

# WEDDING COMPENDIUM.



MAXWELL



# MAXWELL-CELEBRATED.

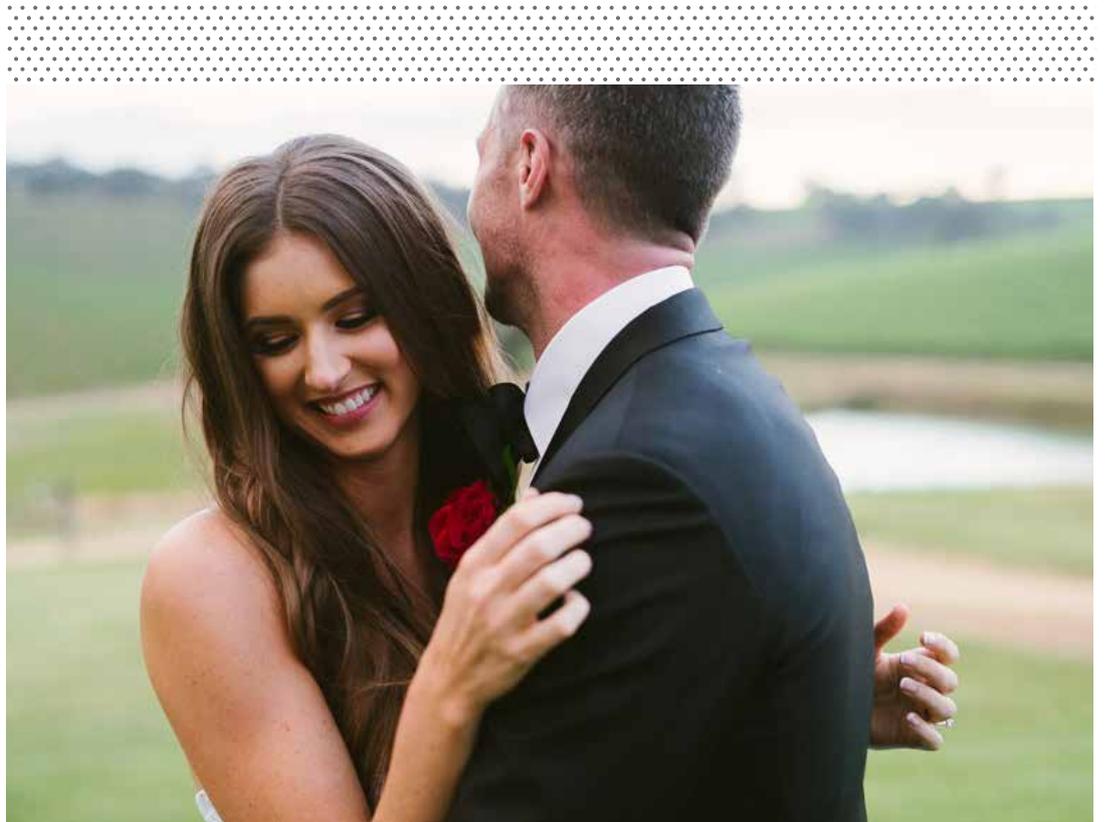
At Maxwell we view a bottle of wine as more than a drink. It is the culmination of a diversified range of talents. From the Head Winemaker to cellar hand. From cooper to farmer, viticulturist to glassmaker, designer and more in-between. Most of all it is a snapshot of a season that will never be repeated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

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.





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.

We charge no venue hire for the reception, all events are based on a minimum spend amount:

Friday & Saturday evenings: \$10k

Sunday - Thursday: \$8k

(All pricing is inclusive of GST).

If you were wanting Maxwell for your ceremony, this is available at an additional charge, exclusive of the minimum spend amount.

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](mailto:experience@maxwellwines.com.au)





# MAXWELL MENUS

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.

