



LOT.100

HAY VALLEY

Private & Corporate
EVENTS

Hello! **WHAT'S INSIDE**

Whether you're in the midst of planning a party, milestone, conference or corporate event - this booklet is for you! Get inspired by our two beautiful spaces and familiarise yourself with the talented LOT.100 team who are here to help bring your vision to life. From breathtaking outdoor settings to elegant indoor options, we have it all.

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LOT.100

HAY VALLEY

The MAIN EVENT

A modern twist to an otherwise agriculturally inspired experience. Enveloped by its natural country backdrop, LOT. 100 has been transformed into a truly inimitable setting. Situated on an 84 hectare property with panoramic views of the apple orchards, gum trees and rolling paddocks in the Adelaide Hills. Whether you choose the grand Courtyard Marquee or the intimate setting of the Cellar Door, you can expect an extraordinary culinary experience curated to match our award winning beverage brands.

Please note this events pack is only applicable for bookings outside of our regular trading hours OR full-venue exclusive-use closures. Minimum spend requirements apply.



The Intimate CELLAR DOOR

The Cellar Door space, designed to echo industrial agriculture at every turn, re-imagines the notion of the Australian shed. Inspiration is derived from modern Scandi-gable architecture, with floor-to-ceiling windows that take in sweeping panoramic views of the LOT. 100 property and distant rolling hills.

The building is designed to harness the natural elements of light and sun, creating a space that is warm and inviting amidst its effortless contemporary finishes. Your guests will embrace the natural warmth generated by the wooden cladded walls and polished concrete floors, a modern twist to an otherwise agriculturally inspired experience. An atmosphere of intangible luxury is enhanced by underfloor heating and an 8 metre stone fire place, while an open front kitchen creates an atmosphere of informality, inviting guests to see our creative passion at play. The large outdoor deck, nestled under towering, backlit Australian gums, create the ultimate setting for luxury lunches and dinners, conferences, cocktail parties and beverage experiences.

Long Table Seating: 120pax | Stand Up: 200pax
Minimum spend requirements apply



The Grand COURTYARD MARQUEE

Surrounded by immaculate lawns and native plants, the LOT. 100 Courtyard Marquee has been specifically designed with large events in mind. The space complements the cellar door area, allowing you to hold up to 600 guests in a 20m x 30m black pavilion providing shade and shelter. A truly inimitable setting for marquee receptions under the stars enveloped by the natural country backdrop of our property.

Long Table Seating: 400pax | Stand Up: 600pax
Minimum spend requirements apply



Choose Your MENU STYLE

Our premium beverage and dining menu styles have been created so you experience all we have to offer. Simply select your Harvest, Forage or Wander menu style and pair with a core of craft beverage package.

After more? We're happy to customise our menu styles if you're after additional dishes. Please note a 15% surcharge is applicable to food and beverage costs on public holidays.



HARVEST

From 95pp

- Roaming Wood Oven Pizza
- Antipasto OR Two Shared Entrées
- Three Shared Mains
- Two Sides

FORAGE

From 105pp

- Two Canapés
- Antipasto OR Two Shared Entrées
- Three Shared Mains
- Two Sides
- One Dessert

WANDER

*From 85pp *Cocktail Style*

- Six Canapés
- Wood Oven Pizza
- One Chef's Table Option

AFTER MORE?

- Canapé +8PP
- Shared entrée +15PP
- Cannoli +7PP
- Individual plated main (choice of 2) +15PP

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Sample MENU

CANAPÉS

COLD

Bresaola, Geraldton wax oil, crinkle cut chip

Chicken liver parfait, cider, apple chip

Prawn, tapioca puff, blood lime

Smoked beetroot, rye bread crisp, buff feta

Anchovy on toast, lemon, skordalia

Smoky Bay oyster, yuzu kosho

HOT

Ricotta dumplings, silver beet, burnt butter

Boneless confit chicken wing, roast lemon

Saltbush pakora, river mint

Polenta, salumi, hot honey

Nduja donut

WOOD OVEN PIZZA

Tomato, oregano, garlic

Margherita

Pancetta, salsicce, olives

Eggplant, nduja, rocket

Spinach, kipfler potato, buffalo curd

Mushroom, roast garlic, la saracca

Hot fennel salami, pickled green chilli

Quattro formaggio

CHEF'S TABLE

Included in the Wander package only, can be added to other packages for +20PP

Freshly shucked Eyre Peninsula oysters, garnishes

San Danielle prosciutto slicing station, sourdough, olives

Gnocchi bar, pesto, cacio e pepe, napolitana, garnishes



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ENTRÉES

Choose between our signature LOT.100 antipasto plates, or any 2 of our other shared entrée options

