



Impressions Photography Studio

Skillogalee – Clare Valley – 2019

Congradulation on your engagement.

Thank you for considering Skillogalee, we have a long history of providing beautiful memories for our guests and look forward to doing this for you.

We can assist you to create a taylor-made ceremony and reception to make your day special. Our head chef and her team will design a menu individually suited to you and your guests. Our accommodation can sleep up to 16 guests and is within a short walk to the venues. Our vineyards and grounds provide stunning photography locations.

Arrive, Indulge, Relax

Ceremony Locations

Skillogalee Restaurant

Skillogalee has a delightful cottage garden at the front of the cottage that houses our cellar door and restaurant. There are three levels of lawns separated by flower beds which include a magnificent collection of heritage roses. The cottage has two small dining rooms, a verandah over looking the gardens and a beautiful old olive tree with seating underneath.

*Some hire requirments may be needed depending on numbers and set up.

Sit Down	70 people
Garden Cocktail	150 people

Skillogalee House

Skillogalee House is a beautiful stone farmhouse and our main accomodaion venue, situated in the rolling vineyards. Surrounded by gardens and an extensive lawn area overlooking the vineyard dam.

*Full hire requirments are needed for this site.

Sit Down	200 people
Lawn Cocktail	300-500 people

Venue Hire

Skillogalee Restaurant either Ceremony or Reception only	\$600
Skillogalee Restaurant Ceremony & Reception	\$1000
Skillogalee House Function Lawn	\$1500

*please note that Skillogalee House must be booked for a minimum of 3 nights with any venue booking.

Venue hire is from 5pm until 11pm. Extention of venues is charged at \$300 per hour.





Todd Perry Photography



Todd Perry Photography



Todd Perry Photography



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Music

There is plenty of room at both wedding locations for live music in the gardens.

At the restaurant we have a sound system with loudspeakers on the verandah that overlooks the garden so that the couple can select the music that they would like played before and after the ceremony. An iPod with a playlist identified needs to be provided.



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Photography

Our gardens and vineyards provide wonderful settings for your perfect wedding photos.



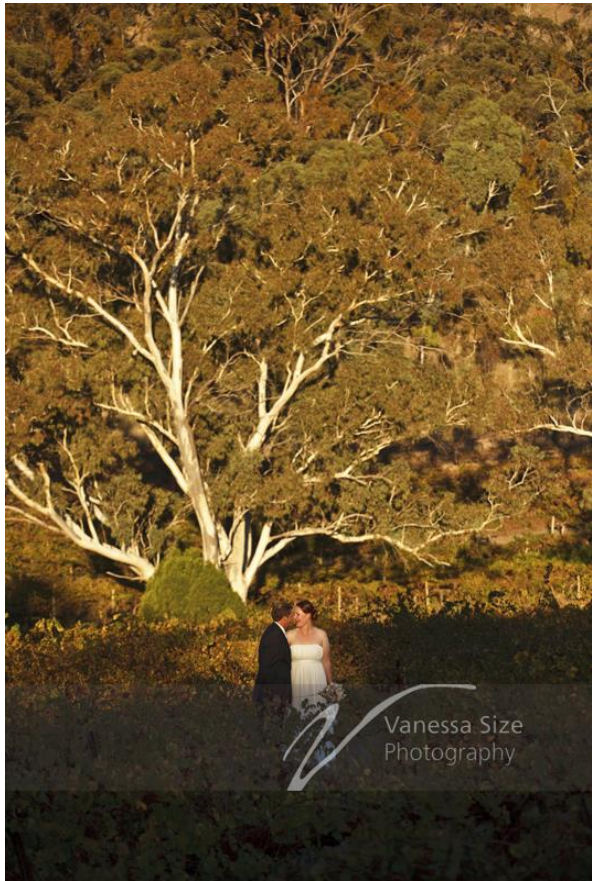
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Accommodation

Skillogalee has three B&B premises on the property, Skillogalee House, Owl Cottage and Wren Cottage. These comfortably sleep six, six and four respectively. Further details of the facilities and the current tariffs can be found on our website www.skillogalee.com.au or contact us for further information and booking enquiries.

Also if required, we can identify other B&Bs in the area for other guests and/or we can put people in touch with the Clare Valley Visitor Information Centre who will be able to help make recommendations and take bookings.