## Recognition

### 2018 Australia's Top Restaurants Awards

#### Top 500

Australian Financial Review

### Chef Hat

Australian Good Food Guide 2019

### #3 Best Regional Restaurants – SA

Gourmet Traveler 2019

### Top 22 Dishes of 2017

Adelaide Advertiser 2017

### Five Stars

James Halliday's Wine Companion 2017

### Two Forks

Advertiser Good Food Awards 2018

### One Star

Gourmet Traveler 2018



# SAMPLE DINING MENUS

- 3 COURSE**    mussels, dill, granny smith apple  
\$70PP        salt bush lamb, celeriac, yoghurt  
orelys valrhona, banana, peanut butter
- 4 COURSE**    mussels, dill, granny smith apple  
\$80PP        paroo kangaroo, eggplant, kohlrabi  
daily market fish, artichoke, smoked parsley  
mandarin, matcha, coconut
- 6 COURSE**    mussels, dill, granny smith apple  
\$90PP        beetroot, caraway, burnt cream  
daily market fish, artichoke, smoked parsley  
nomad chicken, lime cave mushrooms, veloute  
salt bush lamb, celeriac, yoghurt  
orelys valrhona, banana, peanut butter
- 8 COURSE**    mussels, dill, granny smith apple  
\$110PP       beetroot, caraway, burnt cream  
paroo kangaroo, eggplant, kohlrabi  
daily market fish, artichoke, smoked parsley  
nomad chicken, lime cave mushrooms, veloute  
salt bush lamb, celeriac, yoghurt  
milk, maxwell honey, oats  
orelys valrhona, banana, peanut butter

# MAXWELL INTERACTIVE CANAPÉS

The excitement of food is as much about the process as the execution; at Maxwell we celebrate that journey. Our chefs are not shy, they will chat with your guests as they prepare mouthwatering food before their eyes for our front of house team to deliver with a smile. Our canapés are not hidden away in the kitchen but prepared around the venue adding theatre and atmosphere to your occasion and a talking point around any reception.





# SAMPLE CANAPÉ MENUS

**COLD**  
\$6.50 EA

- ocean trout, apple, dill
- beetroot, curd, pumpernickel
- duck, cucumber, soy
- tuna, sesame, burnt chilli
- tomato, parmesan, paprika
- chicken, chorizo, tarragon

**HOT**  
\$6.50 EA

- oyster, nori, dill
- brie, lemon, honey
- spinach, ricotta
- salmon, miso, mirin
- duck, sweet potato, sage
- kangaroo, wild rice, eggplant

**SUBSTANTIAL**  
\$7.50 EA

- saltbush lamb, celeriac, pink peppercorn
- snapper, remoulade, lemon
- beef cheek, shiraz, bay leaf
- ocean trout, baby fennel, orange
- potato, hazelnut, butter

**DESSERT**  
\$7.50 EA

- honey mead & white chocolate explosion
- raspberry & yuzu wagon wheels
- pear & currant custard tarts
- toasted marshmallow
- berry & almond financier
- spiced mead & apple empanadas

\*Menu is a sample only and subject to seasonal changes

\*Dietary requirements can be accommodated with prior notice



## LOCAL CHEESE STATION

\$35PP

A little something extra to wow your guests after dinner?

Our cheese station is an offering like no other with a strong philosophy to support it. Our aim is to showcase a range of specialty cheeses and boutique ingredients from a variety of South Australian producers, matched with traditional, Maxwell-made accompaniments.

This selection not only offers some of the best cheese available but takes you on a South Australian journey, experiencing some of the finest produce; right here on our doorstep.

Guests also have the opportunity to chat with our chefs and discover why our local producers are among the finest in the industry.





## MAXWELL-MADE.

Every wine that's made by Maxwell is, indeed, Maxwell-made. The unique result of one man's vision, tenacity and unbending standards. Since 1979, Mark Maxwell has come to understand the unique terroir of our limestone hill, and extract every characteristic nuance for every estate wine, regardless of price.

Toast your occasion with a Maxwell favourite and choose a wine package to suit your occasion.

Should you favour a degustation style menu, wine can be specifically matched to each course and is priced on application.



1 WHITE & 1 RED  
THE ESSENCE—\$39 EA  
THE LUXURY—\$45 EA

2 WHITES & 2 REDS  
THE ESSENCE—\$49 EA  
THE LUXURY—\$55 EA



# MAXWELL BEVERAGE PACKAGES

**THE START** Envious Sparkling Pinot Noir Chardonnay  
Sparkling Mead

**THE ESSENCE** Little Demon Verdelho  
Adelaide Hills Chardonnay  
Where's Molly Rosé  
  
Little Demon Cabernet Merlot  
Little Demon Shiraz Grenache  
Silver Hammer Shiraz

**THE LUXURY** Barrel Fermented Verdelho  
Adelaide Hills Chardonnay  
  
The Orchard Cabernet Sauvignon  
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 four 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 and signed terms and conditions. Tentative bookings which are not confirmed within 14 days 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.
- For exclusive use of the venue, the minimum spend is dependent on time and day of the event. A non refundable deposit of 10% of the appropriate minimum spend is required to secure the booking.
- 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.
- A cakeage fee of \$10pp will apply to all cakes brought in and served at the venue.
- 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:

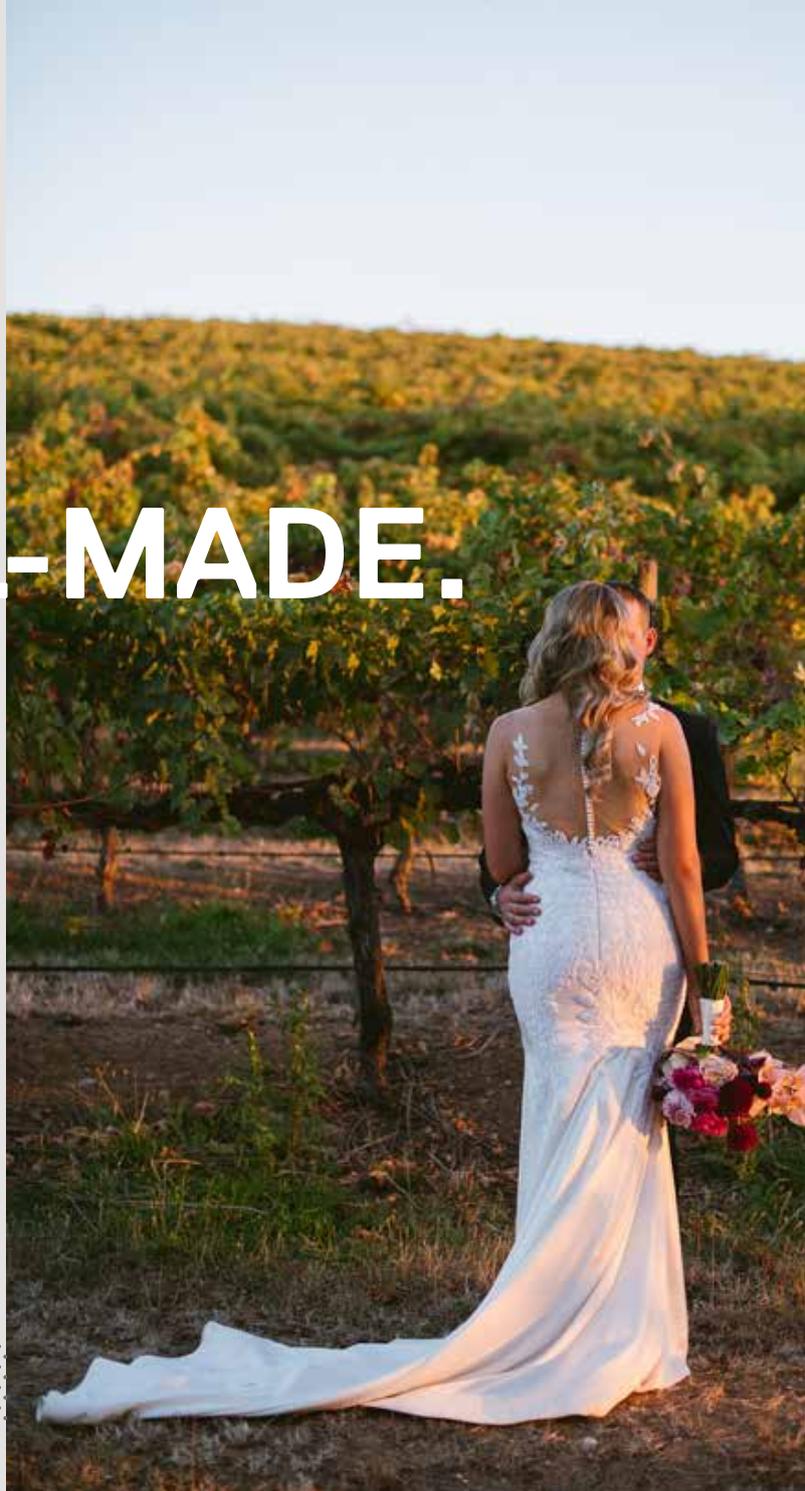
Charge my:  Amex  Mastercard  VISA

CC Details: / / /

Expiry: / CCV:

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

# MAXWELL-MADE.



## Maxwell Wines

Corner Olivers Road and Chalk Hill Road, McLaren Vale

**Phone:** 08 8323 8200

**Email:** [experience@maxwellwines.com.au](mailto:experience@maxwellwines.com.au)

**Web:** [www.maxwellwines.com.au](http://www.maxwellwines.com.au)

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