

# SIMON HACKETT WINERY

## MCLAREN VALE



2026 & 2027  
PACKAGE

TÖLL & PIRET  
FROM MAY 2026



# ABOUT US

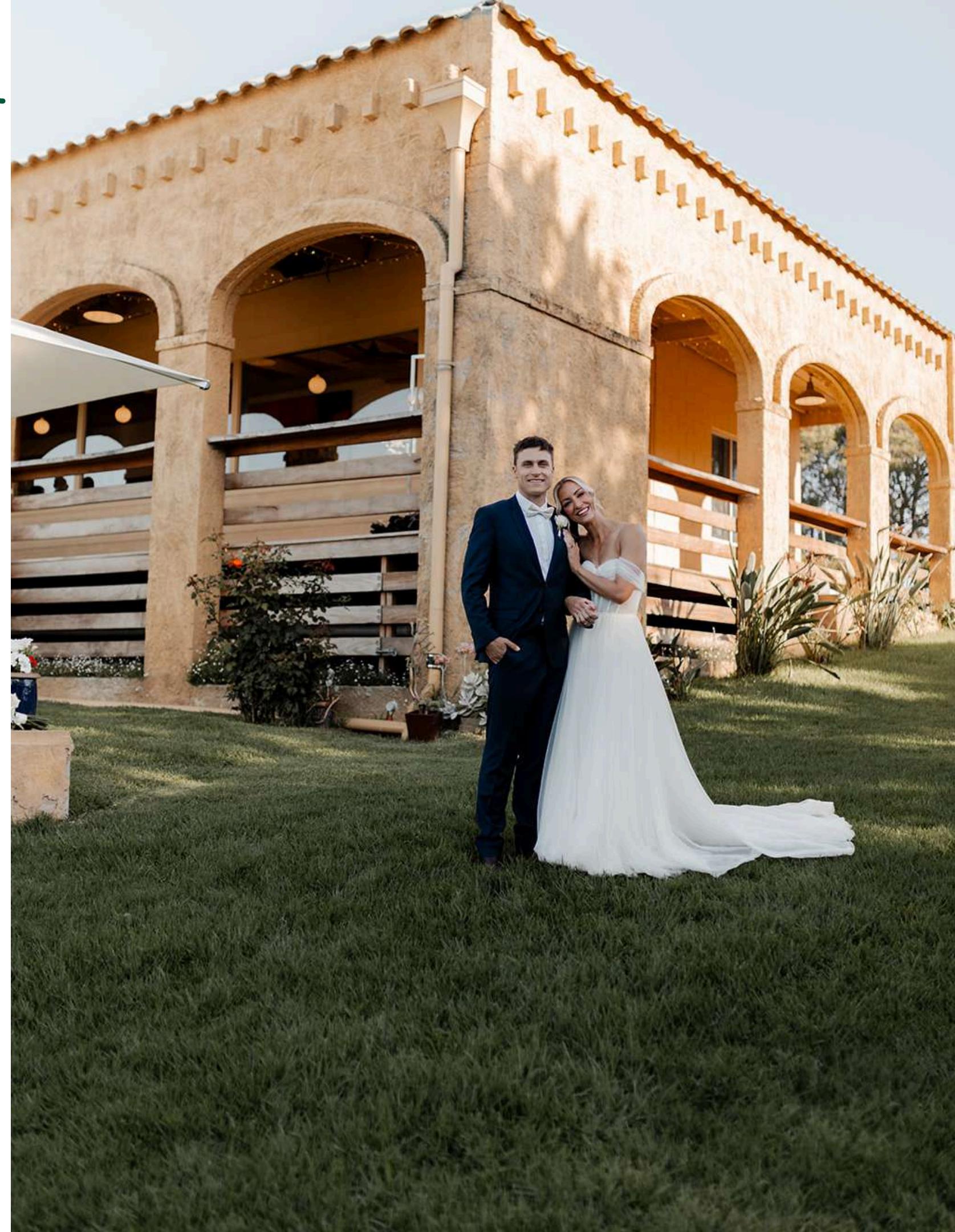


No cellar door. No restaurant. Only weddings.

Located just 35 minutes from the Adelaide CBD.

Perfectly nestled at the gateway to McLaren Vale.

- Thursday, Friday and Sunday weddings have a 60 person minimum spend.
- Saturday weddings have an 80 person minimum spend.
- Smaller weddings are always considered upon request.
- Whilst, we adore our go-to caterers at Kitchen & Catering By Sam and Mattia Cirulli, we won't lock you into them if you have another cuisine or catering company in mind.
- You can add spirits, limoncello spritz, celebratory shots (and more!) to your drinks package.





