



Functions

Chain of Ponds Wines Pty Ltd

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Chain of Ponds Wines

You deserve to hold your special event at Chain of Ponds!

Imagine celebrating in the beautiful Chain of Ponds gardens, breathing in the fresh country air and looking out over the vineyards and Torrens Valley.

Chain of Ponds is one of the most picturesque venues the Adelaide Hills has to offer, with packages ranging from small intimate sit down dinners, to larger elegant cocktail parties and the totally unique and ever popular Gourmet BBQ.

Chain of Ponds offers all these options, along with a delicious menu created by Sean Bradshaw of HQ Cuisine, using local Adelaide Hills produce.

We happily cater to special requirements and would love to work with you to tailor a package to suit your needs.

With our full range of award winning wines on offer, we will ensure your experience with Chain of Ponds is one to remember.

Function Spaces

Vineyard Balcony and Cellar Door

Our Vineyard Balcony and Cellar Door is a venue for all seasons, warm and cosy with a large wood fire in winter and completely open to enjoy our beautiful gardens in summer. Perfect for any event, sit down dinner, cocktail or gourmet BBQ.

The Patio

The patio offers a casual relaxed space, with the freedom to enjoy the fresh country air and view without obstruction. Best in summer and perfect for a relaxed cocktail reception or gourmet BBQ. Can also be used in conjunction with Vineyard Balcony and Cellar Door.

Cellar

Our Cellar offers a different space altogether – a rustic space with a cosy almost medieval feel. Perfect for a romantic wedding ceremony or a friendly rustic reception of a sit down dinner, The Cellar can also be a second alternative if the weather turns out to be anything less than perfect.

Minimum Booking: 25 people

Maximum Booking: 60 people Sit down

100 people Cocktail/Gourmet Barbeque

Vineyard Cottage Bed and Breakfast

For the ultimate indulgence, stay in our Vineyard Cottage Bed and Breakfast. Carefully restored & fitted with today's modern comforts. This historic 1880 stone cottage retains the old world charm of yesteryear in a peaceful setting on the Chain of Ponds property.

The cottage consists of four double bedrooms, with ensuite and spa. This non-hosted accommodation gives you total privacy and freedom.

Our Vineyard Cottage B&B can also add that extra charm to your gorgeous wedding photography.

Vineyard Cottage is offered at a 20% discount to the Bridal Party.

Novello Package – \$105.00 p/head

Including 5 Hour Novello Range Drinks Package

Novello – Sparkling Rose

Novello – Semillon/Sauvignon Blanc

Novello – Rose

Novello – Cabernet Merlot

Drinks Package also includes: Bierhaus Beer, Soft Drink, Water, Tea & Coffee

Entree – Choose 1 Option (additional option \$10.00p/head)

Chicken & Eggplant Skewer

w Crispy Noodles & Kasundi Relish

Shared Dips & Antipasto Platters

Crab & Corn Cakes

w Spiced Guacamole, Sticky Balsamic & Micro Herbs

Sweet Potato Leek & Orange Soup

w Garlic Croutons

Main – Choose 1 option (additional option \$20.00 p/head)

Chicken Breast Florentine

on White Bean Mash w Chardonnay & Basil Cream

Roasted Grain Fed Scotch Fillet

w Kanmanto Bacon & Potato Cake topped w Mushroom & Shiraz Glaze

Roast Crackling Pork Loin

stuffed w Apple & Date w Pan Gravy

Oven Baked Barramundi Fillet

on Lemon Risotto w Chive Beurre Blanc

Dessert – Choose 1 option (additional option \$10.00 p/head)

Warm Baked Hills Apples

w Almond Biscotti & Vanilla Bean Ice Cream

Steamed Ginger & Marmalade Pudding

w Cinnamon Anglaise & Rich Cream

Death By Chocolate

w Hills Berry Coulis

Layered Ice Cream Terrine

w Island Sting Liqueur Fruit Salad & Cream

Nutty Apricot Frangipani Tart

w Lemon Curd & Citrus Salad

Sides (Included in price p/head)

Greek Salad

Potato Skins

Pond Package – \$130.00 p/head

Including 5 hour Pond Range Drinks Package

Diva NV – Sparkling

Amelia's Letter – Pinot Grigio

Black Thursday – Sauvignon Blanc

Millers Creek – Chardonnay

Section 400 – Pinot Noir

The Stopover – Barbera

Graves Gate – Shiraz

Drinks Package also includes: Bierhaus Beers, Soft drink, Water, Tea & Coffee

Entree – Choose 1 option (additional option \$11.00 p/head)

Antipasto Platters

Chefs Gourmet Selection of Italian Smallgoods:

Pickled Seafood, Frittata, Olives, Sundried Vegetables, Dips & Breads

Hills Pork & Veal Terrine

w Our Onion Jam, Toasted Brioche & Greens

Prawn & Kanmantoo Bacon Skewer

w Crispy Noodles & Lime with Chilli Glaze

Kashmiri Lamb & Eggplant Kebab

w Hommus, spiced Tomato & Cumin Chutney & Flat Bread

Main – Choose 2 option (additional options \$22.00 p/head)

Beef Fillet Medallions

on Sweet Potato Mash, Crisp Prosciutto Shards and Ledge Shiraz & Juniper

Glaze

Italian Style Chicken Breast Involtini

on Warm Pesto Risoni & Red Pepper Essence

Grilled Atlantic Salmon

on Pear & Baby Spinach Salad with Lemon Aioli

Roast Hay Valley Lamb Loin

w Walnut & Date Stuffing and Rosemary Jus with Classis Ratatouille

Dessert – Choose 1 option (additional options \$11.00)

Chocolate Jaffa Pudding

w Toffeed Oranges & Rich Cream

Panettone & Hills Pear Bread & Butter Pudding
w Vanilla Bean Anglaise
Sour Cherry & Sting Liqueur Clafoutis
w Almond Bread & Honey Yoghurt Sauce
Lemon & Cardamon Pannacotta
Soused River Fruits, Biscotti & Sweet Muscat Glaze

Sides (Included in price p/head)

Pear & Rocket Salad

French Potato Bake

Tribute Package – \$160.00 p/head

Including 5 Hour Tribute Range Drinks Package

Diva – Sparkling

Innocence – Pinot Noir Rose

The First Lady – Sauvignon Blanc

The Corkscrew Road – Chardonnay

The Ledge – Shiraz

The Amadeus – Cabernet Sauvignon

Drinks Package also includes: Bierhaus Beer, Soft Drink, Water, Tea & Coffee

Entree – Choose 2 options (additional option \$12.00 p/head)

Finger food Selections – Chefs Choice

Steamed Seafood Timbale

w saffron cream & buttered vegetable julienne

Mini Crab and Sweet Corn Cakes

w Spiced Guacamole, Radicchio & Micro Herbs

1 / 2 Shell Sea Scallops

over Garlic, Lemon & Caper Tagliatelle Pasta

Duck & Sweet Onion Confit Tartlet

w ginger soy dressing & Baby Asparagus Spears

Main – Choose 2 Options (additional option \$24.00 p/head)

Whole Baked Baby Barramundi

w soy, ginger & mirrin glaze, Glass Noodles & Wok Fried Asian Vegetables

Tungali Beef Fillet

w Roast Parsnip Mash, Salsa Verde & Oven Roasted Tomato's

Hay Valley Lamb Rump

w Chargrilled Eggplant, Rosti Potato's & Cranberry & Rosemary Jus

Free Range Barossa Chicken on Porcini Mushroom & Chive Risotto

w Swiss Chardonnay & Grainy Mustard Cream

Asian Pork Fillet & King Prawn Duo

on Bok Choy & Spiced Cinnamon bun with Chill & Garlic Butter sauce

Dessert – Choose 2 options (additional option \$12.00 p/head)

HQ Chocolate Trio of Mousse Tart, Chocolate Pate & Iced Parfait

w Silvanberry Coulis & Cream

Ice Cream Duo in a Toffee Basket
w Seasonal Fruit & Apricot Sauce.
Sting Poached Pear & Marmalade Pudding

Sides (Included in price p/head)

Rocket & Pear Salad

French Potato Bake

Cocktail – (Maximum 5 hours)

2.5 Hours food service – \$65.00p/head

8 savoury selections & 2 dessert selections

3.5 hours food service – \$75.00 p/head

10 savoury selections & 2 dessert selections

Cold Selections

Crepe Roulade

Smoked Salmon

Smoked Turkey & Red Pepper

Roast Pumpkin & Pesto

Vietnamese Cold Rolls

five spice duck

garlic prawn

sweet chilli chicken

vegetarian

Cajun Poached Lemon Myrtle Prawns

in pancetta with herb mayonnaise

Blue Cheese, walnut and pastry scrolls

w house made apple relish

Japanese Sushi rolls

w Vegetarian Fillings

Prosciutto Rolls

w fetta, olive, roast capsicum and balsamic reduction

Mini Guacamole & Prawn Tartlets

in real Shortcrust

Vodka & Chive Pikelets

w hot smoked trout, Salmon Row & Dill Mustard

Chorizo & Tomato Mini Muffins

w Pesto and Crème Fraiche

Natural Oysters

w Asian Paw Paw and Avocado Salsa

Three Cheese & Asparagus Tart

w Roast Capsicum Salsa

Crabmeat & Baby Spinach Omelette Roll

w Roast Peppers

Udder Delights Goats Curd Tartlets
w Quince Preserve & Baby Rocket
Beef Fillet on Croute
on Toasted Bagel w Onion Jam and Mustard
Crispy Wonton w Thai Chicken Salad

Hot Selections (Cocktail)

Moroccan Lamb Filo Tarts

w Pine Nuts & Spicy Relish

Baby Spinach & Fetta Tarts

served w House Made Apple Chutney

Gourmet Mini Quiche

Salmon & Goats Curd or Ham & Sundried Tomato

Spiced Prawn & Pilaf Rice Balls

with Herb Mayo

Chicken Cous Cous Fritters

spiced w Tapenade

Thai Chicken Sausage Rolls

Authentic Hot and Sour

Maltese Pastizzis

Spinach & Ricotta or Spiced Pea

Thai Dumplings

Pork Mince & Vermicelli w Chilli & Lime

Baby Frittata Triangles

Mushroom & Gruyere or Tomato & Basil

Mini Baked Polentas

w Basil, Tomato & Bocconcini

Three Cheese & Leek Balls

w Red Pepper Salsa

Spiced Indian Samosas

Vegetarian

Cumin & Lentil Patties

w Skordalia Dip

Mini Croissants

w Chicken, Spinach & Mayo

Parmesan Risotto Cakes

w Corn Salsa

Trio Mushroom Filo Bites

Dessert Selections (Cocktail)

Italian Cornetti & Canola

Apple or Apricot Turnovers

Pistachio & Chocolate Cookies

Mini Fruit & Custard Tarts

Pecan & Caramel Tarts

Liqueur Soaked Yeast Baba

Cream Puffs

Chocolate Éclairs

Belgian Chocolate Shortbread

Assorted Crème Bavaoise Sponge Timbales

Mini Lemon Curd Tarts

Hazelnut Biscotti

Cream Cheese & Cherry Strudel Slice

Mini Fruit Danish

Chocolate Mousse Cake Squares

Assorted Friandes

Lime Cheesecake Slice

Sri Lankan Luv Cake

Muesli & River Fruit Slice

Almond & Honey Slice

Chocolate & Raspberry Brownies

Mini Pear & Ricotta Tarts

Mini Tiramisu Cups

Chocolate & Hazelnut Espresso Cake

Gourmet BBQ – \$78.00 p/head
(Not Including Drinks Package)

Starters

Half hour of fabulous Finger Foods – Chefs Selection

BBQ Meat Selections – Choose 3 options

Gourmet Hahndorf German Sausages

Moroccan Chicken Breast Skewers

Mediterranean Style Prawn Shaslicks

Marinated Fillet Steaks

Smoked Quail w Red Pepper Salsa

Mini Chicken Involtinis in Prosciutto, Oregano & Garlic

Kangaroo & Bacon Kebab in Shiraz & Juniper Marinade

Popette – Italian Pork Meatballs in Napolitana Sauce

Salad Selections – Choose 3 options

Red Pepper with Chickpeas

w Italian Parsley, Red Onion, Cumin & Coriander

Gourmet Greek Salad

w Sheep's Milk Fetta, Sundried Tomatoes, Kalamata Olives, Fresh Oregano & Baby Spinach Leaves

Roasted Jap Pumpkin Salad

w Pecans, Muscatels & Parmesan Shavings

Walnut, Orange & Baby Cos

w shaved Fennel Bulb

Avocado, Mango & Curly Endive

w Sour Cream, Tabasco & Lemon

Cous Cous Salad

w Roast Capsicums, Almonds, Mint & Yoghurt

Gourmet Pasta Salad

w Tuna, Green Beans, Cherry Tomatoes & Aioli

Baby Spinach & Rocket Leaves

w Blue Cheese, Black Grapes & Citrus Vinaigrette

Garden Salad

Assorted Leaves, Tomato, Cucumber, Olives & Spanish Onion

Risoni Pasta

w Zucchini, Currants & Mediterranean Dressing

Red Cabbage

w Spanish Onions & Raisins

Creamy Baby Potato Salad

w Seeded Mustard & Gherkins in Herb Mayo

Vegetable Selections – Choose 2 options (Gourmet BBQ)

Sauté Gourmet Mushroom Selections

Sweet Potato & Baby Spinach Fritters

Tuscan Vegetable Skewers w Sticky Balsamic

Caramelised BBQ Onions

Desserts – Choose 2 options

Individual Fig & Chocolate Liqueur Trifles

Deep Dish Lemon Curd Tart

w Mascarpone

Pannacotta

scented w Orange & Cardamon w Biscotti & Rhubarb Compote

Rich Flourless Mousse Cake

w Hills Berry Compote & Double Cream

Pear & Ricotta Tart

w Lemon Delicious Ice Cream

Cheese (instead of Dessert)

Fine selection of 3 Adelaide Hills Cheeses

w Fruits & Quality Lavosh

Drinks Packages

Novello Range

Novello Sparkling Rosé

Novello Rosé (Sangiovese)

Novello Semillon/Sauvignon Blanc

Novello Cabernet/Merlot

3 Hours – \$33.00 p/head

5 Hours – \$55.00 p/head

Pond Range

Diva NV – Sparkling

Amelia's Letter – Pinot Grigio

Black Thursday – Sauvignon Blanc

Millers Creek – Chardonnay (unoaked)

Section 400 – Pinot Noir

The Stopover – Barbera

Graves Gate – Shiraz

3 Hours – \$39.00 p/head

5 Hours – \$65.00 p/head

Tribute Range

Diva (vintage) – Sparkling

Inocnece – Rosé (Pinot Noir)

The First Lady – Sauvignon Blanc

The Corkscrew Road – Chardonnay

The Ledge – Shiraz

The Amadeus – Cabernet Sauvignon

3 Hours – \$53.00 p/head

5 Hours – \$88.00 p/head

All packages include:

Lobethal Bierhaus Pilsner, Lobo Cider (Lenswood), Riverport soft drinks (Lobethal), Besa orange juice (Lobethal), water, tea and coffee.

Terms & Conditions

1. **Venue Hire & Administration Fee** – A fee of \$2000.00 is charged to cover administration costs, event planning, cleaning, liquor licensing costs and venue hire. This enables you and your guests to have use of the entire premises (not automatically including the B&B).
2. **Booking** – A booking is not firm until a deposit of \$1000.00 is received together with a signed booking form.
3. **Menu and Number of Guests** – Menu and number confirmation is required a minimum of 14 days prior to the event. The confirmed number will be the minimum amount charged.
4. **Cancellations** – The \$1000.00 deposit will be refunded in full if a cancellation is made a minimum of 30 days prior to the event, however the deposit will not be refunded if a cancellation is made less than 30 days prior to the event.
5. **Pricing** – Whilst we endeavour to maintain the prices listed in this package, the cost of wine, produce and wages fluctuate and this may be reflected in wine lists and menus. The host will be notified of any price rises a minimum of 30 days prior to the event. All pricing includes GST.
6. **Breakages** – Excessive breakages and loss of goods will be charged to the hirer.
7. **Payment** – Is required in full on the day of the event. Please specify a person who will be responsible for making payment on the booking form.
8. **Alcohol** – No alcoholic beverages to be brought onto the premises due to strict liquor licensing laws.
9. **Confetti** – Confetti, rice and glitter are not to be used anywhere on the Chain of Ponds property. If any of the above are used a clean up fee of \$300.00 will be charged to the hirer. Rose or flower petals are suggested as an alternative.
10. **Disclaimer** – Chain of Ponds reserves the right to refuse service to and or remove guests behaving in an unruly or threatening manner. Chain of Ponds will not be liable for any loss or damage of personal goods brought onto the premises by the hirer or their guests.

I have read, understood and agree to the above Terms and Conditions

Signed:_____

Name:_____

Address:_____

Date:_____