

# SIMON HACKETT WINERY

2022 & 2023





# ABOUT US

- Only 35 minutes from the Adelaide CBD.
- 2022 is the very first wedding season for Simon Hackett Winery.
- Newly created dining room and marquee covered terrace, that sits only metres from a sweeping vista.
- Capacity from 60 to 220 people.
- 1am dance floor available.
- BYO wines welcomed on all 4 of our package options.
- Dry hire of the winery is available, with all our furniture included.
- Flexible catering year round.





# VENUE HIRE

## \$3,000

Exclusive use of the winery from 8am to midnight on your wedding day.  
We do not open to the public.

### Includes

- 50 white Americana chairs
- Hexagonal wedding arbour
- Signing table and chairs
- 9 large shade umbrellas (3m x 3m)
- Outdoor rustic bar
- Lawn games
- 220 white bentwood chairs
- 22 Siberian larch tables (2.4m x 0.9m)
- 10 wine barrels
- White linen napkins & tablecloths
- Crockery & cutlery
- Personalised dinner menus (white rectangle)
- Gold disco DJ booth
- 9 hours of bar staff and catering staff
- Setting up of the venue as per a provided seating plan

If bookings allow for it, you will have access to the winery for styling in the days prior to your wedding.

You can extend your dance floor to 1am for **\$300**. You must also extend your drinks package to 12.30am.





# PACKAGES

## Pizza Party!

**\$135pp**

- 5 hours of beverages
- 5 types of authentic Neapolitan style pizza served over 2.5hrs
- Your wedding cake cut and served on platters

Optional additions:

Bruschetta (\$4pp), caprese salad (\$8pp), antipasto platter (\$8pp), dessert pizza (\$10pp)

## Cocktail Dinner

**\$155pp**

- 5 hours of beverages
- 8 canapés served over 2.5 hours
- 2 late night canapés
- Your wedding cake cut and served on platters

Executive Chef Sam Worrall-Thompson (Fine & Fettle, Bar Lune)  
Executive Pizzaiolo Mattias Cirulli (@mattias.pizza)

## Shared Dinner

**\$165pp**

- 5 hours of beverages
- 3 canapés
- 2 shared sides & bread
- 2 shared mains
- Your wedding cake cut and served on platters

## Formal Dinner

**\$165pp**

- 5 hours of beverages
- 3 canapés
- 1 entrée & bread
- 2 mains for your guests to choose between
- Your wedding cake cut and served on platters

**Organise Your Own Caterer**

Venue hire + \$99pp for 5 hours of beverages.



# 5 HOURS OF INCLUDED BEVERAGES

Simon Hackett Sparkling Brut  
Simon Hackett Sauvignon Blanc  
Simon Hackett Riesling  
Simon Hackett Shiraz  
Simon Hackett Cabernet Sauvignon  
Coopers Pacific Ale  
Three Oaks Apple Cider  
Assorted soft drinks  
Tea & coffee (self serve)

**Drink For Longer**  
\$7pp for each 30 minute extension.



## BYO Drinks For Free

Supply up to 2 varietals of your favourite wine to be served throughout your beverage package hours.

Bring in up to 1L of spirits for the bridal party & parents of the brides / grooms to enjoy.



# BEVERAGE UPGRADES

## Premium Beers

**\$6pp**

Mismatch Pale Ale  
Mismatch Session Ale  
Vale Brewing East Coast IPA  
Vale Brewing Lager  
Vale Brewing Mid Coast Ale

## Simon Hackett 'Anthony's Reserve' Shiraz

**\$7pp**

## House Spirits

**\$29pp**

## Summer Spritz Bar

**\$15pp for 1 hour. \$7pp for each additional hour.**

Aperol Spritz (Prosecco, Aperol, Soda, Orange)  
Pink Gin Spritz (Ultra Violet Gin, Prosecco, Lemonade, Strawberry)

## Red Hen Gin Bar

**\$15pp for 1 hour. \$7pp for each additional hour.**

Red Hen Classic Dry Gin  
Red Hen Ultra Violet Gin  
Served with Tonic or Soda & Dehydrated Orange

## Espresso Martini Round

**\$15pp - choose 1 for each guest to receive.**

Classic  
Golden Gaytime  
Cookies & Cream

Have a specific cocktail or drink in mind? Just ask us for a quote!







# DRY HIRE

Want to take complete control of your wedding day? Then dry hire is the choice for you!

	May, June, July, August	All Other Months
Sunday to Friday	\$5,000	\$7,500
Saturday	\$7,500	\$10,000

The above table is all inclusive. You do not have to pay an additional \$3,000 venue hire fee.

**Dry Hirers Responsibilities:**

- 100% of the set up and styling of the winery for your wedding.
- Supply of all beverages and food.
- Hire of all RSA accredited bar staff and catering staff. We can arrange our staff if desired (\$250 per staff member for 8hrs)
- Removal of all styling elements, beverages, and hired furniture by 8am the following day.

There is also warehouse space available to temporarily store any hired furniture.

**Included Access:**

- Exclusive use of the winery from 8am to midnight on your wedding day.
- This includes our dining room, terrace, marquee, ceremony lawns, cellar door, bathrooms, and car parking.
- If bookings allow for it, you will have access in the days prior to set up and style the winery.
- Your caterers will have full access to our prep room which includes 15amp power, bench space, and a commercial dishwasher.

**Included Staff:**

- 1 supervising staff member from 4pm to midnight on your wedding day.

**Included Furniture:**

- 50 white Americana chairs
- Hexagonal wedding arbour
- Signing table and chairs
- 9 large shade umbrellas (3m x 3m)
- Outdoor rustic bar
- Lawn games
- 220 white bentwood chairs
- 22 Siberian larch tables (2.4m x 0.9m)
- 10 wine barrels
- Crockery & cutlery
- 2 x 1000L bar fridges

**Included Other:**

- Full clean up of the winery.



















# MENUS

## Pizza Party!

Select 5 pizzas

## Cocktail Dinner

Select 10 canapés

## Formal Dinner

Select 3 canapés, 1 entrée, 2 mains

## Shared Dinner

Select 3 canapés, 2 sides, 2 mains

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

Executive Pizzaiolo: Mattias Cirulli (@mattias.pizza)





# PIZZA

## Margherita

Tomato sugo, fior di latte, parmigiano, fresh basil, olive oil

## Diavola

Tomato sugo, fior di latte, soppressa salami, olives

## Carne

Tomato sugo, fior di latte, pancetta, soppressa salami

## Vegetariana

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

## Capricciosa

Tomato sugo, fior di latte, smoked ham, portobello mushrooms, olives, oregano

## Pesto

Tomato sugo, fior di latte, parmigiano, fresh basil, drizzled with home-made pesto (v)

## Funghi

White base, fior di latte cheese, portobello mushrooms, parmigiano, thyme, garlic, drizzled with premium truffle oil (v)

## Romanella

White base, fior di latte cheese, pancetta, black pepper, parmigiano, drizzled with locally sourced honey

# OPTIONAL ADDITIONS

## Bruschetta

\$4pp

Focaccia Romana base, garlic, fresh tomatoes, basil, olive oil, balsamic glaze

## Bruschetta Caprese

\$6pp

Focaccia Romana base, garlic, fresh tomatoes, basil, olive oil, balsamic glaze, fior di latte

## Caprese Salad

\$8pp

Fior di latte, sliced tomatoes, fresh basil, balsamic glaze (seated only)

## Antipasto Platter

\$8pp

Garlic pizza, olives, salami, mortadella, ham, assorted cheeses

## Dessert Pizza

\$10pp

White base, nutella, crushed nuts, icing sugar



# CANAPÉS

Mini lobster roll, creme fraiche, horseradish, lemon, cornichon, tarragon, chervil

Soft shell crab taco, guacamole, shaved fennel, chipotle

Freshly shucked oysters, watermelon nahm jim

Salmon sashimi, ginger ponzu, edamame, coriander, lime

Steamed prawn & ginger dumplings, red curry, kaffir lime

Corn & coriander fritters, chill jam (v)

Tofu & cabbage, black vinegar, chili oil (v)

Smoked eggplant sando, shaved cabbage (v)

Truffled mushroom croquettes (v)

Macaroni & cheese balls, truffle aioli (v)

Tea smoked silken tofu, radish, lime, rice wafer (v) (gf)

Charcoal turmeric chicken ribs, green chilli nahm jim (gf)

Korean fried chicken, gochujan, sesame, coriander (gf)

Chicken spring rolls, iceberg lettuce, thai basil, nuoc cham

Shredded chicken betel leaf, kaffir lime, green mango, chilli

Duck liver crostini, pear, PX jelly

Sticky rice kaffir lime palm sugar cured beef

Vietnamese beef tartare, fried garlic

American cheeseburger slider, special sauce

Pork and chive dumplings, Korean soy, chives

Char-grilled pork skewers, peanut satay

Braised lamb tostada, cucumber, pomegranate, cumin yoghurt



# ENTRÉE

Salt & pepper tofu, tamarind, turmeric-coconut cream (v) (gf)

Tea smoked ocean trout, lemongrass-coconut cream, cucumber pickled daikon (gf)

Charcoal grilled pork, lemongrass, kohlrabi, aromatic herbs (gf)

Grilled wagyu beef tataki, spearmint, toasted rice, roasted chili, tamarind (gf)

Chicken salad, banana blossom, spear mint, chilli, pineapple

BBQ squid, sambal, zucchini, nahm jim, Thai basil, chilli (gf)

# SIDES

Roast turmeric cauliflower, beetroot, roast tomato, sriracha, micro chives

Gai laan, choy sum, bok choy, oyster sauce, chili

Papaya salad, tomato, green bean, shallot, nuoc cham

Coconut jasmine rice

Grilled roti, peanut satay

Fried Spanish potatoes, kewpie, rosemary salt

Maple baked heirloom carrots, almond cream, chili, oregano

Charred broccolini, toasted sesame dressing, soy

Add \$9pp for each additional side



# MAIN COURSE

Grilled soy wagyu beef, miso celeriac, fried leeks, black pepper, confit shallot

Green chilli-herb charcoal chook, kohlrabi, prawn som tum (gf)

Twice cooked pork belly, prawn, watermelon, green mango, mint, fried shallot

14hr lamb, massaman, potato, coriander, crispy egg (gf)

Charcoal pumpkin, tofu, snake beans, yellow curry, thai basil, chilli (v)

Ocean trout, lemongrass xo, aromatic herbs, cucumber, radish

Add \$17pp to serve a 3rd Main (*Shared Dinner option*)

# DESSERT

Eton mess (v)(gf)

Smoked chocolate-coconut torte, espresso, pandan cream (v)(gf)

Ground rice ice cream, coconut ice magic, salted peanut-sesame (v)

Add \$9pp to serve a dessert



# SIMON HACKETT WINERY

41 Budgens Road, McLaren Vale, 5171

Tim Klaosen  
0433662503  
hello@simonhackettwinery.com.au

E-mail Tim to quickly and easily arrange a 1-on-1 tour of the winery.

## Highly Recommended People

### Styling

Libby Fosdike (@libby.styles)

### Photography

Sebastian Paynter (@sebastian\_paynter\_photo)

### Photography & Videography

Michael Paddick (@mpvisuals\_)

### Celebrant

Cherie Hampton (@dreamlove.com.au)

*Added bonus of being our neighbour and owning Tipi Lane!*

### Flowers

Petal Paramount (@petal\_paramount)

### Dessert

The Cake Up Artist (@thecakeupartist)

facebook.com/simonhackettwinery



@simonhackettwinery



www.simonhackettwinery.com.au

