

S H A W + S M I T H

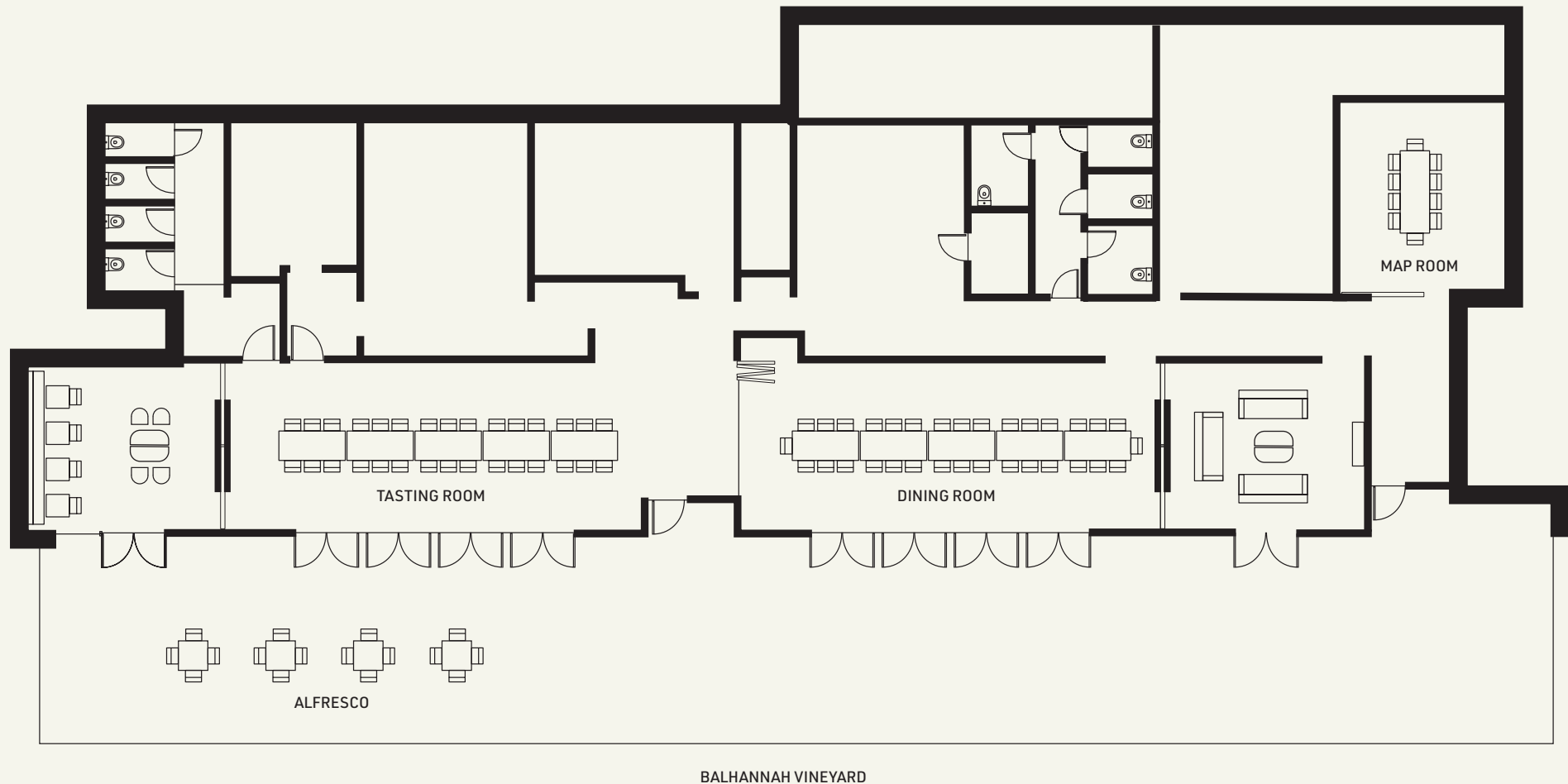
Event Pack



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

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 8-ha 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

STARTER

Scallop tart with sauteed leek, champagne chive sabayon and salad leaves

or

Chicken and pistachio terrine with rhubarb compote, baked wafer and garden herb salad

Shaw + Smith M3 Chardonnay and Lenswood Vineyard Chardonnay

MAIN

Confit duck leg and breast with savoy cabbage, white bean puree, remoulade, baby fig and jus gras

or

Beef short ribs, pommes puree + mascarpone, olive tapenade, green peppercorn jus + horseradish gremolata

Shaw + Smith Pinot Noir and Lenswood Vineyard Pinot Noir

SIDES

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

+

Roast cocktail potatoes with rosemary, porcini salt and parmesan

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 Champagne served on arrival
- Deviation Road Adelaide Hills Sparkling served on arrival
- 'Options Wine'. A guessing game where the unknown wine is served blind
- 3 x 375ml bottle gift pack or gift-wrapped single bottles for each guest

CANAPES

Blue swimmer crab on crostini with aioli, chives, paprika and citrus zest

+

Piccolo Pies with chicken, chardonnay and taleggio

Shaw + Smith Sauvignon Blanc or Riesling

STARTER

Tuna carpaccio with whipped feta, white soy, wasabi and green apple salad

or

Duck liver parfait with noilly prat, treacle soda bread toast, cherry compote, hazelnut and endive salad

Shaw + Smith M3 Chardonnay and Lenswood Vineyard Chardonnay

MAIN

Baked garfish with tapenade stuffing, sourdough, lemon beurre blanc, fennel oil, radicchio + bean salad

or

Beef Wellington with mushroom duxelles, asparagus, truffle mustard and bordelaise sauce

Shaw + Smith Pinot Noir and Lenswood Vineyard Pinot Noir

SIDES

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

+

Roast potatoes with rosemary, porcini salt and parmesan

TO FINISH

Selection of cheeses

Shaw + Smith Shiraz and Balhannah Vineyard Shiraz

Petit Fours

Coffee

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



Group Bookings

With notice, we can accommodate larger groups in our Tasting Room on a set menu.

Enjoy a Shaw + Smith Tasting Flight of five new-release wines with three share plates from our cold larder menu.

DURATION: 1.5 Hours

CAPACITY: 10 to 32

COST: \$80pp

Bookings: events@shawandsmith.com

COLD LARDER

Smoked Harris Kingfish, Fennel and Orange, Dill"

Burrata, Zucchini, Sourdough (VG)

Duck Rillette, Piccalilli, Sourdough

Wagyu Bresaola, Figs, Section 28 Monforte Cheese

Section 28 Cheese selection, Preserves, Sourdough (VG)

Charcuterie selection, Preserves, Sourdough



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.

