



LLOYD
BROTHERS

Weddings 



Welcome to LLOYD BROTHERS

INTRODUCTION:

Congratulations on your recent engagement, we are excited to have the opportunity to help you plan and create your special day.

Lloyd Brothers is a boutique family owned winery set in the heart of the McLaren Vale wine region and conveniently located just 45 minutes from Adelaide, making this secluded Estate your ideal location.

Our purpose built Barrel Hall caters for up to 250 guests in either a cocktail or more formal seated setting. With breathtaking views of rolling lawns and stunning wetlands it sets the scene for a truly romantic occasion.

We will work with you and your preferred stylists and provide you with an incredible canvas ready for you to create your magical day.

www.lloydbrothers.com.au



Our Venue

HIRE & INCLUSIONS:

PEAK SEASON: SEPTEMBER – APRIL

Wedding Ceremony & Reception (80-250 guests)

Friday-Sunday \$8500

Monday-Thursday \$6500

Reception only (80-250 guests)

Friday-Sunday \$7000

Monday-Thursday \$5500

OFF PEAK: MAY - AUGUST

Reception only (80-250 guests)

Monday-Sunday \$5500

Our pricing gives you exclusive and private use of our Estate property, allowing you to use our lawns, olive grove and wetlands as the backdrop for your stunning photographs.

- Exclusive use of our lawned area and Barrel Hall for your ceremony and reception (16:00-23:45)
- Use of our gardens and surrounding property
- Ceremony setup including our white arbour and 40 white Americana chairs
- Festoon lighting over the lawn, in front of the barrel hall, uplighting and fairy lights
- The use of our wine barrels (to be used as bar tables)
- Trestle tables and Americana chairs for reception setup
- White tablecloth, white napkin, white crockery and silver cutlery
- Riedel Glassware
- Complimentary pre-selection wine tasting for you and your family/bridal party
- Assistance with set up and pack down of ceremony and reception
- Functions coordinator and manager present for the entirety of your day

UPGRADES

- Dancefloor Natural or Black 4.8m x 4.8m \$270
- Dancefloor Natural or Black 6m x 6m \$410

*Please note our venue hire does not include the cost of our bar staff, staff members will be charged at an additional \$50/hr each.

Our Staff

FEES:

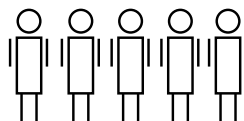
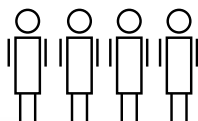
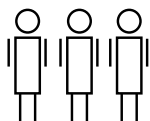
While our wait staff are included in the price of the food packages, our bar staff are not and are charged at an additional \$50 per hour, per staff member. Please note our policy is a minimum of 3 staff members on site at all times (approx. 7-9 hours). Our bar staff also assist with the set up and pack down of your reception.

Staffing Guide:

80-100 pax:
3 staff members

100-130 pax:
4 staff members

130-180 pax:
5 staff members



Drinks

BEVERAGE PACKAGES:

We have created our beverage packages using Lloyd Brothers wines from our McLaren Vale and Adelaide Hills Estates and craft beers from a local McLaren Vale brewery.

PRE-RECEPTION:

\$15 per person/per hour

- Lloyd Brothers Sparkling
- Goodiesons Brewery beer & cider
- Premium bottled soft drink
- Lloyd Brothers Spritz Cocktail

5 HOUR SILVER PACKAGE:

\$75 per person

- Lloyd Brothers Sparkling
- Choice of 3 Lloyd Brothers Estate wines
- Choice of 3 Goodiesons Brewery beers & cider
- Premium bottled soft drink
- Tea and coffee



* Spirits available for guests to purchase after 9pm

5 HOUR PLATINUM PACKAGE:

\$90 per person

- Choice of Lloyd Brothers Sparkling
- Choice of 5 Lloyd Brothers Estate wines
- Choice of 4 Goodiesons Brewery beers & cider
- Premium bottled soft drink
- Tea and coffee
- Lloyd Brothers Spritz Cocktail

Our Wines

A SAMPLE SELECTION:



ADELAIDE HILLS PICPOUL PROSECCO

Pale lemon in colour with a slight green tinge. A fine, persistent bubble with lifted aromas of lemon myrtle, white blossoms and citrus while the palate displays layers of green apple, honeydew melon, lemon and lime. This beautiful sparkling matches perfectly with savoury canapes and entrees and has a freshness and lift making it capable of handling some spice.



