



## **CONFERENCES/SEMINARS/TRADE SHOWS** **AT THE NURIOOTPA VINE INN HOTEL**

### **ACCOMMODATION**

#### **NURIOOTPA VINE INN - 3<sup>1/2</sup> STAR EXECUTIVE (14-22 Murray Street)**

Eighteen (18) Motel Units all with private ensuite (11 with spa baths), wall to wall carpet, quality furnishings, good lighting and bed lamps. Six units are on the ground floor, and twelve units are upstairs.

#### **NURIOOTPA VINE COURT - 3 STAR STANDARD (49 Murray Street)**

Located 350 meters up Murray Street from the main hotel, eighteen (18) Motel Units all with private ensuites, wall to wall carpet, quality furnishings, good lighting and bed lamps. All units are on the ground floor.

#### **NURIOOTPA VINE COURT DELUXE SELF CONTAINED APARTMENTS (49 Murray Street)**

Located 350 metres up Murray Street from the main hotel, Seven (7) One Bedroom and Four (4) Two Bedroom Self Contained Apartments all with private ensuites, quality furnishings, good lighting & bed lamps. All apartments are on the ground floor

### **ROOM FACILITIES**

Shower/Bath and Toilet (12) with Spa Baths

Electric Blankets

Self Dial Telephones

Colour televisions

Refrigerator

Tea and Coffee making facilities

Reverse Cycle Air conditioning

Wheelchair Access with Purpose built facilities

### **FACILITIES AVAILABLE**

Solar Heated Swimming Pool & Gas Heated Spa

Nuriootpa Vine Inn

- Conference Rooms
- Front Bar, Saloon Bar, and Cocktail Bar
- TAB, Sky Channel, Club Keno and EFTPOS
- Separate Gaming Room - Pokies
- AUSTAR Cable Television
- Vine Garden Bistro

## CONFERENCE/MEETING ROOMS

<b>VINE GARDEN ROOM HIRE</b>	1 - \$250.00 per day or part thereof 2 - \$200.00 per day or part thereof 3 - \$150.00 per day or part thereof 1,2,3,4 (entire room) - \$1500.00 per day or part thereof Room hire includes water & mints
<b>SET UP</b>	Theatre Style, Classroom, U-shape or Board Room
<b>TECHNICAL EQUIPMENT AND SERVICES</b>	Portable Stage, Lectern, Cordless Microphone, TV, VHS Video, Overhead Projector, Screen, White Board and Flipchart are included in your Room Hire fee. Data Projector is available for hire at \$100.00 per day. Photocopying and Fax facilities are available at cost.

## IN-HOUSE CONFERENCE ACCOMMODATION RATES (Room Only)

	<b>Nuriootpa Vine Inn Executive 3 ½ Star</b>	<b>Nuriootpa Vine Court Standard 3 Star</b>
Single	\$99.00 per night	\$75.00 per night
Double/Twin	\$110 per night	\$85.00 per night
Triple share	\$132.00 per night	\$105.00 per night

### **Nuriootpa Vine Court**

#### **ONE BEDROOM**

-maximum 2 persons using the queen bed only \*

#### **TWO BEDROOM**

-maximum 2 persons using one bedroom only \*

#### **TWO BEDROOM**

-maximum 4 persons using both bedrooms \*

-2 persons using both bedrooms

\* SOFA BED

-extra for both one and two bedroom

### **Deluxe 4 Star**

#### **Self Contained Apartments**

\$150.00 per night

\$150.00 per night

\$260.00 per night

\$30.00 per night

## BREAKFAST

*Served in the Vine Garden Bistro from 7.00 am to 10.00 am daily (Earlier by arrangement)*

### **BUFFET CONTINENTAL**

Consists of a selection of fruit juices, cereals, fresh fruit, yoghurt and a variety of toasts plus freshly brewed coffee & teas.

***\$13.00 per person***

### **COOKED**

Consists of your choice of a full cooked breakfast including, eggs, bacon, sausages, grilled tomato & mushrooms, spaghetti, baked beans, hash browns, ham & cheese omelette and toast, plus freshly brewed coffee & teas.

