
**Function
Information
2019**

Head Chef—
Peter Reschke

Sous Chef—
Harry Aparcana

*Restaurant
Manager—*
Jo Reschke

Kitchen Team—
Scott Coombs, Adele Manly,
Nat Wilson, Mason Cornish,
Jerome Sletvold, Shawn
Peddle, & Levi Sakkas

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With breathtaking views overlooking the rolling hills of McLaren Vale, d'Arry's Verandah Restaurant is the idyllic place for an unforgettable dining experience. When the weather permits, dining on the outdoor terrace is a glorious affair.

Offering sit down dinners for up to 50, and cocktail functions for up to 70.

Telephone +61 8 8329 4848

Email darrys@darenberg.com.au

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Closed: Good Friday, Christmas Day, Boxing Day & New Years Day
darrysverandah.com.au

LUNCH & DINNER FUNCTIONS

Menu Selections

MENU 1

\$85 PER PERSON

- Set entree
- Set main course
- Set dessert

MENU 2

\$90 PER PERSON

- Set entree
- Choice of 2 mains
- Set dessert

MENU 3

\$95 PER PERSON

- Choice of 2 entrees
- Choice of 2 mains
- Set dessert

MENU 4

\$100 PER PERSON

- Choice of 2 entrees
- Choice of 2 mains
- Choice of 2 desserts

Beverage Packages

OPTION 1

\$40 PER PERSON

- Australian sparkling
- The Stump Jump White
- The Stump Jump Red
- Beers and soft drinks

OPTION 2

ON CONSUMPTION

- Beverages selected from the current d'Arrenberg's Verandah list. Charged by consumption by the bottle. No by the glass option.

Based on 3 hours of service, extra to be negotiated



LUNCH & DINNER FUNCTIONS

Additional Options

CANAPÉS

Hot stuffed olives with lime aïoli; d'Arry's bread with roast spiced almonds, Brian's marinated olives & Diana EV olive oil; Parmesan twists
10 pp

ENTREE OPTION

Lobster medallion with blue swimmer crab & prawn ravioli & lobster bisque
10 pp

SIDES TO ACCOMPANY MAIN COURSE

Mixed green salad with Cabernet dressing
Rosemary & garlic potatoes
5 pp

Additional choice in any course	5 pp
House made bread & butter	3 pp
Shared cheese platters	10 pp
Seafood option on any course	5 pp
Coffee & petit four	6 pp

Petit four dedication plate
An assortment of sweet bites on a white plate with a brief dedication written in chocolate of the Birthday or anniversary person. 25 pp



COCKTAIL FUNCTIONS

Menu Selections

COLD OPTIONS

\$3 PER ITEM

- Mixed nori rolls with wasabi and soy sauce (excludes seafood)
- Vietnamese chicken or vegetable cold rolls with sweet chilli sauce
- Polenta with roasted capsicum, goats cheese & rocket
- Tartlet with white bean smash, roast tomato & basil
- Toasted sour dough with rare beef & horseradish cream
- Roasted vegetable and fetta frittata

HOT OPTIONS

\$3.50 PER ITEM

- Porcini Risotto balls with lemon aioli
- Chicken, semi dried tomato & basil sausage rolls
- Vegetable samosas with raita
- Lamb kofta balls with mint chutney
- An assortment of pizzas
- Vegetable tempura
- Pandan chicken

COLD OPTIONS

\$3.50 PER ITEM

- Oysters: shooters, natural with lime, salsa, Thai dipping sauce
- BBQ pork, Peking duck or prawn Vietnamese cold roll with sweet chilli sauce
- Dill scones with smoked salmon, keta caviar & sour cream
- Thai prawn salad spoons
- Blinis with gravalax

HOT OPTIONS

\$4 PER ITEM

- Thai fish cakes
- Prawn & cashew dumplings
- SA oyster tempera style with aromatic sambal
- Salt and pepper squid
- Tasmanian half shell scallops with ginger foam
- Battered fish and chips in cones with lime aioli
- Taleggio and leek tartlets
- Prosciutto wrapped pear with gorgonzola
- Mini goat cheese soufflés

We recommend 5 items per hour, therefore 15 to 18 items for a three hour function.

We also recommend multiples of the individual items rather than increasing selections, this allows everyone to favour one over another and still have plenty.

To cater for the more hungry among your group, we recommend adding to your cocktail selections with some supplementary platters.

- Dips and crudités platter 20 ea
- Duck liver pate platter 30 ea
- Antipasto platter 70 ea
- Cheese platter 70 ea



SHARED PLATE FUNCTIONS

From our seasonal menu you choose three savoury dishes from either the entree or main selections, and one dessert. Each selection is served in succession on share plates as an individual portion for each guest. This style of service allows your guests to experience more of our menu, for only \$85 per person.

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DEGUSTATION

Our degustation menu allows your group to experience the wealth of flavours Head Chef Peter Reschke brings to each dish. The degustation below is an example of what we can do, the actual menu will be current to the season that you book.

To add the final touch to the experience, let us match wines to each course either as single glasses or in flights.

If you are booking an evening degustation, we can arrange for your group to start in Polly's Wine Lounge for a tasting accompanied by canapés.

Sample Menu

FIRST

Hot stuffed olives with lime ailo

SECOND

Snapper broth with lobster bisque foam

THIRD

Seared hokkaido scallops
with leek fondant & hamlets pancetta

FOURTH

Warm beetroot tarte tartin
with beetroot jelly & Woodside goat curd

FIFTH

Lime & lychee sorbet with a splash of
The Broken Fishplate Sauvignon Blanc

SIXTH

Red roasted duck leg & seared breast
with pickled plum and daikon cake

SEVENTH

Salty caramel tapioca with violet crumble

EIGHT

Soft centred chocolate pudding

NINTH

Petit fours

Wine pairings priced accordingly.
Range tasting and canapés priced accordingly.
Museum wines available by arrangement.



CAKES & PETIT FOURS DEDICATION PLATES

Cake Price List

STANDARD CAKE

Wicked Mexican chocolate cake base using Dutch cocoa with a hint of cinnamon and coffee, coated with a rich, glossy chocolate ganache.

- 40 x 50cm slab 40 serves \$300
- 37cm round 30 serves \$250
- 27cm round 20 serves \$200
- 23cm round 10 serves \$180

Additional Options

Extras add that finishing touch and are tailored to your requirements to create your own special cake. All extras are charged per cake.

- Grand Marnier & dark chocolate mousse \$50
- Chocolate or toffee bands or shards \$70
- Chocolate shapes - hearts, stars, teddy bears \$100
- Ribbon, per colour \$25

SERVING

To have the cake served on a plate with cutlery, napkin, vanilla bean cream & seasonal fruit, add 10pp.

Petit Fours

If you are a party of two or a small group and you would prefer to choose one of our wonderful desserts from the a la carte menu, the petit four dedication plate is a great way to surprise someone and mark the occasion. The plate is a lovely little selection of our house made and local petit fours served on a white plate with a short dedication of your choice written in chocolate, only 25pp.



TERMS & CONDITIONS

The Fine Print

BOOKINGS

To secure a booking we require a signed copy of this 'The Fine Print'. Tentative bookings not confirmed within two (2) weeks will automatically be made available to other clients. The method we prefer for securing bookings is to record credit card details and hold them against the booking. Nothing is processed on the card unless a cancellation is made with less than four (4) weeks' notice.

CANCELLATION

In the event that a confirmed booking is cancelled within four (4) weeks a 10 % service fee will be charged. For cancellations after this time, a \$1000 cancellation fee will be charged.

FINAL PAYMENT / NUMBERS

Final confirmation of numbers is required five (5) working days prior to the event. After that time any cancellations will still need to be paid for. The ability to increase numbers after that date will depend on availability of space and food preparation. An increase in numbers will have to be paid for accordingly.

LIABILITY AND DAMAGE

Clients are financially responsible for any damage to the property and/or equipment caused by guests during the function. A cleaning fee of \$300 will be incurred if any part of the property is left in an inappropriate manner. Nothing is to be screwed, stapled or otherwise adhered to any surface. d'Arry's Verandah Restaurant and d'Arenberg Pty Ltd will not be responsible in any way for prepared food brought on to the premises. All necessary care will be taken, but d'Arry's Verandah Restaurant and d'Arenberg Winery do not accept responsibility for any loss or damage of goods, or articles prior to, during or after the event.

CONFETTI

Confetti and table scatter, or similar, are not permitted at d'Arry's Verandah Restaurant.

NOISE

d'Arry's Verandah Restaurant is situated within a residential area; please respect this when vacating the premises. d'Arry's Verandah Restaurant and d'Arenberg Winery has the right to adjust the noise level. It is a condition of our licence that all evening entertainment finishes at 11.30 PM and guests must vacate premises by 12.00 midnight. Additional time will be charged at \$300 per hour of part thereof.

TIMES

Evening functions are based on a 12pm licence curfew with last drinks served at 11.30pm to allow 30 minutes to vacate the premises. Daytime functions are based on last drinks at 4.30pm for 5pm vacation of premises. Should your guests stay on after the agreed time a surcharge of \$300 per hour or part thereof will apply. If you wish to have an evening function with a ceremony earlier than 6.30pm both day and evening minimum spends will need to be paid

CELLAR DOOR & GROUNDS

Booking a function does not provide exclusive use of d'Arenberg cellar door or grounds. The cellar door is only available for prearranged evening tastings.

SMOKING

All interiors, including marquees when applicable, are non-smoking. There is a limited out door smoking area where an ashtray is provided.

MENU

The menu will need to be decided no later than four (4) weeks prior to the event and finalised five (5) working days prior to the event. This must include any dietary requirements of guests. The menu will be selected from the current menu at the time. Any variations or tailoring of dishes will need to be negotiated and costed accordingly.

