

A long table covered with a white tablecloth is set for a wedding reception inside a glass pavilion. The table is decorated with large, elaborate floral centerpieces and runners. Several glassware and bottles are placed on the table. The pavilion has a high, arched ceiling with hanging string lights. Large windows provide a view of a vineyard and hills. The overall atmosphere is elegant and romantic.

THE LANE VINEYARD.

EST. 1993

PAVILION 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.





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)

Final meeting with our Wedding coordinator 4-6 weeks prior to your wedding to finalise your wine selection and any other details.

VENUE

Wedding rehearsal time prior to your special day at a time that's convenient for you

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

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

2 hour supplier access prior to ceremony.

PAVILLION RECEPTION INCLUSIONS

Clear roof pavilion 10m x 21m (installed) White roof suggested Dec/Jan

Fairy or Festoon lighting - zig zag installation

Banquet tables

Chairs - Crossback Hampton or Bentwood (colour selection available)

Classic crockery & cutlery

Stemless wine glasses

Classic white tablecloths

Linen napkins - check with us to see what colours are available.

Silver cake knife

Cutting & serving of your wedding cake

PAVILION

120 GUESTS SEATED | 150 GUESTS COCKTAIL | \$12,000 VENUE HIRE

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 Pacific & Light Beer
- The Hills Cloudy Apple Cider
- 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

5.5 HOUR BEVERAGE PACKAGE

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

COCKTAIL HOUR

Ambleside Gin & Tonic or Aperol
Spritz served during canapés

VENUE DETAILS

CAPACITY

120 seated reception

MINIMUM SPEND

Dinner Reception \$16,000

Lunch Reception \$20,000

VENUE HIRE

\$12,000

**Venue hire is in addition to the minimum spend. Venue hire covers ceremony and pavilion inclusions as per the previous page.*

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
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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
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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

ADDITIONS

CEREMONY

Wooden arbor \$200
Additional chairs \$10 (per chair)

FOOD

Additional canapé \$8 pp
Additional side dish \$5 pp
Additional dessert canape \$7 pp
Cheese platter to share or cheese station, condiments, lavosh \$10 pp
Oyster station \$MP

RECEPTION ADDITIONS - POA

Bar inside Pavilion
Additional lighting
Marquee draping
Crockery and cutlery selection
Linen tablecloths

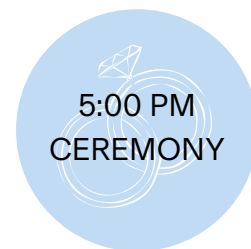
BEVERAGE

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



5:00 PM
CEREMONY

Guests arrive
from 4:30pm for
a 5.00pm
ceremony



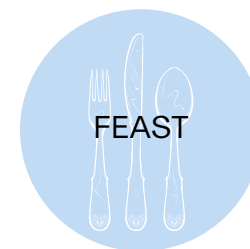
COCKTAIL
HOUR

Wedding party are
with photographer
whilst guests enjoy
canapés & drinks



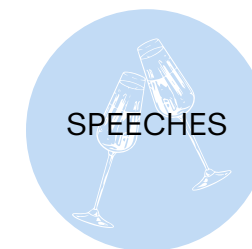
ANNOUNCING

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

The Lane has always held a special place in our hearts, as one of the first places we went on a date! We came full circle, and once we got engaged we knew The Lane was our dream wedding venue - world-class food, exceptional wine, and the most spectacular views of the vineyards and rolling hills. Angela and the team at The Lane were superstars to work with throughout our entire wedding planning process. Always calm and attentive; and on the big day they went absolutely above and beyond to keep things under control on a wild weather day! We could not have been happier with the team and how our vision was perfectly brought to life.

Love always,

Daniella & D-Arn

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

LANE WEDDINGS 25/26

CONTACT

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