

WEDDING COMPENDIUM.



MAXWELL



MAXWELL-CELEBRATED.

At Maxwell we view a bottle of wine as more than a drink. It is the culmination of a diversified range of talents. From the Head Winemaker to cellar hand. From cooper to farmer, viticulturist to glassmaker, designer and more in-between. Most of all it is a snapshot of a season that will never be repeated and in this way every bottle of wine is truly unique.

You could say then, we are in the occasion business.

Carved into a limestone hill at the heart of McLaren Vale and etched into its history, is our five-star winery and restaurant with seductive locations for spectacular occasions. Just 45 minutes from the Adelaide CBD.

So gather your dearest, escape the concrete jungle and join us in the McLaren Vale for a wedding you will never forget.

After all, occasion is what we do.





MAXWELL-PLANNED

From a stellar career forged in some of Europe's finest venues, Chef Fabian Lehmann prepares a range of bespoke menus to suit your style and theme. Naturally the best of the season is brought to the plate with each harvest from our estate gardens. A passion for sourcing locally, but with European flavour coursing through his veins, expect complexity, style and precision.

Nestled among the vines, with views over the rolling hills of the McLaren Vale and into the belly of a working winery; Fabian's exquisite food is just part of the experience.

The venue can accommodate up to 150 guests for a canapé style event. More immersive dining experiences are tailored for either the restaurant or enclosed deck area for up to 60 guests.

Ceremony

\$1,000

For locations please see the ceremony page.

Reception

\$2,500

Early cellar door closing price set at \$500 per 30 minutes.

We welcome you to make a time to view our venue and discuss options further with our event manager . Please contact the venue directly on: (08) 8323 8200 or email: experience@maxwellwines.com.au





CEREMONY

With so many beautiful spots it's hard to choose where to say 'I do'. Here at Maxwell Wines we have two equally beautiful and unique places to spend the rest of your life.

The Willow Tree
With its sweeping branches and open space the willow tree has plenty of room for those big family weddings.



The Maze
A unique and quirky spot that your guests will never forget. The maze boasts a small and intimate space with a twist for up to 30 guests.
*\$500 additional





MAXWELL PACKAGED

Creativity is inspired by seasonality and the finest produce available at any given time, naturally leading to a constantly evolving menu.

Whether you are looking for the sophisticated informality of canapés, the indulgence of a degustation style menu or a tailored set menu—we will work with you and Head Chef Fabian to produce a bespoke menu that is fresh, seasonal and perfect for your day.

The following options are indicative of a style, and will vary depending on seasonal availability and the individual nature of your occasion. All packages are priced per person and are inclusive of a 5 hour beverage package.





SAMPLE DINING MENUS

All prices are calculated on a minimum of 50 people and are pricing is inclusive of 5 hour 'The Essence'/'The Luxury' beverage package consisting of sparkling wine, sparkling mead and your choice of two whites and two reds (see following page for options).

SIT DOWN DINING

- 3 COURSE** tomato, rosemary, parmesan focaccia
\$160PP/ \$175PP citrus cured ocean trout, sour cream, shaved radish, dill oil
braised salt bush lamb, smoked yoghurt, chargrilled spring onion
your wedding cake
- 5 COURSE** grilled sourdough crumpets, cultured butter, cured egg yolk
\$190PP/ \$205PP confit kingfish, crispy tempura, lemon myrtle, smoked anchovy mayonnaise
south australian king prawn, pickled cucumber, granny smith and shiso
honey soy glazed pork, lime cave mushrooms
grilled beef, smoked potato, crunchy fried leek, red wine jus
your wedding cake

COCKTAIL

- 4 STATIONS** bread station
\$190PP/ \$205PP selection of house baked bread, grissini and crackers
- cheese & charcuterie station
selection of south australian cheese and charcuterie
- sashimi station
selection of sashimi including kingfish, ocean trout, blue fin tuna and oysters
- dessert station
selection of house made petit fours, chocolates and your wedding cake

*Menu is a sample only and subject to seasonal changes
*Dietary requirements can be accommodated with prior notice
*Wedding cake must be supplied



MAXWELL BEVERAGE PACKAGES

THE START Little Demon Sparkling Pinot Noir Chardonnay
Sparkling Mead

THE ESSENCE Little Demon Verdelho
Adelaide Hills Chardonnay
Little Demon Grenache Rosé

Little Demon Cabernet Merlot
Little Demon G.S.M
Silver Hammer Shiraz

THE LUXURY Barrel Fermented Verdelho
Adelaide Hills Chardonnay

Four Roads Grenache
Lime Cave Cabernet Sauvignon
Ellen Street Shiraz

POA Eocene Ancient Earth Shiraz
Minotaur Reserve Shiraz
Maxwell Mead Range

*Menu is a sample only and is subject to vintage changes and availability

*All beverage packages are for six hours, additional or reduced time periods available and priced on request