ADELAIDE HILLS PINOT GRIGIO

This Pinot Grigio is made from grapes grown on Block 8 on the Lloyd Brothers cool climate vineyard in the Adelaide Hills. Pale in colour with cheerful aromas of mandarin, white peach and lifted Spring blossoms. Refreshing flavours of white peach continue on the palate, along with crunchy pear, citrus and a hint of ginger spice. This versatile Pinot Grigio is well suited to an array of dishes such as our kingfish sashimi with orange, fennel & radish or the celeriac risotto, smoked garlic, persian fetta and marjoram pesto.



ADELAIDE HILLS PINOT NOIR ROSÉ

Pale pink in colour with lifted floral aromas highlighted by fresh strawberries, the palate is layered with bright red berries, pink grapefruit and a hint of fresh watermelon. This bright, refreshing Rosé pairs beautifully with our BBQ side of king salmon & salsa verde or white cooked chicken salad with rice noodles & nouc cham.



MCLAREN VALE ESTATE SHIRAZ

The Estate Shiraz is hand crafted from grapes grown on the best blocks of the Lloyd Brothers McLaren Vale Estate. Each parcel was fermented in small open fermenters, then basket pressed to new and seasoned French oak. After 14 months the best barrels were selected to create the Estate Shiraz. This wine shows lovely rich, ripe, dark berry fruit on the palate with overtones of mocha, spice, black pepper and liquorice. It's the perfect accompaniment to dishes such as our beef rump with Lloyd Brothers Shiraz glaze with tomato and basil.

CHEF STEELE



We have selected trusted and highly regarded chefs to work closely with us in providing you with fresh, seasonal restaurant quality food.



CHEF STEELE

SAMPLE SELECTION: (80-250 guests)

CANAPES:

- Ceviche of Kingfish, avocado & tomato
- Chicken, lime leaf & coriander spring rolls
- Sellicks Beach Salt & Pepper squid
- Lamb Kofta with Fleurieu yoghurt
- Spiced fried cauliflower
- Pancetta wrapped Spencer Gulf prawns
- Mushroom & thyme arancini
- Chicken skewer with a peanut sambal

SHARED MAINS:

- Chicken & pistachio ballotine, green beans
- BBQ side of King Salmon, salsa verde
- Confit duck wrapped in prosciutto, cauliflower puree
- Chermoula Chicken Breast, Fleurieu yoghurt & eggplant
- Slow roasted Fleurieu lamb leg with feta, almonds and mint
- Beef Rump, Lloyd Brothers Shiraz glaze and tomato and basil

ENTREES:

- Sashimi of Kingfish, orange, fennel, radish
- Paprika salted whitebait, garlic aioli
- Sellick's squid, chorizo & sauce romesco
- Angus beef Carpaccio, capers, white anchovies
- White cooked chicken salad, rice noodles, nouc cham
- Pork belly, caramelised chilli & green paw paw salad

SIDES:

- Crisp kipfler potatoes with rosemary salt
- Soft polenta, herbs & parmesan
- Green leaf & herb salad
- Wild broccoli, feta, red onion and almond

*please note the price of our food packages includes serving staff



CHEF STEELE
FOOD PACKAGES: (minimum 80 guests)

OPTION 1:

\$85 per person

- Lloyd Brothers Estate grown olives, olive oil and locally made artisan bread
- Choice of 8 canapes
- Wedding cake cut and served on platters

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OPTION 2:

\$100 per person

- Lloyd Brothers Estate grown olives, olive oil and locally made artisan bread
- Choice of 10 larger canapes
- Wedding cake cut and served on platters

Menu Extras:

Antipasto platters \$10 per person

Cheese platters \$8 - \$10 per person

Gelati Bar \$9 per person

Plated wedding cake

with Fleurieu cream \$5 per person

Supplier meals \$50 each

Children meals \$40 per child

(please speak with us about meal options)

*please note the price of our food packages includes serving staff



CHEF STEELE
FOOD PACKAGES: (80-250 guests)

OPTION 1:
\$90 per person

- Lloyd Brothers Estate grown olives, olive oil and locally made artisan bread
- Choice of 4 canapes
- Choice of 2 shared mains
- Choice of 2 shared side dishes
- Wedding cake cut and served on platters

OPTION 2:
\$100 per person

- Lloyd Brothers Estate grown olives, olive oil and locally made artisan bread
- Choice of 5 canapes
- Shared antipasto platters
- Choice of 2 shared mains
- Choice of 2 shared side dishes
- Wedding cake cut and served on platters

OPTION 3:
\$125 per person

- Lloyd Brothers Estate grown olives, olive oil and locally made artisan bread
- Choice of 5 canapes
- Shared antipasto platters
- Choice of 2 shared entrees
- Choice of 3 shared mains
- Choice of 2 shared side dishes
- Wedding cake individually cut and served with Fleurieu cream

Menu Extras:

Antipasto platters \$10 per person
Cheese platters \$8 - \$10 per person
Gelati Bar \$9 per person
Plated wedding cake
with Fleurieu cream \$5 per person
Supplier meals \$50 each
Children meals \$40 each

CARGO CATERING

cargocateringco.com



We have selected trusted and highly regarded chefs to work closely with us in providing you with fresh, seasonal restaurant quality food.



CARGO CATERING

SAMPLE SELECTION: (80-250 guests)

CANAPES:

- Porcini & roast garlic arancini, truffle aioli
- Potato croquette, ortiz anchovy, aioli, oregano
- Caramelized pork on betel leaf, kaffir lime, coconut
- Cargo's prawn toast, spring onion, yuzu mayonnaise
- Coconut poached chicken, tamarind chili jam and kaffir lime wonton cup
- Mexican street corn tostada, black garlic salsa, queso fresco, chipotle white bean puree
- Ancho spiced squid and chorizo skewers with mandarin saffron aioli
- Crispy lemongrass prawns with a yellow curry sauce

ENTREES:

- Celeriac risotto, smoked garlic, persian fetta and marjoram pesto
- Fried local squid, tarama, cucumber & dill salad, olive sourdough
- Charred chicken roulade, almond gazpacho, roasted grapes, prosciutto crisp, caraway dressing
- Crispy pork belly, pickled radish, green papaya, lemongrass, kaffir lime caramel
- Orricheti, broccoli, peas, pesto cream sauce, asparagus & crispy prosciutto
- Maple smoked duck, grilled peach, baby coz, whipped lemon ricotta, hazelnut verjus

SHARED MAINS:

- 36 degree south beef porterhouse, port jus, sauce vierge, caramelized shallots
- 12 hr Slow cooked lamb shoulder shawarma, saffron yogurt, pickled lemon, pomegranate
- Quince & halloumi stuffed chicken with an orange glaze
- Pork belly, crackling, granny smith chutney, parsnip skordalia
- Whole roasted side of salmon, mountain pepper, finger lime crema, macadamia
- Roasted portobellos, wild mushroom ragu and caponata, parsley gremolata

SIDES:

- Caper and dill Crushed new potatoes
- Charred broccolini, toasted almonds, beurre noisette
- Family style salad bowls of Shaved fennel, parmesan, pear, walnuts, white modena vinegar

*please note the price of our food packages includes serving staff



CARGO CATERING
FOOD PACKAGES: (80-250 guests)

OPTION 1:

\$84 per person

- Grazing Table
 - 5 Canapés
 - 2 Roaming Entrees
 - Cake Cutting
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OPTION 2:

\$105 per person

- Grazing Table or Roaming Ceviche
 - 6 Canapés
 - 3 Roaming Entrees
 - Churros Fiesta or Holy Cannoli Buffet
 - Cake Cutting
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OPTION 3:

\$130 per person

- Grazing Table or Late Night Cheese Boards
- Oyster Buffet or Roaming Ceviche
- 6 Canapés
- 3 Roaming Entrees
- Panna Cotta Dessert Buffet
- Toastie Bar
- Cake Cutting

*please note the price of our food packages includes serving staff



CARGO CATERING

FOOD PACKAGES: (minimum 80 guests)

OPTION 1:

\$90 per person

- Grazing Table
- Share Table Feast
 - 2 mains
 - 3 sides
 - bread

OPTION 2:

\$115 per person

- Grazing Table
- 4 Canapés
- Share Table Feast
 - 2 mains
 - 3 sides
 - bread
- Cake Cutting

Menu Extras:

- Canapés \$5 per item/per person
- Grazing Table \$15 per person
- Ceviche Station \$12 per person
- Oyster Station \$12 per person
- Shared Entree \$18 per person
- Late Night Snacks: Nachos or Toasties \$10 per person
- Panna Cotta Buffet \$14 per person
- Churros \$10 per person
- Supplier meals \$40 each
- Children meals \$30 per child
- Dietary Requirements \$10 per head
- Cake Served individually
 - with berry coulis \$2.50 per head

*please note the price of our food packages includes serving staff

* Prices valid through to: Sept 2025

Styling SUPPLIERS:

We understand that style wise this is a very personal and individual day. While we don't provide styling ourselves, we have worked with and can recommend local and Adelaide based companies to help you deliver the very best in styling, décor, entertainment and photography.

We work closely with you and the hire companies in setting up accounts and hiring your furniture. All hired goods are charged at their list price, plus delivery, pickup and a 7% damage waiver fee. Below we have compiled a list of venue partners that we can highly recommend.

STYLING & DECOR:

Hygge Studio – hyggestudio.com.au

The Beautiful Life – thebeautifulife.net

Mase Agency – maseevents.com

Sash Events – sashevents.com.au

Found Collective – foundcollective.com.au

The Modern Approach – themodernapproach.com.au

Venue Productions – venueproductions.com.au (lighting and draping)

FURNITURE HIRE:

Olympic Party Hire – olympicpartyhire.com.au

Atlas Event & Party Hire – atlasevents.com.au

CATERING:

Chef Steele

Cargo Catering – cargocateringco.com

PHOTOGRAPHY:

Rexvil Photography – rexvil.com

Dan Evans Photography – danevansphotography.com.au

Our Rules

TERMS & CONDITIONS:

BOOKING - A tentative booking can be made by submitting our Wedding Enquiry form, all tentative bookings will be held for 14 days.

BOOKING FEE – A \$2000 non-refundable booking fee is to be paid within the initial 14 days to secure your booking date. These funds will then be held as a security bond and will be refunded back to you within 5 business days after your event. Should any losses, breakages or damages occur by you or your guests to Lloyd Brothers, the costs will be deducted from the bond. Any last-minute additions to your function may also be deducted from your bond.

PAYMENTS – EFT Account Name: Lloyd Brothers BSB: 065-109 Account Number: 1004 2541.

Please state your reference number (All Credit Card payments incur a 1.5% surcharge)

CANCELLATION – In the event of a cancellation the booking fee is non-refundable unless approved by management.

FINAL NUMBERS – Final payment, confirmation of numbers, Menu, dietary requirements and Beverages are all required no later than 7 working days prior to your function. The number of guests confirmed at that time will be the minimum you will be charged and no refunds will be given if this number decreases. Any additional costs incurred during your function are to be settled within 48 hours of your event via credit card or direct transfer (if the amount exceeds the security bond originally paid).

ESTIMATE – Although every measure is taken to honour our prices, any pricing estimates given are subject to change and in the event of a price increase you will be notified in writing.

DAMAGE, LOSS OR THEFT – The client is held responsible for any damages made to Lloyd Brothers winery by the client or invitees, Lloyd Brothers does not accept any responsibility for damage or loss of gifts or goods before, during or after your event. Any items left behind will be disposed of after 14 days.

LICENCE REQUIREMENTS – Lloyd Brothers staff reserve the right to refuse service of alcohol to any intoxicated or disorderly patrons, and to remove any intoxicated or disorderly patrons from the premises. The service of alcohol will cease at 11:30pm, sound & entertainment to cease at 11:45pm and all patrons must have departed our property by midnight.

The client agrees to vacate the venue at the scheduled times agreed upon, should your event go beyond the agreed finish time, management reserves the right to charge the extra costs that are reasonably incurred. The client must notify all guests prior to the function that transport must be pre-organised due to the location of the winery.

ALCOHOL – No alcohol of any kind is to be brought onto the premise for consumption at any time during your event, unless with prior arrangement from management.

CLEANING – General cleaning is included in the cost of venue hire, however if cleaning requirements are to be considered above reasonable, additional cleaning charges will incur a fee. No confetti or rice are permitted to be used on our grounds, the disposal of these will be at the client's cost. Our venue allows rose petals and olive leaves.

CLIENT RESPONSIBILITY – The client is required to inform all relevant persons (contractors, external suppliers etc.) of our venue's terms and conditions. The client is also responsible for the set-up and pack-down costs of all hired goods and outsourced styling. All deliveries must be made known to the venue and clearly marked with the event name and date. Lloyd Brothers does not accept responsibility for any injuries sustained to any person as a result of equipment being installed under the client's instructions.

Map FIND US:

LLOYD BROTHERS

69 Warners Road, McLaren Vale, South Australia, 5171

Phone (08) 8323 8792

To discuss your wedding further please contact Mark Mihatsch

mark@lloydbrothers.com.au | ph: 0451 665 213

 [@lloydbrothers](https://www.instagram.com/lloydbrothers)

 [@lloydbrotherswines](https://www.facebook.com/lloydbrotherswines)

www.lloydbrothers.com.au





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