



HOWARD VINEYARD

PRIVATE FUNCTIONS

July 2024- July 2025



Howard Vineyard

THE BARN

The ultimate Adelaide Hills destination to celebrate your special occasion. Perfect for birthday celebrations, work functions, engagement parties, awards dinners, christenings and more.

Our 1860's stone barn showcases the perfect balance of modern and rustic, with its large open space filled with natural light and views out over the vineyard. Let our space be the backdrop to your event, customised to every style of event and occasion.

Seated, with dancefloor- 136 People

Seated, no dancefloor- 150 People

Cocktail- 150 People

exclusive use available Monday- Friday or after 5:30pm on weekends

Howard Vineyard

THE TERRACE

Overlooking our stunning gardens, our terrace plays host as the perfect outdoor venue for groups large or small. Equipped with overhead heating and clear blinds- enjoy the surrounds all year round.

The terrace can be setup for a seated long lunch function, or play host to a beautiful undercover cocktail space with room to mingle and personalise.

Seated- 90 People

Cocktail- 120 People

exclusive use available Monday- Friday or after 5:30pm on weekends



Howard Vineyard

FOOD PACKAGES

UP TO
150

COCKTAIL

Enjoy a custom selection of roaming canapes, accompanied with a cheese and pastry grazing station.

4 Canapes \$56pp

- 2 hot/ 2 cold
- cheese and pastry grazing station

6 Canapes \$68pp

- 3 hot/ 3 cold
- cheese and pastry grazing station

8 Canapes \$80pp

- 4 hot/ 4 cold
- cheese and pastry grazing station

UP TO
150

ALTERNATE DROP

Enjoy a two course seated dinner, served alternate drop

Entree & Mains \$65pp

- bread to start
- 2 entree selections
- 2 main selections
- served alternate drop

Add Dessert \$12pp

- a chefs selection of individually plated assorted desserts

UP TO
150

SHARED PLATTER

Enjoy a seated long share style degustation, with a selection of shared mains and sides

Mains & Sides \$78pp

- bread to start
- 3 shared mains
- 3 shared sides

Add Dessert \$10pp

- assorted share plates of decadant sweets

MENU SELECTIONS

COCKTAIL

COLD CANAPÉS

- Triple cream Brie with candied walnut and yuzu marmalade on crispy brioche (v)
- Roasted herb lamb bruschetta with red onion, mint jam and fetta
- Smoked salmon, with whipped avocado cream on a rice crisp (df)
- Pork terrine with mustard seed and pistachio on a focaccia crisp
- Whipped ricotta and feta on ciabatta with roasted olives and lemon (v)
- Chicken breast, prosciutto, anchovy aioli, cos lettuce, on an Asian crisp
- Beetroot guacamole tart with caramelized apple and onion jam (V, gf)
- Tataki tuna, with anchovy mascarpone cream, chili and spring onion on a crispy rice cake
- Wagyu beef crostini with cranberry jam
- Roasted tomatoes, bocconcini bruschetta with basil tapenade and balsamic (v)
- Beef tartare with pickled onion, and black garlic on a seaweed cracker (gf, df)
- Sweet potato tartlet with olive tapenade (v, gf)

HOT CANAPÉS

- Roasted pumpkin arancini with lime aioli (v)
- Wagyu meatball with Salsa Verde and pine nuts (gf, df)
- Truffle mushroom wrapped in seaweed with black garlic aioli (V, gf)
- Lamb croquette with zesty lime aioli
- Beef slider with cheddar cheese and tomato relish
- Sweet corn fritter with pomegranate and mint yoghurt (v)
- Spicy chorizo tartlet with potato puree and confit shallot (gf)
- Karaage chicken with Kewpie mayonnaise (gf)
- Prawn toast with chili coconut sauce and zesty lime aioli and dill (df)
- Deep fried pork dumpling with crispy chili and chives (df)
- Peeking duck spring rolls with sweet chili dipping sauce (df)
- Crispy chicken sando with bulldog sauce and coleslaw
- Salt and pepper squid with lime and coriander dipping sauce (df)
- Smoked garlic lamb kofta with wasabi sesame seeds (gf, df)



