

WEDDINGS AT

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OLD OVAL ESTATE



*Delivering Excellence With Passion*

# Welcome to Old Oval Estate



Congratulations on your engagement and thank you for considering Old Oval Estate for your special day.

Located in the heart of the McLaren Vale wine region (45 kilometres South of Adelaide), Old Oval Estate is a picturesque vineyard and stunning garden with views to the hills. The perfect romantic vineyard setting for your special day.

A stunning vista for your outdoor ceremony, with a selection of sites, including vineyards, rustic and lush gardens.

The colonial homestead features a beautiful alfresco area, perfect for post ceremony champagne, a seated reception, or cocktail party.

This 20-acre property abounds in perfect photo opportunities for your dream wedding.

Catering for 50 - 150 guests; Old Oval Estate offers both ceremonies and receptions with the surroundings of vineyards and beautiful landscaped gardens.

You are more than welcome to come and view the property by appointment.

# Ceremony and Reception



## **YOUR CEREMONY**

Old Oval Estate is the perfect location for you and your partner to have all your dreams come true surrounded by vineyards, landscape gardens and the homestead.

This package includes signing table & chairs, market umbrellas, 18 white chairs along with a red carpet.

**Ceremony - \$1000**

## **YOUR RECEPTION**

Enjoy the tranquility of sitting under the stunning alfresco area overlooking the gorgeous garden, vineyard and gum trees.

The pavilion is the perfect space for a cocktail or sit-down wedding. Enjoy the beautiful sunset over the vineyard while celebrating with friends and family. The recipe for a memorable experience.

**Reception - \$2,000**





# Cocktail/Finger Food

This menu selection consists of Traditional Antipasto (grazing platters), to enjoy for pre-dinner drinks. As well as your choice of 10 hot/cold canape selections, cheese platters and a roaming dessert consisting of freshly made pastries



## ANTIPASTO PLATTERS

A selection of sliced continental meats, Roasted pumpkin fetta and thyme fritata, olives, Artichoke dip, Balsamic roasted roma tomatoes, cucumber & celery shards, basil oil, dukkah and crusty bread

## COLD SELECTIONS

### THAI CHICKEN SALAD

with a chilli and mint jam, in a savoury pastry case

### PEKING DUCK PANCAKES

With Hoi Sin sauce, cucumber and fresh herbs

### BEETROOT DIP

in filo cup with chives and basil oil (V)

### CHICKEN ROULADE

Breast chicken stuffed with an olive, prosciutto and thyme filling

### PEPPER SEARED BEEF FILLET

with a sun dried tomato cream and shredded basil on a herb crouton

### FRESHLY POACHED CHILLED PRAWNS

with a zesty citrus mayonnaise

### SEMI ROASTED CHERRY TOMATO BRUSCHETTA

with red onion & thyme jam, shredded basil and balsamic candy (V)

### FETTA, MUSHROOM AND WILD ROCKET BRUSCHETTA

with balsamic candy and olive oil (V)

### DUKKAH & OLIVE OIL PLATTER

With basil oil, candied balsamic and crusty bread (V)

### HERB PIKELET

With blue cheese, pear and chives (V)

## HOT SELECTIONS

### TEMPURA (CRISP, LIGHT SESAME SEED BATTER) PRAWNS

with a lemongrass & ginger dipping sauce

### ALMOND CRUSTED CHICKEN BREAST STRIPS

with an avocado & lime aoli

### EGGPLANT, ZUCCHINI AND PINE NUT FRITTERS

with cumin and lime yoghurt (V)

### MUSHROOM & SPRING ONION RAGOUT

Served in a filo cup with parmesan cheese and basil oil (V)

### SALT & PEPPER SQUID

with a chilli, lime and coriander dipping sauce

### STICKY INDONESIAN BEEF OR CHICKEN SKEWERS

with authentic satay dipping sauce

### ROASTED PUMPKIN ARANCINI

with parmesan and rosemary (V)

### CRUNCHY THAI CHICKEN CAKES

with mild satay dipping sauce

### BRAISED BEEF CHEEK TARTLET

with rosemary crumble

### GREEK LAMB MEAT BALLS

with a rich tomato, basil and lemon sauce

### FRESH MADE PIZZA SQUARES

with tomato, chorizo, fetta, basil and red onion jam

### CRISP THAI SPRING ROLLS

with plum chilli dipping sauce (V)

### KARRAGE CHICKEN

Japanese fried chicken with lemon aioli

# Cocktail/Finger Food

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## ROAMING DESSERT

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A selection of fresh miniature pastries: Mini lemon meringue tartlets, coffee éclairs, Vanilla slice, Fruit and vanilla cream tartlets, Custard & chocolate canolli, Chocolate éclairs & proffiterols filled with vanilla cream

## CHEESE PLATTERS

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A selection South Cape cheeses - black wax cheddar, Brie & Blue, with water crackers, dried apricots & apple, and almonds.

