

LAMBERT  
ESTATE

CONFERENCES



## PART OF THE LANDSCAPE



Lambert Estate is a beautiful family owned and operated boutique winery, restaurant and function venue located in the world-renowned Barossa Valley.

Nestled in the rolling hills to the west of Angaston just off the Barossa Valley floor, we are blessed with some of the region's finest soils and climatic conditions.

Situated on 250 acres, the Lambert Estate vineyard consists of 17 unique soil types and is planted around old gum trees that are scattered throughout the property.

Every aspect of our production has been thoughtfully considered with the best practices of environmental sustainability in mind. We have nearly 800 solar panels that generate enough power to supply all our power needs (when the sun is shining) and we harvest all the rainwater from our roofs to supply 100% of the winery's water needs.

We grow and produce a large variety of food on our 250-acre Estate. The fruit & nut trees ripen mostly in January to April, though some produce fruit throughout the year. Our large greenhouse produces year-round and supplies most of the vegetables and spices used by our Chefs in our restaurant.

We grow 11 different varieties of grapes on our 120-acre vineyard and make 17 estate wines. Lambert Estate wine is hand crafted; basket pressed and aged in American, French or Hungarian oak barrels.

As all the grapes are grown on the Estate you can be sure that every bottle from Lambert Estate has our signature of quality on it.

From vine to wine, we're fully in control of every stage of the process!

## OUR VENUE



A modern and breathtaking yet intimate Barossa event and function venue. When we designed our new facilities here at Lambert Estate, we wanted to provide an amazing space in the Barossa.

From business meetings to group luncheons... from weddings to special parties - we've got it covered.

It's a beautiful venue with stunning views and the perfect location.





## BOARD ROOM

Monday - Friday \$300

Large board table - Seats 16pax

Includes projector with screen and whiteboard

Area 45m<sup>2</sup> - Dimensions 5m x 9m

## REDWOOD BAR

Monday - Friday \$500

Saturday & Sunday \$1,500

Sit down capacity 40pax / Standing Canapé 80pax

Area 94m<sup>2</sup> - Dimensions 6m x 14m

## LAMBERT BALLROOM — Half room

Monday - Friday \$1,000

Saturday & Sunday \$1,500

Sit down capacity 190pax / Standing Canapé 250pax

Round tables (10 per table) 190pax

Cabaret tables (8 per table) 152pax

Theatre 230pax

Area 243m<sup>2</sup> - Dimensions 11m x 12m

## Full room

Monday - Friday \$1,500

Saturday & Sunday \$2,500

Sit down capacity 380pax / Standing Canapé 500pax

Round tables (10 per table) 380pax

Cabaret tables (8 per table) 304pax

Theatre 450pax

Area 486m<sup>2</sup> - Dimensions 22m x 24m

Load bearing weight is 400kg/sqm

Exclusive access from 5pm. Exclusive access prior to 5pm \$1000

per hour. Full exclusive venue hire for the day 9am - 12am \$10,000

Minimum spend Monday to Friday \$6,500, Saturday & Sunday \$10,000



## DINING PACKAGES



Lambert Estate has a range of menu options to suit your Conferencing Requirements. We proudly support local food, which means our food features the best that the Barossa and South Australia has to offer. There is a great selection of exquisite, tempting options to suit your requirements. Our menu options range from stand up cocktail style to full three course sit down service. Enjoy a range of Lambert Estate wine packages to complement your choice of menu.



## MORNING/AFTERNOON TEA - \$14PP

*\*\*menus and pricing subject to change*

Includes:

*1 x sweet option*

*1 x savoury option*

*Includes coffee, tea and filtered water*

### Sweet items

Scones, orchard jam, vanilla cream (V)

Espresso & chocolate slice (gf)

Pear & apple crumbles (V)

Passionfruit curd tarts (V)

Meringues, Jersey cream,  
poached fruits (gf)

Vanilla bean cheesecakes (V)

Assorted cookies (2pp)

### Savoury items

Barossa double smoked ham  
& cheese croissants

Zucchini & Barossa bacon frittata (gf)

Asparagus and brie quiche (V)

Smoked salmon & dill tartlets

Carême pastry sausage  
rolls, tomato chutney

Spinach & feta pastries (V)

### Additions

Seasonal fruit and berry platter

*Serves 10, \$35 ea*

Platter of local cheeses, seed crisps, nuts  
and dried fruit

*Serves 10, \$40 ea*

Extra sweet item *\$4 pp*

Extra savoury item *\$5 pp*

## WORKING LUNCH, COLD - \$22 PP

### Min 10 people

Wood oven breads filled with an  
assortment of local smallgoods,  
chutneys and pickles

