



VALE BREWING RESTAURANT & BAR

GROUP BOOKINGS

20-56 PEOPLE



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: 20-56pax
Cocktail: 20-56pax



CATERING OPTIONS

At Vale Brewing Restaurant & Bar, our experienced team of culinary experts take great pride in offering a meticulously curated menu designed to leave a lasting impression on you and your guests. We strive to deliver culinary experience that delight 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.

Please note that booking duration is 2hrs. Extension to 5hrs is an additional \$18pp.

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 – \$85PP

Includes two courses served separately, entrees and mains or mains and dessert. Choices selected by guest. Served sharing style. Food is based off our seasonal menu.

SEASONAL FEED ME – \$95PP

Includes three courses served separately, entrees, mains and alternate drop dessert. Served sharing style. Food is based off our seasonal menu.

SEASONAL FEED ME – ADD SNACKS AND/OR CHEESE +\$10-15PP

Includes 4-5 courses served separately, entrees, mains and alternate drop dessert + Snacks served prior to entrees or cheese served in addition to dessert. Served sharing style. Food is 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

2 – hour package \$45pp

5 – hour package \$65pp

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

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



ESTATE BEVERAGE PACKAGE

- 2 – hour package \$55pp
- 5 – hour package \$75pp

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 only 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 available for purchase on consumption by your guests at 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 'on-consumption' experience for you and your guests, we require you to hire our container bar for exclusive use during the beverage service. At \$400 your group receives exclusive access and use of our container bar. Allow your guests to select from a wide range of artisan products, from wine, spirits and frozen cocktails poured by your own bartender, to RTD cans just waiting to be cracked open.

Please note that 'drinks on consumption' is only available with the hire fee of \$400 for the Vale Container Bar.

ADDITIONAL OPTIONS

EXCLUSIVE USE AND HIRE OF THE VALE CONTAINER BAR \$400
Capture your guests with exclusive use of our container bar. Easy access, easy drinking, huge selection. Must be purchased if selecting 'on consumption'.

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 (min: 20/max: 56) : _____

FUNCTION ROOM

- Inside Group Seating
- Outside Group Seating
- 5 hour booking duration \$16pp

CATERING OPTION

- \$55pp Pizza Feed Me
- \$75pp 2 course – entrée/main or main/dessert (circle one)
- \$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.

BEVERAGE OPTIONS

- 5 – hour Classic Drinks Package \$65pp
- 2 – hour Classic Drinks Package \$30pp
- 5 – hour Estate Drinks Package \$75pp
- 2 – hour Estate Drinks Package \$40pp
- 5 – hour Reserve Drinks Package \$100pp
- 5 – hour Non-Alcoholic Drinks Package \$30pp
- 2 – hour Non-Alcoholic Drinks Package \$15pp
- Drinks on Consumption
- Vale Container Bar \$400
- Add RTD cans \$10pp per hour

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 toEirenn Harkness
Alternatively, please scan and send this form to eirenn.harkness@valetaphouse.com.au