

**S H A W + S M I T H**

Event Pack

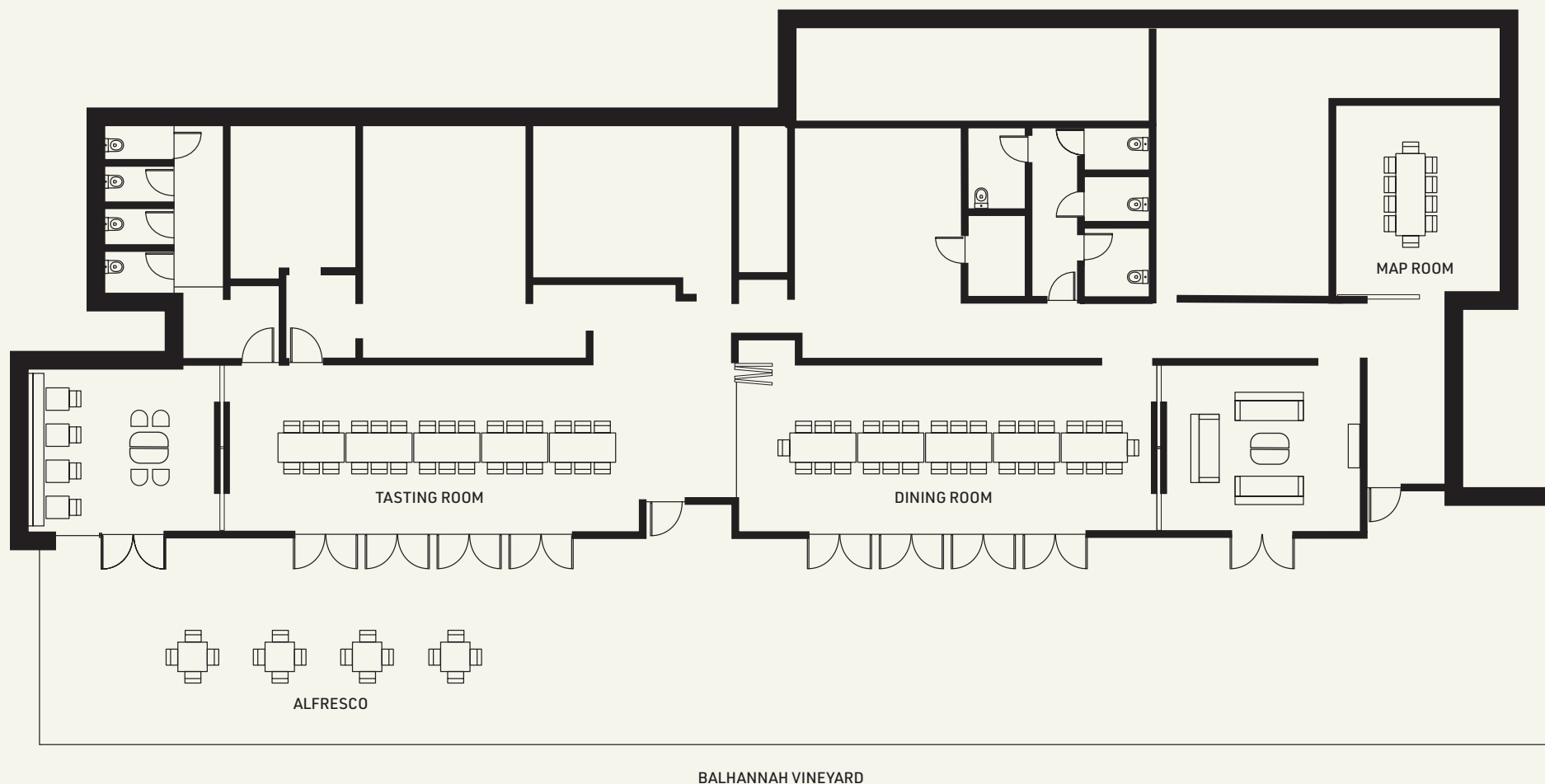


## About

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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

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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 eight hectare property at Mylor.



## Group Bookings

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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](mailto:events@shawandsmith.com)*





## Cold Larder Menu

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\*Sample menu only.

