KATNOOK COONAWARRA
WEDDINGS AND EVENTS



A World Class Experience in the heart of Coonawarra

Welcome to Katnook, a beautiful wedding and events venue in the heart of Coonawarra.

Weddings are a treasured celebration of love and Katnook provides a scenic setting for your special day. Catering from 40-150 guests, our venues lend themselves to intimate sit-down dinners and larger cocktail events, with the flexibility of completely tailoring to your specific needs.

VENUES

Set amongst the vines, 'The Stables' building is historic and charming in character, surrounded by lush garden and lawn areas.

'The Woolshed' dates back to 1867 when it was commissioned on the site by Coonawarra founder John Riddoch. In the early 1890's Riddoch planted grapevines and his first commercial vintage was conducted in the historic Woolshed at Katnook. This building still stands as the barrel hall today, featuring a basket press and transforms into a rustic and elegant event space.

With our full range of award winning wines and gourmet food from the regions finest caterers we are confident your experience with Katnook will be most memorable.

We look forward to helping you create your special occasion.





A charming garden area adjoins The Stables which creates the perfect location for a marquee and for your guests to soak in the vineyards panorama.

Capacity

Cocktail: 60

0 3

Sit-down Dinner: 40

Venue Hire: \$1500

The Woolshed

The Woolshed is our barrel hall that can be transformed into a unique event space. Hundreds of oak barriques line the room creating a rustic and romantic setting.

Capacity

Cocktail: 200

Sit-down Dinner: 120 Venue Hire: \$5000

(Includes \$500 of complimentary wine)

Ceremony on the lawns is complimentary.

*Please note: The Woolshed may be unavailable for hire in March and April due to vintage.

Inclusions

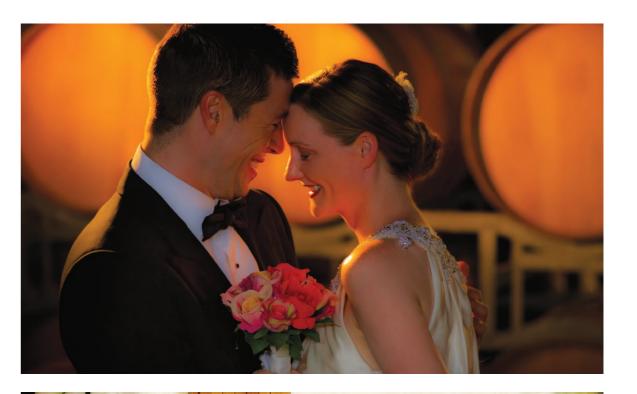
- Exclusive use of the venue and surrounding grounds.
- Trestle tables and chairs (Stables only).
- Two dozen Katnook Founder's Block Sparkling Chardonnay Pinot Noir (Woolshed Package only).

Special Extras

Add to your experience at Katnook with a helicopter arrival (POA).

Personalised tour through the winery with our winemaker.

Structured wine flights with matched cheese (POA). Available by appointment and subject to availability.





VENUE HIRE - EVENTS

The Stables

Capacity

Sit-down Lunch/Dinner: 40

Cocktail: 60

Meeting/Boardroom: 30

Venue Hire - Half day: \$750

Full day + night: \$1500

The Homestead

An intimate room perfect for product presentations, corporate meetings and small lunches. Projector and AV facilities available.

Capacity

Sit-down Lunch: 20

Meeting/Boardroom: 30

Venue Hire - Half day: \$250

Full day : \$450

The Woolshed

Capacity

Cocktail: 200

Sit-down Dinner: 120

Venue Hire: \$5000

Inclusions (Stables & Homestead)

- Coffee and tea facilities.
- Crockery, cutlery and glassware.
- Trestle tables and chairs.







0 5

DINING

We work with fantastic caterers who do a superb job of catering our weddings and events. The menus focus on seasonal and local produce, which perfectly complement our Katnook wines, with flexible menu offerings from several courses to roaming canapés or gourmet platters.

Please contact the caterers direct for all dining packages, menus and requirements.

Soul Co - Kirby Shearing

Telephone: 0450 317 589

The Barn Catering

www.barn.com.au Telephone: 08 8726 8250

FW Fine Food

0 7

Telephone: 03 5575 2732

Armstrong Catering

www.armstrongcatering.com.au Telephone: 0417 872 144

Say Grace Café & Larder

Telephone: 03 5581 4100

St Bees

Telephone: 0428 855 427

Wedding Cake

Please discuss your wedding cake options with the caterers.





Sample Menu The Barn Catering

Freshly Shucked Oysters with Sparkling Pinot Noir Jelly.

Glazed Pork Belly, Cauliflower Puree.

Morroccan Scented Chicken Skewers with Harissa Yoghurt.

Lemongrass and Kaffir Lime Prawns with Lime Aoili.



Court Bouillon Poached Ocean Trout with Potato and Horseradish Salad.

Roma Tomato and Rocket Pesto Soup.



Prime Aged Porterhouse, Gorgonzola and Mushroom.

Bread and Butter Pudding, Cabernet Sauvignon and Thyme Jus.

Proscuitto Wrapped Chicken Breast, Pocketed with Spinach and Fetta.

> Chardonnay, Herb and Dijon Mustard Sauce.



Botrytis Poached Pears with Cointreau Mascarpone.

Brie D'Argental, Heidi Gruyere, Pinot Noir Poached Figs and Crispbreads.







Wines from our full range are available 'by consumption' and wine tasting is available upon arrangement.

		Cellar Door Price	Function Price		Cellar Door Price	Functio Price
	White Wines			Collectors Series		
	Founder's Block			'Odyssey' Cabernet	\$100	\$90
	Sparkling Chardonnay Pinot Noir	\$23	\$15.50	Sauvignon 'Prodigy' Shiraz	\$100	\$90
	Sauvignon Blanc	\$18	\$16			
	Chardonnay	\$18	\$16	Champagne		
	Botrytis Chardonnay (375ml)	\$12	\$10	Henri Abele Champagne Brut Traditionnel		\$60
	Katnook Estate			Spanish Cava		
	Sparkling Chardonnay Brut	\$32	\$22	•		\$15
	Riesling	\$22	\$15	Freixenet Cordon Negro		\$1)
	Sauvignon Blanc	\$25	\$20	Segura Viudas		
	Chardonnay	\$30	\$23	Reserva Heredad		\$40
	n 1 117.			Brut Vintage		\$18
	Red Wines			Brut Reserva		\$15
	Founder's Block			Aria Brut Nature		\$20
	Sparkling Shiraz	\$23	\$16			¥ — 5
	Merlot	\$20	\$16	Azabara Sparkling		
	Shiraz	\$20	\$16	Sparkling Chardonnay		\$12
	Cabernet Sauvignon	\$20	\$16	Pinot Noir		
	Katnook Estate			Sparkling Moscato		\$12
	Merlot	\$40	\$32			
	Shiraz	\$40	\$32			
	Cabernet Sauvignon	\$40	\$32			

ACCOMODATION

Local Accommodation

Must @ Coonawarra

Telephone: 08 8737 3444 www.mustatcoonawarra.com.au

Alexander Cameron Suites

Telephone: 08 8737 2200 www.alexandercameronmotel.com.au

Merlot Verdelbo

Telephone: 08 8737 3035 www.merlotverdelho.com.au

Punters Retreat

Telephone: 0408 816 312



Merlot Verdelho



Must @ Coonawarra

TERMS AND CONDITIONS

I. Confirmation and Deposit

- · A signed copy of the functions booking form and a deposit of \$500 within seven days of confirmation is required.
- · Quoted prices are an indication only and the reservation costs are confirmed only when the deposit is paid.
- Katnook reserves the right to cancel a tentative booking.
- The deposit is non-refundable.

2. Payment Conditions

- An invoice for the balance of the venue hire and beverage costs will be issued and payment is required fourteen days before the function.
- Any additional charges will be invoiced after the function and payment terms will be seven days.
- Katnook accepts payment via EFT, cash or credit cards.

3. Pricing

- Prices contained within this information are inclusive of GST and are current at the time of issue.
- Cleaning of the venue is included in the hire fee.
- At the time of ordering wine, a minimum spend of \$500 applies for weddings.

4. Venue Hire

- All functions are required to be completed by 12.00am.
- Lunch events must finish no later than 5.00pm.
- Last drinks and food service will cease 30 minutes prior to the agreed finish time.

5. Cancellation

- All cancellations are to be made in writing, addressed to the Cellar Door Manager.
- In the event a cancellation is made within one month of the confirmed function date, all monies paid shall be forfeited.

6. Entertainment

- All entertainment is required to be disclosed to Management fourteen days prior to the event.
- Beverage consumed by entertainers, photographers and videographers will be charged accordingly unless arranged otherwise with the client.
- Management reserves the right to control volume levels of entertainment at all times and music must cease at 12.00am.
- A dance floor must be hired for dancing at any event. Please contact the appropriate hire company.

7. Service of Alcohol

- BYO wine is not permitted at Katnook.
- · Special Function wine prices apply to your purchases. Wines must be confirmed at least one week prior to your event.
- Beer, spirits and soft drinks are available on a BYO basis.

TERMS AND CONDITIONS

- Katnook reserves the right pursuant to section 125 of the Liquor Licensing Act 1997 to refuse service of alcohol to intoxicated or disorderly patrons.
- Intoxicated or disorderly patrons may be asked to leave the venue.
- · Katnook is committed to the responsible service of alcohol and will not serve to persons under eighteen years of age.

8. Interior/Exterior Decoration

· The Manager at Katnook must approve alterations or additions to furnishing or grounds at least fourteen days prior.

9. Deliveries, Building Access and Storage

- All Deliveries are to be arranged with the Cellar Door Manager.
- · Katnook accepts no responsibility for any goods left on premises.
- External suppliers are to adhere with the Terms and Conditions.

10. Laws and Regulations

- To ensure the safety of all guests, all function displays, equipment, goods or materials must not obstruct the fire exits of the venue.
- Statutory signage that is lit must remain on at all times.
- Smoking is only permitted at the external rear of the premise. It is the client's responsibility to communicate this to the guests attending their function.
- A fee of \$250 will apply where special, heavy duty cleaning is required due to negligent behaviour of any guest.

II. Liability

Name of Client __

Event Date

• The Client/Company shall be liable for any damage sustained to Katnook by the Client/Company and guests, agents for, or any other persons associated with the function, whether in the room allocated for the function or any other area of Katnook.

1 2

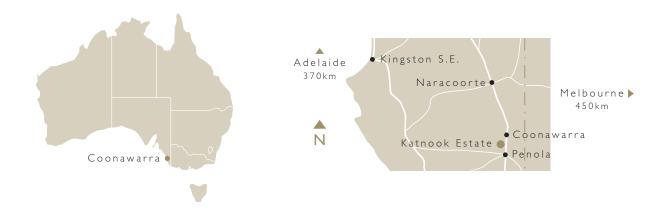
• Katnook and its employees or agents will not be liable for any injury, damage or loss of any nature, however caused (through negligence or not) suffered by the Client/Company or guests, agents for or other persons associated with the function, whether before, during, or after the event.

Have read and fully understand the above written conditions and hereby confirm our booking in accordance with the quote provided.
Signature
Date

	·····
1 3	
	<u>-</u>
	······

NOTES

······································





Katnook Winery Riddoch Highway, Coonawarra, South Australia, 5263

weddings@katnookestate.com.au

Telephone: 08 8737 0300 Facsimile: 08 8737 0330

www.katnookestate.com.au





