

# OXENBERRY

*Farm*

ESTABLISHED 1840



# FUNCTION BOOK

Oxenberry Farm - 26 Kangarilla Rd, McLaren Vale

[info@oxenberry.com](mailto:info@oxenberry.com) (08) 8323 0188

[www.oxenberry.com](http://www.oxenberry.com)

# OXENBERRY

*Farm*

EST 1840

## DO YOU HAVE A SPECIAL EVENT OR OCCASION TO ORGANISE?

We are specialised in any event, birthdays,  
Christmas functions, engagements,  
conferences and more

Additionally, on the scene, we have 3  
accommodation facilities, with the  
opportunity for you and your guests to stay  
overnight

To discuss your personal function  
requirements, please contact our event  
coordinator on

(08) 8323 0188 or email  
[info@oxenberry.com](mailto:info@oxenberry.com)

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# FUNCTION VENUES

## THE PRESS ROOM

*Capacity*

Sit down: 100

Cocktail: 180

## THE COLTON ROOM

*Capacity*

Sit down: 30

Cocktail: 35

## ON THE LAWN

*Capacity*

Sit down: 100

Cocktail: 200

We don't charge for room hire!!!

No minimum number of guests required.

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# PRIVATE ROOMS

## THE PRESS ROOM

\$500

*Capacity*

Sit down: 100

Cocktail: 180

## THE COLTON ROOM

\$300

*Capacity*

Sit down: 30

Cocktail: 35

## HIRE PRICE INCLUDES:

5 HOURS EXCLUSIVE USE OF ROOM  
TABLES, TABLECLOTHS & CHAIRS PROVIDED

NO BYO

Room hire is waived for those using Oxenberry catering.

No minimum number of guests required.

# FUNCTION FOOD PACKAGES

All our food packages are inclusive of

- Home made ciabatta rolls, served with dukkah and olive oil
- Main course served with shared salad of baby green leaves and vinaigrette
- Tea and coffee station for your guests
- Celebration cake served on platters
- Add \$5 p/p for alternate drop of any course
- Add \$8 p/p for choice of any course
- Add \$7 p/p for celebration cake served on plate with accompaniment

**Food 1:** \$79 p/p

- Set entrée
- Set main course
- Set dessert

**Food 2:** \$65 p/p

- Choice of 2 set courses ( entrée / main *or* main / dessert )

**Food 3:** \$61 p/p

- Set main course
- Shared cheese and petit four

# FOOD PACKAGES

## Shared food package : \$74 p/p

- Home made ciabatta rolls , served with dukkah and olive oil
- Choice of 4 different menus
- Tea and coffee station for your guests
- Celebration cake served on platters

## Cocktail food package:

Selection of hot and cold canapes from our cocktail menu

2 hours \$41p/p (choose 7 items)

3 hours \$50p/p (choose 9 items)

4 hours \$65 p/p (choose 12 items)

Celebration cake platters set with tea and coffee station

## Kids meals: ( under 12yr only ) \$35 p/p

- Includes child's main meal, ice cream and soft drinks

## Pre dinner canape: \$15 p/p

- Includes service of 1 hour canape at the bar before start of function

# FOOD MENU

## Pre dinner canape – choose 3

- Moroccan lamb pies with harissa yoghurt
- Little vegetable spring rolls with spicy soy
- Salt and pepper squid with aioli
- Goats curd, chilli jam and chive tartlets
- Beef OR chicken satay with peanut sauce
- Vietnamese cold rolls – vegetarian – with hoisin dip
- Prawn goyza with miso mayonnaise

## Entrée

- Smoked salmon, Campari lemon dressing with orange watercress and rocket salad
- Peppered duck with coriander lime roasted pumpkin and herb salad
- Poached shredded chicken with ribbon carrot, lemon and mint with capsicum walnut relish
- Shaw river buffalo mozzarella with slow roasted marinated capsicum, and coriander lemon salad
- Prosciutto wrapped burrata with ribbon zucchini, parmesan lemon

## Main course

- Beef croustade with duxelle of mushrooms, red wine jus, beans and parmesan crisps
- Crisp skin Atlantic salmon on parsnip mash with chargrilled asparagus, pea and mint sauce
- Tomato pancetta roasted chicken breast with crisp herb polenta, wine jus and fried basil
- Roasted beef eye fillet , wrapped in speck with tomato tart tartin, broccolini tossed in gremolata and red wine glaze
- Parsley mustard lamb cutlets, leek risotto, jus and roasted dutch carrots

## Dietary

- Choose one of the following dishes for main course.