*Some examples include  
(subject to seasonality);*

Barossa double smoked ham,  
cheddar, Dijon mustard

Smoked turkey, brie, aioli

Mettwurst, cheddar, spicy tomato kasundi

Smoked salmon, rocket,  
preserved lemon cream

Roma tomato, basil and bocconcini

### Additions

Platter of regional cheeses,  
driedfruit, nuts and crisps *\$9pp*

Platter of seasonal fruits and berries *\$9pp*

Chefs selection of savoury quiches  
and pastries (hot) *\$9pp*

Platter of cheeses and fruits *\$14pp*

Platter of cheese & fruits and  
hot quiches *\$25pp*

## WORKING LUNCH, HOT - \$55 PP

### Min 15 people, served platter style

*Choose two items from below,  
extra item \$12 pp*

Frittata of feta, zucchini, Barossa bacon,  
thyme, greenhouse rocket (gf)

Peruvian spiced chicken, quinoa, dried  
tomatoes, olives, mint, green chili yoghurt (gf)

Chargrilled beef fillet, sweet potato and  
pumpkin crush, red wine jus (gf)

Freshly made free range egg pasta, chorizo  
sausage, cherry tomato sugo, Lamberts  
capers, olives, chilli, basil, parmesan

Baked parmesan herb polenta, roasted  
garlic mushrooms, walnut pesto (V, gf)

All served with Lamberts freshly picked salad  
leaves, house made bread and whipped butter



## PLATED FUNCTION MENU

*\*\*menus and pricing subject to change*

**Minimum 50 people, outside of restaurant hours**

### SET MENU

*Select one dish per course from following menu*

*Two courses \$75 pp*

*Three course \$95 pp*

### ALTERNATE PLACEMENT MENU

*Select two dishes per course from following menu*

*Two courses \$77 pp*

*Three course \$97 pp*

### Entrée

Poached Australian prawn cutlets, citrus emulsion, fennel salad (gf)

Hot smoked salmon, horseradish cream, capers, herb salad (gf)

Chargrilled lamb salad, feta, olives, rocket, tzatziki (gf)

Garlic mushroom arancini, chili aioli (gf)

Twice baked goat cheese soufflé, garden leaves (v)

Seared Barossa haloumi, roasted peppers, tomatoes, olives, capers, basil (gf, v)

Individual antipasto selection of house smoked and local smallgoods, pickles, chutneys and cheeses

### Main Course

Tenderloin of beef, truffled parsnip puree, thyme roasted mushrooms, red wine jus (gf)

Blackened Atlantic salmon fillet, charred cauliflower, tarragon emulsion (gf)

Crispy skin confit duck Leg, Dupuy lentil cake, red wine shallots (gf)

Chargrilled lamb backstrap, spiced carrot puree, verde labneh (gf)

Peruvian spiced chicken thigh, chimmi churri, salsa criolla (gf)

Crispy skinned, slow cooked pork belly, coriander salad, chili caramel (gf)

Spiced chickpea and quinoa cakes, salsa verde (gf, v)

### Dessert

Espresso and dark chocolate panna cotta, pistachio biscotti (gf)

Apple, almond and polenta cake, citrus syrup, spiced orchard fruits (gf)

Steamed treacle pudding, vanilla bean anglaise, white chocolate praline

Individually plated selection of local cheeses, dried orchard fruits, pastes and seed crisps

### Additions

Pre-dinner canapes

*Half hour \$24 pp | One hour \$35 pp*

Sides served to tables in bowls, share style:

- Hand cut crispy potatoes
- Steamed seasonal greens with herb butter
- Lamberts Greenhouse salad, citrus emulsion

*\$3 pp*

Choice of Entrée

*Select two choices \$15 pp*

Choice of Main

*Select two choices \$25 pp*

Cheese platters, share style to tables  
*\$15 pp*



## SHARE STYLE FUNCTION MENU - \$90 PP

*\*\*menus and pricing subject to change*

### Starters

House made ciabatta bread  
with butter & sea salt

A selection of locally cured and smoked  
meats accompanied by Lamberts  
caperberries, pickled vegetables,  
marinated olives and preserves

*OR*

Chef selection of roaming canapes

### Mains, served platter style

*Please choose two, extra choice \$14 pp*

Creole style blackened chicken  
with salsa fresca (gf)

Crispy skinned pork belly with chilli glaze  
topped with coriander and mint (gf)

Whole roasted Eye fillet of beef, Dijon  
mustard and black pepper rub (gf)

Chermoula baked Atlantic salmon fillet  
with chilli, lemon & horseradish cream (gf)

Seared Barossa haloumi, roasted peppers,  
capers, olives, fresh basil & tomato (gf, v)

12hr Hickory Smoked Beef Brisket (gf)

### Salads & vegetables, served in share bowls

*Please choose two items  
from either section;*

*Cold*

Lamberts garden leaves and herbs with  
a citrus and mustard emulsion (gf, v)