LOT.100 ANTIPASTO

Pickled vegetables from our kitchen garden, charcuterie, olives, our sourdough

OR CHOOSE 2 SHARED

Hot paperbark smoked ocean trout, aniseed myrtle, kefir cream

Raw kingfish, pickled rosella, lemon myrtle

Charred beef carpaccio, aged brie, piparas

Casarecce, pork and fennel ragu

Mafalde, wild and local mushroom, pepper, pecorino

Straciatella, roast pumpkin, chimichurri, pemitas



MAINS

Lamb shoulder, white bean hummus

Scotch fillet, romesco, charred spring onion

Greenslade chicken, wild salsa verde

Porchetta, apple and tarragon remoulade

Barramundi, ajo blanco, succulents

SIDES

Roast broccoli, almonds, labna

Wood oven potatoes, fennel salt, aioli

Bitter leaf salad

Grain salad, lemon, herbs, whipped ricotta



DESSERT

Hazelnut brownie, white chocolate, wattleseed

Raspberry and pistachio cannoli

Lemon semolina cake, sweet and sour cream

LATE NIGHT SNACK

+10PP (\$500 minimum spend)

Wood oven pizzas

LOT.100 chips, aioli

Fried buttermilk chicken, hot sauce

LOT.100 late night cheeseburger, chips (+2PP)



Local BEVERAGES

CORE BEVERAGE PACKAGE

3 Hours: 69pp

4 Hours: 79pp

5 Hours: 89pp

MISMATCH BREWING

Lager | Session Ale | Pale Ale | Draught

THE HILLS CIDER COMPANY

Apple Cider | Pear Cider | Non-Alcoholic Apple Cider

VINTELOPER

Methode Traditionelle Sparkling | Riesling | Rosé | Shiraz

78° DISTILLERY

Classic Gin | Sunset Gin | Australian Vodka

ASHTON VALLEY FRESH

Sparkling & Cloudy Juices | Sparkling & Still Water

+ Tea & Coffee

CRAFT BEVERAGE PACKAGE

3 Hours: 79pp

4 Hours: 89pp

5 Hours: 99pp

MISMATCH BREWING

Lager | Session Ale | Pale Ale | Draught | Strawberry Sour | Limited Releases

THE HILLS CIDER COMPANY

Apple Cider | Pear Cider | Non-Alcoholic Apple Cider

VINTELOPER

Methode Traditionelle Sparkling | Riesling | Chardonnay | Rosé | Touriga Nacional | Shiraz

78° DISTILLERY

Classic Gin | Sunset Gin | Desert | Australian Vodka | Australian Whiskey

ASHTON VALLEY FRESH

Sparkling & Cloudy Juices | Sparkling & Still Water

+ Tea & Coffee

ADD ONS

COCKTAIL HOUR +25PP

Negroni | Grapefruit Cooler | Espresso Martini | Pineapple Express
Gin Sour (Max 100 Guests) | Whiskey Sour (Max 100 Guests)

SPRITZ HOUR +15PP

Bitter Orange Spritz | Limoncello Spritz

EXTRAS

THE KIDS - 35PP (UNDER 12)

Main Meal of Pizza OR Pasta | Dessert | Still & Sparkling Juices

CORPORATE GIFTING

Chilli Honey +8PP | Chilli Oil +6PP | Porcini Salt +6PP



Venue INCLUSIONS

- A dedicated event coordinator to guide you through your day
- Use of existing furniture including: long oak tables (Maximum 260PAX, additional tables required will incur a hire fee), black restaurant chairs, wine barrels, stools, highbar tables
- Linen napkins, cutlery, crockery, glassware
- Festooning in the Courtyard Marquee



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How To CONTACT US

GET IN TOUCH

Contact us for a proposal via events@lot100.com.au

GET INSPIRED

lot100.com.au | [@lotonehundred](https://www.instagram.com/lotonehundred)



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Imagery INDEX

Front Cover: Dan Evans Photography

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7. Kelsey Zafiridis Photography
8. Courtesy of HypeDC
9. Ben Macmahon Images
10. Tomek Celarek Photography
11. Meaghan Coles Photography

12. Ben Macmahon Images

13. Wedding by Blake Heywood
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