

A photograph of a restaurant interior. The background features a wall of red brick with a central section of white stone. Two white-framed, multi-paned windows are visible. In the foreground, there are two round wooden tables set with white plates, glasses, and silverware. A black rectangular overlay is centered in the image, containing the text 'FINO' and 'SEPPELTSFIELD'.

FINO
SEPPELTSFIELD

FUNCTIONS
PACK

OUR SPACES

We have 4 function spaces available within the venue. Each space is unique and is steeped in history.

TERRACE

Seats up to 60 guests

MAIN DINING ROOM

Seats up to 80 guests

VERANDAH

Seats up to 40 guests

UNDERGROUND CELLAR

Seats up to 80 guests

FULL VENUE

Seats up to 150 guests

FINO SHARING MENU

Fino ethos of produce, provenance and the simplicity of sharing a meal. Head Chef Daniel Murphy champions seasonal produce working with local producers to bring guests the best of the Barossa seasons.

You will have 2 menus to choose from for your function

\$75PP 4 course sharing menu

\$95PP 6 course sharing menu

We have outlined sample menus over the next few pages. Please use these as a guide as our menu changes seasonally due to the use of local produce.

SAMPLE \$75PP 4 COURSE SHARING MENU

Fino Sourdough, cultured butter, smoked
salt Giardiniera

Charred zucchini, smoked almond, tahini

Hampshire pork, stone fruit, sunflower

Wagyu brisket, banana peppers, verde

Almond vacherin, ricotta, seasonal fruit

*All dietary requirements can be catered with prior notice.
Those with dietaries will receive alternate dishes to the
rest of the group.

SAMPLE \$95PP 6 COURSE SHARING MENU

Fino Sourdough, cultured butter, smoked salt
Giardiniera

Kingfish, geraldton wax, kohlrabi

Charred zucchini, smoked almond, tahini

Lamb croquette, golden beetroot, labna

Hampshire pork, stone fruit, sunflower

Wagyu brisket, banana pepper, verde

Almond vacherin, ricotta, seasonal fruit

*All dietary requirements can be catered with prior notice.
Those with dietaries will receive alternate dishes to the rest
of the group.

BEVERAGE PACKAGES

We offer two beverage package options below with a duration of 2 hours. \$15pp for each additional hour. These are sample packages and can be tailored to your specific needs. Both packages are inclusive of softs and mocktails.

\$50PP Fino Package

Nv Torzi Matthews Prosecco
2022 Fino Vino Semillon
2022 First Drop Chardonnay
2023 Seppeltsfield Grenache Rose
2022 Seppeltsfield Grenache
2021 Fino Vino Shiraz
Peroni Red Lager
Big Shed 'Kol Schizel' Pale Ale
Barossa Cider Co Pear Cider

\$75PP Premium Fino Package

2020 Deviation Road. Chardonnay. Pinot.
2023 Domaine Sophie Claire Riesling
2022 Michael Hall Chardonnay
2023 Sven Joschke Rose
2022 Alkina 'Night Sky' GSM
2021 Seppeltsfield Easting Shiraz
Ministry Of Beer Barossa Blonde
Greenock Brewers 'Victorville' Pale Ale
Big Shed 'Straight Up' Apple Cider

We can offer a limited beverage menu on consumption if a package does not suit the event.

MINIMUM SPEND

LUNCH

We do not have a minimum spend for SHARED use of our spaces during lunch service from 12pm – 5pm.

For EXCLUSIVE use of our Verandah or Underground Cellar

\$3000 Minimum

For EXCLUSIVE use of our Main Dining Hall or Terrace
(weather dependant)

\$6000 Minimum

DINNER

As we do not trade in the evening the minimum spend is for EXCLUSIVE use of the venue from 6pm onwards.

\$4000 Minimum

Booking Conditions

A reservation of 12+ guests will be required to pay a \$250 deposit to secure the booking. The reservation will be regarded as confirmed upon receipt of the deposit. Tentative bookings will be held for 5 days only. Cancellations 7 days or fewer to your event date will forfeit the deposit paid. Confirmation of final numbers is required 48 hours before the event date. Food & beverage packages will be charged based on the number at confirmation.

FINO does its best to accommodate customer requests. In the event a specific location in the restaurant is requested and minimum spends required are not met FINO Seppeltsfield reserves the right to operate the restaurant in a manner that best suits the business.

Prices at time of booking are current at the time of the quote. FINO Seppeltsfield reserves the right to implement a price raise in line with inflation & product price increases regardless of when these terms and conditions were agreed. FINO Seppeltsfield menus and wine lists are subject to seasonal change and availability. All prices quoted are inclusive of GST.


Food & beverage selections to be made 10 days before the event in liaison with the FINO team. Food allergies must be notified 48 hours prior to your event. Every effort will be made to assist with dietary requirements advised after this time, however, cannot be guaranteed.

FINO Seppeltsfield welcomes families and children. We do require children to be seated for the duration of the meal. Children are not permitted to play or run through the restaurant due to Covid OHS purposes.

As we are a licensed venue within a winery all children must be supervised outside of the restaurant in the Seppeltsfield grounds.

Fino Seppeltsfield does not offer itemised individual accounts. We can split accounts evenly but cannot calculate each individual account on the day of the event for ease of service and ability to get back to serving other guests.

We do not allow BYO for private events.



Any intended table decorations and room displays must be discussed with the venue prior to the event. Nothing is to be stuck, nailed or screwed into any wall or surface without written permission from FINO. FINO can accommodate small table arrangements. We do not allow large, obtrusive decorations.

Management reserves the right to approve all musicians & DJ's for large events. Phones and tablets compatible with our sound system may be used during your event subject to management discretion.

The client is responsible for any hiring and payment of external equipment. Prices quoted by FINO Seppeltsfield do not include any floral or table decorations, music or entertainment, photography or audiovisual requirements. We can gladly assist you in recommending professionals from the local area.

The customer is expected to conduct their function in a legal and respectable manner and is responsible for the conduct of its guests and invitees. The customer will be charged for any damage that occurs to the restaurant, the property, or its staff.

While the FINO staff is fastidious when looking after people and their belongings, we cannot take any responsibility for loss or damage to items prior to, during or after the function.

As FINO Seppeltsfield is a licensed venue and we adhere to the regulations of the Liquor Licensing Act 1997 and as a result alcohol will not be served to minors.

FINO Restaurant staff and management reserve the right to terminate a function refuse service to any guest deemed intoxicated or take responsible action to assist any intoxicated guest from the premise.

For any other questions or information please contact the restaurant at either seppeltsfield@fino.net.au or 08 8562 8528