### PRICE:

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8 selections: **\$46 per person**

10 selections: **\$52 per person**

12 selections: **\$58 per person**

Minimum of 50 guests required (for viability)

Includes chefs, waiting staff for food only, oven, deep fryer, platters, napkins and kitchen trestles.

### NOTE:

(V) = Vegetarian option

Gluten free options available upon request

Along with your roaming dessert, we will cut and serve your wedding cake onto platters for each guest table. This is done free of charge. However, if you would like your wedding cake plated individually for each guest (with or without an accompaniment), an additional charge of \$5.00 per person applies (see menu additions list attached)

# A La Carte Menu

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**Choose: any 3 hot/cold canapés (choose from the canapé menu selections) for your pre dinner drinks - 1 set entrée (or roaming entrée) - Choice of 2 main courses - 1 set plated dessert (or roaming dessert)**



## ENTRÉE

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All served with warm Turkish bread, olive oil and candied balsamic vinegar on the table

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### HERB CRUSTED CHICKEN SALAD

on a lightly spiced rice salad with wild rocket and a zesty green yoghurt sauce

### GOATS CHEESE TART

with caramelised onion relish, slow roasted tomato, basil leaves and rocket and lemon salad with light vinaigrette

### THAI BEEF SALAD

with finely shredded Asian vegetables, glass noodles, coriander and mint, fresh rocket and a chilli, lime and soy dressing

### MUSTARD SEARED LAMB FILLET

with baby spinach, julienne tomato and red onion, parmesan cheese, baby herbs, basil oil and candied balsamic

### SMOKED SALMON

on a polenta pancake with baby spinach, roasted cherry tomatoes, chives and a lemon caper sauce

### ANTIPASTO PLATE

Mortadella, prosciutto, shaved provolone, cherry bocconcini, Kalamata olives, char grilled red capsicum & zucchini, olive oil grissini, vine ripened tomato and artichoke dip. (A vegetarian antipasto plate is available for vegetarians)

## MAIN COURSE

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All main courses are served with green leaf salads with a light French dressing

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### SEARED & ROASTED CHICKEN BREAST

served on a light spring onion & forest mushroom risotto with wilted spinach and a light basil cream

### LEMONGRASS SCENTED BARRAMUNDI FILLET

with steamed baby potatoes, turned zucchini, light Pernod cream sauce and garnished with a finely diced tomato & coriander salad

### HERB SEARED LAMB RUMP

with roasted rosemary baby potatoes, seasonal roasted vegetables, red onion & tomato relish and jus

### CHERMOULA-CRUSTED BREAST OF CHICKEN

with Dauphinoise potato, balsamic glazed roma tomatoes, wilted spinach and red wine jus

### MEDIUM ROASTED GRAIN FED FILLET OF BEEF

with potato galette, braised baby spinach, forest mushroom jus and fried leek... OR - On a sweet potato, bacon and parsley mash, with balsamic glazed slow roasted tomatoes & light jus

### TENDER PORK BELLY

With Paris mash (potato), Wilted baby spinach, green pea and apple & thyme relish with light jus

### VEGETARIAN

We offer your vegetarian guests for entrée - Roasted vegetable gateau and wild baby rocket with balsamic roasted cherry tomatoes, and coriander oil... And for main - Moroccan cous cous in filo pastry, served with snow pea leaf, balsamic glazed vine tomatoes and a light cumin and yoghurt sauce. This vegetarian option can be tailored to suit if required. Please discuss with Adam.



# A La Carte Menu

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## DESSERT

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### BAKED CHOCOLATE TART

with stewed fresh berries, chocolate pencil and double cream

### CHEESE PLATTER

a selection South Cape cheeses – black wax cheddar, Brie & Camembert, with water crackers, dried apricots & apple, and almonds.

