



McLaren Vale
Function Centre

Wedding Pack 2020/21

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mvfunctions.com.au



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A SOUGHT AFTER WEDDING VENUE IN THE HEART OF THE MCLAREN VALE, A MERE 30 MINUTES FROM ADELAIDE'S CBD

Only 30 minutes from the heart of Adelaide's CBD, in one of Australia's premium wine regions, you'll discover the McLaren Vale Function Centre.

With the capacity to host 150 guests cocktail style, our state-of-the-art function venue is ready to host your special day.

Nestled at the entrance of the historic township of McLaren Vale, the venue and lawns, complete with adjoining quality 4-star accommodation, provides the gateway to everything the stunning Fleurieu Peninsula has to offer.

Working with our dedicated wedding planner, we can create the ideal style of wedding you have in mind from ceremony to reception.

Combine this with amazing food from our on-site Executive Chef, fully integrated AV and styling solutions, we have every facility and convenience to make your celebration a huge success!



Ceremony

FUNCTION CENTRE LAWNS	\$600
INCLUDES 20 WHITE AMERICANA CHAIRS, CLOTHED SIGNING TABLE, TWO CHAIRS & UMBRELLA	
EXTRA SET-UP REQUIREMENTS	\$60.00P/H

Reception

MCLAREN VALE FUNCTION CENTRE	
SET-UP INCLUDES WHITE OR BLACK CLOTHS WHITE OR BLACK NAPERY SKIRTING FOR BRIDAL TABLE, GIFT TABLE & CAKE TABLE PERSONALISED MENUS, CROCKERY, CUTLERY & GLASSWARE WEDDING COORDINATOR PREMIUM COFFEE MACHINE	
SATURDAY [MAXIMUM 8 HOURS]	\$2500.00
SUNDAY [MAXIMUM 8 HOURS]	\$4500.00
MONDAY – FRIDAY [MAXIMUM 8 HOURS]	\$2000.00
PUBLIC HOLIDAYS [MAXIMUM 8 HOURS]	\$5500.00
EXTENDED VENUE HOURS	\$400.00P/H
EARLY VENUE SET-UP [8 HOURS]	\$1500.00
EARLY VENUE SET-UP ACCESS [PER HOUR]	\$100.00P/H

Venue Capabilities

ACCOMMODATION	80 PAX
FORMAL STYLE WEDDING	80 PAX
COCKTAIL STYLE WEDDING	150 PAX
FUNCTION CENTRE LAWNS	150 PAX
MARQUE STYLE WEDDING	POA

Extras

ARBOUR	POA
CHAIR SASHES [PER SASH]	POA
CHAIR COVERS [PER CHAIR]	POA
STANDARD AV	POA
PREMIUM AV	POA
VENUE STYLING & LIGHTING	POA
DANCE FLOOR	POA

*Liquor Licencing – Security

AS PER THE VENUE'S LIQUOR LICENSING STIPULATIONS IT IS A REQUIREMENT THAT ALL EVENTS HELD AT THE FUNCTION CENTRE REQUIRE ONE SECURITY GUARD PER 100 GUESTS FROM 8PM FOR A MINIMUM OF 4 HOURS.

**Venue Hire

ALL VENUE HIRE PRICES LISTED ARE BASED UPON THE USE OF CATERING & BAR SERVICES THROUGH THE MCLAREN VALE FUNCTION CENTRE.



Onsite Accommodation For 80 Wedding Guests

THE MCLAREN VALE FUNCTION CENTRE ADJOINS ACCOMMODATION WITH 44 DIVERSE ROOM OPTIONS OF ITS SISTER BUSINESS THE **MCLAREN VALE MOTEL & APARTMENTS**.

THE AWARD-WINNING MCLAREN VALE MOTEL & APARTMENTS OFFERS **MODERN, HIGH-QUALITY, FULL SERVICED AND SPACIOUS 4-STAR ACCOMMODATION** WITH ALL OF THE FEATURES OF **RESORT STYLE LIVING**.

CENTRALLY LOCATED AT THE ENTRANCE TO THE HISTORIC TOWNSHIP OF MCLAREN VALE THE **MCLAREN VALE MOTEL & APARTMENTS** PROVIDES A GATEWAY TO EVERYTHING THE **STUNNING FLEURIEU PENINSULA** HAS TO OFFER.

