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MOTHERVINE

THE VENUE

In August 2014 Mothervine Wine bar opened on Vardon Avenue in the East End. Mothervine is all about good food and wine, we love showcasing our favourite international and local wines and our menu features a variety of fresh and delicious food offerings with an emphasis on locally sourced produce.

Mothervine was designed by Adelaide's award winning Genesin Studio and features an open floorplan which can suit all types of functions. Our sophisticated and stylish venue features a black tiled bar running down the length of the room, a wine vault, banquette seating and outdoor seating with weather protection.

We can cater all types of functions including wine tastings and education, product and brand launches, corporate events or social occasions. For cocktail and standing events we can accommodate up to 90 guests and for sit down events we can accommodate up to 65 guests. We are open to the public 6 days and in order to secure sole use of the venue, hire fees apply depending on the day of the week.

We look forward to helping you plan your next function at Mothervine. Please do not hesitate to contact me with any further questions you may have, we would love to help make your next event a success.

Quinn Spencer
Restaurant Manager
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VENUE CAPACITY

Tuesday - Sunday
Cocktail | Standing Event: 90 guests
Sit-Down Event: 65 guests

MINIMUM SPEND

Monday - Tuesday \$4,000
Wednesday \$5,000
Thursday \$6,000
Friday \$17,000
Saturday \$17,000
Sunday \$9,000



FOOD PACKAGES

Select from the Cold | Hot Canapes

5x selections-\$29 per person 7x selections -\$39 per person 9x selections -\$49 per person

HOT CANAPES

Moreton Bay Bug Toast, Chilli Emulsion
Duck Rillettes On Toast
Haloumi & Grape Skewer, Aged Balsamic (v)
Crumbed Oyster, Chilli Sugo (df)
Steak Skewer, Salsa Verde (df,gf)
Chicken Karage, Kewpie Mayonnaise (df)
Crispy Pork Morsal, Smoked Beetroot Ketchup (df)
White Anchovy Soldier, Horseradish (df)
Miso Eggplant Skewer, Chilli (vg)
Crispy Polenta, Tahini (vg)

COLD CANAPES

Blue Fin Tuna, Sesame, Ponzu, Rice Cracker (df)
Freshly Shucked Gazander Oysters served Natural (df,gf)
Brown Anchovy On Crostini, Whipped Butter
Buffalo Mozzarella, Capocollo, Salsa Verde (v)
Guindilla & Sicilian Olive Pintxos (vg)
Rockmelon, Prosciutto, Pizza Salt (df,gf)
Heirloom Tomato, Stracciatella, Tostada (v)
Raw Beef, Nori, Rice Cracker (gf df)

v: vegetarian | vg: vegan | df: dairy free

SLIDERS \$5ea

Chilli Prawn, Kewpie, Iceberg
MV Cheeseburger
Sausage, Sugo, Provolone
Mac 'N' Cheese (v)
Spiced Cauliflower, Salsa Verde (vg)

MOTHERBOARD \$65ea

There is no doubt everyone loves a good charcuterie. Our Motherboards are filled with high quality products sourced locally and internationally.

*Please let us know your dietary requirements

MOTHER KNOWS BEST (FEED ME)

12 - 30 guests | 31 - 65 guests whole venue hire minimum spend applies

\$75pp shared tapas style menu

Let's celebrate together with our shared sit down menu served as a family-style tapas feast in the centre of the table. Sit back and let us show you the Mothervine style flare.



BEVERAGE PACKAGES

Sit back and let us pour away with one of our 3- hour or 4-hour free-flowing packages. Mothervine's 400-strong beverage list is sure to impress your guests. Taking in the new with the old, the classic with the experimental, our only prerequisite is all wines must be made well and delicious.

Our sommelier has curated beverage packages for you & your guests.

*Vintages are subject to change without notice

PACKAGE 1: OUVERTURE

3 hours \$67 per person | 4 hours \$77 per person

1 Sparkling, 1 Rosé

Please choose: 1 White Wine, 1 Red Wine

NV Daosa Natural Reserve Sparkling
2020 Miette Rosé
2022 Groom Adelaide Hills Sauvignon Blanc
2018 La Petite Vanguard Bistro Blanc
2021 Mac Forbes Yarra Valley Pinot Noir
2021 Spinifex Papillon Grenache Cinsault

PACKAGE 2: INITIALE

3 hours \$87 per person | 4 hours \$97 per person

1 Sparkling, 1 Rosé

Please choose: 1 White Wine, 1 Red Wine

NV Stefano Lubiana Brut Reserve Sparkling
2020 Un Bon Canon Cotes de Provence Rosé
2022 Shaw + Smith Sauvignon Blanc
2020 Edouard Delaunay Septembre Bourgogne Blanc
2021 Marco Lubiana Huon & Derwent Pinot Noir
2020 Mario Marengo Dolcetto d'Alba

PACKAGE 3: L'APOTRE

3 hours \$140 per person | 4 hours \$150 per person

1 Sparkling, 1 Rosé

Please choose: 2 White Wine, 2 Red Wine

NV Jacques Picard Brut
2020 Minuty Prestige Rosé
2020 Geoff Weaver Chardonnay
2022 Jim Barry The Florita Riesling
2019 Philippe Chavy Bourgogne Blanc
2021 Giant Steps Applejack Vineyard
2020 Clarendon Hills Blewitt Springs Grenache
2018 Fattoria Del Pino Rosso Di Montalcino

ADD SOMETHING SPECIAL...

PREMIUM WINE PACKAGE

Available upon request

COCKTAIL HOUR

Enjoy a selection of cocktails from our wine list

SPIRIT HOUR

Add a range of pre-selected spirits for your next event

MAGNUM ON ARRIVAL

Impress your guests with a magnum on arrival...
it will be the star of the night!

