WELCOME TO SAM MIRANDA KING VALLEY

The King Valley has a reputation as an exceptional region for producing wines of high quality and it is home to passionate winemakers with fresh ideas. Sam was so enamored with the potential of the region and the quality of the fruit that he purchased a 70 hectare property on the corner of Snow and King Valley Roads in 1997. The following year in 1998, Sam Miranda’s long held ambition became a reality when construction commenced on Sam Miranda’s very own winery and Cellar Door. Today Sam Miranda’s winery and vineyard stands tall in the heart of the Milawa food and wine gourmet region and on the way to the snow fields of Bright, Falls Creek and Mount Hotham.
In Autumn 2007, the new Sam Miranda King Valley cellar door opened providing visitors with a unique wine and food experience. Designed by renowned Sydney architect, Alex Popov, the Cellar Door includes both a wine tasting and cafe area. The design is modern but simplistic offering a relaxed atmosphere to compliment Sam’s wines and the beautiful surroundings. Our chef’s serve delicious Mediterranean inspired cuisine using local and seasonal produce that is delighting local foodies and tourists alike.
Cellar door information
Our cellar door comfortably seats 50 guests. For groups of above 50, we recommend the use of a marquee. (Size and price guide on page 8)

Venue hire
Venue setup fee $2000.00
For exclusive use of the Cellar Door during business hours is $5000 per day minimum spend on weekends (excluding public holidays and festival weekends) and $2000 minimum spend weekdays.
Please note: The Cellar Door is not available for exclusive use on special event days and festival weekends. Any hire equipment necessary to you event will incur additional costs at standard hire company costs.
On confirmation of function date a $1000 deposit is required.
This deposit will be deducted from your final invoice. In the event of cancellation less than 20 business days before you event the deposit is non-refundable.
Full payment to be made 2 weeks prior to the date of function and is non-refundable.

Table place names
If required, table place names must be supplied prior to your function along with a seating plan identifying the positions of place names.

Entertainment
All entertainment is at your expense and must be organised by you. Set up must be completed one hour before your event. Meals are available for entertainers for $50 per head. Entertainers are not permitted to consume alcohol.

Cakage
If you wish to use your wedding cake as a dessert course, a $5 per guest fee applies which includes; serving, Chantilly cream, seasonal fruits and/or berry coulis.

Beverage packages
All functions at Sam Miranda King Valley are inclusive of a 5 hour beverage package as listed on page 6.
If you wish to extend to function the following charges apply:
Extra hour of beverage package $40.00 per head
Extension of liquor licence $500.00 per hour which covers staffing.
Plus Liquor Licence application fee. (Currently $105.30)
Please Note: Extension to your function MUST be booked at time of wedding. As Liquor licence extensions can take up to 8 weeks

Ceremony
Basic ceremony held in our grounds is complimentary on all functions with a spend of $10,000.00
Includes the use of wine barrels and ghost chairs.
Packages

Sit Down

Option 1:
Sparkling and canapes / Antipasto Platters on arrival followed by a 3 course lunch/dinner with a selection of two dishes served alternately for each course. A selection of 6 wines of your choice from our Mountain Range including our Sam Miranda Prosecco and Sparkling, heavy and light beer, soft drinks and tea/coffee
$150.00 per person

Option 2:
Sparkling and canapes / Antipasto Platters on arrival followed by a 3 course lunch/dinner with a selection of two dishes served alternately for each course. A selection of 6 wines of your choice from our Sam Miranda, Bridge Road Brewery beers along with a selection of imported beers, soft drinks and tea/coffee
$170.00 per person

Cocktail

Option 1:
A selection of Hot and Cold canapes served throughout the evening with a choice of 3 desserts from the canapes options. A selection of 6 wines of your choice from our Mountain Range including our Sam Miranda Prosecco and Sparkling, heavy and light beer, soft drinks and tea/coffee
$140.00 per person

Option 2:
A selection of Hot and Cold canapes served throughout the evening with a choice of 3 desserts from the canapes options. A selection of 6 wines of your choice from our Sam Miranda, Bridge Road Brewery beers along with a selection of imported beers, soft drinks and tea/coffee
$150.00 per person
Packages - Examples

Entrée options – choice of two
- Roasted pumpkin risotto with Grana Padano, rocket, fried sage leaf and sage butter. V GF
- Mixed wild mushroom tartlet, whipped Milawa goats curd and thyme. V
- Ginger prawns with enoki mushroom, coriander and bok choy. V
- Tasmanian salmon rillette, fried capers, Milawa ciabatta and balsamic reduction.
- Pork & poultry terrine, pickled stone fruit or house made chutney. GF

Main options – choice of two
- Marinated eye fillet (230g) with red wine jus, potato rosti.
- Rolled chicken breast, wrapped in prosciutto, stuffed with pistachio and pork, a bed of risotto and sherry vinegar. GF
- Balsamic lamb with potato pavé, roasted vegetables and gremolata.
- Roast pumpkin risotto with rocket, Grana Padano and sage butter V

Sides $10
- Shoe string fries, white truffle oil and Grana Padano.
- Roast pumpkin salad with candied walnuts and Yarra Valley Persian feta. V GF
- Garden salad. V GF
- Buttered beans with almond praline. V GF
- Seasonal vegetables. V GF

Dessert options – choice of two
- Chocolate brownie, vanilla ice cream, salted caramel popcorn and hot fudge sauce.
- Pavlova, passionfruit curd, Chantilly cream, fresh fruits, kiwi fruit sorbet. GF
- Churros, rich chocolate dipping sauce.
- Apple tartlet, spiced housemade ice cream.
- French vanilla bean pannacotta, Blue Ox berry compote and mint. GF
- House made lemon curd cheesecake, whipped vanilla marscapone, coconut biscuit base

Childrens Menu (less than 12 years old)
- Pesto Gnocchi
- Fish and Chips
- Chicken nuggets and Chips
Marquee Packages

10m x 9m marquee
Comfortably seats up to 60 guests $2700

10m x 12m marquee
Comfortable seats up to 100 guests $3400

10m x 15m marquee
Comfortable seats up to 120 guests $4300

Pricing is inclusive of setup, weights and delivery. Also included is lighting, ceiling lining, bridal table, cake and gifts table.

All marquee prices are standard and non-negotiable.
Wine List
Sam Miranda ‘Signature Range’

PROSECCO
Crisp and refreshing with hints of green apple and finishing with a sherbert like acidity.

‘BOLLE’ CHARDONNAY PINOT NOIR
A classic blend of bottle fermented Chardonnay and Pinot Noir aged on its own lees for 48 months. A subtle creamy aroma followed by distinct lemon/citrus fruit flavours. A wine for celebrations.

PINOT GRIGIO
Subtle, soft, crunchy and crisp! Fresh honeydew and blossom aromas are followed by green apple and pear flavours. A wine that doesn’t need an occasion.

RIESLING
Classic varietal aromas of lemon and lime with a hint of citrus peel. Bright and fresh fruit on the palate, a wine that will benefit from further ageing and will match lighter style meals.

ARNEIS
Delicate in appearance yet powerful in structure. Fresh fruit blossom aromas matched with lime and pear fruit flavours, all balanced by the sherbet-like natural acidity on the palate.

VERDUZZO
Aromas of citrus and lime blossom with a textural and classic varietal chalky phenolic on the palate. This variety has a reputation for being a red wine drinkers white! Suited to a wide range of fuller flavoured meals and ripe cheese.

PETIT MANSENG
The small berries and thick skins add to the complexity of the wine with extended lees contact for 6 months prior to bottling contributing to the creamy mouth feel and longevity of flavours on the palate. A unique variety and wine style that is well suited to a wide range of European and Asian dishes

CATERINA
A blend of Savagnin Blanc, Petit Manseng and Chardonnay savoury fresh fruit aromas, the subtle use of oak and extended lees contact has resulted in a complex textural wine that is suited to a wide range of foods.

CHARDONNAY
A cooler season allowed for a longer ripening yet maintained the natural acidity in the fruit at harvest. Transferred to French oak hogsheads where the natural yeast present completed fermentation. Left on lees for 12 months, filtered and bottled. A classic natural cool climate Chardonnay that will evolve in the bottle over the next 6-8 years.

MOSCATO
Delicate citrus blossom with a spicy juicy texture are the defining characteristics of this wine.

ROSATO
The perfect wine for the warmer months. A savoury blend of Sangiovese, Dolcetto and Barbera
PINOT NOIR
Displaying a distinctive cherry red hue. The palate is soft and complex with different winemaking techniques each adding a layer of structure. A great match to savoury dishes.

BARBERA
An approachable soft lighter style of dry red; a wine that could be served chilled or matched with lighter style white meat dishes. Vibrant cherry red in colour with fresh aromas of dark fruits and spice. Enjoy over the next 7 years.

TEMPRANILLO
Classic dark cherry and spice aromas are balanced well by the brooding ripe plum and tobacco leaf flavours on the palate. A wine with substance that will match well with fuller flavoured meals.

SANGIOVESE
Our first release of our single vineyard Sangiovese. Displaying typical savoury and dark cherry characteristics with fine earthy tannins. Gentle handling from harvest to bottling with minimal intervention in the process. The finished wine is unfiltered with its soul intact.

‘SUPER KING’ SANGIOVESE CABERNET
Savoury characteristics of the Sangiovese blend beautifully with the richness and depth of the Cabernet Sauvignon.

‘TNT’ TEMPRANILLO NEBBIOLIO TANNAT
A multicultural blend crossing 3 borders of some of the most passionate cultures we know and love. The juicy fruit flavours of Tempranillo balanced by the powerful finesse of Nebbiolo and the monstrous personality of Tannat.

NEBBIOLIO
A classic haunting bouquet of rose petal and violets with earthy undergrowth flavours on the palate. As is tradition the finish is loaded with fine ripe tannins that linger. A wine to be enjoyed over the next 15 – 20 years.

SAPERAVI
Displaying immense colour and tannins and its red flesh is unique amongst red grapes. This wine will age gracefully for the next 5 - 10 years.

‘GIRLS BLOCK’ PETIT VERDOT, CABERNET FRANC, CABERNET SAUVIGNON & MALBEC
Gentle wine making has resulted in a classic blend of four Bordeaux varieties, each contributing its own personality. A little bit like a family in a bottle. Sourced from the ‘Girls Block’ nearest the cellar door.

TANNAT
A rare variety that has a unique style which is like Cabernet on steroids! Bold blackberry and chocolate clove flavours are matched with the juicy ripe tannins and lingering texture on the palate. A wine that required 36 months in new French barrels to integrate and soften and will only improve over the next 10 – 15 years.

DURIF
Always an exciting wine to make, but difficult to get right in the vineyard. This is our first release since the 2009 vintage after some difficult growing seasons. Sourced from Glenrowan which is just a stones throw from the cellar door at the base of the Warby Ranges.

DOLCETTO
Ripe blackberry and plum aromas. A sweet fruit driven style of wine that is well balanced with soft tannins.

BOTRYTIS SEMILLON (375ML)
Lovely rich intense flavours of apricot and marmalade with a clean finish.
**Sam Miranda ‘Mountain Range’**

**SAUVIGNON BLANC**
Tropical/lychee aromas with subtle herbaceous flavours on the palate. A soft yet crisp finish leaves a lasting impression. Perfect with spicy Asian and seafood meals.

**CHARDONNAY**
Fresh peach and melon aromas lead to a rich palate of clean fruit and lightly toasted French oak.

**MERLOT**
This classic merlot has a bright purple cherry red hue with ripe berry aromas and a soft juicy ripe palate. Gentle winemaking provides the delicate structure on the finish with chalky ripe tannins providing the length of flavour. A wine suited to a hearty meal and will drink well through the next 5 years.

**CABERNET SAUVIGNON**
Aromas of ripe berry fruit and cloves, followed by cinnamon flavours on the palate. Fine tannins and subtle French oak round off the tasting experience. Enjoy now or cellar for 10 years.

**SHIRAZ**
A unique blend of two very proud varieties. Vibrant cherry red in colour with fresh aromas of dark fruits and spice. Could be served chilled or matched with lighter style white meat dishes. Perfect with spicy Asian and seafood meals.
Terms & Conditions

We are delighted you have selected Sam Miranda King Valley Pty Ltd (ABN 68 106 500 458) trading as Sam Miranda King Valley (“Sam Miranda”) to host your forthcoming function and we look forward to making it a memorable occasion. Please read the following Terms & Conditions carefully, and forward the signed final page along with your confirmation deposit.

Confirmation Details

A $1,000.00 deposit is required within 10 days of a tentative booking being placed. Should you not confirm your booking within this time, Sam Miranda will release the booking. When paying the deposit please ensure you return a signed copy of these terms and conditions. Your booking will not be confirmed until Sam Miranda receives your signed confirmation that you accept these terms and conditions.

Deposit

A $1,000.00 deposit is required to confirm all bookings. Upon receiving the deposit and your signed confirmation that you accept these terms and conditions, Sam Miranda will forward you a confirmation receipt.

Cancellations & Transferring Bookings

All cancellations must be made in writing to Sam Miranda. The full deposit will be forfeited if the function is cancelled within 20 business days of function date. Once a deposit is paid, you can only transfer the function date with the approval of Sam Miranda.

Minimum Spend

A minimum spend applies for all functions where exclusive use of the venue is requested. This is the minimum spend you will be charged for the function in the event your total cost of meals and beverages is less than the minimum spend.

Function Duration

All dinner functions are based on 5 hours duration commencing from 6.00pm, unless otherwise approved by Sam Miranda.

Pricing

Prices quoted in advertising material are subject to alteration depending upon final selection. Sam Miranda King Valley will advise you of any such alterations to prices. Sam Miranda may alter menu package prices at any time due to product availability.

Final Guest Numbers

Final guest numbers are required at least 14 days prior to the function. This guest number will form the basis for the minimum number of guests for which you will be charged. If your final guest numbers fall below this number, you will be charged for that minimum number. Any increase in guest numbers must be advised to Sam Miranda immediately and, in any event, at least two working days prior to your function date to ensure we can cater as best as possible.

Payment

Full payment is required two (2) weeks prior to the date of your function. Payment must be made in cash, by approved credit card or by Electronic Funds Transfer. If full payment is not made as required, Sam Miranda may cancel your function and all moneys paid by you (including the deposit) will be forfeited.

Good And Services Tax (‘GST’)

All prices quoted are inclusive of GST.

Wine Club Discounts

To receive your wine club discount on all wine purchases for your event you must have been an active member of the Sam Miranda King Valley Wine Club for the past 12 months i.e: Received the last 4 quarterly Wine Club deliveries.

Menus

Sam Miranda may alter menu packages at any time due to product availability. Menus are changed on a seasonal basis. No food or beverage (including liquor) of any kind may be sold, distributed or brought onto Sam Miranda’s property (including the function areas) by you or any attendees at your function without Sam Miranda’s prior written approval.
Decorations
All decorations including table centrepieces are an additional cost. Any structures or decorations, other than table centrepieces and floral arrangements, must be approved by Sam Miranda prior to the function. All decorations and structures brought onto Sam Miranda by you or any of your contractors, agents or other persons is at your or their sole risk.

