

# Maximilian's

ADELAIDE HILLS



## WEDDING PACKAGE

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Verdun South Australia

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follow us:  

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*Maximilian's*  
ADELAIDE HILLS

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Jack Small Photography





On behalf of the Maximilian's team, congratulations on your engagement and thank you for enquiring about holding your wedding at the iconic Maximilian's.

Only 10 minutes from the Toll Gate but seemingly a world away, be enchanted by the elegant warmth and contemporary ambiance. Delight in the sweeping country views over the lawn and lake from our Function Pavilion, an extension of the original homestead surrounded by vineyards.

Celebrate the region and season with our superb menus, offering a variety of dining experiences from one of South Australia's most well known restaurants.

Complement your occasion with award winning wines at the home of Sidewood Estate's Cellar Door, a game of petanque or a hit of golf on our unique floating green.

Maximilian's provides all the ultimate ingredients for a quintessential Adelaide Hills wedding experience including flexible capacity for groups of all sizes up to 250 guests, various on-site ceremony areas, a professional function team with service to match.

Please take the time to read through the information provided and we look forward to discussing how we can assist you make your Wedding Day even more special. Please do not hesitate to contact us for more information or with any special requirements.

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**WELCOME**



Adelaide Hills iconic restaurant Maximilian's is a premier destination for an exceptional dining experience and has held a special place in people's hearts for many decades.

Nestled amongst vineyards with country panorama, the homestead restaurant emanates elegant warmth (circa 1851) and provides various separate areas for different group sizes.

The Maximilian's team has vast experience in catering from wine dinners, corporate functions and conference style meetings to weddings and significant celebrations. Maximilian's is able to offer a unique experience to our function clients as many of our menu items are directly integrated with our superb a la carte restaurant menu.

This allows us to provide many options tailored to individual preferences, showcasing our passion for food and wine and ensuring the very best seasonal produce and the finest dining experience for you and your guests.

# DINING



## SHARED \$90 pp

A fantastic dining format for celebrations reminiscent of a country wedding feast.

1 set entrée or 2 set alternate drop entrée's  
3 Shared Main Courses with seasonal sides

Your Wedding Cake served on platters to the table.  
Tea and coffee

*Add \$10 to add an extra dish to any course.*

## SET MENU \$85 pp

A traditional individually plated dining option.

1 set entrée or 2 set alternate drop entrée's.  
2 Alternate Drop Main Courses with seasonal sides

Your Wedding Cake served on platters to the table or individually plated.

Tea and coffee

Add \$5 to have your 2 entrée options shared

Add \$10 to add an extra dish to any course

Add \$10 to allow a choice of mains course options

*All options include bread with butter, mains served with seasonal greens & hand cut potatoes*

*Additional main choices - \$10 pp*

*Dietary requirements are catered for. Extra choices and canapés can be added to all dining formats for an additional cost.*

*All food packages include tea and coffee service*

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## COCKTAIL \$85 pp

Don't like formalities and prefer to keep the vibe casual? Standup format is for you!

Shared antipasto platters  
5 canapes (3 cold, 2 hot)  
2 larger

Your wedding cake cut and served on platters at a dessert station with tea and coffee Cheese boards

# MENU FORMATS



**Adelaide Hills Garden Vegetables**

Quinoa, Woodside goats curb, pickled onion, liquorice (V, GF)

**Roasted Eggplant**

Woodside goats curd, crispy onions, quinoa, walnut, soft herbs (V, GF)

**Roasted baby carrots**

Spiced dukkha, carrot ketchup, buttermilk, curry leaves (V, GF)

**Heirloom tomato**

Bocconcini, olive crumb, salsa verde, seed crisps (V, GF)

**Truffle Polenta**

Pan roasted mushrooms, taleggio cheese, soft yolk, greens (GF, V)

**Beetroot salad**

Woodside goat's curd, pickled onion, walnut, linseed crisp (GF, V)

**Orange & Dill Cured Ocean Trout**

Horseradish cream, fennel, foraged herbs

**Citrus & Herb Prawns**

Cucumber ribbons, black sesame, citrus, radish, fennel (GF)

**Confit South Australia Chicken Thigh**

Spiced carrot, braised pearl barley, minted yogurt

**Confit South Australia Chicken Breast**

Basil beurre blanc, buttered leeks, potato puree (GF)

**Atlantic Salmon**

Seaweed butter sauce, charred sweet corn, brandade, pickled daikon (GF)

