



WELCOME TO FINO SEPPELTSFIELD

LARGE GROUP BOOKINGS, FUNCTIONS & EVENTS

FINO is located in the original bottling hall of the Seppeltsfield Winery in the heart of Seppeltsfield in the Barossa Valley. It is the perfect location to host a special occasion, birthday celebration, wedding reception or corporate dinner.

We offer exclusive use of the restaurant or private use of some areas of the restaurant dependent on your requirements. If you are looking for something out of the ordinary, or not covered here, do not hesitate to contact us via email at seppeltsfield@fino.net.au or by phone (08) 8562 8528.



FINO SEPPELTSFIELD SHARED MENU

The Fino menu is true to the generous, sharing-style philosophy symbolic of Fino directors Sharon Romeo & David Swain. Sharon's rich Italian heritage and David's dedication to regionally inspired seasonal produce has lead to them believing passionately in the alchemy of sharing a beautiful meal. With Executive chef Sam Smith at the helm we ensure we deliver on this philosophy everyday.

The Fino menu is driven by quality, freshness, simplicity and provenance. We source the best of South Australian produce working closely with local farmers and growers to consistently use sustainable regional and seasonal produce.

LET US FEED YOU – FINO SAMPLE MENUS

The Fino dining experience is taken from our seasonal menu updated daily.

FINO FEAST 85PP 6 course	FINO INDULGE 65PP 4 course	FINO TASTE 50PP 3 course
Fino bread & olives	Fino bread & olives	Fino bread & olives
Globe artichoke, prosciutto, toast	Globe artichoke, prosciutto, toast	Asparagus, gribiche, anchovy
Asparagus, gribiche, anchovy	Coorong Mullet, fennel, green almond	Coorong Mullet, fennel, green almond
Coorong Mullet, fennel, green almond	Wagyu brisket, chilli eggplant, radish	Wagyu brisket, chilli eggplant, radish
Roast Hampshire Pork, lentils, garlic	Duck fat potatoes	
Wagyu brisket, chilli eggplant, radish	Fino dessert	
Duck fat potatoes		
Fino dessert		

Optional extras incur a charge

50pp menu is unavailable to groups 16+

We work closely with all of our groups to tailor the menu to your needs. Let our amazing Fino kitchen team feed you (dietary requirements advised) or liaise with the Fino team close to your event to select a menu that suits your needs.

*pp = per person charge

*Each dish is portioned out according to the size of the table and number of guests.

*Dietary requirements & food allergies are catered for

*Wine pairing is available on request in line with menu selection



FOOD MENU OPTIONAL EXTRAS

Fino Seppeltsfield offers many optional extras that can be added to tailor your event according to your needs.

Add Canapes - start at 15pp

Add a savoury course - 15pp

Add a premium course - POA

Add cheese course - 12pp

Children's Meals - Available for children aged twelve years and under.



Let us know if it is a special occasion or birthday and we can tailor your shared dessert into a beautiful birthday cake.

FINO SEPPELTSFIELD BEVERAGES

Every event and function has a different purpose, here at Fino Seppeltsfield we are happy to work with you to ensure you have your beverage needs covered. Whether it is drinks pre selected and charged on consumption, a curated cocktail offering, a single wine by the glass before a tour or a drinks package to cover your events needs, we are more than happy to assist.

We advise large parties of 16+ guests to pre select beverage options prior to your event. This ensures the ease of service on the day as well as having plenty of your favourite beverages on hand for the entirety of your event.

OPTIONAL SAMPLE BEVERAGE PACKAGES

FINO EXPERIENCE

Hentley Farm Blanc de Noir

Max & Me Riesling

C2 Coulter Chardonnay

Hahndorf Hill Rose

Michael Hall Pinot

Hutton Vale Farm Shiraz

Beer / Cider / Softdrinks

2 hour 50pp

3 hour 70pp

4 hour 85pp

5 hour 95pp

BAROSSA EXPERIENCE

Torzi Matthews Prosecco

Max & Me Riesling

Hewitson Rose

Izway Rob & Les Shiraz

Beer / Cider / Softdrinks

2 hour 45pp

3 hour 60pp

4 hour 70pp

5 hour 75pp

SEPPELTSFIELD EXPERIENCE

Torzi Matthews Prosecco

Seppeltsfield Riesling

Seppeltsfield Shiraz

Beer / Cider / Softdrinks

2 hour 40pp

3 hour 55pp

4 hour 65pp

5 hour 70pp

*Wines are subject to vintage and availability

*Current Fino wine and drinks lists are available by request

*Prices may vary dependent on selections

*Tea/Coffee not included in these menu offerings



FINO SEPPELTSFIELD FUNCTION SPACES

Fino Seppeltsfield is a unique and historic location allowing us to host your event in a variety of spaces

DINING ROOM

Housed in the original Seppeltsfield bottling hall this space has a warm fireplace & majestic garden views



FINO CELLAR

A unique and intimate space carved from original Bluestone wine tanks this space is perfect for private dining.



TERRACE

Situated outside and nestled amongst Canary Island Date Palms, this unique space is available for lunch and cocktail functions only

*subject to weather conditions



FINO SEPPELTSFIELD TERMS AND CONDITIONS

COVID 19 POLICY

Fino Seppeltsfield has a Covid Safe Plan in place and operates on advice from SA Health and the South Australian Government. We abide by restrictions on social distancing for the safety of our guests and team. We reserve the right to enforce the safe number of guests allowed in line with our Covid plan

Fino has a Covid Marshal on site at all times.

Fino Seppeltsfield will refund guests deposit / payments in the event that the Government declares closure of our business as a state of emergency.

CANCELLATION

In the event of a function cancellation, notice must be received in writing with receipt verified by FINO.

Cancellations 7 days or fewer to your event date will forfeit the deposit paid.

Cancellations 5 days or fewer to your event date will incur a charge of 10% of the planned event due to loss of food, beverage and administration fees.

MINIMUM SPENDS

Exclusive use of the Fino Seppeltsfield venue incurs a minimum spend subject to management discretion dependent on day of the week and time of the year.

BOOKINGS

A function reservation of 16+ guests will be regarded as confirmed upon receipt of the deposit. Tentative bookings will be held for 7 days only.

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 an increase in the price on 1 July which will be incurred regardless of when the terms and conditions were agreed. FINO Seppeltsfield menus and wine lists are subject to seasonal change and availability. All prices quoted are inclusive of GST.

SETTLEMENT OF ACCOUNT

The balance of payment is to be finalised prior to, or on the day of the event unless management has negotiated another payment arrangement.

FOOD & BEVERAGE SELECTIONS

Food & beverage selection/s to be made 10 days prior to the event in liaison with the FINO management team.

FOOD ALLERGIES

Food allergies of guests must be notified to Fino 48 hours prior to your event. Every effort will be made to assist with dietary requirements advised after this time, however cannot be guaranteed.

BYO POLICY

As a fully licensed venue we do not offer BYO for events.

ENTERTAINMENT

Management reserves the right to approve all musicians and DJ's prior to the function. Phones and tablets compatible with our sound system may be used during your event.

DECORATIONS / DISPLAYS AND SIGNAGE

Any intended room displays must be discussed with the venue prior to the event. Nothing is to be stuck, nailed or screwed into any wall or surface without written permission from FINO management.

HIRING OF EQUIPMENT / EXTRA REQUIREMENTS

The client is responsible for any hiring and payment of external equipment. Prices quoted by Fino Seppeltsfield do not include any floral or table decorations, music or entertainment, photography or audiovisual requirements. We can gladly assist you in recommending professionals from the local area.

LIQUOR LICENSE

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 11:30pm 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 discrepancy of FINO Seppeltsfield management.

CONDUCT OF EVENT

The client is expected to conduct their function in a legal and respectable manner and is responsible for the conduct of its guests and invitees. The client will be charged for any damage that occurs to the restaurant, the property or its staff. Please also note that in line with Australian legislation relating to responsible service of alcohol, FINO Restaurant staff and management reserve the right to terminate a function, refuse service to any guest deemed intoxicated, or take responsible action to assist any intoxicated guest from the premise

INSURANCE

While the FINO staff is fastidious when looking after people and their belongings, we cannot take any responsibility for loss or damage to items prior to, during or after the function and suggests organisers arrange their own insurance cover for valuable items.

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.