

S H A W + S M I T H

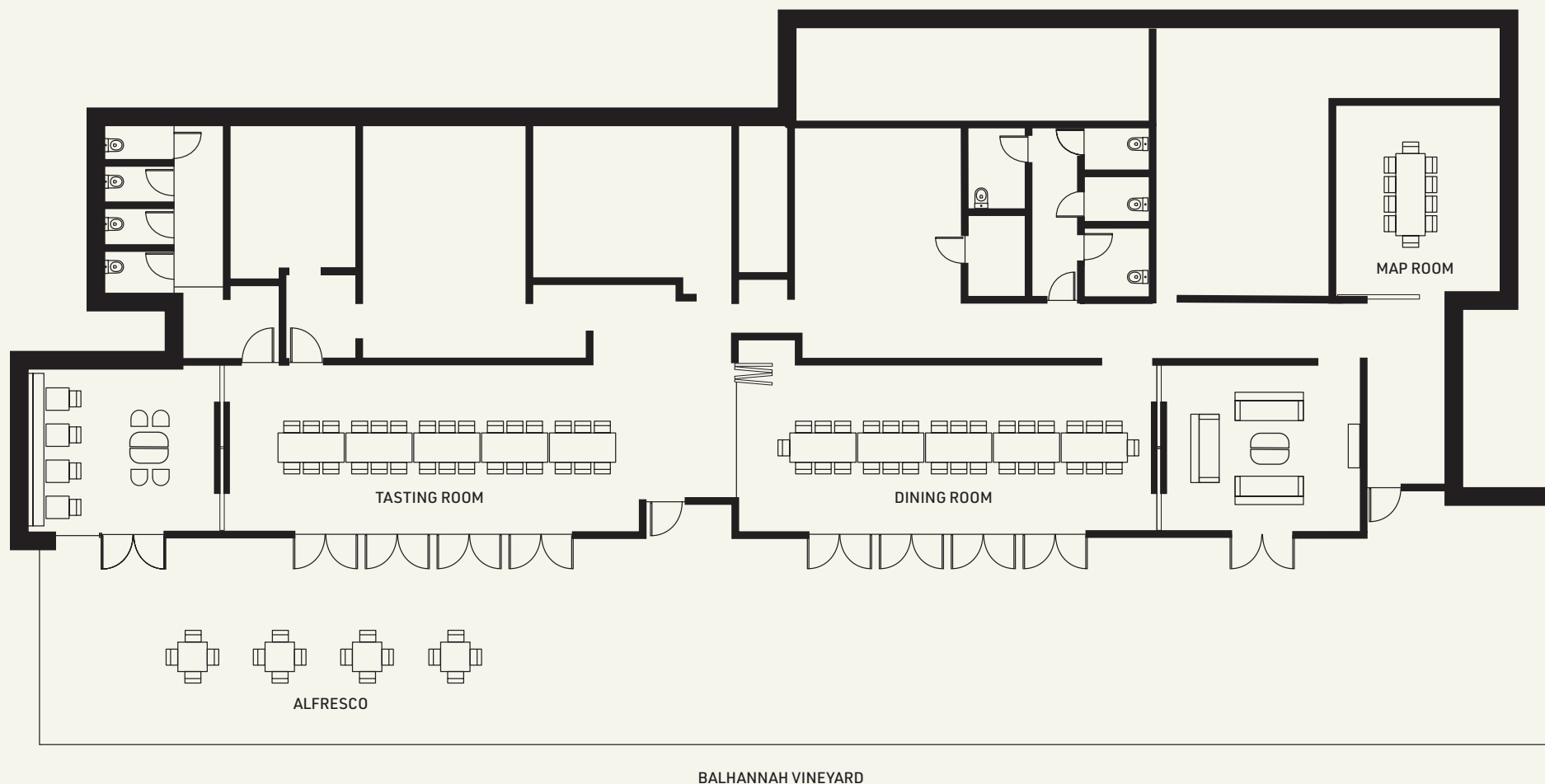
Event Pack



About

Shaw + Smith was established in 1989 by cousins Michael Hill Smith MW and Martin Shaw. We make exciting, refined wines exclusively from the Adelaide Hills, that reflect our site and climate. We own three vineyards in Balhannah, Lenswood and Piccadilly.

Balhannah is also home to the winery where the Tasting Room is open daily and accommodates various events and experiences, including programmed Wine Club events, tours, masterclasses and private wine-focused events.



Spaces

MAP ROOM

CAPACITY: 10

AVAILABLE:

Monday to Sunday 12pm-4.30pm

Monday to Sunday 6.30pm-10.30pm

DINING ROOM

CAPACITY: 10 to 32

AVAILABLE:

Monday to Friday 12pm-4.30pm

Monday to Sunday 6.30pm-10.30pm

EXCLUSIVE TASTING ROOM HIRE

CAPACITY: 33 to 60

AVAILABLE:

Monday to Sunday 6.30pm-10.30pm

Group Bookings

With notice, we can accommodate groups larger than 10 in our Tasting Room.

While we don't require a room hire fee or minimum spend, we do operate a set menu structure which includes a private space for your group and a dedicated host.

OPTION ONE

Enjoy a Shaw + Smith Tasting Flight of five current release wines, with accompanying olives and macadamias.

DURATION: 1.5 Hours

CAPACITY: 10 to 32

COST: \$40pp

OPTION TWO

Enjoy a Shaw + Smith Tasting Flight of five current release wines paired with your choice of three Cold Larder menu items.

DURATION: 1.5 Hours

CAPACITY: 10 to 32

COST: \$80pp

Bookings: events@shawandsmith.com



Cold Larder Menu

*Sample menu only.

HARRIS SMOKE HOUSE OCEAN TROUT (DF, GF)
Fennel | Dill

VANELLA BURRATA (VG, GFO)
Zucchini | Sourdough

EGGPLANT HUMMUS (VE, DF, GFO)
Capsicum | Dukkah | Sourdough

LE DEUX COQS DUCK RILLETTE (DF, GFO)
Piccalilli | Sourdough

MARINO MEATS WAGYU BRESAOLA (GF)
Figs | Monforte

CHEESE SELECTION (VG, GFO)
Jersey Brie | Mont Priscilla | Monforte | Pickles | Crackers

CHARCUTERIE SELECTION (DF, GFO)
Terrine | Salumi | Prosciutto | Pickles | Sourdough

SALTED AND ROASTED MACADAMIAS (VE)

OLIVES (VE)



Food

We have partnered with highly rated Adelaide chef and restaurateur Andre Ursini of ORSO for our event menus.

The Shaw + Smith menus are comprised of locally sourced and seasonal produce, including some grown at Andre's garden at his eight hectare property at Mylor.



Private Events

*Sample menu only.

MENU ONE

\$190pp

Wine on arrival is a 150ml pour. Each course is then served with 2 x glasses of 90ml pour of wine. Additional wine will be charged on a per-bottle consumption basis.

Bookings: events@shawandsmith.com

ADDITIONS:

- Louis Roederer Collection 243 on arrival
- Deviation Road Beltana Blanc de Blancs on arrival
- 'Options Wine': a guessing game where the unknown wine is served blind (POA)
- Gift bottle option (POA)
- Add canapés (+ \$13 per item)
- Add dessert (+ \$20 per person)

STARTER

Kingfish carpaccio, smoked fish bone and lime mayonnaise, capers, wild rocket and cress

or

Burrata, sun dried fermented red pepper, rye migas, radicchio and red mizuna

or

Sheoak sourdough, smoked ricotta, melon in balsamic and honey, lovage and cosberg heart

Shaw + Smith M3 Chardonnay and Lenswood Vineyard Chardonnay

MAIN

Farfalone pasta, smoked pecorino cream, roasted pumpkin and pepita emulsion

or

Roast chicken, rapini and caciocavallo ragu, soft polenta and celery salad

or

Black Angus Striploin, caramelised onion petals, gremolata, horseradish and Wagyu tallow purée, jus

Shaw + Smith Pinot Noir and Lenswood Vineyard Pinot Noir

SIDES

Cos lettuce with buttermilk dressing, fennel oil and pickled shallot

Roast potatoes with rosemary and porcini salt

TO FINISH

Selection of cheeses

Shaw + Smith Shiraz and Balhannah Vineyard Shiraz

Private Events

*Sample menu only.

MENU TWO

\$290pp

Wine on arrival is a 150ml pour. Each course is then served with 2 x glasses of 90ml pour of wine. Additional wine will be charged on a per bottle consumption basis.

Bookings: events@shawandsmith.com

ADDITIONS:

- Louis Roederer Collection 243 on arrival
- Deviation Road Beltana Blanc de Blancs on arrival
- 'Options Wine': a guessing game where the unknown wine is served blind (POA)
- Gift bottle option (POA)
- Add dessert (+ \$20 per person)

CANAPES

Prawn crostini, Marie Rosé sauce, pickled cucumber and salmon roe

Chicken, chardonnay and Taleggio petit pies

Shaw + Smith Sauvignon Blanc or Riesling

STARTER

Comté tart, piparra pepper with green tomato salsa and white onion

or

Scallop crudo with charred cucumber gazpacho, green apple and shisho salad

or

Wagyu beef carpaccio, pear mostarda, horseradish, creme fraîche, witlof and soft herbs

Shaw + Smith M3 Chardonnay and Lenswood Vineyard Chardonnay

MAIN

Confit duck leg and breast, white bean puree, celeriac remoulade, beetroot and blackberry jus gras

or

Pithivier of Wagyu beef, celeriac purée, asparagus and bordelaise sauce

or

Zucchini and pumpkin lasagne with pecorino and truffled bechamel

Shaw + Smith Pinot Noir and Lenswood Vineyard Pinot Noir

SIDES

Cos lettuce with buttermilk dressing, fennel oil, pickled shallot *and*

Roast potatoes with rosemary and porcini salt

TO FINISH

Selection of cheeses

Shaw + Smith Shiraz and Balhannah Vineyard Shiraz

Petit fours

Coffee

Drinks Package

We can offer a range of extra drink options to enjoy at your private event.

OPTION ONE

\$40pp

Welcome drinks for 45 minutes

- Deviation Road Beltana Blanc de Blancs
- Shaw + Smith wines
- Coopers Brewery Pale Ale

OPTION TWO

\$65pp

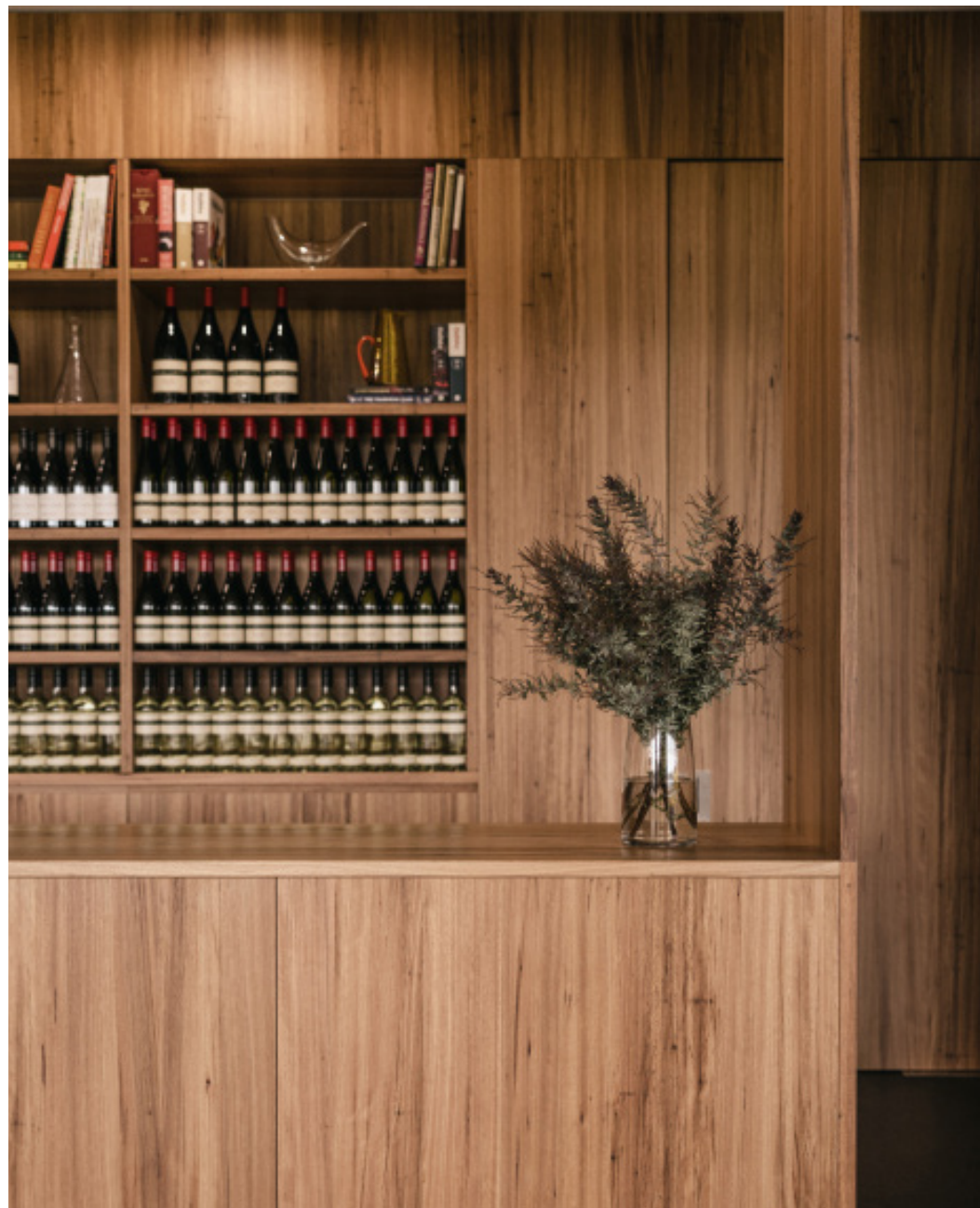
Welcome drinks for 45 minutes

- Louis Roederer Collection 243
- Shaw + Smith wines
- Coopers Brewery Pale Ale

ADDITIONS

Extra drinks can be enjoyed throughout the event, and charged on consumption.

- Louis Roederer Collection (+ \$140 bottle)
- Deviation Road Beltana Blanc de Blancs (+ \$115 bottle)
- Coopers Brewery Pale Ale (+ \$9.50 bottle)



Corporate

Shaw + Smith can tailor a corporate event or board meeting for 10 to 32 guests.

Our Map Room and Dining Room are available from 9am-4pm, for meetings. Our spaces cannot be booked on a room-only basis and must include a lunch and/or a tasting.

An AV screen can be provided, as well as pastries, tea and coffee.

Our preferential pricing will be applied to any wine orders placed on the day.

For more information, please contact events@shawandsmith.com



Education

There are currently over 415 Masters of Wine in the World. We are fortunate to have two of them working here at Shaw + Smith along with a passionate and knowledgeable team. Wine Education has always played an important role at Shaw + Smith, and we are able to host masterclasses and education sessions at our Tasting Room.

Bookings: events@shawandsmith.com



Details

To secure your private booking we require a signed events agreement, a 50% deposit and credit card details. Payment in full is required 7 days prior to your event.

For private events, dietary requirements can be catered for with 7 days prior notice.

We are not a 'party' venue. Our wine-focused events include a tutored educational element to the tasting, and we do not accommodate Hens or Bucks parties, Weddings, 18th or 21st Birthdays.

We do not recommend Uber as a transport option to and from the winery. Please speak with our event coordinator for specialist transport options.

A 20% surcharge applies on Sundays.

Place cards and personalised menus can be supplied upon request. Any additional items must be approved prior by our event coordinator.

