



CELEBRATIONS PACKAGE

St Francis winery

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***Thank you for considering St Francis Winery Resort
for your upcoming Celebration.***

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Our Venue

St Francis Winery is located in the historic town of Old Reynella, just 30 minutes from the CBD and 20 minutes from the famous wine region of McLaren Vale. The Resort is situated on 5 acres of picturesque grounds and manicured lawns.

Specialising in functions, St Francis Winery has an experienced Functions team that will ensure your event is catered for with the utmost attention to detail. All of our packages can be tailored to suit your individual requirements.

Every celebration is specially catered for in our historic 1852 winery building, offering 4 function rooms to choose from. We also have 3.5 star Accommodation with 41 Suites situated on two levels.

When hiring one of our function rooms we provide with compliments:

- Cake table with cake knife
- Personalised menus
- White or Black linen tablecloths and napkins



General Information

Our Celebrations Event package is intended as a guide to planning your function. We will work closely with you to design a tailor made package that suits your needs and results in a truly memorable event.

Please take the time to read through our full list of terms and conditions in this pack, which highlights important information such as booking confirmation requirements, deposits, room hire rates and more.

Let us meet with you personally to discuss your requirements and show you our facilities first hand.

Contact our Functions team via phone at (08) 8322 2246 or email functions.stfrancis@gmhotels.com.au.

***'Your event is our first
priority'***



FUNCTION ROOMS

The St Francis Winery Resort function centre offers multiple rooms that can cater from 10 to 200 people. Multiple rooms can be booked for same day use and collective room hires will be charged.

Main Vines Room

The Main Vines Room is our largest facility which includes an undercover outdoor area & private bar.

Dancefloor space is an additional **\$150** in our adjoining Cellar Door area.

Capacity:

Theatre: 130
Cabaret: 100
U-Shape: 40

Rates: \$300

Governor Phillips Hall

Situated in the middle of our function centre, this room has historical features, including exposed beams, a giant wine barrel and private bar.

Dancefloor is available at an additional price.

Capacity:

Theatre: 120
Cabaret: 80
U-Shape: 40

Rates: \$200

Room Setting

Please refer to our Room Setting Options section for various layouts.



Cellar Door

The Cellar Door is perfect to use in conjunction with our Main Vines room and it has a large dance floor. The room can hold up to 40 people and is perfect for smaller functions.

Capacity:

Theatre:	40
Cabaret:	30
U-Shape:	25

Rates: **\$150**

Room Setting

Please refer to our Room Setting Options section for various layouts.



Lakeview Room

Situated at the rear of our function centre, this room overlooks our picturesque gardens and is suitable for small functions of up to 30 people.

Capacity:

Theatre:	30
Cabaret:	24
U-Shape:	20

Rates: **\$150**



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COCKTAIL FOOD OPTIONS

For pre-dinner canapes, we recommend 3-5 portions per person.

For Cocktail functions, we suggest 6-8 portions per person.

Each platter will serve approx. 10-20 people (1 piece per person)

Cold Selection

Price per platter

Peking Duck San Choy Bow - \$80

Lettuce cups filled with Asian Vegetables & Peking Duck

House made Dips - \$65

House made dips served with Vegetable Crudities & Wafer Crackers, Grissini Breadsticks & Dried Fruit & Nuts

Antipasto Platter - \$80

Virginian Ham, Salami, Prosciutto, Cocktail Onions, Kabana, Olives & Marinated Vegetables

