



KANGAROO ISLAND'S PIONEER WINERY

*Established 1997*

## FUNCTIONS AT DUDLEY WINES CELLAR DOOR

**PRICES VALID UNTIL JUNE 30TH 2010**

Dudley Cellar Door provides the perfect setting for your next event. We specialise in providing the best regional food of the season, flexible menu options and innovative dishes to ensure your function is unique and memorable. We offer two function spaces - our outside balcony, which overlooks Backstairs Passage, is perfect for intimate cocktail functions, while our inside dining room is perfect for larger groups or a more formal sit down dinner.

### SIT DOWN FUNCTIONS

MINIMUM 20 GUESTS/MAXIMUM 30 GUESTS

Our three course function menu begins at \$45 per head – this is inclusive of set entrée, main and dessert, bread and tea or coffee per guest. To tailor the menu to suit your needs, add \$10 per head for an extra entrée, main and dessert. (For example, a menu consisting of 2 entrees, 2 mains and 2 desserts would be \$55, and 3 choices in each course would be \$65 per head)

To enhance your function pre dinner canapes are available for \$5 per head (chef's selection only)

### COCKTAIL PARTIES

Perfect for an informal gathering, product launch or birthday, cocktail style parties are available for groups of 20 to 150. Our menu starts at \$25 per head and includes a \$35 and \$45 option for more extravagant selections. Price includes 3 hours of food service.



# SIT DOWN MENU OPTIONS

Select one entrée, one main and one dessert for \$45 per head. Minimum selection is three courses. Add \$10 per head for an extra selection in entrée, main and dessert. A minimum requirement of 20 people and a maximum of 30 people can be catered for. Price per head includes bread, tea and coffee.

## ENTREE

SMOKED SALMON SALAD WITH AVOCADO, ASPARAGUS, GOATS CHEESE AND ORANGE FINISHED WITH A LOCAL HONEY AND LEMON DRESSING

SALT AND PEPPER SPENCER GULF KING PRAWNS ON A THAI VEGETABLE AND HERB SALAD , LIME, CHILLI AND PALM SUGAR DRESSING

SUGAR CURED ANGUS BEEF CARPACCIO, LOCAL BEETROOT RELISH, MUSTARD, GOATS CURD AND CRESS SALAD

GRILLED KANGAROO ISLAND HALOUMI, ASPARAGUS, BEETROOT, ORANGE AND HAZELNUT SALAD

CHICKEN ROULADE WITH PROSCIUTTO, ISLAND PURE FETTA AND PEPPERONATA

## MAINS

SEARED ATLANTIC SALMON ON SAUTEED ICEBERG WITH BABY PEAS, SPECK AND HOLLANDAISE

ROAST TURKEY WITH APRICOT AND MACADAMIA STUFFING, BEANS AND A NATIVE CURRANT GLAZE

ROAST PUMPKIN, FETTA CHEESE AND CARAMELISED ONION TART WITH SAUCE ROMESCO

SEARED FILLET OF BEEF WRAPPED IN PROSCIUTTO, FONDANT POTATO, BEANS AND BERNAISE SAUCE

## DESSERTS

PAVLOVA WITH PASSIONFRUIT CURD AND FRESH STRAWBERRIES

TRADITIONAL CHRISTMAS PUDDING WITH CHERRY COMPOTE AND BRANDY ANGLAISE

LEMON TART WITH BLUEBERRIES AND DOUBLE CREAM

CHEESE PLATTERS FOR THE TABLE

## **PRICING**

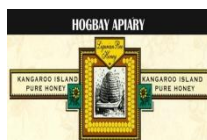
PRE DINNER CANAPES \$5 PER PERSON (CHEF'S SELECTION ONLY)

1 ENTREE/1MAIN/1 DESSERT \$45 PER PERSON

2 ENTREE/2 MAIN/ 2 DESSERT \$55 PER PERSON

3 ENTRÉE/3 MAIN/3 DESSERT \$65 PER PERSON

\*Price includes bread, tea and coffee



# COCKTAIL MENU SELECTION

## \$20 PER HEAD MENU

SPRING ROLLS WITH SWEET CHILLI SAUCE  
ASSORTED GOURMET PIES  
PANKO CRUMBED PRAWNS WITH WASABI MAYO  
ROAST PUMPKIN, GOATS CHEESE, CARAMELISED ONION THYME TART WITH SAUCE ROMESCO

## \$30 PER HEAD MENU

### **FRESHLY SHUCKED KANGAROO ISLAND OYSTERS**

*CHOOSE FROM*

MARY'S BLUSH DRESSING  
THAI WITH LIME, CHILLI, PALM SUGAR DRESSING  
BACON AND SPICY TOMATO SAUCE

MALAYSIAN BEEF SATAYS WITH SPICY PEANUT SAUCE  
CHORIZO, SAFFRON AND PEA ARANCINI  
SMOKED SALMON ON ZUCCHINI FRITTER WITH HORSERADISH CREAM  
VIETNAMESE CHICKEN SALAD IN LETTUCE CUPS  
ROAST PUMPKIN, GOATS CHEESE, CARAMELISED ONION AND THYME TART WITH SAUCE ROMESCO  
MOROCCAN LAMB KOFTA WITH CORRIANDER CHILLI CHUTNEY

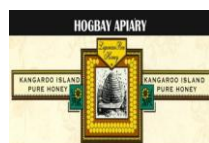
## \$45 PER HEAD MENU

### **FRESHLY SHUCKED KANGAROO ISLAND OYSTERS**

*CHOOSE FROM*

MARY'S BLUSH DRESSING  
THAI WITH LIME, CHILLI, PALM SUGAR DRESSING  
TEMPURA WITH KANGAROO ISLAND HONEY, SOY AND GINGER SAUCE