May Vines



# VENUE HIRE

**\$5,000**

Friday & Saturday

**Guest Arrival:** 3:30pm

**Ceremony Start:** 4pm

## Ceremony and Cocktail Hour Inclusions:

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

## Reception Inclusions:

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

Note: Earlier ceremony times are available upon request.

Particularly if the sun is due to set prior to 6.30pm.

7.5 hours of  
event time.

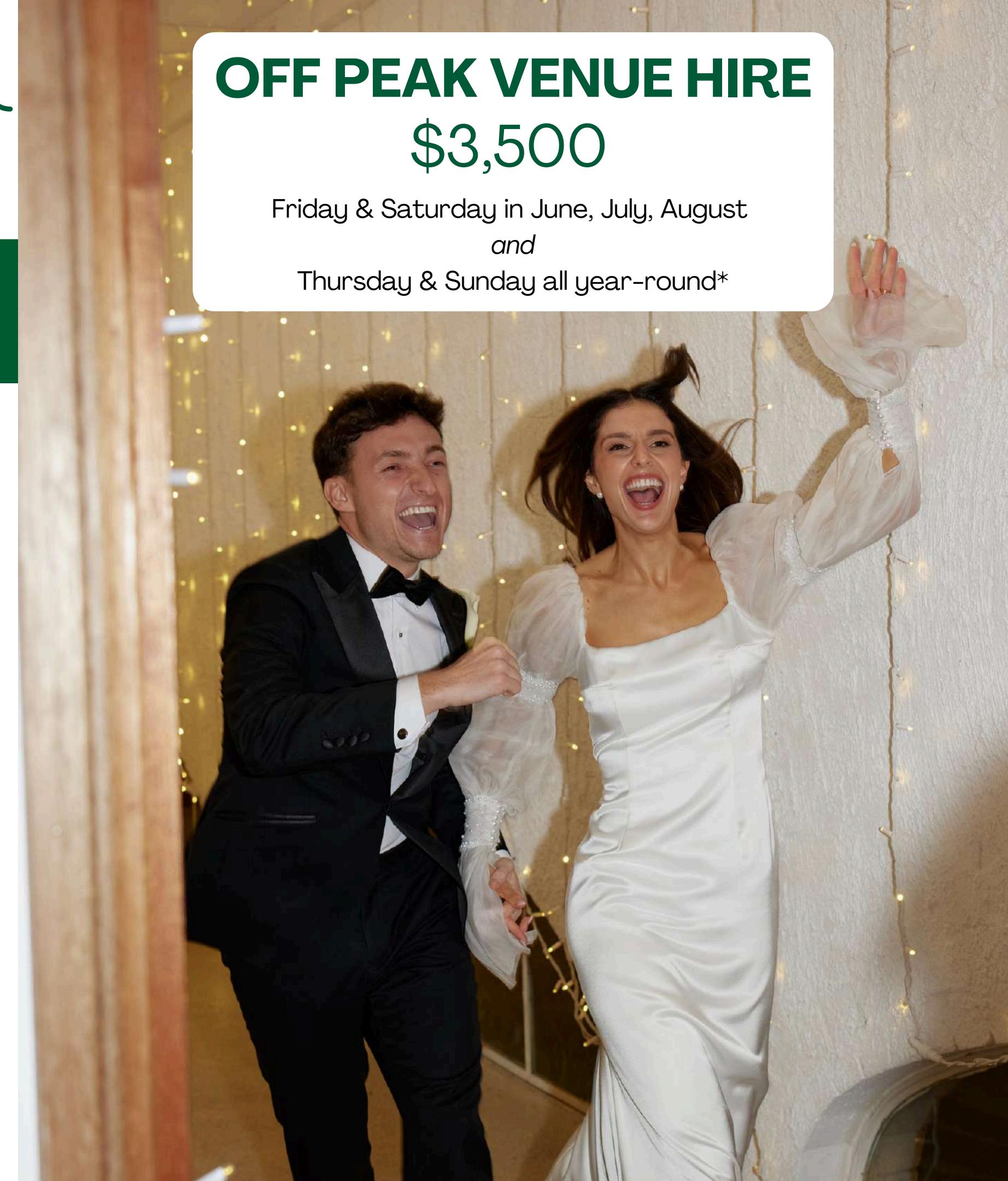
# OFF PEAK VENUE HIRE

**\$3,500**

Friday & Saturday in June, July, August

and

Thursday & Sunday all year-round\*



# PACKAGES

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

Pizzaiolo: Mattia Cirulli (@mattias.pizza)

## Pizza, Pizza, Party!

**\$149pp**

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

Choose a seated pizza dinner, shared style, for **+\$10pp**.



