



PIKES

CLARE VALLEY

Established 1984

Weddings & Functions

Pikes is a picturesque Clare Valley winery, brewery and restaurant, combining modern architecture with an impressive history.

First established in 1984, the Pikes Polish Hill River Estate now spans 100 hectares and offers superb vineyard views, creating the perfect backdrop for your wedding.

A stunning venue for a ceremony, large or small, with several options for you to choose from...

Select from the estate garden with its large manicured lawn, or the picnic area lined with ancient gums.

Intimate ceremonies are catered for too, with the pruner's hut - a cosy stone building perched atop a hill with striking vineyard views.

Celebrate into the evening with a reception at the award-winning and hatted restaurant, Slate. Showcasing a Modern Australian menu featuring seasonal and regional ingredients alongside an impressive selection of estate grown wine and craft beers from Pikes Wines and Pikes Beer Co.

Pikes is a full-service venue that can seat up to 100 people, or for standing cocktail functions up to an impressive 120 people. Pikes – a Clare Valley icon, and a venue that has everything covered for your perfect day.



Venue Spaces

Area	Capacity	Price	
Restaurant, Deck & Tasting Room (whole function space)	120 standing	Mon - Wed	\$4,000
	100 seated (including bridal table)	Thu - Sun	\$6,000
	60 guests minimum		
Restaurant & Deck	60 standing	Mon- Wed	\$2,500
	80 guests seated	Thu - Sun	\$5,000
	40 guests minimum		
Deck only (seasonal availability)	40 guests	Mon - Wed	\$400
		Thu - Sun	\$1,000
The Cellar	8-16 guests seated	\$200 (4 hour duration) \$100 extra per hour	
Wedding Ceremony	50-120 guests, depending on ceremony location.	\$2,000	
Only available with a reception booking at Pikes.			



Photography by Kate Pardey

Catering Packages

Sit down & canapé packages are inclusive of food service staff.

Packages are based on 40 guests minimum.

Menu Options (example only)

Set Menu with Alternate Drop

2-course alternate drop	Main (2 options) Set Dessert or Cheese Platters	Starting at \$80 per person
3-course alternate drop	Entrée (2 options) Main (2 options + sides) Set Dessert or Cheese Platters	Starting at \$100 per person

Shared Menu

2-course shared table	Shared Main (2 options) Petit Fours or Cheese Platters	Starting at \$85 per person
3-course shared table	Shared Entrée (2 options) Shared Main (2 options + 2 sides) Petit Fours or Cheese Platters	Starting at \$105 per person

*Set and shared menus include complimentary house-made bread

Canapés	Starting at \$45 per person for a choice of 4 canapés
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Oyster Grazing Station (depending on seasonal availability)	\$12 per person
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Freshly shucked South Australian Pacific Oysters with lemon & mignonette.

minimum 40 people

Celebration Cake

*Celebration cake is cut & served to guests with accompaniments.	\$4 per person
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We also offer cheese platters & petit fours.	Pricing on request.
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Sample Menu

Our culinary team produce seasonal menus that showcase the best food from in and around our region.

Canapés

- Salmon rillette, chives, dill, crostini
- Cured duck breast, parfait, pear relish, crostini
- Sweetcorn fritter, avocado salsa, pickled ginger
- Vietnamese cold roll, chicken, nam jim
- Manchego & leek croquette, romesco
- Stansbury Oyster, Riesling foam (surcharge applies)

Entrée (alternate drop or individual)

- Twice cooked pork belly, spiced apple, pickled cauliflower, blood pudding crumb
- Caramelised onion and heirloom tomato tart, olive, chervil, balsamic
- Seared Japanese eggplant, pumpkin, miso, grilled spring onion

Main (alternate drop or individual)

- Seared chicken breast, sweet potato puree, charred asparagus, preserved lemon, harrisa
- Beef tenderloin, charred broccolini, potato fondant, stout mustard, Pikes cabernet jus
- Pan seared market fish, fennel soubise, burnt lemon, sauteed greens, verjuice raisins

Sides

- Duck fat roasted potatoes, herb butter, rosemary salt
- Seasonal greens, lemon butter, toasted almonds
- Sumac roasted carrots, curd, carrot top pesto
- Mixed leaves, shaved fennel, radish, aged balsamic

Desserts (alternate drop or individual):

- E'ton mess of meringue, lemon curd, fresh berries, mascarpone, vanilla bean gelato
- Bryksy's blue gum honey panna cotta, pistachio praline, rhubarb
- Chocolate fondant, honeycomb, roasted hazelnut, whisky anglaise

Beverage Package

Enjoy our range of Award-Winning Pikes Wines and craft beer from Pikes Beer Co.

The Beverage Package is a fixed price per person for a set period of time.

The below pricing is also inclusive of table service and beverage service staff.

Beverage Package Pricing:

2 hours \$35 per person

4 hours \$45 per person

5.5 hours \$50 per person

6.5 hours \$65 per person

Additional charges for wines over \$30 per bottle

Guests enjoy unlimited service consisting of:

1 x sparkling wine

2 x white wines

2 x red wines

2 x Pikes beers

Soft drink & orange juice

San Pellegrino sparkling water & filtered rain water

Drinks on Consumption

A minimum spend of \$2,000 applies to drinks on consumption.

All beverages consumed will be charged to a tab and invoiced post-event.

A beverage price list can be provided upon request.

Please note that a limited beverage offering from your selection will be available for post ceremony drinks.



Photography by Wine Australia

Package Inclusions

Sit Down Package

- Event management & coordination
- Food service staff
- Tables and chairs (additional chairs required for events over 80 guests)
- Crockery & cutlery
- Linen & glassware
- Complimentary plunger coffee & tea station
- Set up & pack down of tables, chairs, crockery, cutlery, linen & glassware

Canapé Package

- Event management & coordination
- Food service staff
- Crockery & cutlery
- Linen & glassware
- Set up & pack down of tables, chairs, crockery, cutlery, linen & glassware
- Onsite furniture (selection of furniture to be agreed upon with Restaurant & Functions Manager)



Photography by Hygge Studio



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Wedding Ceremonies

Pikes is the perfect venue for a ceremony, large or small.

Choose from the estate garden with its large manicured lawn, or the picnic area lined with ancient gums. Intimate ceremonies are catered for too, with the pruner's hut - a cosy stone building perched atop a hill with striking vineyard views.

Ceremony Hire is priced at \$2,000 and is inclusive of the following:

- Your choice of ceremony location reserved for 1.5 hours
- Use of the grounds for photography for a further 1.5 hours
- 20 x white Americana chairs, plus 2 x additional chairs & round table (for signing marriage certificate)

On-site Ceremony locations and capacities of these areas:

- Garden Area - 120 people
- Picnic Area - 100 people
- The Pruner's Hut - 20 people

The Pruner's Hut



Photography by Kate Pardey



Photography by Joel C Photography



Photography by Matt Walker



Photography by Evan Bailey Photography



SLATE

RESTAURANT

PIKES

CLARE VALLEY

Established 1984

PIKES
BEER CO.

Pikes Wines & Slate Restaurant
233 Polish Hill River Road, Sevenhill SA 5453

Restaurant & Functions Manager
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Photography by What Pete Shot