

NEVER NEVER

DISTILLING CO.

EVENT PACKAGES DEC '23



WELCOME TO NEVER NEVER DISTILLING CO.

When we first started making gin in the back of a shed in Royal Park in 2016, we never thought that within 4 years we would be perched atop a hill in McLaren Vale that boasts one of the best views in the state. We put this view on our label back when we started before we even knew that the site existed - unaware that we were truly manifesting our own destiny.

We first walked up that dirt track to the top of Chalk Hill in 2018 and stood gobsmacked by the rolling hills and expansive sky and immediately knew we were about to become part of a very special place.

We opened our doors in 2020 and had one very clear motive in mind - to celebrate hospitality in everything that we do. When you chose to hold your event with us we will strive to deliver the same experience for our guests as we would for our own family and friends.

Whether it's a special birthday, an important corporate event or an end of year celebration - we look forward to you sharing your special moments with us and in return we promise to make it a wonderful experience.

SEAN, TIM & GEORGE



EAT, DRINK & BE MERRY

We are delighted to work closely with our friends at Chalk Hill Wines, Cucina di Strada and other local suppliers to bring you a carefully curated selection of food and drinks packages that can be adapted for your event. Our functions team will work with you to help you choose the perfect space, drinks package and food menu for your occasion.

NEVER NEVER DISTILLING CO.

Our drinks packages have been designed to showcase not only our favourite products but also the most popular serves at our venue. Regularly updated with seasonal changes and new product releases, there will always be something on offer to please all of your guests.

CUCINA DI STRADA

Enjoy delicious Italian street food served in a rolling, banquet style of casual dining designed to be shared. Their bold flavours are perfect for any occasion and suit both seated and canape-style events.

CHALK HILL WINES

Chalk Hill is a family-owned winery, dedicated to making small batch, hand crafted wines of distinction. The Harvey family have been growing grapes for six generations and have six vineyards spread across the beautiful McLaren Vale wine region. We're incredibly proud to be able to offer a selection of premium Chalk Hill wines as part of our beverage packages.

CHOOSE YOUR SPACE

Located at the top of Chalk Hill in McLaren Vale, the Never Never Distillery Door is a short drive from the Adelaide CBD. Boasting one of the most impressive views in the region, our brand home offers several spaces able to cater for a wide range of event types and sizes.

THE NEVER NEVER DISTILLERY BAR

Our original indoor distillery door space.
Available to book as a private space.

Seated: Maximum 40 guests.
Standing: Maximum 60 guests.

THE FEVER-TREE GIN & TONIC DECK

Our newest area, our deck space comes with retractable blinds and heaters to keep the cold out during winter.
Available to book as a private or shared space.

Seated: Maximum 80 guests.
Standing: Maximum 120 guests.

GIVE ME EVERYTHING!

Our venue is available for exclusive-use bookings.
Please enquire with our functions team for more details.

AS OUR LAWN SPACE IS UNCOVERED WE DO NOT TAKE BOOKINGS FOR THIS AREA. WEATHER PERMITTING EVENT GUESTS ARE ABSOLUTELY WELCOME TO ENJOY THE LAWN DURING THE EVENT.

CHOOSE YOUR DRINKS

THE SIGNATURE SERVE PACKAGE

3 HOURS \$80PP ~ 4 HOURS \$100PP

A selection of our best-selling drinks.

Triple Juniper Gin, Fever-Tree Mediterranean Tonic
Med Gin, Fever-Tree Mediterranean Tonic
Triple Juniper Gin & Juice
Ginache & Squash

Package includes a selection of Chalk Hill Wines and local craft beer/cider.

THE FEVER-TREE PACKAGE

3 HOURS \$95PP ~ 4 HOURS \$115PP

All of the drinks above, plus add a few more!

Beeswax & Olive Gin, Fever-Tree Indian Tonic
Ginache & Fever-Tree Italian Blood Orange Soda
Oyster Shell Gin & Fever-Tree Pink Grapefruit Soda

Package includes a selection of Chalk Hill Wines and local craft beer/cider.

