



AMADIO™

since 1936

S/S 2024

WELCOME TO AMADIO'S

461 Payneham Road, Felixstow SA 5070

Situated in the heart of Adelaide, this space exudes rustic charm and timeless elegance. The Cellar Door integrates Amadio's Main Dining Room, Reserve Room and Ruby's Patio, into a singular and exquisite venue. Upon entering the cellar door, guests are greeted by an ambience of warmth and sophistication. The setting, adorned with aged barrels, ambient lighting, and Italian-inspired furnishings, provides an enchanting backdrop for truly memorable events.

Fully Licensed Venue

Minimum catering spend applies for exclusive use. Please note that capacity numbers are subject to change.





PECORINO
2022
Adelaide Hills
Horse & Cart Series

THE CELLAR DOOR

Seamless elegance and unparalleled versatility.

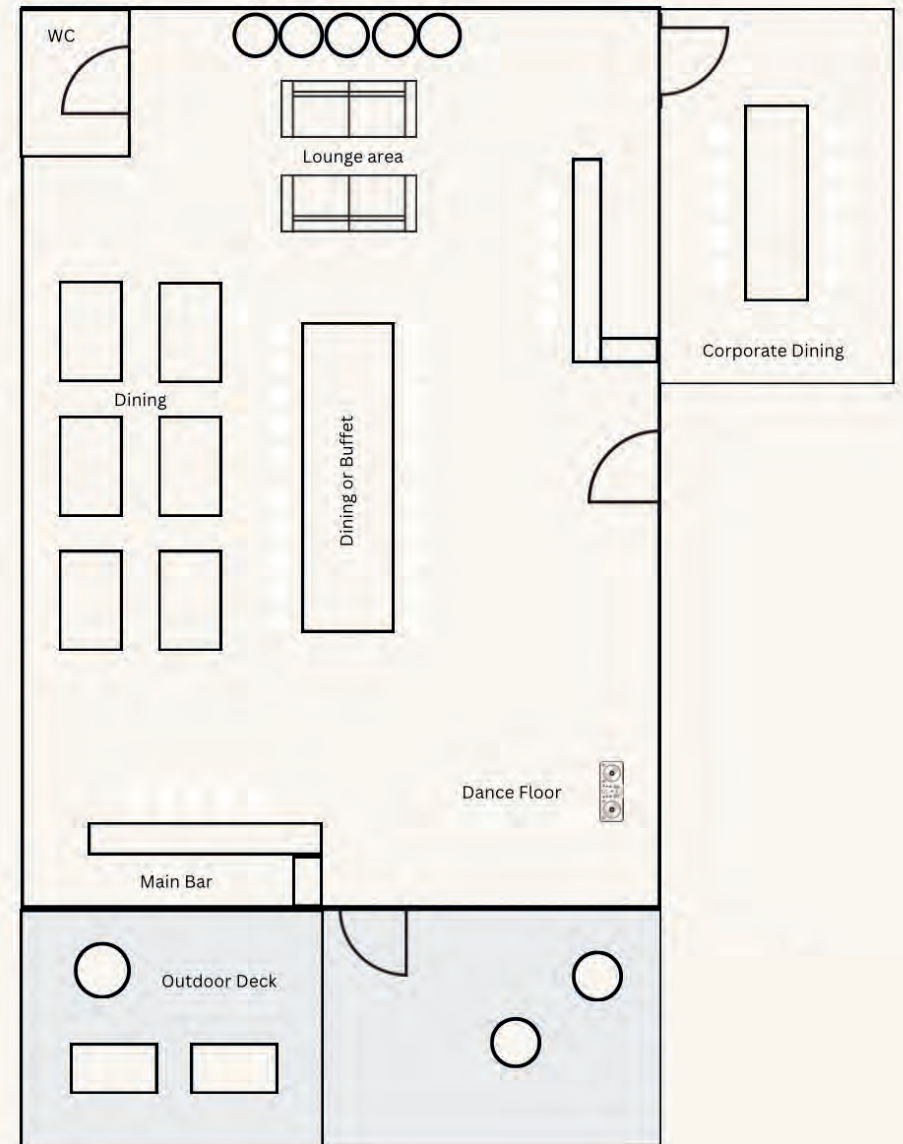
Our most expansive main event space seamlessly integrates two open bars, long communal tables, and a designated couch area. Enhanced by hand-crafted feature walls and rustic decor, the space blends contemporary design with acoustic refinement. As the largest area within our establishment, the area effortlessly caters to both stand-up social gatherings and sit-down affairs, ensuring unparalleled versatility. Whether your envisioning an intimate wine tasting, a vibrant cocktail reception, or a formal sit-down dinner, our main room serves as a versatile canvas for any occasion.

