

Thank you for considering the Windy Point Restaurants as the setting for your special event, and providing us with this opportunity to introduce our unique facilities.

The Windy Point Restaurant and Cafe are situated just 15 minutes from the heart of the city and boast breathtaking views from the Gulf of St Vincent to the Adelaide Hills through full length 180° windows. We are proudly South Australian with a strong focus on fresh local produce and South Australian wines, supported by an extensive award winning beverage list.

The Restaurant exudes an understated elegance with rich furnishings, upholstered chairs and a retractable glass ceiling exposing the sparkle of the night stars. Service is unobtrusive and seamless. Add the stunning contemporary cuisine of Executive Chef Justin Miles and your wedding becomes truly unforgettable.

The Café welcomes guests with a more relaxed and friendly atmosphere. The menu is satisfying and robust and bursting with flavour.

The Pavilion is adjacent to the Café and is perfect for pre-dinner drinks, cocktail parties and smaller events.

Our unique combination of outstanding views, ample parking and world class dining, all in close proximity to the city, makes this the perfect venue to host your special day. Attached is our Exclusive Use information for your perusal. We would be pleased to work with you to develop a food and beverage package to meet your specific needs. We understand that every event is different and we want yours to be the very best it can be.

We look forward to the opportunity of providing you with a magical Windy Point experience.

kind regards

Clare Bray

Event Co-ordinator



Windy Point

Restaurant

Degustation Menu

House-Made Olive Bread

B.-d Farm local butter

Green Beans

rosemary and garlic custard, hazelnut pesto, quark

Huon Ocean Trout Carpaccio

squid ink aioli, citrus crisps, smoked paprika oil

St Vincent Gulf Snapper Fillet

potato and oyster cream, apple syrup, fennel chutney

Pork Belly and Mushroom Braise

Watervale oyster mushroom, white polenta, salsa verde

Lacquered and Confit Duck Leg

duck and pumpkin filo, kohlrabi remoulade

Thornby Lamb Shoulder

chickpea, garlic, tagine bonbon, tomato and zucchini relish, radish

Belgian Chocolate and Hazelnut Palet

brandy snap crumb, lemon and desert lime sorbet

4 Hour Beverage Package

Howard Vineyard Sparkling, Adelaide Hills

Turkey Flat White MRV, Barossa Valley

Yalumba Old Bush Vine Grenache, Barossa Valley

Heineken Lager, Coopers Pale Ale and Cascade Light beer,

Hills Apple and Pear Ciders

Juices and soft drinks, Vittoria coffee and selection of leaf teas

Each course can be matched with individual wines at an additional cost.

Sample menu only, content is subject to change

Windy Point

cafe & pavilion

Canapés

Chef's selection of seasonal canapés

Menu

Bread

House-made ciabatta with salted butter

Entrée Tasting Plate

A selection of house specialties presented per person
chicken drumette, skordalia and
speck, smoked salmon, pea tart and
beetroot, relish, fetta

Main Course

(choice of three)

Grass Fed Beef Fillet (220g)

(served medium)

potato galette, broccolini

Chicken Breast

apple, parsnip, apple relish

Barramundi Fillet

creamed corn, white beans, rocket

*main course served with green leaf salad with fetta, tomato and dates
and fat chips with rosemary salt*

Dessert Tasting Plate

White chocolate vanilla slice and
Passionfruit cheesecake and
Chocolate brownie, frangelico mousse

4 Hour Beverage Package

Hardys Riddle Sparkling, Sauvignon Blanc and Shiraz Cabernet
Heineken lager, Coopers Pale Ale and Cascade Light beer,
Hills Apple and Pear Ciders,
Juices and soft drinks, Vittoria coffee and a selection of leaf teas

Sample menu only, content is subject to change

Exclusive Use

The Windy Point Restaurant, Windy Point Cafe and Pavilion dining areas can be booked exclusively for your event. In order to close these areas to other bookings, a minimum spend applies – Price on Application.

Venue Capacity	Windy Point Restaurant	Windy Point Café	Pavilion
Seated	110 guests	80 guests	50 guests
Stand up		200 guests	120 guests

Pricing and Menu Variations

Pricing is correct at the time of printing however it is subject to variation in case of unforeseen circumstances. In the event of a price rise a minimum of 30 days notice will be given. All prices quoted are GST inclusive. Menu content changes regularly to reflect seasonal availability.

