

MAIN & CHERRY

FUNCTION INFORMATION

About Us

The Main & Cherry Cellar Door and Restaurant is located 30 minutes from the CBD, at the gateway to the McLaren Vale wine region. With picturesque views overlooking our amphitheatre vineyard out to Gulf St Vincent, sprawling lawns, and our private 'cherry lounge', our cellar door is the perfect place to hold your next function.

We cater for a range of events, including:

- Birthdays
- Engagements
- Anniversaries
- Corporate events
- Christmas parties
- And more!

Food and drink packages are available, with a range of pricing options to suit all budgets.

Please note: we are unable to accommodate bucks/hens parties, baby showers, or 18th, 21st, Weddings, and children's birthday parties.

CASUAL VISITS (2-11 people)

Bookings: Recommended

Menu: À La Carte

Our cellar door is open from Thursday to Monday. Bookings for any group size are highly recommended, especially during the busy weekends. Wines can be purchased by the glass or bottle, and our seasonal tapas menu can be ordered à la carte style, and enjoyed individually or shared amongst friends.

SMALL GROUP WINE TASTING FLIGHT (2-12 people)

Bookings: Recommended

Price: \$20pp (cost waived with any wine purchase)

Groups up to 12 people in size are welcome to sample a seasonal selection of our wines, with a structured but casual tasting flight of seven seasonal wines for the price of \$20 per person.

This experience takes 45 minutes to an hour.

Please note that we are unable to offer our full tasting experience to guests within an hour of our cellar door closing hours.

LARGE GROUP WINE TASTING FLIGHT (13-20 people)

Bookings: Essential

Menu: Wine Tasting Flight with Shared Platter

Price: \$35pp (includes \$20 off any wine purchase per person, per tasting)

Groups of 13-20 people are required to have a pre-booked tasting reservation.

Tasting are held at 10am and 11.30am, and include our popular harvest platters to share amongst the group, together with seven wines to sample. This experience generally takes an hour.

Please note: we are unable to host structured tasting flights for groups of 20+ people.

GROUPS OF 12-25

BOOKINGS: Compulsory two weeks in advance

Menu: Set, Chef's Selection

Price: Adults \$40pp // Children: 4-12 y/o \$16pp, \$10pp deposit required at booking

Groups of 12-25 people can enjoy our set Chef's Shared Menu. This is focused on locally sourced, fresh produce and is subject to change with the seasons. This shared style including the Chef's selection of small plates allows guests to experience a wide selection of flavours.

Sample menu:

- Cauliflower popcorn with tahini yoghurt, za'atar & peri-peri sauce
- Beef massaman meatballs with Asian slaw.
- Harvest platter with Barossa triple smoked ham, Spanish Jamon, savoury cheddar, brie, seasonal dips, meats, olives, dried fruit, lavash and warm baguette.

Children receive a choice of our kids platters, with a drink and icy-pole.

Please note that the above sample menu is indicative only and changes regularly, subject to seasonal changes and produce availability.

Chef is happy to cater to all dietary requirements, however we do require advance notice.

GROUPS OF 25-40

BOOKINGS: Compulsory two weeks in advance

Menu: Chef's selection of platters, small share plates, and a three hour beverage package

Price: Adults \$100pp // Children: 4-12 y/o \$16pp, \$10pp deposit required at booking

Enjoy a relaxed dining experience for groups of 25-40 people. Kick back on our open-air balcony during the summer months, or nestle into our northern lounge room with fireplace during the cooler months.

For just \$100 per person, you'll enjoy a selection of platters and our Chef's smaller plates, paired alongside a 3 hour beverage package.

Our Harvest platter is comprised of local cheddar and brie, with seasonal dips, warm baguette, lavash crackers, dried fruit, Barossa triple smoked ham and Spanish jamon. These platters will be served on the table shortly after your arrival time, followed by a selection of 3 shared small plates from our seasonal menu. You may add additional shared small plates for \$10 pp.

Chef is happy to cater to all dietary requirements, however we do require advance notice.

LARGE FUNCTIONS (40-70 people)

BOOKINGS: Compulsory two weeks in advance

MENU: Negotiable

PRICE: Cherry lounge hire required, \$4,500

DEPOSIT: \$1000

Our cherry lounge is perfect for groups of 40 – 70 people (40 max seated, 70 max standing). This area has a minimum spend of \$4500, which is inclusive of a \$1000 room hire. This area also has a private balcony area with blinds, heaters and fans. The main lounge area has a fire for the cooler months, and also air conditioning. You will also have use of the projector and screen, along with Bluetooth audio. This room has its own toilets, however please be aware one of them is the accessible and baby changing facilities, so other guests may need to use them.

You can configure this space however best suits you, and the room hire covers access from 10:00. If you need to have suppliers arrive, or decorations please let us know in advance, and please no confetti, or confetti balloons. You are responsible for taking all items with you at the end of the event, and all events in this room must conclude at 16:30 with all guests leaving by 17:00.