CAPACITY

Standing - 160 guests
Sitdown - 80 guests

HIRE

\$1500 exclusive use of the venue flat rate
(includes all spaces - Main Dining Room,
Ruby's Patio, Reserve Room)





RUBY'S PATIO

Al Fresco enchantment amidst the outdoors.

Indulge in al fresco dining at Ruby's Patio, a captivating stained wooden deck gracefully positioned on the side of the building. Serving as a warm and inviting foundation for celebrations of any scale, this enchanting space is seamlessly connected to our Main Dining Room and bar through expansive double doors. Ruby's Patio enhances both stand-up social gatherings and sit-down events. Overlooking this setting is a mural crafted by the renowned South Australian artist Lucinda Penn. This space is sure to impress you and your guests.

CAPACITY

HIRE

60 guests

\$800





THE RESERVE ROOM

Intimate luxury and surrounded by history.

Tucked away from the Main Dining Room, the Reserve Room is an intimate space that provides guests discretion without distraction. Indulge in our shared-style menus while surrounded by an exceptional showcase of heritage and vintage wines. This exclusive space is ideal for a range of events including boardroom lunches, corporate dinners, birthday parties, networking events, and more.

CAPACITY

Sitdown - 20 guests

HIRE

\$400 Mon-Fri (9am-5pm)

\$800 Mon-Sun (5pm-12pm)



AMADIO CHRISTIAN'S
Adelaide Hills
Chardonnay

AMADIO
D3/v14
Adelaide Hills
Merlot

AMADIO SEBASTIEN'S
Adelaide Hills
Cabernet Sauvignon

AMADIO
BLOCK 2
Adelaide Hills
Shiraz

A long dining table is set for a meal with a white tablecloth, white plates, glasses, and silverware. The table is surrounded by black chairs. In the background, there is a bar area with bottles and a red counter.



THE VINEYARD

Nature's embrace, events redefined.

Amadio Vineyard located in Kersbrook, Adelaide Hills presents a divine canvas for events, with long tables amidst the lush rows of grapevines, guests are offered a first-hand view of the flourishing, scenic views. As you dine, the seasonal menu unfolds with a culinary journey that mirrors the landscape around you. The Amadio Vineyard is not merely a space; it's an immersive experience of the winemaking process. Host joyous occasions such as weddings, where the natural beauty serves as a backdrop for a love-filled celebration.

CAPACITY

STANDING - 500 guests
SIT DOWN - 350 guests

HIRE

TBD





CATERING

At Amadio Wines, we are committed to curating an extraordinary celebration of flavours. Immerse yourself in an array of premium dishes as we design a culinary journey that harmonizes with the opulence of our wines and the elegance of our venue. We take pride in customizing your event to align with your preferences and budgetary considerations. With menus responsive to the seasons, guaranteeing a constant infusion of freshness and variety throughout the year.





COCKTAIL

They say size doesn't matter but with small bites, comes big connections. Our cocktail packages are individually tailored to your event and bestow elevated refreshments with a more casual and flexible approach.

Silver (1hr) - 38pp
3 x cold canapés
2 x hot canapés

Gold (2hr) - 48pp
3 x cold canapés
2 x hot canapés
1 x "bigger bite"

Platinum (3hr) - 56pp
Generous Grazing Board
3 x cold canapés
2 x hot canapés
1 x "bigger bite"
1 x roaming dessert



CANAPE MENU

COLD

Green pea hummus, pickled mushroom, pistachio dukkah, seed cracker (vegan, gf)
Silken eggplant, soy caramel, cassava cracker, soy pepita seeds (gf, vegan)
Spring Tartlet, cashew cream, seasonal greens, herbs (gf, v)
Potato rosti, whipped fetta, chilli tomato jam (gf, v)
Chèvre, onion marmalade & thyme tartlet (v)
Kingfish sashimi, cucumber, nahm jim, sesame seeds (gf)
Tuna tartare, avocado cream, lime, chilli, coriander, tostada (gf)
Salmon & dill souffle, shaved radish (gf)
Anchovy toast, ricotta, cured egg yolk, chive
Smoked salmon blini, caper & lemon cream cheese, salmon pearls
Chicken parfait, sour cherry conserve, cured egg yolk, baguette
Felafel, hummus, pickled red onion, tajin (vegan, gf)
Lemongrass chicken larb, chilli, lime (gf)
Riesling poached chicken & celery ribbon sandwich
Confit five spice duck, cucumber & mint rice paper roll (gf)
Bresaola, horseradish & artichoke cream, salsa verde, crostini

