



## EVENTS AT FINO

### WELCOME TO FINO SEPPELTSFIELD

Located within the historic winery estate, FINO joins Seppeltsfield, one of the Barossa Valley's most reputable wineries and South Australian design icon Jam Factory to create a truly unique, village celebration of premium wine, food, art and craft.

FINO Seppeltsfield places the utmost importance on produce and provenance. Our shared menu showcases the incredible local produce of the Barossa Valley and surrounds. We offer delicious, beautiful food and a carefully curated wine list, delivered with love and care.

The contrast of the Estate heritage and FINO Seppeltsfield's contemporary design provide exquisite and flexible areas perfect for exclusive events.



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Thank you for considering FINO Seppeltsfield for your event.

FINO Seppeltsfield is located in the original bottling hall of the Seppeltsfield Winery. Established in 1851, the estate is steeped in a rich history and considered a true national treasure – one that helped shape the history of the Australian wine industry.

Award winning Seppeltsfield has a proud legacy that was redeveloped in 2014 to include an impressive bluestone terrace with sandstone promenades with a large water feature. Matching the established architecture, Barossa marble aggregate pavers complete the courtyard, which encompasses FINO Seppeltsfield's alfresco dining terrace. Palm tress shade Parisian furniture, a glass bi-fold enclosed veranda and contemporary dining space were created to offer FINO Seppeltsfield guests different dining options.

FINO Seppeltsfield's cellar is a tunnel like laneway formed from the hollowed out wine fermenting tanks of the 1860's. Diners sit beneath the famed Seppeltsfield Centennial Cellar, which holds every barrel of Tawny (Port) from 1878 to the current year.

This package will provide you with information about holding your event at FINO Seppeltsfield. If you would like something out of the ordinary, or not covered in this package, please don't hesitate to contact us via email [seppeltsfield@fino.net.au](mailto:seppeltsfield@fino.net.au) or phone 8562 8528.

We look forward to hearing from you.

The team at FINO Seppeltsfield



730 Sepeltsfield Road  
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[www.fino.net.au/seppeltsfield](http://www.fino.net.au/seppeltsfield) #finoseppeltsfield

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## VENUE CAPACITIES:

DINING SPACE	CAPACITY	CONFIGURATION
Dining Room	52 guests	Long tables
Veranda	42 guests	Long tables
Dining & Veranda	94 guests	Long tables
Cellar	70 guests	Long tables in tanks and central long table in laneway

## VENUE HIRE AND EXCLUSIVE USE OF DINING SPACES:

FINO Seppeltsfield is open for lunch 7 days and for dinner on Friday and Saturday nights. A venue hire fee is not charged for exclusive use if the Restaurant is already open, however a minimum spend is required.

Opening outside of these times attracts a venue hire charge as well as minimum spend.

	OCTOBER TO APRIL	MAY TO SEPTEMBER
Saturday and Sunday lunch	\$5,500	\$5,000
Monday to Friday lunch	\$5,500	\$5,000
Friday and Saturday dinner	\$5,500	\$5,000
*Sunday to Thursday dinner	\$8,000	\$7,500

\*Includes venue hire

Lunchtime bookings in the Cellar do not require exclusive use of the whole venue, however the restaurant may accept bookings in both the dining room and veranda. Minimum spend is based on a 3-hour function.



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## FOOD OPTIONS:

The FINO Seppeltsfield menu takes inspiration from the seasons and reflects the availability of our fresh regional produce.

Pre-drinks and canapés - You may choose to start your event with pre-lunch or pre-dinner drinks and canapés on our Terrace or in our stunning Cellar. We recommend a selection of 3 canapés (\$25 per person).

Main Menu - Our menus are influenced by the inspiration and availability of seasonal produce and change with the seasons. We offer guests a 5 course (\$75 per person) shared plate menu, showcasing SA produce.

Celebration Cake - Our Chef's can create an almond vacherin or chocolate gateau celebration cake, which can be served as dessert.

Cheese Course - An additional cheese course can be added for \$10 per person.

Children's meals - Are \$30 and include main course and icecream.



## BEVERAGE OPTIONS:

Our minimum beverage package is \$45 per person for 3 hours. Packages featuring wines of different regions and styles can be tailored to your budget and taste. If you would prefer to set a central bar tab we can assist you with providing drinks on consumption.



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## FLOOR AND SEATING PLAN:

Final number of guests and seating plan needs to be confirmed 72 hours prior to your event. You are welcome to place name cards, please discuss with us the best timing to do so.



## EXTRA REQUIREMENTS:

FINO Seppeltsfield works with a number of local businesses including florists, DJ's, photographers, sound equipment and lighting. Let us know your requirements and we'll point you in the right direction.

## WHERE TO FROM HERE:

- Make a booking and an Event Confirmation and Deposit document containing "The Fine Print" will be forwarded to you.
- Carefully check the documentation, sign it and return it to your FINO Seppeltsfield contact. Once the deposit is paid and your event is confirmed.
- The balance is due 3 days prior to your event and a credit card authorization is required to settle any additional outstanding amount at the conclusion of your event.



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## THE FINE PRINT:

**BOOKINGS:** A function reservation will be regarded as confirmed upon receipt of the deposit, along with the completed and signed Event Confirmation and Deposit documentation. Tentative bookings will be held for 14 days only and then released for re-booking.

**FOOD ALLERGIES:** The names and details of any guests with food allergies are to be submitted in writing seven days prior to your event. Every effort will be made to assist with dietary requirements advised after this date, however cannot be guaranteed.

**PRIVACY POLICY:** In accordance with the FINO Seppeltsfield privacy policy, details of your event including images may be used for promotional purposes relating to FINO Seppeltsfield. These details or images may be respectfully used in trade publications or other media promotions. You will need to indicate on the Event Confirmation and Deposit documentation that you agree to this condition.

**PRICING AND MENU CHANGES:** Prices given at time of booking are current at the time of issue. However, FINO Seppeltsfield reserves the right to implement a 4% increase in the price on 1 July each year. This increase will be incurred regardless of when the terms and conditions were signed. FINO Seppeltsfield menus and wine lists are subject to seasonal change and availability. All prices quoted are inclusive of GST.

**EVENT STEWARD:** For evening events, an Events Steward must be nominated prior to the event. It is the responsibility of the Event Steward to liaise with FINO Seppeltsfield staff to ensure the orderly and timely departure of all guests at the close of your event. Where an Event Steward is not nominated FINO Seppeltsfield reserves the right to appoint security guards for the evening at your exclusive cost.

**LIQUOUR LICENCE:** As FINO Seppeltsfield is a licensed venue and we adhere to the regulations of the Liquor Licensing Act 1997 and as a result alcohol will not be served to minors. FINO Seppeltsfield reserves the right to cease serving alcohol to guests who are intoxicated. If guests are found uncooperative they may be asked to leave the property. Any damage incurred at FINO Seppeltsfield by yourselves, your externally-hired parties or your guests will result in additional charges. Events are to conclude at 11pm unless previously negotiated to extend beyond this time at which point a surcharge of \$500 per hour or part thereof will apply beyond midnight with closure at the discretion of management at FINO Seppeltsfield.

**INSURANCE:** While staff are fastidious when looking after guests and their belongings, FINO Seppeltsfield cannot take any responsibility for loss or damage to items prior to, during or after the function and suggest organisers arrange their own insurance cover for valuable items.

**SETTLEMENT OF ACCOUNT:** Payment of a deposit is required upon booking. The balance is due 3 days prior to your event and a credit card authorisation is required to settle any additional outstanding amount at the conclusion of your event.



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