**Roasted Pork Belly**

Charred pineapple & red onion, pickled garlic & chilli sambal, herbs (GF)

**Spiced Lamb shoulder**

Lemon tahini, ancient grains, beetroot, charred cabbage (DF, GF)

**Limestone coast Beef Sirloin (Main Course option only)**

(cooked medium) Roasted tomatoes, béarnaise, red wine jus

**Coorong Black Angus Beef fillet**

(SURCHARGE ADD \$7 PP)

Roasted tomatoes, béarnaise, red wine jus

SIT DOWN  
MENU



## TO FINISH

Your wedding cake plated as shared platters with petite fours cream and coulis

### **ADDITIONAL DESSERT OPTIONS \$10pp**

#### **ADDITIONAL CHEESE BOARDS \$9pp**

Choose 2 options to alternate drop

#### **BELGIUM CHOCOLATE BAR**

Popcorn ice cream, candied pistachio, honeycomb

*+All options available as entrée or main course unless specified*

*+We can cater to most dietary requirements, notice must be given no later than 7 days prior to the event.*

#### **BERRY FRANGIPANI TART**

Vanilla cream, lemon curd

#### **TIRAMISU**

Vanilla sponge, espresso coffee, mascarpone, chocolate

#### **PANNACOTTE**

Pistachie crunch, candied mandarin

#### **CREM BRULEE**

Almond biscotti

# SIT DOWN MENU

## Cold

- + Mushroom san choy bau (vg, GF)
- + Woodside goat's curd, caramelized onion, tartlet (V)
- + Beetroot relish, whipped fetta, seed crisp (V, GF)
- + House made mushroom pate, toasted brioche (V)
- + Pork or vegetarian cold rolls (GF)
- + Snapper toast, chimichurri sauce
- + Oysters natural, fresh lime
- + Kingfish tartare, finger lime, avocado mousse (GF)
- + Chicken & herb finger sandwiches
- + Duck parfait, truffle, pickled cranberries, melba toast
- + Pork, tarragon terrine, cornichons, melba toast
- + Rare roast beef with horseradish crostini
- + Kangaroo tartare, wild rice, wasabi mayo, betel leaf (GF)



## Hot

- + Parmesan stuffed fried olive cups (v)
- + Mushroom arancini, parmesan aioli (v)
- + Falafel, lemon tahini sauce (V, GF)
- + Meatballs sugo sauce
- + Popcorn cauliflower with Sriracha aioli (GF, V)
- + Croquettes, salsa verde (v)
- + Lamb, spinach, fetta, cumin, cigars
- + Tempura oysters, wasabi mayo, pickled wakame
- + Pulled meat & chipotle slaw sliders (vegetarian available)
- + Mini hot dogs, brioche buns, house made chutney
- + Fish, lemon & herb pasties with tartare
- + Prawn cigars, ginger, kaffir lime & sesame

## Large Canape Selection

- + Boxed Thai Beef and glass noodle salad (GF, DF)
- + Individual Squid and fries with lemon and herb aioli
- + Herb and lemon chicken skewers (2), herb pilaf rice (GF)
- + Chicken san choy bau, cos lettuce cups, herbs, crispy shallots (GF, DF)
- + BBQ Pork, coriander, mint, peanut salad (GF, DF)
- + Indian curry, fragrant rice, minted yogurt (only available for groups over 50)
- + Roasted spiced lamb, lemon tahini sauce, ancient grains, beetroot, charred cabbage (GF, DF)

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## Desserts

### \$5 each piece

- +Coconut sorbet, seasonal fruit, pistachio crunch Sundae's (GF, VG)\*
- +Lemon meringue tarts
- +Chocolate Brownie, ganache & honey comb

### Petite Fours

- +Honey comb drizzled with Belgium chocolate
- +Raspberry meringues
- +Almond Biscotti
- +Pistachio & dried cranberry nougat
- +Toasted citrus marshmallow

Please note some items may be subject to seasonal change and the HOT & COLD items can be ordered by a minimum of 30 each. We are open to customizing a package if required, conditions apply. All cocktail food must be fully paid for 7 days prior to the event.

