



**LONGVIEW
VINEYARD**



WEDDING PACKAGES.

01 OCTOBER 2019 TO 30 SEPTEMBER 2020

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The Adelaide Hills are home to some of Australia's finest and most exciting vineyards. Longview Vineyard is no exception.

Just 45 minutes from the heart of Adelaide Longview Vineyard offers you the most pristine and picturesque venue for your wedding. Surrounded by beautiful vineyards, waterways and historic buildings, Longview invites you to experience the serenity and privacy of its function venue.

Savour single estate multiple award winning wines perfected by Longview Vineyard whilst enjoying sumptuous food created by La Dolce Vita.

Our experience in wine, food and event planning is at your disposal when you choose to enjoy the offerings of Longview Vineyard.

We have endeavoured to provide you with enough information for you to be able to make some decisions for your event. We do understand however, that you may have ideas and concepts not outlined here.

Once you have decided that you would like to hold your event at Longview, we would be delighted to arrange a time to sit down, discuss your event and help plan your special occasion. We are open to your ideas on food, settings and themes, and we can help you access any extra equipment you desire.



VENUE HIRE.

OCTOBER - APRIL

Available daily

MAY - SEPTEMBER

Available daily, off peak rates apply

MAXIMUM NUMBERS

180 cocktail or 150 sit down

CEREMONY

Longview has two stunning ceremony locations on offer. Lush green lawns overlooking the rolling vineyards. Which is included in your Venue Hire.

Our hidden gem, "The Longview" itself with soaring palms and a view right down to the Coorong - POA

CEREMONY INCLUSIONS

30 wicker or Americana chairs, cafe style umbrellas, wine barrels and signing table

RECEPTION INCLUSIONS

Longview Vineyard tables, wicker or Americana chairs, wine barrels, white linen table cloths and napkins, bridal table skirt, cutlery, crockery and glassware

EXTRAS

Premium Décor

Custom made white wedding backdrop

Coloured Linen Napkin

Decorative Lighting

Fairy light canopy in the dance floor area

Exposed globe canopy in the dance floor area

Fairy light canopy across barn mezzanine and fairy light pillars

Exposed light globe canopy across barn mezzanine

Sound System Package

DJ console, speaker hire and cordless microphone (individual elements can be hired if required).



PLATED DINNER MENU.

2 COURSES

Choice of 2 cocktail selections (cold/hot)

Selection of 1 entree

Selection of 2 mains, served alternately

Selection of 1 side

Your wedding cake served complimentary platter style

EXTRAS

Additional cocktail items (hot/cold)

Additional alternate drop

Choice of 2 dishes

Individually plated dessert

Your wedding cake individually plated

Cheese platter

Childrens meal & beverages

Supplier meal

ENTREE

Spiced crispy softshell mud crab, Jamaican curry, coconut yoghurt, pickled lime

Handmade gnocchi, tomato, Ligurian olives, basil, Woodside goat's curd

Ocean trout pastrami, kipfler gribiche, pickled fennel, crackling, roe

Herb crumbed Port Lincoln sardines, sprouted Kangaroo Island lentils, orange, artichoke, rouille

Berkshire pork belly, cauliflower skordalia, red currant sauerkraut, brown butter Lenswood apple

Vietnamese coconut poached chicken, pickled vegetables, rice noodles, crispy XO school prawns

Smoked Hahndorf venison, hazelnut shallot cream, quince mustard, crispy kale

Antipasto Misto – Shared and seasonal

MAIN

Roasted eye fillet, charred shallot jus, spinach, romesco

Greenslade's chicken, caper leek hazelnut butter, white bean colcannon

Rolled Hay Valley lamb loin, porcini, mascarpone, pearl pea almond puree, cavolo nero

Tasmanian salmon, brandade croquette, remoulade, pickled zucchini, wakame butter

Confit duck leg, soft polenta, French green lentils, preserved Adelaide Hills cherries

Moroccan chickpea tagine, wood roasted pumpkin, stuffed tomato, beetroot labneh

Berkshire pork belly, cauliflower skordalia, red currant sauerkraut, brown butter Lenswood apple



SIDES

- Garlic, rosemary carrots, potatoes
- Rocket, pear, parmesan, radish salad
- Seasonal garden salad
- Panzanella salad
- Tomato, cucumber, shallot, oregano, fetta
- Green beans, broccolini, almonds, garlic butter

DESSERT

- Zuppa Inglese (traditional Italian berry trifle)
- Salted chocolate tart, smoked mascarpone
- Whipped lemon myrtle baked cheesecake, macerated berries, Anzac biscuit crumble
- Lemon tart, double cream
- Almond cherry tart, vanilla bean ice cream
- Prosecco poached pear, sweet gorgonzola, almond bread
- Sheep's milk panna cotta, lemon curd, quince almond meringue

WEDDING CAKE ACCOMPANIMENTS

- Tweedvale double cream
- Berry compote
- Vanilla bean ice-cream

If you are choosing to serve your wedding cake as dessert, please liaise with Longviews Chefs before deciding upon the style of cake to ensure the best style of service.



SHARED MENU.

2 COURSES

Entree option of:

- Roaming entree; selection of 5 cocktail items (hot/cold)
- Roaming entree; live cooked paella
- Seated entree; selection of 3 tapas plates to share

Main:

- Selection of 3 shared plates + 1 side
-

EXTRAS

Additional cocktail items (hot/ cold)

Additional sides

Shared dessert platter

3 selections from cocktail menu

Additional cocktail dessert

Your wedding cake served complimentary platter style

PAELLA

Greenslade's chicken, pork belly, chorizo, Spencer Gulf prawns, Goolwa cockles, Kinkawooka mussels, peas

*Vegetarian / Vegan option available

Both options include garlic aioli, lemon wedges and a selection of hot sauces

TAPAS PLATES

Garbanzos - Slow cooked chickpeas, sofrito, red onion, saffron

Gambas - Garlic prawns

Anchoa - Herb crumbed Port Lincoln sardines, romesco mayo

Calamares - Fried squid, rocket, Meyer lemon aioli

Tortilla - Spanish potato omelette

Escabeche - Cured, marinated shredded chicken salad

Albondigas - Merguez meatballs, smoked tomato paprika salsa

Cordero - Catalan braised lamb, potato, green olives, mint yoghurt

Berenjena - Fried eggplant stuffed with manchego, herbs

Atun - Yellow fin tuna tartare

Empanadas - Smoked brisket, potato



SHARED MAIN PLATES

- Rolled stuffed Greenslade's chicken, pearl pea puree, spinach sauce
- Scotch fillet, guanciale, pangrattato, chimichurri
- Wood roasted Hay Valley lamb shoulder, cucumber mint yoghurt, cumin spiced tomato (10-12 hour slow cooked)
- Wood roasted whole Coorong Angus beef shank, mustard seed mash, gremolata, Yakka jus (10-12 hour slow cooked)
- Spiced crispy softshell mud crab, Jamaican curry, coconut yoghurt, pickled lime
- Porchetta; rolled stuffed Berkshire pork, Hills cider roasted pears
- Smoked jerk chicken, freekeh, pineapple, pomegranate slaw, whipped marinated feta
- Portuguese spiced spatchcock, marinated Woodside chevre, almond currant couscous
- Aperol roasted duck leg, farro, dried orange, pickled carrot and fennel
- Handmade gnocchi, tomato, basil, olive, dried ricotta
- Hot smoked salmon, dill, potato, cornichons, egg salad, fried capers
- Wood grilled swordfish, roast pepper tomato salsa, salmoriglio
- Smoked BBQ pork belly burnt ends, apple almond slaw

SIDES

- Garlic, rosemary carrots, potatoes
- Rocket, pear, parmesan, radish salad
- Seasonal garden salad
- Panzanella salad
- Tomato, cucumber, shallot, oregano, feta
- Green beans, broccolini, almonds, garlic butter



COCKTAIL MENU.

Please contact the Longview events team to discuss choices for pricing for your big day.

Sample menu items to select from as follows.

COLD

- Taleggio, burnt fig, crostini – smoked tomato, olive
- Port Lincoln Kingfish, sesame ponzu, wasabi mayo, potato prawn crisp
- Onglet steak tartare, pickled mustard seeds, cured egg, pangrattato
- Coffin Bay oyster, tozazu, shallot, wakame
- Smoked duck cold rolls
- Tigelle; Italian chicken and egg sandwiches
- Banderilla – Marinated pickled seafood skewers
- Vitello tonnato; poached Clelands veal, blue fin belly aioli, fried capers
- Harris smoked salmon, potato pancake, horseradish mascarpone, salmon caviar
- Blue swimmer crab, Gulf prawn, brioche sliders
- Tuna tostada, guacamole, pickled squid, prawn mayo

HOT

- Peking duck pancake, pickled cucumber, hoisin
- Crispy Thai beef nam jim, fried curry leaf
- Arancini porcini mushroom, truffle aioli, sage salt
- Seared scallop, cannellini bean puree, honey glaze chorizo, aioli

- Smoky beef brisket slider
- Mex dog, pico de gallo, chipotle
- Jerk pork, pineapple slaw, buns
- Fried haloumi, mint, cherry tomato, filo
- Zucchini frittelle; zucchini, ricotta, parmesan fritters
- Pizzelle; Neapolitan fried little pizza
- Tempura sesame Gulf prawn, ponzu mayo, fermented chilli
- Crispy skinned Berkshire pork belly, walnut, cider, apple slaw
- Chermoula spiced lamb sausage rolls, mint beetroot labneh
- Italian piccolo burgers, provolone, sugo

FILLERS

- Salt and pepper squid
- Fried whitebait, shredded zucchini
- Local fish and chips
- Porcini mushroom, fontina cheese risotto
- Spaghetti marinara
- Duck risoni, parmesan, cumquat
- Vietnamese rice noodle, chicken, prawn, sweet basil salad
- Moroccan lamb couscous, mint yoghurt, almonds
- Thai chicken curry, fragrant rice

DESSERTS

- Lemon curd tart
- Ricotta, orange baby cannoli
- Hazelnut, vanilla, praline cornetto
- Lemon curd, raspberry tart
- Strawberry, vanilla bean custard tart
- Saffron poached pear, gorgonzola dolce, almond bread
- Mixed fruit sorbet cups
- Churros, chocolate sauce



BEVERAGE PACKAGES.

CLASSIC

7 Hours

Wagtail Sparkling Pinot Noir Chardonnay
Whippet Sauvignon Blanc
Hahn Super Dry
Hahn Light

A choice of 1 wine from:

LV Shiraz Cabernet
VISTA Shiraz Barbera

PREMIUM

7 Hours

Wagtail Sparkling Pinot Noir Chardonnay
Whippet Sauvignon Blanc
The Hills Apple Cider
Big Shed Brewing Kol Schisel Pale Ale
James Boag Premium
Hahn Super Dry
Hahn Light

A choice of 1 wine from:

LV Shiraz Cabernet
VISTA Shiraz Barbera

AND a choice of 2 wines from:

Iron Knob Riesling
Queenie Pinot Grigio
Longview Nebbiolo Rosato
Yakka Shiraz
Devil's Elbow Cabernet
Sauvignon

ELITE

7 Hours

Wagtail Sparkling Pinot Noir Chardonnay
The Hills Apple Cider
Big Shed Brewing Kol Schisel Pale Ale
James Boag Premium
Hahn Super Dry
Hahn Light

A choice of 2 wines from:

Iron Knob Riesling
Queenie Pinot Grigio
Longview Nebbiolo Rosato
Yakka Shiraz
Devil's Elbow Cabernet
Sauvignon

AND a choice of 2 wines from:

KUHL Gruner Veltliner
Macclesfield Chardonnay
Nebbiolo Riserva
Epitome Late Harvest Riesling



STAY.

HOMESTEAD

The Shiraz Apartment

The Pinot Apartment

Entire Homestead (12 guests)

**Sofa bed an extra*

LONGVIEW SUITE

VINEYARD SUITE

SPA SUITE

INCLUSIONS

Breakfast Provisions

Fresh orange juice, homemade granola, Kanmantoo Bacon, free range organic eggs, bakery sourdough, tea and plunger coffee, full cream milk, butter and local conserves.

HOMESTEAD

The Homestead is beautifully renovated within the original property homestead. It can be divided into two separate parts - the Shiraz and Pinot Apartment - or used as one residence. The Homestead can sleep a maximum of 12 people.

The Shiraz Apartment comprises a fully equipped kitchen, lounge room, private balcony, master and second bedroom, sunroom with double sofa bed and adjacent bunk bed room, and bathroom with a spa bath.

The Pinot Apartment comprises a master bedroom leading to a private lounge with a sofa bed, a kitchenette and large bathroom with a spa bath.

SUITES

The suites are elegantly decorated with a king size bed (or 2 singles on request) self-contained kitchenette, en-suite bathroom, reverse cycle heating and cooling, flat screen HD televisions with USB provisions and an outside deck with pergola.

Longview also offers a larger Spa Suite which includes a spa bath surrounded by windows with superior views of the vineyard.

TERMS & CONDITIONS.

TERMS AND CONDITIONS FOR EVENT BOOKINGS - LONGVIEW VINEYARD PTY LTD

1. Event Bookings

- a) Bookings will be considered tentative for 14 days and the space may be allocated to another client unless the minimum deposit has been paid.
- b) Longview Vineyard reserves the right to book a 2nd function within the tasting room on any given date.
- c) A \$2,500 non-refundable deposit is required to confirm booking.
- d) 6 months prior to the booked date, a second non refundable \$2,500 deposit is required. If the second deposit is not received by this date Longview reserves the right to cancel the booking.
- e) Any booking made less than 6 months prior to the event will require a non refundable deposit of \$5,000 been paid.

2. Minimum Spend

October - April Saturday; \$17,000, Friday & Sunday; \$15,500, May - September Saturday; \$15,500, Friday & Sunday; \$14,000. Minimum spends do not include optional extras.

3. Menu requirements

Menu selections and dietary requirements must be given in writing four weeks prior to event, as well as catering requirements for musicians/DJ's.

4. Payment terms

Confirmation must be given in writing three weeks prior to the function for:

- Minimum numbers - this will be the number charged unless it is increased
 - Floor plan and seating arrangements
 - Final payment of all events is required 14 days prior to the event
- a) Credit card details will be retained for possible breakages, unforeseen expenses, or excessive cleaning.
 - b) Payment can be made by cheque, direct credit and credit card (Visa/Master Card). A 1.25% surcharge will be applied to all credit card payments.

5. Cancellations

- a) Full payment for the event is required for any cancellations within 60 days or less of the event date. All cancellations made at any time must be given in writing.

6. Event times

- a) Event times will be specified on the Event Order, including pre-arranged bump in times.
- b) Excess event hours will be charged at a rate of \$300 per hour or part thereof.

7. Food and Beverage

- a) No food of any kind can be brought to the venue without prior arrangement.
- b) Any food items such as wedding cakes and dessert tables are required to be supplied by a professional supplier.
- c) Due to licensing laws BYO beverage is not allowed into Longview, under any circumstances.
- d) Only Longview Vineyard wines will be served. We may sell out of some of our wines from time to time and reserve the right substitute our wines with wines of equal high quality of our choice.

- f) Longview Vineyard is licensed until 12.00 midnight.

- g) Longview Vineyard is a 'no spirit' venue.

8. Special Terms

- a) The material contained within this pack is relevant to 'Longview Vineyard' only.
- b) Cars are to drive on roads only; no cars, golf carts or carriages are allowed on irrigated lawn areas. Any damage to lawns will be charged to the booking client. Please inform your suppliers or related persons.
- c) All 'venue hire inclusions' listed on page 5 will be set up by the Longview team. It is the client's responsibility to arrange additional decorative setup of place cards, bonbonniere etc unless pre-arranged and paid for at the given rate of \$55 per hour. Please note that DIY lighting installation is not permitted, only registered companies may be used.
- d) Due to adjacent functions the client is required to arrange removal of all items by 9am the morning after their event. Should this not occur a charge of \$60 per hour or part thereof will apply for staff handling.
- e) Rose petals are permitted. Confetti, rice or any other substance are not permitted to be used anywhere on the venue. In the event of use of such substances a cleaning fee of \$400 will be charge to the client.
- f) Any property left at Longview Vineyard will be kept for a maximum of 1 month. Any unclaimed items will be discarded after this time.

9. Security

Longview Vineyard reserves the right to remove any person or possessions from the venue if the event is not conducted in an orderly or lawful manner. For the health and safety of your guests additional security may be engaged by Longview Vineyard P/L, cost applicable to this will be charged to the client. This will be discussed with the client at the time of confirmation.

10. Pricing

- a) All prices quoted are relevant to the date range indicated only. Prices are subject to change at the discretion of Longview Vineyard P/L. Events booked well in advance may experience a price increase due to changing food, wine and wage costs. All prices are quoted inclusive of goods and services tax (GST). A firm price can only be guaranteed one month prior to your event.
- b) A surcharge of 15% on the final bill will occur for events booked on a public holiday.
- c) Food, beverage and venue hire fees will increase 1st October annually.

11. Children/Minors

- a) Due to the nature of the environment at Longview Vineyard, children must be supervised at all times.
- b) The client must ensure that minors do not consume alcohol and they should point out to the staff which persons are minors.

12. Entertainment

Management reserved the right to control volume levels of entertainment at all times.

13. Accommodation

- a) No Longview accommodation can be held without full payment, which is required upon booking. Any accommodation not secured 3 month prior to the event date, will be released to the public.
- b) For security reasons and fire safety only the number of guests pre-booked will be able to use the accommodation facilities allocated. A strict penalty fee of \$120 for each extra person not pre-booked will be charged. Please understand that the safety of our guests is paramount. Pre booked extra persons under 18 years of age will be charged at a rate of \$40 per night. Extra guests over 18 are not permitted.
- c) Check in is from 2.00pm and check out is at 10.00am. Penalties for late checkout are \$40 per apartment or \$100 for the Homestead.
- d) A minimum of 7 days notice is required by Longview Vineyard for all cancellations. Cancellations made within 7 days prior to check in will forfeit all monies paid.

14. Damage

The client shall be liable for any damage caused howsoever by its invitees or guests to any of the equipment or to any part of the premises whether caused accidentally or otherwise and shall pay to LONGVIEW VINEYARD the greater of the cost of repair or the replacement cost. A befouling charge of \$200 will be charged.

15. Disclaimer

Longview Vineyard shall not be liable for and the client shall indemnify Longview Vineyard against any loss, injury, theft, or damage of personal goods brought to the venue by the client or guests of the client. Longview Vineyard shall not be liable for any advice, information, direction or services whether given negligently or otherwise by Longview Vineyard and its servants or agents in connection with the function.

16. Liquor License

Liquor License: Longview Vineyard will responsibly uphold the Liquor Licensing Act 1997- Section 113, Liquor Licensing Act 1985-Section 115a, and will not supply liquor to persons under 18 years of age, or persons who are intoxicated.

Name: _____

Signature: _____

Date: _____

Witness Name: _____

Witness Signature: _____

Date: _____