***From \$13.00-18.00 per person***

### **CONTINENTAL & COOKED BUFFET BREAKFAST (Minimum of 20 persons)**

Includes a combination of the Continental and Full Cooked Buffet Breakfast

***\$20.00 per person (by arrangement)***

## **MORNING TEA / AFTERNOON TEA**

Coffee and Tea on arrival - ***\$4.50 per person***

Coffee and Tea served with Home Made Biscuits - ***\$5.50 per person***

Coffee and Tea served with Home Made Cake - ***\$6.00 per person***

Coffee and Tea served with Home Made Scones, Jam and Cream - ***\$7.50 per person***

Continuous Coffee and Tea - ***\$9.00 per person***

## **LUNCH**

### ***OPTION ONE - \$14.50 per person***

Fresh Assorted Sandwiches, Fresh Fruit Platter, Coffee & Tea

### ***OPTION TWO - \$16.00 per person***

Roast Beef served with hot seasonal vegetables

Beer Battered Butterfish served with garden fresh side salad

Traditional German Apple Strudel & Cream

Fresh Fruit Salad & Icecream

Coffee & Tea

### ***OPTION THREE - \$17.50 per person***

Curry Samosas, Spring Rolls, Spicy Potato Wedges & Mini Dim Sims with dipping sauces

Assorted Sandwiches, Cocktail Pies, Pasties & Sausage Rolls, Marinated Chicken Wings.

Coffee & Tea

### ***OPTION FOUR - \$21.00 per person***

Fresh Assorted Gourmet Sandwiches, Warm Oven Baked Focaccia,

Fresh Fruit Platter, Cheese & Greens Platter, Coffee & Tea

## **BEVERAGES**

Soft Drink - ***\$10.00 per jug***

Orange Juice - ***\$12.00 per jug***

Carlton Draught Beer - ***\$18.00 per jug***

Cascade Premium Light Beer - ***\$16.00 per jug***

Coopers Pale Ale - ***\$20.00 per jug***

House Wine (Bottled) - ***\$18.00 per bottle***

## **DINNER**

### **HORS D'OEUVRES**

A selection house made Dips with Pita & Tortilla Chips- ***\$4.50 per person***

Thai Fish Cake with Sweet Chilli- ***\$4.50 per person***

Tempura Prawn & baby Whiting fillet with Caper Aioli - ***\$5.00 per person***

Caramelised Onion & Blue Cheese Calzone - ***\$4.50 per person***

## DINNER

### CHEESE & GREEN

#### **Option 1**

Assortment of 3 Cheeses with Water Crackers & Crudite  
***\$9.00 per person***

#### **Option 2**

Assorted local & interstate Cheese with Angas Park dried Fruits  
and Duck & Almond Pate  
Served with crisp Lavosh  
***\$13.00 per person***

### FINGER FOOD

#### **Cold**

Rare Roast Beef Fillet on Garlic Crouton with Mustard Mayonnaise  
Smoked Salmon on Turkish with fried Caper & Horseradish Relish  
Smoked Chicken Tart with roasted Capsicum Aioli  
Cashew, Artichoke & Parmesan on Melba Toast  
Aldinga Turkey with Brie & Cranberry

#### **Hot**

Chinese style battered Pork with Sweet & Sour Sauce  
Tempura Prawn with Wasabi Aioli  
Assorted Petit Pie with green Tomato Pickle & Tomato Ketchup  
Seafood Money Bags with Soya  
Curry Samosas with Tzaziki  
***\$26.00 per person***

### SOUPS

Tomato & Basil  
Pumpkin, Potato, Leek & Bacon  
Creamy Chicken & Vegetable  
Cream of Sweet Potato and Bacon  
Carrot, Ginger & Coconut  
Italian Tomato & Bacon  
*served with Parmesan crusted Croutons*  
Curried Pumpkin  
*Garnished with toasted Pine Nuts*  
Sweet Potato, Peanut & Coriander  
Minestrone with Risoni  
***\$6.50 per person***

## DINNER

## **ENTREES**

### **Option 1**

Prawn Avocado Salad  
*SA prawns on ripe avocado with tangy cocktail dressing*  
Lamb Madras  
*With rice pilaf & raita*  
Sweet & Sour Battered Chicken  
*Crisp chicken on rice vermicelli*  
Salt & Pepper Squid  
*Served on salad greens with a sweet chilli sauce*  
Chicken & Mushroom Filo Parcel  
*Flaky pastry with baby spinach & pine nut ragout*  
Warm Chicken Salad  
*Mixed lettuce romas Spanish onion with balsamic vinaigrette*  
**\$10.50 per person**

## **ENTREES**

### **Option 2**

Prawn & Scallop Skewers  
*With citrus aioli on rice noodles*  
Whiting Fillet Goujons  
*Crisp baby whiting with caper aioli*  
Smoked Lamb Fillet On Baby Cos  
*with char grilled vegetable relish*  
Beef & Chicken Satay Skewers  
*With pappadam & peanut sauce*  
Chinese Style Pork  
*On vermicelli with Spicy plum sauce*  
Thai Green Chicken Curry  
*With sweet potato fresh herbs & steamed rice*  
**\$13.50 per person**

## **MAIN COURSES**

### **Option 1**

Rosemary & Thyme Mustard Encrusted Beef Strip Loin  
*cooked medium - served with hassle-back potatoes & red wine demi*  
Chicken Mignon On Baby Potatos  
*Served with mushroom sauce*  
Golden Crumbed Garfish Fillets  
*With caper tarragon aioli*  
Chicken Breast With Cashew, Spring Onion Cream Cheese  
*With a Roma tomato & basil salsa*  
Grilled Perch Fillets  
*With lemon & dill white wine butter sauce*  
Honey Soya Pork Belly  
*On wilted Asian greens & hokkien noodles*  
**\$23.00 per person**

## **DINNER**

## **MAIN COURSES**

### **Option 2**

Pepper Crusted MSA Roasted Beef Fillet  
*cooked medium - with penfolds shiraz jus & roasted root vegetables*  
Baked Chicken Breast  
*wrapped with smoky bacon & topped with vegetable relish*  
Grilled Lemon Pepper Barramundi  
*With a Barossa chardonnay butter sauce*  
Marinated Lamb Backstrap  
*Served on Moroccan cous cous with tzaziki & red wine jus*  
Beef Wellington  
*Wrapped with butter puff pastry with mushroom duxelle*  
Mint & Honey Basted Lamb Rack  
*With a thyme & orange jus*  
**\$28.00 per person**

***ALL MAIN COURSE ARE ACCOMPANIED BY BOWLS OF  
HOT SEASONAL VEGETABLES AND GARDEN FRESH SALADS.***

## **DESSERT**

### **Option 1**

Baked New York Style Cheesecake  
*served with raspberries & double thick cream*  
Fruit Pavlova  
*mini pavlovas topped with tropical fruit, vanilla ice-cream & berry coulis*  
Banana Caramel Crepe  
*banana & caramel filling topped with butterscotch sauce & cream*  
Traditional German Apple Strudel  
*with whipped cream*  
Murray Mousse & Mud Cake (Gluten Free)  
*With berry coulis & cream*  
**\$10.50 per person**

### **Option 2**

Steamed Double Chocolate Pudding  
*With a grand marnier orange sauce & jersey cream*  
Lemon Meringue Pie  
*With whipped cream*  
Sticky Date & Fig Pudding  
*home made & served with butterscotch sauce & vanilla bean ice-cream*  
Blueberry Brulee Cheesecake  
*With a trio of berries & cream*  
Belgian Waffles With Caramelized Apple  
*With a baileys & scorched almond icecream*  
**\$13.50 per person**

***DESSERTS PRICES INCLUDE BREWED COFFEE, TEA & DINNER MINTS***

## **MENU COMBINATIONS AND COSTINGS**

\*Prices apply to One (1) choice of Soup, Two (2) choices of Entrée, Two (2) choices of Main Course and Two (2) choices of Desserts.

\*Extra choices in any Course are an additional \$3.00 per choice.

\*If a Menu is chosen where all Courses are served alternately a discount of \$2.00 per person applies.

\*It is preferable for Functions of more than 150 persons that you opt for an alternate drop Menu.

\*Where choices are taken from different price levels, the higher price will apply.

\*A minimum of 2 Courses are required to be selected.

\*Vegetarian Options And Other Dietary Requirement Meals Are Available Upon Request

**All prices include GST**

**All prices are subject to change - Valid until 31 March 2010**

## **CONDITIONS**

- **Receipt of this letter does not constitute a booking.**
- You are requested to confirm a booking in writing and include your deposit (if required).
- Accommodation bookings require a deposit of \$50.00 per room.
- Cancellation of a function by you must be advised in writing. Refund of deposits held are as follows: Over 60 days - full refund, 30-59 days 75% refund, 15-29 days - 50% refund, 14 days - no refund.
- Tentative bookings will be held for a maximum of fourteen (14) days. If you do not confirm the function by this time we will release the space without notice.
- Please confirm your menu selection at least fourteen (14) days prior to the event.
- A guaranteed minimum number of guests attending the event is requested three full working days prior to the event, or as otherwise advised. Charges will be based on the number of people attending the function or the guaranteed number, whichever is the greater.
- Payment of the account must be made by cash or major credit card in one lump sum at the conclusion of the function. Payment by personal cheque must be made at least 14 days prior to the event. Credit facilities may be available, but only on approval from the General Manager at least 14 days prior to the first day of the function. One account only will be prepared for the event, individual accounts can not be made for conference delegates.
- We cannot take responsibility for damage to or loss of items before, during and after an event, and recommend that you arrange appropriate insurance cover.
- It is your responsibility to ensure that all attendees behave in an orderly manner during the event.
- Please note, you are financially responsible for any damage sustained to hotel property and fittings, and a cleaning surcharge if the event has created cleaning requirements that are considered to be over and above normal cleaning.

I trust this information is sufficient at present, however please do not hesitate to contact me should you have any queries or require any further information.

Assuring you of our most courteous attention at all times.

**Kind Regards**

*Helen J Turnbull*

**Helen Turnbull  
Functions Coordinator**

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