



GATHER
AT CORIOLE

GROUP BOOKING PACKAGES



CORIOLE VINEYARDS

79 CHAFFEYS ROAD | GATHER@CORIOLE.COM
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DINING AREAS



COURTYARD RESTAURANT

(Exclusive use)

Max Guests: 120

POA



VERANDAH

(Exclusive use)

Max Guests: 40

Minimum Spend: \$3,000



WINE ROOM

(Exclusive use)

Max Guests: 12

Minimum Spend: \$1,500

Children will be charged at \$25pp.

Please note Cellar Door will always remain open.

These packages relate to day time events only.

For exclusive use of Coriole evening events please contact gather@coriole.com

MENU OPTIONS

Sharing Menu One | \$65pp

House baked bread, churned butter, herb salt
Estate grown Corirole olives
Pork, mulled raisins, apple, mustard
Buffalo curd, tomatoes, garden herbs, buckwheat
Nomad chicken wood grilled peppers and onions, salsa verde
Morning harvest salad, yogurt dressing,
potatoes with herb and lemon salt
Chocolate, orange, coffee cream

Sharing Menu Two | \$85pp

House baked bread, churned butter, herb salt
Estate grown Corirole olives
Pork, mulled raisins, apple, mustard
Buffalo curd, tomatoes, garden herbs, buckwheat
Nomad chicken wood grilled peppers and onions, salsa verde
Grass-fed porterhouse, onion cream, jus, tarragon oil, barley
Morning harvest salad, yogurt dressing,
potatoes with herb and lemon salt
Chocolate, orange, coffee cream.
Cheese, lavosh, honey, fruit paste

Cocktail/Canapés Menu

(Food served for a 2 hour duration | minimum 40 guests)

3 cold canapé items | 2 hot canapé items | 2 substantial items: \$55pp

3 cold canapé items | 2 hot canapé items | 1 substantial item | 1 live cooking station:
\$70pp

Cold Canapés

Beetroot and Woodside chevre tarts, crystallised walnuts
Eggplant and rainbow chard roll, chilli jam
Spencer Gulf prawn, lemon cream, rice cracker, parsley salt
Pork rillettes, stone fruit, melba toast
Cherry wood smoked chicken, aioli, cos, toast
Rare beef, caramelised onion, mustard and cheddar open sandwich

Hot canapés

Polenta chips, pepperonata, manchego
Beef slider, grilled cheese, slaw
Salmon and nori spring roll, ponzu vinaigrette
Crumbed garfish, aioli, lemon
Potato croquettes, sauce romesco
Pork and fennel sausage rolls, roast tomato sauce
Lamb empanadas, chimi churri
Fried chicken wings, house made sriracha

Substantial items

Barramundi, fennel, pickled lemon, herb cream
Fennel and chilli orechiette, parmesan
Beef, preserved zucchini herbs and grains, mustard sauce
Lamb rump, bean, pea salad and mint salad, gremolata
Pork loin, sweet corn and crisp pancetta salad, corn purée
Chicken breast, wood grilled peppers and onions, salsa verde

Live Cooking Station

Authentic seafood paella – chicken, chorizo, SA prawns, Port Lincoln mussels

BEVERAGE PACKAGES

For groups of 20+ beverage package is compulsory
Packages are priced over a 3 hour period commencing from your arrival time.
Additional hour service available - POA

Classic beverage package

\$45 per person (3 hours)

\$60 per person (4 hours)

Prosecco

Chenin Blanc

Choice of Songbird Cabernet Sauvignon or Redstone Shiraz

A selection of local beers

Soft drink & juice

Filtered water

Premium beverage package

\$60 per person (3 hours)

\$80 per person (4 hours)

Prosecco

Fiano

Rosé

Sangiovese

Dancing Fig Grenache, Shiraz, Mouvèdre

A selection of local beers

Soft drinks & Juice

Filtered water

Free flow Purezza sparkling water: \$3 per person

Non-alcoholic packages

\$25 per person (3 hours)

\$30 per person (4 hours)

Soft drink & juice

Purezza sparkling water

TERMS AND CONDITIONS

DIETARIES

All dietary requirements can be catered for by the kitchen on top of your menu choice and will therefore not impact the rest of your group. Please note, any dietary requirements are required 72hrs in advance of the event date.

CORIOLE RESTAURANT HOURS

The Restaurant is open from 12pm for lunch 7 days (5 days through winter). Small group reservations can be made via our online booking system or email gather@coriole.com.

Due to COVID restrictions our venue capacities and opening hours may be subject to change.

TERMS AND CONDITIONS

All prices are for exclusive use of individual dining areas during normal trading hours (12:00pm – 5:00pm). To book an event outside of our normal trading hours, please contact gather@coriole.com.

Please note we do not accept tentative reservations. Credit card details and deposit are required to secure all group reservations.

All prices are subject to a 10% surcharge on Public Holidays to cover penalty rates.

If you have any further questions, please contact gather@coriole.com.

Please find attached our booking form to be completed and returned if you choose to go ahead with a booking.

TRANSPORT

If you require transportation we recommend either Des's minibuses (08 8440 1600) or Chook's Little Winery Tours (0414 922 200).



GROUP BOOKING ENQUIRY

Name: _____ Requested date: _____

Phone number: _____ Email: _____

Company: _____

Number of adults: _____ Number of children: _____

Description of event: _____

Signature: _____

Credit Card number: _____

Exp: _____ CVV: _____

To secure your booking, we require a \$200 deposit.

In the event of a cancellation we require at least 72 hours' notice, failure to do this will result in a \$50/head charge to the card provided.

Please be aware that your booking time is your seating time. Please ask your guests to arrive 15 minutes early.

We do not offer split bills. Thank you.