

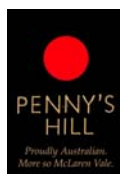
Welcome to

PENNY'S HILL / MR. RIGGS CELLARS
+ THE KITCHEN DOOR RESTAURANT



FUNCTIONS PACKAGE 2010

MAIN ROAD, McLAREN VALE, SOUTH AUSTRALIA, 5171
CELLARS: 08 8556 4460 RESTAURANT: 08 8556 4000
EMAIL: info@pennyshill.com.au / bookings@gwg.net.au



Mr. Riggs



Thank you for considering Penny's Hill & Mr. Riggs Cellars and The Kitchen Door restaurant at "Ingleburne" Farm for your function.

The rustic charm that captures the property's original use as a farm has been retained to provide a perfect setting for your event and to ensure a unique experience for you and your guests.

Catering for 10 to 100 guests, Penny's Hill & Mr. Riggs Cellars offers flexible function venues and outdoor terrace areas with views of the local vineyards.

The Kitchen Door restaurant, winner of 'Australia's Best Restaurant in a Winery' at the 2007 Restaurant and Catering Australia Awards for Excellence, is famous for its 5 course tasting menu with a selection of menu matched wines. Open 7 days from noon to 5pm, inside and outside dining is available for large or small groups. Please keep in mind that our menu changes every eight weeks and we use the freshest, regional and seasonal produce the Fleurieu Peninsula has to offer.

The information contained in this folder covers the three areas that need your consideration:

- Venue set up and costs
- Menu Options
- Accommodation
- Beverage by consumption only

Please feel free to make a time to view our facilities or to discuss details of your function.

We look forward to assisting you make your function most memorable.

Michelle Coleman
Functions Manager
Ph: 08 8556 4000
mcoleman@gwg.net.au or
functions@gwg.net.au



FUNCTION FACILITIES

There are five venue locations on our property to choose from, depending on your function needs.

THE GEDNEY ROOM, the main area in our restaurant, provides a spacious setting catering for between 50 and 100 guests for sit-down dinner events and 150 guests cocktail style. The room also opens up onto the outdoor terrace area (Drew's Verandah).

DREW'S VERANDAH is an outdoor, fully enclosed undercover terrace area to which a marquee can be attached to extend onto the lawns overlooking the paddocks towards the north of McLaren Vale. Guests have a prime position from which to view the black faced Suffolk sheep and surrounding vineyards.

THE COTTAGE, situated behind "Ingleburne" Homestead, is perfect for small and intimate meetings and conferences.

THE STABLES, with its sawdust floors, offers a fantastic rustic venue for up to 80 people. For winter functions, braziers are available.

THE BBQ INN, is an outdoor undercover area, which has the most spectacular fireplace, and is perfect for 15-30 people to stand and toast themselves by the fire whilst drinking fine local reds.

VENUE / ROOM CAPACITY						
ROOM NAME	SIT DOWN	COCKTAIL	CLASSROOM	THEATRE	U-SHAPE	MEETING
GEDNEY ROOM	R:50 / T:70	80	80*	80*	30	-
DREW'S VERANDAH	R:50 / T:70	80	50	70	40	-
THE COTTAGE	10-12*	-	-	-	-	10-12*
THE STABLES	R:60 / T:60	80	-	-	-	-
DREW'S VERANDAH PLUS MARQUEE	R:100 / T:100	-	-	-	-	-
THE BBQ INN	-	15-30	-	-	-	-

R = round tables T = long trestles	*Please note: The Gedney room has multimedia equipment available for use. The Cottage has whiteboard and power supply available, and can be set up with multimedia equipment if required.
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FUNCTION PRICES

We have developed a minimum standard for functions to ensure a unique experience for you and your guests.

SIT-DOWN DINNERS & COCKTAIL STYLE FUNCTIONS

For cocktail style or sit-down dinner type functions, the Gedney Room of the restaurant or Drew's Verandah, with optional marquee, are suitable areas to utilise.

OPTION 1: GEDNEY ROOM AND DREW'S VERANDAH

The Gedney Room opens up onto Drew's Verandah, catering for between 40 and 60 guests for sit-down dinner events and 100 guests cocktail style.