# COCKTAIL MENU



## Reception Venue

Exclusive use of our lawn, deck, pavilion and garden courtyard from 5:00pm  
Linen table cloths, napkins and full table settings

Black chairs  
Gift table  
(Cake knife)  
Use of in-house AV system and cordless microphone for MC and speeches  
Use of in-house lighting with dimmable lighting features  
Easel for displaying seating chart  
Wine barrels and black umbrellas  
Golf clubs  
Full set-up and pack down of tailored event  
Access to dedicated bar  
Consultation and planning with full event management

## Ceremony Site \$500

30 black chairs  
Access to power  
Clothed signing table with 2 chairs  
Cleaning and set-up of ceremony area to clients requirements  
Use for wedding rehearsal with prior booking  
Plain white wooden wedding arbour

**WEDDING  
HIRE**



Sidewood Estate is a family owned vineyard, nestled in the cool climate region of the Adelaide Hills, the heart of Australian cool climate wine. Owners and Vignerons Owen and Cassandra Inglis have owned the estate since 2004.



The Sidewood Estate vineyard is situated on 300 acres in the Onkaparinga Valley, 380m above sea level. Climate, soil, an unwavering focus on distinction in viticulture combined with hand- picking and fruit selection play a vital role to ensure that only the best fruit is grown for Sidewood Wines.

Sidewood wines are made by internationally acclaimed winemaker Darryl Catlin at our state of the art, boutique winery in Nairne, Adelaide Hills.



The wines consistently impress the judges at wine shows throughout Australia and overseas with trophies and medals across the range.

Maximilian's is the home of the Sidewood Estate cellar door, providing wine tastings and cellar door sales.



# SideWood Estate BEVERAGES



## Stable Hill Wine Package



3hrs	4hrs	5 hrs
\$38pp	\$46pp	\$52pp

Bucks Fizz  
 The Unicorn Sauvignon Blanc  
 Cremello Chardonnay  
 The Little Villager Pinot Noir  
 Mustang Shiraz

One selection of full strength beer & cascade light beer, fruit juice & soft drink

Additional time may be added for \$6/30mins

*Stable Hill, by Sidewood Wines is a vibrant range of easy drinking, cool climate wines with an emphasis on fun, laughter and keeping tongues firmly in cheek!*

**Please note that varietals may change subject to availability**



## Sidewood Estate Package



3hrs	4hrs	5 hrs
\$45pp	\$54pp	\$59pp

Sidewood Estate NV Sparkling  
 Sidewood Estate Sauvignon Blanc  
 Sidewood Estate Chardonnay  
 The Little Villager Pinot Noir  
 Sidewood Shiraz

Sidewood Apple & Pear Cider,  
 2x selections of full strength house beers, Cascade light, fruit juice & soft drink, Sparkling & Still water

Additional time may be added for \$7/30mins

*The Sidewood Estate range personifies our aim to create exceptional and elegant wines with a focus on excellence. Wines that impress the judges with consistent trophies and gold medals.*



## Mappinga Reserve Package



3hrs	4hrs	5 hrs
\$55pp	\$66pp	\$70pp

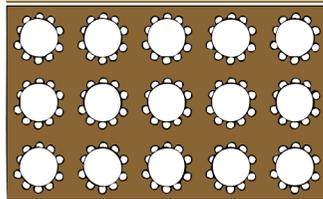
Isabella Rose Sparkling  
 Sidewood Estate Pinot Gris  
 Mappinga Reserve Sauvignon Blanc  
 Mappinga Reserve Chardonnay  
 Sidewood Estate Pinot Noir  
 Mappinga Reserve Shiraz

Sidewood Apple & Pear Cider, 1x full strength house beer, 1x selection of Prancing Pony Beer, Cascade light, fruit juice & soft drink, Sparkling & Still water

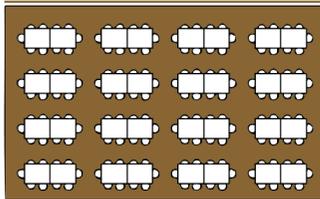
Additional time maybe added for \$8/30mins

*Mappinga Reserve, by Sidewood takes its name from the road where our 300 acre estate lies in the heart of the Onkaparinga Valley. Premium fruit and process resulting in luxurious, complex wines with great structure and length.*

