

FINO
VINO
EVENTS



ABOUT

Fino Vino is a restaurant and bar which tells a South Australian regional story amid the energy and vibrancy of Adelaide city, distinguished by its produce-driven ideology.

Celebrated for the award-winning Fino Willunga and Fino at Seppeltsfield, the latest from Owner and Executive Chef David Swain and Owner and Restaurant Manager Sharon Romeo.

Swain and Romeo began their business partnership in 2006. They are known for their love of finely crafted things – fittingly Fino Vino is thoughtfully and finely crafted, from the food, to the wine list, to the cocktails, to the aesthetics and design.

We welcome you to experience our thoughtful hospitality and finely crafted food.

OPENING HOURS

Tuesday, Saturday from 5:30pm

Wednesday, Thursday, Friday from 12pm



FOOD

The Fino Vino menu is true to the generous, sharing-style philosophy symbolic of Fino Vino directors, Sharon Romeo & David Swain

Sharon's rich Italian heritage and David's dedication to regionally inspired seasonal produce has lead to them believing passionately in the alchemy of sharing a beautiful meal.

The Fino Vino menu is driven by quality, freshness, simplicity and provenance. We source the best of South Australian produce, working closely with local producers to consistently use sustainable regional and seasonal produce.

Groups 6+ are required to dine on our shared tasting menus.

Groups 20+ are required to dine on our 5-course shared tasting menu.

4-Course | \$70pp

Charred sourdough focaccia,

Rocco's giardineria

Mulloway, kohlrabi, cucumber, chilli

Mushrooms, buffalo curd, green garlic

Chorizo, kasundi

Lamb shoulder, peas, yoghurt

Crispy potatoes, garlic, wakame

5-Course | \$85pp

Charred sourdough focaccia,

Rocco's giardineria,

Jamón serrano

Mulloway, kohlrabi, cucumber, chilli

Mushrooms, buffalo curd, green garlic

Chorizo, kasundi

Lamb shoulder, peas, yoghurt

Crispy potatoes, garlic, wakame

Chocolate meringue, mint ice cream

*Menus are examples, seasonal, and subject to change

*Dietary allergies can be accomodated, provided adequate notice



BEVERAGE

At Fino Vino we are happy to work with you to ensure your beverage needs are met.

Whether you wish to preselect beverages and be charged on consumption, have a curated cocktail offering, or a beverage package, we are more than happy to assist.

We advise groups 20+ to preselect beverage options prior to your event. This ensures the ease of service on the day, as well as having plenty of your favorite beverages on hand for the entirety of your event.

Optional sample beverage packages are listed below:

FV NO. 1

2-hour | \$50pp
3-hour | \$65pp
4-hour | \$80pp

FV NO. 2

2-hour | \$60pp
3-hour | \$75pp
4-hour | \$90pp

FV NO. 3

2-hour | \$70pp
3-hour | \$85pp
4-hour | \$100pp

Peroni Rosso

Alpino Prosecco

Fino Vino Semillon

Fino Vino Shiraz

Peroni Rosso

Alpino Prosecco

Fino Vino Semillon

Hahndorf Hill Rosé

Fino Vino Shiraz

Peroni Rosso

DAOSA Sparkling

Dr Loosen Bros. Riesling

Fino Vino Semillon

Hahndorf Hill Rosé

Golding Wines Gamay

Fino Vino Shiraz

*Beverage packages are examples, and subject to availability

*Current Fino Vino beverage list is available on request

*All beverage packages include soft drink



SPACES

Fino Vino offers a convivial dining space, which has a maximum capacity of 68 guests.

COMMUNAL

For groups up to 24, we offer our communal table.



COMMUNAL + ADJOINING BOOTHS

For groups up to 42, we offer our communal table + adjoining booths.





MINIMUM SPEND FOR SOLE USE

WARM SEASON

October – March

Tuesday | \$7,300

Wednesday | \$7,300

Thursday | \$8,300

Friday | \$10,400

Saturday | \$12,500

COOL SEASON

April – September

Tuesday | \$7,300

Wednesday | \$7,300

Thursday | \$7,300

Friday | \$8,300

Saturday | \$10,400





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FINO
VINO

OPEN

Tuesday	4pm - 1am
Wednesday	5pm - 1am
Thursday	5pm - 1am
Friday	5pm - 1am
Saturday	4pm - 1am

TERMS AND CONDITIONS

BOOKING POLICY

A function reservation of 16+ guests will be regarded as confirmed upon the completion of the \$25pp pre-authorization. Tentative bookings will be held for 5 days only. Terms & Conditions for bookings must be sited and agreed on prior to your event.

MINIMUM SPENDS

Exclusive use of the entire FINO VINO venue incurs a minimum spend subject to management directive dependent on day of the week and time of the year.

FINO VINO management reserves the right to revise and amend function and event quotations due to business adjustments, Covid safe plan changes and government directives.

TABLE / LOCATION REQUEST POLICY

FINO VINO 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 VINO reserves the right to operate the restaurant in a manner that best suits the business.

PRICING AND MENU CHANGES

Prices at time of booking are current at the time of the quote. FINO VINO 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 VINO menus and wine lists are subject to seasonal change and availability. All prices quoted are inclusive of GST.

FOOD & BEVERAGE SELECTIONS

Food & beverage selections to be made 10 days before the event in liaison with the FINO VINO 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.

BYO POLICY

As a fully licensed venue we do not offer BYO for events.

CANCELLATION

In the event of a cancellation, notice must be received in writing by email and verified by FINO VINO. Cancellations 3 days or fewer to your event date will result in the pre-authorization of \$25pp being charged due to loss of food, beverage and administration fees.

DECORATIONS, DISPLAYS & SIGNAGE

Any intended table decorations and room displays must be discussed with the venue prior to the event. FINO VINO can accommodate small table arrangements. We do not allow large, obtrusive decorations. This affects other guests dining experience and is not in line with our FINO brand. Requests will be considered in each individual case.

CONDUCT OF EVENT

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.

INSURANCE

While the FINO VINO staff are 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.

LIQUOR LICENSE

As FINO VINO 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 VINO 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.

Any damage incurred at FINO VINO by yourselves, your externally hired parties or your guests will result in additional charges. Evening events are to conclude at 11pm unless previously negotiated to extend beyond this time at which point a surcharge of \$500 per hour or part thereof will apply beyond midnight with closure at the discrepancy of FINO VINO management.