NON-ALCOHOLIC PACKAGE ~ \$40PP

For the non-drinkers and designated drivers.

Non-alcoholic beer, mocktails, fresh juices and soft drinks.

**DON'T WANT A DRINKS PACKAGE? NO PROBLEM!
BAR TAB BOOKING OPTIONS ARE AVAILABLE.**

CHOOSE YOUR FOOD

PIZZA AL TAGLIO ~ \$45PP

'Roman pizza by the slice'

G'N'R: Garlic & rosemary, extra virgin olive oil

Rita: Nap sauce, basil, mozzarella

Vego: Nap sauce, eggplant, mushroom, red onion, mozzarella

Bambini: Nap sauce, leg ham, mozzarella

Salami: Nap sauce, house-made Calabrese salami, mozzarella

Matteo: House-made Calabrese salami, mushroom, olives, mozzarella

PIZZA CON ALTRO ~ \$65PP

'Pizza with more'

Make your meal a three-course occasion.

Add seasonal arancini, a mixed green-leaf salad and

Vito's ricotta & pistachio cannoli.

ADDITIONAL \$5PP

ADD Pizza Gamberi: Prawns, zucchini, garlic, lemon, mozzarella

**ALL PACKAGE PRICES ARE CHARGED PER PERSON.
CHILDREN (5 - 12 YEARS) ARE CHARGED AT 50% OF THE MENU PRICE.**

**DIETARY REQUIREMENTS WILL BE CATERED FOR SEPARATELY.
UNFORTUNATELY DUE TO THE AMOUNT OF FLOUR USED
IN THE KITCHEN WE ARE UNABLE TO CATER FOR COELIACS.**

**MINIMUM PACKAGE SIZE 20 PEOPLE.
FOOD CAN BE SERVED CANAPE STYLE OR AS SEATED DINING.**

JUNIPER,

GRAPE + GRAIN

BOOK ONCE TO ENJOY IT ALL ~ \$95PP

Our newest booking option, 'Juniper, Grape & Grain' is the easiest way to experience everything that we have to offer at our beautiful site in McLaren Vale, and is perfect for small groups looking for a more casual tasting and lunch offering.

You'll start at Chalk Hill Wines to enjoy a personalised Cellar Door experience. With the guidance of their knowledgeable team taste your way through a carefully curated selection of award-winning Chalk Hill and Alpha Crucis wines.

From there you'll drop by Cucina di Strada where the friendly team will help you select a delicious hand-pressed Pinsa. Topped with their 'made-by-hand-to-a-secret-family-recipe' house sauce, and using fresh ingredients to showcase their spectacular signature dish, this is an Italian street food dish steeped in history and made with passion.

Your last stop of the day, mere metres away from where you started, will be with us at Never Never Distilling Co. with one of our talented gin experts. Find out for yourself what makes their juniper-forward gins burst with flavour, and why they are delighted to be producing Australia's most highly awarded gins.

All of this, plus the best view in McLaren Vale, makes this an occasion to suit every celebration.

GIN MASTERCLASSES

PREMIUM GIN MASTERCLASSES ~ \$145PP

Our premium gin experiences are the perfect way to fully immerse yourself in everything we do here at Never Never Distilling Co. Enjoy our fully hosted masterclass with one of our gin experts while you learn about our brand history and our Triple Juniper distillation process.

Experience detailed tastings of our core range of products, sample a seasonal release (or two!) and indulge in a drink of your choice made by our skilled bar team. Plus - you'll take home an exclusive Never Never Distilling Co. goody bag worth \$70.

SEEK MORE FLAVOUR

A PRIVATE FOUNDER-HOSTED EXPERIENCE ~ \$350PP

Go beyond the juniper curtain and seek more flavour in this privately-hosted gin masterclass experience at our distillery door in McLaren Vale with Never Never Distilling Co. founder and Brand Director, Sean Baxter.