Formal Banquet

OPTION 1 - 2 COURSE SET	\$70 PER PERSON
OPTION 2 - 3 COURSE SET	\$88 PER PERSON
ALTERNATE DROP [PER COURSE]	\$4 PER PERSON
ADDITIONAL CHOICE MENU [PER COURSE]	\$8 PER PERSON

*MAXIMUM OF TWO CHOICES PER COURSE

**VEGETARIAN & VEGAN MENU OPTIONS AVAILABLE ON REQUEST

***MINIMUM NUMBERS OF 40 GUESTS

Gourmet Buffet

BUFFET OPTION 1: 3 SIDES + 2 MAINS	\$60 PER PERSON
BUFFET OPTION 2: 5 SIDES + 4 MAINS	\$80 PER PERSON
BUFFET OPTION 3: 5 SIDES + 4 MAINS + 2 DESSERTS	\$115 PER PERSON

Grazing Table Options

ANTIPASTO TABLE	\$22 PER PERSON
SOUTH AUSTRALIA CHEESE TABLE	\$35 PER PERSON
CHARCUTERIE TABLE	\$45 PER PERSON
SEAFOOD TABLE	\$60 PER PERSON

Pre / Post Dinner

BREAD & DIPS PLATTER [APPROX. 20 PAX]	\$50 EACH
ANTIPASTO PLATTER [APPROX. 10 PAX]	\$60 EACH
SOUTH AUSTRALIA CHEESE PLATTER	\$15 PER PERSON
CANAPES [CHOICE OF 3]	\$15 PER PERSON
CAKEAGE [SERVED WITH STRAWBERIES & CREAM]	\$3 PER PERSON

Canapes

CHOICE OF 8 CANAPES	\$40 PER PERSON
CHOICE OF 6 CANAPES + 2 MINI MEALS	\$50 PER PERSON
CHOICE OF 4 CANAPES + 4 MINI MEALS	\$60 PER PERSON

Children's Menu [Up to 12 Years]

MAIN COURSE + DESSERT	\$40 PER PERSON
[INCLUSIVE OF SOFT DRINKS]	

*WE ENDEAVOUR TO PROVIDE REQUESTED DIETARY REQUIREMENTS, BUT DUE TO TRACE ALLERGIES IN OUR KITCHEN ENVIRONMENT AND SUPPLIED INGREDIENTS WE ARE UNABLE TO GUARANTEE COMPLETE ALLERGY FREE MEALS

