



THE LANE VINEYARD.

EST. 1993

DINING ROOM PACKAGE

WWW.THELANE.COM.AU



WELCOME

With sweeping views across the Onkaparinga Valley, our location personifies rural Australia, yet we're a mere stone's throw from Adelaide. Hidden just outside Hahndorf in the Adelaide Hills and only a 25-minute drive from the CBD, you and your guests will quickly feel a world away.

The information in this package is meant to help you through all of your reception-related questions so you can relax and get excited for your big day.

Please don't hesitate to give us a call or send over an email! We are here for you every step of the way.



HARVEST PACKAGE

\$215 PP

HARVEST MENU

- 3 Canapés
- House sourdough
- 3 Entrées to Share
- 2 Mains to Share
- 2 Sides to Share

5.5 HOUR BEVERAGE PACKAGE

- Lois Sparkling Blanc de Blanc
- 3 Lane Series Wines
- Coopers Beer
- The Hills Cider Company
- Soft Drinks / Tea & Coffee

DELUXE PACKAGE

\$260 PP

HARVEST MENU

- 4 Canapés
- House sourdough
- 3 Entrées to Share
- 2 Mains to Share
- 2 Sides to Share

- Selection of Cheeses
- 2 Dessert Canapés

5.5 HOUR BEVERAGE PACKAGE

- Estate Cuvée Blanc de Blancs
- 4 Premium Estate Wines
- Coopers Beer
- The Hills Cider Company
- Soft Drinks / Tea & Coffee

CANAPE HOUR

Ambleside Gin & Tonic or Aperol Spritz served during canapés

CANAPE PACKAGE

\$215 PP

CANAPE MENU

- 4 Canapés
- 5 Larger Snacks

5.5 HOUR BEVERAGE PACKAGE

- Lois Sparkling Blanc de Blanc
- 3 Lane Series Wines
- Coopers Beer
- The Hills Cider Company
- Soft Drinks / Tea & Coffee

CLASSIC PACKAGE

\$205 PP

CLASSIC SET MENU

- 3 Canapés
- House sourdough
- Set Entrée
- Set Main
- Side to Share

5.5 HOUR BEVERAGE PACKAGE

- Lois Sparkling Blanc de Blanc
- 3 Lane Series Wines
- Coopers Beer
- The Hills Cider Company
- Soft Drinks / Tea & Coffee

SAMPLE MENUS

DELUXE

Canapes (select 4)

Oysters, Lois, pear, roe (surcharge \$5.50)
Seasonal pie tee
Arancini, pumpkin, parmesan
Duck ham, rye, cultured butter
Buttermilk curd tart, tomato, basil
Prawn toast

House sourdough, confit garlic butter

Entrée (select 3 to share)

Burrata, zucchini, sauce vierge
Cured trout, macadamia, yoghurt, apple vinaigrette
Fried chicken, pickles, bbq sauce
Chicken liver pate, spiced jam, lavosh
Pastrami, pesto, pecorino

Main (select 2 to share)

Roast market fish, kombu butter, capers
Beef cheek, chimichurri, jus
Roast chicken, truffle vinaigrette
Grass fed beef, confit garlic, seeded mustard*
*(surcharge \$15pp)
Ricotta dumplings, spring greens, pecorino, almond

Sides (select 2 to share)

Potato, chicken salt, rosemary
Seasonal green leaves, Lois dressing, shallots
Roast pumpkin, soy, honey, ginger
Carrots, black garlic butter, sesame

Chef selected cheese and petit fours

Cheese selection
White chocolate tart, mandarin
Frangipane, hazelnut cream

HARVEST

Canapes (select 3)

Oysters, Lois, pear, roe (surcharge \$5.50)
Seasonal pie tee
Arancini, pumpkin, parmesan
Duck ham, rye, cultured butter
Buttermilk curd tart, tomato, basil
Prawn toast

House sourdough, confit garlic butter

Entrée (select 3 to share)

