

congratulations on your engagement!

We are often asked what makes our events so different. The answer is simple, we're different!

It is our pleasure to offer the accompanying recommendations & cost estimates for your consideration. Silvestri's uses imagination & innovation to create a unique, special wedding for you.

Whether you want an off the wall, over the top wedding, an intimate wedding dinner, or a themed party for hundreds, we will bring it to life with more than just great food.

We will give you a total experience. From the menu selection to the entertainment & styling, an experience that surpasses your wildest expectations.

Our restaurant has been successfully creating weddings since 1988. We guarantee, no details of your wedding will be overlooked. The team at Silvestri's look forward to taking you on a journey to the stars & beyond!

Please do not hesitate to contact me on 08 8383 6059 or 'weddings@silvestris.com.au' if you have any queries.

Kind regards,

John Silvestri  
Event Manager



## thevenue

Set in the beautiful valley township of Clarendon, Silvestri's of Clarendon is a skilful blend of contemporary design and heritage features. Our facilities are truly luxurious. They are ideal for discerning couples and groups looking for a high quality venue for a special dining experience.

Our 140-year-old facilities have been transformed with million-dollar renovations and now include our Restaurant Dining Room, Ballroom, a separate cocktail bar, designer bathrooms, large sandstone terrace, wine cellar and an elaborate European-Style Topiary Garden. The property's entrance is framed with stately wrought iron gates lending the restaurant building, and its manicured gardens, the presence of an exclusive private estate

The Restaurant Dining Room can cater for up to 40 seated guests. Small, yet grand, this elegant room is perfect for intimate dining. It features a neutral decor, gold-framed mirrors and Louis XVI chairs and other antique furnishings. For spring and summer French doors open onto the sandstone terrace, in winter, two open fireplaces will add extra warmth and romance to your special occasion.

The Ballroom evokes an atmosphere of modern glamour and elegance. Surrounded by glass doors which open onto the sandstone terrace, it overlooks our eight meter long waterfall and further to our beautiful gardens. The room features Italian designed white leather upholstered chairs and comes equipped with luxuries such as air-conditioning, underfloor heating, an integrated sound system and computerised lighting to help you achieve the perfect ambience. Up to 140 guests can be seated; larger receptions can easily be catered for up to 210 guests by extending onto the Terrace.

### Location

The Restaurant is located on the main street of Clarendon, approximately 25 minutes South-East of the Adelaide CBD.

### Opening Hours

Our restaurant is open for dinner seven nights, and caters for lunches by appointment.

**Restaurant Bookings are essential and Viewings for Weddings are by appointment only.**

### Cards Accepted

American Express, Bankcard, Diners Club, EFTPOS, Mastercard and Visa

### Contact Details

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l 73-77 grants gully road clarendon sa 5157 | p.o. box 189 clarendon sa 5157

### Awards Include

Australian Bridal Industry Awards 'Best Restaurant Reception Venue SA' 04, 05, 06, 07, 09  
Australian Bridal Industry Awards 'Function Co-ordinator SA' 2005, 2006, 2007, 2009 Finalist  
Australian Bridal Industry Awards 'Best Ceremony Venue SA' 2005, 2006, 2007, 2009 Finalist  
Restaurant & Catering Association SA 'Fine Dining' 2004 & 2005 Finalist  
Winner American Express Award 'Best Restaurant – Southern Vales/Fleurieu Region' 2002  
**Top 5 Australian Restaurant Reception Venue, ABIA 2009**  
**Proudly South Australia's ONLY ABIA 'Hall of Fame' Achievers 2009**

# thedetails

Silvestri's do not charge room hire fees. Use of the Rooms for up to 5 hours is included in all menu and package prices. We do, however, require a minimum spend on food & beverages in each of the rooms. Additional Room Hire is included in the cost when extending your Beverage Package, otherwise it will be calculated @ \$300 per hour or part thereof. All Receptions must be completed by 12 Midnight.

room	minimum spend
restaurant  mon-thur	\$ 2 500
restaurant  fri-sun & pub. hol	\$ 3 600
ballroom  mon-thur	\$ 8 800
ballroom  fri-sun & pub. hol	\$10 000

**seated reception** menu prices include a rectangular or round bridal table for up to 12 people, round tables of 10-12 guests, personalised printed menus (three per table), cake table and knife, gift table, table settings and full staffing requirements. All tables are dressed with floor length white linen and white cloth napkins. Silvestri's may be required to charge a fee if table settings of less than 10 guests per table are required. Seated functions must be a minimum of three courses.