### BAKED LEMON CURD TART

with double cream, raspberries/strawberries and mint

### SEASONAL FRUIT PLATTER

sliced seasonal fruit & berries with Baylies |whipped cream

### ROAMING DESSERT OPTION

Gives you the choice of 6 small miniature desserts, to be placed on each table or circulated around the room to the guests

## PRICE:

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1 x Entrée & 1 x Main or 1 x Main  
& 1 x Dessert

**\$55 per person**

1 x Entrée & Choice of 2 Mains  
**\$64 per person**

1 x Entrée & Choice of 2 Mains  
& Dessert Course

**\$73 per person**

1 x Entrée & Shared Platter Mains  
(x 2 Selections) & Dessert Course

**\$75 per person**

## NOTE:

- For 3 x canapes for pre-dinner canapes, add \$9 per person
- For alternate drop instead of the choice of 2 mains, \$3 per person comes of the menu price
- Price includes: ovens, chefs, food waiting staff only, kitchen trestles.
- Crockery, cutlery and glassware, linen is not included.
- Minimum of 50 guests is required for viability
- Prices includes GST

# Beverage Packages

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## **4.5 HOUR PACKAGE** **\$49.00**

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### **Fork in the Road Range:**

Brut NV Sparkling, Moscato, Sauvignon Blanc, Shiraz, Grenache-Shiraz

Hahn Super Dry

Coopers Pale Ale

Hahn Premium Light

Cider (upon request)

Selection of Soft Drink, Tea and Coffee

## **PRE-DINNER OR POST-CEREMONY**

### **1 HOUR** **\$18.00**

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### **Fork in the Road Range:**

Brut NV Sparkling, Sauvignon Blanc, Shiraz

Selection of Beer, Soft Drink & Cider (upon request)

## **PRE-DINNER OR POST-CEREMONY**

### **1/2 HOUR** **\$12.50**

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### **Fork in the Road Range:**

Brut NV Sparkling, Sauvignon Blanc, Shiraz Selection of Beer, Soft Drink & Cider (upon request)





# Terms & Conditions

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## **LICENSING**

If guest numbers are expected to exceed 100; a Limited License will need to be arranged for any functions at Old Oval Estate. Old Oval Estate is committed to the responsible service of alcohol and is required to comply with any conditions placed on each application when the actual license is approved. A minimum of 21 days is required for the application to be processed and accurate information regarding the function is required from the host/client

## **BOOKING/CONFIRMATION**

To confirm a booking for your up and coming event, a deposit (of \$500 or \$10/head whichever is greater) and a signed copy of both the booking/payment sheet and this terms & conditions sheet is required. We do not hold tentative bookings due to regular enquiries. You can only secure a date via a paid deposit

## **CANCELLATION**

In the unfortunate event that a confirmed booking is cancelled the deposit is non-refundable

In the event that a cancellation is made within 90 days of the confirmed function date all monies paid will be forfeited. If the event is cancelled within 14 days or less 100% of the event costs are payable.

## **BOND**

Your original deposit (min \$500) to confirm your booking will be held as your bond. This bond is fully refundable (within 5 working days after your event) less the cost of any losses, breakages or damages caused by you or your guests on the day of your function. Any last minute additions within the 14 days before your function date that will incur additional costs will be deducted from your bond.

## **FINAL NUMBERS & PAYMENT**

Final numbers are to be confirmed and paid for two weeks prior to your event. This number will represent the minimum amount of guests for which you will be charged.

No refund shall be given should guest numbers decrease within the final 14 days leading up to your function date as final organization and ordering would have taken place. Should your guest numbers increase after your final guest numbers have been confirmed 14 days prior to the event date, the additional costs will be deducted from your bond.

An invoice for the balance of the venue hire & catering will be issued.

Additional costs incurred during your function are to be settled at the end of your function. Payment must be made by Direct transfer, Cash or credit card (processing fee of 1.5%).

## **RISK**

All people attending a function at Old Oval Estate are on the property entirely at their own risk.

## **DAMAGE OR LOSS OF GOODS**

Old Oval Estate/Instyle Catering staff does not accept any responsibility for the damage or loss of goods hired by the client for their function, or by Old Oval Estate/Instyle Catering on behalf of their client. Nor responsibility for any damage or loss of goods left by the client's guests, or by outside contractors engaged by the client or by Old Oval Estate/Instyle Catering on behalf of the client.