** MENU SUBJECT TO CHANGE DUE TO AVAILABILITY

Entree

COLD ENTRÉES

VIETNAMESE-STYLE SALAD WITH RICE NOODLES, CRAB AND LIME

HANDMADE GNOCCHI WITH CHESTNUTS AND PESTO CREAM SAUCE

CHICKEN REMOULADE WITH TOASTED BRIOCHE CRISPS

GRILLED ATLANTIC SALMON SALAD WITH WATERCRESS AND CUCUMBER

KING FISH CARPACCIO WITH MICRO-HERB SALAD

HOT ENTRÉES

MARINATED AND GRILLED PRAWNS ON AVOCADO AND CHILLI SALSA

SWEET AND SOUR WHITE FISH WITH MICRO SALAD

GRILLED ATLANTIC SALMON ON WILTED GREENS AND TARRAGON BUTTER

PORTUGUESE CHICKEN WITH RICE PILAF AND SUMMER SALAD

PORK BELLY SQUARE WITH CRISP CRACKLING AND CITRUS SLAW

MAIN COURSE

GRILLED FILLET STEAK WITH RED WINE & SHALLOT SAUCE AND PARIS MASH

ROAST FILLET OF BEEF SERVED ON POTATO ROSTI WITH WHITE BABY SPINACH AND DEMI-GLAZE

CRISPY-SKINNED CHICKEN BREAST, CAULIFLOWER RICE, WHITE BEAN SMASH DEMI-GLAZE

CRISPY SKINNED CHICKEN SUPREME WITH WHITE BEAN MASH AND HERBED BUTTER SAUCE

CRISPY-SKINNED ATLANTIC SALMON WITH RED PEPPER CASHEW PESTO

SLICED PORCHETTA WITH APPLE SLAW AND DEMI-GLAZE

LAMB RACK WITH ROSEMARY AND HERB SALT CRUST WITH RICH GLAZE AND ROCKET PESTO

DESSERTS

LEMON TART WITH CREAM

CHOCOLATE BAVARIAN TART WITH STRAWBERRIES

BAKED CHEESECAKE WITH TOASTED ALMONDS

FRESH STRAWBERRIES WITH SLICED ORANGES AND MASCARPONE

PAVLOVA WITH MANGO, PASSIONFRUIT AND BERRIES

CHILDREN'S MENU [UP TO 12 YEARS]

