



CORIOLE

McLAREN VALE

WEDDINGS

The perfect place to start your forever

CORIOLE VINEYARDS

Coriole Vineyards is a family owned and operated winery established in 1967. It is situated in the beautiful rolling hills of the McLaren Vale wine region and boasts picturesque views, courtyard, garden, restaurant and cellar door.





CORIOLE WEDDINGS

THE CORIOLE RESTAURANT CAN CATER UP TO 120 GUESTS FOR A SEATED RECEPTION OR ALTERNATIVELY, 200 GUESTS WITHIN A COCKTAIL FORMAT. LARGER WEDDINGS CAN BE CATERED FOR IN A MARQUEE ON CORIOLE'S LAWN AREA, UP TO 170 GUESTS.

OPEN AIR WEDDINGS IN THE GARDEN CATER UP TO 120 GUESTS

Coriole's rustic, beautiful setting is one of fairytales and lifelong memories. With multiple locations on site, from the intimate courtyard setting to the sprawling lawns, the stunning cottage gardens to the 1800s homestead; Coriole provides the perfect backdrop for any wedding.

Coriole's executive chef and team have designed a range of contemporary, seasonal menu options which can be tailored to your own needs.

Venue hire

The event cover fee includes private hire of the venue from 5pm. This includes use of the courtyard, verandah, lawns, and gardens. Guests may arrive after 4:30pm for a 5pm ceremony.

The reception can commence immediately after the ceremony and continue until 11:30pm.

Coriole's Wedding Coordinator will assist with the planning and logistics in the lead up to your big day.

Restaurant Event Cover Fee \$5,000 (inc GST)
Courtyard seats 120
Stand up accommodates approximately 200

Marquee Event Cover Fee \$6,000 (inc GST)
Marquee seats 170
Marquee not included

Open Air Event Cover Fee \$6,000 (inc GST)
Garden seats 120
(This option is weather dependent)





CATERING

Coriole's Executive Chef will provide catering, offering the following:

Food Packages

Seated Banquet Style - from 123 per person

Canapé Style - from 110 per person

Drinks Packages

Classic - 85 per person

Premium - 95 per person

Deluxe - create your custom package, enquire for pricing.

*Drinks packages are served from 5:30pm until 11pm

*Prices are current as of July 2025. Please note prices are subject to change.

"A massive thank you to the whole team at Coriole for our wedding. We had the best night ever. Every single comment was how perfect the venue was, how friendly the staff were, and how well organised it was! The interstaters were blown away by South Australia and how beautiful Coriole is."

"We can't thank you enough for making it so easy from start to finish - it was totally stress free and meant we could enjoy the lead up and the day."

Sophie and Matt



MENU OPTIONS

Sample Cocktail Menu

3 cold canapé items, 2 hot canapé items, 2 tray items
110 pp

3 cold canapé items, 2 hot canapé items, 1 tray item, live
cooking station | 123 pp

Cold canapés

Tomato tart, buffalo curd mousse
Spencer Gulf prawn roll, aioli, cos
Pork terrine, focaccia crisp, mustard, pickled vegetables
Kingfish tart, cucumber, avocado, lime
Potato crisp, cheese, chive

Hot canapés

Beef slider, slaw, cheddar
Falafel, tahini, caramelised onion
Chicken meatballs, green curry
Empanadas, chimmi churri
Braised pork slider, pickled carrot, coriander
Prosciutto, potato croquettes, onion jam
Lamb kofta, pea and broad bean salsa
Polenta, caramelised corn, black garlic, manchego
Pork, fennel, sausage roll, tomato chutney

Tray item

Barramundi, zucchini, caper beurre noisette
Beef short rib, eggplant, pickled onion, jus
Pea, chilli & mint pesto orecchiette
Lamb, fennel, artichoke, verde
Roasted kohlrabi, caponata, spinach puree
Chicken, borlotti bean, pancetta, sage

Live Cooking Station

Paella

Dessert

Wedding cake served on shared platters

Sample Seated Sharing Menu

From 123 pp

To start

House baked bread, churned butter, herb salt
Coriole *First* EVO, Estate grown chef's blend marinated olives

Selection of cured meat, pickled charred vegetables, house-
made focaccia crisp
Ora king salmon, whipped chevre, fennel, capers
Beetroot carpaccio, garden herb emulsion, toasted seeds

To follow (please select 2)

Fish, béarnaise, crispy saltbush, green oil
Wood roasted sirloin, nasturtium verde, jus
Chicken, tomato sugo, fried sage, pancetta, parmesan
Lamb, braised peas, skordalia
Porchetta, peperonata, vincotto, garden herbs