Beetroot with feta, pecans dressed  
with red wine vinegar (gf, v)

Toasted walnuts with fresh pear,  
rocket & parmesan (gf, v)

Celery, apple, dill with yoghurt  
& preserved lemon (gf, v)

*Warm*

Crispy potatoes with thyme & garlic (gf, v)

Steamed seasonal greens with  
herb butter & seeds (gf, v)

Coriander spiced pumpkin with  
Barossa feta & macadamias (gf, v)

Roasted cauliflower with smoked  
paprika & black pepper (gf, v)

### Desserts

*Please choose two, served petit four style*

White chocolate panna cotta (gf)

Vanilla bean cheesecake

Tartlets of peach and frangipane

Espresso and Dark chocolate mud cake (gf)

Apple & Almond polenta cakes (gf)

Pear and cinnamon crumble



# BEVERAGE PACKAGES

## STANDARD



2 Hour Beverage Package \$40 per person  
3 Hour Beverage Package \$49 per person  
4 Hour Beverage Package \$58 per person

*Additional Hour \$10 per person per hour*

## PREMIUM



2 Hour Beverage Package \$50 per person  
3 Hour Beverage Package \$59 per person  
4 Hour Beverage Package \$68 per person

*Additional Hour \$10 per person per hour*

## RESERVE



2 Hour Beverage Package \$65 per person  
3 Hour Beverage Package \$74 per person  
4 Hour Beverage Package \$83 per person

*Additional Hour \$15 per person per hour*

VARIETAL EXPRESSION



CLASSIC



PREMIUM



SPECIALTY



# EXTRAS



## TABLES & CHAIRS

Round 1.8m tables with to the floor linen cloths (seats up to 10)

Black Adelaide chairs

## HIRE & INFRASTRUCTURE

There are many options we can provide when looking at the stages, lighting & furniture. The cost for these items will be dependent on what is required and needed for your special event.



## A/V AVAILABLE

2 x projectors

2 x screens

Sound mixing board

2 x wireless microphones

2 x speakers

Tables and chairs are included in the venue hire fees, the A/V available is \$500 per day



# TEAM BUILDING ACTIVITIES

## LAMBERT WINE AND FOOD EXPERIENCE

Lambert Estate offers a range of experiences and activities for your group to indulge in the very best that Lambert Estate and the Barossa have to offer. We are a beautiful family owned and operated boutique winery, restaurant and function venue located in the world-renowned Barossa Valley.

Nestled in the rolling hills to the west of Angaston just off the Barossa Valley floor, we are blessed with some of the region's finest soils and climatic conditions.



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## GUIDED VINEYARD TOURS

Explore our sustainable vineyards at Lambert Estate on a guided tour in the comfort of one of our eight electric carts. We can take groups up to 56 at one time and rotate on the hour for large groups. Our tour takes you through our 13 different varieties of vines, our kitchen gardens, and estate orchard with over 200 varieties of fruit and nut trees. Our large greenhouse produces year-round and supplies most of the vegetables and spices used by the Chefs in our restaurant. The tour will also highlight our sustainable accomplishments including 800 solar panels, large rainwater collection and the design of the building to take advantage of passive solar principles. Take a step back in time as you discover

the history of our land and the Barossa, with breathtaking views across the valley. During the tour you will see first-hand what goes into creating our wonderful wines and food.

*(Price on application)*



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## CULINARY TIPS AND TRICKS FROM THE PROFESSIONALS

Learn some tricks of the trade from our professionally trained chefs. Delegates will learn expert kitchen and knife skills, like how to dice an onion correctly!

Uncover the secrets of making the perfect vinaigrette and why it is important to balance sugars and acid. By the end of the session delegates will have learnt some skills to bring new and inspiring recipes to their own kitchens along with some nutritional intelligence as well!

The best vinaigrette will be served with lunch on our Estate grown salad greens!!

*(Price on application)*



## 'ONE OF A KIND' WINE BLENDING EXPERIENCE

Step into the winemaker's laboratory and become 'winemaker' for a day. This interactive experience is fascinating and fun, as you combine distinctive flavours and textures to create your very own unique blend!

- Interactive wine blending experience
- Create your own unique wine
- Looking for a challenge? Break into teams, choose your judges and create your own wine competition!

This a hands-on, interactive experience where you play winemaker. Focusing on Lambert Estate's wide range of varieties to create a one-of-a-kind blend. A palette of varieties along with Australia's famous

Shiraz wine parcels, each with distinctive flavours and textures, are combined in search of balance, richness, and finesse. The physical work - picking, crushing, fermenting, foot treading, basket pressing and barrel ageing - is all done for you, and you get to create a wine that is truly unique and may be served with lunch!

*(Price on application)*



# LAMBERT

ESTATE

Contact us to organise a site visit  
and discuss your requirements.

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