For exclusive use of this area a venue hire applies. Please speak to the Functions Manager for pricing.

Costs include:

- Use of the Gedney Room and Drew's Verandah,
- Tables (round or trestle), restaurant chairs, glassware, crockery and cutlery,
- White linen table cloths and napkins.

OPTION 2: DREW'S VERANDAH PLUS MARQUEE

Drew's Verandah is extended with a marquee, catering a sit down dinner event for between 80 to 100 guests.

For exclusive use of this area a venue hire applies. Please speak to the Functions Manager for pricing.

Costs include:

- Use of Drew's Verandah and Marquee,
- Tables (round or trestle), plastic chairs, glassware, crockery and cutlery,
- White linen table cloths and napkins,
- Marquee set-up includes: Clear walls to the North and West; Lining on South wall and ceiling,
- Rice paper shades with dimmer

1. All decorations are the responsibility of the customer,
2. Any decorations that require fixing to any structure must have approval from management,
3. Any additional set up required by Penny's Hill will acquire additional fees, including placement of decorations, name cards etc.

Menu options for sit-down dinners can be either à la carte or 5 course tasting menus.

We also offer a selection of cold and hot canapés for cocktail style functions, and a full wine list to accompany any of your functions.

See the following pages for menu and wine options.

À LA CARTE MENU OPTIONS FOR SIT-DOWN DINNER FUNCTIONS

OPTION 1 - \$60 PER HEAD

- 1st COURSE: One choice of entrée
- 2nd COURSE: One choice of main
- 3rd COURSE: One choice of dessert

OPTION 2 - \$70 PER HEAD

- 1st COURSE: One choice of entrée or canapés
- 2nd COURSE: Two choices of mains
- 3rd COURSE: One choice of dessert or cheese

OPTION 3 - \$80 PER HEAD

- 1st COURSE: Two choices of entrée or canapés
- 2nd COURSE: Two choices of mains
- 3rd COURSE: Two choices of dessert and/or cheese

Please note: an additional \$5 per person will be charged for an extra choice of entrée or dessert and \$10 for an extra choice of main course.



À LA CARTE MENU

ENTRÉES

CHILLED CUCUMBER & CUMIN SOUP
with Hindmarsh Valley cumulus (curd)

ASPARAGUS & POACHED DUCK EGG
served with reggiano parmesan, toasted hazelnuts &
Novello olive oil

FRIED ZUCCHINI FLOWERS
stuffed with almond & ricotta

MAINS

TURKEY ROULADE STUFFED WITH CRANBERRIES
served with poached pepper pear & baby carrots

CRISPY SKIN SNAPPER FILLET
served with roasted artichoke & fennel salad with oranges

COORONG ANGUS RUMP MEDALLION
served with blanched asparagus, toasted hazelnuts & aioli

DESSERTS

CHOCOLATE MOUSSE
with chocolate & pistachio biscotti

BOMBAY SAPPHIRE GIN & LIME CURD TART
with double cream

MERINGUE
with fresh cherries & chantilly cream

*SAMPLE MENU ONLY



TASTING MENU

OPTION ONE: \$67pp NOT INCLUDING WINE

A SHARED TASTING MENU OF 5 COURSES

CASALINGA BREAD
with extra virgin oil

SMOKED HAM HOCK AND ORGANIC CAULIFLOWER SOUP
drizzled with home made mint oil

PORK, DUCK, SPECK AND PISTACHIO TERRINE
served with the Clappis family's local organic wholemeal bread,
garnished with assorted cress, cocktail onions and cornishons

SHITAKE MUSHROOM, CAULIFLOWER & SEEDLESS MUSCATEL RAVIOLI
with wilted baby mizuna, pine nuts and sherry vinegar,
drizzled with Novello olive oil

CONFIT OF PORK BELLY
complemented by a Blue Swimmer crab, radicchio and
globe artichoke salad with wild fermented black garlic mayonnaise

FINAL COURSE CHOICE OF

PAN SEARED RED SNAPPER FILLET
served on a potato puree with Boston Bay mussels,
fennel, orange & tomato braise

