

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 northern lounge room, 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, bridal showers, baby showers, or 18th, 21st, Weddings, and children's birthday parties.

CASUAL VISITS (1-11 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 (1-10 people)

Bookings: Recommended

Price: \$20pp (cost waived with any takeaway 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 our seasonal wines for the price of \$20 per person.

This experience generally takes 45 minutes to an hour.

Please note: 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 (11-15 people)

Bookings: Essential

Menu: Wine Tasting Flight with Shared Platter

Price: \$40pp (includes \$20 off any takeaway wine purchase per person, per tasting)

Groups of 11-15 people are required to have a pre-booked tasting reservation.

Large Group Tasting can be held between 10am-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 16+ people. Numbers need to be finalised the Monday before the day of the booking; this may change due to public holidays.



GROUPS OF 12-24

Bookings: Compulsory two weeks in advance

Menu: Set, Chef's Selection

Price: Adults \$55pp // Children: 4-12 y/o \$16pp. A \$10pp pre-authorisation is required at booking

Groups of 12-25 people can enjoy our set Chef's Shared Menu. This shared style of dining allows guests to experience a selection of seasonal dishes throughout their visit.

Current Chef's Selection Menu

Shared Starters

- Pumpkin arancini balls – with Meredith goat curd
- Caprese salad – ripe tomatoes, fresh mozzarella, basil and vincotto
- Loaded hummus – fermented chilli oil, sumac, house-made za'atar and crusty bread

Shared Plates

- Chicken cotoletta – with parmesan and parsley
- Potato bravas – with sea salt and aioli
- Pumpkin salad – with baby spinach, currants, pecans and pickled onions.

Children receive a kids meal (\$16 per child), with a drink and zooper-doooper.

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

Our Chef is happy to accommodate dietary requirements with advance notice. Final numbers and dietaries must be confirmed by the Monday before your booking. Public holidays may affect this deadline.

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 years \$16pp / Young adults 13-17 years \$15pp drinks package

A \$10pp pre-authorisation per adult is required by the Monday before the event.

Enjoy a relaxed dining experience for groups of 25-40 people. Unwind on our open-air balcony or settle into Cellar Door.

For \$100 per person, enjoy our seasonal Chef's Selection Menu, paired with a three-hour beverage package.

The beverage package includes Prosecco, Pinot Gris, Fiano, Rosé, McLaren Vale Shiraz and Tempranillo, along with Pale Ale, Session Beer and soft drinks. Tea and coffee are not included. The young adults' package includes unlimited soft drinks.

Our Chef is happy to accommodate dietary requirements with advance notice.

LARGE FUNCTIONS (40-70 people)

Bookings: Compulsory two weeks in advance

Menu: Choose from our Chef's selection of canapés listed below.

Price: Northern lounge room hire is required, with a \$4,500 minimum spend

Deposit: \$1000 (required to be paid two weeks prior to the event)

A \$4,500 minimum spend applies, inclusive of a \$1,000 room hire fee.

The space includes a private balcony with blinds, heaters and fans. The main lounge features a fireplace for the cooler months and air conditioning for warmer weather. You'll also have access to our projector, drop-down screen and Bluetooth audio.

The room has its own toilets, including an accessible toilet with baby-changing facilities. Please note this may need to be used by other guests.

The space can be configured to suit your event. Room hire provides access from 10am. If you require supplier access or wish to arrange decorations, please let us know in advance.

Please note that confetti and confetti balloons are not permitted. A cleaning fee may apply if these are used. All decorations and personal items must be removed at the end of your event.

Events must conclude by 4:30pm, with all guests departing the building by 5:00pm. Please arrange transportation accordingly.

Canapes \$40pp

Choose 6 Items For \$40pp (Minimum 3 Cold)

Additional Items \$7pp

COLD

- Vietnamese tuna cold rolls with sweet & sour dipping sauce (DFO, GF)
- Maggie Beer triple-cream brie with fig paste on crostini (GFO)
- Confit beetroot & smoked eggplant tartlets (VEG, GFO)
- Whipped ricotta and jamón, crostini & hot honey (GFO)
- Prawn cocktail brioche bun & thousand island dressing

HOT

- Pork and Chinese cabbage dumplings with ponzu dipping sauce (DF)
- Roasted pumpkin & feta arancini with aioli
- Southern fried cauliflower popcorn with lemon (DFO)
- Beef meatball skewers with mushroom, soy and spring onions
- Karaage chicken with Japanese mayonnaise and crispy nori (DF)
- Mini pepper steak pies with tomato ketchup

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
- Wi-Fi access is available by prior approval from management.
- 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 larger functions requiring exclusive use of the entire venue, we can create a personalised package tailored to your event, including food, beverages and venue requirements.

A minimum spend of \$10,000 applies to weekend functions and \$9,000 applies to weekday functions.



