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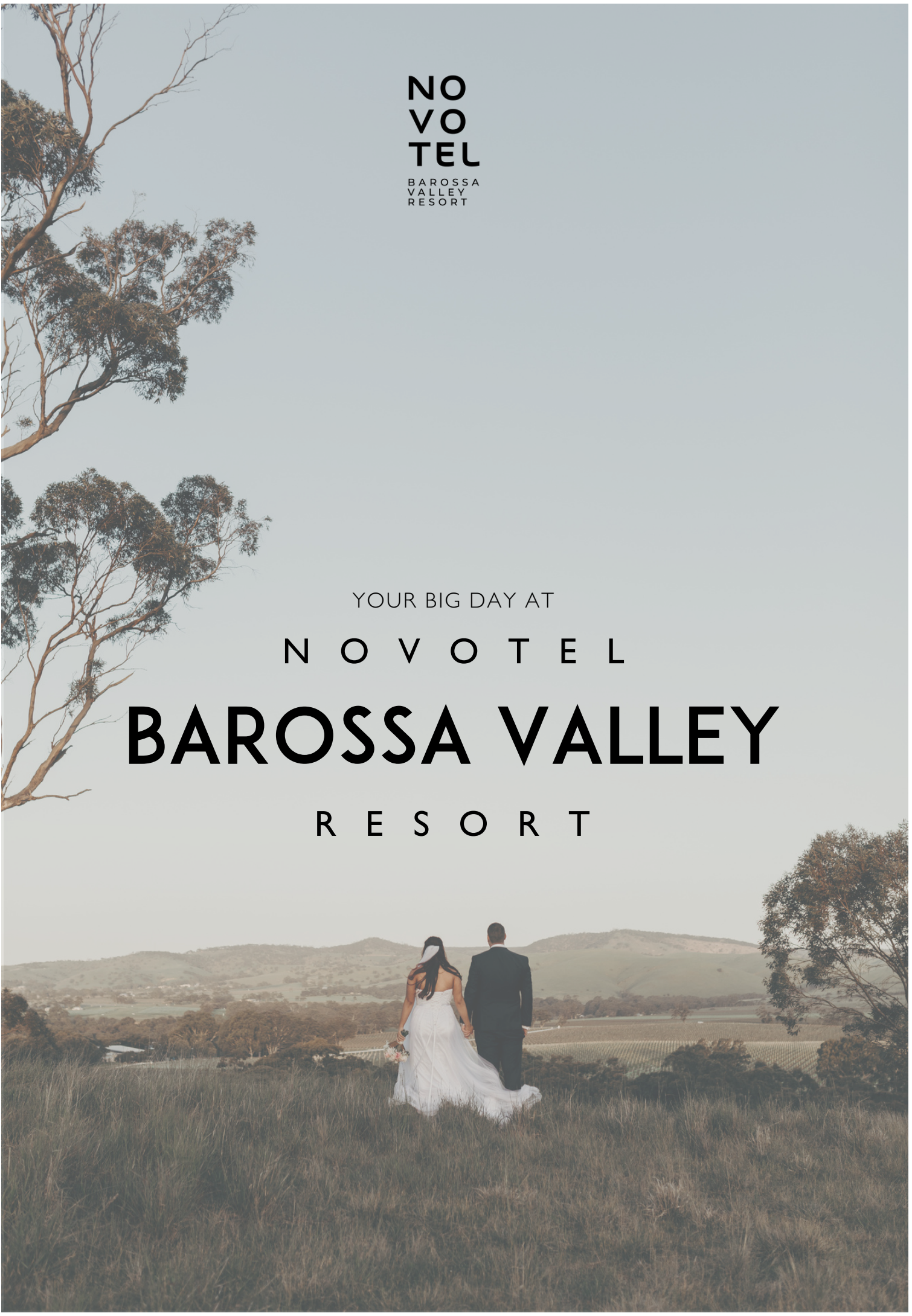
BAROSSA
VALLEY
RESORT

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! I am 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 I understand that your wants and needs are as individual as you are. I 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.

Sincerely,

Kylie Johnston

Events Executive

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

\$155.00 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
- White or Ivory chair covers with your choice of coloured sashes
- White skirting for the bridal, cake and gift registry tables
- Use of our cake knife
- Stage for the band or DJ and dance floor
- 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)	\$95.00 per youth
Children 3-10 (alternate children's menu)	\$30.00 per child
Supplier Meal (main dish only)	\$45.00 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	\$20 per person
	One hour	\$30 per person
Choice of courses		\$10 per course
Lolly Bar		POA

Drinks

Upgrade to Grant Burge package		\$6 per person
Upgrade to Gems of the Barossa package		\$26 per person
Upgrade to Luxury Gems of the Barossa package		\$46 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
Bridal backdrop with fairy lighting		POA
Chandelier		POA
Uplights (four)	Full room (10 lights)	\$800
Additional uplights	Half Room (6 lights)	\$455
White Chiavari Chairs with white or black seat pad		\$8 per chair
Walnut Bentwood Chairs		\$12 per chair
Additional Americana Chairs		\$6 per chair + delivery POA
Large range of centrepieces		enquire for price
Wooden Ceremony Arch with flowers		POA
Marquee for outdoor reception		POA
DJ Ben Events - Wedding MC and DJ		\$1,495 (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

Our beverage packages showcase some of the Barossa's finest wines.
Package includes Draught Beer (Hahn Super Dry & Furphy), soft drinks and juice

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

Gems of the Barossa

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

Luxury Gems of the Barossa

Jansz Sparkling
David Franz Riesling
Levrier Chardonnay
Chris Ringland North Barossa Shiraz
Henschke 'Five Shillings' Shiraz Mataro
Schild 'Edgar' 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"



Kylie Johnston

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Pricing valid until December 2023. We expect a 5% price increase year on year.
Menus and beverage packages are samples only and may change depending on seasonal availability.