

Maximilian's
ADELAIDE HILLS

WEDDING PACKAGE

2019-2020





BOUTIQUE BLINKS PHOTOGRAPHY

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15 Onkaparinga Valley Road
Verdun South Australia

ph: 08 8388 7777
www.maximilians.com.au
functions@maximilians.com.au

follow us:  

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JACK SMALL
PHOTOGRAPHY

On behalf of the Maximilian's team, congratulations on your recent engagement and thank you for your enquiry about celebrating your wedding with us at Maximilian's.

We are located only 12 minutes from the Toll Gate but seemingly a world away, be enchanted by the elegant warmth and contemporary ambience. Enjoy 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 famous restaurants.

Complement your occasion with delicious wines from Saint & Scholar'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 a flexible

capacity for groups of all sizes up to 250 guests, various on-site ceremony areas and a professional function team with the 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.

WELCOME



LUCY PARTINGTON
PHOTOGRAPHY

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 seasonal 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 OR 2 set alternate drop entrées OR 2 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
- + 6 canapes (3 cold, 3 hot) AND 2 larger canapes
- + Cheese boards
- + Your wedding cake cut and served on platters at a dessert station
- + Tea and coffee

+ 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.



Adelaide Hills Garden Vegetables

Quinoa, Woodside goat's curd, pickled onion, liquorice (V, GF)

Roasted Eggplant

Woodside goat's 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)

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

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 med) Roasted tomatoes, béarnaise sauce, red wine jus

Coorong Black Angus Beef fillet - (Main Course option only)
(SURCHARGE ADD \$7 PP)

Roasted tomatoes, béarnaise, red wine jus

SIT DOWN
MENU



TO FINISH

Already included in your chosen food package will be your wedding cake plated with cream and coulis and a selection of house made petits fours

Should your tooth not be sweet enough already, the additional options are available below:

+ 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)
- + Housemade 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)

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 yoghurt (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
- + Pulled meat & chipotle slaw sliders (vegetarian available)
- + Mini hot dogs, brioche buns, housemade chutney
- + Fish, lemon & herb pasties, tartare
- + Prawn cigars, ginger, kaffir lime, sesame

Desserts

\$5 each piece

- + Coconut sorbet, seasonal fruit, pistachio crunch Sundaes (GF, VG)
- + Lemon meringue tarts
- + Chocolate brownie, ganache & honeycomb

Petits Fours

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



COCKTAIL
MENU



ISREAL BALDAGO
PHOTOGRAPHY

Reception Venue

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

Venue Hire Fees & Min Spend

Off Peak (June, July, August)

Mon-Fri: VENUE HIRE \$500 Minimum Food & Beverage Spend: \$5000

Sat-Sun: VENUE HIRE \$500 Minimum Food & Beverage Spend: \$10,000

Shoulder (September, January, May)

Mon-Fri: VENUE HIRE \$500 Minimum Food & Beverage Spend: \$10,000 Sat-

Sun: VENUE HIRE \$1,200 Minimum Food & Beverage Spend: \$10,000

Peak (February, April, December)

Mon-Fri: VENUE HIRE \$900 Minimum Food & Beverage Spend: \$10,000

Sat-Sun: VENUE HIRE \$2,500 Minimum Food & Beverage Spend: \$14,000

(The two Fridays preceding Christmas day are as Saturday venue hire)

Premium (October, November, March)

Mon-Fri: VENUE HIRE \$1,300 Minimum Food & Beverage Spend: \$12,000

Sat-Sun: VENUE HIRE \$2,900 Minimum Food & Beverage Spend: \$16,000

Included:

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

Ceremony Site \$500

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

WEDDING
HIRE

The Saint

Stephen Dew—A maker of great wine. Drinker of it too.

Dewy tried Business School once, but he realised making wine was better. He also realised all the ways he could make it even better. And so he does; passionately pursuing viticulture and making great, delicious wine.

When he's not busy making God's nectar and running cellars in the Adelaide Hills, he's developing it around the world. Most years he completes his Vintages at Domaine Prieure Roch in Burgundy to further his Natural winemaking understanding and skills, happily taste-testing too. Practices he then translates to Saint & Scholar.

Dewy smiles at everyone he meets and every grape he tastes.

Because he loves what he does. He's very good at it, too. That's why he's the Saint.

The Scholar

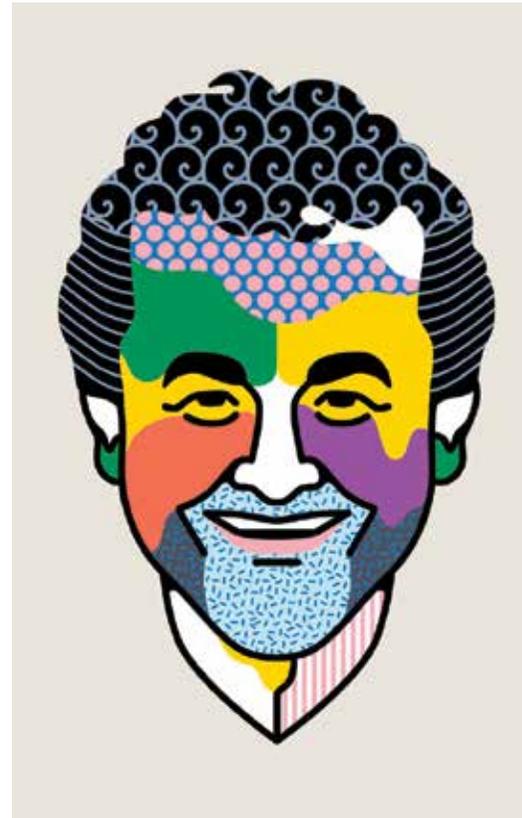
Reid Bosward—A man of few words, but many pours.

A career spanning over 25 years, 30 harvests, and several cork pops, Reid has worked across multiple vintages around the world, including the Lurton family in Bordeaux, as well as Miervois, Moldova, South Africa, and Spain.

To be honest, labelling Reid as only a scholar would undersell his wine portfolio; his technical capability and knowledge is of enormous envy in the industry. So is his refusal to buy into the esoteric ramblings that typically come with it. Because whilst he prefers making, finding, and tasting brilliant wine, he likes it served with honesty and simplicity, not bullshit.

He also likes it served with good conversation. So, whilst he's a man of few words when it comes to wine, he's a man of many when it comes to life's philosophies. Pull up a chair and see why they call him the Scholar.

Lovers of wine: Our Saint & Scholar



Saint and Scholar
BEVERAGES

S&S Twill & Daisy
Saint & Scholar Package

5 hrs - \$55pp

Twill & Daisy Prosecco
Twill & Daisy Sauvignon Blanc
Twill & Daisy Fiano

Twill & Daisy Graciano/ Tempranillo

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

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



Twill & Daisy 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*

S&S Saint & Scholar
Saint & Scholar Package

5 hrs - \$62pp

Saint & Scholar Adelaide Hills Sparkling
Saint & Scholar Adelaide Hills Sauvignon Blanc
Saint & Scholar Adelaide Hills Pinot Gris

Saint & Scholar Adelaide Hills Pinot Noir Rose
Saint & Scholar Adelaide Hills Pinot Noir
Saint & Scholar Adelaide Hills Pinot Shiraz

Barossa Cider Co apple & pear cider,
3x selection of full strength Coopers beers,
light beer, fruit juice & soft drink

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



When a man loves a grape and another man loves a grape, something beautiful happens. Saint & Scholar: A Love Child.

S&S The Masters
The Masters Package

5 hrs - \$75pp

Saint & Scholar Adelaide Hills Sparkling
Saint & Scholar Masters Series - 'Dewy's Nectar'
Sauvignon Blanc
Saint & Scholar Adelaide Hills Pinot Gris
Saint & Scholar Masters Series Chardonnay

Saint & Scholar Adelaide Hills Pinot Noir Rose
Saint & Scholar Adelaide Hills Masters Pinot Noir
Saint & Scholar Adelaide Hills Pinot Shiraz

Barossa Cider Co 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



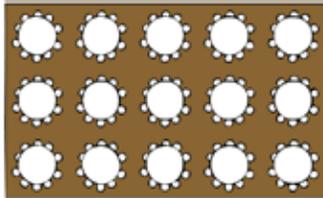
Presenting the Reserve tier - the Honour and Masters series with Saint & Scholar

BEVERAGE
PACKAGES

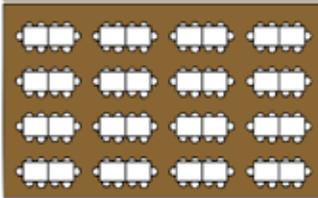
Maximilian's Pavilion

Sample table configurations as a general guide. Capacity of Pavilion can be increased by extending the marquee and utilising the courtyard, deck or lawn 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.

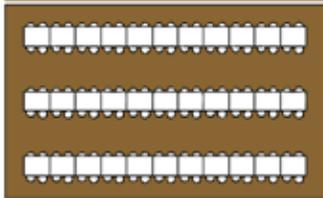
150 pax
Rounds x 10 per table



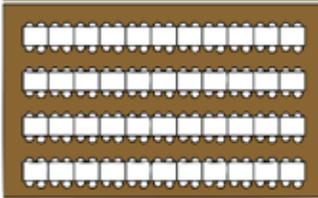
160 pax
Rectangles x 10 per table



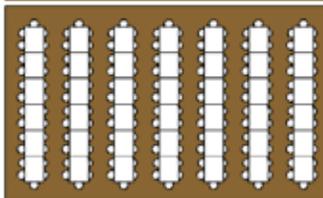
132 pax
44 per row x 3



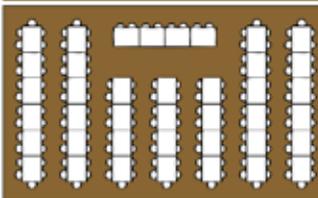
176 pax
44 per row x 4



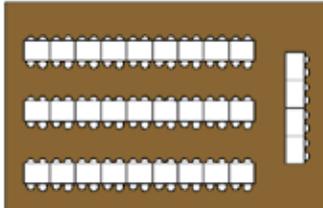
182 pax
26 per row x 7



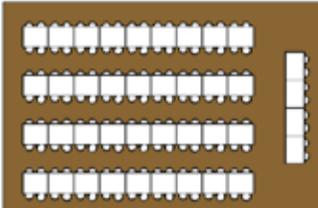
163 pax / 26 per row x 4
17 per row x 3 / Bridal Table x 8



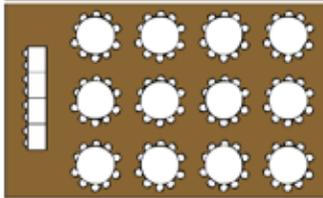
116 pax / 36 per row x 3
Bridal x 8



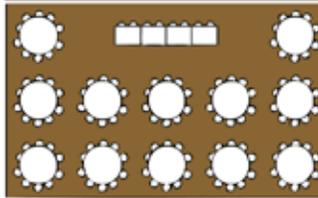
152 pax / 36 per row x 4
Bridal x 8



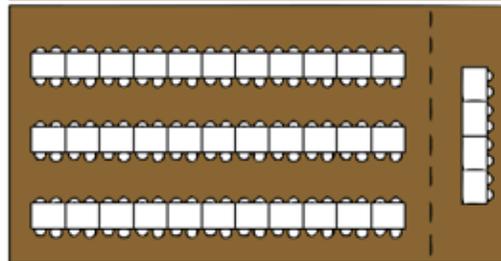
128 pax / 12 x rounds
Bridal x 8



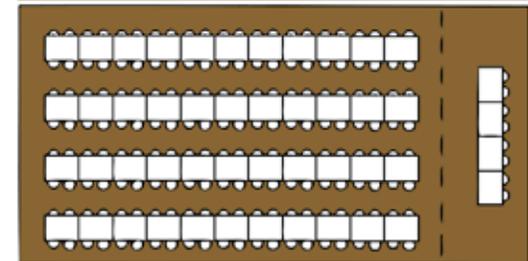
128 pax / 12 x rounds
Bridal x 8



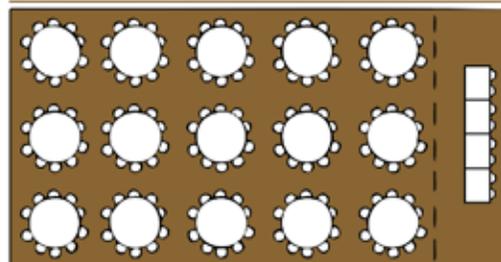
140 pax
44 per row x 3



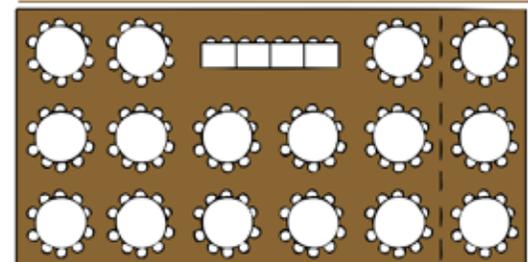
184 pax
44 per row x 4



158 pax
15 rounds



168 pax
16 rounds



FLOOR
PLAN

ACCOMMODATION

Adelaide Hills Accommodation Group
Main Street, Hahndorf SA
Contact: 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

ANIMALS

The Little Animal Co.
Claire Petersen -0401 004 848
thelittleanimalco@outlook.com
www.littleanimalco.com.au/

AUDIO, LIGHTING & VISION

Production Solutions Pty Ltd
Audio, lighting and vision for all event, venue and corporate requirements
Ant Williams - Managing Director
0411 193 162
info@productionsolutions.com.au
www.productionsolutions.com.au

BRIDAL

Malachi Empire
0433 285 351
mail@malachiempire.com
www.malachiempire.com

CAKE

Blossom Bar Cakery
Catherine Riddle
catherine@blossombarcakery.com.au
www.blossombarcakery.com.au

CELEBRANT

Bel Nation
0420 995 905
bel@belnation.com.au
www.belnation.com.au

Lauren The Celebrant
Lauren Khabbaz
laurenthecelebrant@gmail.com
www.facebook.com/laurenthecelebrant

EVENT STYLING & DESIGN

The Inventory | Styling and Hire
Lynlee Hanan - 0431 276 705
FB: /theinventoryhireandstyling
E: theinventoryaustralia@gmail.com

Festival Hire - (08) 8244 9180
party@festivalhire.net.au
www.festivalhire.net.au

Old Refinery
Blake Watson - 0409 720 655
info@oldrefinery.com.au
www.oldrefinery.com.au

FLORIST

Blooming Bridal
Christine - 0424 363 310
weddings@bloomingbridal.com.au
www.facebook.com/BloomingBridal/

Wyld Orchids
Lee Bouras - 0417 885 081
wyldorchids@hotmail.com
www.wyldorchids.com.au/

28 Blossom Street
Renee
renee@28blossomstreet.com.au
www.28blossomstreet.com.au

MINIBUS

Paul Kane - 0417 843 108
essaybushire@gmail.com

LIVE MUSIC & ENT.

All About Her Music
Andrew Baldino - 0402 910 906
info@allaboutther.net.au
www.allaboutther.net.au

Ash Gale Music
contact.ashgale@gmail.com
www.ashgale.com

Jamie Chilvers Music
jamiechilvers.music@gmail.com
FB: /Jacie.themuso/

PHOTOBOOTH

In The Booth
Mike & Deb Lawrence
1300 026 684
adelaide@inthebooth.com.au
www.inthebooth.com.au

PHOTOGRAPHERS

Israel Baldago Photography
0404 925 666
hello@israelbaldago.com
www.israelbaldago.com

Amanda Kate Photography
amanda@amandakatephotography.com.au
www.amandakatephotography.com.au

Lucy Partington Photography
hello@lucypartington.com
www.lucypartington.com

STATIONARY

Wonderland Invites
Jenna Collier
hello@wonderlandinvites.com
www.wonderlandinvites.com

Bluebelle Studio
Kate Sugars - 0433 353 743
kate@bluebellestudio.com.au
www.bluebellestudio.com.au

Magnolia Press
Sharon - 0449 504 379
hello@magnoliapress.com.au
www.magnoliapress.com.au

DJ

Entertainment Adelaide
Daniel Koronis - 0448 400 900
info@entertainmentadelaide.com.au
www.entertainmentadelaide.com.au

HAIR

Tincture Hair Studio
Michael Turner - (08)8352 3473
tincturestudio@icloud.com
FB: /Tincture-HAIR-Studio-309381323112

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

**PREFERRED
SUPPLIERS**