BEEF RAVIOLI WITH TOMATO SAUCE AND CHEESE

CHICKEN NUGGETS WITH FRENCH FRIES AND SALAD

BATTERED FISH & CHIPS AND SALAD

CHILDREN'S DESSERT

ICE-CREAM SUNDAE WITH CHOCOLATE SAUCE

SIDES

STEAMED BASMATI RICE

BABY SPINACH, PEA AND FETA SALAD

MIXED LETTUCE WITH CHICKPEAS, LEMON AND GRILLED HALOUMI SALAD

AVOCADO SALAD WITH GINGER AND SESAME DRESSING

MIXED GREEN SALAD WITH TOASTED PANCETTA, LEMON CROUTONS & CUCUMBER

ROAST BABY POTATO & SWEET POTATO SALAD WITH MUSTARD DRESSING

CAESAR SALAD WITH SOFT EGG, PARMESAN, CROUTONS, ANCHOVY & GARLIC CREAM

TOMATO, ONION, BASIL & BOCCONCINI SALAD

GREEK SALAD WITH OLIVE & FETTA

PASTA SALAD WITH SPRING ONION, OLIVE, TOMATO, PEPPER, ARTICHOKE & BASIL

HOT DISHES (VEGETARIAN) - MAINS

MUSHROOM & SOUR CREAM STRUDELS

ONION, OLIVE & TOMATO TARTS WITH ZUCCHINI, RED CAPSICUM GARLIC & THYME

GNOCCHI WITH BURNT BUTTER AND SAGE

GREEN BEANS AND BROCCOLI WITH ANCHOVIES, CHILLI AND GARLIC BUTTER

HOT DISHES - MAINS

ATLANTIC SALMON LEMON & HOLLANDAISE SAUCE ON LEMON & CHIVE MASH

MARINATED CHICKEN PIECES WITH LEMON & MUSHROOM RISOTTO

GRILLED CHICKEN THIGH FILLETS ON A BED OF MEDITERRANEAN VEGETABLES

GRILLED FILLET BEEF ON SOFT POLENTA BAKED FENNEL & CARAMELISED ONION

TINY BEEF MIGNONS WITH RED WINE GLAZE & CHIVE MASHED POTATOES

GNOCCHI WITH BURNT BUTTER, TOASTED PROSCIUTTO AND SAGE

BEEF VINDALOO, JASMINE RICE & TOMATO & ONION SALSA

BUTTER CHICKEN WITH RICE PILAF

GREEN CHICKEN CURRY WITH FRAGRANT HERBS AND RICE PILAF

CANAPES

SPICY MEATBALLS WITH TOMATO RELISH

TINY SAUSAGE ROLLS WITH HOME-MADE TOMATO SAUCE

VEGETABLE SPRING ROLLS WITH SWEET CHILLI SAUCE

TEMPURA CHICKEN BREAST BALLS WITH JALAPENO MAYONNAISE

CHICKEN & ALMOND TARTLETS

SMOKED SALMON & HORSERADISH CREAM TARTLETS

AVOCADO TARTLETS

PEKING DUCK CONES

BEEF CARPACCIO TARTLETS

BACON, HERB & ONION COCKTAIL QUICHES

BAKED GOAT-CHEESE TARTLETS WITH ROASTED PEPPER STRIPS

CALAMARI RINGS

CRUMBED SESAME CHICKEN PIECES WITH LEMON MAYONNAISE

FRITTATA SQUARES WITH PESTO & TOMATO

RISOTTO BALLS WITH RED PESTO DIP

SMOKED SALMON, LEMON & CHIVE COCKTAIL QUICHES

BACON, AVOCADO, ARTICHOKE, CHILLI & PESTO FINGERS

CHICKEN AND AVOCADO CHECKERBOARD SANDWICHES

CHICKEN AND SPRING ONION FINGER SANDWICHES

CHICKEN AND ROCKET FINGER SANDWICHES

CHICKEN, CORN AND ROASTED PEPPER FINGERS

HAM, SPROUT AND MUSTARD FINGERS

MINI MEALS

CURRIED LAMB SWIRLS WITH PEANUT SAUCE

VIETNAMESE COLD ROLLS WITH SHREDDED VEGETABLES AND MANGO

BEEF AND ASPARAGUS WITH HOLLANDAISE SAUCE

MINIATURE FILLET STEAK ON A TOASTED CROUTON, WITH HOLLANDAISE SAUCE

PRAWNS WRAPPED IN POTATO NOODLES, WITH HOT, SOUR & SALTY SAUCE

TINY BEEF MIGNONS WITH MUSTARD HOLLANDAISE

SMOKED SALMON BLINI WITH CRÈME FRAICHE AND SALMON ROE

MINIATURE CHICKEN SATAYS WITH CORIANDER, CHILLI & PEANUT SAUCE

PRAWNS ON SKEWERS WITH ROCKET, MANGO & PROSCIUTTO

KING PRAWNS AND SNOW PEAS WITH CURRIED MANGO DIP

THAI MARINATED PRAWNS ON GINGER & SPRING ONION PIKELETS

BEEF VINDALOO ON MINIATURE NAAN BREAD

DUCK PIES WITH MANGO SALSA

TEMPURA GARFISH TACO WITH AVOCADO SALSA

THAI CHICKEN TENDERLOINS WITH SWEET CHILLI SAUCE

SHORT CUT FRENCH LAMB CUTLETS WITH RED PESTO OR GREEN PESTO

CRUMBED FRENCH LAMB CUTLETS

MINI WAGYU RUMP SATAYS WITH CHIMICHURRI SAUCE

MINIATURE PARCELS OF FISH & CHIPS WITH SALT & VINEGAR

MINI-WAGYU RUMP SKEWERS WITH HARISSA

SLIDER - MUSHROOM WITH CRISPY ONIONS AND ROCKET

SLIDER – BEEF WITH CHEESE AND PICKLES

SLIDER – BARRAMUNDI BURGER WITH TARTARE AND LETTUCE

SLIDER – PULLED PORK AND SLAW

SLIDER - FALAFEL BURGERS WITH CRUNCHY PICKLES ON A SOFT BRIOCHE BUN

Standard

LECONFIELD SYN CHARDONNAY PINOT NIOR
WOODSTOCK 2017 'LITTLE MISS COLLETT' MOSCATO
D'ARENBERG 2017 'THE STUMP JUMP' SAUVIGNON BLANC
D'ARENBERG 2016 'THE STUMP JUMP' SHIRAZ

COOPERS PALE ALE, HAHN SUPER DRY AND COOPERS LIGHT
ADELAIDE HILLS CIDER
ASSORTED SOFT DRINKS, ORANGE JUICE AND APPLE JUICE

4 Hour 5 Hour After 5 Hours

\$55.00 \$65.00 \$6.00 PER HOUR

Premium

LECONFIELD SYN CHARDONNAY PINOT NIOR
WOODSTOCK 2017 'LITTLE MISS COLLETT' MOSCATO
FOX CREEK 2018 SAUVIGNON BLANC
MR. RIGGS 2016 YACCA PADDOCK TEMPRANILLO
D'ARENBERG 2016 'FOOTBOLT' SHIRAZ

COOPERS PALE ALE, HAHN SUPER DRY AND COOPERS LIGHT
ADELAIDE HILLS CIDER
ASSORTED SOFT DRINKS, ORANGE JUICE AND APPLE JUICE

4 Hour 5 Hour After 5 Hours

\$70.00 \$80.00 \$8.00 PER HOUR

Drink On Consumption

MINIMUM SPEND OF \$2500