## Shared Dinner

**\$199pp**

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

**\$179pp**

- 6 hours of unlimited drinks
- 8 types of roaming canapés served over 3 hours
- 2 late night snack canapés served at 10pm  
...Did someone say dancefloor cheeseburgers?!
- Your wedding cake cut and served on platters

## Formal Dinner

**\$199pp**

- 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:

Venue hire + \$129pp for unlimited drinks from 4.30pm to 10.30pm.

# 6 HOURS OF DRINKS

Starting directly after your ceremony (4.30pm)

Lucky Hussy Sparkling

Lucky Hussy Riesling

Paxton Pinot Gris

Price's Shiraz Nouveau

Price's Cabernet Shiraz

Price's Alicante Bouchet Rosé

Vale Brewing Tropic Pale Ale

Vale Brewing Lager

Vale Brewing Mid Coast Ale

Three Oaks Adelaide Hills Apple Cider

Heaps Normal Quiet XPA (0%)

Sparkling Wine (0%)

Assorted soft drinks

Tea & coffee station



Drinks are subject to seasonal change



# OPTIONAL ADDITIONS



## Extended Pre-Ceremony Drinks

**\$10pp:** Have your guests arrive from 3.15pm for more pre-ceremony mingling, and invite them to enjoy complimentary beer, wine and sparkling from 3.15pm to 4.30pm.

## Extend Your Wedding to Midnight

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

Saturday weddings in February & March are required to add both.

## Unlimited Spirits

**\$25pp:** Final 3 hours of your beverage package. *Yes, bottomless spirits for \$25pp!*

**\$30pp:** Final 4 hours of your beverage package.

## Champagne Tower

**\$250:** An elegant 4 tier tower. The perfect photo opportunity as newly-weds

## 50 x Limoncello or Aperol Spritz

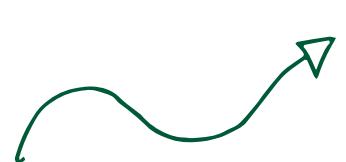
**\$500:** Served during cocktail hour. Add \$10 for each spritz beyond 50.

## 50 x Shots

**\$300:** Coffee Tequila, Fireball, or Ouzo. Add \$6 for each shot beyond 50.

## Disco Balls!

**\$300:** We'll set up 18+ disco balls to truly vibe out your dancefloor!



A large, reflective disco ball hangs from a thin cord from the ceiling. The ball is covered in numerous small mirrors that catch and reflect light in various colors. It is suspended above a white wall that features a large, faint mural of a landscape with rolling hills and a blue sky. The overall atmosphere is that of a vintage or themed event space.

**ADD Disco Balls!**  
\$300

November Vines



April & May Vines















Seating for 150



## Outdoor Dining



Cocktail Style



Cocktail Style



Heated Dancefloor



# 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 (Bar Lune, Oliveti, Dolly Bar)

Executive Pizzaiolo: Mattias Cirulli (@mattias.pizza)

Menus are always subject to change



Photo by Solemate Sutdios

# 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 • 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

### Grazing Table (70 to 90 people)

\$950

Plated spread of salami, deli sliced mortadella, double smoked ham, fior di latte cheese, cherry tomatoes, olives, fresh baguette.

*Serving size can be increased for larger weddings*

### Porcini & Truffle Arancini Balls

\$8pp

### Sicilian Cannoli

\$5pp

Filled with sweet ricotta, chocolate drops and crushed nuts.