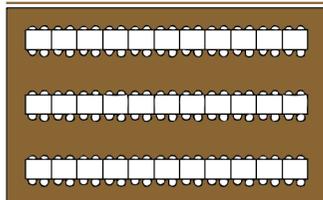
150 pax  
Rounds x 10 per table



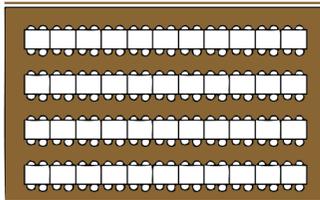
160 pax  
Rectangles x 10 per table



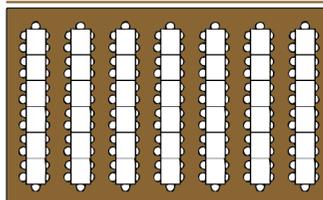
132 pax  
44 per row x 3



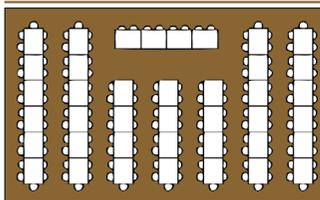
176 pax  
44 per row x 4



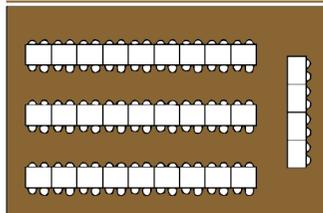
182 pax  
26 per row x 7



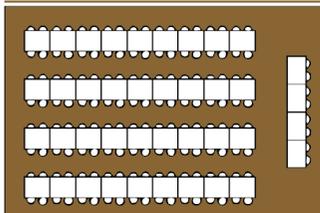
163 pax / 26 per row x 4  
17 per row x 3 / Bridal Table x 8



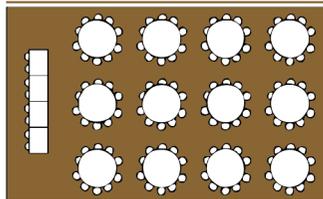
116 pax / 36 per row x 3  
Bridal x 8



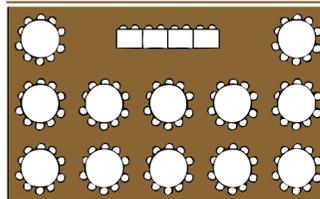
152 pax / 36 per row x 4  
Bridal x 8



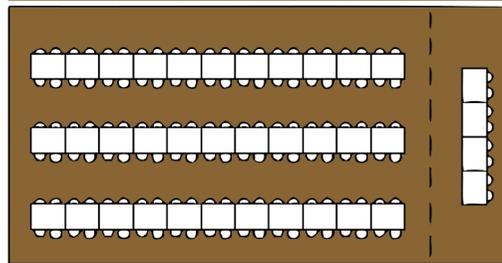
128 pax / 12 x rounds  
Bridal x 8



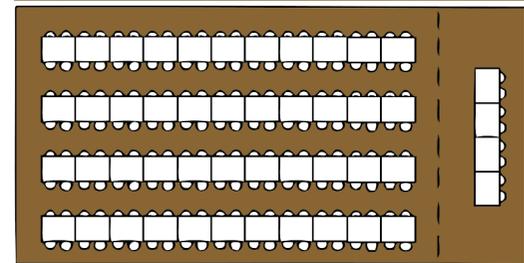
128 pax / 12 x rounds  
Bridal x 8



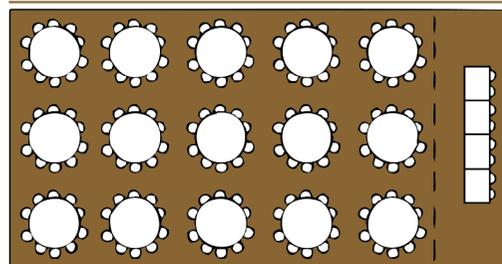
140 pax  
44 per row x 3



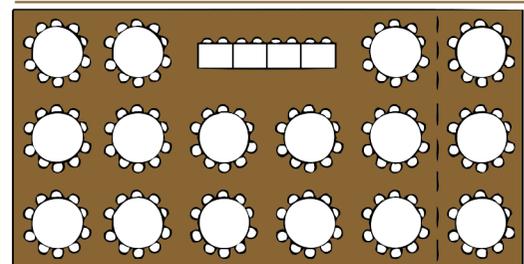
184 pax  
44 per row x 4



158 pax  
15 rounds



168 pax  
16 rounds



## Maximilian Pavilion

Sample Table Configurations as a general guide. Capacity of Pavilion can be increased by extending the marquee and utilising the courtyard area for additional seating. Please discuss with our Functions Manager for numbers above 184 people.