MAXWELL TERMS & CONDITIONS

- Maxwell will not confirm or hold any booking request until we have received the completed booking form, deposit and signed terms and conditions. Tentative bookings which are not confirmed will be made available to other clients.
- A completed booking form is to be approved and signed by the host in charge of the account on the day of the event.
- A non-refundable deposit of \$1000 must be paid to secure the date.
- Please note exclusive use of the venue excludes Cellar Door. The cellar door will remain open to the public between the hours of 10am and 5pm daily.
- Final numbers and dietary requirements must be confirmed 2 weeks prior to the event. If numbers reduce inside 1 week, you may be required to pay for the originally booked numbers.
- The balance of the account must be paid in full 2 weeks prior to the event on provision of final numbers. Any additional charges incurred on the evening must be paid on completion of the event.
- Menus are subject to change, due to seasonal produce and availability.
- All public holidays incur a 10% surcharge.
- As our venue is fully licensed, we have a strict no BYO policy.
- In the situation where damage is caused to the area reserved or any other area of the winery premises during your event by you or your guests, Maxwell reserves the right to add the estimated cost of repair (where this is possible) on the night to your final bill, or to invoice you the cost of repair within 48 hours of the event.
- While we welcome theming and decorations to personalise your event, prior consent must be obtained from Maxwell management.
- As part of our responsibility to local environment, only natural confetti's are permitted for use at our venue.
- All deliveries must be clearly marked with name and date of event. Maxwell will not be liable for any damage occurred to goods prior to, during or after the event. All personal goods must be removed from the venue on conclusion of the event date, unless other arrangements have been agreed with management. Maxwell accepts no responsibility for goods left at the venue outside of this agreement.

ACKNOWLEDGMENT & INVOICE DETAILS



YOUR DETAILS

Name:

Address:

Email:

Mobile:

Signature:

Date Signed: / /

EVENT DETAILS

Date:

Number of Guests:

Start Time:

Finish Time:

PAYMENT DETAILS

Account Contact:

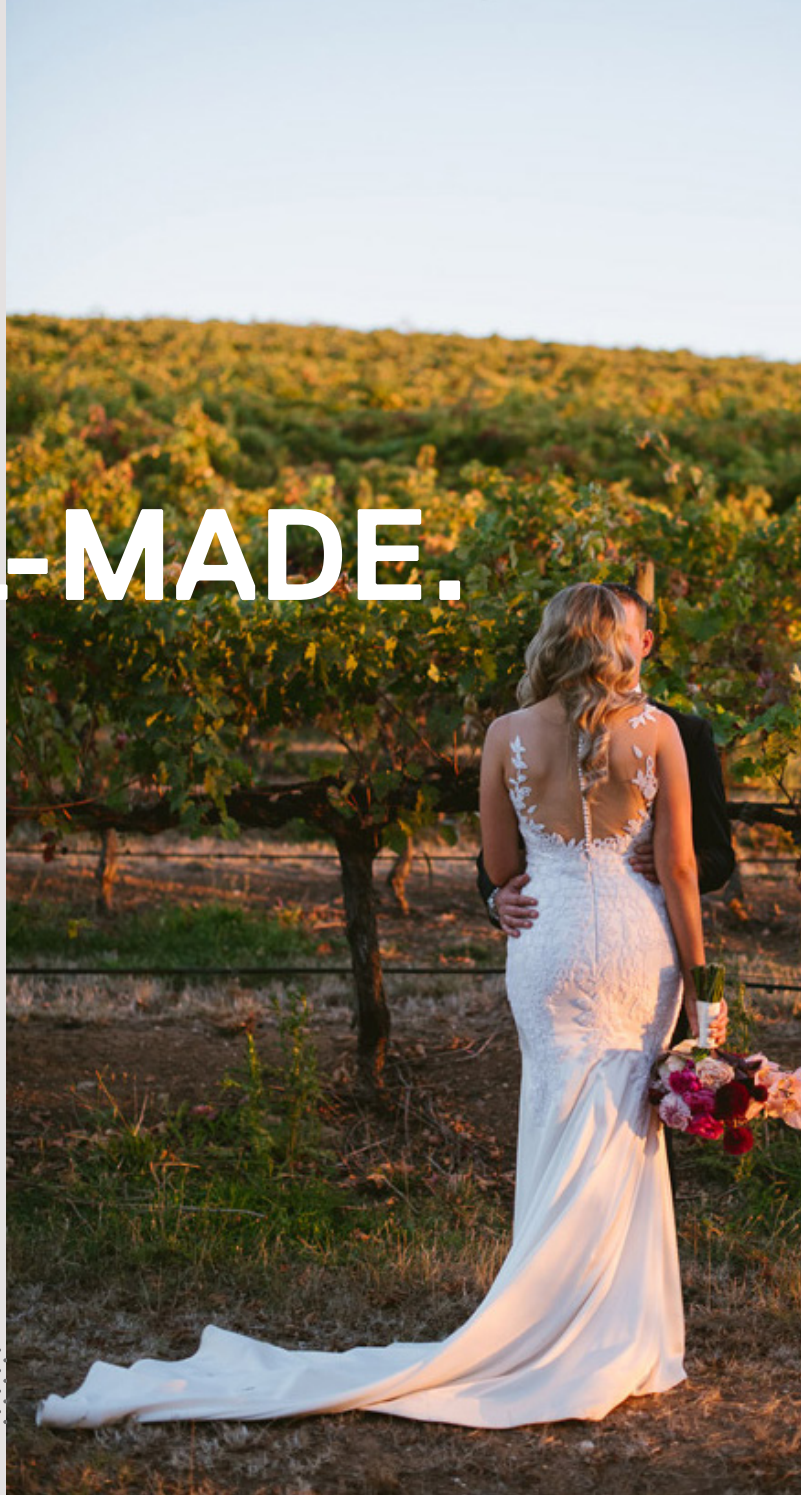
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I acknowledge having read and understood the outlined information and will comply with all aspects of such conditions.

MAXWELL-MADE.



Maxwell Wines

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