HOT

Charred corn & smokey pepper fritter, avocado, coriander, chilli jam (v)
Sticky soy caramel pork belly, apple & mint salad (gf)
Roast mushroom & water chestnut dumpling, black vinegar chilli oil, (vegan)
Pecorino, roast pumpkin & thyme arancini, caper dill aioli, chives (v, gf)
Pea & potato empanada with romesco (v)
Lemon panko crumbed fish, fetta & parsley crumb (gf)
Pt Lincoln prawn, saffron & pea risotto cake, spring onion aioli (gf)
Chicken & prawn dumpling, black vinegar chilli sauce
Satay chicken skewer, peanut sauce, pickled cucumber, chili (gf)
Pork, apple & fennel sausage roll, tomato relish
Lamb & Harissa sausage roll, eggplant pickle
“Steak Frites” pancetta wrapped beef fillet, mustard cream, fries (gf)
“Mamma’s Saucy Balls”, Napoletana sauce, pecorino, basil



CANAPE - BIGGER BITES

BURGERS

Cheeseburger Slider

Korean Fried Chicken, pickle, slaw, brioche

Fish taco, crunchy slaw, pico de gallo

Pakora, roast pumpkin & sriracha brioche (gf / vegan)

Prawn bun, chives, cos lettuce

Beef Rendang pie, eggplant pickle

Chicken, leek & thyme pie

BOARDS p.o.a.

Seasonal Fruit Platter

Cheese

Charcuterie

Crudité

Petit Four

Grazing Barrel Top

OYSTER BAR 8pp (80pax min)

Includes cart hire, set up, ice, lemons, mignonette

1.5hr staffing. +5 per additional oyster

BOWLS

Red duck curry with pineapple & steamed rice (gf)

“Mumma’s Saucy Balls”, puttanesca, basil

Butter chicken with steamed basmati (gf, vgo)

Drunken prawn & sesame soba noodle salad

Korean fried chicken, iceberg, chili sauce (gf)

Pork ramen, udon, soy egg, spring onion, chilli oil

DESSERT

Honey panna cotta, raspberries, thyme (gf)

Portuguese tarts

Fudgy brownies (gf)

Lemon possets, fennel shortbread (gfo)

Rhubarb & almond crostata, cream

Fig & date cake with caramel cream



SIT DOWN

Full sit down service including on-site chef and wait staff. Tableware included. Perfect for out-of-office lunch and dinner meetings. Minimum number of 10pax. Most suitable to the “Reserve Room”.

SHARED FEAST - 85pp

Stone baked sourdough & herby salted butter

Choice of three menu items on share platters

Choice of two seasonal sides

Add shared entree +10pp

Add dessert grazing +8pp

INDIVIDUALLY PLATED - 95PP

Set Entree

Set Main

Stone baked sourdough & salted butter

Individual set dessert +15pp

Alternate drop +5pp

TAILORED PACKAGES - TBD

Adding canapés or an additional course? Let’s chat! Enquire with our events team today to create your dream dining experience.

SIT DOWN - ENTREE

Charred broccoli salad, pesto vinaigrette, cos lettuce, chilli, roasted pepitas (vegan, gf)

Kingfish sashimi, green nahm, coconut cream, lime, coriander, crispy shallots, sesame (gf)

Szechuan salt & pepper squid, pineapple, bean shoots, Asian herbs, roasted peanuts (gf)

Chicken & prawn dumplings in choo chee sauce with spring onions

Chicken liver parfait, sherry vinegar caramel, cured egg yolk, crostini

Spiced roast cauliflower, heirloom carrots, hummus, fried chickpeas, maple vinaigrette, mint, salad (vegan, gf)

Fried chicken (wing or boneless), buffalo sauce, ranch dressing, pickled celery

Orange & fennel salad, shaved prosciutto, black and green olives, herbs, pecorino (gf)

Pork meatballs in nduja and tomato sugo, fermented chilli, pangrattato, chives

Braised lamb slider, pickled zucchini, cumin mayo

Seared lamb cutlet, mint chimichurri, toasted pinenuts (gf)

Beef carpaccio, fried capers, rocket, shallots, pecorino, mayo (gf)

Beetroot carpaccio, mint, whipped goats cheese, caramelised walnuts, lemon vinaigrette (vegetarian, gf)

Heirloom tomato & burrata salad, pesto, pickled red onions, chargrilled sourdough (vegetarian, gfo)