Sides

Morning harvest salad, white balsamic
Potatoes, rosemary salt

Dessert

Wedding cake served on shared platters

Menu additions

Chef's selection of three canapés served with pre dinner
drinks | 15.50 pp
Oyster bar served with pre dinner drinks | 18 pp
Prosciutto slicing station served with pre-dinner drinks | 16 pp
Chef's selection of three miniature desserts served with your
wedding cake | 12.50 pp
Local cheese boards, lavosh, fruit served during supper
(serves 12) | 135 per board
Beef ragu pasta course | 17 pp
Beef sliders served during supper | 12 pp





BEVERAGE PACKAGES

Beverage Packages are served for a 5.5 hour duration from 5:30pm to 11pm

Classic package | 85 pp

Prosecco
Chenin Blanc
Redstone Shiraz
Songbird Cabernet Sauvignon
Vale Ale | Vale Lager
Soft drinks | Orange juice

Premium package | 95 pp

Prosecco
Choice of Chenin Blanc, Fiano or Highfield Chardonnay
Rosé
Choice of 2 of the following reds:
Sangiovese, Montepulciano, Dancing Fig GSM, Estate Shiraz, Estate Cabernet
Selection of local beers
Soft Drinks | Orange juice
Tea and Coffee

Beverage package additions

Aperol or limoncello spritz served during pre-dinner drinks | 15 pp
Pol Roger served during pre-dinner drinks | 30 pp
Moët served during pre-dinner drinks | 25 pp
Tea and Coffee included with Classic Package | 2.5 pp
Pre-ceremony drinks at the Arbour Bar from 4:30pm | 15 pp



Blake Heywood Sanders Photographer

"We had an incredible day and cannot thank you enough for all of the organisation and planning that went into it. We absolutely loved working with you, and had complete confidence that the day would be perfect (which it was).

Coriole was the most stunning venue."

Min and Serg

"Thank you for hosting our wedding at Coriole! We had the most brilliant evening. Everything was set up how I imagined, and it all just went so smoothly, I would not have changed a thing.

"Everyone commented on the professionalism of the staff throughout the night. The drinks were always full, food was well circulated and really felt well looked after throughout the evening."

Emma and Damien

"We couldn't have hoped for a better day. Everything was magic.

"Thank you so much to the team, you all looked after us so well. The day was exactly the vibe we were aiming for.

"Coriole was already a favourite spot of ours but it's become even more special now."

Ruxi and Oscar





INTIMATE WEDDINGS

PERFECT FOR A CELEBRATION OF
UP TO 40 GUESTS.

A MORNING CEREMONY IS
FOLLOWED BY A LONG LUNCH
UNDER THE OUTDOOR ARBOUR,
ALFRESCO DINING OR ON THE
VERANDAH OVERLOOKING THE
VINEYARDS.

Venue hire

Ceremony, photos and long lunch - \$1,000 venue hire fee
(available lunch only, Monday - Thursday)

Coriole's Wedding Coordinator will assist with the planning and
logistics in the lead up to your big day.

*Please note that intimate weddings do not have exclusive use of the
venue, cellar door and restaurant will remain open to the general
public.*

Maximum 40 guests.





WINTER WEDDINGS

CEREMONY AND RECEPTION, OR
RECEPTION ONLY PACKAGES

OUR RESTAURANT CAN CATER UP
TO 90 GUESTS FOR A SEATED
RECEPTION INCLUDING AN
INDOOR DANCE FLOOR SPACE,
OR ALTERNATIVELY, 120 GUESTS
WITHIN A COCKTAIL FORMAT

Venue hire

Ceremony and reception - \$3,000 venue hire fee (available
Monday - Fridays only for an early start time)

For those conducting their wedding ceremony in another
location, we offer winter wedding packages that cater for
reception only.

Reception only - \$2,000 venue hire fee (available 7 days, 4:30pm
start time)

Coriole's Wedding Coordinator will assist with the planning and
logistics in the lead up to your big day.

