

S H A W + S M I T H

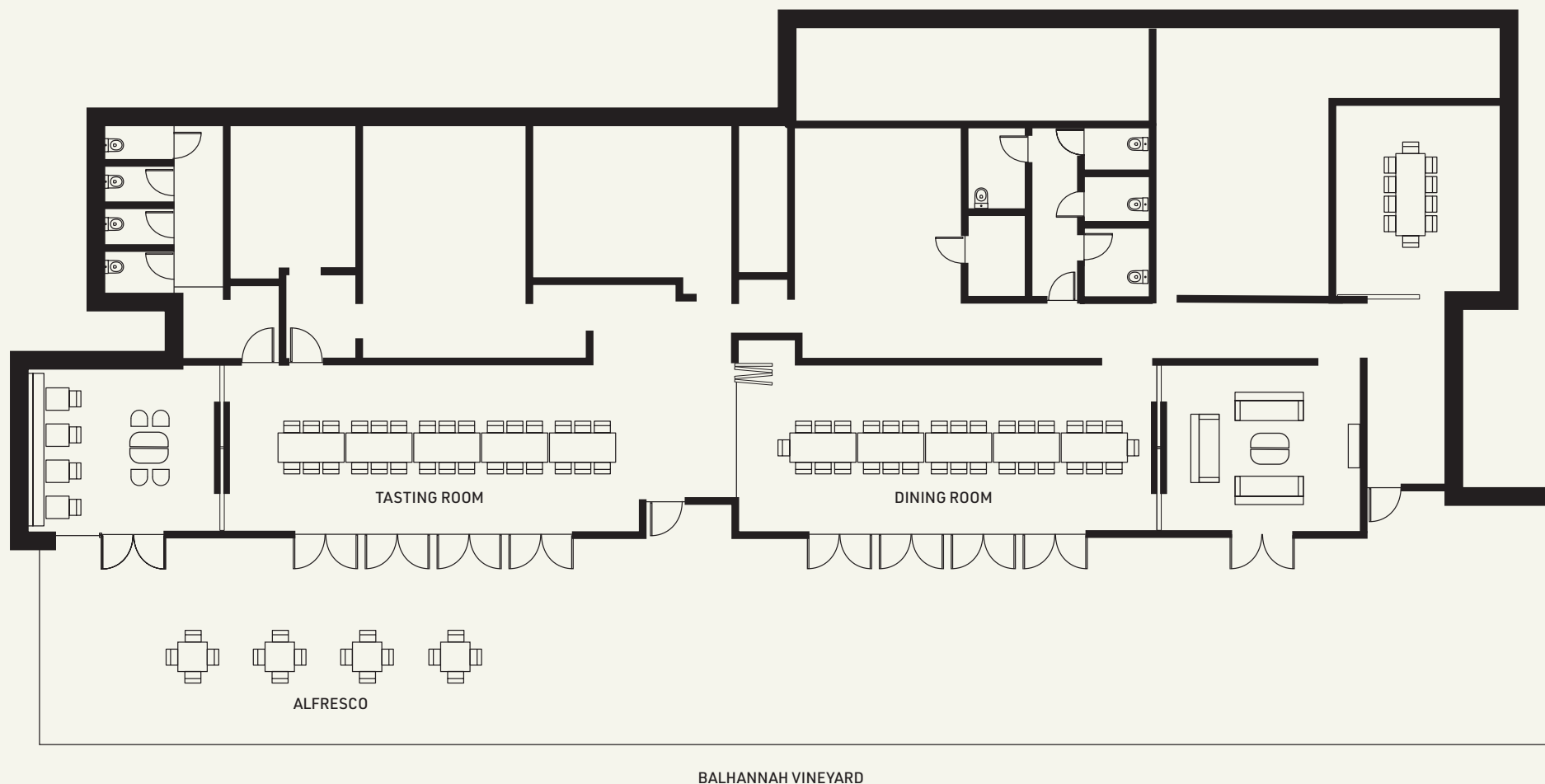
Event Pack



About

Shaw + Smith was established in 1989 by cousins Martin Shaw and Michael Hill-Smith AM MW. 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

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 Tastings

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

WOODSIDE "EDITH" GOATS CHEESE (VG, GFO)
Honeycomb | Lavosh

CHEESE SELECTION (VG, GFO)
Jersey Brie | Goats Cheese | Monforte | Pickles | Crackers

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

SALTED AND ROASTED MACADAMIAS (VE)

OLIVES (VE)



Private Events

MENU BY ANDRE URSINI OF ORSO

\$195pp

Minimum booking size 14 guests (or minimum spend equivalent)

We have partnered with highly rated Adelaide chef and restaurateur Andre of ORSO for our premium private dining menus.

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

Dietaries can be accommodated with prior notice. Selection of two dishes from each course along with final numbers and dietary requirements are required at least 7 days prior to booking date.

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.

ADDITIONS

Canape Selection +\$25pp

Petit Fours + \$16pp

Louis Roederer + \$140 bottle

Deviation Road Beltana Blanc de Blancs + \$115 bottle

Coopers Brewery Pale Ale + \$9.5 per bottle

*Sample menu only.

STARTER

Kingfish carpaccio, ajo blanco, cucumber, green apple, wild rocket and cress

or

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

or

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

or

Comte tart, piparra pepper, green tomato salsa and white onion

Shaw + Smith M3 Chardonnay

MAIN

Roasted free range chicken, zucchini and caramelised onion puree, fennel and potato salad, onion and celery oil

or

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

or

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

or

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

Shaw + Smith Pinot Noir

SIDES

Cos lettuce with buttermilk dressing, fennel oil and pickled shallot

Roast potatoes with rosemary salt

TO FINISH

Selection of cheeses

Shaw + Smith Shiraz

Corporate

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

Room hire fee for the day is \$1,500.

Our spaces are available from 9am-5pm, and include a classic Shaw + Smith, lunch and refreshments. An AV screen can be provided on request.

Guests can choose from Group Tasting options 1 or 2 and our private event menu *or* corporate menu (available upon request).

For more information or to request a quote, please contact 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.