**cocktail** menu prices include up to five round tables dressed in white, floor length linen, personalised menus (one per table), cake table and knife, gift table and full staffing requirements. Alternative arrangements are available at an extra charge.

**exclusive use** of silvestri's means that yours will be the only event held on the premises for the duration of your event (eg. our restaurant will remain closed to patrons). All other areas, apart from those booked, remain unused. A minimum spend of \$20 000 is required to secure the venue for your exclusive use. Other areas may be available for hire – fees apply. Please note: if you do not specify this option at the time of booking, exclusive use may not be available to you at a later date.

**non-exclusive** functions are easily catered for to allow maximum privacy for you and your guests. Feel free to discuss these options with your event manager

**garden hire** for your ceremony is \$850.00 and is available separately (ceremony only) or in conjunction with our venue for your reception. The hire fee allows for use of the garden for up to 3 hours for ceremonies and/or photos, signing table and one chair. In the event of persistent rain, you may transfer your ceremony to your Reception Room. The Hire Fee for the Garden will then be transferred to allow for the Extra Room Hire. B.Y.O. is not permitted in the gardens or carpark

Pre-Ceremony/Pre-Dinner drinks can be arranged in the garden; a **garden bar** surcharge of \$330 is applicable. Beverages are charged separately at our standard function rates

The **terrace** can be made available for your use upon booking one of our function rooms, subject to availability. You must specify Terrace use at the time of booking as it may not be available to you at a later date.

**entertainment such as** dj's, jazz ensembles, string ensembles and acoustic ensembles are all suitable. Any other types of amplified music (live bands, rock band etc) are not permitted. Please be sure to discuss your entertainment requirements with you event manager **before** making your booking.

**children** are welcome at Silvestri's, however, they must be closely supervised at all times. Children under 2 years are free of charge, 2-10yrs will be charged @ 50% of Food & Beverage Prices and Children over 10yrs will be charged as adults. We do not have facilities such as Baby Change and Separate Feeding Rooms.

Online **photo galleries** are available at:  
[www.bestweddings.com.au/gallery/silvestris/0/index.html](http://www.bestweddings.com.au/gallery/silvestris/0/index.html)  
<http://album.weddingcentral.com.au/gallery/silvestris>

We envisage **prices** quoted here are applicable until 30<sup>th</sup> June 2011. They have been quoted in good faith. However, a firm price can only be guaranteed one month prior to your event.

## canapés

30 minute duration

suitable for pre-dinner only

select from **canapés**

chef's selection of three @ 12 per person

choice of three items @ 17.5 per person

choice of five items @ 24 per person

one hour duration

select from **canapés** and **sweet things**

chef's selection of three @ 17.5 per person

choice of three items @ 25 per person

choice of five items @ 34 per person

## handheld dining

three hour duration

select from **canapés**, up to two **substantial canapés**, and **sweet things**

choice of five items @ 49 per person

choice of seven items @ 55 per person

## teacoffeecake

filtered coffee & tea @ 3.5 per person

cake cutting & boxing @ 3.5 per person

cake cut & served on platters @ 2.5 per person

## howmuchfood?

the prices quoted above allow for approx. 3 pieces per item per hour eg. 3 items for one hour = 9 pieces of food per guest

## canapé menu

### canapés

finger sandwiches w tuna, mayonnaise, potato & pickled vegetables

focaccia w coriolo olives, rosemary & sea salt

tomato & saffron risotto croquettes

spinach & ricotta beignets

smoked salmon on chive blinis  
w horseradish cream & salmon roe

vegetable spring rolls

caramelised pumpkin & leek fritatta

sa oysters w ginger, lime & cucumber salad

indonesion-style chicken satays w peanut sauce

sushi rolls, wasabi drizzle & pickled ginger

ciabatta toasts w shaved roast beef & red capsicum relish

tempura vegetables w rice wine dipping sauce

### substantial canapés

chicken rocket & pinenut sausage pickups w spiced couscous

salad nicoise w poached salmon

herb crusted fish gourjons w french fries

confit duck choux pastry w onion jam & pistachio crumble

petite caesar salad w chargrilled chicken

mini beef wellingtons

baked macaroni w tomato, mozzarella & meatballs

### sweet things

warm frangelico fudge shot

gold-leaf cointreau jellies

melon ball 'lollipops'

assortment of italian cakes & pastries

## menuoptions

### lunchdinnermenuoptions

**2course** | with your own cake for dessert |  
wood oven rolls w selection of gourmet butters  
one choice of entrée  
one main course served w bowls of organic leaf salad  
wedding cake served for dessert  
tea & filtered coffee  
**67 per person**