Assorted Vegetarian Sushi - \$80

Fresh Baguettes with Assorted Fillings - \$75

Mini Bruschetta - \$75

Mini Bruschetta topped with Basil Pesto, Cherry Tomatoes & Bocconcini

Cheese Board - \$90

Assorted Cheeses served with Lavosh, Dried Fruit, Assorted Nuts & Wafer Crackers

Spicy Potato Wedges - \$55

Served with Sweet Chilli & Sour Cream Dipping Sauce

Pastries Selection - \$75

Assorted Pies, Pasties & Sausage Rolls

Asian Yum Cha - \$85

Vegetable Samosas, Cocktail Spring Rolls & Mini Dim Sims

Tempura Vegetables - \$60

A selection of seasonal Vegetables in a light tempura batter

Seafood Plate - \$95

Combination of Crumbed Calamari, Panko Prawns & Fish Cakes

Mini Hotdogs - \$95

Mini Hot Dogs served with Tomato Chutney

Tom Yum Shots - \$90

A classic Thai Soup served in shot glassed topped with a Garlic Prawn

Beef, Lamb or Chicken Skewers - \$85

Mini Bruschetta topped with Basil Pesto, Cherry Tomatoes & Bocconcini

Chicken & Mushroom Arancini Balls - \$85

Dessert Selection

Price per platter

Chef's selection of Sweet Danishes - \$80

Mini Chocolate Tartlets - \$80

Seasonal Fresh Fruit Platter - \$80



CANAPE PACKAGE

\$29.90 per person - 2 hours

Your choice of any 10 Hot or Cold Canapes

Cold Selection

- Vegetable crudities, various Dips, Grissini sticks, Crackers & Melba Toast
- Assorted Sushi
- Smoked Salmon topped with Horseradish & Dill Cream on Baguette Toast
- Mini Bruschetta topped with Bocconcini, Tomato & Pesto
- Cucumber Chorizo & Chilli Jam
- Peking Duck San Choy Bow
- Oysters (POA)

Hot Selection

- Chicken & Mushroom Arancini Balls
- Selection of Mini Gourmet Pastries
- Assorted Gourmet Cocktail Quiches
- Homemade Pizzas
- Mini Roasted Mediterranean Vegetable Frittata
- Crispy Chicken Tenderloins
- Seafood Selection - Crumbed Calamari, Panko Prawns & Thai Fish Cakes with Tartare Dipping Sauce & Lemon Wedges
- Asian Yum Cha selection
- Grilled Skewers - Selection of Lamb, Chicken or Beef Skewers with Dipping Sauce
- Cheeseburger Sliders
- SA King Prawns (POA)



SET MENU PACKAGES

Creating your own menu gives you the versatility to choose your menu, taking into consideration budgets and tastes. This can be achieved by deciding the amount of courses within your menu as well as the number of choices. This will determine the cost per person.

Menu 1 2 Course Menu

1 Entrée or Dessert
2 Alternately served Main Course

\$37.50 per person

Menu 2 3 Course Menu

1 Entrée
2 Alternately served Main Course
1 Dessert

\$42.00 per person

Menu 3 3 Course Menu

2 Alternately served Entrée's
2 Alternately served Main Course
2 Alternately served Desserts

\$49.00 per person

Please note:

Chef is happy to cater for any dietary requirements - please advise staff in advance.

Menu items & prices are subject to change at management's discretion.

Cakeage Fee

Cakes may be brought onto the premises. A cakeage fee applies of \$2.50 per slice if Chef cuts & plates up your cake with Whipped Cream & Berry Coulis, or you are welcome to cut up and plate yourself



SET MENU CHOICES

Entrée Choices

Chefs Selection of Soup (TBA)

Thai Beef Salad

Roasted Sirloin Beef cooked rare & served with a crisp Asian Salad & lightly spiced Thai Dressing

Prawn Cocktail

Served with Iceberg Lettuce & Homemade Seafood Sauce

Baked Goats Cheese & Roasted Pepper Tart

Served with rich Napoli Sauce

Satay Chicken Skewers

Marinate Chicken pieces served on steamed Rice & topped with Peanut Sauce. (Rice can be substituted for Crisp Asian Salad).

Spinach & Ricotta Cannelloni

Topped with Pesto infused Napolitano Sauce & served with Rocket and Parmesan Salad

Mains Course Choices

Lamb Shank

Lamb Shanks slow cooked in Red Wine, Rosemary and Garlic served with a Creamy Mashed Potato & Baby Vegetables

Chargrilled Pork Loin Chop

Pork Loin Chop chargrilled to perfection and served with Roast Potatoes & Baby Vegetables & topped with a Roast Apple Jus & Crackle

Beef Fillet

Char-grilled to Medium & served on Creamy Mashed Potatoes & Vegetables finished with a Red Wine Glaze

Chicken Mignon

Chicken Breast wrapped in Bacon served on Creamy Sweet Potato Mash topped with Mushroom Sauce & Vegetables

Atlantic Salmon Fillet

Fresh Salmon Fillet served with smashed Cocktail Potatoes, blanched Broccolini and Baby Vegetables topped with Herb Hollandaise

Spinach & Ricotta Cannelloni

Topped with Pesto infused Napolitano Sauce & served with Rocket and Parmesan Salad

Barramundi Fillet

Served with Potato Galette & Oven baked Cherry Tomatoes, finished with a fresh Salsa Verdi & Vegetables