Entertainment
All entertainment is an additional cost. Details and set-up arrangements must be approved by Sam Miranda prior to the function. For dinner functions, band set up time is between 4.00pm and 5.00pm. All set up must be completed by 5.00pm. Set up outside of these times may only occur with the prior approval of Sam Miranda.

Confetti & Rice
Confetti, rice and glitter must not be brought into the function areas or otherwise on Sam Miranda’s property at any time. Flower petals are permitted in outside areas only.

Smoking
Smoking is not permitted indoors in any facility on Sam Miranda’s property. If you request, we are more than happy to set up tables with ashtrays outside for your guests.

Spirits
Spirits are not permitted for consumption anywhere on Sam Miranda’s property.

Access
Access and use of an area within Sam Miranda’s property is at the discretion of Sam Miranda’s management. You must first obtain Sam Miranda’s consent before any contractors, agents, employees or officers access Sam Miranda’s property. If Sam Miranda consents, you must ensure that those persons comply with management’s directions as to access. For dinner functions, the access time for set up is between 4.00pm and 5.00pm, unless otherwise approved by Sam Miranda. You and all attendees at your function may only access those areas of Sam Miranda’s property as notified by management. You must obtain Sam Miranda’s approval prior to the function for all photography and filming on Sam Miranda’s property. Any person failing to comply with the above access provisions may be removed by Sam Miranda and all costs associated with that person’s removal will be borne by you.

Gifts & Personal Property
You are responsible for all theft, loss or damage to any property, equipment, merchandise, gifts and personal items brought onto Sam Miranda’s property by you, any attendees at your function or any other persons. Sam Miranda is not liable for any such theft, loss or damage. Sam Miranda recommends that you arrange your own insurance in respect of such items and, in any event, that all such items are collected at the conclusion of your function.

Dangerous Goods
Dangerous items (including explosives, fireworks, fuel, ammunition, firearms, inflammable liquids or other volatile explosive substances) must not be brought onto Sam Miranda’s property at any time.

Conduct
You assume full responsibility for the conduct of all persons attending your function and for the provision of goods and services in respect of your function. You must comply, and ensure that all of your employees, officers, agents, contractors and all other persons attending your function comply, with these terms and conditions and all applicable laws and regulations. You must access and use Sam Miranda’s property in a safe and proper manner and ensure that all of your employees, officers, agents, contractors and all other persons attending your function do the same. Sam Miranda may enter the function at any time without notice and may suspend, terminate or control the function in any way if in the reasonable opinion of Sam Miranda it is necessary to protect the function venue or Sam Miranda’s property from damage or to protect any person from injury, harm or risk.

All prices are quoted ___ / ___ / 20__ and are subject to change INT______
BOOKING AGREEMENT

Name
Address

Telephone (H)
Telephone (M)
Email

Date of Function
Function Commencement Time
Estimated Number of Guests

I agree to the terms and conditions of the Sam Miranda King Valley Booking Agreement

Name
Signature
Date

Amount Paid
Deposit Payment Method

Staff Member
Signature
Date

Or Cheque payable to "Sam Miranda King Valley Pty Ltd" and forwarded to Sam Mirnada King Valley PO Box 230 Oxley Vic 3678

For bank transfers our bank details are as follows:
Bank: Commonwealth Bank of Australia
Account number: 11412808
BSB: 062 000
Account name: Sam Miranda of King Valley Pty Ltd

www.sammiranda.com.au
Sam Miranda King Valley
1019 Snow Road Oxley VIC 3678
Freecall 1800 994 750
CONTACT US:

Cellar Door:
Rachele Walkden
Sam Miranda King Valley
1019 Snow Road
OXLEY VIC 3678
T 03 57 273888
F 03 5727 3853
E cellardoor@sammiranda.com.au
W sammiranda.com.au

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