



HOWARD VINEYARD

GROUP FOOD & WINE EXPERIENCES

July 2024- July 2025

Howard Vineyard

WINE EXPERIENCES

Our choice of tasting experiences takes you and your guests on a journey through our Howard Vineyard or Amos range wines. For the full experience, add a food pairing to our Amos Experience.

HEROES OF THE HILLS TASTING

A tasting of 5 wines from our Howard Vineyard range, that are fresh, vibrant and ready to enjoy now.

**1-6
Guests
\$15pp**

**7-19
Guests
\$20pp**

**20+
Guests
\$25pp**

THE AMOS EXPERIENCE

A tasting of our premium wines, which are only produced in exceptional vintages, from the best fruit in the best blocks in our vineyards.

5 AMOS WINES | \$30pp

5 AMOS WINES PAIRED WITH FOOD | \$70pp

an intimate experience for up to 8 people | bookings preferred



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CLOVER AND STONE RESTAURANT

\$75PP | LONG LUNCH | DEGUSTATION | TABLE SERVICE

HANSANG MENU

Enjoy a degustation of shared items which showcase the finest local produce with a Korean twist. You can expect items such as slow cooked lamb shoulder, chestnut hummus, and roasted chicken breast. Enjoy seasonal menu changes throughout the year.



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CASUAL DINING MENU

CASUAL GRAZING | FOR GROUPS 20-40 PEOPLE | \$20PP PRE ORDER OF FOOD

Our casual bar menu is set on the lawns or the terrace which overlooks our stunning gardens. We will create a space tailored for your group, so you can relax, mingle and enjoy. In winter, our terrace will be home to all casual bookings, which is sheltered from the elements, equipped with clear blinds and overhead heating. In the warmer months, we spread out onto our beautiful lawned area with plenty of room for the kids to run and play. The menu includes a selection of small bites, platters and finger food, perfect for sharing.

Upon booking a \$10 pre-authorisation is taken to secure the booking. Our staff will contact you, 9 days ahead of your booking to confirm your numbers, dietaries and to take a pre-order of food, amounting to \$20pp. Additional food may be ordered on the day of your booking.



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CANAPE & GRAZING MENU

CASUAL GRAZING | REQUIRED FOR GROUPS 40+ PEOPLE | FROM \$56PP

Enjoy a custom selection of roaming canapes, accompanied with a cheese and pastry grazing station consisting of local cheeses, macarons, sweet slices, accompanied by almonds and fresh seasonal fruits. Canapes are portioned for the amount of guests attending, and served as a roaming style

Upon booking a \$10 deposit per person, is taken to secure the booking. Our staff will contact you, 9 days ahead of your booking to confirm your numbers, dietaries and to confirm menu selections. The canape and grazing menu must be pre-paid before day of the event. Additional food may be ordered on the day of your booking.

4 CANAPES \$56pp

2 Hot/ 2 Cold

+ Cheese and Pastry Grazing Station

6 CANAPES \$68pp

3 Hot/ 3 Cold

+ Cheese and Pastry Grazing Station



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CANAPE & GRAZING MENU



HOT CANAPES

- 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)

COLD CANAPES

- Wagyu beef crostini with cranberry jam
- 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 and anchovy aioli and 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
- 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)

Howard Vineyard **THE BARN**

The ultimate Adelaide Hills destination to celebrate your special occasion. Perfect for birthday celebrations, work gatherings, 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. Home to our Clover and Stone Restaurant over winter, and the backdrop to our beautiful wedding receptions through summer. Our barn is the perfect space to host your next event or celebration.

For private functions and exclusive use, get in touch with our functions team coordinator@howardvineyard.com



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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.

Our primary restaurant space during the warmer months for our Clover and Stone Restaurant, and utilised for our larger casual bar menu groups throughout autumn and winter.

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CORPORATE EVENTS HERE

Available for week day events, such as team building, social club events, strategy meetings and Christmas parties. Casual, cocktail and formal dining options available. Join us as a group, or hire the space exclusively

CORPORATE EVENTS THERE

Enjoy a structured wine tasting at Howard Vineyard with your colleagues or Howard Vineyard can come to your office!

GET IN TOUCH

For group dining bookings and non exclusive use, get in touch with our restaurant team- cloverandstone@howardvineyard.com | 0487 980 495

For private functions and exclusive use, get in touch with our functions team- coordinator@howardvineyard.com | 0457 915 210

For offsite tastings and cellar door experiences, get in touch with our cellar door team- cellardoor@howardvineyard.com | 0439 456 481



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TERMS & CONDITIONS

Howard Vineyard

TENTATIVE BOOKING & DEPOSIT - Pre-authorisations are held by our booking system 'nowbookit' for security reasons. We have minimum charges depending on the booking, date, time and size. Pre authorisation is required to confirm booking.

FINAL NUMBERS, FOOR PRE ORDERS AND PAYMENT - Confirmation of final numbers and food confirmation is required no later than 9 days prior to the event. Deposits and prepayment of food and beverage will be forfeited if booking numbers reduce or booking is cancelled less than 72 Hours in advance.

PAYMENT METHODS - Payments can be made via direct bank transfer, Visa or Mastercard are accepted over the phone, with a 1% surcharge. All card payments made on premise occur a 1% credit card fee.

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.

CAKES - A cake fee of \$20 is applicable, Plating and service of cake is an additional \$3 per person.

LIQUOR LICENSING ACT- Howard Vineyard endorses the responsible service of alcohol. Allow staff abide by the rules and conditions of the LLA. Howard Vineyard staff will not supply liquor to persons under 18 years of age, or persons who are intoxicated. Our liquor 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.

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 dissessemble. 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.



HOWARD
V I N E Y A R D

Clover & Stone Restaurant

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E: cloverandstone@howardvineyard.com

www.howardvineyard.com

Instagram: [@howard_vineyard](https://www.instagram.com/howard_vineyard)