LARGE EVENT CONTRACT

CONFIRMATION

- A booking will be regarded as confirmed only upon receipt of the initial deposit along with the signed contract.
- Special conditions included in individual proposals/quotations override the Terms & Conditions at the end of this document.

FUNCTION DETAILS

- Details of all arrangements must be supplied at least FIVE business days prior to the commencement of the function.

CATERING

- Final event package choices are FOURTEEN calendar days prior to the function.
- It is the responsibility of the client to contact the venue regarding the final number of attendees.
- Minimum numbers are required in writing to the venue, FIVE business days prior to the event. The minimum numbers will be charged on the day unless final guaranteed numbers exceed this figure.
- Should guaranteed numbers not be received, the account will be calculated on the basis of the attendee numbers indicated on the contract.
- Main & Cherry reserves the right to provide all catering on the premises. No food or beverage may be brought into the venue for consumption before, during or after a function.
- Main & Cherry enforces responsible service of alcohol.

ROOM ALLOCATION/EVENT TIMINGS

- Main & Cherry reserves the right to assign an alternative room or venue where the original room or venue is inappropriate or unavailable due to circumstances beyond the control of the venue.
- Should attendee numbers decrease significantly from numbers advised at the time of confirmation, the venue reserves the right to reallocate space to a more appropriate area.
- The client agrees to commence its function at the scheduled time and agrees to have its personal members, guests and invitees vacate the designated function space at the closing hour indicated. If the client breaches this condition, the client will be liable for extra charges incurred by the venue (i.e. additional labour involved).

MAIN & CHERRY

- Any loss of; or damage to the venue facilities or equipment caused by the organiser, their guests or contractors before, during or after the event is the financial responsibility of the organiser.
- Minimum guest requirements of EIGHTY adult guests apply. If this requirement is not met then a minimum spend set by Main & Cherry will apply.

SECURITY & CONDUCT

- Function organisers are responsible for the orderly and appropriate conduct of all attendees and contractors throughout the event. Main & Cherry reserves the right to refuse entry, remove individuals from the premises or terminate an event where behaviour is disruptive, unsafe, unlawful or may adversely affect the operation, security or reputation of the venue.
- Main & Cherry has a zero-tolerance policy regarding the possession, use or distribution of illegal drugs on the premises. Any person found to be involved may be required to leave immediately, and management reserves the right to notify South Australia Police where appropriate. Where management considers the circumstances sufficiently serious, the function may be terminated without refund.

AMENDMENTS

- Amendments to these terms and conditions shall only be valid if made in writing and signed by Main & Cherry management.

ADVERTISING

- Use of any advertising materials (Main & Cherry logo, letterhead and images) is prohibited without prior written authorisation from venue management.

BASIS OF AGREEMENT

- Performance is subject to any unforeseen labour troubles, accidents, government (federal, state or local) requisitions, restrictions upon travel, transportation, food, beverages, or supplies, equipment failure and other causes, whether enumerated herein or not, which are beyond the control of the venue. In no event shall the venue be liable for the loss of profit or consequential damages, whether based on breach of contract, warranty or otherwise. In no event shall the venue's liability be in excess of the total amount of the food and beverages contracted heretofore.

CLIENT RESPONSIBILITY

- Main & Cherry does not accept responsibility for loss & or damage to any goods brought to the venue before, during or after an event. It is the organisers' own responsibility to arrange adequate insurance to cover such potential loss & or damage. All goods must be removed from the venue premises or storerooms no more than 48 hours after the event.
- The organiser should ensure that all goods / packages to be delivered to the venue are adequately marked with the name and start date of the function, the venue contact's name and the sender's name and contact phone number.
- Packages to be collected after the event should be sealed and properly addressed, again with the sender's name and contact phone number.
- The organiser is required to inform all relevant persons involved in the organisation of the event, whether colleagues or contractors, of the venues Terms and Conditions outlined herein.
- By completing and signing the Event Confirmation, the event organiser acknowledges the venue Terms & Conditions are understood and agreed to.
- Main & Cherry reserves the right to change the Terms & Conditions, and menus without notice.
- At no time will the client commit any act or permit its employees, agents or invitees to commit any act that is illegal, noisome, or offensive 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 venues Liquor Licence and Fire Regulations.

- Smoke machines, special balloon effects and/or pyrotechnics may not be operated. Should the Fire Brigade respond to an alarm caused by unauthorised usage of such effects, the organiser will be liable for any charges incurred by the venue.
- External audio visual and production companies are required to make contact with our venue manager, at least FIVE business days prior to the start of the function. The external companies must comply with all industry guidelines and legislation and have the appropriate insurances and licenses to work within the venue.

CLEANING SURCHARGE

- When an event has created cleaning requirements that are considered in excess to the general and normal standards, a cleaning surcharge is applicable.

CANCELLATION

- In the event of a function cancelling, the following terms are applicable:

PERIOD	CANCELLATION FEE
More than 90 days prior to the event	Deposit may be refunded on the sale of the space, to the equivalent amount of revenue.
60-30 days prior to the event	Cancellation fee equivalent to 50% of total estimated charges. (including food & beverage based on numbers advised at time of reservation). The deposit is forfeited.
30-8 days prior to the event	Cancellation fee equivalent to 75% of total estimated charges. (including food & beverage based on numbers advised at time of reservation). The deposit is forfeited.
7 days or less prior to the event	Cancellation fee (based on numbers advised at the time of reservation): 100% of all food charges 50% of all beverage charges Other services – to be determined

- NB. Any change of dates or postponement of an event will be considered a cancellation and the above will apply. The new date will be considered as a new reservation, and our normal deposit policies will apply.
- Minimum guest requirements of EIGHTY adult guests apply. If this minimum requirement is not met a minimum spend will be charged in its place.

PAYMENT

- The Contract signatory is liable for payment of all charges associated with the event.
- Full payment of all remaining charges associated with the event (food & beverage, room hire and audio visual, entertainment etc) is required no later than the conclusion of the event (based on minimum guaranteed numbers confirmed).
- Should additional requirements be requested during any event, the authorised function signatory will need to authorise all charges before the goods and services can be supplied. Credit card and EFTPOS transaction fees may apply.
- Main & Cherry has the right to terminate the contract under extreme circumstances.
- Clients with approved credit arrangements agree to pay the account balance within FIVE business days of completion of the event.

EFT - ANZ

Main & Cherry Pty Ltd

BSB: 015 010

Acct: 217823593

ACCEPTANCE

To enable us to provide maximum service, you should indicate any requirements that have not been outlined in this agreement. By signing this contract, you agree to and understand the outlined Terms & Conditions. You also acknowledge that any previous agreements, understandings and negotiations cease to have any effect. The information contained in this contract is confidential and must not be divulged to any third party without the consent of Main & Cherry.

Main & Cherry

Name: Michael Sexton

Title: Director

Signature:

Date:

CUSTOMER

Name:

Title:

Signature:

Date:

Terms & Conditions

ACCESSIBILITY AND BABY CHANGING

- Our property is wheelchair accessible and we have baby changing facilities. Any events held in the northern lounge area of the venue will need to provide access to these facilities at all times for any other guests in the venue.

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, with the exception of cakes.

CAKEAGE

- Cakes may be supplied by the customer. A cakeage fee of \$2.50 per person applies if Main & Cherry is required to cut and serve the cake on plates, subject to kitchen availability at the time. Alternatively, customers are welcome to cut and serve the cake themselves using Main & Cherry plates and forks, for a flat \$20 cakeage fee.

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.

DEPOSIT

- To secure a booking we require a deposit and a signed contract. Bookings and space will be tentatively held for fourteen (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 at least five working days prior to the event. Cancellations after this time will be charged in full. Requests to increase numbers after the final confirmation date are subject to available space and food preparation capacity and will be charged accordingly.

LIABILITY AND DAMAGE

- Clients are responsible for any damage to Main & Cherry property, fixtures, fittings or equipment caused by themselves or their guests during the function. A \$300 cleaning fee will apply if the property is left in an excessively dirty, untidy or inappropriate condition. Nothing may be screwed, stapled, nailed, taped or otherwise affixed to any surface without prior approval from Main & Cherry. Outside food or beverages are not permitted on Main & Cherry property. While all reasonable care will be taken, Main & Cherry accepts no responsibility for the loss of or damage to personal belongings, goods or other items brought onto the property before, during or after the event.

Terms & 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.

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, and must be collected the following day.

PAYMENT

- Full payment is 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 of February 2025, and are subject to change.
All prices include GST.

SMOKING

- All interiors, balconies and lawn areas, are non-smoking and vaping within 10 metres of the building. There is a limited outdoor smoking area where an ashtray is provided.

TIME

- All functions and events must conclude by 4:30pm, with all guests departing the venue by 5:00pm at the latest.
- Evening functions may be considered by prior arrangement and may require an extension to Main & Cherry's liquor licence. Any required licence extension will be subject to approval by the relevant authority and all associated costs will be charged to the client.

EVENT DETAIL FORM

NAME

DATE AND TIME OF EVENT

DATE FIVE BUSINESS DAYS PRIOR

DATE FOURTEEN DAYS PRIOR

NUMBER OF ADULT ATTENDEES

NUMBER OF CHILD ATTENDEES

FOOD PACKAGE SELECTION

DRINKS PACKAGE SELECTION

ROOM HIRE

MINIMUM SPEND

TOTAL ESTIMATE
