



WELCOME TO FINO SEPPELTSFIELD 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 your special occasion, be it a birthday celebration, wedding reception or corporate dinner.

Please find in this package information about holding your event at FINO Seppeltsfield.

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



FINO SEPPELTSFIELD MENU

The menu is true to the generous, sharing-style philosophy symbolic of both Fino directors Sharon Romeo & David Swain. Sharon's rich Italian heritage and David's dedication to regionally inspired seasonal produce has meant they both believe passionately in the alchemy of sharing a beautiful meal.

From this philosophy the menu is driven by quality, freshness, simplicity and provenance offering the best of South Australia in a contemporary and welcoming setting.

We work closely with local farmers and growers to consistently use sustainable regional and seasonal produce.

FINO SHARED DINING EXPERIENCE

The Fino shared dining experience is taken from our seasonal menu updated daily. When planning your event please select from the 3 dining experiences outlined below

INDULGENCE MENU

5 plates + dessert

\$78 per person

EXPERIENCE MENU

4 plates + dessert

\$68 per person

FAST MENU

3 plates

\$50 per person

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.

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

**Some premium dishes may incur an extra charge

***Dietary requirements and food allergies are catered for.

SAMPLE MENU - 5 plates + dessert

Wagyu pastrami, cauliflower, rye

Asparagus, broad beans, green almonds, salted ricotta

Beetroot, walnut, mint, witlof, sheeps yoghurt

Roast chicken, savoy cabbage, radish

Braised Hutton Vale Farm lamb, split peas, preserved lemon

Almond Vacherin - Almond meringue, Barossa Valley vache curd cream, poached and fresh fruit



FOOD MENU OPTIONAL EXTRAS

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

Add Canapes - start at \$15 per person

Add a savoury course \$15 per person

Add dessert course \$10 per person (on the Fast Menu)

Add cheese course \$12 per person

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



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

FINO SEPELTSFIELD BEVERAGES

Every event and function has a different purpose, here at Fino Seppeltsfield we are more than 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 have a wine lover (sommelier) on hand to help you select the beverages that best suit your occasion.

We advise all large parties of 16+ guests to pre select your 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.

SAMPLE BEVERAGE PACKAGES

EXPERIENCE FINO

Torzi Matthews Prosecco

Fino Vino Fiano

Fino Vino Grenache, Touriga

Peroni / Barossa Cider / Softdrinks

2 hour \$40 per person

3 hour \$55 per person

4 hour \$65 per person

5 hour \$70 per person

EXPERIENCE BAROSSA (SAMPLE)

Torzi Matthews Prosecco

Rielingfreak #4, Riesling

Izway Rob & Les, Shiraz

Peroni / Barossa Cider / Softdrinks

2 hour \$45 per person

3 hour \$60 per person

4 hour \$70 per person

5 hour \$75 per person

EXPERIENCE SA (SAMPLE)

Deviation Road, Blanc de blanc

Rieslingfreak, Riesling #4

Hahndorf Hill Grüner Veltliner

Whistler, Grenache

Izway Rob & Les, Shiraz

Peroni / Barossa Cider / Softdrinks

2 hour \$50 per person

3 hour \$70 per person

4 hour \$85 per person

5 hour \$95 per person

*The wines on our list are subject to vintage and availability

**Current Fino wine and drinks lists are available by request for selections

***Prices may vary dependent on beverage selections

****Tea/Coffee not included in these sample menu offerings



FINO SEPPELTSFIELD VENUE SPACES

FINO Seppeltsfield has 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 and majestic garden views

Seated up to 100 guests
Cocktail up to 140 guest



CELLAR

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

Minimum hire for exclusive use - 16 guests

Seated up to 70 guests
Cocktail up to 100 guest



TERRACE

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

Seated up to 60 guests
Cocktail up to 100 guest



CORPORATE MEETINGS & EVENTS PACKAGES

CORPORATE USE OF FINO SEPPELTSFIELD

HALF DAY

Morning 10am – 2.30pm
Includes Lunch 1pm – 2.30pm
OR
Afternoon 12.30 – 5pm
Includes Lunch 12.30pm – 2pm

3 hour exclusive use of cellar dining space
+ morning or afternoon tea
incl. tea, coffee, light snack, sparkling & still water
+ 1.5hours for lunch

FULL DAY

10am – 5pm
Morning session – 10am – 1pm
Lunch 1pm – 2.30pm
Afternoon session 2.30pm – 5pm

5.5 hour exclusive use of the cellar dining space
+ morning and afternoon tea
incl. tea, coffee, light snack, sparkling & still water
+ 1.5 hours for lunch

* alcoholic beverages not included

INDULGENCE MENU

5 plates + dessert

Corporate Half day
\$100 per person

Corporate Full day
\$125 per person

EXPERIENCE MENU

4 plates + dessert

Corporate Half day
\$95 per person

Corporate Full day
\$120 per person

FAST MENU

3 plates

Corporate Half day
\$80 per person

Corporate Full day
\$100 per person

FINO SEPPELTSFIELD TERMS AND CONDITIONS

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.

CANCELLATION

In the event of a function cancellation, notice must be received in writing with receipt verified by FINO. Cancellations greater than or equal to 29 days prior to your event will receive full deposit refund. Cancellations 14 days or fewer to your event date will forfeit the deposit paid.

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 selections to be made 14 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.