**3course**  
wood oven rolls w selection of gourmet butters  
one choice of entrée  
one main course served w bowls of organic leaf salad  
one choice of dessert  
tea & filtered coffee  
**71 per person**

### extramenuchoices

alternate service @ **6 per person per selection**  
choice option @ **9 per person per choice**

### anothercourse

antipasto platters to share @ **12 per person**  
individual antipasto @ **16 per person**  
cheese platters to share @ **9 per person**

### morecakeoptions

cake cutting & boxing  
|includes white noodle boxes| @ **3 per person**  
cake cutting, served on platters @ **2.5 per person**

## diningmenu

### entrée | soup

carrot & red pepper soup drizzled w basil pesto  
crème of cauliflower & leek w rocket infused olive oil & beetroot essence  
chilled smoked ocean trout w sour cream & horseradish on spring onion blinis  
tartlet of roasted pumpkin w gorgonzola, semi-dried tomatoes & pine nuts  
blue swimmer crab frittata w snow pea shoots and oyster sauce  
chicken & spinach terrine w oven roasted tomato compote  
local organic figs wrapped in prosciutto, grilled & served w a gorgonzola cream sauce \*  
margret of roasted duck w salad of shaved bosc pear, fennel & organic leaves  
artichoke risotto croquettes, smoked salmon & lemon caper aioli  
antipasto of smoked meats, bocconcini, olives, roasted vegetables & pumpkin frittata

### main course

paupiette of corn-fed chicken rolled w zucchini  
and haloumi, roasted w lemon and thyme, served *au jus*  
beef wellington underlined w a cabernet reduction  
creamy spinach & gorgonzola risotto w crisp pancetta & glazed walnuts  
chargrilled swordfish on sautéed spinach w roasted vine tomatoes, olive anchovy butter  
seared atlantic salmon fillet w minted cucumber yoghurt salad & yarra valley salmon roe  
slow roasted lamb shanks w ratatouille vegetables & caramelised balsamic

### dessert

silvestrijs tiramisu  
choux pastry puffs filled w vanilla-scented custard, drizzled with haighs dark chocolate  
panna cotta w preserved peach, raspberries and frangelico syrup  
warm date and golden syrup pudding w butterscotch sauce  
potted apple crumble w oatmeal & brown sugar crust, cinnamon cream  
lavender crème brulee w macerated berries and almond bread \*  
cinnamon infused pear poached & served w an amaretto chocolate sauce

## beverageoptions

**beverages** served during a function are on package price charged at an hourly rate only.

**wine** selections are to be made no less than fourteen days prior to the function, and once selected will be the only beverages made available to you and your guests.

a **maximum** of one white, one red and one sparkling wine [where applicable] may be selected for service during the reception.

**wines** offered in our packages are subject to availability and may change from time to time.

**spirits** can be made available for consumption by guests during the reception by special arrangement:

- ✓ You may choose to set a bar float and be charged on consumption.
- ✓ You may provide your own spirits and pay a service surcharge based on the number of guests attending the reception.
- ✓ You may elect to allow guest to purchase their own spirits as required.
- ✓ You will be required to pay a 'Damage Bond' of \$1500 if electing to serve spirits during your reception. This amount is refundable as per our Terms & Conditions.

**guests** are not permitted to bring their own beverages to silvestri's.

we have provided the following general **recommendations** as a guide only when selecting wine for your menus. when choosing wine there are no hard & fast rules. gone are the days where it is taboo to serve red wines w fish. the fusion of eastern & western cuisines completely dispel the traditional approach to food & wine matching.

**semillon** wines are normally considered to be softer in flavour. this wine should suit lighter food such as fish, poultry, pork, vegetables & simple salads.

**sauvignon blanc** wines are considered to be fruitier, crisp & dry w a pale straw colour & a cool flavour that awakens the palette. best suited to Asian style menus & smoked ingredients.

the biggest of the white wine varieties would have to be **chardonnay**, especially those that have been aged in oak. generally broad full-bodied wines suit full flavoured seafood & white meats.