HARRIS SMOKE HOUSE OCEAN TROUT (DF, GF)  
Fennel | Dill

VANELLA BURRATA (VG, GF0)  
Zucchini | Sourdough

EGGPLANT HUMMUS (VE, DF, GF0)  
Capsicum | Dukkah | Sourdough

LE DEUX COQS DUCK RILLETTE (DF, GF0)  
Piccalilli | Sourdough

MARINO MEATS WAGYU BRESAOLA (GF)  
Figs | Monforte

SECTION28 CHEESE SELECTION (VG, GF0)  
Monte Rosso | Mont Priscilla | Monforte | Pickles |  
Sourdough

CHARCUTERIE SELECTION (DF, GF0)  
Coppa | Salumi | Prosciutto | Pickles | Sourdough

SALTED AND ROASTED MACADAMIAS (VE)

OLIVES (VE)



## Private Events

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\*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](mailto:events@shawandsmith.com)*

### ADDITIONS:

- Louis Roederer Collection 243 on arrival
- Deviation Road Beltana Blanc de Blancs on arrival
- 'Options Wine': a guessing game where the unknown wine is served blind (POA)
- Gift bottle option (POA)
- Add canapés (+ \$13 per item)
- Add dessert (+ \$20 per person)

### STARTER

Kingfish Crudo, blood orange, anchovy, basil and sunflower seed

*or*

Pommes Anna, spring onion cream, celery and chive oil

*or*

Burrata, red wine caramel, salted zucchini and bay leaf oil

**Shaw + Smith M3 Chardonnay and Lenswood Vineyard Chardonnay**

### MAIN

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

*or*

Roast chicken, zucchini, sweetcorn velouté and celery salad

*or*

Black Angus Striploin, caramelised onion petals, horseradish gremolata, eggplant and Wagyu tallow purée, jus

**Shaw + Smith Pinot Noir and Lenswood Vineyard Pinot Noir**

### SIDES

Cos lettuce with buttermilk dressing, fennel oil and pickled shallot

Roast potatoes with rosemary and porcini salt

### TO FINISH

Selection of cheeses

**Shaw + Smith Shiraz and Balhannah Vineyard Shiraz**

## Private Events

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\*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](mailto:events@shawandsmith.com)*

### ADDITIONS:

- Louis Roederer Collection 243 on arrival
- Deviation Road Beltana Blanc de Blancs on arrival
- 'Options Wine': a guessing game where the unknown wine is served blind (POA)
- Gift bottle option (POA)
- Add dessert (+ \$20 per person)

### CANAPES

Prawn crostini, Marie Rosé, pickled cucumber and salmon roe

Petite pies with chicken, chardonnay and taleggio

Shaw + Smith Sauvignon Blanc or Riesling

### STARTER

Crostata de Comté piparra with green tomato salsa and white onion or

Scallop crudo with charred cucumber gazpacho, green apple and shiso

*or*

Wagyu beef tartare, giardiniera, Maria Rosa salsa, grappa, manchego and crostini

Shaw + Smith M3 Chardonnay and Lenswood Vineyard Chardonnay

### MAIN

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

*or*

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

*or*

Zucchini and pumpkin lasagne with pecorino and truffled bechamel

Shaw + Smith Pinot Noir and Lenswood Vineyard Pinot Noir

### SIDES

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

Roast potatoes with rosemary, porcini salt and parmesan

### TO FINISH

Selection of cheeses

Shaw + Smith Shiraz and Balhannah Vineyard Shiraz

Petit fours

Coffee



## Drinks Package

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We can offer a range of extra drink options to enjoy at your private event.

### OPTION ONE

\$40pp

Welcome drinks for 45 minutes

- Deviation Road Beltana Blanc de Blancs
- Shaw + Smith wines
- Coopers Brewery Pale Ale

### OPTION TWO

\$65pp

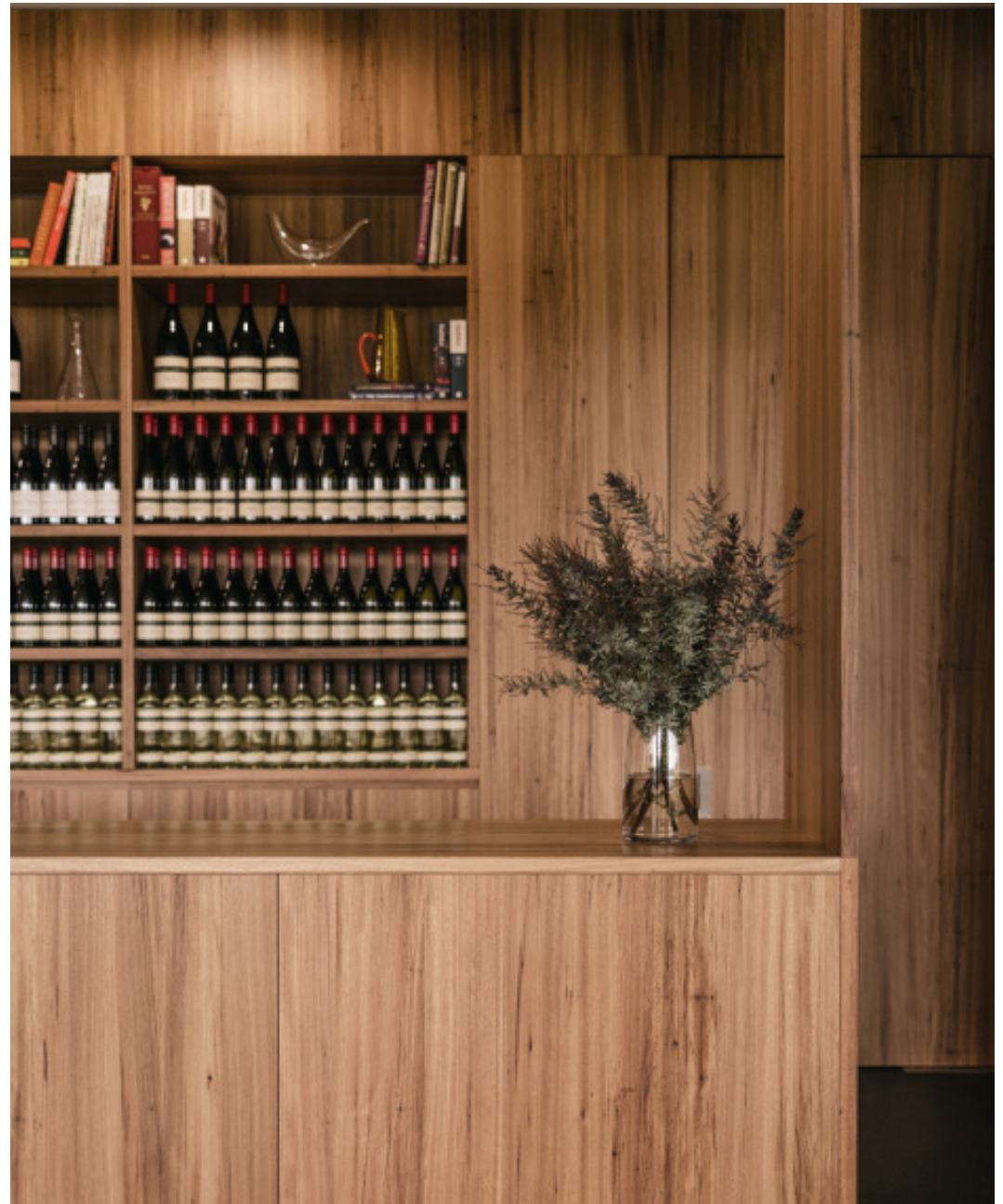
Welcome drinks for 45 minutes

- Louis Roederer Collection 243
- Shaw + Smith wines
- Coopers Brewery Pale Ale

### ADDITIONS

Extra drinks can be enjoyed throughout the event, and charged on consumption.

- Louis Roederer Collection (+ \$140 bottle)
- Deviation Road Beltana Blanc de Blancs (+ \$115 bottle)
- Coopers Brewery Pale Ale (+ \$9.50 bottle)



## Corporate

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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](mailto:events@shawandsmith.com)



## Education

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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.

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## Details

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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.

