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## Function Information

Head Chef—  
Peter Reschke

Sous Chef—  
Mason Cornish

Restaurant  
Manager—  
Jo Reschke

Kitchen Team—  
Scott Coombs, Adele Manly,  
Jerome Sletvold, Levi Sakkas,  
Jessica Foale

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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.*

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**Telephone** +61 8 8329 4848

**Email** [darrys@darenberg.com.au](mailto:darrys@darenberg.com.au)

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*Closed: Good Friday, Christmas Day, Boxing Day & New Years Day*  
**[darrysverandah.com.au](http://darrysverandah.com.au)**

# LUNCH & DINNER FUNCTIONS

## Menu Selections

### MENU 1

**\$95 PER PERSON**

- Set entree
- Set main course
- Set dessert

### MENU 2

**\$100 PER PERSON**

- Set entree
- Choice of 2 mains
- Set dessert

### MENU 3

**\$105 PER PERSON**

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

### MENU 4

**\$110 PER PERSON**

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

## Beverage Packages

### OPTION 1

**\$45 PER PERSON**

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

### OPTION 2

**ON CONSUMPTION**

- Wines pre selected from the d'Arenberg portfolio

*Based on 3 hours of service, extra to be negotiated*



# LUNCH & DINNER FUNCTIONS

## Additional Options

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### 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  
15 pp

### ENTREE OPTION

Lobster medallion with blue swimmer crab & prawn ravioli & lobster bisque  
15 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	15 pp
Seafood option on any course	5 pp
Coffee & petit fours	10 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

*Currently unavailable due to government restrictions.*

## Menu Selections

### COLD OPTIONS

#### \$3.50 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

#### \$4 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

#### \$4.50 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

#### \$5 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 30 ea
- Duck liver pate platter 40 ea
- Antipasto platter 80 ea
- Cheese platter 80 ea



# SHARED PLATE FUNCTIONS

*Our shared plate option allows you to select three savoury dishes from our seasonal menu, 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. This convivial option starts at \$95pp.*

## Additional Options

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15 pp

### ENTREE OPTION

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

### SIDES TO ACCOMPANY MAIN COURSE

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Rosemary & garlic potatoes  
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Additional choice in any course	5 pp
House made bread & butter	3 pp
Shared cheese platters	15 pp
Seafood option on any course	5 pp
Coffee & petit fours	10 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



# DEGUSTATION

*Our degustation menu allows your group to experience the wealth of flavours Head Chef Peter Reschke bring 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. Our seasonal degustation menus start at \$115pp.*

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

## Sample Menu

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### FIRST

Hot stuffed olives with lime ailoi

### 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 \$65pp  
Lobster surcharge \$15pp  
Optional cheese course \$15pp  
Optional wine pair for cheese \$10pp  
Range tasting and canapés priced accordingly.  
Museum wines available by arrangement.



# CAKES & PETIT FOURS DEDICATION PLATES

## Cake Price List

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### STANDARD CAKE

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

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

## Additional Options

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

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|---|-------|
| • 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 Dedication Plates

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Our individual petit four plates are a lovely alternative to a cake, and a great way to 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. 25pp.



# TERMS & CONDITIONS

## The Fine Print

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### **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 affixed 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 Pty Ltd 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 Pty Ltd has the right to adjust the noise level. It is a condition of our licence that all evening entertainment finishes at 11.00 PM and guests must vacate premises by 11:30PM. Additional time will be charged at \$300 per hour of part thereof.

### **TIMES**

Evening functions are based on a 11:30pm licence curfew with last drinks served at 11.00pm 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

### **GROUND**

Booking a function does not provide exclusive use of the d'Arenberg grounds.

### **SMOKING**

All interiors, including marquees when applicable, are non-smoking. There is a limited outdoor 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.

# TERMS & CONDITIONS

## The Fine Print Continued

### LIQUOR LICENSE

It is a condition of our licence that no alcohol is served after 11:30PM. Responsible service of alcohol as stated in the Liquor Licensing Act 1997 will be adhered to at all times. No alcohol will be served to minors. Management reserves the right to refuse service or remove from the premise customers who are under the influence and, in our judgment, pose a threat either to themselves or others. Due to licensing laws, no alcoholic beverages are allowed to be brought onto the premises. Our license covers consumption in the prescribed time only.

### MINIMUM AMOUNTS

Restaurant Main Dining Room Hire and Sole Use: A minimum amount of \$5000 applies for weekday functions, which constitute use of the main dining room. A minimum amount of \$5500 applies for weekday evening functions, which constitute exclusive use. A minimum amount of \$6000 applies for Friday, Saturday, Sunday or public holidays daytime functions, which constitute use of the main dining room. A minimum amount of \$7500 applies for all Friday, Saturday, Sunday evening or public holiday functions, which constitute exclusive use.

### OPENING HOURS

Public hours at d'Arrenberg's Verandah Restaurant are 7 days lunch from 12 noon. Annual closure days are Good Friday, Christmas Day, Boxing Day and New Year's Day. The evening session can start no earlier than 6pm. All evening ceremonies can start no earlier than 6.30pm. If an earlier ceremony is required for an evening booking, the minimum spend for both the day and evening will need to be paid to hold the area.

### DOUBLE VACCINATION POLICY

In line with company policy and our duty of care to both employees and guest, we require all guests to be double vaccinated and able to provide evidence upon request to verify their status.

### COST

d'Arrenberg's Verandah Restaurant supplies glassware, crockery, staff, set up and break down, food and drink as per confirmed package for sit down functions of up to 34 (stand up cocktail functions are not currently possible due to covid restrictions). Any additional numbers will incur hire costs for the total number. Table cloths, extra chairs and tables are an additional cost to the client. The client will need to supply chair covers, candles, flowers or any other decorations at their own cost. Any additional set up required of d'Arrenberg's Verandah Restaurant e.g. placement of flowers, tea candles, chair covers or place cards, will incur a set up fee to be negotiated dependant on individual needs.

### PRICING

Prices are current as at July 2020 and may be altered from time to time as market prices dictate. All prices include GST.

### ACKNOWLEDGEMENT

By signing below and providing credit card details, I acknowledge that I have read and understood all terms and conditions outlined in this document and will comply with all aspects of such conditions.

Signature

Full name

Email

Phone

Event date

Event time

☐ Visa ☐ Mastercard ☐ Amex ☐ Diners ☐ EFTPOS

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