



VALE BREWING RESTAURANT & BAR

CELEBRATIONS



The Vale Restaurant, located at the top of Beresford Estate's stunning 70-acre vineyard, offers a picturesque backdrop for various occasions. It provides an all-inclusive celebratory experience, guaranteeing that every aspect of your event is well taken care of.

At The Vale Restaurant, you'll find a team of experienced mixologists, culinary experts, and professionals who have access to brewers, distillers, and wine makers. This means you can expect an exceptional beverage selection to complement your dining experience. The venue also offers on-site accommodation, providing convenience for guests who wish to stay overnight.

The visionary space at The Vale Restaurant can be tailored to suit different event styles. Whether you prefer a stand-up cocktail format or a more intimate seated dining experience, the venue can accommodate your needs. The flexibility of the space ensures that your event is hosted in an ideal setting, allowing you and your guests to create lasting memories.

With the combination of breathtaking surroundings, culinary excellence, skilled beverage artisans, and the convenience of on-site accommodation, The Vale Restaurant offers a truly unique and unforgettable space to host your next special occasion.

Dimensions:
Seated: 150pax
Cocktail: 200pax



VENUE HIRE

WHOLE VENUE (200 standing/150 seated)

5 hours: \$5000

Additional hours at \$6 per person/per hour

Minimum spend on food and beverage \$5000

OUTSIDE SEATING (50 seated)

5 hours: \$1000

Additional hours at \$6 per person/per hour

Minimum spend on food and beverage \$3000

Inclusions:

- Existing restaurant furniture
- White tablecloths and cloth napkins, silver cutlery, crockery and glassware
- Set up and pack down of event
- All beverage and wait staff
- Microphone and in house audio (only whole venue hire)

Please note that use of any external cutlery, furnishings, styling will be at the cost of the client and does not reduce the venue hire.

CATERING OPTIONS

At The Vale Restaurant, our experienced team of culinary experts takes great pride in offering a meticulously curated menu designed to leave a lasting impression on you and your guests. We strive to deliver a culinary experience that delights the senses and complements the overall celebratory atmosphere of your event. For more detailed information regarding the menu, we ask that you contact our events coordinator. Please find below menu options and pricing.

COCKTAIL STYLE

ROAMING CANAPES – \$75PP

Includes your curated selection of canapes to be served for 2 hours.

SEATED DINING OPTIONS

SEASONAL PIZZA FEED ME – \$55PP

Includes a selection of starters, pizzas and sides based off our seasonal menu served as one sharing style course.

SEASONAL FEED ME – \$95PP

Includes a selection of entrees and mains served as two separate courses, then followed by an alternate drop of dessert. These selections are based off our seasonal menu.



BEVERAGE OPTIONS

At The Vale Restaurant, we take pride in providing access to award-winning South Australian beverages and expert mixologists, ensuring that your beverage needs are fully covered.

South Australia is renowned for its world-class wines, craft beers, and artisanal spirits. Our extensive beverage selection showcases the best that the region has to offer, allowing you and your guests to indulge in a memorable drinking experience.

Our team of expert mixologists is skilled in crafting creative and delicious cocktails using high-quality spirits, fresh ingredients, and innovative techniques. Whether you have specific cocktail preferences or would like our mixologists to create unique signature drinks for your event, we are dedicated to exceeding your expectations and creating a beverage menu that perfectly complements your occasion.

In addition to our beverage offerings, we also have access to brewers, distillers, and wine makers, enabling us to provide a diverse and comprehensive range of options. This ensures that we can cater to a variety of tastes and preferences, guaranteeing a delightful and well-rounded beverage experience for you and your guests.

Whether you are looking for wine pairings for a seated dinner, a curated selection of craft beers for a casual gathering, or handcrafted cocktails that impress, our team at The Vale Restaurant is committed to delivering an exceptional beverage service that enhances your overall event experience.

CLASSIC BEVERAGE PACKAGE

\$65PP: 5 – hour package

\$45pp: 2 – hour package

BERESFORD CLASSIC WINE RANGE

- Angelique Sparkling Cuvee
- Beresford Chardonnay
- Beresford Rose
- Beresford GSM
- Beresford Classic Shiraz
- Beresford Classic Cabernet Sauvignon

VALE BREWING BEER RANGE FROM THE TAP

- Vale Lager
- Vale Mid Coast
- Vale Tropic Ale
- Vale Pale Ale
- Vale IPA

THREE OAKS CIDER FROM THE TAP

- Three oaks apple cider

BICKFORD'S TRADITIONAL SODAS

- Cola, Lemon Lime Bitters, Ginger Beer, Creaming Soda, Soda, Tonic, Ginger Ale, Aqua Pura Sparkling water



ESTATE BEVERAGE PACKAGE

\$75PP: 5 - hour package

\$55pp: 2 - hour package

BERESFORD ESTATE WINE RANGE

Angelique Sparkling Cuvee
 Beresford Chardonnay
 Beresford Rose
 Beresford Estate Grenache
 Beresford Estate Shiraz
 Beresford Estate Cabernet Sauvignon

VALE BREWING BEER RANGE FROM THE TAP

Vale Lager
 Vale Mid Coast
 Vale Tropic Ale
 Vale Pale Ale
 Vale IPA
 Fox Hat Metric IPA
 Fox Hat Red Pelt
 Fox Hat Phat Mongrel

THREE OAKS CIDER FROM THE TAP

Three oaks apple cider

BICKFORD'S TRADITIONAL SODAS

Cola, Lemon Lime Bitters, Ginger Beer, Creaming Soda, Soda, Tonic, Ginger Ale, Aqua Pura Sparkling water

RESERVE BEVERAGE PACKAGE - \$100PP

5 - hour package includes:

Your choice of signature cocktail served for one hour

BERESFORD ESTATE WINE RANGE

Angelique Sparkling Cuvee
 Beresford Chardonnay
 Beresford Rose
 Beresford Estate Grenache
 Beresford Estate Shiraz
 Beresford Estate Cabernet Sauvignon

VALE BREWING BEER RANGE FROM THE TAP

Vale Lager
 Vale Mid Coast
 Vale Tropic Ale
 Vale Pale Ale
 Vale IPA
 Fox Hat Metric IPA
 Fox Hat Red Pelt
 Fox Hat Phat Mongrel
 Fox Hat Full Mongrel, and all other tap offering available

THREE OAKS CIDER FROM THE TAP

Three Oaks Apple Cider

BICKFORD'S TRADITIONAL SODAS

Cola, Lemon Lime Bitters, Ginger Beer, Creaming Soda, Soda, Tonic, Ginger Ale, Aqua Pura Sparkling water

Please note that basic spirits will be available for your guests to purchase throughout the event.



DRINKS ON CONSUMPTION

At The Vale Restaurant, we are delighted to offer an extensive list of artisan beverage products to enhance your next event. Our beverage selection includes a wide range of options, including cocktails, wines, spirits, and, of course, beer.

To ensure a seamless and enjoyable experience for you and your guests, we require a pre-paid minimum spend of \$30pp for the beverage service. This minimum spend helps us allocate resources, staff, and inventory to cater to your event and provide a comprehensive selection of high-quality beverages.

By meeting the pre-paid minimum spend requirement, you and your guests will have the opportunity to indulge in our curated beverage offerings throughout the day, creating an enjoyable experience for all. Our team will be happy to provide you with a full list of our beverage products, allowing you to explore the options and make selections that align with your preferences and event atmosphere.

Please note that the pre-paid minimum spend ensures that the beverages are available and dedicated to your event, guaranteeing a seamless service and ample supply for you and your guests to enjoy.

ADDITIONAL OPTIONS

EXCLUSIVE USE AND HIRE OF OUR CONTAINER BAR \$400

Capture your guests with exclusive use of our container bar. Easy access, easy drinking, huge selection.

COCKTAIL AND SPIRIT READY-TO-DRINK CANS \$10PP PER HOUR

Add RTD cans and frozen cocktails from VOK beverages, 23RD Street Distillery, El Toro Tequila, Beenleigh Artisanal Rum to elevate your drinking experience

Please note that basic spirits will be available for your guests to purchase throughout the event.



STYLING AND DECORATIONS

We appreciate your understanding and commitment to maintaining a sustainable and environmentally-friendly wedding experience at The Vale Restaurant. We are more than happy to accommodate your desire to bring in third-party suppliers for decorations and styling to add a personal touch to your event.

To ensure the preservation of our environment and in line with our values, we kindly request that you refrain from bringing any glitter or hazardous materials to the venue. Glitter, in particular, is known to have harmful effects on the environment and can be challenging to clean up. By avoiding the use of glitter and hazardous materials, we can contribute to creating a more sustainable event.

Thank you for your cooperation in helping us maintain an eco-conscious approach to your event at The Vale Restaurant. We look forward to working together to create a memorable and environmentally-responsible event.

We work with some amazing and talented suppliers who can make your celebration come to life! Here are some of our favourites:



EVENT BOOKING FORM

DATE OF FUNCTION: _____

CONTACT NAME: _____

BUSINESS NAME: _____

PHONE NUMBER: _____

EMAIL: _____

APPROX NUMBER OF ATTENDEES: _____

FUNCTION ROOM

- Full Venue
- Outside Seating

BEVERAGE OPTIONS

- 5 – hour Classic Drinks Package \$65pp
- 5 – hour Estate Drinks Package \$75pp
- 5 – hour Reserve Drinks Package \$100pp
- 5 – hour Non-Alcoholic Drinks Package \$30pp
- Drinks on Consumption
- Vale Container Bar \$400
- Add RTD cans \$10pp per hour

CATERING OPTION

- \$55pp Pizza Feed Me
- \$85pp 3 course Feed Me
- Add Snacks to start for \$12pp
- Add a selection of Cheese Platters to finish for \$10pp
- Kid's meal 14 & under \$30pp
- Cakeage \$5pp

Please note that all catering and beverage options are tentative until confirmed by events coordinator.

HOW DID YOU HEAR ABOUT US?

- Search Engine (Google, Bing etc.)
- Recommended by friend
- Social Media
- Other: _____

SIGNED: _____

DATE: _____

NAME: _____

Please return to the Vale Taphouse with Attention to...Eirenn Harkness
Alternatively, please scan and send this form to eirenn.harkness@valetaphouse.com.au