MENU SELECTIONS

ALTERNATE DROP

ENTREES

- Whipped burrata with roasted beetroot, confit tomato and lemon soy sauce (gf)
- Sweet and sour chicken, fresh heirloom tomato halloumi, peanut crunch
- BBQ lamb ribs with mint Salsa Verde and pickled chili (gf, df)
- Squid salad in XO sauce with potato crisps and lime mayo (gf, df)
- Chestnut hummus with crispy quinoa, pickled beetroot and mixed seeds (v, V+, gf)
- Kingfish sashimi with burnt grapefruit, pickled shallots in a Yuzu Ponzu sauce (gf, df)
- BBQ pork tenderloin with an apple fennel salad and honey carrot puree (gf)
- Confit duck leg with an orange and fennel salad, and potato crisps (gf, df)
- Chili marinated octopus salad with heirloom tomatoes, olives, Thai basil and cassava chips (gf, df)
- Beef tenderloin, chargrilled capsicum, Sichuan pepper sauce (gf, df)
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MAINS

- Crispy pork belly in a chili coconut sauce with wasabi pesto broccolini and micro herbs (gf)
- Pan seared Atlantic salmon with roasted carrots, miso beurre blanc sauce and vinaigrette (gf)
- BBQ chicken breast with a corn puree, shimeji mushroom, charred zucchini and crispy shallots (gf)
- Blue swimmer crab risotto with asparagus, chili oil and dill cream (gf)
- Za'atar lamb backstrap with XO couscous, broccolini and confit garlic soy (df)
- Scotch fillet with herb potatoes, Salsa Verde and shiraz jus (gf)
- Soy braised herb chicken with sauteed asian greens, white bean and peppernota (gf, df)
- Slow cooked beef ribs with honey roasted carrots and smoked potato puree (gf)
- Tea smoked duck breast with mushroom tapenade and black raspberry glaze (gf, df)



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MENU SELECTIONS

SHARED PLATTER

MAINS

- Slow cooked lamb shoulder with fermented chili and a fetta and mint crumble
- Free range roasted chicken breast with kimchi romesco, barley and rocket
- Beef scotch fillet cooked in truffle butter, potato purée with shiraz jus (gf)
- Pan seared Atlantic salmon with roasted carrots, miso beurre blanc sauce and vinaigrette (gf)
- Cauliflower gnocchi with roasted cashew cream, kale, Grana Padano cheese and an olive soil (gf, v)
- Beef cheek with chargrilled cabbage, chestnut puree and white miso sauce (gf)
- Char sui pork with bok choy and pumpkin puree (gf)
- Fried Barramundi with pickled cucumber, shallots and a lime vinaigrette (df)
- Roasted free range chicken with a corn puree and citrus ponzu (gf)
- Herb crusted lamb cutlet with pear BBQ sauce and lemon yoghurt
- Crispy pork belly in a chili coconut sauce with broccolini, wasabi pesto and micro herbs (gf)

SIDES

- Honey roasted baby carrots with goats' cheese (v, gf)
- Green bean pecan salad with fetta crumble (v, gf)
- Roasted eggplant, charred capsicum and shallot salad (v, V+, gf, df)
- Salt and vinegar cocktail potatoes with lime aioli (v, gf, df)
- Char grilled broccolini with wasabi pesto and smoked almonds (v, V+, gf)
- Rocket, shaved pear, parmesan salad with balsamic (v, gf)
- Seasonal salad, tomato, cucumber, lemon soy dressing (v, V+, gf, df)
- Roasted pumpkin and caramelized onion salad with feta and pepitas (v, gf)
- Deep fried brussel sprouts with prosciutto and crispy shallots (gf)
- Roasted fennel, fresh orange and radicchio salad (v, V+, gf, df)
- Asian style sauteed greens with crispy shallots and chili oil (v, gf, df)
- Roasted baby beetroot salad with goat cheese and balsamic glaze (v, gf)
- Creamy garlic mash potato (v, gf)
- Pomegranate couscous salad with mint and hazelnuts (v, V+, gf)





Howard Vineyard

BEVERAGE PACKAGES

Add a beverage package to your day, and enjoy endless wine and good times.



A custom selection of

1x Sparkling Wine
1x White Wine
1x Rose Wine
1x Red Wine

+

Pirate Life Southcoast Pale Ale (4.4%)
Pirate Life Southcoast Ultra Low (0.5%)
Mismatch Session Ale (4%)
Mismatch Lager (4.5%)
LOBO Cloudy Apple Cider (5.2%)
Soft drink
Juice
Espresso coffee + tea

Howard Vineyard Wine Selections

Select one:

- Sparkling Pinot Noir Chardonnay
- Sparkling Blanc De Blancs

Select one:

- Sauvignon Blanc
- Pinot Gris
- Chardonnay

Select one:

- Cabernet Franc Rose

Select one:

- Pinot Noir
- Sangiovese
- Cabernet Franc
- Shiraz

Live Cocktail Station

Wow your guests by selecting your favourite cocktail from the options below and we will set up a live cocktail station, and serve up the good times

- Aperol Spritz
- Tom Collins
- Gin & Tonic
- Pimms
- Peach Bellini
- Limoncello Spritz
- Dark n Stormy
- Margarita

Our cocktail station must be added in *addition* to a beverage package. Cocktails will be served to guests for a duration of 2 hours as a pre-dinner drink option.

