



Functions & Events 2023



- Who are we? -

The Artisans of Barossa are eight small winemakers bought together by a shared commitment to protect and promote the art of small-batch Barossa winemaking. Our Artisans of Barossa are John Duval Wines, Spinifex Wines, Sons of Eden, Lienert Vineyards, Schwarz Wine Co., Purple Hands Wines, Hobbs of Barossa Ranges and Chaffey Bros. Wine Co.

Set in the heart of a community of farmers and artisan producers and amongst the vineyards, Artisans of Barossa's new home was completed in 2021. Our light-filled restaurant, *Essen*, radiates rustic elegance with wide glass doors seamlessly welcoming those quintessential Barossa views of vineyards and rolling hills into our dining space. The well-appointed terrace outside of *Essen* offers outdoor dining areas, allowing children, and adults alike, to spill onto our spacious lawn area to relax on a bean bag and enjoy the country air.

Essen's menu features modern Australian dishes using only the freshest regional produce. Curated by Robin Wagner, our packages are designed to share as one enjoys a fine bottle of wine with food, showcasing the best of Barossa.

Our sleek Wine Room is the ideal place to start your day, with one of our dedicated wine hosts who will take you and your guests on an immersive wine tasting experience. With over 100 wines from our eight independent, family-owned wine producers, our tastings truly illustrate the breadth of Barossa winemaking.

Whether you're looking to celebrate a birthday, mark a special event, or an excuse to get your friends or family together, our venue and dedicated team will bring your vision to life and deliver a truly memorable day.

















- Private Rooms -

\$400.00 room hire



The Artisans Room

up to 20 guests seated up to 25 guests standing

The Artisans Room is perfect for any seated dining or standing functions. This room allows you to immerse in the countryside with stunning views of the rolling Barossa Ranges and vineyards close enough to touch.

Whether it's for a special occasion like a birthday or wake, or you simply require a quiet space for lunch away from the crowds, this room is perfect!

The room is fully wheelchair accessible and has the ability to control music and air-conditioning levels to ensure your guests are comfortable.

- available 7 days -



The Green Room

up to 20 guests seated up to 30 guests standing

The Green Room is perfect for any seated dining or standing functions. This room has a 75" TV that can be linked to any computer/laptop via an HDMI cord, or Apple Airplay. It also has the ability to connect to online meetings via our 4K-HD video conferencing unit, connected via USB point, to connect family and friends around the world.

Whether it's for a special occasion like a birthday or wake, or you simply require a quiet space for lunch away from the crowds, this room is perfect!

The room is fully wheelchair accessible and has the ability to control music and air-conditioning levels to keep your guests comfortable. This room is carpeted and has a curtain to pull across for privacy if required.

- available 7 days -

- Our Spaces -



Essen

up to 90 guests seated up to 100 guests standing

Essen is the perfect space for large groups dining together, with a picturesque view of vineyards just an arm's length away across to the stunning Barossa Ranges and rolling hills.

Seated functions are set up on long tables, with full table service, to enjoy shared meals, fine dining and celebrations. Stand-up events are also available.

This space is fully wheelchair accessible and has the ability to control zoned music levels to ensure your quests are comfortable.

*minimum spend requirement & venue hire applies



Wine Room

up to 40 guests seated up to 70 guests standing

Explore the wines of eight unique producers in one place. Our Wine Room offers structured tastings that explore winemaking styles, unique varieties and the love of Barossa winemaking.

This space is a great place to move around and mingle for pre-dinner drinks and canapes, before moving to Essen for a seated lunch or dinner.

This area is fully wheelchair accessible and has the ability to control zoned music levels to ensure your guests are comfortable.

*minimum spend requirement & venue hire applies

- available 7 days -

- Wine Tasting -

Seamlessly integrate one of our four tailored wine tasting experiences with a dedicated wine host into your day.



- GRENACHE PROJECT -

\$50.00 per person - minimum 4 guests Allow 60 to 75 minutes

Comprises of six wines made by six different winemakers from the same Barossa grenache vineyard. This tasting explores the influence of the human mind, the art & the skill of small-batch Barossa winemaking on the character & flavour of one of Barossa's classic grape varieties.



- SIX ORIGINS OF SHIRAZ -

\$50.00 per person - minimum 4 guests Allow 60 to 75 minutes

Explore the influence of vineyard origin on the character and flavour of Barossa Shiraz through a tasting of our acclaimed project. This collection is made by six different winemakers from six different Barossa vineyards.



- RARITIES -

\$50.00 per person An eight wine, structured tasting Allow 75 to 90 minutes

In just 20 years, the ranks of great Barossa winemakers have swelled as many new names have joined those of the establishment. Collectively, the Barossa's name shines brighter than ever, with its best wines sitting comfortably on the lists of the finest, rarest and most collectable.



- DISCOVER BAROSSA -

\$20.00 per person A six wines, structured tasting Allow 60 to 75 minutes

For nearly 200 years, our community of winemakers and grape growers have worked in tandem to produce not only exceptional quality wine, but an extraordinary array of winemaking expression. These wines from our Artisans are the starting place on your journey of discovery into the world of small batch Barossa winemaking.



- Food by Essen -

Our home is where we share everything we love about Barossa with you. At Artisans, we have adopted 'essen' to describe how we approach the enjoyment of food. It is a way of sharing everything excellent & beautiful in our unique part of the world, be it in a glass or on a plate, with our friends & our guests. Dining in Essen is an experience designed to reflect our location in the heart of a community of farmers & artisan producers who provision our kitchen.

Seated Dining

\$95.00 per person.

Enjoy a shared style, three course lunch or dinner.

