



silvestri | s



*No. 3 Australian Restaurant Reception Venue, ABIA 2010*  
*Proudly South Australia's ONLY ABIA 'Hall of Fame' Achievers 2009*  
*A.B.I.A. 'Best Restaurant Reception Venue SA' 2004-2009*  
*A.B.I.A. 'Function Co-ordinator SA' 2005 - 2009 Finalist*  
*A.B.I.A. 'Best Ceremony Venue SA' 2005, 2006, 2007, 2009*  
*Restaurant & Catering Association SA 'Fine Dining' 2004 & 2005 Finalist*  
*American Express Award 'Best Restaurant Southern Vales/Fleurieu Region' 2002*

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Set in the beautiful valley township of Clarendon, Silvestri's of Clarendon is a blend of contemporary design and heritage features.

The venue was created around a gracious 150 year old sandstone villa and includes a Ballroom, Restaurant Dining Room, separate Cocktail Bar, Wine Cellar, large Sandstone Terrace and European Style Topiary Garden.

Set on one acre of land, 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

### ***Location***

Silvestri's is located on the main street of Clarendon in the Adelaide Hills, and is approximately 25 minutes from the CBD

### ***Wedding Reception Capacity***

#### *The Ballroom*

Sit Down 140

Cocktail 220

#### *Restaurant Dining Room*

Sit Down 40

Cocktail 60

### ***Opening Hours***

Viewings for weddings are by appointment, but easily arranged on a day and time to suit you

### ***Contact Details***

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*\* All prices quoted within this brochure apply to events until 31st Dec 2017*

*Il Giardino Silvestri* (the silvestri garden) is an on-site, a purpose built european-style Wedding Garden.

The garden is located on a gentle slope and offers panoramic views of the surrounding hillside with it's vineyards, apple orchards and farms.

Created in 1999 with the majestic gardens of Tuscany & Provence in mind, it is the perfect setting for your Ceremony & Wedding Photography.

The garden is considered Adelaide's most photogenic ceremony location by many top photographers.

Behind the properties wrought iron gates lay approximately half an acre of lawn, manicured hedges, mature trees, sandstone urns and a sandstone grecian 'Temple' - the only one of it's kind in South Australia.

The 'aisle' leading up to the Temple is lined with more than 40 standard 'French Lace' Roses which bloom from late October until the end of May. Another beautiful feature of our Garden are the 30 mature Manchurian Pear Trees which create a stunning backdrop of blossoms in August & September, and then ruby coloured leaves in April & May.

***Hire Fee for your Garden Ceremony:***

\$1275

***The Hire Fee includes:***

Exclusive Use of the Garden for up to 2 hours

Signing Table dressed with White Tablecloth & Chair

10 White Americana Chairs (extra chairs available to hire if required)

1 hour Rehearsal prior to Wedding Day (day & time must be pre-arranged with Venue Manager)

A Wedding Concierge on the day to liase with & co-ordinate celebrant, musicians, guest arrival

Additional time can be booked subject to availability

Pre-Ceremony/Pre-Dinner Drinks can be arranged in the Garden, a Garden Bar surcharge is applicable.

Beverages are charged separately at our standard function rates, BYO is not permitted.

Silvestri's also offer Ceremony Styling & Prop Hire, further information is available on request.

*\* Where Ceremony & Reception are both being held, Reception must commence no later than one hour from end of Garden Hire*



*garden ceremony*



*The Restaurant Dining Room* can accommodate up to 40 seated guests. This elegant room is perfect for intimate celebrations. It features a neutral decor, gold-framed mirrors, 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 a feature dance floor, air-conditioning, underfloor heating, an integrated sound system and automated lighting to help you achieve the perfect ambience. Up to 140 guests can be seated, all you need to add are your personal touches.

