



THE HAHNDORF  
**OLD MILL**  
HOTEL

# Wedding Package 2018

# Wedding Packages



Set in the beautiful Adelaide Hills (25 minutes from the CBD), the warmth and hospitality of the Hahndorf Old Mill will charm your guests and ensure that your wedding day is one you will remember forever.

Whether it is an intimate gathering or a guest list of 350, we will tailor a wedding package to meet your every need.

At the Old Mill we can also offer a range of accommodation from a motel room up to our delightful double spa chalets.

We look forward to showing you our venue and if you have any queries, Please do not hesitate to contact our Function Coordinator.

Ph: (08) 8388-7888

Facsimile: (08) 8388-7242

Email: [functions@hahndorfoldmill.com](mailto:functions@hahndorfoldmill.com)

Web: [www.hahndorfoldmill.com](http://www.hahndorfoldmill.com)

# Heritage Package

\$155 per guest

## Capacity

Sit down 50 guests  
Cocktail style 70 guests

**Deposit to be paid of \$200 on booking of reception**

**Room Hire \$200**

**Three Course Menu or Buffet Smorgasbord see attached menu selections**

Entrée  
Choice of two

Main Course  
Choice of two

Dessert  
Choice of two

Freshly Brewed Coffee and Lipton Tea Selection

4 Hour Beverage Package

Beer on tap – West End Draught, XXXX Gold, Coopers Pale Ale,  
Tooheys Extra Dry & Hahn Super Dry  
Wine – Oxford Landing Selection Shiraz Cabernet & Chardonnay  
Soft Drink & Orange Juice

## **Also Included:**

White or black linen  
Satin skirting & sashing on bridal table  
Chair covers & sashing

Personalised menus  
Cake knife  
Priority Accommodation

Honeymoon Suite for bride & groom



# Whole Venue Package

\$155 per guest

## Capacity

Minimum amount of guests	200 guests
Sit down with dance floor	300 guests (Dance floor cost not included)
Sit down, no dance floor	350 guests
Cocktail Style	600 guests

**Deposit to be paid of \$1000 on booking of reception**

**Room Hire \$2500**

**Three Course Menu or Buffet Smorgasbord see attached menu selections**

Entrée  
Choice of two

Main Course  
Choice of two

Dessert  
Choice of two

Freshly Brewed Coffee and Lipton Tea Selection

4 Hour Beverage Package  
Beer on tap – West End Draught, XXXX Gold, Coopers Pale Ale,  
Tooheys Extra Dry & Hahn Super Dry  
Wine – Lindemans Premier Selection Shiraz Cabernet & Chardonnay

Soft Drink & Orange Juice

## Also Included:

White or black linen  
Satin skirting & sashing on bridal table  
Chair covers & sashing

Cake knife  
Personalised menus  
Priority Accommodation

Honeymoon Suite for bride & groom

# Design your own Wedding Reception

If you do not wish to choose one of our all inclusive venue packages, you can design your own from the options below

**Buffet** \$57.00 per person **OR**  
**Buffet** Private \$77.00 per person

## **Base Set Menu Cost**

Two course set menu

1 + 1 = \$50 pp

Three course set menu

1 + 1 + 1 = \$62 pp

Additional entrée option = \$10.00 pp

Additional main option = \$13.00 pp

Additional dessert option = \$8.00 pp

Please choose from the menu selections

Freshly Brewed Coffee & Lipton Tea Selection = \$5.50 pp

## **Extras**

Chair covers with Sashes	\$7.95 per guest
Table Runners	\$13 per table
Honeymoon Suite	\$145 per night
Backdrop with fairy lights	\$185.00
Centre pieces	\$25 each
Dance Floor	\$250.00
PA System	\$150.00

## **Room Hire applies for Set Menus**

Heritage	\$200
Grainery	\$600
Whole Venue	\$2500

# Cocktail Menu

## Cold Platters

Smoked Salmon & Dill Bruschetta with Cream Cheese & Capers	\$82
Baguette Bruschetta with Roma Tomato & Basil Pesto	\$62
Baguette Bruschetta with Roast Chicken & Honey Mustard	\$70
Spanish Onion and Goats Cheese Tartlet	\$77
Pumpkin Risotto Balls	\$62
Roast Beef, Red Pepper, Horseradish Mayonnaise Bruschetta	\$77

## Hot Platters

Mini Vole Au Vents with Champagne Ham & Mushroom	\$100
Grilled Prawn Tail with Wasabi Mayonnaise	\$87
Skewered Grilled Chicken Tenderloin with Chilli Satay Sauce	\$62
Pesto Parmesan Bruschetta with Garlic, Mushroom and Boccocini	\$62
Toasted ciabatta Bread with Roast Capsicum, Sundried Tomato, Rocket and Ricotta	\$70
Oysters – served natural, Kilpatrick or Sweet Chili & Cheese	\$120

