

# Maximilian's

ADELAIDE HILLS



## WEDDING PACKAGE

15 Onkaparinga Valley Road  
Verdun South Australia

ph: 08 8388 7777

[www.maximilians.com.au](http://www.maximilians.com.au)

[functions@maximilians.com.au](mailto:functions@maximilians.com.au)

follow us:  



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*Maximilian's*  
ADELAIDE HILLS

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*Images provided by:*

*Isreal Idago Photography*

*Lucy Partington Pphotography*

*Evan Bailey Photography*

*Jack Small Photography*



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

Only 12 minutes from the Toll Gate but seemingly a world away, be enchanted by the elegant warmth and contemporary ambience. 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 or a hit of golf on our unique floating green.

Maximilian's provides all the ultimate ingredients for a quintessential Adelaide Hills wedding experience. It includes flexible capacity for groups of all sizes up to 250 guests, various on-site ceremony areas and 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 to make your Wedding Day even more special. Please do not hesitate to contact us for more information or with any special requirements.

*Maximilian's*  
ADELAIDE HILLS

**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 clients with menu items directly integrated from 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, 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, 2 set alternate drop entrées or shared entrées
- + 3 shared main courses with seasonal sides
- + Your wedding cake and petits fours served on platters to the table.
- + Tea and coffee

## SET MENU \$85 pp

A traditional individually plated dining option.

- + 1 set entrée or 2 set alternate drop entrées
- + 2 alternate drop main courses with seasonal sides
- + Your wedding cake and petits fours served on platters to the table or individually plated
- + Tea and coffee

## COCKTAIL \$85 pp

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

- + Shared antipasto platters
- + 2 larger canapes
- + Your wedding cake cut and served on platters at a dessert station
- + Tea and coffee
- + 6 canapes (3 cold, 3 hot)
- + Cheese boards

+ All options include bread with butter, main course served with leaf salad & herb salted potatoes

+ Add \$10 per person to add an extra dish to any course  
+ Add \$10 per person to allow a choice of mains course options

+ Dietary requirements are catered for. If your dietary requirements exceed 10% of your total guests a \$5 per dietary will be surcharged.

+ Extra choices and canapés can be added to all dining formats for an additional cost.

+ All food packages include tea and coffee service

*Every effort is made to meet informed allergy and dietary restrictions but cannot be guaranteed. No responsibility will be held or liability assumed by Maximilian's or their staff for any adverse reactions that may occur. Please note that all of our food is prepared in kitchens where such allergens are used.*

# MENU FORMATS



**Adelaide Hills Garden Vegetables**

Quinoa, Woodside goats curd, 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 Australian Chicken Thigh**

Spiced carrot, braised pearl barley, minted yogurt

**Confit South Australian 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 sauce red wine jus

**Coorong Black Angus Beef fillet**

**(SURCHARGE ADD \$7 PP)**

Roasted tomatoes, béarnaise, red wine jus

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

SIT DOWN  
MENU



## TO FINISH

Your wedding cake plated with cream and coulis and a selection of house made petits fours

### + ADDITIONAL CHEESE BOARDS \$9pp

Choose 2 options to alternate drop

### + ADDITIONAL DESSERT OPTIONS \$10pp

#### **Belgian Chocolate Bar**

Popcorn ice cream, candied pistachio, honeycomb

#### **Berry Frangipane Tart**

Vanilla cream, lemon curd

#### **Tiramisu**

Vanilla sponge, espresso coffee, mascarpone, chocolate

#### **Pannacotta**

Pistachio crunch, candied mandarin

#### **Creme Brulee**

Almond biscotti

# DESSERT

## 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 and tarragon terrine, cornichons, melba toast
- + Rare roast beef with horseradish crostini
- + Kangaroo tartare, wild rice, wasabi mayo, betel leaf (GF)

## Large Canape Selection

- + Thai Beef and glass noodle salad (GF, DF)
- + Salt & Pepper Squid, fries, lemon, herb aioli
- + Herb & lemon chicken skewers(2), 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)
- + Roast spiced lamb, lemon tahini sauce, ancient grains, beetroot, charred cabbage (GF, DF)

*^ Please note some items may be subject to seasonal change.*

## Hot

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

## Desserts

### \$5 each piece

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

### Petits Fours

- +Honeycomb drizzled with Belgian chocolate
- +Raspberry meringues
- +Almond Biscotti
- +Pistachio & dried cranberry nougat
- +Toasted citrus marshmallow



# COCKTAIL MENU



## Reception Venue

Exclusive use of our lawn, deck, pavilion and garden courtyard from 5:00pm. Linen table cloths, napkins, cutlery, crockery and glassware.

- + 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
- + 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 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 and 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



5 hrs - \$55pp

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

One selection of full strength Coopers beer & 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 and vintages may change subject to availability**



## Sidewood Estate Package



5 hrs - \$62pp

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

Sidewood Apple & Pear Cider,  
3x selections of full strength Coopers beers, light beer, fruit juice & soft drink

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



5 hrs - \$75pp

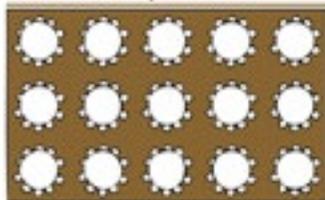
Isabella Rose Sparkling or Chloe Cuvee  
Sidewood Estate Pinot Gris  
Mappinga Reserve Sauvignon Blanc  
Mappinga Reserve Chardonnay  
Sidewood Estate Pinot Noir  
Mappinga Reserve Shiraz

Sidewood Apple & Pear Cider  
2x full strength Coopers beer  
2x selection of Prancing Pony Beer, light beer, fruit juice & soft drink

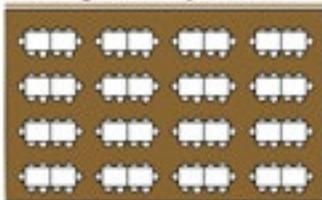
Additional time maybe added for \$8/30mins

*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 diligent process resulting in luxurious, complex wines with great structure and length.*

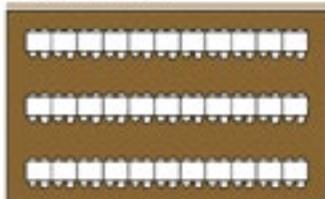
150 pax  
Rounds x 10 per table



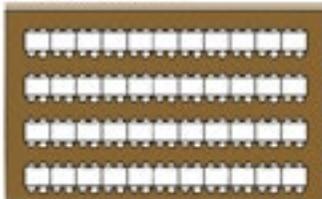
160 pax  
Rectangles x 10 per table



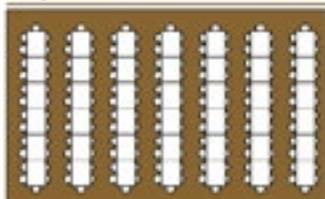
132 pax  
44 per row x 3



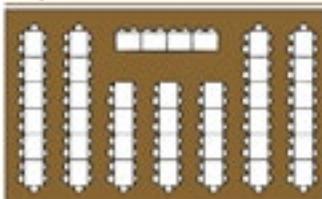
176 pax  
44 per row x 4



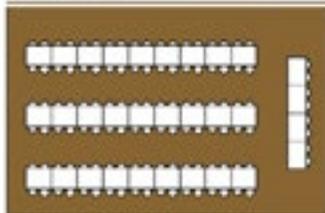
182 pax  
26 per row x 7



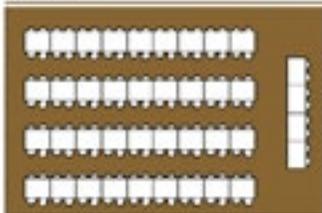
163 pax / 26 per row x 4  
17 per row x 3 / Bridal Table x 8



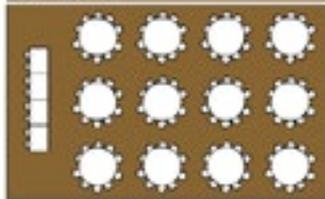
116 pax / 36 per row x 3  
Bridal x 8



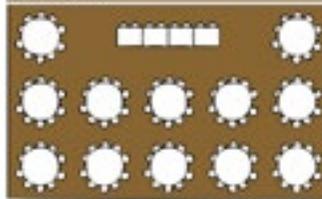
152 pax / 36 per row x 4  
Bridal x 8



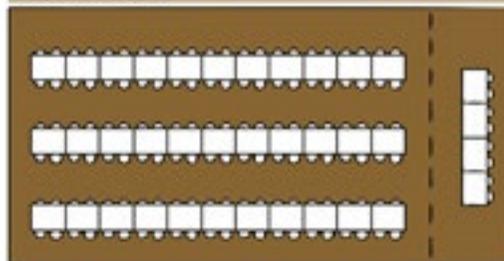
128 pax / 12 x rounds  
Bridal x 8



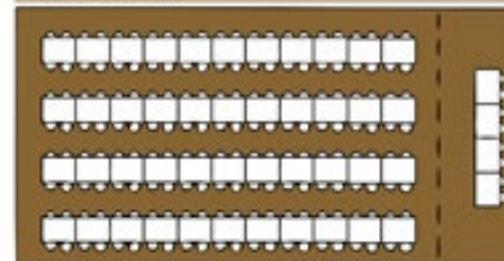
128 pax / 12 x rounds  
Bridal x 8



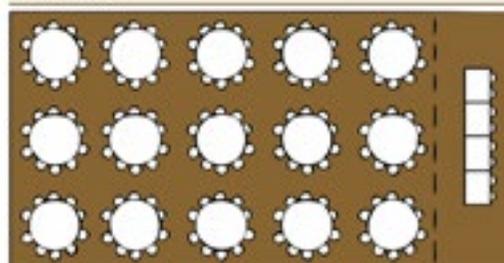
140 pax  
44 per row x 3



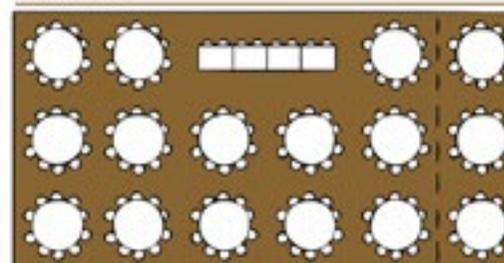
184 pax  
44 per row x 4



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. Round tables are available at an additional cost at \$25 per table.

# FLOOR PLAN



## 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

## 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)

## 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

## 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)  
  
**Kelly Champion**  
[www.kellychampion.com.au/](http://www.kellychampion.com.au/)

## 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: [heinventoryhireandstyling](https://www.facebook.com/heinventoryhireandstyling)  
E: [theinventoryaustralia@gmail.com](mailto:theinventoryaustralia@gmail.com)

Fleurieu Event Hire  
[www.fleurieueventhire.com.au](http://www.fleurieueventhire.com.au)

## 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