

# Vintage Chef Co Long Room & Cafe



## Private Function Packages

**FOR ALL BOOKINGS AND EVENT ENQUIRIES PLEASE CONTACT US BELOW**

events@vintagechefco.com.au | 85 244 330 | 159 Hermann Thumm Drive, Lyndoch SA

[www.vintagechefco.com.au](http://www.vintagechefco.com.au)

# The Spaces

Our function spaces are perfect for birthdays, bridal showers, engagements, christenings, baby showers and any other special occasions.

## The Long Room

Capacity up to 50pax

Private use up to 5 hours

Available Monday to Saturday 9am - 3pm

Room hire \$250

Minimum spend \$1500

## The Cafe

Capacity up to 120pax standing

Private use up to 6 hours

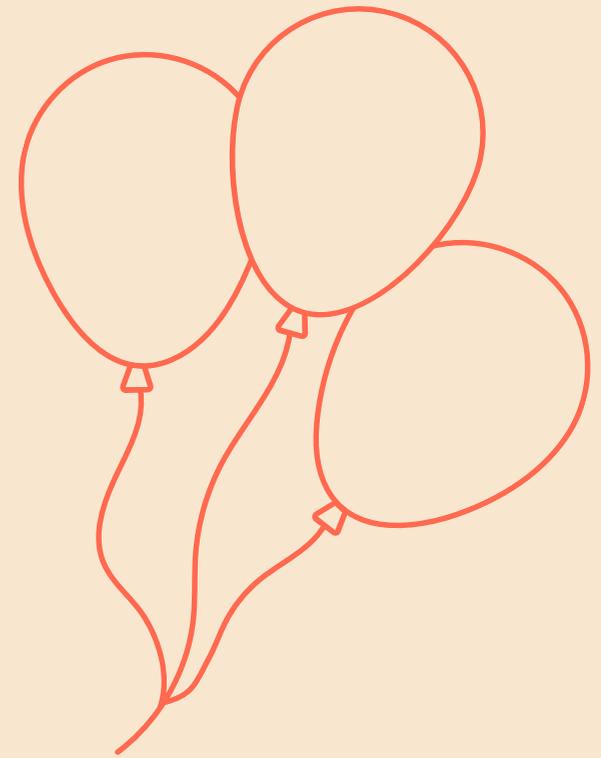
Available Friday 5pm - 11pm or

Sunday 11am - 5pm

Room hire \$500

Minimum spend \$3000

Minimum spends are inclusive of food and drink and do not include any hire fees. To secure your booking the non-refundable room hire must be paid in full.



## Inclusions

Both our spaces are beautifully decorated to create the perfect setting for a walk in and walk out function.

We look after the set up and pack down and provide all the required amount of seating and tables (including a gift and/or cake table), crockery, cutlery and glassware, bluetooth speaker you can connect to, lounge area, food and beverage staff, kids play areas, wine barrels with stools and lawn games (weather permitting).

Our team are fully equipped and experienced to ensure your next private function is one that you and your guests remember.

# The Food

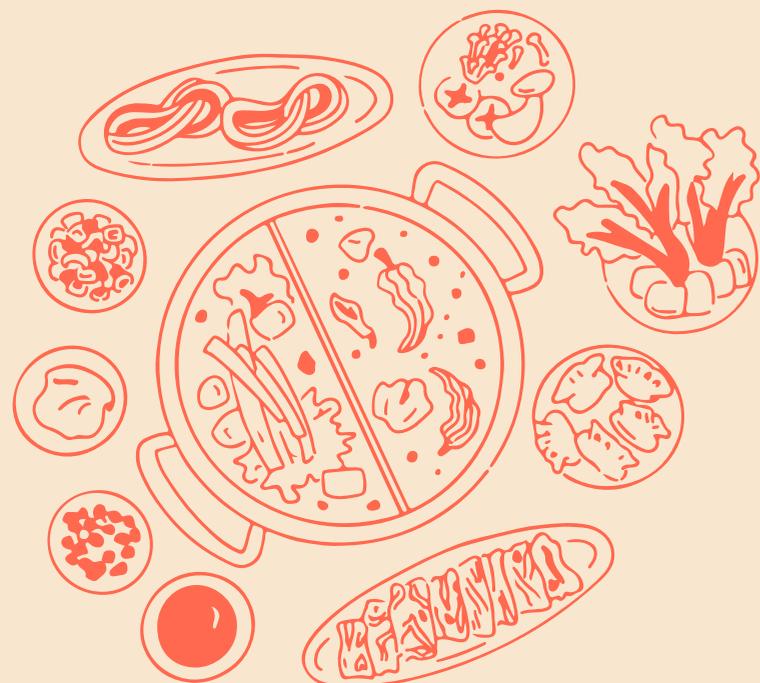
## Cocktail / Shared Platters

Pork and prawn dumplings (20 pieces)  
with soy and ginger dipping sauce  
**\$50**

