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& C O T T A G E S



Your Guide to a

Kaesler Wedding



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***Thank you for your enquiry regarding a wedding reception.
The Kaesler team offers the perfect venue with the highest
quality cuisine to make your day very special.***

*Following are a few features from our wedding package plus
suggested menus, menu choices and drink options.
All options are flexible and we would be happy to look at designing
something to suit a specific budget.*

*We look forward to meeting with you to discuss your personal
preferences. Kaeslers offers their beautifully landscaped gardens
for wedding photos at no extra cost.*



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***“The Fernery” reception room
overlooks the garden
and seats up to 100 people.***

*Your personalised printed menus are provided
along with linen from our colour range.*



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Four and a half star cottage style accommodation available with a honeymoon suite, two other double rooms and our guests have a private sunroom to share.

We encourage you to stay in the rooms along with friends or relatives that may have travelled. This gives you freedom to move around over a large area without any restrictions.

All rooms will be discounted at 10%.

Room tariffs are:

*Suit1 Honeymoon suite \$180 less 10% = \$162 **

*Suites 2 and 3 \$160 less 10% = \$144 **

(This price includes breakfast)

For bookings and further enquiries...

Telephone 08 8562 2711

Email: accounts@krc.net.au

Our address is: Barossa Valley Way Rd, Nuriootpa SA

Postal Address: PO Box 422 Nuriootpa SA 5355

**Prices current at April 2011.*

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Function Menu Options

Option 1 - \$35.00

*2 Mains
1 Dessert*

Option 2 - \$41.00

*1 Soup
2 Mains
1 Desert*

Option 3 - \$45.00

*1 Entrée
2 Mains
2 Desserts*

Option 4 - \$50.00

*1 Soup
1 Entrée
2 Mains
2 desserts*

Option 5 - \$51.50

*2 Entrées
3 Mains
2 Desserts*

Option 6 - \$55.00

*1 Soup
2 Entrées
3 Mains
2 Deserts*



*All options are flexible -
Kaeslers can make
your Wedding Cake
or perhaps you are
interested in a
cocktail party?*

*Please speak to
Heather or Michael.*



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Hor's' Doeuvres Menu

Vietnamese springrolls

Samosas

Baby volauvents

Mini foccacia with sundried tomato and blue cheese

Mini foccacia with mustard butter, smoked chicken and pesto

Marinated chicken wings

Red pork balls with plum sauce

Saffron and Mersey Valley cheese tart

Fried noodle balls

Stuffed vine leaves

Goat cheese en brochette

Deep-fried stuffed mushrooms

Guonsof crumbled flathead with tartare sauce

Any 2 of these for \$4.50 per person

(approx. 2 serves of each per person)

If using these foods for a complete cocktail party

the minimum cost is \$20.00 p/h for 8 choices



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Soups

Barossa noodle, chicken and vegetables

Tomato, thyme and carrot

Seafood bisque

Cream of lettuce and sweet corn

Spicy Thai, almond and chicken

Potato and Barossa bacon

Entrées

Caesar Salad

Pumpkin ravioli with smoked salmon and ricotta in cream sauce

Lavosh sandwiched with cured ocean trout, avocado & basil dressing

Asian marinated pork satay, peanut sauce and jasmine rice

*Saffron pasta tossed with locally smoked chicken, cream,
tomato and green peppercorns*

Roasted vegetable terrine with balsamic dressing



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Mains

*Herb encrusted sirloin, roasted medium
and served with Shiraz sauce*

*Lightly crumbed chicken breast pocketed with potato
and pancetta on a light mustard sauce*

*Pan-fried lamb fillets with Madagascar pepper corn sauce
served on polenta*

*Ocean trout baked on layers of puffed pastry
with Kaesler Semillon and Cinzano sauce*

*Roast breast of turkey with lemon/thyme stuffing and
cranberry port wine sauce*

*Roasted pork fillet with raisin and pistachio nut stuffing
and Cumberland sauce*

*Cajun blackened kangaroo fillet with plum and hoi sin sauce
served rare with a homemade spring roll*

*Fettuccini sandwich of roast peppers, olives,
sun dried tomatoes and mozzarella cheese*



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Desserts

*Lightly steamed raspberry pudding
coated in fresh berry sauce*

*Apricot mousse with apricots poached in
brandy syrup served with marscapone*

*Warm almond and raspberry tart served with mixed berries
tossed in amaretto with cream*

*Rich layered chocolate mousse cake with homemade
chocolate chip ice-cream and Kahlua sauce*

*Individual crème caramel with praline, poached apricots
and King Island cream*

Hazelnut gateau served with homemade lavender ice-cream

*Barossa autumn fruits poached then baked on to a sour cream
flan served with marscapone*

Sticky date pudding served with caramel sauce and cream

Individual cheese plate with lavosh, fruit and biscuits



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Buffet Menu 1

(Minimum of 50 people)

*Choice of one of our homemade soups served
at the table with a home made herb roll*

Buffet style Carvery:

Herb encrusted sirloin

Sugar baked ham

Thyme stuffed turkey breast

Baked potato and sour cream

Salad selection

Condiments

Buffett style Desserts:

Hazelnut Gateau

Almond and raspberry flan

Fresh fruit salad

Served with fresh cream

Coffee and Tea

\$45.00 per person

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Buffet Menu 2

(Minimum of 50 people)

*Choice of our homemade soups to be served
at the table with a homemade herb roll*

Buffet style Carvery as Menu 1

AND

*Oysters and whole prawns
Basket of Barossa crusty bread*

Buffet style Desserts as Menu 1

AND

*A fine selection of Australian cheeses
and assorted biscuits*

Coffee and Tea

\$50.00 per person



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Cocktail Menu 1

Cheeseboard

Platters of Moroccan roast chicken

Platters of continental meats

Breads

Gujons of fish of the day with tartare sauce

Mini foccacias topped with caramelised onion and blue cheese

Saffron Mersey valley cheese tarts

Kalamata olives and dill pickles

Vietnamese spring rolls

Mixed Mediterranean salad

Goat cheese on brochette

Marinated chicken wings

Kaesler pate, lavosh and homemade biscuits

Lamb samosas

Baby vol au vents with mushroom and chicken

Platter of fruits

\$28.00 per person

Coffee and Tea



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Cocktail Menu 2

Lamb kebabs

Prawn and mushroom vol au vents

Smoked salmon mini foccacias

Mini foccacias with onion marmalade and blue cheese

Saffron and Mersey Valley cheese tarts

Stuffed mushrooms

Chicken satays

Marinated chicken wings

Brochette with roast vegetables

Red roast pork balls with plum sauce

Fried noodle balls

Cheese platted

Fruit Platter

Chocolate Wedding cake

\$34.00 per person

Coffee and Tea



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Beverage Prices & Packages

House red (Seppelt Shiraz, Cab) \$15.00

House White (Seppelt Reserve Chardonnay) \$15.00

Sparkling White (Seppelt Reserve Brut) \$15.00

Jugs of beer from long neck bottled beer \$11.00

Jugs of Soft Drink \$8.50

Jugs of Orange Juice \$9.50

Non-Alcoholic wine \$9.00

B.Y.O. Wine \$7.00

Options

- 1. The above for 3 hours @\$22.00 p/h*
- 2. The above for 4 hours @ \$28.50 p/h*
- 3. The above for 5 hours @ \$33.00 p/h*

OR

*A set tab over the bar and our bar person will keep track of it
through the evening and let you know approx.*

\$100 before you get to your limit

Prices inc. G.S.T.