*Courtyard seats 90 including dance floor space
Stand up accommodates approximately 120*



WHO WE WORK WITH

Celebrants

Alix Corry | alix@alixthecelebrant.com.au
Genevieve Liston | genevieve.celebrant@gmail.com
Melanie Millen | melebrant@melaniemillen.com
Married by Ali | marriedbyali.com.au

Florists | Stylists

Sam Burnell | sam@fabfunctions.com.au
Found Collective | hello@foundcollective.com.au
Bonnie Blooms | hello@bonnieblooms.com.au

Entertainment

Him and Her Music | himandhermusic.com
Behind the Veil | behindtheveilmusic.com.au
Choons & Moovz | hello@choonsandmoovz.com.au
The Baker Boys | holly@bakerboysband.com.au

Photographers

Dan Evans | admin@danevansphotography.com.au
Evan Bailey | hello@evanbaileyphotography.com
Tomek | tomekcelarek.com

Cakes

Heidelberg Cakes | heidelbergcakes.com.au
Sugar and Spice | info@sugarandspiccakes.com.au
Lyons Den Cakes | admin@lyonsdencakes.com
Angel Wedding Cakes | angelweddingcakes.com.au

Accommodation

Rare Earth Retreats
Sandalwood Shearing Shed
Vale 194

Lighting

Bulb Lighting (exclusive contract)



Katherine Schultz Photography





BOOK YOUR DAY

Terms and Conditions

1. Bookings

- (a) Coriole Vineyards does not take tentative bookings.
- (b) A deposit of \$2,000 is required to secure your booking (non-refundable).
- (c) The balance of the venue hire is to be paid 6 months prior to the wedding date (non-refundable).
- (d) A \$5,000 instalment of the food and beverage costs is due 2 months prior to your wedding date (non-refundable). The final food and beverage invoice (due 2 weeks prior) will then have this amount deducted from the total.
- (e) A minimum spend of \$15,000 on food and beverage is required for all bookings. Winter weddings (June - August) have a minimum spend requirement of \$12,000.
- (f) If the minimum spend is not met, the difference will be charged as a venue fee.

2. Payment terms

- (a) All prices are current at the time of quotation and are subject to change.
- (b) All quoted prices are for a 4:30pm guest arrival and 5pm ceremony, followed by a 5:30pm reception start. Earlier start times are not offered during daylight savings.
- (c) Public Holidays will incur a 15% surcharge on both the Food and Beverage packages.

3. Liability

- (a) Coriole Vineyards shall not be liable for any loss, injury, theft or damage of personal goods brought to the venue by clients or guests of the clients.

4. Menu

- (a) Menu selection is to be finalised 30 days prior to the wedding day.
- (b) Numbers and dietary requirements must be finalised 14 days prior.
- (c) 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.
- (d) Vendor meals are available at \$60 per person.
- (e) Please note Coriole does not offer wedding menu tastings.

5. Alcohol

- (a) Only Coriole wines will be served, unless otherwise arranged. We cannot guarantee vintages or availability of all wines in each package. We do not offer spirits.
- (b) The service of alcohol will cease at 11pm.
- (c) We will not supply liquor to persons under 18 years of age or intoxicated persons. Intoxicated or disorderly patrons will be asked to leave the premises.
- (d) Pregnant or non-drinking adults are charged full price.

6. Damages and theft

- (a) Clients are financially responsible for any damages to the property or equipment caused by guests whether accidental or otherwise.
- (b) A fee will be charged for excessive glassware breakages or additional cleaning due to disorderly behaviour.
- (c) Fines will be enforced and on-charged to the couple if guests steal alcohol or other items.

7. Special Terms

- (a) All guests are to leave the venue no later than 11:30pm. If using transport companies, an 11:20pm pickup for a 11:30pm departure must be arranged.
- (b) If guests remain on site following the event closure time, additional charges will apply to compensate for staff time.
- (c) Due to restaurant hours, clients are required to arrange the removal of all personal items before 11am the morning after their wedding. Should this not occur a charge of \$55/hr will be applied, for staff handling.
- (d) Any companies employed by the clients shall arrange all bump in and out times with the wedding coordinator no later than 7 days prior to the wedding.
- (e) Sparkler exits are not permitted. Sparklers earlier in the evening are allowed if it is not a Total Fire Ban day.
- (f) Only natural rose petals or leaves can be used as confetti. No man-made confetti (biodegradable, compostable or otherwise) is allowed and will not be thrown if brought in.
- (g) No open flame candles permitted
- (h) Bulb Lighting is the exclusive lighting provider for any additional lighting.

8. Force Majeure

- (a) If your wedding can not go ahead due to the influence of force majeure, then all monies paid will be fully transferable to a new wedding date agreed upon by both parties.
- (b) Force majeure includes but is not limited to: Bushfire, flooding, pandemic, acts of god.

By signing and returning this page you acknowledge your understanding and acceptance of the information contained within this brochure, and your agreement to comply with the terms and conditions as set out above. To make your booking please scan this page and email to Miranda Hurren - miranda@coriole.com

Date of Event	
Partner 1 full name	Partner 2 full name
Primary contact number	Email
Postal address	
Deposit Paid \$	

Signature	Date
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Please make EFT payment to: Coriole Pty Ltd / BSB - 015 010 / Account no - 4016 73425