Southern chicken pieces GF (10 pieces)  
with vcc mayo  
**\$30**

Pork belly GF/DF (10 pieces)  
with spiced caramel, lime, fresh herbs  
**\$45**

Salt and pepper squid GF (10 pieces)  
with lemon and aioli  
**\$30**



Vegetarian spring rolls V/DF (20 pieces)  
with chilli and lime dipping sauce  
**\$40**

Arancini Balls V (20 pieces)  
Pumpkin and mushroom, with garlic aioli  
**\$60**

Bruschetta VE (10 pieces)  
garlic sourdough topped with tomato, basil oil  
and balsamic vinegar  
**\$35**

Gourmet pizza (2 x 8 slice pizzas)  
margherita V and barbecue chicken  
**\$40**

Antipasto platters GFO (feeds up to 10)  
with local cheeses, cured meats, dips, garlic  
sourdough and olives  
**\$90**

Bowls of hot chips V/GF (feeds up to 10)  
**\$20**

Bowls of seasonal salads V/GF (feeds up to 10)  
**\$20**

Dessert platters V/GFO (20 peices)  
with chefs selection of all your fave treats  
**\$80**

# The Drinks

## Put it on the tab

This is the most popular option for our clients. From our drinks menu you can choose the amount, choose the drinks or choose to subsidise for your guests. Our team can assist you with this process.

## Pop it in a package

**4 Hours \$45pp**

**6 Hours \$65pp**

3 Wine Options

2 Beer Options

Apple Cider

Soft Drink

Juice

Tea and Coffee

(Wine and beer options are subject to vintage and availability)

## Pay as you go

Just as it reads, people are able to purchase anything from our drinks selection (including cocktails) and pay as they go. A surcharge will apply if the minimum spend is not reached and payment will be required at the conclusion of your event.

## Additional options

For any additional drink options, pricing or a customised beverage package please speak to our friendly staff.



# The FAQ's

## **How long can we be there?**

Function hire is dependant on the space you choose. For additional time or use outside of available hours please speak to our friendly staff.

## **Can I bring in a cake and can you cut it for me?**

Yes, we have a \$20 cake fee for groups under 40 people, and a \$40 fee for anything over that. This includes a cake stand, plates, cake forks and napkins for you and your guests to help yourselves! We charge an additional \$3pp to cut and serve your cake on platters or individually on plates.

## **Do you cater for dietaries and kids?**

We sure do! All dietaries can be specially catered for at \$35pp if you can't find something on our so you don't need to choose your menu around dietary requirements. Speak with our friendly staff to go over your options.

## **How do I know what food and drink to pick?**

VCC are event experts, if you're struggling to pick packages and platters for your group we can help! But as a menu guide people will fill up on a good variety of food options with around 5-6 pieces each.

## **Can we bring in our own decorations?**

Absolutely! Decorate your tables or the room to suit your style. Early access and additional bump out times are available for supplier set ups.

## **Can we BYO any food or drinks?**

Sorry that's a no from us! Due to licensing and food safety you aren't allowed to BYO any food or drinks. We do allow small edible gifts and charge a corkage of \$15 per bottle with a max of 4 bottles of wine.

## **Can we use the space and hire another caterer thats not VCC?**

Unfortunately no, due to health and safety requirements we do not allow any outside caterers.

# The Nitty Gritty

## **Bookings**

All bookings must be in writing to [cafe@vintagechefco.com.au](mailto:cafe@vintagechefco.com.au). Dates will only be held for 7 days before the non-refundable room hire is payable to confirm your booking.

## **Payments**

All food must be paid for in full 7 days prior to your function. Any remaining payments must be finalised at the conclusion of your event. If you require an invoice for payment please let us know. Public holidays and credit card surcharges may apply.

## **Selections / Numbers**

Your menu, final numbers and dietaries must be finalized 10 days prior to your event. We endeavor to ensure that all menu choices will be suitable for your event. If you have any concerns surrounding food or beverage options, please contact us.

## **Changes / Cancellations**

We must be notified a minimum of 10 days prior to your event in regards to any changes or cancellations. Changes and cancellations are to be given in writing only. Any payments made prior to cancellation are forfeited and non-refundable.

## **Client Responsibility**

The client assumes full responsibility for any damage caused by them, their guests, invitees, or any other people present and attending the function. This applies to any damage of property and equipment supplied by or hired by Vintage Chef Co.

## **Availability**

Vintage Chef Co reserves the right to change the menu, packages and pricing at any time due to availability.