The client is responsible for any damages done to Old Oval Estate/Instyle Catering furniture, building or onsite equipment (tables, chairs, glassware) before, during or after their function by guests or contractors. The cost will be deducted from the bond or charged to your credit card.

# Terms & Conditions

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Old Oval Estate is a non-smoking venue

Old Oval Estate does not permit the use of confetti, rice or similar items. Acceptable alternative is rose petals or ecofetti

**COMMENCEMENT AND VACATION OF THE ESTATE**

The organizer agrees to begin and vacate the estate at the scheduled times agreed upon.

To bring the function to a close all food and beverage service will cease thirty minutes prior to the agreed time of completion. The venue is licensed until 11.30pm, last drinks are to be served at 11pm and the venue completely vacated by 11.30pm.

In the event that the function should go on beyond the agreed time a charge of \$200.00 per hour will be incurred.

**ENTERTAINMENT**

All entertainment must be disclosed to management 14 days prior to the event.

Any food & beverage consumed by the entertainers, photographers, and videographers will be charged accordingly. This must be arranged when confirming numbers for the event.

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

**DELIVERY, BUILDING ACCESS AND STORAGE**

This facility does not have storage for goods outside the times of your events

Client deliveries are to be made during normal business hours unless otherwise agreed. We may not accept a delivery of goods if the delivery is not expected or not suitable to receive

All deliveries must be clearly labeled

Clients organizing pick up of good must have the items collected immediately after the event unless otherwise agreed.

**PUBLIC HOLIDAYS**

Old Oval Estate may impose a surcharge for events booked on a public holiday. This surcharge will be assessed on the event by event basis and solely at the discretion of Old Estate Oval

**DECORATIONS**

Old Estate Oval does not allow the use of any decorations such as glitter, confetti or sprinkles.

**CLEANING**

General Cleaning is included in the cost of the function. If cleaning requirements following the event are deemed excessive additional cleaning charges will be deducted from your bond.

**OCCUPATIONAL HEALTH AND SAFETY**

It is the responsibility of the client to conform to all related sections of the South Australian Occupational Health, Safety and Welfare Act 1986.

**ACCEPTANCE**

I (print name) .....

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Have read and fully understand the above written conditions and hereby confirm our booking in accordance with the quote provided to me/us by Old Estate Oval.

Signature .....

Date.....

Date Of Event .....

# Booking Form

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This booking sheet must be completely filled out and returned to us with your deposit, for your function to be deemed confirmed.

Clients names (both) .....

Date of Function ..... Lunch or Dinner or Other (please circle)

Number of Guests ..... Ceremony onsite? Yes or No (please circle)

Type of menu - (Please circle one) Cocktail Menu or Ala Carte Menu or Buffet/Banquet Menu or Other

Occasion .....

Postal Address .....

Home Telephone..... Mobile (both) ...../.....

Email (both) .....

Alternative contact (e.g. parents) Details .....

Address for the bond (via cheque) to be sent to (after event & less any deductions) - .....

..... In the name of .....

**Terms & Conditions:** Confirmation of your booking will only be accepted on completion and receipt of this booking form, and accompanied by the required \$500.00 deposit

A deposit of \$500.00 cheque (made out to 'Rowley Management Pty Ltd') is enclosed to confirm my booking at Old Oval Estate on the above date.

I here-by agree to the terms and conditions in order to secure my booking.

Print Name .....

Signed .....

Date .....

Account Details— BSB: 015 627 A/C No: 4406 39764, fax or email confirmation of deposit  
Please use your surname as reference for your deposit. A 1.5% surcharge will apply to credit card payments.





# Housekeeping Information

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The housekeeping notes below must be read out to your guests by your MC or Best Man

- Old Oval Estate is a non-smoking venue. Please ensure that ashtrays are used at all times when smoking outside. Smoking is strictly prohibited inside the house area and outside toilets.
- Please stay out of the kitchen area.
- Toilets are located (give directions to your guests), behind the cellar door, on the western end of the homestead.
- Please do not change seats once any orders for entrée & main course have been taken (applicable for sit down functions only).
- The bar will close 30 minutes before the guest departure time. Last drinks will be called 15 minutes before the bar closing.
- Please take care around the gardens and ensure any children are properly supervised at all times.