## Sweet Cocktail Menu

Profiteroles filled with Custard & drizzled with Chocolate	\$82
Mini Fruit Flans filled with Custard & topped with Fruit	\$71
Mini Citrus Tarts with Creamy Lemon filling	\$62
Mini Chocolate or Coffee Éclairs	\$62
Mini Banana Caramel Cream Pies	\$62

**Platters are provided to serve 20 people approximately**

# Menu Selections

## Starters

### Soup

#### **Pumpkin**

Garnished with clotted cream

#### **Potato Bacon & Leek**

Creamy potato and leek garnished  
with crispy bacon strips

#### **Roast Capsicum and Tomato**

With fresh basil and croutons

### Cold Entees

#### **Antipasto Platter (per 10 guests)**

Assorted local sausage, pate, frittata, cheese, cold meats, olives, dips served  
with warm garlic pita bread

#### **Smoked Salmon**

Served on Bruschetta with rocket, a chive and caper cream cheese on the side,  
drizzled with lime dressing

#### **Warm Chicken Salad**

Served with julienne vegetables, salad greens and honey mustard dressing

#### **Seafood Trio**

Prawns, scallops and squid on rice with a creamy garlic sauce

### Hot Entrees

#### **Malaysian Chicken Satay**

Served on a bed of rice with a mild satay sauce

#### **Lamb Fillets**

On a bed of Moroccan couscous, wild rocket with a balsamic glaze

#### **Vegetable Stack**

Served on a basil & polenta cake with a balsamic reduction

#### **Salt & Pepper Calamari**

Stacked high on fresh citrus salad with bean sprouts and lime vinaigrette

#### **Vegetarian Cannelloni**

Spinach & Ricotta cannelloni

with traditional Napolitano sauce, shaved parmesan and fresh basil



# Menu Selections

## Mains

### **Porterhouse Steak - Medium**

Served on a Potato Rosti with your choice of the following;

Port wine glaze

Wild mushroom sauce topped with crispy bacon

### **Kangaroo**

Served on a garlic & chive mash with a Shiraz red currant reduction and garnished with crispy sweet potato chips

### **Chicken Breast**

Stuffed with spinach and ricotta with your choice of the following;

Creamy seeded mustard

Homemade tomato relish

### **Rack of Lamb**

Served with Spring onion and garlic mash and topped with a rosemary cabernet sauvignon glaze

### **Barramundi**

Served with roasted kipfler potatoes, julienne of snow peas & finished with your choice of;

Hollandaise or tomato & chive salsa

### ***Vegetarian Option***

#### **Vegetable Stack**

Served on a bed of basil & polenta with a balsamic reduction

#### **Vegetarian Cannelloni**

Spinach & Ricotta cannelloni

with traditional Napolitano sauce with shaved parmesan and fresh basil

# Menu Selections

## Desserts

### **Brandy Snap Basket**

Served with seasonal fruit and berry coulis

### **Apple Strudel**

Warm homemade, served with crème anglaise

### **Sticky Date Pudding**

An old favourite, served with butterscotch sauce

### **Profiteroles**

Choux pastry filled with custard and drizzled with warm chocolate sauce

### **Pavlova**

Served with fresh fruit and wild berry sauce

### **Trio of Desserts (surcharge of \$10 pp)**

A decadent tasting plate of 3 delicious desserts; Chocolate mudcake, mini brandy snap basket and wildberry cheesecake served with rich French vanilla cream

#### **Tea & Coffee**

Freshly brewed coffee

Lipton Tea selection and herbal infusions

### **Children's Menu**

**Fish & Chips** served with fresh salad

**Chicken Nuggets** served with hot chips and salad

**Beef Schnitzel** served with chips, salad and gravy

### **Ice-cream Sundae**

**\$22 per child**

### ***Additional Extra***

### **Australian Cheese Selection Platter**

A variety of fresh local cheese with water crackers and fresh & dried fruit

**\$55 per platter**

# Beverages

## **Soft Drink Package**

3 hours = \$25 per person

4 hours = \$30 per person

5 hours = \$35 per person

Includes jugs of soft drink and orange juice

## ***Silver Drinks Package***

3 hours = \$40 per person

4 hours = \$47.50 per person

5 hours = \$55 per person

Includes soft drink, orange juice, , Oxford Landing Shiraz Cabernet, Oxford Landing Chardonnay, Angas Brut Champagne tap beer – Coopers Pale Ale, Tooheys Extra Dry, West End Draught, XXXX Gold, James Squire Chancer and Hahn Superdry