SIT DOWN - MAIN

- Charred pumpkin, chilli tahini sauce, pea and cucumber salad, sumac crispy garlic (vegan, gf)
- Whole roasted eggplant, babaganoush, charred cherry tomatoes, roasted red onions, chimmichurri (vegan, gf)
- Grilled banana peppers, romesco sauce, yogurt, lemon, mint, roasted almonds (vegetarian, gf)
- Cauliflower Makhani , mint yogurt, rice (vegetarian, VEO, gf)
- Gnocchi , sage brown butter, hazelnuts, seasonal greens, pecorino (vegetarian)
- Fish of the day, horseradish cream, lemon and caper brown butter, dill (gf)
- Roasted Atlantic Salmon, soba noodles, black vinegar and chi ll i crisp dressing, lemon, coriander
- Seared chicken breast, lemon labneh, agrodolce, fresh parsley (gf)
- Roasted chicken, corn puree, roasted zucchini , chilli butter
- Kates red duck curry, cherry tomato, pineapple & basmati rice (gf)
- Confit duck leg, chorizo cassoulet, crispy kale, charred orange
- Roasted pork belly, celeriac puree, honey caramelised apples, pan jus, chives (gf)
- King Henry pork cutlet, butter braised radish, sage, seeded mustard (gf)
- Braised lamb shoulder, pomegranate jus, beetroot puree, pickled cucumbers, mint chimmichurri (gf)
- Lamb kofta, cucumber yogurt, cos lettuce, pickled red onions, cumin rice
- Grilled rump fillet, whipped potato, caramelised leeks, red wine jus, parsley butter (gf)
- Grilled flat iron, mushroom cream, bitter leaves, mustard vinaigrette (gf)



BEVERAGES

Internationally recognised, award winning wines

Since 1936, Amadio Wines has prided itself on producing premium quality wines vintage after vintage. Tradition and passion guide every step so our wine can be as brilliant as the people you share it with. National and international awards decorate our bottles but our greatest reward is seeing our wines surprise and delight. We are committed to elevating your event through meticulously beverage packages, where each sip serves as a reflection of your distinct event vision. To complement this, we provide an experienced bar crew dedicated to delivering an impeccable service.



PACKAGES

GOLD

Vino Di Famiglia Prosecco
SV Chardonnay
Ruby's Rosé
SV Pinot Noir
Horse & Cart Shiraz-Cabernet

Corona
Soft Drink
*Spirits on consumption

\$60 - 4hrs

PLATINUM

Vino di Famiglia Prosecco
SV Pinot Grigio
SV Sauvignon Blanc
Horse & Cart Nebbiolo Rosé
SV Pinot Noir
SV Shiraz

Corona
Peroni Nastro
Adelaide Hills Cider
Hendricks Gin
Smirnoff Vodka
Johnny Walker Scotch
Soft Drink

\$90 - 4hrs

Or

BAR TAB

For your convenience, we offer a flexible bar tab option designed to accommodate the unique needs of your event. How it works:

- Drinks at Bar Prices: All drinks consumed during your event will be calculated at our standard bar prices:
 - Wines: \$10-12 per glass
 - Beers: \$10 per bottle
 - Spirits: \$12 per glass
 - Soft Drinks: \$5 per glass
- Tab Management: Once the initial \$5000 bar tab is exhausted, you have two options:
 1. Extend the Tab: Increase the tab to continue covering drinks for your guests.
 2. Cash Bar: Switch to a cash bar where patrons pay for their own drinks.

Min Spend \$5000

Spirits & cocktails available on consumption. Must be requested and discussed with host when making package selections. Pre-paid bar tab available as package alternative. Guests are also welcome to purchase "off-menu" unless requested otherwise by the event organiser.



TERMS & CONDITIONS

Booking & Payment Terms

To secure your booking, we require the full amount of your room hire as a deposit. This non-refundable unless previously negotiated with the host.

Package selections, dietaries, and final numbers require confirmation two weeks prior to your event. Full payment is required upon final selections.

Credit card surcharges apply (VISA 1.5%, Mastercard 1.5% & Amex 1.8%). Public holiday and Sunday events are subject to surcharges.

Beverage

Amadio cellar door is exclusive to Amadio wines for all events and beverage packages. Beer, cider, and spirits are available upon request. Additional charge's may apply for upgrades to beverage packages.

Venue Hire

Your venue hire grants you access to the cellar door for the duration of your event as well as 60mins either side for bump in/out. We ask that all guests depart by 12am with respect to licensing, pack down, and cleaning. All infrastructure and decor must be collected prior to departure unless previously negotiated with the host. Access to the venue outside of event hours may incur additional fee's to compensate for staff wages.

Liability & Damages

Clients are financially responsible for any damages to the property or equipment caused by guests whether accidental or otherwise. A fee may be charged for excessive glassware breakages or additional cleaning such as confetti.

The host is not liable for any loss, injury, theft or damage of personal goods brought to the venue by clients or guests of the clients.

CONTACT US

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