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Packages

Sit Down Functions at the restaurant

Option 1	Option 2	Option 3	Option 4	Option 5
Selection of 5 Canapés Shared Plates of 2 Main Dishes + Sides Set Dessert	Selection of 3 Canapés Set Entrée Shared Plates of 2 Main Dishes + Sides Set Dessert	Selection of 3 Canapés Set Entrée Choice of 2 Main Set Dessert	Selection of 3 Canapés Choice of 2 Entrée Choice of 2 Main Choice of Dessert or Cheese	Selection of 3 Canapés Choice of 3 Entrée Choice of 3 Main Set Dessert Cheese Platters
\$85	\$95	\$105	\$120	\$140

Sit down at Skillogalee House Lawn

Option 1	Option 2	Option 3
Selection of 5 Canapés Shared Plates of 2 Main Dishes + Sides Dessert Buffet	Selection of 3 Canapés Set Entrée Shared Plates of 2 Main Dishes + Sides Set Dessert	Selection of 3 Canapés Choice of 2 Entrée Pre Choice of Main up to 4 options Set Dessert Cheese Platters
\$85	\$95	\$120

Cocktail Functions

1 hour Drinks & Canapes	3 hours	5 hours
Choice of 3 savoury Option 1 Drinks Package/Option 2	Choice of 5 savoury Choice of 2 sweet	Choice of 10 savoury Choice of 3 sweet
\$35/ \$45	\$80	\$120

Extras

Cheese Platters	\$8.00 per head
Salads for tables	\$5.00 per head
Petit Fours	\$6.00 per head
Wedding Cake served as well as dessert	\$8.00 per head
Supplier Meal & Soft Drink	\$40.00 per head
Cheese Wedding Cake	\$450
3 Tiered Chocolate Whisky Cake	\$450

Childrens Packages

18 months – 3yrs \$10 childs pack including juice.
 3-12 yrs - \$35 per child – Childs main meal and ice-cream and soft drink.
 13-17yrs – 100% of adult food package price with soft drink included.

Drinks Packages

Option 1	Option 2	Option 3
Skillogalee Sparkling Riesling NV Skillogalee Riesling Skillogalee Take Two Shiraz/Cab Coopers Pale Ale Coopers Light Soft Drinks Tap Water	Skillogalee Sparkling Riesling NV Skillogalee Riesling Skillogalee Gewurztraminer Skillogalee Rose Skillogalee Shiraz Skillogalee The Cabernets James Boags Premium & Knappsteins Coopers Light Soft Drinks Tap Water	Skillogalee Sparkling Riesling NV Pol Roger Champagne Skillogalee ‘Trevarrick’ Riesling Skillogalee Riesling Skillogalee Gewurztraminer Skillogalee Rose Skillogalee Shiraz Skillogalee ‘Trevarrick’ Shiraz/Cabernet Skillogalee Liqueur Muscat James Boags Premium & Knappsteins Coopers Light Soft Drinks Tap Water
3hrs \$35/head; 5hrs \$50/head	3hrs \$45/head; 5hrs \$60/head	3hrs \$60/head; 5hrs \$85/head

Please note Skillogalee conforms with the principles of responsible service of alcohol as laid out in the 1997 Liquor Licence Act.

Finger Food Menu
Cold Selections

Salmon Tartar in Mini Tarts

Pesto & Artichoke Bruschetta

Smoked Mackerel Pate on Toast Fingers

Oriental Chicken Tarts

Pumpernickel with Fig & Warm Goats Cheese

Roasted Pumpkin & Ricotta Mousse on Croutons

Smoked Salmon Triangles with Crème Fraiche & Lemon Zest

Vietnamese Duck & Mushroom Rolls with Dipping Sauce

Chicken & Almond Finger Sandwiches

Goat's Curd, Tomato & Onion Marmalade Tarts

Corn Cakes with Avocado Salsa

Marinated Feta & Tapenade Tarts

Gauacamole Tarts

Prawns Wrapped in Prociutto

White Bean Dip on Pita Toasts with Zatar

Baba Ganoush Croutons with Sumac

Rare Roast Beef on Baguette with Mustard Mayonnaise and Marinated Capsicum

Smoked Salmon on Spring Onion Pikelets with Sour Cream Dressing

SA Oysters (when in season)

- Natural

- Fresh Lime with a Touch of Chilli

- Red Onion, Mint & Cucumber Vinagrette

Smoked Trout Pate on Cucumber

Pea & Mint Frittata Rounds with Capsicum Jam

Polenta Rounds with Pesto & Tomato Chutney

Hot Selections

Anchovy & Onion Marmalade Toasts with Goats Curd

Spicy Prawn Skewers

Miniature Gourmet Pies

Anchovy and Onion Tartlets

Chicken Satays with Peanut Sauce

Sweet Beef Satays with Peanut Sauce

Arancini (Rice Balls stuffed with Cheese)