## ***Gold Drinks Package***

3 hours = \$65 per person

4 hours = \$80 per person

5 hours = \$95 per person

Includes soft drink, orange juice, , a choice of a Red, White and Champagne from the Wine List excluding premium wines, tap beer – Coopers Pale Ale, Tooheys Extra Dry, West End Draught, Hahn Premium Light, HB, Becks and Hahn Super Dry

**Drinks may also be purchased on a consumption basis and paid at the completion of the function. A full list of current prices is available on request.**

### **Please note:**

**Pre-dinner drinks are not included in Beverage packages**

Pre dinner drinks can be served in either the Heritage Room, Saloon Bar or outside of venue under the vines outside of the venue prior to the start of your Wedding Reception.

Other beverage package options are available. Or you may consider drinks on a consumption basis. Please speak to our Function Coordinator Megan.

# Accommodation

Situated within the Heritage listed building of the Old Mill our four Hotel Rooms feature en-suite, direct dial telephones, Tea & Coffee facilities, T.V & reverse cycle air conditioning.

**Hotel Rooms** (double or queen size bed)

Monday to Thursday      **\$75.00**

Friday to Sunday          **\$95.00**

---

Our Spa Chalets extend to the rear of the Old Mill property, featuring en-suite with spa, Tea & Coffee amenities, T.V, direct dial telephones, reverse cycle air conditioning and some featuring a living room with limited cooking facilities

**Single Spa Chalets** (1 person spa with double bed)

Monday to Thursday      **\$105.00**

Friday to Sunday          **\$130.00**

**Twin /Triple Share Single Spa Chalets** (1 person spa with queen bed + single bed)

Monday to Thursday      **\$125.00**

Friday to Sunday          **\$145.00**

**Double Spa Chalets** (2 person spa, capacity for 4 people)

Monday to Thursday      **\$125.00**

Friday to Sunday          **\$145.00**

**Mezzanine Chalets** (2 person spa, capacity for 6 people)

Monday to Thursday      **\$145.00**

Friday to Sunday          **\$160.00**

***Prices based on 1 bed used, each extra bed used = \$20.00 per night***

## Terms & Conditions - Wedding

### Deposit

- A tentative booking is held for 14 days only
- A deposit and signed terms & conditions are required in order to confirm your booking.
- \$200 Heritage. \$200 Saloon Bar. \$600 Grainery. \$2000 Whole Venue.

### Cancellations

- All cancellations must be made in **writing**.
- In the event of cancellation within three (3) months of the due date of function, the deposit will be forfeited.
- Transferring the date of your function will incur a fee of 10% of the deposit for administration costs.

### Pricing

- Prices are subject to change without notice. Any confirmed bookings will be honoured.
- Quotations are valid for 14 days only.

### Catering

- Sit down menu must be finalized at least **two (2) weeks** prior to your function. All guests must be catered for.
- Confirmed numbers along with full payment is required **ten (10) days** prior to the function.
- Cocktail menu must be finalised with payment at least **two (2) weeks** prior to your function.
- If minimum spend is not reached the remainder is deemed payable as room hire.
- Beverage accounts are to be finalised on the night by the end of the function.

### Payments

- We accept cash, credit card and bank cheques.
- We are unable to accept personal cheques.
- Any reduction in numbers after final payment will not be refunded. In the event full payment is not paid by the due date, the function may be cancelled at our discretion.

### Damage

- The client is financially responsible for any damages incurred to the Old Mill premises. This may include Cigarette burns and breakages.

### Confetti, Rice , Scatters & Hydrogel balls

- The use of confetti, rice, party poppers, scatters and Hydrogel balls is not permitted at The Hahndorf Old Mill. If such decorations are used, the client will incur a cleaning fee of \$200.

### Smoking

- The Old Mill is a non-smoking Venue, though guests are permitted to smoke outside.

### Insurance

- The Hahndorf Old Mill will take any necessary care but will not accept any responsibility for damage of personal property of Guests left on the premises prior, during or after a function.

### Changes

- Any changes made within 72 hours of your function may be subjected to additional fees and charges.

### Accommodation

- A cancellation fee of one (1) nights stay is incurred if you fail to cancel your reservation within 48 hours of check in and do not arrive.

### Liquor Licensing

- The Hahndorf Old Mill is bound by the Liquor Licensing Act 1997. The Hahndorf Old Mill reserves the right to refuse service under the guidelines of Responsible Service of Alcohol and will use discretion in serving alcohol in conjunction with these guidelines. Please note: Members of a bridal party are not exempt from these terms.
- Hahndorf Old Mill reserves the right to exclude or eject objectionable persons from premise without liability.

“I have read the above Terms & Conditions”

Name

Signature

Date of Wedding

Date