*They are suitable for all the following dietary requirements .....*

*vegetarian, vegan, lactose(dairy) free, coeliac (gluten free - if mains chosen are not already gluten free), pregnancy.*

- Spiced roasted vegetables, with chickpeas, quinoa and chermoula sauce
- Spicy potato curry with rice, coriander lemon salad, pappadums
- Chargrilled roasted Mediterranean vegetable lasagne with our tomato passata and fried basil

## Dessert

- Vanilla patisserie – homemade vanilla slice with raspberry sauce and fresh berries
- Yakka shiraz jelly with runny cream and sugar coated grapes
- Chocolate mousse with strawberry lemoncello sauce and double cream
- Cardoman panacotta with watermelon and rose syrup

## Celebration cake accompaniments

- Orange syrup with candied orange peel and double cream
- Passionfruit curd and pouring cream
- Caramelised figs with mascarpone
- Strawberry sauce with double cream and berries
- Strawberries in rosewater syrup and pouring cream
- Semi dried figs, pears and muscatels poached in spiced sugar syrup

# SHARED FOOD MENU

## *Menu 1*

### **Entree**

- Spiced crumbed cauliflower and parmesan herb polenta chips with garlic aioli V(gf avail)
- Marinated olives
- Lemon, rocket and provolone pappardelle - V(gf available)

### **Main**

- Osso Bucco Bianco with celeriac potato mash (gf)
- Saltimbocca – tender veal rolled with sage and fontina, wrapped with pancetta, served with roasted - sweet potato Salad of mushrooms in parsley garlic vinaigrette (gf)
- Panzanella salad (gf available)

### **Dessert**

- Black and white sesame brittle(gf)
- Caramelized apple tart
- Chocolate panforte with orange and figs (gf)

### **Cheese**

- Lombardy (buffalo milk camembert), Casalingo vintage , crispbread, spiced walnuts, saffron pear (gf available)

## *Menu 2*

### **Entree**

- Crisp zucchini flowers stuffed with ricotta, pea and mint (gf on request)
- Orichiette with asparagus pesto and shaved reggianno, crisped pancetta (gf on request)
- Marinated olives

### **Main**

- Slow roasted lamb shoulder, crushed roasted garlic potatoes, with salsa verde
- Chicken breast in garlic and thyme, pan fried, with braised sweet onion, bacon and green peas
- Insalata of artichoke, roasted fennel, rocket with lemony dressing
- Heirloom tomato, burrata, basil salad with parmesan crumble

### **Cheese**

- Cabra Artisana al Romero with fresh figs, poached pear, Riesling jelly , wholemeal lavosh

### **Sweet**

- 'Anginetti' - lemon iced biscuit
- Flourless chocolate tea cakes with chocolate water glaze(gf)
- Honey, macadamia, coconut salted caramels



# SHARED FOOD MENU

## *Menu 3*

### **Entree**

- Salmon carpaccio with preserved lemons and chilli (gf)
- Capocollo with apple, radish and parsley salad (gf)
- Marinated olives

### **Main**

- Buffalo Mozzarella with beetroot and horseradish remoulade, beetroot jelly and mustard cress salad, (gf)
- Peppered rare beef fillet with morroccan spiced fattoush salad, vinaigrette and crunchy tortilla (gf)
- Spiced smoked chicken breast with ribbon carrot mint salad, and pomegranate relish (gf)

### **Cheese**

- Heidi Tilsit, Brique D'Argental with fig and walnut loaf, strawberries, dried pear and wafers

### **Sweet**

- Mini baked lemon cheesecake (gf)
- Cranberry and pistachio nougat (gf)
- Little chocolate eclair

## *Menu 4*

### **Entree**

- Chargrilled focaccia with spiced spinach and yoghurt dip
- Crispy gruyere, potato olive pastries (gf)
- Marinated olives