Bookings and Deposits

A non-refundable deposit of 25% of the minimum food and beverage charge is required within seven days to secure a booking.

Cancellation for Exclusive Use

In the unfortunate instance of cancellation of the event by you, we must be advised in writing. The following charges will apply.

More than 60 days notice –	Full refund of deposit paid
Less than 60 days notice –	a cancellation fee of 25% of lost revenue
Less than 30 days notice –	a cancellation fee of 50% of lost revenue
Less than 7 days notice (full or partial reduction in numbers)	a cancellation fee of 75% of lost revenue

Payment Policy

Charge account facilities will not be extended unless by prior approval by the Manager. Credit Cards: Credit card payments by Amex are subject to credit card fees of 2.5%. Please note credit card fees are non refundable should your event be cancelled. Direct Deposit details are available upon request.

Confirmation of Numbers

The confirmed number of guests is required three (3) days prior to the event. This is the minimum number of guests that will be charged for. Variations of greater than 15% to original numbers will forfeit the deposit. Menu details are to be finalised by no later than ten (10) days prior to the event.

Compliance, Responsible Drinking and Behaviour

The hirer agrees to conduct the event in an orderly manner and in full compliance with our policies and all applicable laws. Windy Point management reserves the right to remove any person from the complex who in their opinion may cause damage/harm to the property/any person.

By law and by choice, we are required to ensure that alcohol is consumed in a responsible way. In the interests of everyone's safety and enjoyment, excessive alcohol consumption and/or irresponsible behaviour by individuals must be identified and controlled early with supply of alcohol to those concerned stopped at that point. Please note that you are responsible for the behaviour of your guests. Our staff will work with your designated representative to assist. Failure to comply could result in legal, liability and compensation issues.

No food and beverage may be brought onto the premises without prior arrangement.

Liability, Insurance, Damage and Equipment

You may have certain rights under Australian Consumer Law, which is schedule 2 to the Competition and Consumer Act 2010 (Cth) These include consumer guarantees that the services we provide to you will be carried out by us with due care and skill, will be fit for the purpose disclosed and will be supplied within a reasonable time. These terms and conditions do not exclude or limit these guarantees or any other statutory rights that you may have under applicable laws. To the extent that the Australian Consumer Law, statutory rights and other applicable laws do not apply, you acknowledge and agree that the Windy Point Restaurants are not liable to you for, and you indemnify the Windy Point Restaurants against, any claim for injury or loss to property or injury to person directly or indirectly in connection with the Event (including but without limitation loss or damage or injury caused by fire, recklessness or negligence on the part of the Windy Point Restaurants and/or theft, fraud or dishonesty by its employees and agents or unrelated third parties) The Windy Point Restaurants' total liability to you under this agreement will not exceed the amount of the payment made or payable by you for the Event.

It is your responsibility to provide the appropriate insurance for the event.

You agree to indemnify and keep indemnified Windy Point Restaurants in full against all claims, actions, suits, proceedings, demands, costs (including solicitor and client costs), expenses and losses sustained or incurred by us including any damages sustained to the property of the Restaurants as a result of any breach by you of these terms and conditions herein or of any acts, omission or neglect on your part or your agents, guests, invitees, contractors or sub-contractors.

You remain personally responsible and liable for all damages or losses suffered by the Windy Point Restaurants howsoever caused whether direct or indirect, arising from wilful or negligent conduct on your part and/or wilful or negligent conduct of your agents, guests, invitees, contractors or sub-contractors.

Nothing may be nailed, screwed, stapled or adhered to any wall, door, window or any other part of the building.

Please do not hesitate to contact us if you have any queries with regard to these terms.

Deliveries

All deliveries to the Windy Point Restaurant complex must be approved by the restaurant and must be clearly marked with the name of the hirer and the date of the function. Approved deliveries must be made between the hours of 12.00 and 5.00pm. The Windy Point Restaurants do not provide storage and are not responsible or liable for goods in any way.

Cleaning

General and normal cleaning is included in the cost. You may incur additional charges in instances where an event has created cleaning requirements, which are considered to be over and above normal cleaning e.g.: use of confetti.

Labour Charges / Extending Hours

Any event continuing beyond confirmed departure time may incur additional charges.

Unforeseen Events

Windy Point does not accept any liability should we be unable to provide facilities reserved due to circumstances beyond our control. No further claim other than entitlement to a full refund of any deposit paid may be made.