OR

CHAR GRILLED MARINATED COORONG ANGUS FLAT IRON STEAK
with hand-cut chips and 'The Kitchen Door' spiced beurre noir sauce

SIDE DISH

LOCAL FRIED POTATOES
blanched and fried with Murray salt, thyme, garlic and rosemary

*SAMPLE MENU ONLY



TASTING MENU

OPTION TWO: \$74pp NOT INCLUDING WINE

A SHARED TASTING MENU OF 6 COURSES

CASALINGA BREAD
with extra virgin oil

SMOKED HAM HOCK AND ORGANIC CAULIFLOWER SOUP
drizzled with home made mint oil

PORK, DUCK, SPECK AND PISTACHIO TERRINE
served with the Clappis family's local organic wholemeal bread,
garnished with assorted cress, cocktail onions and cornishons

SHITAKE MUSHROOM, CAULIFLOWER & SEEDLESS MUSCATEL RAVIOLI
with wilted baby mizuna, pine nuts and sherry vinegar,
drizzled with Novello olive oil

CONFIT OF PORK BELLY
complemented by a Blue Swimmer crab, radicchio and
globe artichoke salad with wild fermented black garlic mayonnaise

FINAL COURSE CHOICE OF

PAN SEARED RED SNAPPER FILLET
served on a potato puree with Boston Bay mussels,
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OR

CHAR GRILLED MARINATED COORONG ANGUS FLAT IRON STEAK
with hand-cut chips and 'The Kitchen Door' spiced beurre noir sauce

SIDE DISH

LOCAL FRIED POTATOES
blanched and fried with Murray salt, thyme, garlic and rosemary

PLUS DESSERT

DOUBLE CHOCOLATE PRALINE TART
with confit orange and double cream

*SAMPLE MENU ONLY



COCKTAIL MENU

THREE HOUR DURATION

\$60pp NOT INCLUDING WINE

COLD CANAPÉS

HOUSE SMOKED SALMON ON PUMPERNICKEL BREAD
with Crème Fraiche, dill & fried caper berry

CHICKEN & CELERY COCKTAIL SANDWICHES

DUCK RILLETTE TARTLETS
with orange Gremolata

RARE BEEF
on cucumber & onion jam crostini

WHITE ANCHOVIES
in pistachio praline

HOT CANAPÉS

CHICKEN & BOCCONCINI ARRANCINI

BLOODY MARY SHOOTER INFUSED WITH VODKA

SUMAC GRILLED KING PRAWNS

GINGER, LEMON & MIRIN INFUSED TURKEY SKEWERS

CHINESE FIVE SPICE MEATBALLS & PENNY'S HILL SHIRAZ SAUCE

SWEET BEEF & SAGE BRIOCHE

*Please note: It is highly recommended if you are choosing a cocktail function to include some pre-canapé platters, as this is a 3 hour food service ONLY.
For an extra \$10 we can include 5 extra canapés.

*SAMPLE MENU ONLY

WINE LIST



	Sparkling	B
NV The Black Chook Sparkling Shiraz	South Eastern Australia	22
NV Domain Chandon	Yarra Valley	35
	White Varieties	B
09 Mr. Riggs Watervale Riesling	Watervale	27
08 Mr. Riggs VOR-GS Riesling	Adelaide Hills	27
08 Mr. Riggs Viognier	Adelaide	30
09 Penny's Hill "The Agreement" Sauvignon Blanc	Adelaide Hills	30
08 Penny's Hill Chardonnay	McLaren Vale	27
	Red Varieties	B
07 Penny's Hill Merlot	McLaren Vale	27
07 Penny's Hill Grenache	McLaren Vale	27
07 Mr. Riggs 'Piebald' Shiraz Viognier	Adelaide	32
07 Penny's Hill Cabernet	McLaren Vale	32
08 Penny's Hill 'Specialized' Shiraz / Cabernet / Merlot	McLaren Vale	27
08 Mr Riggs 'Yacca Paddock' Tempranillo	Adelaide Hills	30
08 Mr. Riggs 'The Gaffer' Shiraz	McLaren Vale	27
08 Mr. Riggs Shiraz	McLaren Vale	55
07 Penny's Hill Shiraz	McLaren Vale	32
06 Penny's Hill 'Footprint' Shiraz	McLaren Vale	55
	Desserts & Fortified	B
09 Mr. Riggs 'Sticky End' Viognier	McLaren Vale	27



*WINES AND VINTAGES ARE SUBJECT TO CHANGE

ACCOMMODATION

"Ingleburne" Farm is also home to "Ingleburne" Homestead, an 1850s, four bedroom, two storey, stone residence with self-contained kitchen and laundry. The homestead is available for reservations of up to eight people all year round, with breakfast provisions included.

