

# APPELLATION®



AT THE LOUISE

## Private Dining Experience

Private dining at Appellation offers memorable shared experiences based around the enjoyment of fresh seasonal food and great wines. We are pleased to anticipate the opportunity to assist in creating a special event for you and your friends, family, close associates or business partners. Private dining at Appellation commands the attention of our entire restaurant team. We intend that the complete experience, from selecting the menu with the guidance of our chef, right through to petit fours will exceed your expectations. We offer private dining experiences for both lunch and dinner at Appellation, with menus, service and location suited to the time of day.

### Evening Private Dining

For dining in the evening, if your group is 16 or fewer guests, we will dedicate our Six Seasons private dining room to your party. This space, with artworks depicting the natural calendar of the growing seasons of Australia, is adjacent but separate from our main dining area. If your group is more than sixteen guests (up to our maximum capacity of 48 guests), we are prepared to dedicate the entire restaurant to your event. For evening sole use of the restaurant, we require at least ten rooms\* to be booked at our co-located luxury accommodation, The Louise Barossa Valley.

Our five-course signature Chef's Tasting Menu is the starting point for your party's dining plans. Created around the season and our kitchen garden, this set menu comprises a small starter, three savoury selections, a palate cleanser and a dessert for \$125 per person. The dinner service includes still or sparkling water service, locally baked bread and petit fours. For those interested in pairing wines to this menu, our sommelier and chef will collaborate to select five unique Barossa wines, where the combination of food and wine creates a memorable experience.

For members of your party with food allergies, when your honoured guests have special food preferences, or when the event will be elevated by the inclusion of wines from your own cellar, we are pleased to create a unique menu for your party. Pricing depends on the number of courses and any premium ingredients, and in general the food portion of a custom evening menu can be expected to range between \$145 to \$195 per person.



### Luncheon Private Dining

Appellation is sited on a gentle hilltop in the Western Barossa with the daytime vineyard valley views from our restaurant windows and adjacent terrace among the finest in Australia. Your group, up to 48 guests, will have sole use of our restaurant and terrace, and the full attention of our staff. Typical packages for private dining luncheons include a welcome glass of sparkling wine served to your guests as they gather on the terrace. Lunch is then served at one long table or individual tables of eight to ten guests inside the restaurant. The luncheon shared-platter set menu includes a light starter, two savoury courses and dessert for \$85 per person, plus beverages.

Beverages for your private dining experience can be as modest or elaborate as you wish. Should the wine pairing for the Chef's Tasting Menu not be your preferred option, we are pleased to offer you the expert services of our sommelier to suggest a range of wines available from our international award-winning wine list. Or if you prefer to bring your own wine, a \$20 per person service charge applies.

The total cost for your private dining experience at Appellation is simply the sum of the menu price per person times the number of guests agreed plus beverage costs and an additional 10% service charge. There is no facility rental charge, and we only ask that the following minimum spend guides are acknowledged:

Evening Private Dining up to 16 guests	Any Night	\$1100
Evening Private Dining 17 to 48 guests*	Sunday -Thursday	\$4400
	Friday and Public Holidays	\$6600
	Saturday	\$8800
Luncheon Private Dining up to 48 guests	Any Day	\$2200
	Public Holidays	\$2600

For private dining reservations made more than 30 days from the proposed event date, a 25% deposit of the total bill will be required in order to secure your reservation. Then, 30 days out from your event, the remaining 75% balance will be due to finalise the pre-payment process. For private dining reservations made within 30 days of the proposed dining date a 100% deposit will be required to finalise the reservation, as stipulated in your accompanying proposal.

In case of cancellation, we must receive notice at least 30 days prior to arrival. In this case, you will receive a refund of your deposit less a \$50 administrative fee. As we are a small, boutique property that offers a unique dining experience, if you must cancel within 30 days of the confirmed event date (or if you do not show on the day) the minimum spend appropriate to the date of your booking (as outlined above) will be forfeited as a cancellation fee.

Please contact our sales & events team on (08) 8562 2722 email: [events@thelouise.com.au](mailto:events@thelouise.com.au) for further details.

\* For evening use of the entire restaurant, we require at least ten rooms to be booked at co-located luxury retreat The Louise. Exceptions may be made for reservations confirmed within a month of the proposed dining date, Sundays-Thursdays only, and subject to availability in the restaurant. Rooms are available in three categories starting at \$490 per room per night including breakfast.