# FLOOR PLAN

Maxcem Pty. Ltd. t/as

*Maximilian's*

## Terms & Conditions

Maximilian's is proud of our excellent reputation for assisting Clients create wonderful Events.

The following Terms & Conditions answer many frequently asked queries whilst providing an understanding of our mutual contractual obligations and assisting the successful planning and execution to achieve the most memorable celebrations.

Please review and execute accordingly.

### The Agreement:

The Client wishes to hire the Property (see clause 2.1) for a certain period as specified in the 'Booking Agreement' and to engage Maximilian's to provide those Services and associated Equipment for the Event.

The contract between the Client and Maximilian's is comprised only of these Terms and Conditions and the 'Booking Agreement' to which these Terms and Conditions are annexed.

### 1. Booking Confirmation and Deposit

- 1.1 A deposit payment to the value of the Venue Hire Fee specified in the 'Booking Agreement' in addition to receipt of a signed copy of the Terms & Conditions constitutes confirmation of booking.
- 1.2 Maximilian's will hold the date of a tentative booking for a maximum of 14 days after which we reserve the right to cancel a tentative booking where no monies have been received. If an enquiry for the same date is received during this 14 day period, Maximilian's will use their best endeavours to contact the tentative booking and provide them an opportunity to confirm.
- 1.3 The deposit payment is non-refundable, without exception.

### 2. Venue Hire

- 2.1 Payment of the standard venue hire fee ensures exclusive use of the Pavilion, Courtyard, Deck & Lawn which will be made available to the client from 5pm on the day of the event (refer to areas outlined in Red on Annexure 1: Maximilian's Site Plan).
- 2.2 Inclusions consist of tables and chairs, linen table cloths and napkins, full table settings including client supplied table decorations, flexible table plans, set up of display tables, in-house audio and microphone, dimmable lighting features, large 'seating plan' easel, dedicated bar, event co-ordination and execution.
- 2.3 All events are required to cease by 12.00am (midnight)
- 2.4 Last drinks will be called at 11.30pm
- 2.5 Entertainment must cease at 11.45pm

### 2.6 Venue Hire Fees and Minimum Spend Requirements

#### Off Peak (1st of May – 30th of September)

**Mon–Fri:** \$500 Minimum Food and Beverage Spend: N/A **Sat–Sun:** \$1200 Minimum Food and Beverage Spend: N/A

#### Peak (1st of October – 31st of January)

**Mon–Fri:** \$900 Minimum Food and Beverage Spend: \$10,000 **Sat–Sun:** \$2,200 Minimum Food and Beverage Spend: \$14,000

#### Premium (1st February – 30th April)

**Mon–Fri:** \$1,300 Minimum Food & Beverage Spend: \$12,000 **Sat–Sun:** \$2,900 Minimum Food & Beverage Spend: \$15,000

- 2.6.1 On-Site Ceremonies on the Southern Plateau are available from 3pm on the day of the Event for an additional fee of \$500. (Maximilian's provides a 30 chairs and a clothed signing table inclusive in the additional ceremony fee - additional Chairs provided for \$2 per chair).

### 3. Guest Attendance and Payment Conditions

- 3.1 The Client must finalise and communicate Menu selections to Maximilian's no later than 30 days prior to the Event date.
- 3.2 Final guest numbers including 'Additional Guests' (i.e. performers, contractors, agents or service providers and the like), must be confirmed no later than 21 days prior to the Event. This is the minimum number of guests that the Client will be charged.
- 3.2.1 Dietary requirements and final table plans must be received no later than 14 days prior to the event
- 3.3 Based upon the final number of minimum guests as described in 3.2, an invoice will be issued to the client for the total costs of venue hire, catering, beverage packages and any additional costs as per the Booking Agreement, less any deposits paid.
- 3.3.1 This invoice must be paid in full no later than 14 days prior to the event
- 3.4 Any additional costs incurred during the event are to be paid in full immediately upon the conclusion of the event. Maximilian's reserves the right to hold Client's credit card details and process any additional costs on the evening for this payment.
- 3.5 If guest numbers increase, Maximilian's requires a minimum of 3 days notice prior to the Event.
- 3.5.1 An additional invoice will be issued and additional payments must be received no later than 7 days prior to the event
- 3.5.2 Maximilian's accepts all Credit Cards (except Diners), Cash or Direct Deposit. A 1.5% credit card surcharge applies for all Credit Card transactions except Amex where a 3% surcharge is applicable.
- 3.6 Personal cheques will only be accepted if prior acceptance has been granted by management and are presented in time for full clearance of the funds no later than 14 days prior to the event.
- 3.7 To assist Clients, Maximilian's accepts Progress Payments for the total anticipated event costs with prior arrangement.