# CANAPÈS

## Cold

Beef tartare • cassava cracker • cured yolk

Kingfish sashimi • broadband • creme fraiche • salted egg • brioche

Pea & mint tart • goats curd • lemon

Coffin Bay oyster • shallot • pickled perilla

Ortiz anchovy • caramelised onion • olive • puff pastry

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

## Hot

Torched scallop • nduja butter • buckwheat parsley

Pork & fennel meatballs • chilli • pangrattato • parmesan

Leek croquette • jamon • manchego • aioli

Pork & cabbage dumplings • korean soy • tokarashi

Potato rosti • peporonata

Lemon and oregano lamb skewers • toum • pomegranate

Fried chicken • white bbq • paprika salt

Green Pea Falafel • salted yoghurt • coriander

Truffle mushroom toastie • manchego

Mini Mexican hotdog • mustard • salsa • pickles • cheddar

## Late Night Snack

Dan dan noodle box • ground pork • tahini • rice noodles • chilli oil

Smoked ham toastie • cheddar • mustard • pickles

American cheeseburger slider • shoestring fries • special sauce

Herbed Crumbed Garfish • shoestring fries • aioli

# MAIN COURSE

Dishes can also be served as an entrée

## PASTA

Cacio e pepe orecchiette • black pepper • truffle • parmesan

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

Lamb Ragu Rigatoni • cavalo nero • pangrattato

Pork & Fennel Gnochetti • pickled fennel • pecorino

Pipe rigate • vodka sauce • stracciatella • pangrattato

Zucchini orecchiette • parmesan brodo • confit chilli • basil • ricotta salata

Grilled chicken • harissa butter • spring onion • verde • cavolo nero

Flank steak • peppercorn • pickled onion • horseradish

Pork cotoletta • romesco • parmesan • verde

Slow roasted lamb • eggplant • chermoula • fried onions

Grilled cabbage • muhammara • coriander • toasted lentils

King prawns • togarashi • butter • fried ginger • scallions

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

# SIDES

Fried potatoes • ranch • fried onions • saltbush

Roast cauliflower • toum • chimichurri • soy almonds

Radicchio • fennel • apple • blue cheese • walnut • white balsamic

Chargrilled broccoli • labne • sesame whip • pepitas

Fattoush salad • shallot • torn bread • cucumber • tomato • chickpeas • tahini

Hand cut fries • oregano salt, ricotta salata

Eggplant • harissa sumac onions • pomegranates • mint • chilli



Add \$9pp to serve  
an additional side

# LATE NIGHT ADD-ONS

**\$12pp** Dan dan noodle box • ground pork • tahini • rice noodles • chilli oil

**\$10pp** Smoked ham toastie • cheddar • mustard • pickles

**\$12pp** American cheeseburger slider • shoestring fries • special sauce

**\$10pp** Herbed Crumbed Garfish • shoestring fries • aioli

Food add-on pricing is subject to change

# PEOPLE WE THINK YOU'D LOVE WORKING WITH!



## Photography

Shana Staude (@shanalouisephOTOGRAPHY)  
Dan Evans (@dan\_evans\_photography)  
Sebastian Paynter (@sebastian\_paynter\_photo)  
Jessica Mary (@jessicamaryphotography)  
James Cunningham (@houseoflove.adl)  
Mish (@lovewildweddings\_)

## Photography & Videography

Kirk (@lovebylightweddings)  
Laila (@solemate.studios)

## Videography

Kirsty Cunningham (@houseoflove.films)  
Dave Mitchelson (@mitchelsonfilm)

## Content Creator

Madeline Errigo (@yourweddingcreator\_official)  
We highly recommend this!

## Saxaphonist

Nemecio Vega (@saxandlove)

## Customised Welcome Sign Art

Olivia Johnstone (@oliviajohnstone.art)

## Suit Hire

Joseph Uzumcu (@josephyuzumcu)  
Joseph's Daughter got married here!  
Show them your Simon Hackett deposit invoice and receive a "hire 3 get 1 free" deal.

## Florist

Carolyn (@sweetnothingsflowers)  
Christine (@bloomingbridal)  
Samantha (@thepeacefulnook)

## Stylist

Brooke (@love\_thebeautifullife)

## Stationary & Creative

Ally Blease (@blease.creative)

## Celebrant

Cherie Hampton (www.dreamlove.com.au)  
Courtney Hage (@lovedup\_weddingswithcourtney)  
Phoebe Virgo (@phoebetiesyourknot)  
Kristy Wood (@kristy\_wood\_marriage\_celebrant)

## DJ

Tania Smith (@choonsandmoovs)  
Dan Foenander (@foebizentertainment)

## Accommodation

www.kingsgatemclarenvalle.com

Located 500m directly behind Simon Hackett Winery

## Recovery Venue

McLaren Vale Distillery

# 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](mailto:hello@simonhackettwinery.com.au)

# WE'RE RENAMING THE WINERY...

Hi there! Tim here.

In 2020 I began renovating Simon Hackett Winery to turn it into a wedding venue. Almost a million dollars was spent over 5 years. Much was borrowed.

Making improvements to someone else's property was fine. I had a 20-year lease, after all.

We hosted our first wedding in late 2021 and we quickly became one of the busiest wedding venues in the country. I was pumped (and relieved!).