Burrata, tomato, sauce vierge
Cured salmon, macadamia, yoghurt, apple vinaigrette
Fried chicken, pickles, bbq sauce
Chicken liver pate, spiced jam, lavosh
Pastrami, pesto, pecorino

Main (select 2 to share)

Roast market fish, kombu butter, capers
Beef cheek, chimichurri, jus
Roast chicken, truffle vinaigrette
Grass fed beef, confit garlic, seeded mustard*
*(surcharge \$15pp)
Ricotta dumplings, spring greens, pecorino, almond

Sides (select 2 to share)

Potato, chicken salt, rosemary
Seasonal green leaves, Lois dressing, shallots
Roast pumpkin, soy, honey, ginger
Carrots, black garlic butter, sesame



*Menus subject to change - we use the best ingredients from the region and season



WHAT TO EXPECT

An experienced wedding coordinator who will assist with the planning and logistics in the lead up to your big day as well as being right there with you until your grand entrance into your reception.

From here our experienced event manager, hospitality staff and award winning kitchen team will look after you for the rest of the night.

Personalised one-on-one event planning session with our wedding coordinator 4-6 months prior to your wedding day followed by our signature Provenance lunch menu with matched wine. (Allow 3 hours for lunch and approx. 1 hour planning)

VENUE

Wedding rehearsal time prior to your special day

Venue hire - 4:30pm until 11:30pm.

Guest arrival from 4:30pm for a 5:00pm ceremony

5:30pm - 6:45pm - pre-reception drinks and canapes on the terrace. (canape service beginning at 6pm)

7pm - 11.30pm Reception

MINIMUM SPEND

Dinner Reception \$14,000

Lunch Reception \$16,000

Venue Hire: \$2500

CEREMONY INCLUSIONS

Ceremony location

32 white Americana chairs

Signing table with 2 chairs or a large natural wine barrel

Access to select areas on the estate for photos.

Pre look photos from 3pm

Chilled water station for guests on arrival

Use of our outdoor terrace for pre reception drinks and canapes

Ceremony suppliers access - 2 hours prior to start time.

RECEPTION INCLUSIONS

Dining room set for confirmed number of guests

Long tables set with white tablecloths

Napkin selection from four colours- white, beige, charcoal, black

Silver cutlery

Riedel wine glasses

Gift and guest book station

Wine barrel or black cocktail table for cake cutting- with a white cloth or unclothed

Silver cake knife

Printed menus - in The Lane menu style

Placement of your florals. (Florals in vases only)

Placement of name cards

DINING ROOM

80 GUESTS SEATED RECEPTION | 100 GUESTS STANDING CANAPE RECEPTION

ADDITIONS

CEREMONY

The Lane Arbour - Rustic dark wood \$200
Additional chairs \$10 (per chair)

RECEPTION

Fairy Lights \$500

FOOD

Additional canapé \$8 pp
Additional side dish \$5 pp
Alternate drop for the classic package \$20 pp
Additional dessert canape \$7 pp
Cheese platter to share or cheese station, condiments, lavosh \$10 pp
Oyster station \$MP

BEVERAGE

Upgrade to Estate range wines \$30 pp
Upgrade to Estate Cuvée Blanc de Blancs \$10 pp
Add Aperol Spritz or Ambleside Gin & Tonic to canape hour \$18 pp
Add preferred beer of your choice \$5 pp



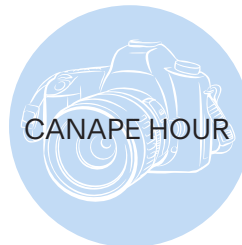
WHAT TO EXPECT

on the day



5 PM
CEREMONY

Guests arrive at 4.30pm for 5pm ceremony



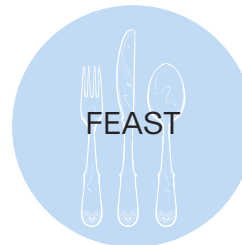
CANAPE HOUR

Wedding party are with photographer whilst guests enjoy canapés & drinks on the terrace



ANNOUNCING

Guests are seated & ready for the wedding party entrance & cake cutting



FEAST

Sit back & enjoy our delicious food & wine with your guests



SPEECHES

Laugh & reminisce with your family & friends



DANCING

Kick off the dance floor with your first dance as newlyweds



11:30PM
FAREWELL

Friends & family wish you farewell, guests then depart



TODAY

Confirm your date at The Lane with a deposit & signed T&Cs

Lock in your florist, celebrant, photographer & other specialists



6 MONTHS
OUT

Meet with our team & then stay to enjoy our Signature Provenance menu in the Restaurant, a little thank you from us!



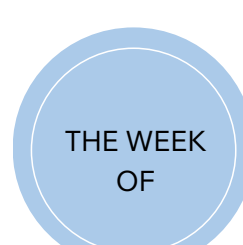
1 MONTH
OUT

Confirm your menu & wine selections, the minimum spend payment will also be due



14 DAYS
PRIOR

Finalise your guest numbers, supplier deliveries & final payment with us

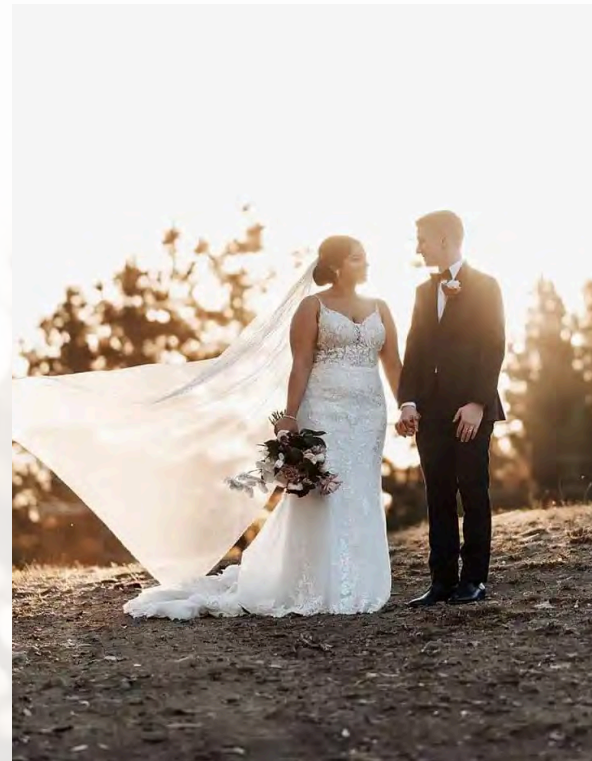


THE WEEK
OF

Ceremony rehearsal & countdown to the big day!

for your diary

TESTIMONIALS



Rebecca and I just wanted to say a huge thank you to you for helping plan and organise the wedding, we couldn't have done it without you. You made the day and weeks leading up so relaxing and easy and everything on the day was amazing. If you could also pass on a huge thank you to everyone who worked our wedding as well. We have only had good things said to us about the service and everyone we have spoken to has been blown away by the food that was served. We have had many comments along the lines of 'best wedding ever' - and that is all thanks to you! We wouldn't change a thing from the day or night, we are so grateful for everything!

Rebecca & Hamish Fielke

We just wanted to say thank you to you and The Lane team for making our special day so great! We had so many comments from our guests on how amazing the location, the food and the wine were and can't thank you enough for giving us the best day ever!

Alex & Jordan

Wow, what an epic wedding that was! Simon and I just wanted to say the biggest thank you for what turned out to be the most amazing and special day. Your organisation made everything run so smoothly and we loved that Simon and I could just sit back and enjoy our special. The staff on the night were amazing making sure at every point we were well fed and our drinks were always topped up. Our expectations were beyond exceeded.

Simon & Macaleah

CONTACT

A white rectangular box is centered on the page. Inside the box, the silhouettes of a bride and groom are visible. The groom is on the left, wearing a suit and tie, and the bride is on the right, wearing a wedding dress with a full skirt and a veil. They are facing each other as if about to kiss. A thin horizontal line is positioned below the word 'CONTACT'.

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