



ekhidna

**EKHIDNA WINES & KITCHEN
LARGE GROUP BOOKING FORM**

Please note that a booking will only be regarded as confirmed upon receipt of a \$10 per head deposit. The deposit will be taken off the final bill at the conclusion of the event. Please be aware that if a booking is cancelled within less than 7 days of the event the deposit will be forfeited

Confirmation of final numbers and any dietary requirements or allergies must be provided along with your menu selections no less than 7 days before your booking

If you have any further questions please do not hesitate to contact Ekhidna Cellar Door on 0499 002 633 or via email enquiries@ekhidnawines.com.au

BOOKING DETAILS

Name: _____ Phone: _____

Email: _____

Date: _____ Time: _____ AM / PM Guests: _____

Dietary Requirements: _____

Deposit Amount: _____ Paid: Yes / No

Date Paid: ____ / ____ / ____ Balance Outstanding: _____

PLATTER PACKAGE #1 - \$38 PER PERSON

Courtyard Dining Only – 2 Hour Booking

12:00PM – 2:00PM

2:30PM – 4:30PM

Package Includes:

- Complimentary Wine Tasting (valued at \$10 per person)
- Ciabatta, Ekhidna spiced dukkah, Ekhidna olive oil & warm olives
- Salt & Pepper Squid (GF)
- Chips with Aioli

AND

- Select two of the following menu items:

Goats Chèvre Parcels with Roasted Local Vine Ripened Tomato Jam (V)

Crab & Prawn Roll, Black Ear Mushrooms, Cucumber Achaar & Chili Dressing (DF)

Savoury Gougère Pastry with Truffle Crème (V)

PLATTER PACKAGE #2 - \$55 PER PERSON

Courtyard Dining Only – 12pm-5pm

Package Includes:

- Complimentary Wine Tasting (valued at \$10 per person)
 - Ciabatta, Ekhidna spiced dukkah, Ekhidna olive oil & warm olives
 - Duck Liver pâté with Ekhidna Cabernet Jelly, Candied Oranges & Salted Crackers (GFO)
 - Antipasto Platter - Adelaide Hills small goods, Chef's selection of one local cheese homemade Ekhidna dip, pickled vegetables & McLaren Vale olives (GFO)(DFO)
 - Salt & Pepper Squid (GF)
 - Chips with Aioli
- AND
- Select two of the following menu items:
 - Goats Chèvre Parcels with Roasted Local Vine Ripened Tomato Jam (V)
 - Crab & Prawn Roll, Black Ear Mushrooms, Cucumber Achaar & Chili Dressing (DF)
 - Savoury Gougère Pastry with Truffle Crème (V)

DESSERT & CHEESE PACKAGE - \$35 PER PERSON

Courtyard Dining Only – 2:30pm-5pm

Package Includes:

- Complimentary Wine Tasting (valued at \$10 per person)
- Complimentary Fortified Wine Tasting at Table – Ekhidna Muscat & Ekhidna Topaque
- Cheese Platter to Share (GFO)
- Seasonal Dessert Platter to Share

DISCOVERY MENU - \$67 PER PERSON

Package Includes:

4 Course Shared Ekhidna Restaurant Dining Experience including Chef's selection of:

- 2 Entrées
- 1 Main with a Seasonal Side
- 1 Dessert
- Complimentary Wine Tasting (valued at \$10 per person)

Include an Ekhidna Wine Pairing - \$35 per person

CAKEAGE

Select one of the following:

- Cut at Table – \$3 per person
- Cut by Ekhidna Kitchen & plated individually or on platters – \$5 per person

Ekhidna will provide cake knife, plates, napkins & forks

BEVERAGE OPTIONS

Select one of the following:

- Guests to Purchase Own Drinks
- Drinks on Consumption – Customised Beverage Menu
- Drinks on Consumption – Open Bar
- Beverage Package (see package details below)
 - 2 Hour Beverage Package – \$40 per person
 - 3 Hour Beverage Package – \$50 per person
 - 4 Hour Beverage Package – \$60 per person

Package Includes:

Ekhidna Sparkling

Ekhidna NV Sparkling Chardonnay

Ekhidna White Wine (select two)

- Sauvignon Blanc Adelaide Hills
- Pinot Gris Adelaide Hills
- Sweet White 'P.D' Adelaide Hills

Ekhidna Rosé

Shiraz Rosé McLaren Vale

Ekhidna Red Wine (select two)

- GSM McLaren Vale
- Grenache McLaren Vale
- Grenache Shiraz McLaren Vale
- Cabernet Sauvignon McLaren Vale
- Shiraz McLaren Vale

Ekhidna Beer Range

Wheat, IPA, Dark Ale, Ginger Beer & 50:50 (½ Wheat & ½ Ginger Beer)

Soft Drinks, Still Water & Sparkling Water

Coffee & Tea Selection

Please note that a coffee & tea station will be set up for groups of 40+