This includes bread & olives to start, two entrées, two mains, sides to share & individual desserts.

Add one hour of canapés with three options to the start of your event for an extra \$30.00 per person.

Food & Wine Pairing

\$200.00 per person

Enjoy a food & wine pairing like no other! Our menu focuses on local, seasonal produce that is paired perfectly with our Discover Barossa range.

\$279.00 per person

Enjoy our premium food & wine pairing exploring the rarities of Barossa in food & wine through 5 courses.

Custom Menu

P.O.A.

Artisans of Barossa can cater for 100% vegan, vegetarian and dietary menus.

If you are after a specific menu or you can't find something you're looking for?

Don't worry, email us the details, and we will accommodate where possible.



- Canapes -

Our canapés feature elements from our Essen menu where the menu is curated through the seasonality of produce.

Sample Menu

kipfler potatoes, leek, caper leaf crispy sardines, miso, leek braised beef brisket sando Coffin Bay oysters, verjus & green tea granita
palmiers with bone marrow, salty apricot
braised eggplant, olive tapenade

cured kingfish blini, ponzu
chargrilled fig wrapped with speck
Port Lincoln tuna tatar

1 hour

\$35.00 per person

After canapé's to start your function and get everyone interacting?

Enjoy four options for one hour

Additional items are an extra \$8.00 per canapé option, per person.

Add a grazing table for an extra \$33.00 per person.

2 hour

\$59.00 per person

After canapé's to start your function and get everyone interacting?

Enjoy six options for two hours.

Additional items are an extra \$8.00 per canapé option, per person.

Add a grazing table for an extra \$33.00 per person.

Premium Package

\$125.00 per person

Enjoy a night to remember at Artisans of Barossa with our Premium Canapé Package.

Enjoy 8 options plus a grazing table.

This package is a minimum of three hours.

Additional canapés are an extra \$8.00 per canapé option, per person.



- Beverages -

With over 100 wines from our eight individual, family-owned wineries, we truly illustrate the breadth of Barossa winemaking. We will work with you to help you pick the wines to be enjoyed throughout your event.

Essential

3hr \$53 pp 4hr \$67 pp

These wines are the starting place on your journey of discovery into the world of small batch Barossa winemaking.

1 Sparkling, 2 White, 1 Rosé, 2 Red, 2 Beers, 1 Cider

Deluxe

3 hr \$83 pp 4 hr \$107 pp

These wines are your pathway to a journey of adventure in Barossa wine.

1 Sparkling, 3 White, 1 Rosé, 3 Red, 2 Beers, 1 Cider

Rare

3 hr \$163 pp 4 hr \$197 pp

Barossa's name shines brighter than ever, with its best wines sitting on the lists of the finest, rarest & most collectable.

1 Champagne, 3 White, 1 Rosé, 4 Red, 3 Beers, 1 Cider

*Included in all packages is a selection of non-alcoholic beverages, still & sparkling water, tea & coffee *Request a full list of wine options from our Events Coordinator



- Exclusive Venue Hire -

For the exclusivity of Essen, the following minimum spend requirements and venue hire fees apply.

- Monday to Thursday -

11:30am to 4:30pm 6:00pm to 11:00pm

Venue Hire Fee \$750

Minimum Spend Requirement \$3,000

- Saturday & Sunday -11:30am to 4:30pm

> Venue Hire Fee \$2,500

Minimum Spend Requirement \$10,000 - Friday -

11:30am to 4:30pm 6:00pm to 11:00pm

Venue Hire Fee \$1,250

Minimum Spend Requirement \$5,000

- Saturday & Sunday -6:00pm to 11:00pm

> Venue Hire Fee \$1,500

Minimum Spend Requirement \$5,000

All groups of 40+ require exclusive use.

The Wine Room space will remain open to the public between 10:00am & 5:00pm 7 days a week.



Terms & Conditions

- 1. All bookings are deemed tentative until a deposit of 25% of the Minimum Spend Requirement is paid and the Booking Terms and Conditions form is returned filled out and signed.
- 2. All menu selections & dietary requirements are required no later than 21 days prior to your event.
- 3. Final confirmation of the number of guests attending is to be advised to the Events Coordinator 21 days prior to the function. Any reduction of guest numbers after between 7 days and 48 hours prior to your event will be charged 50% of the price per person. Any reduction of guest numbers between 48 hours and the Event Date will be charged as confirmed numbers.
- 4. Celebration Cakes: We do allow for BYO cakes with a cakeage fee of \$5.00 per person to consume on-premises. Essen does not provide or bake cakes.
- 5. Please note that Public Holidays incur a 15% surcharge on all food and beverage.
- 6. All external contractors providing entertainment or event materials must be approved by our Events Coordinator no later than 21 days prior to your event.
- 7. Artisans of Barossa are committed to responsible service of alcohol and will not serve alcohol to patrons under the age of 18 years or guests deemed too intoxicated. Intoxicated or disorderly patrons may be asked to leave the premises. We do not allow BYO.
- 8. COVID-19 or Natural Disaster: If Artisans of Barossa is unable to hold your event for reasons of Force Majeure; we are not liable for any loss or damage incurred as a result. If capacity is decreased, we will prioritise reservations in the order booked. No cancellation fees will be payable, and we will do our very best to accommodate as many of our bookings as possible. Where we are unable to accommodate your reservation as planned, we will work with you to rebook on another date.
- 9. This package is valid until 30 September 2023. All prices in this package are GST Inclusive.



ARTISANS

GET IN CONTACT We would love to hear from you!

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For Corporate Event enquiries, please contact us via email