"Ingleburne" Homestead includes:

DOWNSTAIRS

- Kitchen: fully self-contained with an electric oven and gas cook top.
- Bathroom: separate vanity, toilet and shower.
- Utility room: laundry, washing machine, dryer, iron and ironing board.
- Formal Sitting room: small library and ornamental fire place.
- Bedroom 1: queen size bed and electric heating.

UPSTAIRS

- Studio & Sitting room: with television.
- Bathroom: vanity, toilet, shower and a traditional bath.
- Bedroom 2 & 3: each have queen size beds and electric heating.
- Bedroom 4: two single beds with electric heating.

At "Ingleburne" we offer a very authentic homestead experience, which means there is no cooling in the summer, but the thick walls and slate floors should do the trick and keep the heat at bay admirably.

RATES

\$200 PER ROOM PER NIGHT (INCL GST.)

\$800 FOR THE WHOLE HOUSE (INCL GST.)



TERMS AND CONDITIONS

PRICING POLICY

Every endeavor will be made to maintain prices as mentioned, however these may be subject to change without notice. All prices are inclusive of GST unless otherwise stated.

CONDITIONS

- No alcoholic beverages are permitted to be brought onto the premises.
- All interiors are non-smoking (including marquees). Ashtrays will be provided outdoors.
- All opened beverages not consumed in the licensed areas during the prescribed time will be collected at the end of the function, and given to the hirer for use at their discretion.
- Table scatter or similar is not permitted. If used, a fee of \$100.00 will be charged.
- Function areas are available until midnight and a charge of \$300.00 per hour or part thereof will apply if you wish to extend your function.
- In addition, if guests have not departed from the function within 30 minutes of the agreed completion time, a fee of \$300.00 per hour or part thereof will apply.
- There is a minimum time of 6 hours for any function.

TERMS OF PAYMENT

- A minimum deposit of \$500.00 is required as confirmation of your booking.
- If the required deposit and signed terms and conditions are not received within 14 days of the tentative booking, management reserves the right to reallocate the space at its discretion.
- In the event of a cancellation, a \$250.00 administration fee will apply. The balance of the deposit will only be refunded if 3 months written notice is given, or at the discretion of management.
- Final numbers must be confirmed at least 7 days prior to the event. Full payment for food must be paid at this time.
- Food and beverage will be charged on confirmed numbers or actual numbers at the function, whichever is greater.
- In the event that actual numbers attending is greater than confirmed numbers, payment for food and beverage for these additional guests must be made on the day of the function.
- Full payment is required at the end of the function.
- Payment by Diners or American Express will incur the relevant surcharge.

LIABILITY AND DAMAGE

- Organiser's are financially responsible for any damage sustained to the premises by the organiser, organiser's guests, invitees or other persons attending the function whether in the room reserved or any area or part of the premises.
- General cleaning is included in the cost of the function; however, an additional cleaning charge of \$150.00 will be incurred if any part of the property is left in an inappropriate fashion.
- Any decorating or signage that is required for an event and the set up and breakdown, is the responsibility of the organiser. Organiser's are not permitted to put up or affix decorations or displays in the venue except with the prior consent of management.
- Organiser's are responsible for the costs involved in any additional set up and breakdown that may be required. All deliveries must be clearly marked with your name and the date of your event.
- Management will not accept liability for any damage occurred to goods prior to, during or after the event. All personal goods must be removed at the conclusion of the function.

- Organiser's should arrange their own insurance and/or security.
- Management accepts no responsibility for goods stored in the cool room or freezer.
- It is understood that the organiser will conduct their function in an orderly manner, in full compliance with management and with all applicable laws.
- Management reserves the right to exclude or eject any and all objectionable persons from the event or premises without liability.

