

WIRRA WIRRA

INTIMATE AFFAIRS

PRIVATE EVENTS AND GROUP TASTINGS
AT WIRRA WIRRA

WIRRA WIRRA CELLAR DOOR

Wirra Wirra Vineyards historic old Cellar Door is now open for corporate events. From exclusive tastings to fully catered functions. We offer a unique and memorable experience for up to 100 guests. Dine amid barrels in the historic ironstone cellars and enjoy world renowned wines in this stunning setting.



GROUP TASTINGS

IRONSTONE CELLARS

Duration: 1 hour

Package includes:

- Seated, structured tasting in our historic old Cellar Door
- Hosted by Wirra Wirra winemaker
- Cheese platter
- 10% discount on purchases
- Complimentary freight on dozen orders (Australia wide)

Group size: 10 people (min) 30 people (max)

Cost: \$50.00 per person

Available: Weekdays by appointment only



TROTT'S TALES & TASTING

Duration: 1 hour

Package includes:

- Winery tour on arrival
- Private Tasting in our historic old Cellar Door
- Cheese platter
- 10% discount on purchases
- Complimentary freight on dozen orders (Australia wide)

Group size: 30 people (max)

Cost: \$10 per person - minimum spend \$120

Available: 7 Days a week by appointment only



GROUP TASTINGS

RSW PREMIUM PACKAGE

Duration: 3 hours

Package includes:

- Sparkling Moscato on arrival
- Winery tour by winemaker
- Wine tasting in our historic old Cellar Door – RGT Collection & Premium wines
- Lunch – Regional Platters followed by Cheese Platters & Wines to match
- Ring the Angelus Bell & photo at Woodhenge Fence (1x framed copy sent to organiser)
- 10% discount on purchases
- Complimentary freight on dozen orders (Australia wide)

Group size: 10 people (min) 30 people (max)

Cost: \$150.00 per person

Bus can be arranged (POA)

Available: Weekdays 11.00am – 2.00pm by appointment only



CATERING OPTIONS

THE ANGELUS EXPERIENCE

Duration: 3.5 hours

Package includes:

- Winemaker hosted ½ hr pre-dinner drinks
- 3 Course dinner seated in Ironstone Cellars
- Catering by Two Brothers Catering (menu options available)



- Premium Wirra Wirra Wines served with dinner
- 15% discount on purchases
- Complimentary freight on dozen orders (Australia wide)
- Group size: 20 people (min) 100 people (max)
- Cost: \$250.00 per person
- Available: Monday – Thursday by appointment only

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Contact

Lisa McNicol
Cellar Door & Events Manager
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Email: lmcnicol@wirra.com.au

Wirra Wirra Cellar Door
McMurtrie Road,
McLaren Vale SA 5171
Web: www.wirrawirra.com

THE ANGELUS EXPERIENCE MENU OPTIONS



Provided by Two Brothers Catering.

Entrée

(Select 1)

Scallop and pancetta tart, braised leek, lemon puree

Pan roasted barramundi fillet, cherry tomato, roasted shallot, and mint salad, avocado and lime mousse, crisp shallot

Prawn & scallop ravioli, sauce gazpacho, tapenade oil.

Pumpkin and chestnut pithiver, wilted spinach, leek veloute

Red roasted quail breast, salt and pepper leg, snow pea tendrils



Mains

(Select 1)

Roasted beef fillet, dauphinoise potatoes, broad beans, bordelaise sauce

Boneless lamb shank rolled in prosciutto, pumpkin and pecan tart, lamb and thyme jus

Duck breast Provencal, savoy cabbage and confit leg chartreuse, warm eggplant salad cherry jus (\$3 surcharge per person)

Roasted rack of lamb, asparagus a la nicoise, parmesan crostini, lamb jus (\$4 surcharge per person)



Snapper fillet braised in tomato, fennel & pernod, spring onion & cabbage colcannon

Seared ocean trout, fish crackling, white bean puree, sauce bois boudran

Served with leaf salad, roasted Nicola potatoes and bread rolls

Cheese and petit fours to finish

Shared Platters Menus

Canapes to begin as entrée (selection of 4)

Chicken, roast garlic & tarragon pies, leek fondue

Braised oxtail, carrot puree, caramelised onion tart

Duck and cherry empanadas

Cider vinegar soused garfish, apple salad, horseradish crème fraiche

Hanoi prawn fritters, cucumber & mint

Seared scallop, roasted pork belly, gaufrette potato, cauliflower puree

Snapper tartare, artichoke, black olive, sourdough

Eggplant caviar, roast capsicum & goat curd tartlets

Cauliflower & caper fritters, fontina dip

Zucchini flower and cheese quesedillas, chipotle sauce



Main Platters

(choice of 3, maximum of 2 seafood)

Tuna sashimi, avocado on brioche, wasabi emulsion, crisp nori

Thai crab and prawn salad, fresh herbs, ruby red grapefruit, crisp rice noodles

Salt and pepper floured barramundi, warm Nicola potato and black olive salad, crisp speck

Confit ocean trout, fennel, citrus, snow pea tendrils

Grilled Portobello mushrooms, green olive polenta, truffled parmesan

Rolled roasted chicken filled with sage and capers, green pea and artichoke risotto

Suckling pig porchetta, braised lentils, salsa verde

Confit duck leg cassoulet

Roasted beef fillet, dauphinoise potato, spinach, bordelaise sauce



Served with leaf salad, roasted Nicola potatoes, bread rolls

Cheese and petit fours to finish



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