**pinot noir** is a smooth, light red wine full of berry flavours. it has intense flavours w a light finish & can be consumed slightly chilled when young. ideal for tuna & salmon, duck & quail, possibly terrines & pasta dishes.

blackcurrant & cedar fragrance w a medium to full body flavour are the qualities of **cabernet sauvignon**. w a lingering full finish w tannins & acid this wine is very suitable for beef, lamb & game.

**merlot** has soft low acids & tannins, yet it is a full flavoured wine. often found blended w cabernet sauvignon, it produces a well-rounded & mellow wine. great w mediterranean & italian food or cheese.

lastly, **shiraz** is a dark & full flavoured wine, w berry & spicy flavours. often found as an ideal blend w cabernet sauvignon. suits beef, veal, game, mature cheeses & smoked foods.

## beveragepackages

### tableservice

2 hours  
3 hours  
4 hours  
5 hours

### elegantpackage

**white** |choose one from the following|  
the hardys 'the riddle' range  
chardonnay  
semillon chardonnay  
sauvignon blanc

**red** |choose one from the following|  
the hardys 'the riddle' range  
shiraz cabernet  
cabernet merlot

**beer** |choose one from the following|  
coopers pale ale and hahn light  
west end draught and light

### splits

a collection of soft drinks  
fresh orange juice  
pure filtered water

### champagnesparklingwines

hardys brut n.v.  
quarisa 'johnny q' brut cuvee  
yarra burn pinor noir meunier

### splits

13  
18  
23  
28

### elegant

27  
35  
44  
53

### deluxe

34  
46  
53  
64

### deluxepackage

**white** |choose one from the following|  
the quarisa 'johnny q' range  
2006 chardonnay viognier, s.e. australia  
2006 chardonnay, s.e. australia  
2008 semillon sauvignon blanc, adelaide hills

**red** |choose one of the following|  
the quarisa 'johnny q' range  
2006 shiraz, s.e. australia  
2006 shiraz viognier, s.e. australia  
2006 cabernet sauvignon, s.e. australia

**beer** |choose one from the following|  
coopers pale ale and hahn light  
west end draught and light

### splits

a collection of soft drinks  
fresh orange juice  
pure filtered water

### glass on arrival

6  
9  
14

### per person per hour\*

3  
5  
7

\* must be for same duration as selected beverage package

## package01

a chef's selection of handcrafted **canapés** served with **hardy's 'the riddle' brut n.v.** for you and your guests  
30 minute duration

followed immediately by a superb **three course meal** constructed from our function menu. consult with our event manager to tailor your menu to your individual requirements or the season. included are:

wood oven rolls with a selection of gourmet butters  
one entrée from our extensive range  
two main courses |choice option|  
main course served with bowls of organic leaf salad  
one dessert from our extensive range  
filtered coffee and tea

four hour elegant **beverage** package including full table service of :

coopers pale ale and hahn light beer  
hardys 'the riddle' white wine  
hardys 'the riddle' red wine  
soft drinks, orange juice and spring water

beverage package extension ½ hour increments **7 per person**

optional deluxe beverage package upgrade **7 per person**

### complimentary

room hire for up to 5 hours  
use of terrace for the duration of the reception  
table settings inc., white table linen & personalised menus  
use of our wedding garden for up to one hour for photography

135.00 per person 01.07.10 to 30.06.12

prices include gst\* minimum spend applies for room usage  
use of the terrace subject to availability at time of booking

## package02

a modern cocktail-style reception  
stand up dining - casual and relaxed or sophisticated and elegant

two hours of delicious bite size items starting with:

a selection of **three individual items** of handcrafted **canapés**  
select two items from the **substantial canapé** menu:  
select two items from the **sweet things** menu

optional extra canapé or sweet thing selections **3.30 per person**

cutting and packaging |inc. boxes| or service of your **wedding cake** to guests with filtered **coffee and tea**

four hour elegant **beverage** package including tray service of :

coopers pale ale and hahn light beer|  
hardys 'the riddle' white wine  
hardys 'the riddle' red wine  
soft drinks, orange juice and spring water

beverage package extension ½ hour increments **7 per person**

optional deluxe beverage package upgrade **7 per person**

### complimentary

room hire for up to 4 hours  
use of terrace for the duration of the reception  
printing of personalised menus |one per table|  
up to five tables with white table linen & scattered seating  
use of our wedding garden for up to one hour for photography

105.00 per person 01.07.10 to 30.06.12

prices include gst\* minimum spend applies for room usage  
use of the terrace subject to availability at time of booking

venue layout

