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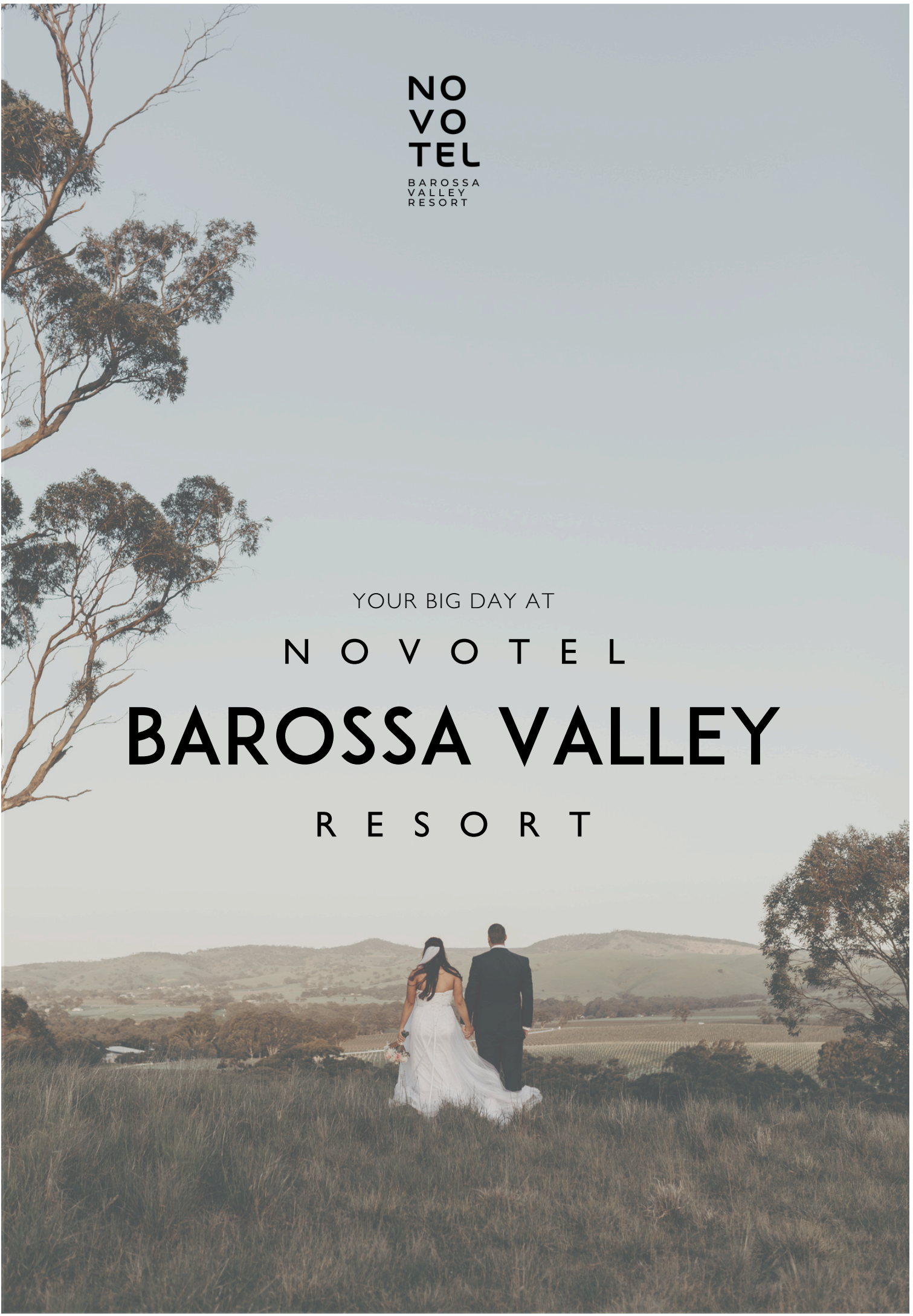
BAROSSA  
VALLEY  
RESORT

YOUR BIG DAY AT

N O V O T E L

**BAROSSA VALLEY**

R E S O R T





*"Marriage is the golden ring in a chain whose beginning is a glance and whose ending is an eternity"*

Kahlil Gibran

Congratulations on your engagement! We are looking forward to meeting with you both and showcasing to you our beautiful resort in the heart of the Barossa Valley. This is where all your ideas and dreams become reality!