Little Cups of Lemon & Vodka Risotto

Potato & Pea Samosas with Minted Yogurt

Grilled Prawns Wrapped in Prosciutto

Fish Goujons with Tartare Sauce

Spicy Thai Chicken Balls with Light Green Curry and Coconut Sauce

Spicy Meatballs with Mango Chutney

Saltbush Chipolatas with Spicy Tomato Dip

Mini Thai Fish Cakes

Spicy Italian Sausage in Brioche

Steamed Pork Balls with Soy Dipping Sauce

Duck Confit, Pear & Walnut Tarts

Ocean Trout Beignets

Desserts

Tiny Chocolate, Frangelico & Almond Tarts

Tiny Lemon Meringue Tarts

Skillogalee Chocolate Truffles

Miniature Coffee Eclairs

Little Rum Balls

Tiny Orange Tarts

WEDDING DINNER

Sample Menu

Hors d'oeuvres

Goat's Curd, Tomato & Onion Marmalade Tartlets

Harris Smoked Salmon on Croutons with Lemon Mayonnaise

Spinach & Fetta triangles

Entrée

Asparagus with Toasted Hazelnuts, Balsamic Vinaigrette and Parmigiano

OR

SA King Prawns with Avocado Cream, Lime & Rocket Salad & Chilli Oil

Main

Herbed Rack of Burra Lamb with Clare Valley Olive Oil Mash, Seasonal Vegetables and Skillogalee Mustard Fruits

OR

Confit Duck with Spicy Orange Sauce, Basmati Rice & Snow Peas

Dessert

Kangaroo Island Sheep's Yogurt Bavaois with Poached Rhubarb

OR

Wickedly Rich Chocolate Mousse with Strawberries Marinated in Muscat

Coffee or Tea

Please note that these menus are samples only. Depending on supplies and season we may not be able to do all the example dishes shown here. Also this is a small range of examples and we are very happy to discuss different options with you, to suit your personal tastes.

Please don't hesitate to contact us for any further enquiries at Skillogalee on
08)88434311
Or info@skillogalee.com.au



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Functions at Skillogalee

Terms & Conditions

Confirmation

To confirm a booking date we require the deposit to be paid (see below for deposit amounts and cancellation fees). A signed copy of these Terms & Conditions must accompany the deposit.

Payments Terms

Payment of 50% is required 7 days prior to the event with the balance due at the closure of the event.

Deposits & Payment may be made by any of the following options:

1. Cash/Cheque
2. Credit Card (Amex, Diners, Visa, Mastercard or Bankcard)
3. Electronic Funds Transfer

Deposit

A deposit of \$1500 is required for bookings of over 80 guests.

A deposit of \$1000 is required for bookings of 80 guests or under.

Cancellation

In the event of a function cancellation the following terms are applicable;

Over 60 days notice a cancellation fee will be 25% of the held deposit

30 – 60 days notice a cancellation fee will be 50% of the held deposit

30 days or less the cancellation fee will be the full deposit held

Final Attendance

We require confirmation of exact numbers seven (7) days prior to your event. This will also be the minimum number of guests for which you will be charged, regardless of a reduced number of guests at your actual event. Should a guaranteed number not be received, the estimated attendance will be taken as final.

Weather

Clients must understand that for events that are based in the garden or under the olive tree, there must be a contingency arrangement in case of bad weather.

- For smaller groups accommodated on the verandah and under the olive tree, we will move guests seated under the olive tree inside to the two dining rooms in the event of bad weather.
- For groups too large to be reasonably accommodated inside our building, a marquee of an appropriate size to supplement the space available must be hired at the clients cost if bad weather for the day of the function is forecast in the week preceding the function.

Under 18's

In accordance with the liquor licence laws, no alcoholic drinks will be served to, or are to be obtained for/by guests under 18.

Damage or loss of goods

Skillogalee does not accept any responsibility for the damage or loss of goods left on the premises before, during or after an event. Some breakages are expected as part of any function. The client is financially responsible for any excessive breakages or damage sustained to our property by the client's guests or by outside contractors engaged by the client.

Hire Requirments

All hire requirments are at the cost of the customer.

Catering

No food or beverage may be brought onto the premises without prior agreement with the Manager of the Restaurant.

Skillogalee aims to use quality produce, local wherever possible, and reserves the right to change ingredients on a menu if something becomes unavailable or not up to standard.

Entertainment Requirements

Please ensure that your entertainer has contacted Skillogalee to arrange an appropriate time to erect their equipment. This ensures they are not interrupting guest arrival, ceremonies etc.

Meals for musician, entertainers and/or chauffeurs can be provided by prior arrangement. These will be charged at \$40.00 for a main course and soft drink. Impromptu meals and refreshments will not be provided on the night, without approval from the client.

Prices

Restaurant prices are subject to change due to unavoidable increases in wages, food & wine costs. This is a possibility for bookings made more than 12 months in advance. The final account will be based on prices current at the time of the function.

Timing

It is your responsibility to finish your function at the agreed time. Additional charges will apply after the agreed finishing time.

Wines & Vintages

We cannot be assured of continuing availability of certain wines & vintages.

Cleaning

The cost of a general minimum cleaning of the premises & facilities is included in the function cost. The client will be charged if any excessive cleaning must be done as a result of the guests at the function. Please no confetti or rice.

Smoking

As from July 2001 smoking has not been permitted in any food service area.

Photos

Do you give us permission to use photos of your event in future marketing for Skillogalee? Yes..... No.....

I have read the above conditions and understand that they form part of my contract with Skillogalee.

Signed.....Date.....