*Room Hire* is charged at the following rates for up to 5 hours (*Receptions must finish by midnight*):

<i>Room</i>	<i>Evening Function</i>	<i>Lunchtime Function</i>	<i>Additional Hours</i>
Ballroom up to 100 guests	2000	1500	300
Ballroom Over 100 guests	2600	2100	300
Restaurant Dining Room	900	700	150

### *Inclusions:*

Exclusive use of Silvestri's for the duration of your Reception

Use of your selected room for 5 hours

Use of the adjoining Sandstone Terrace

Reception set up & break down

Full table settings - cutlery, crockery & glassware

Floor length white tablecloths, white cloth napkins

Cake table, silver cake knife, gift table

Full staffing requirements

Dedicated Wedding Concierge to assist you with the planning of your Reception

**Entertainment** such as DJ's, Jazz Ensembles, String Ensembles and Acoustic Ensembles are all suitable. Any other types of amplified music (Rock Band etc) require approval from management. Please be sure to discuss your entertainment requirements with the Venue 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. Children over 10yrs will be charged as adults. We do not have facilities such as Baby Change and Separate Feeding Rooms.



*reception inclusions*



## *2 Course (with your own cake for dessert)*

wood oven rolls, selection of gourmet butters

one entrée

two choice of main course w bowls of organic leaf salad

your wedding cake served for dessert, tea & filtered coffee

*69 per person*

## *3 Course*

wood oven rolls, selection of gourmet butters

one entrée

two choice of main course w bowls of organic leaf salad

one dessert, tea & filtered coffee

*74 per person*

## *Extra Menu Choices (max. 3 per course)*

alternate service *6 per person per selection*

choice option *9 per person per choice*

## *Another Course*

soup course *12 per person*

antipasto platters to share *14 per person*

individual antipasto *19 per person*

cheese platters to share *12 per person*

## *Cake Cutting & Boxing*

served on platters *4 per person*

boxed, white noodle boxes *6 per person*

## *Prices Include*

bridal table seating up to 12

round tables seating 10 (Charges may apply for tables of less than 10 guests)

personalised menu (3 per table)

## *entrée | soup*

carrot & red pepper soup drizzled w basil pesto *gf v*

crème of cauliflower and leek w rocket infused olive oil & beetroot essence *gf v*

chilled smoked ocean trout w horseradish cremè fraiche on spring onion blinis

roasted pumpkin and gorgonzola tart, semi-dried tomato compote & pine nuts *v*

blue swimmer crab frittata w snow pea shoots and oyster sauce *gf*

chicken & spinach terrine w oven roasted heirloom tomatoes *gf*

margret of roasted duck w salad of shaved bosc pear, fennel and organic leaves *gf*

artichoke risotto croquettes, smoked salmon and lemon caper aioli

gourmet antipasto plate - san daniele prosciutto, la vera bocconcini, coriole olives,

char-grilled peppers and eggplants, pumpkin and spinach frittata, sliced wood oven ciabatta

## *main course*

roasted free range chicken breast rolled w zucchini, haloumi, lemon and thyme, served au jus *gf*

signature beef wellington underlined w a cabernet reduction

creamy spinach & gorgonzola risotto w crisp pancetta & glazed walnuts *gf*

chargrilled swordfish on wilted spinach w roasted vine tomatoes, olive anchovy butter *gf*

seared atlantic salmon fillet w warm potato dill salad, baby pea puree, wasabi oil *gf*

slow roasted lamb shanks w ratatouille vegetables, onion jam, balsamic reduction *gf*

## *dessert*

silvestri | s tiramisu

buttermilk panna cotta w fleurieu berry compote, frangelico syrup *gf*

choux pastry filled w vanilla-scented custard, drizzled w haigh's dark chocolate

warm date and golden syrup pudding, butterscotch sauce

chocolate terrine, cognac creme anglaise, caramel popcorn praline

potted apple crumble w oatmeal & brown sugar crust, cinnamon cream

cinnamon infused pear, poached, served w an amaretto chocolate sauce

## Canapés

### 30 Minute Duration

suitable for pre-dinner only

select from canapé items

chef's selection of three (approx. 6 pieces p.p.) *16 per person*

choose three items (approx. 6 pieces p.p.) *19 per person*

choose five items (approx. 10 pieces p.p.) *25 per person*

### One Hour Duration

suitable for pre-dinner only

select from canapé items

chef's selection of three (approx. 9 pieces p.p.) *21 per person*

choose three items (approx. 9 pieces p.p.) *27 per person*

choose five items (approx. 15 pieces p.p.) *32 per person*

## Hand Held Dining

### Cocktail Reception

(quantity of food served equal to sit down 3 course meal)

choose:

three canapés

two substantial canapés

two sweet things

tea & filtered coffee

*63 per person*

additional canapés/sweet things *4 per person*

### Cocktail Reception Prices Include

up to 5 round tables

scattered seating

personalised menu (one per table)

## Canapés

russian salad finger sandwiches

smoked salmon on chive blinis w horseradish creme fraiche

hand rolled cucumber avocado sushi, wasabi drizzle & pickled ginger *gf v*

gourmet selection of cheeses, artisan crackers, seasonal accompaniments, quince paste

s.a. oysters, shredded cucumber coriander and shallot, lemon and lime wedges *gf*

spinach & ricotta beignets

feta, pumpkin & leek fritatta *gf, v*

spicy indonesian-style chicken satays *gf*

tempura vegetables w rice wine dipping sauce *v*

tomato, saffron and parmesan risotto croquettes *gf, v*

ciabatta crostini w shaved roast beef & red pepper relish

house-made foccacia w coriolo olives, rosemary, sea salt *v*

vegetarian spring rolls w sweet chili and lime dipping sauce *v*

## Substantial Canapés

mini beef wellingtons

poached atlantic salmon salad niçoise *gf*

herb crusted fish goujons w french fries

petite caesar salad w chargrilled chicken *gf*

baked macaroni w tomato, mozzarella & meatballs

confit duck choux pastry w onion jam & pistachio crumble

## Sweet Things

gold-leaf cointreau jellies *gf*

sticky melon ball 'lollipops *gf*

warm frangelico fudge shots *gf*

assortment of italian cakes & pastries

double chocolate and salted caramel slice

miniature lemon curd tarts w italian meringue

your wedding cake, cut and served on platters

## *Beverage Information*

*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 wines 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. Substituted wine will always be of a similar or higher quality.

*Spirits* can be made available for consumption by guests during the Reception by special arrangement. The following conditions apply:

- ✓ You may choose to set a pre-paid bar float for spirits and be charged on consumption.
- ✓ You may elect to allow guests to purchase their own spirits as required.
- ✓ You will be required to pay a 'Damage Bond' of \$1500 if you are covering the cost of spirits during your Reception. This amount is refundable as per our Terms and Conditions.

*Guests* are not permitted to bring their own beverages to Silvestri's for consumption on site.

## *Beverage Package Options*

### *Non Alcoholic Package*

Soft Drinks

Orange Juice

Spring Water

Bottled Mineral Water

Patritti Sparkling Grape Juice - Red & White

**4 hours 33 per person**

**4.5 hours 36 per person**

**5 hours 40 per person**

**5.5 hours 43 per person**

**6 hours 46 per person**

### *Elegant Package*

Hardy's 'Collection' Wines

Shiraz Cabernet *or* Cabernet Merlot

Sauvignon Blanc or Semillon Chardonnay

One Full Strength Beer & One Light Beer

Orange Juice, Soft Drinks & Spring Water

**4 hours 47 per person**

**4.5 hours 52 per person**

**5 hours 55 per person**

**5.5 hours 60 per person**

**6 hours 63 per person**

***Hardy's Brut N.V. add 1 per person per hour***

### *Beer Selections*

Coopers Pale Ale

Hahn Super Dry

MVBC Vale Ale

Coopers Light

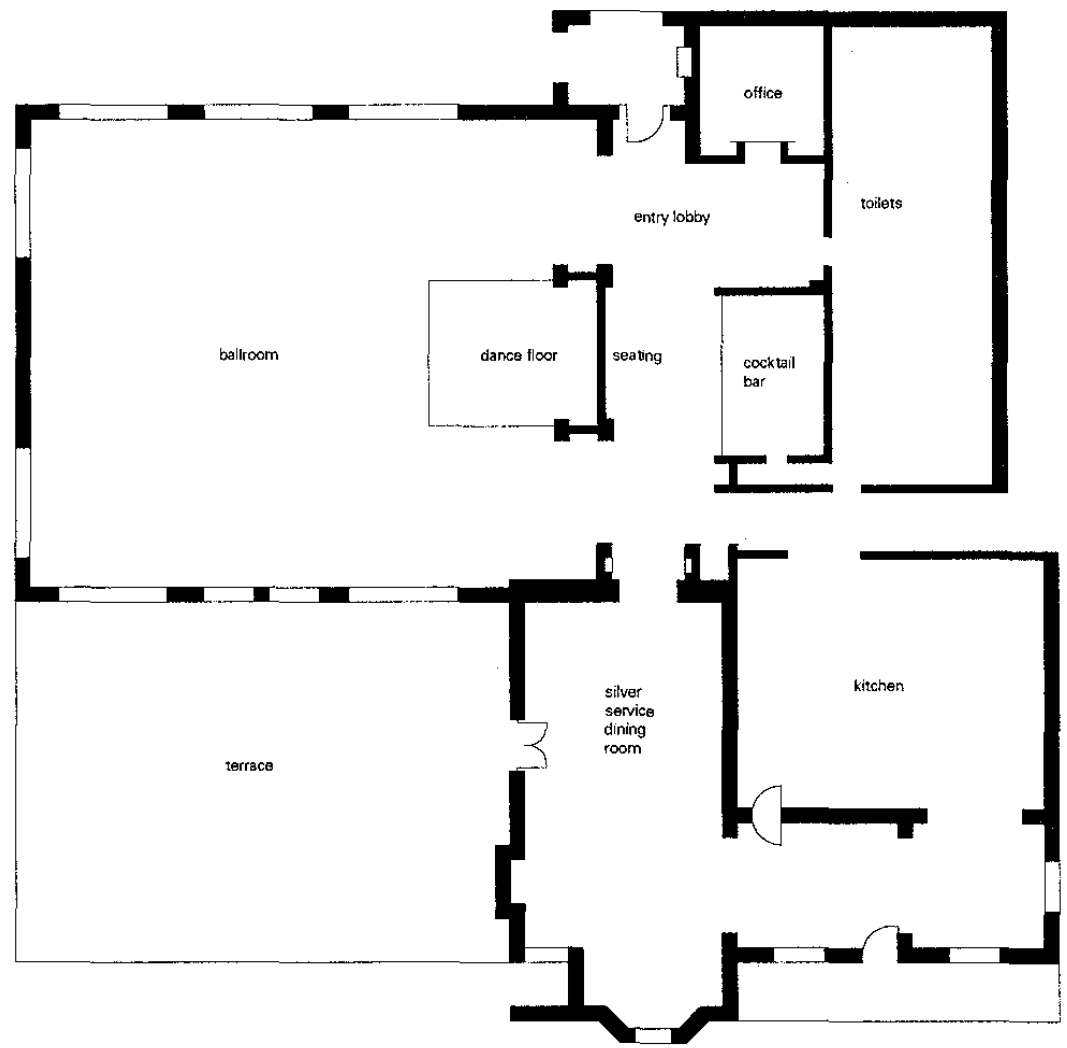
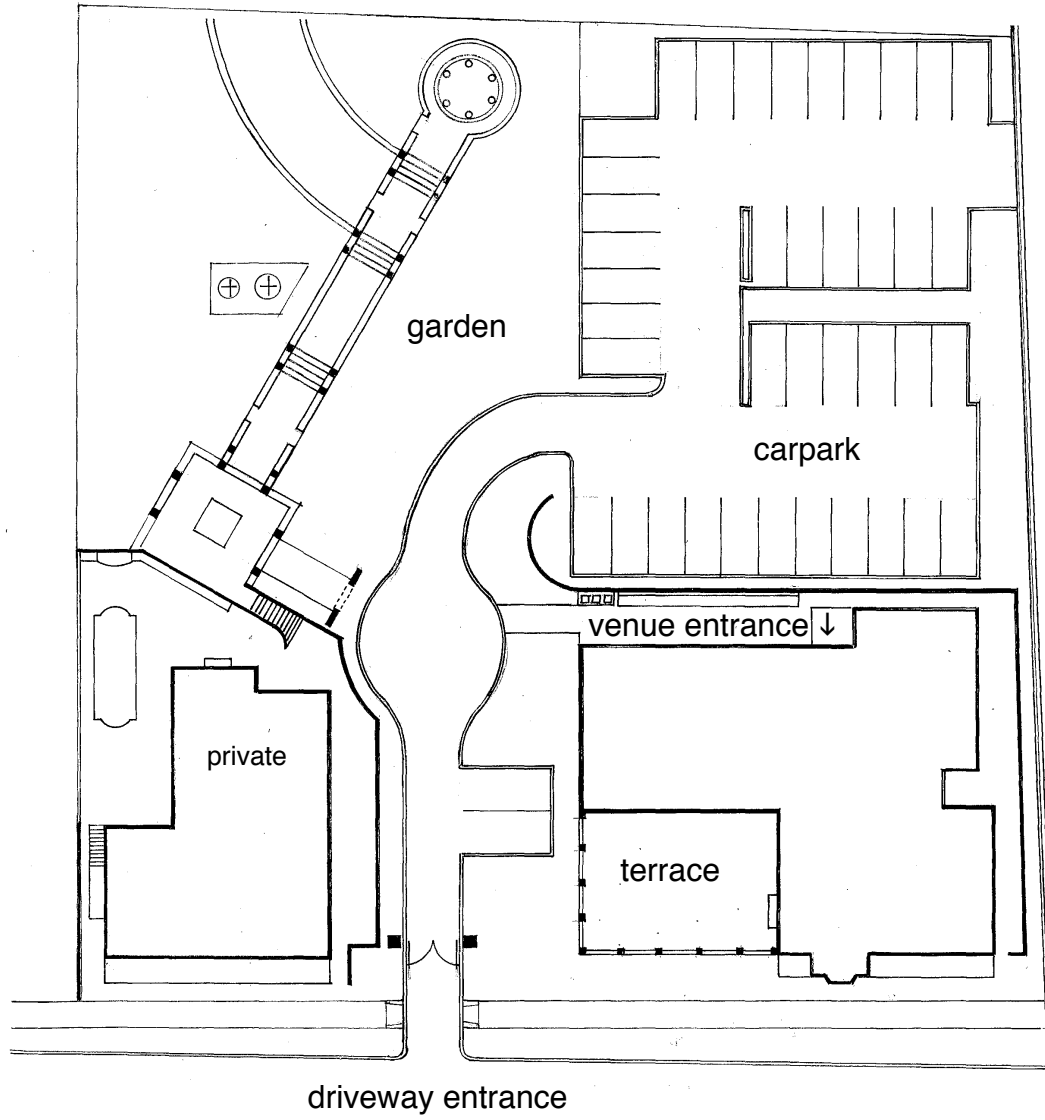
Hahn Premium Light

MVBC Vale Dry

*Please Note: Non Alcoholic Package Prices applicable for Alcohol-Free Events only*



# Venue Layout





panache  
photography