

Sam Miranda

KING VALLEY

FUNCTION INFORMATION

Thank you for considering Sam Miranda Wines of King Valley as the venue for your upcoming function. We trust you will find our Cellar Door/Restaurant to be the perfect venue for this special occasion with its diversity of possibilities, from pre dinner drinks and canapés on the terrace to an intimate dinner in the cellar door. Our cellar door is quickly gaining a reputation for exceptional food and service, having recently been listed in the Age Good Food Guide.

To aid in the decision of choosing our Cellar Door as your venue please consider the following points:

Our cellar door will comfortably sit around 50 guests for dinner. If considering a reception for more than this, please discuss with our Function Manager the opportunities open to you.

We pride ourselves on providing the desired atmosphere for your function. We are also happy to consider any live music/entertainment that you wish to include. Please speak to the function coordinator for more details.

We look forward to hosting your function at Sam Miranda Wines of King Valley and trust it will be a memorable one!



Photograph by Jamie Durrant

Beverage Pricing

Beverages are charged by consumption.
 Please refer to our current wine list for details.
 For recommendations. please speak to the function coordinator.

Menu Options and Pricing

(Example menu only)

- Canapés:** Beef Carpaccio on toast & Salmon rilette (2x canapés per head)
- Entrée:** Shared antipasti- house pickled squid, marinated olives, prosciutto, and lemon risotto cakes
- Main:** Pyrenees lamb, white wine & paprika braised lamb neck, baked eggplant, coriander & coarse burghul salad
 Or
 Pan fried Sirloin steak, roast potato tossed in rosemary & garlic, witlof, olive & caper berry salad, romesco sauce
- Dessert:** Silvanas Canoli with candied fruits and Prosecco zabaglione
 Or
 Ricotta Pannacotta with local berries



<p><u>Option A</u> \$46 per head</p> <p>Entrée Main Dessert</p>	<p><u>Option B</u> \$48 per head</p> <p>Canapés Entrée Main</p>
<p><u>Option C</u> \$52 per head</p> <p>Canapés Main Dessert</p>	<p><u>Option D</u> \$65 per head</p> <p>Canapés Entree Main Dessert</p>

Additional canapés are available by request and will be charged accordingly
 If you would like to include a cheese course, please ask your function coordinator

Function Terms of Business

DEPOSIT

- A non-refundable deposit of \$200 is required to secure your booking date.
- Once the booking is confirmed and deposit paid, our Head Chef will design a menu for you.
- On the successful completion of your function this deposit will be deducted from the function package total.

VENUE HIRE

- Venue hire outside of regular business hours (10am – 5pm):
 - # Up to 50 people - \$200.00
 - # 50 to 99 people - \$500.00
 - # Over 100 People - \$1,000.00
- For exclusive use of our cellar door during regular business hours - \$500.00 per hour or part of.
- For exclusive use of our cellar door from 10am – 11pm - \$3,500.00.
- For smaller functions less than 20 people please contact the Function Manager at Sam Miranda Wines of King Valley to discuss the customized special options we have available.
- Liquor service concludes at 11pm due to licensing regulations.
- For all functions, there is a minimum spend of \$1500, excluding venue hire
- For all functions over 50 guests, additional staffing may be required and charged accordingly
- For functions continuing later than 11.00pm there is an additional \$250 per hour, or part thereof.
- Hire of extra facilities is charged accordingly

PAYMENT

- Final guest numbers will need to be confirmed two weeks prior to your function, this number is the minimum number invoiced. Additional numbers will be charged accordingly.
- Upon confirmation of guest numbers you will be invoiced. We request the invoice be paid in full 48 hours prior to commencement of your function.
- Any incidentals or increase in numbers will be payable at the conclusion of your function.

LICENSING

- Due to licensing regulations, no spirits, mixed drinks or wines other than Sam Miranda wines are to be served at any function.
- Due to Health Regulations food can only be supplied, prepared and served by Sam Miranda staff.

RESPONSIBILITY FOR GUESTS AND CONDUCT

- The person responsible for the booking will be liable for any damage incurred during the function by guests attending the function. This person should also be aware that as a working winery some hazards may exist outside the confines of the cellar door. These are restricted areas.



Photograph by Jamie Durrant

ADDITIONAL TERMS OF BUSINESS THAT MAY APPLY TO YOUR FUNCTION

Food & Wine

Due to seasonality there may be occasion where ingredients become unavailable, in this instance an appropriate substitute will be made.

As a duty of care to your guests please understand it is your responsibility to inform us of any allergies or dietary requirements your guests may have.

Decorations

All decorations including table centre pieces are an additional cost. Any decorations, or structures intended for decoration other than floral arrangements must be approved by the Sam Miranda Function Manager prior to the function. All decorations or structures brought to Sam Miranda Cellar Door is at your risk.

Place Names

Table place names if required must be supplied 48 hours prior to the function. All names are to be clearly typed showing both first name and surname. A seating plan must be supplied in accordance with the function set up identifying the positions of the place names.

Entertainment

All entertainment is at additional cost (including incidental music). Details of set up arrangements must be approved by Sam Miranda Function Manager prior to function. All set up must be completed one hour prior to commencement of function.

Confetti & Rice

Confetti, rice or glitter must not be brought into the cellar door or outside areas at any time.

Gifts and Personal Property

You are responsible for any theft, loss or damage to any property, merchandise, gifts, or personal items brought onto Sam Miranda property by you, any attendees at your function or any other persons. Sam Miranda is not responsible for any such theft, loss or damage.

Please contact us here at the Cellar Door for more information

Phone: 03 5727 3888

Fax: 03 5727 3853

Email: cellardoor@sammiranda.com.au

Web: www.sammiranda.com.au

- In accordance with Sam Miranda Wines King Valley Pty Ltd. house policy, I understand and accept the terms and conditions of the venue hire.
If, at any stage, there is a breach of any of the stated terms and conditions, I knowingly take full financial responsibility.

Signed: _____

Date: _____

