorino romano, double smoked ham, sundried tomato, drizzled with home made pesto

Romanella

White base, fior di latte, parmigiano, pancetta, black pepper, drizzled with organic honey

Funghi (v)

White base, fior di latte, parmigiano, portobello mushrooms, thyme, garlic, drizzled with truffle oil

Margherita (v)

Tomato sugo, fior di latte, parmigiano, fresh basil, drizzled with cold press olive oil

Vegetariana (v)

Tomato sugo, fior di latte, roasted capsicum, portobello mushrooms, olives, oregano

OPTIONAL ADDITIONS FOR COCKTAIL HOUR

Grazing Table (feeds 70 to 90 people)

\$950

Salami, mortadella, ham, fior di latte cheese, cherry tomatoes, olives, fresh baguette,

Porcini & Black Truffle Arancini Balls (2 per person)

\$6pp

Menus are always subject to change

CANAPÈS

Raw

Vietnamese beef tartare • miso • kaffir lime • coconut • lotus chip

Salmon sashimi • ponzu • edamame • togarashi • sesame cracker

Oyster • nahm jim • cucumber • chilli

Cold

Prawn brioche • iceberg • cornichon • sriracha • shallot • kewpie

Duck betel leaf • green mango • coconut • kaffir lime • nuoc cham

Anchovy soldiers • gribiche • salsa verde • rye

Whipped ricotta • heirloom tomato • shallot • salsa verde • toast

Duck liver parfait • date syrup • nutmeg • chervil • brioche

Smoked barramundi • shellfish aioli • capers • lemon • brioche

Hot

Torched scallop • togarashi oil

Broad bean falafel • coriander • tahini • sesame

Tempura bug tails • ponzu • szechuan • salt

Stuffed piquello peppers • prawn • potato • chorizo

Pork & fennel meatballs • chilli • pangrattato • parmesan

Soft shell crab taco • guacamole • shaved fennel • chipotle

Eggplant katsu sando • bulldog sauce • onion • shaved wombok

Wagyu katsu sando • bulldog sauce • onion • shaved wombok

Grilled prawn skewer • lemon • chives

Hot (Continued)

Leek croquette • jamon • manchego • aioli

Japanese fried chicken • teriyaki • pickled ginger • kewpie

Grilled lemongrass chicken skewer • peanut satay

Spiced lamb • pumpkin hummus • pomegranate • pine nuts • mint

Black bean taco • lime • iceberg • coriander • charred corn

Cabbage & tofu dumplings • chilli oil • black vinegar

Smoked pork hock nuggets • bulldog sauce

Corn • coriander • fritters • chilli jam

Late Night Snack

Mac & cheese balls • truffled aioli

Smoked ham toastie • cheddar • mustard • pickles

Truffle mushroom toastie • manchego

Mini Mexican hotdog • mustard • salsa • pickles • cheddar

American cheeseburger slider • special sauce

Shoestring fries • lime aioli

Menus are always subject to change

ENTRÉE & MAIN COURSE

The below dishes can be selected as an entrée or a main.