Walk in the footsteps of our founders while learning about our brand history and the story of how we ended up in our beautiful site on the top of Chalk Hill in McLaren Vale. Take a private tour of our production facility where we make our award-winning products, and experience a detailed tasting of our core range of products and sample a seasonal release (or two!). Finish with a personalised classic cocktail made for you by Sean before enjoying a delicious pinsa lunch from our friends at Cucina di Strada.

Plus - everyone in your group will take home an exclusive Never Never Distilling Co. Goody Bag worth \$150.

BOOKING T&C'S

1. Bookings that select a bar tab rather than a drinks package will be required to meet a per-person beverage spend. This cost varies depending on the day of the week/time of the year and whether the client requires exclusive use of an area. Where this beverage spend is not met the venue will apply the difference to the final bill as a 'room hire' charge. Where minimum beverage spends are met there will be no 'room hire' payable. Bookings held outside of regular trading hours may incur an additional 'out of hours trading' fee.

2. A signed booking form acknowledging our T&C's, credit card details and full payment of a deposit is required to confirm all reservations. Exclusive use bookings require a \$1000 deposit. 'Shared space' bookings require a \$500 deposit.

3. This deposit will be taken off the final bill at the conclusion of the event. The full balance is required to be paid on the day unless alternate payment arrangements have been made in writing in advance.

4. Any minimum spend agreed at the time of booking applies to packages and retail goods purchased directly from Never Never Distilling Co. on the day of the event. Any purchases made directly with any other business that operate at Chalk Hill will not contribute towards this agreed figure.

5. All functions held on Public Holidays will incur an additional 10% surcharge over and above the agreed minimum catering spend.

6. Clients are responsible for any damages caused by their guests that occur during an event and for any additional cleaning required as a result of the event.

7. Any decorations must be pre-arranged in writing before the event. Decorations such as confetti are not permitted. Candles are not permitted.

8. Any event equipment or decorations must be bumped in and out on the event date. We are unable to store items onsite and anything left behind may incur disposal and/or storage fees.

9. The venue will require final confirmation of numbers ONE WEEK prior to the event date. Adults and children must be included in this final head count. The final number of people confirmed will be the number of people catered and charged for on the day of the event. Additional guests on the day not included in this final number may incur an additional charge.

10. The venue will require final confirmation of dietary requirements ONE WEEK prior to the event date. Undisclosed dietary requirements may not be able to be catered for.

BOOKING T&C'S

13. The venue will require final food and beverage package selections and seating plans/room arrangements ONE WEEK prior to the event date. Please note that all menu options and pricings are subject to seasonal change and product availability. Any unavoidable changes made will be notified in writing by the venue.

14. Security may be required for large events and for events held outside of normal trading hours. If applicable these costs will be explained at the time of booking.

15. An out-of-hours fee and/or cleaning fee may be applied to functions held outside of our normal trading hours. If applicable these costs will be explained at the time of booking.

16. Any cancellations or event variation requests are to be made by email.

* If an event is cancelled with more than 21 days notice the deposit is fully refundable or can be transferred to an alternative date.

* If an event is cancelled with less than 14 days notice the deposit can be transferred to an alternative date.

* If the event is cancelled with less than 7 days notice the deposit is forfeited and 50% of the minimum spend will be charged UNLESS the venue is able to rebook the date.

* If the event is cancelled with less than 48 hours notice the deposit is forfeited and 100% of the minimum spend will be charged UNLESS the venue is able to rebook the date.

17. Unless otherwise agreed, drinks packages start at the commencement of the function and run for a maximum of four hours. Additional drinks outside of the drinks package may be purchased on an on-consumption basis.

18. The venue practices the responsible service of alcohol, and refuses the right to refuse entry or service to anyone that is intoxicated. We do not serve shots and do not serve guests more than one drink at a time. Guests that do not follow our RSA guidelines may be asked to leave the venue and are the responsibility of the client.

19. The client must confirm any transport arrangements that have been made for guests ONE WEEK prior to the event date. The venue does not accept vehicles that are licensed to serve alcohol onboard. Any guests arriving in licensed vehicles will be turned away on arrival.