Not every couple is the same, and we understand that your wants and needs are as individual as you are. We cannot wait to hear your ideas and plans and help you to turn them into reality.

Our stunning Barossa Valley views, impeccable service and wholesome local produce and wines will set the tone of your wedding day perfectly.

See you soon, in the heart of the Barossa Valley.

**The team at Novotel Barossa Valley Resort**

# CEREMONY

' T H E L A W N S '

Located immediately in front of the main resort building and adjacent to the pool, is a lush grass area overlooking the vineyards of Jacob's Creek and the beautiful Barossa Ranges



## I N C L U S I O N S

Thirty Two Americana white chairs

White arbor with floral decoration

Signing table and two chairs

Two wine barrels

Iced water station

Includes two hours of use

## P R I C E

**\$1,500.00**

## I N C L E M E N T W E A T H E R

Should the weather on your special day be less than desirable, we offer a back up indoor venue for your ceremony.

## P H O T O G R A P H Y

Use of the resort grounds for photos is complimentary if the ceremony is held at the Novotel Barossa Valley Resort.

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you love in your life,  
hang on to that love"

# WEDDING RECEPTION

## P A C K A G E

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**\$175.00 per person - Minimum guests apply\***

- Complimentary menu tasting for the couple
- Two Course Alternate Placement or Platter Style Share Menu
- Your Wedding Cake plated and served with seasonal fruit
- Four hour Jacobs Creek beverage package
- Function Room access from 6:00pm until midnight
- Your choice of Bentwood (excludes cushion) or Chiavari (includes cushion) Chairs - subject to availability
- Wine Barrel Cake Table
- Use of our cake knife
- Stage for the band or DJ
- Tea and Coffee station throughout the evening
- Complimentary overnight accommodation in a Studio Suite for the wedding couple on the night of your wedding including full buffet breakfast for two in The Cellar Kitchen Restaurant and 1:00pm late checkout
- Guests will receive 10% off the Best Flexible Rate of the Day with favourable Booking Conditions\*\*.

Children 11-17 (adult menu)	\$100.00 per youth
Children 3-10 (alternate children's menu)	\$35.00 per child
Supplier Meal (main dish only)	\$50.00 per supplier

### Anniversary Gift

To mark your one year anniversary, you will receive a gift certificate for overnight accommodation in a Studio Suite including full buffet breakfast for two in The Cellar Kitchen and a complimentary bottle of Barossa Red Wine.

\* minimum 50 guests - maximum 140 guests

\*\* terms and conditions apply, subject to availability

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"love wins,  
always"



# EXTRA SPECIAL

## O P T I O N A L U P G R A D E S

### Food

Dessert Course or Cheese Platters		\$18 per person
Pre-reception Canapes	Half an hour	\$22 per person
	One hour	\$36 per person
Choice of courses		\$10 per course
Lolly Bar		POA

### Drinks

Upgrade to Grant Burge package		\$6 per person
Upgrade to Corryton Burge package		\$22 per person
Upgrade to Gems of the Barossa package		\$26 per person
Upgrade to five hour beverage package		\$5 per person

### Lunch Platter

Delivered to your accommodation room prior to your reception		\$20 per person
Sandwich, fruit and cheese platter		

### Theming

Fairy Lights - Function Room	Full room	\$590
	Half Room	\$295
Karbon globes package - Twenty globes (in clusters of 5)		\$335
Chandelier		POA
Uplights (four)	Full room (10 lights)	\$800
Additional uplights	Half Room (6 lights)	\$455
Additional Americana Chairs		\$6 per chair + delivery POA
Cushions for Bentwood Chairs		\$3.50 per chair
Three Candle Centrepiece		\$20 per set
Wooden Ceremony Arch with flowers		\$385.00
Marquee for outdoor reception		POA
DJ Ben Events - Wedding MC and DJ		\$1,730 (subject to availability)