Beef rib • black pepper soy • confit shallots • chives

Blue swimmer crab • roasted tomato • chilli • confit garlic • lemon

Cacio e pepe orecchiette • black pepper • truffle • parmesan

SA prawns • sambal • furikake • charred lemon • curry leaves

BBQ lemongrass chicken- spring onion • sweet potato • coriander

Middle eastern lamb • salsa verde • muhammara • lemon

Pork cotoletta • cafe de paris • horseradish • fried sage • capers

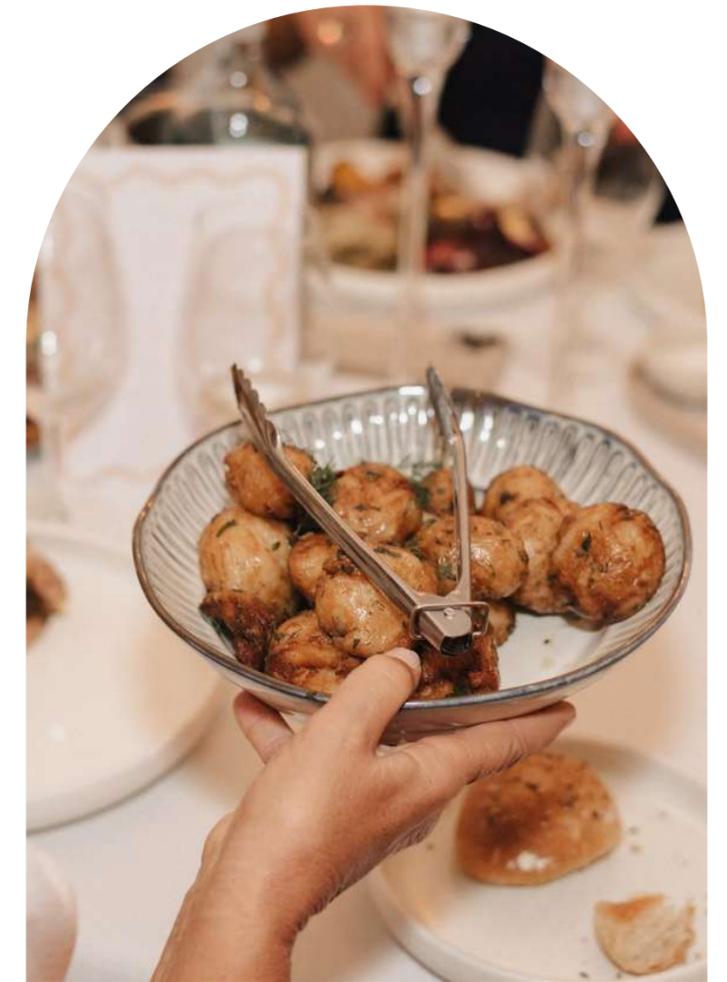
Kingfish • walnut tarator • parsley • zucchini babaganoush • radish

Shawarma cauliflower • tahini • pine nut • pomegranate • mint

Pea falafel • cauliflower • pomegranate • tahini • pistachio • lemon

If you select 2 meat dishes as your main course options, all vegetarians guests will receive a plant based meal at no additional cost.

Menus are always subject to change



SIDES

Roast beetroot • burnt red onion • smoked chickpea • zaatar • almond

Grilled zucchini • fried lentils • bottarga • chilli oil • ricotta • basil • pine nut

Harissa carrots • bagna cauda • sage • toasted lentils • fried parsley

BBQ shawarma cauliflower • pomegranate • tahini • pine nut • mint

Burnt cabbage • peanut satay • chilli • coconut • coriander

Ancient grain salad • pea • pomegranate • mint • pepitas • sesame

Torn bread • sumac onions • cucumber • tomato • mint • spiced yoghurt

Fried potatoes • oregano • lemon • pickled red onion • capers • feta

Chargrilled broccolini • sesame cream • soy • korean chilli

Add \$9pp to serve an additional side

DESSERT

Eton mess

Smoked chocolate-coconut torte • espresso, pandan cream

Ground rice ice cream • coconut ice magic • salted peanut-sesame

Add \$9pp to serve a dessert

People We Think You'd Love Working With!

Photography

Sebastian Paynter (@sebastian_paynter_photo)

Jessica Mary (@jessicamaryphotography)

Dan Evans (@dan_evans_photography)

Monica Cugnier (@monicacugnierweddings)

James Cunningham (@houseoflove.adl)

Videography

Le Birck (@lebirckfilmsandphotos)

Mish & Kirk (@lovewildweddings_)

Flowers

Anna (@petal_paramount)

Carolyn (@sweetnothingsflowers)

Sally Wotton (@floristrybysallywotton)

Styling

Libby Fosdike (@libby.styles)

Celebrant

Courtney Hage (@lovedup_weddingswithcourtney)

Phoebe Virgo (@phoebetiesyourknot)

DJ

Tania Smith (@choonsandmoovs)

Ryley Smithson (@tennyson.events)

SIMON HACKETT WINERY

41 Budgens Road, McLaren Vale, 5171

Browse our availability calendar on our website.



E-mail Teresa to learn of our upcoming venue tour times.

Teresa Whitehorn

hello@simonhackettwinery.com.au

24 / 25 / 26 Package

1. Confirming Your Wedding Date

- a)** Bookings are considered tentative until a non-refundable deposit has been paid via EFT.
- b)** It is required for you to select 1 of the 4 packages upon booking. This decision can not be changed later, unless otherwise agreed upon in writing.
- c)** The deposit amount is 25% of the venue hire + 20 adult guests. For example, if you have a weekend wedding and choose the formal dinner your deposit would be: \$1,250 + \$3,780 = \$5,030 total.

2. Minimum Guest Numbers & Spend

- a)** Saturday: 80 Adults
- b)** Sunday to Friday: 60 Adults
- c)** If your final numbers are below the required amount, you will be charged the minimum guest amount.
- d)** Smaller weddings are always considered, but must be agreed upon at the time of booking.
- e)** Saturday weddings in December, January, February and March are required to include the “pre-ceremony drinks” and “extend your wedding to midnight” additions on page 7.

3. Menu & Food Selections

- a)** All food selections on the *cocktail, shared, and formal* packages are made directly with the catering company; Kitchen & Catering By Sam (KCBS).
- b)** KCBS cannot guarantee that all unique dietary preferences and lifestyle choices can be catered for.
- c)** KCBS do not cater for food dislikes.
- d)** KCBS will cater for: Vegetarian, Vegan, Gluten Free, Coeliac, Dairy Free, Nut Allergies, Shellfish Allergies, Pregnancy requirements, and cultural requirements. Anything outside of the above will be provided with a set menu (no alterations available).
- e)** KCBS will feed up to 5 of your suppliers for free. Additional suppliers are charged \$50pp on your final invoice.
- f)** Food selections on the *pizza, pizza, party* package are chosen directly with Simon Hackett Winery (SHW).

4. Final Payment Terms

- a)** Atleast 2 weeks prior to your wedding you are required to provide:
 - Final guest numbers (inclusive of bridal party).
 - Any food or beverage package additions.
 - Floor plan and seating arrangements.
- b)** Your final invoice is issued 2 weeks prior to your wedding.
- c)** Once your final invoice is issued, you will not be refunded for any last minute guest cancellations.
- d)** All payments are taken via EFT.

5. Wedding Cancellations

- a)** A \$5,000 cancellation fee is required, unless we are able to re-book your cancelled wedding date.
- b)** If you cancel after making your final payment, you will be refunded \$50pp.

6. Postponements

- a)** If you provide more than 14 months notice, your deposit is fully transferable to a new wedding date.
- b)** If you provide less than 14 months notice, any payments made are only refunded if SHW re-book your initial wedding date.
- c)** There is no guarantee that your new wedding date will be a Friday or Saturday.
- d)** Your new wedding date is subject to an 80 person minimum spend + the requirement to include the “pre-ceremony drinks” and “extend your wedding to midnight” additions on page 7.

7. Force Majeure

- a)** If your wedding can not go ahead due to the influence of force majeure, then all monies paid will be fully transferable to a new wedding date agreed upon by both parties.
- b)** Force majeure includes but is not limited to: Bushfire, flooding, pandemic, acts of god.

8. Ceremony & Reception Timing

- a)** Your venue hire entitles you to 7.5 hours of event time.
- b)** Guest arrival is 3.30pm for a 4pm ceremony.
- c)** Guests are required to depart by 11pm unless the \$14pp midnight extension is added.
- d)** Earlier ceremony times are allowed upon request.
- e)** Later ceremony times are allowed, but your reception end time remains at 11pm, and the pricing is unchanged.
- f)** If you are having your ceremony off-site, then your included beverages are from 4.30pm to 10.30pm, with the option to extend earlier or later for \$14pp per hour.

9. External Furniture

- a)** SHW allow you to bring in some external furniture such as chairs, lounges, DJ booths, and cocktail furniture.
- b)** SHW do not allow you to bring in dining tables or satellite bars unless agreed upon otherwise.

10. External Glassware & Crockery

- a)** Is not allowed.

11. External Food and Beverage

- a)** Is not allowed except for:
 - Gelati cart, canolli cart, or similar.
 - Wedding cake.
- b)** Your wedding cake can be supplied by family or friends, however they will not have access to the SHW kitchen.
- c)** SHW will not be liable for any dietary or allergy incidents with external food.
- d)** BYO or external alcoholic beverages are strictly not allowed.

12. External Lighting

- a)** Additional lighting can not be brought in, with the exception of dancefloor lighting.

13. Collection of Items

- a)** SHW will store your personal or hired items, with collection a between 10am and 11am on Sundays (pending availability).

14. Public Holiday

- a)** A \$2,500 surcharge will be added to your final invoice.

15. Included Set Up

- a)** All ‘venue hire inclusions’ listed on page 4 will be set up by the SHW team in accordance to seating plan provided by you.
- b)** It is your responsibility to supply and arrange any remaining setup that you may desire. This includes, but is not limited to:
 - Dinner menus
 - Seating name cards
 - Bomboniere (Can not be alcohol)
 - Flowers
 - Welcome signs & seating charts
 - Ceremony speakers & dancefloor speakers

16. Pricing

- a)** Pricing listed in this package is inclusive of GST.
- b)** You are guaranteed the pricing listed on your deposit invoice at the time of making a booking.
- c)** Guests who are 17 or younger, are charged \$50 for their softdrink package, and between \$25 and \$85 for their dinner.
- d)** Pregnant or non-drinking adults are charged full price.

17. Children & Minors

- a)** Due to the nature of the environment at SHW, children must be supervised at all times.
- b)** You must ensure that minors do not consume alcohol.

18. Entertainment & Sound System

- a)** We reserve the right to control volume levels of entertainment at all times.

19. Damages

- a)** You will be liable for any damage caused by you or your guests to any of the equipment or to any part of the premises and will pay SHW the cost of repair or replacement.
- b)** Broken wine glasses and plates are expected from time-to-time. You will not be charged for these.

20. Neighbours

- a)** The vineyard on the north side of Simon Hackett Winery is owned by Prices Wines and can not be entered.

21. Spirits

- a)** Spirits are available to purchase by guests.
- b)** If you’ve added the spirits package, SHW do not serve shots or straight whiskey.

22. Ceremony Rehearsal

- a)** Optional 1 hour rehearsals are available on Thursdays at 4pm, 5pm, or 6pm pending availability.
- b)** You will not have access to the inside areas of the winery or toilets during your rehearsal.

23. Final On-site Meeting

- a)** You are given an on-site meeting with a SHW manager 2 to 3 weeks prior to your wedding to finalise your runsheet and details.
- b)** The meeting day and time is strictly set by SHW.

23. Liquor License

- a)** Simon Hackett Weddings Pty Ltd will responsibly uphold the Liquor Licensing Act 1997- Section 113 and will not supply liquor to persons under 18 years of age, or persons who are intoxicated.

24. Special Terms

- a)** Rose petals are permitted.
- b)** Confetti, rice, or any other throwing substances are not permitted to be used anywhere on the property.
- c)** From time to time SHW may sell out of some of the listed items on the drinks pacakge. SHW reserve the right to make like-for-like substitutes.
- d)** The bar closes 30 minutes prior to the end of your wedding.
- e)** KCBS may change their menu seasonally.
- f)** SHW reserve the right to host wine tastings, venue tours, or similar small events on your wedding day until 2pm.
- g)** Any property left at SHW will be kept for a maximum of 1 month. After this time they will be donated to charity.
- h)** Midweek weddings prior to a public holiday do not receive discounted venue hire pricing.

25. Security

- a)** SHW reserves the right to remove any person or possessions from the venue if the wedding is not conducted in an orderly or lawful manner.
- b)** For weddings with 150 or more guests, security may be required for the final 4 hours. The cost associated with this will be passed along to you. This will be discussed with you at the time of booking.

26. Disclaimer

- a)** Simon Hackett Weddings Pty Ltd shall not be liable and you shall indemnify Simon Hackett Weddings Pty Ltd against any loss, injury, theft, or damage of personal goods brought to the venue, or hired into the venue.
- b)** Simon Hackett Weddings Pty Ltd shall not be liable for any advice, information, direction or services whether given negligently or otherwise by its servants or agents in connection with your wedding.

Name:

Signed:

Date: