



Celebrations



*St Francis Winery
14 Bridge Street Old Reynella
Ph: 8322 2246 Fax: 8322 0921
functions.stfrancis@ndpg.com.au*

St Francis Winery Resort and Function Centre

Function Information

Thank you for considering St Francis Winery as a venue for your upcoming function.
We are pleased to provide our function information for your perusal.

St Francis is situated on 5 acres of picturesque lawns, with four private function rooms to accommodate both small and intimate functions, to large gatherings.

With our outstanding team of chefs, exceptional customer service and professional approach, we can ensure you that your function will be memorable.

If you have any questions or queries please don't hesitate to contact us on 8322 2246 or at functions.stfrancis@indpg.com.au

We look forward to being of further assistance.

Functions Department
St Francis Winery Resort

Function Rooms

Governor Phillip

Room Hire \$500.00
Capacities Cocktail 100 Seated 80
Minimum numbers required

Vines Main and pergola

Room Hire \$750
Capacities Cocktail 120 Seated 100
Minimum numbers required

Lakeview

Room Hire \$200
Capacities Cocktail N/A Seated 30

Cellar Door and bar

Room Hire \$150
Capacities Cocktail 60 Seated 40

Multiple rooms can be hired for the same occasion, collective room hires will apply
Room hire is inclusive of white or black table linen and linen napkins.
Rooms are set to your requirements including dance floor, present table, cake table and food table for cocktail set ups.
Entertainment is flexible from DJ's, to Juke Boxes and small bands.
Please see below a few recommendations for you.
Any other special arrangements may be discussed with the Functions Co-ordinator

Cocktail food options

Minimum spend on cocktail food and bar spends apply. Ask us how to receive free Room Hire.
Freshly brewed coffee and a selection of teas can be made available at \$4.95 per person

Cold Selections

House made dips	\$60.00
With Vegetable Crudities & Char Grilled Pita Bread	
Continental Meats and pickles	\$80.00
Roast beef, Virginian ham, salami, cocktail onions, and baby gherkins, cherry tomatoes with lavosh and grissini sticks	
Assorted Sushi	\$75.00
Sandwiches with assorted fillings	\$80.00
Cheese Board	\$90.00
Assorted Cheeses with lavosh, dried fruit, assorted nuts and wafer crackers	

Hot Selections

Homemade Pizzas	\$70.00
Chef selection of all your favourite toppings	
Crispy chicken tenderloins	\$80.00
Accompanied with a sweet chilli dipping Sauce	
Spicy Potato Wedges	\$50.00
Served with sweet chilli and sour cream dipping sauce	
Pastries selection	\$80.00
Assorted Gourmet Pies, Pasties, Sausage Rolls, Assorted Gourmet Cocktail Quiches	
Asian Yum Cha selection	\$80.00
Vegetable samosas, Cocktail Spring Rolls, Mini Dim Sims	
Tempura vegetables	\$55.00
A selection of seasonal vegetables in a light tempura batter	

Dessert Selections

Chef selection of pastries	\$95.00
Mini lemon curd tarts	\$80.00
Mini chocolate caramel tarts	\$80.00
Seasonal Fresh Fruit Platter	\$80.00

Gourmet Selections

Seafood plate	\$95.00
a combination of crumbed calamari, prawn twisters, crumbed prawns and fish bites	
Mini Burgers	\$95.00
chicken or beef with lettuce, tomato, cheese and chutney	
Lavosh bread with quince paste and king island camembert	\$110.00
Mini hot dogs with tomato chutney	\$95.00

Set Menu options

Creating your own menu gives you the versatility to choose your meals, taking into consideration budgets and tastes. This can be achieved by deciding how many courses with how many choices in each.

This will determine the cost per person. We can also arrange special menus on request. Freshly brewed coffee and a selection of teas \$4.95 per person

Entree Choices

Entrée one (1) choice \$10 pp
Additional choice add \$1.50pp per choice

Chef selection of soup

*Prawn Cocktail **

With iceberg Lettuce and Homemade Seafood Sauce

Satay Chicken

Served on steamed rice topped with a Peanut sauce

Baked Goats Cheese and roasted pepper tart

On a rich napoli sauce

Spinach and Ricotta Ravioli

Finished with a napoli sauce and shaved parmesan

Prosciutto and melon salad

Served with mixed greens and a balsamic dressing

***Denotes \$2 extra per person**

Main Course Choices

Main meal one (1) choice \$22.00 pp
Additional choices add \$3.50pp per choice

Roasted Scotch Fillet

Cooked to Medium served on a house made potato rosti finished with a pepper jus

Beef Fillet

Cooked to Medium served on creamy mash potato finished with a red wine glaze

Chicken Mignon

Chicken breast wrapped in bacon and served with a sweet potato mash and a mushroom sauce

Chicken Roulade

Filled with an apricot and macadamia farce on a house made potato rosti and finished with a sage butter sauce

Atlantic Salmon Nicoise

Atlantic salmon fillet on a bed of fresh nicoise salad of chat potatoes, green beans, roma tomatoes, olives, hard boiled eggs and salad leaves finished with a light seeded mustard vinaigrette

Barramundi Fillet

Served with a potato galette and oven baked cherry tomatoes

Roasted vegetable stack

Layers of roasted seasonal vegetables and puff pastry with a creamy pesto sauce

All main meals are served with a warm bread roll & steamed seasonal vegetable

Dessert Choices

Dessert one (1) choice \$8.00pp
Additional choice add \$2.00pp per choice

Profiteroles

Filled with stewed apricots and vanilla ice cream topped with a dark chocolate sauce

White Chocolate Panacotta

Finished with a Berry Coulis and an almond biscotti

Brandy Snap Basket

Filled with Tropical Fruit Salad and Chantilly Cream

Warm Chocolate Pudding

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

Fresh fruit salad

Seasonal fruit accompanied with creamy vanilla ice cream

Cheese Board

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

Cakes may be brought onto the premise

Cakeage applies of \$3.50pp including cutting, plating and appropriate garnishes

Children's Menu \$20.00

Children 3yrs - 12years inclusive

Inclusive of a soft drink, main meal and ice cream sundae

Chicken Nuggets with chips and salad

Fish and chips with chips and salad

Pasta Bolognaise

Beverage Packages

Hardy's Riddle Package

Hardy's Riddle Sparkling Brut, Chardonnay, Sauvignon Blanc and Shiraz Cabernet
South Australian Tap Beer, soft drinks and juice

3 Hour Package \$38.00 per person

4 Hour Package \$46.00 per person

5 Hour Package \$54.00 per person

Silver Package

Lindeman's Sweet Seasons Sparkling Brut, Sauvignon Blanc, Shiraz Cabernet
South Australian Tap Beers, soft drinks and juice

3 Hour Package \$49.00 per person

4 Hour Package \$56.00 per person

5 Hour Package \$68.00 per person

Gold Package

Trilogy Pinot Chardonnay, Montana Marlborough Sauvignon Blanc, Jacobs Creek Reserve Shiraz
Bottled Beers Corona and Crown Beer, soft drinks and juice

3 Hour Package \$68.00 per person

4 Hour Package \$71.00 per person

5 Hour Package \$78.00 per person

Non Alcoholic Package

Non alcoholic Wines, Water, Soft Drinks, Juices

3 Hour Package \$28.00 per person

4 Hour Package \$32.00 per person

5 Hour Package \$36.00 per person

Tab on Bar

Your choice of available beverages, charged on a consumption basis.

The minimum bar tab amount is \$1000.00.

Availability of selections will be at the discretion of management only

Optional beverages available, please ask our Friendly Function staff for assistance

Event Agreement

The following Event Agreement ensures smooth running of your event from the time of booking until completion. All bookings are accepted by St Francis Winery based on the outlined terms and conditions, effective from July 2011.

St Francis Winery Contact Details

Ph: (08)8322 2246 Fax: (08) 8322 0921

Email: functions.stfrancis@indpg.com.au

14 Bridge Street

Old Reynella SA 5161

Confirmation of Reservation

Confirmation of booking must be made within 14 days of the tentative reservation. A non-refundable deposit (which equates to the venue hire fee) and signed acceptance form are required for confirmation.

Confirmation of Final Numbers

The final number of guests is considered to be the guaranteed number attending your event and is not subject to change. A strict final number of guests attending are required 10 business days prior to your event, for catering purposes. Charges will be based on this number, or the actual number of guests attending the event, whichever is the greater.

Confirmation of Menu and Pricing Policy

A guaranteed number of guests attending the event are required 10 business days prior to the event. At time of confirmation prices are current, but may subject to change at management discretion to meet rising costs. No external caterers are permitted.

Surcharges may apply when numbers fall below the required minimum numbers. (\$10.00 per person)

Alcohol

Under the Liquor Licensing Act (section 125) with regard to Responsible Service of Alcohol, St Francis Winery Staff reserves the right to refuse service of alcohol to intoxicated or disorderly patrons. These patrons may also be asked to leave the premises. Through the Liquor Licensing Act, St Francis Winery has a duty of care for staff and patrons and therefore, we follow the RSA Act (Responsible Service of Alcohol) accordingly.

Account Settlement

Final Payment is required 4 days (96 hours) prior to the event.

Additional Beverage sales on the day must be paid in full on close of function via Cash or Credit Card.

If paying via Direct Debit you need to contact us directly for banking details and we ask that you forward us written confirmation of the payment so we can locate and process your payment.

Security

St Francis Winery has an onsite Security who oversee the operations of functions in conjunction with the Bistro and Gaming, at no extra charge. However if extra guards are required, which is at the discretion of management, this will be organized prior to your event and additional fees apply, \$45.00 per hour per guard.

Cancellation and Postponement Policy

In the event of a cancellation within 180 days (6months) prior to your function all deposits and monies paid shall be forfeited. Should cancellation occur within 28 days of the function, the client agrees to pay a

fee equal to 50% of the total cost of the planned function (Loss of income due to limited time to rebook venue) or as negotiated with the Venue Manager at St Francis Winery. If the function is postponed before the 28 days prior to the function and the same function is to be held within 180 days (6 months) of the original booking, the deposit may be transferred to the new date.

Once the booking has been transferred an additional fee of 20% deposit of the total anticipated charges will be required within 14 business days of transfer. Should cancellation occur after this time all monies are forfeited.

Delivery of Goods and Equipment

Please ensure all deliveries are clearly labeled with the name, date and contact number of your event. The client is responsible of all goods delivered to the Venue and for collection of the goods after the event.

Function Hours

Function hours are set by the guidelines of the SA Licensing Act and must be adhered to at all times by you and your guests. The beverage service will cease half an hour before conclusion of the function. Should an event run over time, St Francis Winery reserves the right to levy and charges of \$150.00 per hour.

Exhibitions and Equipment Hire

All activities are the responsibility of the client and are to be set up and dismantled in accordance with the health and safety codes of St Francis Winery and SA Awards. The Function Coordinator must approve all activities, decorations and equipment prior to your event. Please note, there is no loan of equipment available on premise to be used for hanging decorations, you are to provide your own equipment.

Insurance

St Francis Winery cannot take responsibility for any damage or loss of time before, during or after an event. We recommend that you arrange appropriate insurance for the event. Should the catering venue area booked for a function suffer for complete power failure due to a natural disaster or circumstances outside the control of St Francis Winery, remuneration from the party/parties involved will be at your responsibility.

Damage and Cleaning

You will be responsible for any damage caused by your guests at St Francis Winery. St Francis Winery will charge for any repairs or replacement as deemed necessary by management. General cleaning is included in the cost of the function. If cleaning requirements following the function are deemed to be excessive, additional cleaning charges will apply.

Evacuation Procedures

An authorized representative from St Francis Winery has the authority to evacuate all patrons from all catering areas should it be deemed that an emergency situation exists or if the safety of patrons is at risk.

Pricing

All prices quoted are inclusive of GST, and are subject to change at management's discretion. 10% CPI increases are applicable every September and will be passed onto the customer.

Signed Acceptance

I confirm that I have read, understood and accepted the policies in relation to the Event Agreement and conditions outlined. I acknowledge that deposit paid to confirm booking is non-refundable.

Name:.....Position / Title.....

Signature:.....Date:.....

Date of Function:.....

Name of Booking:.....

Contact Person:.....

Street:.....

Suburb:.....Post Code:.....

Phone:..... Mobile:

Email:.....

Room:.....

Guest Numbers:.....

Type of Function:.....

Catering:.....

Beverages:.....

If paying by Credit Card, Please record the following details below:

(Please Specify) VISA Master Card AMEX

Credit Card Number.....Expiry Date:.....

Credit Card Name:.....

St Francis Winery to Complete

Deposit Amount:.....Date Paid:.....

Account Number:..... Rec By:.....