### **Main**

- Pan fried Haloumi with lemon quinoa, beetroot, dill, rocket salad (gf + veg)
- Smoked chicken, dressed with tomato, champagne vinegar and tarragon, with fried cauliflower, mint and pine nut salad (gf)
- Seared beef eye fillet with green chilli mayo, green olive, mint and lemon salad with roasted salty baby potatoes (gf)

### **Cheese**

- Fresh figs, grapes and saffron poached apples, with taleggio and Hamilton brie

### **Sweet**

- Almond pistachio biscotti (gf)
- Dark chocolate liquorice rocky road (gf)
- Strawberry laced meringues (gf)

# COCKTAIL MENU

## CANAPES

- Tiny bagels with smoked ocean trout and dill dressing
- Steak and anchiote toasts
- Blinis with salmon and capers
- Chicken empanadas
- Tiny lamb and lemon pies
- Oyster with tomato and chive vinaigrette (gf)
- Poached chicken and Vietnamese onion salad rice paper rolls (gf)
- Sake and mirin oyster shooters (gf)
- BBQ pork skewers with sticky hoisin marinade (gf)
- Tomato basil pizza with bocconcini
- Salmon and horseradish sandwiches with chive crust
- Figs stuffed with blue cheese wrapped with prosciutto (gf)
- Sticks of Tomato, basil and boccocini wrapped with prosciutto (gf)
- Chicken and spring onion sandwiches with sesame crust
- Curry puffs with minted green yoghurt
- Handmade vegetable spring rolls with herbed coconut chilli dip (gf)
- Little bagels with hot smoked salmon, lemon dill mayo and cucumber
- Shredded duck pancakes with cucumber, spring onion , mint and coriander
- Our homemade herbed crumbed crispy gnocchi, with homemade basil pasta sauce (gf+V)
- Little boats with fresh chicken larp salad (gf)
- Herbed crumbed whiting with our homemade tartare dip (gf)
- Little beetroot tart tartin, with persian fetta and mint (v)
- Baby brioche with pulled pork, our bbq sauce, and coleslaw
- Goats curd tartlets with glace beetroot (v)
- Ribbon chicken and speck/ egg and spring onion sandwiches

## COCKTAIL DESSERT

- Tiny apple crumble pies with honeyed cinnamon cream
- Amaretto capuccino shots (gf)
- Chocolate cups filled with hazelnut chocolate ganache (gf)
- Rhubarb and orange meringue tarts
- Orange almond friands (gf)
- Selection of tiny iced cup cakes - chocolate, vanilla, orange, banana, carrot

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# BEVERAGE PACKAGES

All drink packages include a selection of our  
Boutique Oxenberry Wines

**Drink 1:** Choice of 3 wines, selected beers, soft drinks and juices

- 3 hours \$30
- 4 hours \$40
- 5 hours \$45

**Drink 2:** Choice of 5 wines, selected beers, soft drinks and juices

- 3 hours \$40
- 4 hours \$50
- 5 hours \$55



**Drink 3:** Choice of 5 wines, our *Signature "Grapple Ciders"*, selected beers, mineral water, soft drinks and juices

- 3 hours \$50
- 4 hours \$60
- 5 hours \$65

Add \$10 for each extra hour of beverage

Spirits and cocktails available on consumption

Kids drinks under 12yr are complimentary

Kids drinks from 13yr to 17yr \$12 p/p



# TERMS AND CONDITIONS

## BOOKING AND PAYMENTS

- Your function date will be confirmed once a non refundable deposit payment of \$500 is received by Oxenberry Farm
- We will hold your tentative date for a maximum of 7 days
- A 20% surcharge will apply for functions that are held on Public Holidays
- No function held from 25th December until 2nd January.
- A second non refundable payment of 50% of the remaining amount due will be invoiced 30 days prior to the date of your event
- Final invoice will be issued 14 days out from your function date with confirmation of final numbers, floorplan and seating arrangements
- Final payment is due 7 days prior to your function date
- A valid credit card is required as additional security on final payment
- All prices quoted are current at the time of printing. Prices are subject to change at the discretion of Oxenberry Farm. Events booked more than 1 year in advance may experience a price increase due to changing food, wine and wage costs.
- Oxenberry Farm accepts payment via cash, cheque, bank transfer and credit card
- A 3% surcharge will be applied to payment with Amex or Diners
- Cheques should be made payable to: OXENBERRY FARM PTY LTD
- Bank transfer  
OXENBERRY FARM PTY LTD  
BSB:035 069  
ACCOUNT:200449

## CANCELLATION POLICY

- Any cancellations are required to be submitted in writing to the function team
- Deposits are non refundable
- Any cancellation within 30 days prior to the event are accepted with no extra charge ( first deposit non refundable ).
- Cancellation made within 14 days of the function date will be charged in full to the client

# TERMS AND CONDITIONS

## FOOD AND BEVERAGE

- Menu selections are required 30 days prior to your event, including dietary requirements
- Oxenberry Farm reserves the right to provide all catering on the premises. No food or beverage may be brought into the winery for consumption before, during or after the event
- Oxenberry Farm practices responsible service of alcohol at all times
- All alcohol will be supplied and served by Oxenberry Farm, No BYO
- Staff meals are charged at \$35 p/p. They will receive a main course, applicable to the menu the client has chosen. They will be served their main course after the guests have received their main course.
- Kids 13-17 years are charged at 100% of adult food package price
- If outside caterers are engaged a utility charge of \$200 is applied. Kitchen has to be left in original condition or a cleaning fee will be applied

## ROOM ALLOCATION AND CLEANING

- The client agrees to commence its function at the scheduled time and agrees to have its guests vacate the designated function space at the closing hour indicated.
- If the client breaches this condition, the client will be liable for extras charges incurred by Oxenberry Farm
- Cleaning fee of \$150 will be charged if glitter, sparkles or confetti are used

# TERMS AND CONDITIONS

## DELIVERIES AND BUILDING ACCESS

- Please ensure all deliveries and their times are arranged with the function team.
- Access to the venue prior to the event must be arranged with the function team.
- Oxenberry Farm accepts no responsibility for any goods left on premises.

## ENTERTAINMENT

- Please confirm the details of any entertainment and theming with our function team prior to the event.
- All amplified music must finish by 11.30pm or a minimum of 30 minutes prior to the agreed conclusion of the event. Music volume must be kept to an acceptable level out of respect to our neighbours.
- Oxenberry Farm in house entertainment system is for background music only. All music needs to be arranged with the function team.

## CLIENT RESPONSIBILITY

- Use of any of the accommodation or company advertising material (logos, letterheads and images) is prohibited without Oxenberry Farm management authorisation.
- Any loss or damage to the function area, accommodation facilities or equipment caused by the organiser, their guests or contractors, before, during or after the event is the financial responsibility of the organiser.
- Oxenberry Farm does not accept any responsibility for damages and loss to any goods brought to the winery before, during or after an event. All goods must be removed from the premises no more than 48 hours after the event.
- At no time will the client commit any act, or permit its employees, agents, or invitees to commit any act that is illegal, noisome or offensive, or is in breach of any statutes, by laws, orders, regulations or other provisions having the force of the law including but not limited to the venue liquor licence and fire regulations.
- Smoke machines, special balloon effects and/or pyrotechnics may not be operated prior to authority from Oxenberry management. Should the fire brigade respond to an alarm caused by unauthorised usage of such effects, the organiser will be liable for any charges incurred by Oxenberry Farm.

# BOOKING FORM

FUNCTION DATE:		
Payment schedule	Date	Amount
Deposit to secure date ( non refundable )		\$500
Second payment ( non refundable ) 50% total bill		
Final payment ( due 7 days prior )		

## DETAILS

Name:

\_\_\_\_\_

Time:

\_\_\_\_\_

Food package selection:

\_\_\_\_\_

Beverage package selection:

\_\_\_\_\_

Accommodation dates required:

\_\_\_\_\_

**Total Amount:**

\_\_\_\_\_

## ACCEPTANCE OF TERMS AND CONDITIONS

I / We have read, understood and accept the terms and conditions outlined by Oxenberry Farm in this document.

I / We also understand the event is not confirmed until return of signed document and deposit paid in full.

## CLIENT

Signed \_\_\_\_\_ Name \_\_\_\_\_ Date \_\_\_\_\_

## CLIENT

Signed \_\_\_\_\_ Name \_\_\_\_\_ Date \_\_\_\_\_

## REPRESENTATIVE OF OXENBERRY FARM

Signed \_\_\_\_\_ Name \_\_\_\_\_ Date \_\_\_\_\_