

# PIKES



**WEDDINGS AND  
FUNCTIONS**

# PIKES

Thank you for considering Pikes to hold your function and if you are a bride & groom to be, congratulations on your engagement and thank you for considering us as the venue for your special day!

Pikes Polish Hill River Estate was established in 1984 with the purchase of 28 hectares of prime viticultural land in the heart of the Clare Valley. Since then it has expanded to include the brewery, brand new modern tasting room, private cellar and restaurant with amazing views of the vineyards, of which you can see today.

From small to a large seated function in the restaurant adjoining the tasting room for up to 120 guests, a small intimate degustation in the cellar or a more relaxed canapé style event. We have the ultimate one and only unique space you've been searching for in the Clare Valley.

Each function & event is unique and should be treated as such! Our wonderful team at Pikes will provide you with friendly country hospitality and our culinary team led by Max in the kitchen, will wow you with their delicious menus & expertise.

If you would like to discuss details any further or have any questions or queries, please email:

[nicole@pikeswines.com.au](mailto:nicole@pikeswines.com.au)

or call on 0488 030 348

We look forward to hearing to helping you create a memorable and lasting experience for you and your guests.

Kind Regards,

Nicole Ramsey  
Restaurant & Events Manager



# PIKES

## VENUE INFORMATION

Area	Capacity	
Restaurant & Deck	Up to 60-70 guests maximum seated 80 standing canapés	Tues - Thurs 1500 Fri - Mon 3000
Restaurant, Deck & Tasting Room (full function space)	120 maximum seated on long tables 160 standing canapés 100 maximum seated on round tables	Tues - Thurs 2500 Fri - Mon 4000
Deck Only (seasonal availability)	50 guests maximum	Tues - Thurs 750 Fri - Mon 1000
Beer Garden	TBA on requirements	Starting at 500
The Cellar (Food & beverage packages start at \$160pp for a private cellar experience)	20-22 Guests	400 (4 hour duration) 150 per extra hour
Wedding Ceremony		1500

Guest capacity of all areas of the venue are subject to the actual requirements of the function. I.e. presentation equipment, stages, dancefloors, bridal tables and will need to be discussed with your coordinator prior to confirming your booking.

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## CATERING PACKAGES

Sit down & canapé packages are inclusive of food service staff - Packages are based on 40 guests minimum

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### Sit Down

2 course alternate drop	Alternate drop main 2 options Set dessert or Cheese Platters
3 course alternate drop	Alternate drop entrée 2 options Alternate drop main 2 options Set dessert or Cheese Platters
2 course shared table	Shared main 2 options Petit Fours or Cheese Platters
3 course shared table	Shared entrée 2 options Shared main 2 options & 2 sides Petit fours or Cheese Platters

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Celebration cake served as dessert Wedding cake served on platters	(In lieu of dessert) Cut & served individually to guests with accompaniments
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### Roaming Canapes

1 hour duration	3 options
3 hour duration	8-10 options

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## VENUE & CATERING PACKAGE PRICING

Pricing based on events 40 - 160 guests

1 hour canapés	Starting at 35 per person
3 hour canapés	Starting at 75 per person
2 Courses Alt drop or shared	Starting at 100 per person
3 Courses Alt drop or shared	Starting at 110 per person
Extra Course	Starting at 25 per person
Oyster Station	8 per person
Sushi madness	10 per person
Grazing Station (vegetable/charcuterie)	10 per person
Cheese Station	10 per person
Celebration cake served as dessert	3 per person

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### Package Inclusions

Event management & coordination

Food service staff

Tables, chairs, (white Americana chairs for events over 80 guests), crockery, cutlery, linen & glassware

Set up & pack down of tables, chairs, crockery, cutlery, linen & glassware

Complimentary plunger coffee & tea station

### Canapé packages inclusions

Event management & coordination

Food service staff

Some onsite furniture depending on requirements

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## WEDDING CEREMONIES & ADDITIONAL INFORMATION

You may like to consider hosting your Wedding Ceremony at Pikes.

Possible wedding ceremony locations include the:

Lawn area

The picnic area under the gums

Barrel hall

Pruners Hut

This is inclusive of:

Your choice of ceremony location reserved for 1.5 hours

Use of the grounds for photography for a further 1.5 hours

A Function Supervisor to assist on the day

20 x white Americana chairs

2 x chairs & round signing table

U12 Package (includes place setting, children's meal (discuss meal options with your Wedding Coordinator), and soft drink/juice for the duration of the event)

U18 Package (the venue & catering package price remains the same, but only 25% of your selected beverage package is charged)

Suppliers Package e.g. photographer and DJ (includes beverages for the duration of the event and a main course meal served in the cellar)

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## BEVERAGE PACKAGES

- Minimum spend of \$2,000
- Table service offered
- Inclusive of beverage service staff

The Beverage Packages is a fixed price per head option for a set period of time, and guests enjoy unlimited service consisting of:

Your choice of wines from Cellar Door *(additional charges will apply for wines over \$30 per bottle)*

1 x Sparkling Wine            2 x Red Wines

2 x Pikes Beer                2 x White Wines

*(Joyson cider may be substituted for 1 beer option)*

Soft drink & orange juice

San Pellegrino sparkling & filtered rain water

### Length of time

2 hours -	35 per person
4 hours -	45 per person
5.5 hours -	50 per person
6.5 hours -	65 per person

### Drinks on Consumption

All beverages consumed will be charged to a tab and invoiced post-event. Beverage offering as above.

### Cash Bar - Bar service only

You may wish to arrange for a cash bar to be available for your guests to purchase their own beverages between your ceremony and reception.

### Spirits - Bar service only

*Spirits may be negotiated with your event coordinator. Spirits will only be served for a limited time after main course has been served.*

*\*Please note a limited beverage offering from your selection will be available for post ceremony drinks*

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## MENUS - CANAPES

Salmon rillettes, chives, dill, crostini

Stansbury Oyster, Riesling foam

Cured duck breast, parfait, pear relish, crostini

Sweet corn fritter, burnt avocado salsa, pickled ginger

Vietnamese cold roll, poached chicken, nam jim

Manchego & leek croquette, romesco

Harissa lamb, pickled pepper

Ricotta gnocchi, burnt butter, grana Padano

Five spice chicken, cashew, soy, pickled cucumber

Salt baked beetroot, goats curd, walnut, Pikes vincotto

Prawn & crab, paprika mayo, crisp lettuce, brioche bun

Southern fried chicken slider, blue cheese sauce, pickles





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## MENUS – GRAZING STATIONS

Oyster buffet: Freshly shucked Stansbury oysters served with Pikes Riesling foam, nam jim dressing, caviar

Sushi madness: a selection of sushi & nigiri served with fresh wasabi, pickled ginger, fish roe & dipping sauces

Edible vegetable garden: fresh, pickled & roasted baby vegetables, spiced seeds & nuts, puffed grains, vegetable purees & more...

Cheese table: Local & International cheese served with fruit pastes, pickles & preserves, house made lavosh

Charcuterie & Antipasti: house made salamis, terrine, smoked chicken, pastrami, pickled fermented vegetables, chutney's, pestos & morez



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## MENU – ALTERNATE DROP - ENTREES



Wagyu bresaola, pickled mushroom, stout mustard, witlof, walnut.

Confit ocean trout, puffed rice, crab, watercress, citrus, pear, Pikes Riesling dressing.

Twice cooked pork belly, spiced apple, pickled cauliflower, blood pudding crumb, Pikes port.

Caramelised onion and heirloom tomato tart, olive cheek, curd, chervil, balsamic syrup.

Seared Japanese eggplant, pumpkin, miso, kombu crisp, grilled spring onion, spiced seeds.

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## MENU – ALTERNATE DROP - MAINS



Mixed mushroom and taleggio risotto with truffle oil & puffed grains.

Seared chicken breast, sweet potato puree, charred asparagus, preserved lemon, harissa sauce.

Beef tenderloin, charred broccolini, potato fondant, stout mustard, Pikes cabernet jus.

Sou vide lamb rump, celeriac puree, charred onions, salt bush, roasted turnips, onion caramel.

Pan seared market fish, fennel soubise, burnt lemon, sautéed greens, verjuice raisins.

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## MENU – ALTERNATE DROP - DESSERTS

E'ton mess of meringue, lemon curd, fresh berries, mascarpone, vanilla bean gelato.

Bryksy's blue gum honey panna cotta, pistachio praline, rhubarb.

Chocolate fondant, honeycomb, roasted hazelnut, whisky anglaise.

Poached pear, candied nuts, crème fraiche, Pikes vincotto, berries.

3 types of cheese (blue, cheddar, soft), quince paste, house made lavosh, pickles.



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## MENU – SHARED TABLE OPTIONS

### Entrées

Prosciutto, buffalo mozzarella, semi dried tomato, basil, grissini.

Seared quail, sautéed greens, toasted almonds, burnt grapes, pan juices.

Braised SA octopus, XO sauce, fried shallots, charred lime.

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### Mains

Rolled & roasted free range pork belly, forest mushrooms, fig.

Braised lamb shoulder, mixed grains, preserved lemon salsa.

Spatchcock chicken, grilled beans, olive cheeks, brown chicken jus.

Pan seared market fish, sautéed leaves, buttermilk cauliflower, fried capers.

Whole roasted black angus striploin, glazed shallots, stout mustard, Pikes cabernet jus.

### Sides

Duck fat roasted potatoes, herb butter, rosemary salt. Mixed leaves, shaved fennel, radish, aged balsamic.

Seasonal greens, lemon butter, toasted almonds.

Baked mushroom ragout, wild rocket, shaved pecorino.

Sumac roasted carrots, curd, carrot top pesto.

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### Desserts

Selection of cheeses, fruit paste, pickles, lavosh.

Selection of petite fours: lemon curd tartlet, chocolate truffles, pate de fruit.



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## CONTACT INFORMATION

### PIKES CLARE VALLEY

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# PIKES



CLARE VALLEY  
*Established 1984*

# SLATE

RESTAURANT



BEER COMPANY

CLARE VALLEY  
SOUTH AUSTRALIA

Pricing in this package is valid until June 30 2020