



# CHALK HILL

McLAREN VALE

CORPORATE  
FUNCTION PACKAGES

2024

# 6 GENERATIONS 184 YEARS COUNTING

## THE CHALK HILL HERITAGE

It started with the arrival of John Harvey to Adelaide in 1839 when there were around 6,000 people living in Adelaide. John went on to establish the town of Salisbury which he named after his wife's birthplace in the UK. John was the second person to plant grapevines north of Adelaide, preceding the birth of the Barossa and Clare wine growing regions. Six generations and 184 years later, the Harvey family continue their grape growing and winemaking heritage in McLaren Vale with Chalk Hill.

## THE VINEYARD

The Chalk Hill vineyard has been fully organic since 2016 and all our vineyards are certified under the Sustainable Winegrowing Australia program. All the Chalk Hill wines are vegan friendly also.

## THE GRAPE

Wines under the Alpha Crucis label are reserved for the best wines we produce. Only after meeting a consistent standard of excellence do grapes and wines get promoted from the Chalk Hill to the Alpha Crucis brand.

## THE WINE

We use Riedel Vinum Syrah / Shiraz glassware (or stemware if you want to be fancy) across our cellar door. The shape of the glass will influence the taste of the wine and we have found this shape captures the essence of the wines we make.

You can purchase unbranded Riedel Vinum direct from their website [www.riedel.com](http://www.riedel.com) for \$250 per 6 glasses.



# OUR CELLAR DOOR IN THE HEART OF MCLAREN VALE



# SWAP THE BOARDROOM FOR OUR TASTING LOUNGE



## ALPHA CRUCIS TASTING LOUNGE

The Alpha Crucis Tasting Lounge is our premium function space atop Chalk Hill Wines organic vineyard.

Packages include the following Audio Visual equipment, projector & screen, connection cables, whiteboard.

HALF DAY HIRE: 1-4 HOURS | \$900

FULL DAY HIRE: 5-8 HOURS | \$1200

**WEEKDAYS ONLY**

### SEATING STYLES

U-Shape: 20 pax

Boardroom: 1 table, 16 pax

Boardroom: multiple tables, 30 pax

# ENJOY A COMPLIMENTARY TASTING EXPERIENCE



# CATERING cucina di STRADA

Cucina Di Strada provides delicious Italian street food made to share.



## MORNING TEA \$25PP

Barista made coffee, served from 10am onwards.

Italian style cakes and biscuits for the mid-morning break.

## PRANZO \$40PP *“Traditional Roman Pinsa and Antipasto”*

Antipasto with meats, cheese, bread and olives.

Pinsa is a twice cooked, Roman style pizza.

*RITA: Nap sauce, basil, mozzarella.*

*SALAMI: Nap sauce, house-made Calabrese salami, mozzarella*

## ADD AFTERNOON TEA \$15PP

Cheese and fruit platter for mid-afternoon.

# CORPORATE WINE CLUB



FOUR dozen WINES per year.

With additional benefits including in-office wine tastings and 20% off venue hire at Chalk Hill for off-site meetings.

To find out more, speak with our tasting team in Cellar Door.