I agree to the above terms and conditions:

Hirer's Name

Signature

Date

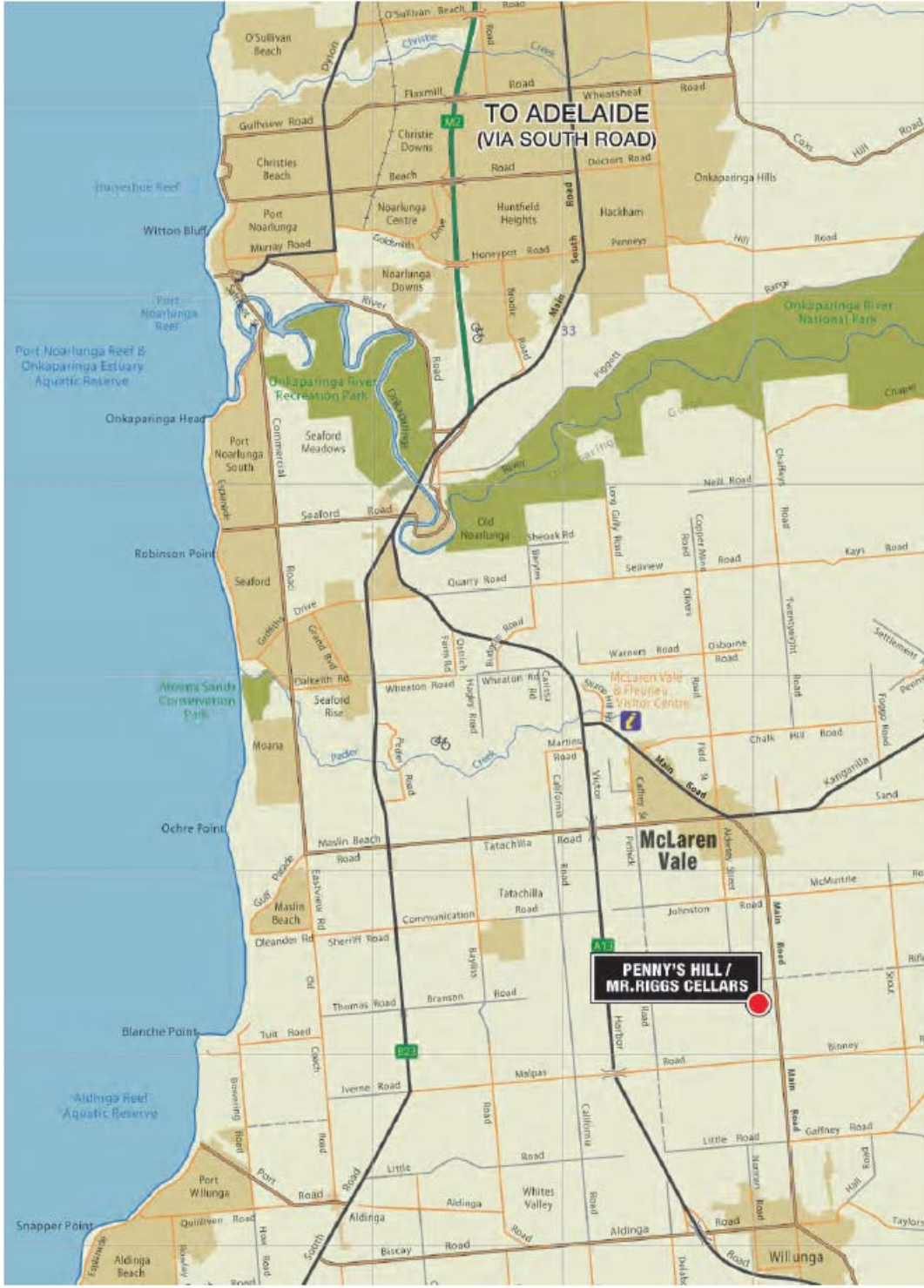
Function Date

*Penny's Hill & Mr. Riggs
Cellars
Representative Name*

Position

*Penny's Hill & Mr. Riggs
Cellars
Representative
Signature*

Date



LOCATION