This is Bridget and I on our wedding day in May 2025. At SHW, ofcourse.

The honeymoon period was short lived. 6 weeks later my landlord attempted to terminate my lease and take the venue back for himself. Improvements and all.

You may have read it in the paper

Long (stressful) story short, I bought the winery. And the name must change.

Introducing **Tõll & Piret**.

A name that honours my Estonian heritage.

TÕLL & PIRET  
FROM MAY 2026



# 26/27 Package Terms & Conditions

## 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.

## 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 February and March are required to include the “pre-ceremony drinks” and “extend your wedding to midnight” additions on page 7.

## 3. Ceremony & Reception Timing

- a) Guest arrival is 3.30pm for a 4pm ceremony.
- b) Guests departure time is 11pm unless the \$14pp midnight extension is added.
- c) Earlier ceremony times are allowed upon request.
- d) Later ceremony times are allowed, but the standard guest departure time remains at 11pm, and the pricing is unchanged.
- e) 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.

## 4. Final Payment Terms

- a) Atleast 3 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 due 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. 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).

## Menu & Food Selections (Continued)

- 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).

## 6. 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 \$20pp.

## 7. Postponements

- a) If you provide more than 14 months notice, your deposit is transferable to a new wedding date for \$250.
- b) If you provide less than 14 months notice, any deposit payments made are only transferable 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.

## 8. Force Majeure

- a) If your wedding can not go ahead due to the influence of force majeure, then all monies paid will be 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, government regulations, council restrictions.

## 9. External Furniture

- a) You can bring in external furniture such as chairs, lounges, DJ booths, and cocktail furniture.
- b) You cannot bring in dining tables or satellite bars unless agreed upon at the time of booking.

## 10. External Glassware & Crockery

- a) Is not permitted.

## 11. External Food and Beverage

- a) Is not allowed except for:
  - Gelati cart, canolli cart, wedding cake or similar.
- b) SHW will not be liable for any dietary or allergy incidents with external food.
- c) BYO wine and beer is permitted and can be served in conjunction with a paid drinks package. BYO of spirits is 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 usually taking place on Tuesdays.

## 14. Public Holiday

- a) A \$1,500 surcharge will be added to your final invoice.

## 15. Included Set Up

- a) All ‘venue hire inclusions’ listed on page 5 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. The most common are:
  - Dinner menus
  - Seating name cards
  - Bomboniere (Can not be spirits)
  - Flowers
  - Welcome signs & seating charts
  - Ceremony speakers & dancefloor speakers

## 16. Pricing

- a) You are guaranteed the pricing listed within this package and repeated on your deposit invoice.
- b) You are not subject to any price increases (or decreases).
- c) Under-18 guests are charged \$50 for their softdrink package and \$30 for a kids meal or \$80 for an adults meal.
- d) There is no charge for infants.
- d) Pregnant or non-drinking adults are charged full price.
- e) Pricing listed in this package is inclusive of GST.

## 17. Children & Minors

- a) Children must be supervised at all times.
- b) You must ensure that minors do not consume alcohol.

## 18. Noise

- a) SHW reserve the right to control the volume levels of the sound system in order to comply with council regulations.

## 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 Price's Wines and can not be entered.

## 21. Spirits and Pre-Ceremony Drinks

- a) Spirits are available to purchase by guests.
- b) If you have added the spirits package, SHW do not serve shots or straight whiskey.
- c) If pre-ceremony drinks are not included (\$10pp) the bar will be open for guests to purchase drinks.

## 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 rehearsals.

## 23. Final On-Site Meeting

- a) You are given an on-site meeting with a SHW manager approximately 3 weeks prior to your wedding to finalise your runsheet, guest numbers and finer details.

## 24. 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.

## 25. Special Terms

- a) Rose petals & biodegradable confetti is permitted in the ceremony location only.
- b) No confetti can be used in the reception or dancefloor areas.
- c) SHW reserve the right to make like-for-like substitutes on the drinks package.
- d) Drink service ceases 30 minutes prior to guests departing.
- e) KCBS may change their menu seasonally.
- f) SHW reserve the right to open to the public until 2pm on your wedding day.
- g) Any property left at SHW will be kept for up to 1 month. After this time all items will be donated to charity.
- h) \*Weddings held the day prior to a public holiday do not receive discounted venue hire pricing.
- i) You acknowledge Simon Hackett Winery will be renamed to Töll & Piret in 2026. The existing terms and conditions listed on this page will remain in place.

## 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:

Mobile:

Signed:

Date: