

d'Arenberg

d'ARENBERG CUBE

FUNCTIONS AND EVENTS PACKAGE



THE d'ARENBERG CUBE



The idea to build the d'Arenberg Cube came to Chester Osborn in 2003. Inspired by the complexities and puzzles of winemaking, Chester created the idea of a Rubik's Cube-shaped building.

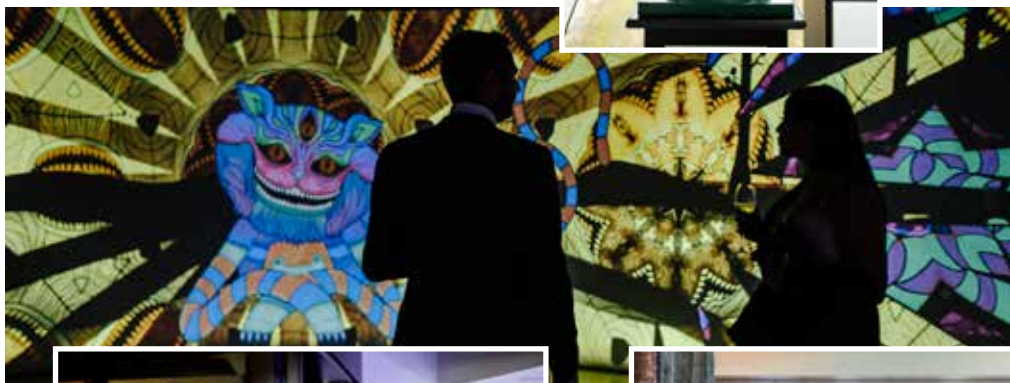
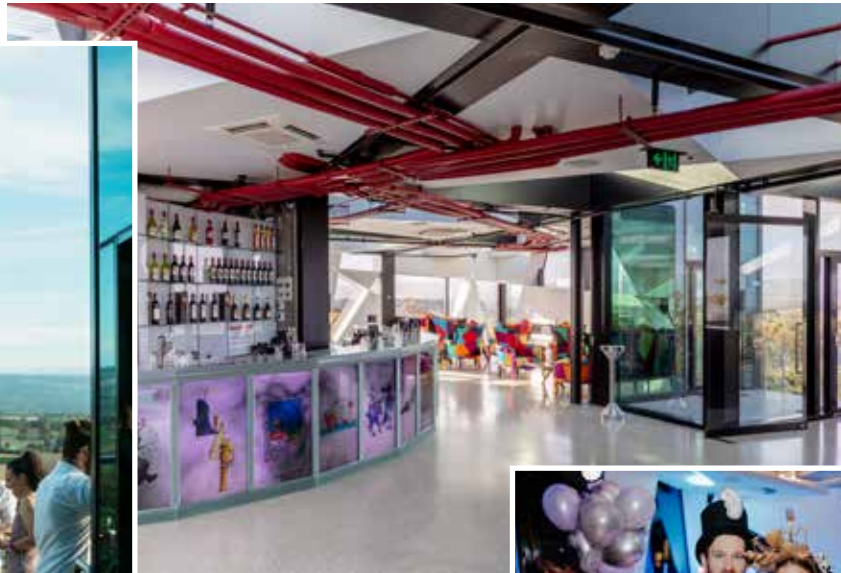
Each of the five levels have been carefully designed to entice and excite the senses. Visitors are encouraged to explore the Alternate Realities Museum, located on the ground floor, and view the many art installations on display.

With stunning views over McLaren Vale, the Willunga Hills and the Gulf St. Vincent, the d'Arenberg Cube is one of the most unique function venues in Australia.

Just a short drive from Adelaide, the d'Arenberg Cube is perfect for your next event. Whether that's a team-building day, an exclusive dinner, a conference break out session, or a special occasion.

Contact us to discuss your ideas and see how we can design an experience that will leave a lasting impression on your guests. The package can be tailored to suit your needs.

THE SPACES



LEVEL 4

TASTING ROOM



A truly unique space guaranteed to leave a lasting impression on all who experience it. Look out across the stunning views of the Southern Mount Lofty Ranges and the Gulf Saint Vincent from the highest point in McLaren Vale. Take in the sunset from one of four balconies before dancing the night away.

SUITABLE FOR

CANAPÉ EVENTS

WELCOME RECEPTION

LIVE MUSIC / DJ

CAPACITY 100 PAX STANDING

AVAILABILITY EVENING

ROOM HIRE \$2,500

LEVEL 3

SENSORIAL CIRCUS



A dynamic setting designed for light lunches, group experiences, and private tastings. Surrounded by vibrant colours and contemporary art this lively space is perfect for a flavour-filled adventure.

SUITABLE FOR

SEATED DINING

PRESENTATIONS

CAPACITY	60 PAX SIT DOWN
AVAILABILITY	DAY TIME / EVENING
ROOM HIRE	\$2,500 REQUIRED FOR DAY TIME BOOKINGS OF 30+ PEOPLE, AND ALL EVENING BOOKINGS

LEVEL 2

DALÍ @ d'ARENBERG



An artistic setting from the master of Surrealism. Featuring 25 authentic Salvador Dalí bronze sculptures and graphic artworks valued at approximately twenty million dollars.

*ROOM HIRE MAY BE WAIVED BASED THE SPECIFICS OF YOUR EVENT

SUITABLE FOR

CANAPÉ EVENTS

WELCOME RECEPTION

CAPACITY	100 PAX STANDING
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AVAILABILITY	EVENING
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ROOM HIRE*	\$2500
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LEVEL 1

CHEF'S GALLERY



A versatile space suitable for group experiences. Its front row seat into the state-of-the-art kitchen makes a perfect private dining space, while also a home to signature wine experiences such as Hosted wine tastings and The Blending Bench.

SUITABLE FOR

PRIVATE DINING

MEETINGS

PRIVATE EXPERIENCES

CAPACITY	25 PAX SIT DOWN
AVAILABILITY	DAYTIME
ROOM HIRE	\$500

EXPERIENCES

EXPLORE

DALÍ EXHIBITION



Step into the world and mind of surrealist master Salvador Dalí, his iconic imagery and recurring themes. Explore a surrealist exhibition and sale featuring 25 authentic Salvador Dali bronze sculptures and graphic artworks, at the d'Arenberg Cube.

CAPACITY	60 PAX
DURATION	30 MINUTES
PRICE	\$10 PP UPGRADE

UNLOCKED: THE D'ARENBERG CUBE



This experience ensures an intimate affair, allowing you to fully engage with the art, wine, and atmosphere. Unlock the d'Arenberg Cube's doors before public hours, taking a captivating journey into Chief Winemaker Chester Osborn's mind, where art and wine blur reality and spark imagination.

INCLUSIONS

EXCLUSIVE PRIVATE ACCESS TO THE
D'ARENBERG CUBE

HOSTED PRIVATE TOUR THROUGH THE
ALTERNATE REALITIES MUSEUM

HOSTED PREMIUM WINE TASTING

ADMISSION TO THE SALVADOR DALI ART
EXHIBITION

CAPACITY	60 PAX
DURATION	90 MINUTES
PRICE	\$60 PP

EXPERIENCES

WINE ADVENTURES

THE BLENDING BENCH



A hands on experience where you play winemaker. Understand wine like never before as you are guided through the blending process to create your own personalised blend of *The Dead Arm* Shiraz. Finally, you will bottle a 750ml sample of your final blend and take home your creation and impress your friends. Shiraz. Finally, you will bottle a 750ml sample of your final blend and take home your creation and impress your friends.

UPGRADE

ADD A PERSONAL TOUCH WITH A CUSTOMISED BACK LABEL

CAPACITY	30 PAX DAYTIME 60 PAX EVENING
DURATION	90 MINUTES
PRICE	\$120 PP

THE DEAD ARM DISTINCTION



Taste the history of our flagship wine, including the current release vintage and treasures from the d'Arenberg cellars. Since its release in 1993 *The Dead Arm* Shiraz has received hundreds of accolades from wine critics and judges all over the world.

CAPACITY	30 PAX
DURATION	60 MINUTES
PRICE	\$65 PP

EXPERIENCES

HOSTED TASTINGS

WINE TASTING



Enjoy a tasting in the d'Arenberg Cube with a hand-picked selection of d'Arenberg wines. Learn about our family history, philosophies, and the processess that bring our beverages to life.

UPGRADE

SUPER-PREMIUM RANGE

INCLUDES WINES FROM OUR SUPERS, AND AMAZING SITES RANGES.

CAPACITY	60 PAX
DURATION	60 MINUTES
PRICE	\$30 PP
UPGRADE	\$20 PP

WINE & GIN TASTING



Enjoy a guided tasting in the d'Arenberg Cube with a hand-picked selection of Settler's Spirits gins followed by a flight of d'Arenberg wines.

UPGRADE

SUPER-PREMIUM RANGE

INCLUDES WINES FROM OUR SUPERS, AND AMAZING SITES RANGES.

CAPACITY	30 PAX
DURATION	90 MINUTES
PRICE	\$50 PP
UPGRADE	\$20 PP

FOOD MENU

BY SENSORIAL CIRCUS

SHARED DINING

Smoked Willunga almonds

Marinated Fleurieu olives

Spanish style pickled vegetables

Hummus crisps, fried sumac chickpea,
pomegranate, mint

Pork rilletes, Settlers Spirits Old Tom Gin

Mediterranean spiced lamb, herb cous cous,
baba ghanoush, shiraz jus

Bibb salad, chicken, fresh lettuce, garden herbs,
pickled shallot, radish, house dressing

Duck fat roasted potatoes

Garden Salad, herb vinaigrette

AVAILABILITY 14-60 PAX

SHARED GRAZING \$65 PP

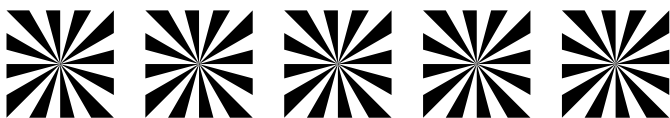
ADDITIONS

Cheese Board \$19 PP
assortment of cheese, seasonal
condiments, and crackers

Salumi Platter \$15 PP
assortment of cured meats, and
accompaniments

Dessert \$10 PP
Chef's selection

AVAILABILITY 14-100 PAX



*due to evolving offering and the seasonal availability of produce, menus are examples only.

CANAPÉS

AVAILABLE FOR PRIVATE EVENTS

COLD OPTIONS

\$ 5 EA

Pâté, shiraz gel, davidson plum, salt, chervil

Pork rilette, settlers spirits old tom gin and juniper pickled onion

Hummus, pomegranate and mint tartlets

Borgo sopressa antica open focaccia
mozzarella, basil pesto, heirloom tomato, spinach,
pecorino, red pepper jam

San daniela prosciutto open focaccia
salsa verde, fig vincotto, stracciatella, rocket

McLaren vale olive tapenade profiteroles
whipped lemon ricotta, thyme

Green pea and goat curd crostini, mint, fennel

Serrano jamon and compressed melon
gazpacho, manchego cream, pickled melon rind,
guindilla

Heirloom tomato bruschetta, fig vincotto, buffalo feta,
seasonal herbs

Chicken terrine red pepper jam, micro greens

Gazpacho chilled melon, mint

Pickled beetroot tartlet goats cheese, candied
walnut, balsamic

COFFIN BAY OYSTERS

\$ 8 EA

natural with lime

settlers spirits juniper 3 ways gin, coriander,
shallot, and guindilla

COLD OPTIONS

\$ 7 EA

Saltbush, fennel, and beetroot cured salmon
dill and lemon creme fraiche

Pickled port lincoln sardines, confit tomato, cured egg
yolk, chorizo

Kingfish crudo, orange ruby grapefruit, pickled
cucumber, citrus cream

Rare smoked beef, candied shallots, romesco
Alasta gusti anchovy toast, whipped lemon
ricotta, guindilla, spanish peppers, micro greens

HOT OPTIONS

\$ 7 EA

Housemade mini pie, lamb and shiraz

Kangaroo kofta, pepper berry and bush tomato
chutney, whipped lemon myrtle and Kris Lloyd feta

Pumpkin tartlets, gorgonzola, caramelised onion

Arancini, pumpkin and spinach OR field mushroom

Buttermilk chicken wings, limoncello chilli syrup,
candied citrus pickled shallots, Kris Lloyd buffalo
feta, fresh herbs

Masterstock szechuan chicken wings, pickled asian
vegetables, sriracha

Ellis beef brisket and brioche sliders local cheddar,
bacon jam

Chargrilled SA King Prawns
sumac, herb, and lemon

AVAILABILITY

30-100 PAX

SELECTIONS

8

MIN 10 PIECES PER SELECTION



CANAPÉS

AVAILABLE FOR PRIVATE EVENTS

SWEET OPTIONS

\$ 5 EA

Blondie
pandan and white chocolate

Cannoli
sweet ricotta, willunga candied almonds

Macaroons

Lemon curd tartlets
italian meringue

Dark chocolate and cherry tartlets
candied hazelnut

Profiteroles
salted caramel and vanilla cream

Orange and poppy seed cakes
glazed citrus

Berry mille feuille
chantilly cream

Gelato
mixed flavours with accompaniments

Baked Apple
italian meringue, hazelnut praline

GRAZING TABLE

A vibrant and generous grazing table, thoughtfully created to be a centrepiece of your event. Designed to bring people together, this chef curated selection offers an array of favourites from our menu, complimented with seasonal highlights.

Standard **\$35 PP**
equivalent to approximately
5 pieces per person

Enhanced **\$50 PP**
includes premium selections
equivalent to approximately 10 pieces per person

*enjoy on arrival until all the items have been consumed,
and a maximum of 2 hours

DESSERT & CANDY BAR

\$ 25 EA

An array of sweet treats for your guests to self-serve.
A crowd-pleaser for guests of all ages.

equivalent to approximately 3 pieces per person

AVAILABILITY

30-100 PAX

SELECTIONS

8

MIN 10 PIECES PER SELECTION



BEVERAGE PACKAGES

ALL PACKAGES INCLUDE BEER AND SOFT DRINKS.
PRICING BASED ON 3 HOURS OF SERVICE.

OPTION 1: \$55 PER PERSON CHOOSE 3 WINES

Pollyanna Polly
Sparkling

The Broken Fishplate
Sauvignon Blanc

The Dry Dam
Riesling

The Hermit Crab
Viognier Marsanne

The Olive Grove
Chardonnay

The Footbolt
Shiraz

d'Arrys Original
Grenache Shiraz

The High Trellis
Cabernet Sauvignon

The Custodian
Grenache

OPTION 2: \$65 PER PERSON CHOOSE 5 WINES

In addition to the wines in Option 01,
you can also choose from the following:

The Lucky Lizard
Chardonnay

**Stephanie The Gnome with
Rose Coloured Glasses**
Sangiovese Cinsault Sagrantino Rosé

The Derelict Vineyard
Grenache

The Galvo Garage
Cabernet Blend

The Love Grass
Shiraz

OPTION 3: \$85 PER PERSON CHOOSE 6 WINES

In addition to the wines in Option 1 & 2,
you can also choose from the following:

ICON WINES

The Dead Arm
Shiraz

The Ironstone Pressings
Grenache Shiraz Mourvèdre

The Coppermine Road
Cabernet Sauvignon

DISTRICT WINES

The Blewitt Sands
Grenache

The McLaren Sand Hills
Grenache

The Beautiful View
Grenache

CURATED WINE LIST*: PRICING BASED ON CONSUMPTION

Select up to six wines from the
d'Arenberg portfolio, and two beers
or ciders.

*may not be suitable for all groups



TERMS AND CONDITIONS

BOOKINGS

To secure a booking we require a deposit of \$60 per person, and a signed contract. Bookings and space will be tentatively held for 14 days from issue of contract. Any unconfirmed bookings after 14 days will be made available for other customers. The deposit will be applied to the final invoice. The booking includes use of existing furniture, plateware, cutlery and glassware.

PAYMENT / CANCELLATION

In the event that a confirmed booking is cancelled within one (1) month the deposit will be forfeited. Confirmed bookings cancelled with greater than one (1) month notice will be refunded in full.

Confirmation of approximate guest numbers are required one (1) month prior to the event. Upon confirmation of approximate guest numbers and food and beverage selections, an estimate will be provided, at which point pre-payment is required via credit card or bank transfer. The ability to increase numbers after that date will depend on the availability of space and food preparation.

The final confirmed guest numbers are required five (5) business days prior to the event. After that time any cancellations will be charged in full. An increase in numbers will be charged accordingly, any balance due from a variance in approximate numbers and final numbers will be refunded.

Any additional services provided or charges based on consumption will be due at the conclusion of the event.

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. All necessary care will be taken, but d'Arenberg Pty Ltd do not accept responsibility for any loss or damage of goods, or articles prior to, during or after the event.

NOISE

d'Arenberg is situated within a residential area; please respect this when vacating the premises. d'Arenberg Pty Ltd has the right to adjust the noise level. All evening entertainment finishes at 11.00 PM and guests must vacate premises by 11:30PM.

PRICING

Prices are subject to change. All prices include GST.

TIMES

Evening functions are based on a 11:30 PM curfew with last drinks served at 11.00 PM to allow 30 minutes to vacate the

premises. Daytime functions are based on last drinks at 4:30 PM for 5:00 PM vacation of premises.

GROUNDS

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

SMOKING

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

MENU

The menu will need to be decided no later than one (1) month prior to the event. Dietary requirements of guests are required five (5) business days prior to the event.

No outside food or beverage is permitted on d'Arenberg property.

Due to the nature of our location, last minute dietary requirement changes may not be able to be accommodated. 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.

LIQUOR LICENSE

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. To ensure responsible service of alcohol, events with a beverage package must include food, with at least 4 canapes per person per hour or equivalent.

MINIMUM AMOUNTS

Events require a minimum food and beverage spend of \$2,000 for weekday functions, and \$3,000 for all Saturday, Sunday or public holiday functions. If your food and beverage selections leave a discrepancy, this difference will be charged as a venue hire fee. Room rental charges are negotiable based on your total event costs. A minimum spend applies to all private events. A private event booking (exclusive use of the space) is required for:

- All evening events
 - Lunch events for 30 guests or more in Sensorial Circus
 - All bookings in the Chef's Gallery
- Lunch bookings in Sensorial Circus for 29 guests or fewer do not require a minimum spend or room hire, as the space will remain open to other guests. Groups of 14 or more are required to dine on the Shared Menu at \$60 per person.



All functions booked at the d'Arenberg Cube include access to the Alternate Realities Museum, a contemporary art gallery located on the ground floor.



Your event coordinator will discuss incorporating this experience into your event itinerary at the time of booking.

CONTACT DETAILS

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E. WINE@DARENBERG.COM.AU

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   @DARENBERGWINE
#DARENBERGCUBE

CLOSED: GOOD FRIDAY, CHRISTMAS DAY, NEW YEARS DAY

DARENBERG.COM.AU