SALT AND PEPPER BUG TAILS WITH LEMON GARLIC AOILI  
BABY ABALONE WITH JAPANESE 7 SPICE  
LOBSTER SAFFRON AND ZUCCHINI ARANCINI  
DUCK COLD ROLLS  
MOROCCAN LAMB KOFTA WITH CORRIANDER CHILLI CHUTNEY  
ROAST PUMPKIN, GOATS CHEESE, CARAMELISED ONION AND THYME TART WITH SAUCE ROMESCO



# BEVERAGES AVAILABLE ON CONSUMPTION

<b>Dudley Wines</b>	Year	Glass	Bottle
<u>Whites</u>			
Grassy Flat Sauvignon Blanc	2009	5	18
Island Chardonnay	2009	5	18
Mary's Blush Sparkling Rose	2008	5	18
Pink Bay Rose	2009	5	18
How Sweet It Is Viognier	2009	5	14
<u>Reds</u>			
Macdonnell Merlot	2008	5	18
Shearing Shed Red	2005	5	18
Hog Bay River Cabernet	2004	5	22
Hog Bay River Cabernet	2007	8	22
Porky Flat Shiraz	2007	8	22
<u>Beers</u>			
	BOTTLE		
Coopers Pale	5		
Coopers Sparkling	6		
Coopers Stout	6		
Island Brew Pale	7		
Cascade Light	4		
<u>Soft drinks and juice</u>			
	BOTTLE		
Schwepps mineral waters	3.5		
Schwepps soda water	3.5		
Coke	3		
Diet Coke	3		
Lemonade	3		
Mountain Fresh Juices	4		

# FUNCTION TERMS AND CONDITIONS

## 1. Minimum Numbers

1.1 The numbers below outline the required number to book a private function.

Sit down: min 20 guests; max 30 guests

Cocktail: min 20 guests; max 150 guests

## 2. Confirmation and Deposit

2.1 Dudley Wines does not accept tentative bookings. All reservations must be accompanied by a \$10 per head deposit and a completed terms and conditions form.

2.2 Management reserves the right to cancel any reservation not accompanied by a deposit.

2.3 Estimated final numbers are required 2 weeks prior to the function, and final numbers are to be confirmed 1 week before the function.

## 3. Cancellation

3.1 All cancellations must be made in writing or email, addressed to the cellar door manager.

3.2 Deposits paid are refundable up to 2 weeks prior to the function date.

3.3 After 2 weeks prior to the function, or in case of non arrival, cancellations shall forfeit all monies paid.

## 4. Pricing

4.1 All pricing is inclusive of GST.

4.2 Whilst every effort is made to maintain prices, all pricing may be subject to alteration prior to your function.

4.3 All functions being held on a Sunday or a public holiday will incur a surcharge of \$10 per head.

## 5. Payment

5.1 All food costs associated with the menu selection are to be paid two working days prior to the function.

5.2 Beverage accounts on consumption must be settled at the conclusion of the function.

5.3 Dudley Cellar Door accepts payment via business cheque, credit card, eftpos, cash or electronic bank deposit.

5.4 Invoicing of the final bill can be arranged, however notification of this is required no later than 14 working days prior to the function.

## 6. Menu Selection

6.1 Menu selections must be made a minimum of 2 weeks prior to the function date.

6.2 Where the menu has not been selected within this time frame, management reserves the right to select the menu on behalf of the client.

## 7. Timing of Functions

7.1 Start and end times must be estimated at the time of booking

7.2 The bar closes for evening functions at 11:30pm; depending on management discretion these times may be extended.

## 8. Entertainment

8.1 Dudley Wines reserves the right to approve all musicians, bands, djs and other forms of music prior to the function.

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

## 9. Liability

9.1 The person named as the client/company shall be responsible in full for all costs and charges as a result of the agreed reservation.

9.2 The client/company shall be liable for any damage sustained to the restaurant by the client/company and guests or other persons associated with the function.

## 10. Unforeseen Circumstances

10.1 In the unlikely event of inability to comply with any of the provisions in this contract, by virtue of any cessation or interruption of utilities, electricity or gas supplies, industrial disputes, plant or equipment failure, unavailability of food stuffs, other unforeseen contingency or accident, the venue reserves the right to cancel any booking, and refund deposits paid, at any time.

# CONFIRMATION OF TERMS AND CONDITIONS

Please note that your reservation is not confirmed until receipt of this signed form and deposit

Client Name/Contact: \_\_\_\_\_

Organisation: \_\_\_\_\_

Postal Address: \_\_\_\_\_

\_\_\_\_\_

Telephone (Business): \_\_\_\_\_

(Home): \_\_\_\_\_

(Mobile): \_\_\_\_\_

Email: \_\_\_\_\_

Facsimile Number: \_\_\_\_\_

Date of Function: \_\_\_\_\_

Estimated Number of Guests: \_\_\_\_\_

Arrival Time: \_\_\_\_\_

Departure Time: \_\_\_\_\_

Function Type: Sit Down Cocktail

Please Circle: Corporate/Engagement/Wedding Reception/Birthday/Other \_\_\_\_\_

Special Requirements: \_\_\_\_\_

\_\_\_\_\_

## Venue Agreement

I/we \_\_\_\_\_ (the company/client) hereby declare to have read, understood and abide by the terms and conditions of Dudley Wines cellar Door.

I/We enclose a deposit of \$ \_\_\_\_\_, being a \$10 per head deposit applied to the estimated number of guests attending.

Payment Method: (please circle one)

Visa Mastercard

Card Number: \_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_

Expiry Date: \_\_\_\_/\_\_\_\_

Name on Card: \_\_\_\_\_

Signed: \_\_\_\_\_

Date: \_\_\_\_\_