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"you don't marry  
someone you can live  
with, you marry  
someone you can't live  
without"





# BEVERAGE PACKAGES

Y O U R   B I G   D A Y

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Our beverage packages showcase some of the Barossa's finest wines.  
Package includes Draught Beer, Soft drinks and Juices

## **Jacobs Creek Range**

Jacobs Creek Brut Sparkling OR  
Jacobs Creek Pink Moscato  
Jacobs Creek Chardonnay OR  
Sauvignon Blanc  
Jacobs Creek Shiraz Cabernet Blend

## **Grant Burge Range**

Grant Burge Sparkling  
Grant Burge Semillon Sauvignon Blanc OR  
Grant Burge Pinot Gris  
Grant Burge Shiraz OR  
Grant Burge Cabernet Sauvignon

## **Corryton Burge - Next in Line Range**

Versus' NV Sparkling Chardonnay Pinot Noir  
Sauvignon Blanc  
Pinot Gris  
Shiraz  
Cabernet Sauvignon

## **Gems of the Barossa**

Soul Growers 'Elder Hall' Sparkling  
Paisley 'Cashmere' Riesling  
Levrier Chardonnay  
Tomfoolery 'Young Blood' Shiraz  
Pindarie 'TSS'  
Corryton Burge Grenache Grenache

Please note spirits are not part of our Beverage packages however they can be purchased from the bar on a consumption basis.

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"nobody is perfect  
until you fall in love  
with them"

# MENU SELECTIONS

## Y O U R B I G D A Y

Please see below some sample Wedding Menu's. Our menu may be subject to minor changes on a seasonal basis and our Executive chef is always happy to meet with you to design a custom menu based on the seasons and your requirements.

### Entrées

Atlantic salmon crudo, wasabi, sesame and lime  
Virginia tomato Caprese salad with basil and macadamia pesto  
Roasted beetroot and candied walnut salad, Maggie Beer vincotto dressing (df)  
Duck and pistachio terrine, cornichons and pickled onion relish with crisp bread  
Pea velouté, haloumi croutons and herb oil (v)  
Master stock glazed lamb ribs, chili sesame and coriander salad (df)  
Gin cured ocean trout, fennel, crème fraîche and herbs  
Warm salad of grilled capsicum, zucchini, eggplant with oregano and olives (vg)  
Carpaccio of dry aged beef, truffle mayonnaise, wild rocket and aged parmesan  
Yellowfin tuna niçoise salad  
Antipasto, Saskia Beer charcuterie, marinated vegetables, olives and grissini

### Main

Ballotine of free range chicken, pancetta and tarragon stuffing, garlic sauté greens  
Pressed Wagyu brisket with spinach purée and Anna potato  
Roasted loin of South Australian lamb, blistered tomato, pea and mint (df)  
Seared fillet of barramundi, bok choy, bean shoot and Asian inspired broth (df)  
Confit leg of five spiced duck, braised red cabbage and citrus (df)  
Mushroom and truffle risotto with aged la dame cheese  
Marrakesh spiced cauliflower, roasted chick peas and dukkah  
Chargrilled sirloin of beef, glazed shallots, watercress and caper salad  
Fillet of Atlantic salmon, white bean and orange cassoulet with salsa verde

### Desserts

Chocolate and salted caramel tart with vanilla bean mascarpone  
Lemon and lime meringue tart with lemon sorbet  
Strawberry and Champagne panna cotta with ginger tuile  
Raspberry cheesecake with mascarpone  
Spiced cherry and almond tart with Jersey cream  
Deconstructed mocha tart  
Chocolate Delice with hazelnut crème

"we are most alive  
when we are in love"



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Pricing valid until December 2025. We expect a 5% price increase year on year.  
Menus and beverage packages are samples only and may change depending on seasonal availability.