3 hours
\$55pp

4 hours
\$68pp

5 hours
\$80pp

2 choices
\$32pp

1
choice
\$28pp

TERMS & CONDITIONS

Howard Vineyard

TENTATIVE BOOKING & DEPOSIT - a tentative booking is held for a 7 day period under no obligation, after which time it will be automatically cancelled

DEPOSIT- To confirm a tentative booking, a non-refundable deposit of \$2,500 and a signed copy of the Terms and Conditions is required within the 7 day period from the proposal being issued.

FINAL NUMBERS AND PAYMENT -

a 50% interim payment based on the proposal amount is to be paid 3 months before the date of the event. Confirmation of final numbers is required no later than 2 weeks prior to the event. Final invoicing is based upon guest numbers received two weeks prior to the event (unless numbers increase). No refunds will be given after this time.

PAYMENT METHODS - Payments can be made via direct bank transfer with bank details found on your non-binding proposal. Visa or Mastercard are accepted over the phone, with a 1% surcharge.

CANCELLATIONS- if cancellation of event occurs; more than two weeks prior to the date of the event, the deposit is forfeited. If less than two weeks prior to the event date, full payment of the event will be forfeited, unless a new function date is rebooked within 7 days.

CONFIRMATION OF EVENT- confirmation of function must be given in writing 14 days prior to the event for; minimum numbers; this will be the minimum number charged unless increased. Menu selection; dietary requirements & catering selections.

BYO - Howard Vineyard's policy does not facilitate guests or organisers to BYO catering or beverages. The only exception is if this has been pre-arranged in writing with the functions manager and agreed upon in advance. Failure to abide by this will result in financial penalties being charged to the nominated credit card on the night of the event. If guests bring their own alcohol onto the premise, they will be asked to hand over the alcohol. If further BYO is found in guests possession, those guests will be asked to depart from the venue, following up with police assistance if required.

LIQOUR LICENSING ACT- Howard Vineyard endorses the reponsible service of alcohol. Allow staff abide by the rules and conditions of the LLA. Howard Vineyard staff will not supply liquour to persons under 18 years of age, or persons who are intoxicated. Our liquour license requires that service of alcohol must not exceed 11pm, with an additional half an hour for guests to complete their drinks and fully vacate the premises. The "Barn" and the "terrace" areas are required by law to be smoke free areas.

EFT DETAILS

AMOS VIGNERONS PTY LTD

BANK- NAB

BSB- 085-375

ACCT #- 753 560 846

MINIMUM CHARGES - To exclusively hire our venue, a minimum spend of \$8,000 needs to be met by the food and beverage spend. If the minimum spend is not met through the food and beverage spend, the remaining amount will be charged as a venue hire fee to the nominated credit card. Exclusive use only available Monday- Friday from 9am-11pm or after 5pm on weekend days. Exclusive use on weekends available upon Howard Vineyards' discretion.

DAMAGES & VIOLENCE- The client is responsible for any damage that is sustained to any of Howard Vineyard facility including any surrounding property. Damage incurred to the facilities will be charged to the customers credit card. Howard Vineyard does not accept liability for any damage or loss of property

PRICE VARIATION- If function is booked more than a financial year in advance, Howard Vineyard reserves the right to increase prices for food and beverage charges.

CLEANING AND DECORATION- Decoration of the facility is permitted, with the approval from the function manager. Any floral/ or hanging decoration requires licensed suppliers to install and dissassemble. Confetti or glitter are not permitted at the venue, or in balloons. If this request is ignored and additional cleaning is required after the event, this will be charged to the organiser.

PUBLIC HOLIDAYS - 15% Public holiday surcharge applies.

Date of Function:

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Occasion:

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Company Name:

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Organiser Name:

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Email:

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Phone Number:

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Credit Card Details (required):

Card Holder Name:

.....

Card Number:

.....

Expiry:

CVC:

.....

Signature:

.....



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*E: coordinator@howardvineyard.com
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