

SEPPELTSFIELD

~ EST 1851 ~

Conference Facilities

SEPPELTSFIELD WINERY
Barossa Valley



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Our historic Dining Hall, circa 1890, is the perfect setting for both your conference and formal dinners. The Dining Hall was the original Worker's Lunchroom, where the Seppelt family would serve both breakfast and lunch to their workers.

For your conference we are able to offer the following facilities:

Dining Hall Set up

- Theatre style - 150 people
- Class room style - 50 people
- U-Shape - 40 people

Board Room Set up

- Board room table to seat 12-14 people

Equipment

- White screen
- Whiteboard & markers
- Data ports

Beverages during the conference

- Morning and afternoon tea/coffee
- Tea/coffee on arrival
- Water, glasses and mints on the tables

Lunches & Dinners

- A variety of options available

Tours and tasting

- A variety of tour and tasting options for your group, within the winery complex



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Pricing

Dining Hall

Includes set up of the room, water, white screen, whiteboard & markers

Half-day (up to 4 hours) conference - \$200.00

Full day (up to 8 hours) conference - \$300.00

Weekend, public holiday and after hours surcharge of \$100 applies to all conferences.

Board Room

Includes set up of the room, water, white screen, whiteboard & markers

Half-day (up to 4 hours) conference - \$90.00

Full day (up to 8 hours) conference - \$150.00

Weekend, public holiday and after hours surcharge of \$100 applies to all conferences.

Equipment

Data projector - \$50

Data ports - \$50

PA system - POA

Beverages

Morning or afternoon tea/coffee only - \$7/person (includes biscuits)

Morning & afternoon tea - \$12/person (includes biscuits for morning tea, local German cake for afternoon tea)



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Lunch Option 1

Light Lunch, \$20 per person

Enjoy a light lunch of Baguette style rolls with various fillings. Locally made Carême Pastry Friends. Glass of wine or Juice is an extra \$5 per person.

Working Lunch, \$35 per person

Enjoy a combination of grazing platters, gourmet pizzas and baguettes. Glass of wine or Juice is an extra \$5 per person.

Buffet Lunch, \$55 per person

Charcoal grilled Kangaroo fillet, chicken portions, lachs schinken, smoked ocean trout, capers, marinated olives and dill gherkins.

Served with, home style potato salad and garden salad and a basket of Barossa breads.

Cheeseboard with fresh or dried seasonal fruit, nuts and crackers.

Glass of wine or Juice is an extra \$5 per person.



Dinner Menu 1 (min 50 people)

\$62/person

Cocktail Menu

Cocktail spring rolls/Samousas

Chicken fillet satays - two flavours

Smoked salmon canapés

Chorizo sausage, marinated olives, feta cheese

Pate & Melba toast

Savoury pastries (may include quiches, filo pastry triangles, and pizzas)

Warm Ciabatta with char-grilled vegetable relish, coriander & mozzarella

Self service Tea and Coffee

Service of food for 2-2½ hours and based on a minimum of 50 people

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Dinner Menu 1 (min 50 people)

\$92 per person 3 courses

\$78 per person 2 courses

Menu Options

Entrée, Choose 2

Prawn and seafood plate

Prawn and chicken laksa

Lamb fillet satay with peanut satay sauce

Chicken fillet satay:- choice of lemon pepper, honey soy or mild chilli marinade

Barramundi fillet with lemon pepper Marinade

Julienne vegetables in filo pastry with hollandaise sauce

Salad of warm chicken breast with balsamic & chilli dressing

Salad of seared marinated tuna steak with salsa verde

Salad of warm smoked turkey, shaved Parmesan, avocado & walnuts

Spinach, ricotta & Gorgonzola ravioli with Napolitana sauce

Mains, Choose 2

Charcoal Roasts

Porterhouse Beef

Crackling Loin of Pork

Seasoned Breast of Turkey

Seasoned Leg of Lamb

Chicken Breast Fillet

With one the following seasonings (choose 1)

Spinach, pine nuts & feta

Mushroom & bacon

Tomato & basil pesto & pecorino

Tarragon butter

Fresh sage & onion

Char grilled

Marinated Scotch Fillet Steak

Fillet mignon with sautéed mushroom

Peppered beef fillet with red wine jus

All mains are served with seasonal vegetables

Dessert, choose 2

Chocolate mousse in dark chocolate tulip cases with chocolate liqueur sauce

Strawberry mousse in chocolate tulip cases with strawberries and berry coulis

Profiteroles and Jaffa Sauce

Summer Pudding with Berry Coulis & Cream

Fresh Seasonal Fruit Salad & Ice Cream

Warm Citrus Tart

Crème caramel

Hock Snow pudding

Gateaux: Black forest, Tiramisu or Double Chocolate (choose 1)

Strawberry Pavlova

Followed by

Tea Coffee and after dinner Mints

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Beverage Options

Premium Package

\$19/person for 4½ hours

Sparkling Brut
Dining Hall Chardonnay
Dining Hall Shiraz
Cellar N^o. 7 Tawny

Carton Draught, Cascade Pale, Cascade Light
Soft drink

Grand Package

\$29/person for 4½ hours

Sparkling Brut
Gert's Blend Sparkling Shiraz

Elm Walk Riesling

Pump House Barossa Shiraz
Para Grand Tawny, Muscat or Tokay (Choose 1)

Crown Lager, Carton Draught, Cascade Pale, Cascade Light
Soft drink

Rare Package

\$45/person for 4½ hrs

Choice of Sparkling, 2 White/Rosé, 2 Red & 2 Fortified Wine

Sparkling Brut
Gert's Blend Sparkling Shiraz

Elm Walk Riesling

Lost Garden Rosé

Pump House Barossa Shiraz
Head Office Barossa Shiraz

Para Rare Tawny
Rare Muscat
Rare Tokay

Stella Artois, Crown Lager, Carton Draught, Cascade Pale, Cascade Light
Soft drink

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Tour Options

Daily Heritage Tour

Daily at 11.30am, 1.30pm, 3.30pm. minimum 4 pax.

Join one of our wine educators on our Daily Heritage Tour through the spectacular gardens, palms and heritage buildings. Learn of the early pioneering spirit of the Seppelt family and their profound influence on the Australian wine industry.

- Tour the barrel cellar, distillery and underground blending cellar
- Taste our sparkling, table and fortified wines in the old bottling hall

Duration: ¾ hour (including tasting)

Cost: \$10 per person

Journey into Fortifieds

Times available by request

Require 24 hours notice, minimum 10 pax.

Journey into Fortified wines on an exclusive guided tour, including the innovative gravity feed cellar. Learn and discover the varying styles of the Seppeltsfield award winning fortified family with a private tasting. Take delight in the Seppeltsfield rare fortified wines, including Australia's most awarded wine the Seppeltsfield Rare DP90 Barossa Tawny. Match these golden drops of pleasure with a selection of local cheese and chocolate covered fruits.

Duration: 1½ hours (including tasting)

Cost: \$25 per person

The Legend of Seppeltsfield

Times available by request

Require 24 hours notice, minimum 2 pax.

Enjoy the ultimate foresight of Benno Seppelt when you discover The Legends of Seppeltsfield. Start in the original 1851 family Homestead, learn about the Seppelt family from their immigration, settlement by the Para river, to today. Finish with a private tasting in the trophy cellar, including the 100 year old Para Tawny

Duration: 2 hours (including tasting)

Cost: \$59 per person

Structured Tasting

A private structured tasting is conducted in the private tasting area. Your group will be taken through 5 of our premium wines, while our staff briefly explains some of the history of the winery and its wines. Complimentary cheese & crackers included. Minimum 10 pax.

Duration: ½ hour

Cost: \$6 per person including GST

Closed Christmas day, Good Friday and New Years day