Canapes \$30 – Served plated on tables, not roaming.

Choose & 5 Items For \$30pp (Minimum 2 Cold)

Additional Items \$6pp

COLD

- Smoked salmon on pickled cucumber & horseradish crème fraiche (lactose free on request, gf)
- Maggie Beer triple cream brie with quince & crostini
- Confit beetroot, Meredith feta & glazed walnuts
- Roasted tomato bruschetta, lemon thyme ricotta, honey & dukkah (lactose free on request)
- Rare roast beef, brioche & tarragon

HOT

- Prawn & ginger dumplings with soy sesame dipping sauce (dairy free)
- Roasted pumpkin & fetta arancini with salsa verde & parmesan
- Cauliflower popcorn with tahini yoghurt, za'atar & peri-peri sauce
- Beef massaman meatballs with Asian slaw.
- Karaage chicken with fermented chilli (lactose free)

CORPORATE HIRE (20-50 guests)

BOOKINGS: Compulsory two Weeks in Advance

AVAILABILITY: Monday, Thursday, and Friday, within regular opening hours

INCLUSIONS: Room hire, catering, complimentary wine tastings, Self serve tea & coffee station

PRICE: \$115pp, plus \$1000 deposit

Escape the confines of your regular meeting space and combine business with pleasure in our cherry lounge.

It's the ideal setting for meetings, planning sessions, or whenever the need arises to bring a team of people together.

Lounge room features:

- Drop down projector and screen with AV capabilities
- Free Wi-Fi
- Seats up to 50 people
- Tea, coffee, still and sparkling Purezza water
- Platter and small plate food options by our Head Chef
- Climate control heating and cooling

FULL VENUE HIRE (up to 125 people)

PRICE: Seasonal, please contact us for options.

For large functions that require our whole venue, we can personalise a package to suit you.

Minimum spend is \$9000.

TERMS AND CONDITIONS

- **ACCESSIBILITY AND BABY CHANGING**
 - Our property is full wheelchair accessible and we have baby changing facilities
- **ALLERGENS**
 - Please advise of any food allergies or dietary restrictions five (5) days prior, and who they are for. Allergies given on the day may not be able to be catered to.
- **BYO**
 - We do not allow BYO food or drinks, apart from cakes
- **CAKEAGE**
 - Cakes may be supplied by yourselves, and cakeage will be charged at \$2.50 per person if you would like us to cut it and serve it on plates. If you want to cut and serve this yourself you are welcome to use our plates and forks, charged at \$1.50 per person
- **CANCELLATIONS**
 - In the event that a confirmed booking is cancelled within four (4) weeks the deposit will be forfeited. Confirmed bookings cancelled with greater than four (4) weeks notice will be refunded in full.
- **CHERRY CLUB**
 - Please note there are no cherry club discounts for functions
- **DEPOSIT**
 - To secure a booking we require a deposit 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.
- **DRINKS**
 - No outside drinks may be brought onto the premises. We do not serve spirits. Our selections may change without notice due to availability.
- **GROUNDS**
 - Booking a function does not provide exclusive use of the Main & Cherry grounds.
- **FINAL NUMBERS**
 - Final confirmation of numbers is required five (5) working days prior to the event. After that time any cancellations will be charged in full. The ability to increase numbers after that date will depend on availability of space and food preparation. An increase in numbers will be charged for accordingly.
- **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 afixed to any surface. No outside food or beverage is permitted on Main & Cherry property. All necessary care will be taken, but Main & Cherry does not accept responsibility for any loss or damage of goods, or articles prior to, during or after the event.

TERMS AND CONDITIONS CONTINUED...

- **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.
- **MENU**
 - The menu will need to be decided no later than four (4) weeks prior to the event and finalised five (5) working days prior to the event. 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.
- **NOISE**
 - Main & Cherry is situated within a residential area; please respect this when vacating the premises. Main & Cherry has the right to adjust the noise level. All evening entertainment finishes at 11.00 PM and guests must vacate premises by 11:30PM.
- **PARKING & TRANSPORT**
 - We have onsite parking available, and bus stop 49 on Chandlers Hill Road. We advise to organise taxis and Ubers ahead of time and our carpark gates close an hour after closing time, reopening at 10AM. Vehicles are left at owners risk.
- **PAYMENT**
 - Payment to be made in one instalment on or before the booking date.
- **PUBLIC HOLIDAYS**
 - 15% Surcharge Applies on Public Holidays.
- **PRICING**
 - Prices are current as at September 2024 and are subject to change. All prices include GST.
- **SMOKING**
 - All interiors, balconies and lawn areas, are non-smoking and vaping within 10M of the building. There is a limited outdoor smoking area where an ashtray is provided.
- **TIME**
 - All functions and events must conclude by 16:30 for a 17:00 departure.
 - Evening functions will need to be discussed and a liquor licence extension will need to be applied for, subject to granting.