### 4. Pricing and Menu Changes

- 4.1 Food and Beverage pricing will increase by 5% to the nearest dollar on the 1st of July each year regardless of when the Terms and Conditions were signed.
- 4.2 A Surcharge of 5% will apply to all Event dates that immediately precede or follow a Public Holiday.
- 4.3 A surcharge of 10% will apply to all Event dates that fall on a Public Holiday.
- 4.4 A Food Package must be selected and paid for on behalf of all guests aged 13 years and over.
- 4.5 Additional guests (performers, agents or the like) will be charged \$40 each for an additional main meal if required. Beverages consumed by additional guests will be charged to the Client.
- 4.6 Food Packages for guests aged 12 years and younger will be charged at \$30 per guest
- 4.7 Either a Beverage Package (minimum of 5 hours) or a bar tab with a minimum spend requirement no less than the least expensive Beverage Package must be selected.
- 4.7.1 If a Beverage Package is selected, it must be paid on behalf of all guests aged 18 years and over.
- 4.8 Non-alcoholic Beverage Packages for guests aged 17 years and younger will be charged at \$30 per guest.
- 4.9 Maximilian's menus may change according to seasonal availability.
- 4.10 Maximilian's Beverage Packages may change according to product availability.
- 4.11 Wine vintages may change according to availability.
- 4.12 No Food or Beverages may be brought onto the property unless prior written consent has been issued by management.

### 5. Menu Tastings

- 5.1 Maximilian's hosts regular menu tasting through-out the year on Thursday evenings. Clients are welcome to request the schedule of potential dates and book a maximum of 10 guests for a menu tasting.
- 5.2 Maximilian's offers Clients (2 people) with a confirmed booking a \$40 menu charge. All other guests will be charged \$60 per person.

### 6. Cancellation

- 6.1 If the Client cancels their confirmed Event a percentage of the Minimum Food & Beverage Spend (as per Clause 2.6) is immediately due and payable to Maximilian's (any deposits paid will be applied towards this fee) on the following basis:-
- 6.2 If an event is cancelled prior to 270 days before the Event date, the deposit payment will be forfeited as per clause 1.3.
- 6.3 Within 91 and 269 days of the Event date - 25% of the Min. Spend commitment is payable.
- 6.4 Within 15 and 90 days of the Event date - 50% of the Min. Spend commitment is payable.
- 6.5 Within 0 and 14 days of the Event date - 100% of the Min. Spend commitment is payable.

# TERMS + CONDITIONS



## 7. Damage and Liability

- 7.1 The safety of all guests including minors is the responsibility of the Client. The Client must particularly ensure that minors are supervised at all times.
- 7.2 Confetti, rice, table scatters or similar items are not permitted on the property. Maximilian's recommends rose petals or similar.
- 7.3 Nothing is to be nailed, screwed or adhered in any way internally or externally to the Venue unless Maximilian's grants prior permission. If such permission is given with any conditions, then the Client or their delegated agent must comply with those conditions.
- 7.4 Maximilian's shall not be liable for, and the Client fully releases Maximilian's from and indemnifies Maximilian's in respect of liability for, any injury, damage or loss of any nature suffered by the Client or the Client's guests, agents or other persons or goods associated with the event prior to, during or after the event, except to the extent that such injury, damage or loss is caused by the negligence of Maximilian's.
- 7.5 If damages occur to the Venue or the Venue's equipment or property by any guests, attendees or personnel associated with the Client before, during or after an event, the Client is financially liable to make good such loss or damage.

## 8. Service of Alcohol

- 8.1 BYO is strictly forbidden at Maximilian's unless prior written consent has been granted by management.
- 8.2 Maximilian's is committed to responsible service of alcohol and will not serve alcohol to patrons under the age of 18 years
- 8.3 Maximilian's reserves the right pursuant to section 125 of the Liquor Licensing Act 1997 to refuse service of alcohol to intoxicated or disorderly patrons.
- 8.4 Intoxicated or disorderly patrons may be asked to leave the premises.

## 9. General Regulations

- 9.1 At no time will the Client commit any act or permit its employees, agents or guests to commit any act that is unlawful, illegal, offensive, or is in breach of Maximilian's policies or rules or is in breach of any statutes, by-laws, orders, regulations or other provisions having the force of the law including but not limited to the venue's Liquor Licence.
- 9.2 To ensure the safety of all guests, Maximilian's asks that the Client and their agents to ensure that their Event displays, equipment, goods or materials do not obstruct fire extinguishers, emergency exits or cause any potential hazard for the Venue, staff or their guests.
- 9.3 The Client must appoint a dedicated representative to act in the capacity of an 'Event Warden' for their Event. The Warden's responsibility is to act as a single point of contact for operational requirements that may arise during the Event as reasonably instructed by Maximilian's Management to ensure those requirements are communicated and / or enforced to all guests.
- 9.4 Smoking is restricted to designated outdoor areas and smokers must use the ash trays provided. It is the Event Warden's responsibility to communicate this to all guests.

## 10. Third Party Suppliers

- 10.1 Third party catering services are not permitted.
- 10.2 All third party suppliers must be disclosed to Maximilian's at least 14 days prior to the Event.
- 10.3 All third party suppliers and their access rights, set-up times, equipment placement and bump out times are subject to the approval and reasonable directions of Maximilian's Management.
- 10.4 All additional equipment or services not specified as being supplied by Maximilian's per the Booking Agreement and clause 2.2 is at the sole cost of the client and requires prior written approval from Maximilian's.

## 11. Entertainment

- 11.1 All proposed entertainment must be disclosed to Maximilian's management no later than 14 days prior to the Event and is subject to the prior approval of Maximilian's.
- 11.3 Maximilian's reserves the right to cancel an act or performance if it is deemed to be offensive, unlawful or unsuitable.
- 11.4 Maximilian's is subject to Liquor Licensing and E.P.A regulations and accordingly all sound levels are subject to the absolute discretion of Maximilian's Management. It is the Client's responsibility to ensure that entertainers are made explicitly aware of this and abide immediately to any directive given to them by Maximilian's Management.
- 11.5 Maximilian's reserves the right to control sound levels at all times.
- 11.6 Maximilian's reserves the right to cease entertainment if Management directives are not immediately adhered to.

## 12. Deliveries, Property Access and Storage

- 12.1 All deliveries, access times and storage requests must be communicated to and agreed by Maximilian's Management prior to the Event date.
- 12.2 Access to the property prior to the Event is at the discretion of Maximilian's Management and must have prior written approval.
- 12.3 As Maximilian's is a multi-purpose Restaurant and Function Venue, all goods or equipment must be removed from the property upon completion of the Event. Alternative collection arrangements must have prior written approval from Maximilian's and must not interfere with our ability to trade.
- 12.4 Maximilian's does not accept any responsibility for any items left on the property.

## 13. Basis of Agreement and Termination

- 13.1 Maximilian's may terminate this Agreement with immediate effect by giving notice to the Client and/or cause the use of the Venue by the Client to immediately cease if:
- 13.1.1 The Client breaches any provision of clauses 1 (Booking Confirmation and Deposit), 3 (Guest Attendance and Payment Conditions) or 9 (General Regulations) of this Agreement which are fundamental terms of this Agreement; or
- 13.1.2 the Client substantially alters the use for which the Venue is hired without the prior written consent of Maximilian's; or
- 13.1.3 Maximilian's becomes aware of conditions under which the Client's use of the Venue could jeopardise public safety or order or involve an unacceptable risk of personal injury or damage to the Property, the Building or the neighbouring surrounds (in which event the Client must comply with all directives given by Maximilian's and/or any Authority); or
- 13.1.4 The Client or anyone associated with the Client makes, in the opinion of Maximilian's, disparaging or defamatory remarks whether written or oral against Maximilian's, its personnel or the Venue.
- 13.2 Performance of this agreement is subject to Force Majeure. Maximilian's is not liable for any loss or damage incurred by the Client to the extent that it is caused or contributed to by acts of god or any other occurrences or circumstances whatsoever outside the reasonable control of Maximilian's.
- 13.3 In no circumstances will Maximilian's be liable for the loss or profit of consequential damages suffered by the Client.
- 13.4 In no circumstances will Maximilian's liability for any claim arising from or incidental to this Agreement or the Event exceed in aggregate the cost of the Event.

## 14. Law

- 14.1 This Agreement is governed by the laws of the State of South Australia.
- 14.2 The persons signing this Agreement, warrant they are authorised to legally bind the respective parties on whose behalf they have signed this Agreement.

SIGNATURE: \_\_\_\_\_

PRINT NAME: \_\_\_\_\_

DATE SIGNED: \_\_\_\_\_ EVENT DATE: \_\_\_\_\_

NAME OF CLIENT BOOKING: \_\_\_\_\_

# TERMS + CONDITIONS



## Accommodation

Adelaide Hills Accommodation Group  
Main Street, Hahndorf SA  
Contact: Sales & Functions Manager,  
Janine Dunn – *mention Maximilian's for VIP rates & assistance*  
P: 08 8388 1000  
The Hahndorf Motel/the Hahndorf Motor Lodge/The Manna of Hahndorf & The Haus Studio Apartments

## Mini-Bus Transport

Hahndorf Tour Bus  
Contact: Nathan Doble  
P: 0400 939 939  
W: [www.hahndorftourbus.com.au](http://www.hahndorftourbus.com.au)

Paul Kane  
[essaybusnire@gmail.com](mailto:essaybusnire@gmail.com)  
M: 0417 843 108

## Cakes

Heidelberg Cakes  
P: 08 8362 5111  
20 Nelson Street Stepney SA 5069  
E: [info@heidelbergcakes.com.au](mailto:info@heidelbergcakes.com.au)  
[www.heidelbergcakes.com.au](http://www.heidelbergcakes.com.au)

## Florist

Austin Bloom  
109 King William Rd, Hyde Park SA 5061  
P: 8398 0440

Poppies Flowers  
363 Glen Osmond Road, Glen Osmond, 5064  
P: 08 8379 5900

## Photobooths

Vintage Photobooths  
P: 0413 582 139  
E: [vintagesa@photobooth.net.au](mailto:vintagesa@photobooth.net.au)  
[www.photobooth.net.au](http://www.photobooth.net.au)

## Photographer

**Tomek Photography**  
[www.tomekphotography.net](http://www.tomekphotography.net)  
0451 061 312

**Lucy Partington Photography**  
[www.lucypartington.com](http://www.lucypartington.com)  
0431 537 074

**Isreal Idago**  
[www.israelbaldago.com](http://www.israelbaldago.com)  
0404 925 666

**Evan Bailey Photography**  
[www.evanbaileyphotography.com](http://www.evanbaileyphotography.com)

## Band

The B-Sharps  
Contact: BenVidic  
P: 0412 558 229 / E: [bojackvidic@gmail.com](mailto:bojackvidic@gmail.com)  
Contact: Mark Evans  
M: 0424 557 668 / E: [mevo23@hotmail.com](mailto:mevo23@hotmail.com)  
FB: Thebsharp

## Event Styling & Design

The Inventory | Styling and Hire  
Contact: Lynlee Hanan  
M: 0431276705  
FB: [theinventoryhireandstyling](https://www.facebook.com/theinventoryhireandstyling)  
E: [theinventoryaustralia@gmail.com](mailto:theinventoryaustralia@gmail.com)

## Chair covers / Table Linen & Decorations

Chair Covers Over All  
Contact: Lachlan McQuade  
M: 0400 276 242 / P: 08 8351 8999

## Celebrant

Contact: Sophie Mibus  
M: 0450 609 006  
E: [celebrantsophiemibus@gmail.com](mailto:celebrantsophiemibus@gmail.com)

## DJ Services

Three Reasons  
Contact: Andrew 'Smiley' Peters -  
Director/Events & Project Management  
DJ Smiley - Freelance DJ services for  
functions & weddings  
[www.3reasons.com.au](http://www.3reasons.com.au)  
E: [andrew@3reasons.com.au](mailto:andrew@3reasons.com.au)  
M: 0438 526 517 / P: 7127 4816  
FB: DJ-Smiley-Weddings-Functions

## Audio, Lighting, Vision

Production Solutions Pty Ltd  
Audio, lighting and vision for all event,  
venue and corporate requirements  
Contact: Ant Williams - Managing Director  
M: 0411 193 162  
E: [info@productionsolutions.com.au](mailto:info@productionsolutions.com.au)  
[www.productionsolutions.com.au](http://www.productionsolutions.com.au)

At Maximilian's we strive to deliver the highest quality experience for all involved with our venue. We recommend the following suppliers

# PREFERRED SUPPLIERS