Dessert

White Chocolate Pannacotta

Finished with Berry Coulis & an Almond Biscotti

Warm Chocolate Pudding

Drizzled with dark Chocolate Sauce & fresh Whipped Cream

Brandy Snap Basket

Filled with Tropical Fruit Salad & Chantilly Cream

Mini Pavlova

Served with Infused Cream, Raspberry Coulis & Passionfruit

Individual Peach & Passionfruit Cheesecake

Served with Raspberry Coulis & Vanilla Infused 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

BUFFET MENU PACKAGES

Pricing per guest

Buffet Menu 1 - \$20pp

(Minimum 20 people)

Choice of 2 of the following:

- Chicken Korma with Basmati Rice & Crunchy Poppadums
- Beef Rogan Josh with Basmati Rice & Crunchy Poppadums
- Beef Lasagna
- Vegetarian Lasagna
- Spinach & Ricotta Cannelloni
- Chicken Tenderloin Skewers with Satay Sauce & Basmati Rice

Buffet includes:

- Fresh Bread Rolls
- Garden Salad

Buffet Menu 2 - \$45pp

(Minimum 40 people)

Choice of 2 Roasts:

- Roast Beef
- Smoked Aldinga Turkey
- Roast Pork with Crackle

Choice of 3 Salads:

- Garden Salad
- Pasta Salad
- Potato Salad
- Greek Salad
- Traditional Coleslaw

Buffet includes:

- Continental Meats Platter
- Roast Mixed Vegetables
- Cheesy Broccoli & Cauliflower Bake
- Garlic Butter Peas
- Seasonal Fruit Platter
- Fresh Bread Rolls
- Condiments & Gravy

Buffet Menu 3 - \$65pp

(Minimum 40 people)

Choice of 3 Roasts:

Roast Beef
Smoked Aldinga Turkey
Roast Pork with Crackle
Roast Lamb

Salads:

Garden Salad
Pasta Salad
Potato Salad
Greek Salad
Traditional Coleslaw

Buffet includes:

Continental Meats Platter
Roast Mixed Vegetables
Rosemary Roast Potatoes
Cheesy Broccoli & Cauliflower Bake
Garlic Butter Peas
Seasonal Fruit Platter
Cheese Platter
Sweet Danish Platter
Fresh Bread Rolls
Condiments & Gravy

SA Oyster Platter Upgrade: extra \$12pp

SA King Prawn Platter Upgrade: extra \$15pp



CHILDRENS MENU

\$15.00 per Child (Aged 4 to 12)
Children 3 and under are Free

Chicken Nuggets and Chips
Fish & Chips
Pasta Bolognaise
Chicken Schnitzel with Chips

ADDITIONAL MENU OPTIONS

Add an extra choice to any Entrée, Main or Dessert:	\$5.00pp
Upgrade to Guest choice (rather than alternate drop):	\$5.00pp
1/2 hour Pre-Dinner Canapes (Choice of any 4)	\$10.00pp
Tea & Coffee Station	Complimentary
Tea & Coffee Upgrade - Herbal Tea & Fresh Brewed Coffee	2.50 pp
Cakeage - Chef cuts and plates up your cake with whipped cream & berry coulis	\$2.50pp

All Dietary requirements can catered for.
Please state your guests Dietary needs when booking.



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BEVERAGE PACKAGES

Tabs can be setup with a Minimum Bar spend of \$500.

Platinum Package

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per guest

3 Hours: \$34.90
4 Hours: \$42.90
5 Hours: \$48.90

Drinks include:

Wine

Hidden Valley Sparkling Chardonnay
Hidden Valley Sauvignon Blanc
Hidden Valley Moscato
Hidden Valley Shiraz
Hidden Valley Cabernet Sauvignon

Beer & Cider

Coopers Pale Ale
Hahn Super Dry
Hahn Premium Light
5 Seeds Apple

Other

Soft Drinks
Orange/Apple/Pineapple Juice

Diamond Package

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per guest

3 Hours: \$46.90
4 Hours: \$54.90
5 Hours: \$60.90

Drinks include:

Wine

Yarra Burn Sparkling
Taylors Chardonnay
Brand's Laira Sauvignon Blanc
Amberley Kiss and Tell Moscato
Stump Jump Shiraz
Stolen Block Cabernet Sauvignon

Beer & Cider on Tap

Coopers Pale Ale
Hahn Super Dry
5 Seeds Apple

Bottled Beer & Cider

Hahn Premium Light
Cascade Light
Boags Premium
Crown Lager
Heineken
Somersby Pear or Apple Cider
Strongbow Original or Clear

Other

Soft Drinks
Orange/Apple/Pineapple Juice

* Wine selections are subject to change



ADDITIONAL

Chair Covers with Sash

\$5.95 ea

Chair Cover colours:

Choice of Black or White

Sash colours:

Your choice of colour



Centrepieces

\$25.00 ea

Mirror with your choice of vase
(various available)



Lolly Cart

\$50

Lolly jars included

Chocolate Fountain

\$125

Ceiling Canopies

Pricing on request

Dance floor

Pricing on request

Audio Equipment Hire

Data Projector & Screen - \$100

Microphone & Lectern

Complimentary



ACCOMMODATION

St Francis Winery Resort has 41 rooms available onsite, making it convenient for your guests. All suites include a Queen size Bed, Plasma TV, Mini Bar facilities, Private Ensuite, WiFi, selected Foxtel channels and reverse cycle air conditioning.

Our Walters Restaurant is also open weekdays for Breakfast from 7am to 9am, weekend from 8am to 10am, Lunch from 12noon to 2pm and Dinner from 6pm to 8:30pm.

Check-in times for accommodation is 2pm and checkout times are 11am.

Room Rates

	Rate
Classic Room:	\$105
Self Contained Suite: <i>(separate bedroom and living area equipped with kitchen facilities)</i>	\$120
Svana Spa Suite <i>(bath size spa):</i>	\$120
Stately Svana Spa Suite <i>(3/4 corner spa):</i>	\$120
Anastasia Suite <i>(large Jacuzzi spa)</i>	\$130
Executive Suite <i>(large Jacuzzi size spa with open living and bedroom area and DVD facilities)</i>	\$140

Rates are based on twin occupancy. Charges apply for additional adults and beds.

Specials

Special Accommodation offers:

- 10% off discount rates apply for all guests on the night of your function only.
- Book 4 Svana Spa Suites for \$400. Great to purchase for your interstate guests (normally \$480)
- Weekend morning Hot Buffet Breakfast for \$15.00 per head (normally \$18.90)



SELF-DECORATING GUIDE

Please read the below guidelines carefully and please treat the function rooms as if they were your own property.

ACCEPTABLE



- Balloons
 - Streamers
 - Table Centrepieces
 - Floral Arrangements
 - Candles
 - Fishing Line
- Celebration Cake

NOT ACCEPTABLE



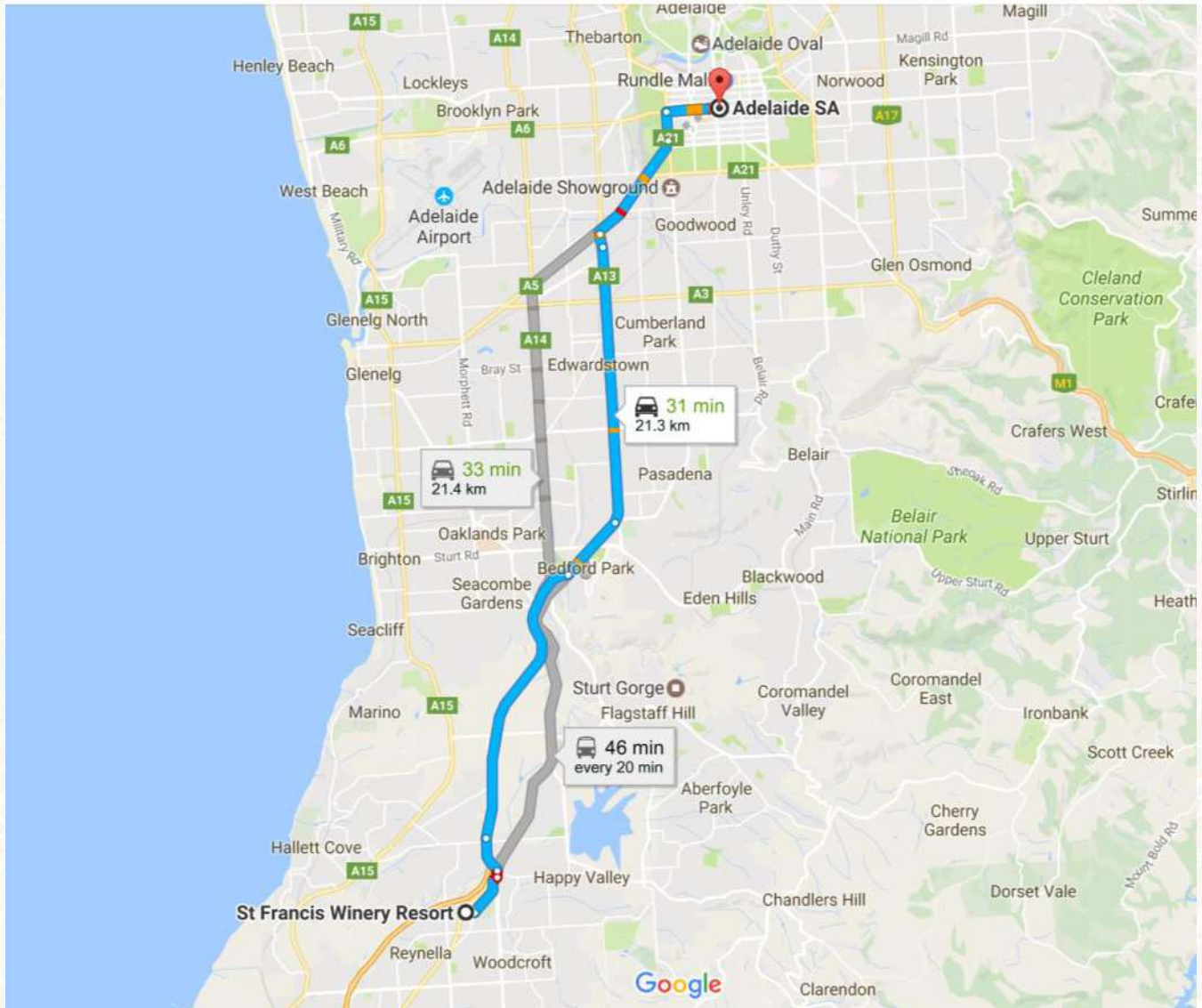
- Confetti or Rice
- Thumb Tacks or Push Pins
- Glue
- Party Poppers
- Sparklers

Please speak with our
Functions Coordinator
regarding your
Decorating requirements



HOW TO GET HERE

Our premises is located at 14 Bridge Street, Old Reynella. Our entry road is located directly opposite the Crown Inn.



EVENT AGREEMENT

It is with great delight that we offer our function room to you. Our professional and friendly staff take pride in the successful way that many of our events and functions are conducted throughout the year. All bookings are accepted by St Francis Winery Resort based on the outlined terms and conditions, effective from July 2013. Should you have any questions regarding these, we will be happy to answer them.

Contact Details

Good communication is necessary to ensure your function is a success and runs smoothly. Our contact details are as follows:

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

E: functions.stfrancis@gmhotels.com.au

14 Bridge Street, Old Reynella SA 5161

Confirmation of Reservation

Confirmation of bookings 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 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 confirmed final of guests attending are required 14 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 & Pricing Policy

A guaranteed number of guests attending the event are required 14 business days prior to the event. At time of confirmation prices are current, but may be subject to change at management discretion to meet rising costs. **No** external caterers are permitted.

Surcharges may apply when number fall below the required minimum numbers (\$10pp).

Delivery of Goods and Equipment

Please ensure all deliveries are clearly labelled 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. St Francis cannot take responsibility for any damage or loss to any deliveries.

Alcohol

Under the Liquor Licensing Act (section 125) with regard to Responsible Service of Alcohol, St Francis Winery Resort 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 Resort has a duty of care to staff and patrons and therefore, we follow the RSA ct (Responsible Service of Alcohol) strictly and accordingly. Please note that NO alcohol is permitted to be brought onto the premises.

Account Settlement

Final payment is required 14 days 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 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 Resort 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 organised prior to your event and additional fees apply (\$45 per hour per guard, for a minimum of 4 hours).

Cancellation and Postponement Policy

In the event of a cancellation within 270 days (9 months) prior to your function, all deposits and monies paid shall be forfeited. Should cancellation occur within 62 days (2 months) of the function, the client agrees to pay 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 Resort. If the function is postponed before the 180 days (6 months) prior to the function and the same function is to be held within 270 days (9 months) of the original booking, the deposit may be transferred to the new date.

Once the booking has been transferred to a new date and in the event of another cancellation after this time, all monies are forfeited.

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 Resort 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 Resort 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 Resort 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 Resort, 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 Resort. St Francis Resort 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 Resort 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. Pricing may change due to seasonal suppliers incurring costs.

We thank you in advance for your support throughout your event.



*'Your celebration
is our priority'*





Signed Acceptance

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

Name:

Signature: Date:

Date of Function:

Name of Booking:

Contact Person:

Street:

Suburb: Post Code:

Phone: Mobile:

Email:

Function Room Required:

Guest Numbers:

ST FRANCIS WINERY RESORT TO COMPLETE

Deposit Amount: Date Paid:

Account Number: Rec. by: