



## *produce stall @ novotel*

*organising functions has never been easier*

### barossa gourmet experience

If you do not have time to take your delegates out to experience some of the pleasures of the Barossa, we recommend you bring the Barossa to your delegates here at the resort. Taste some of the finest local produce in the Barossa. A mobile cellar door, what more could you need.....

### produce stall

Listed below are some of the Local Produce Stalls featured –

- Angas Park Fruits
- Fudget ( Local supplier of handmade fudge)
- Maggie Beer's Produce
- Angaston Olive Oil Company
- Lyndoch Lavender Farm
- Flemingware ( Au natural muesli)
- Barossa Country Biscuits
- Muntri Magic ( Relishes, chutney)
- Lyndoch Valley Smallgoods

Individual stalls can be arranged and set to add atmosphere for your welcome cocktail party. Tastings and produce purchases can be made.

### wine barrel assembly demonstration

A.P. John Coopers'

Oak is a passion for A.P. John Coopers, the fifth generation of the John family have continued an unbroken connection with the viticulture, winemaking and cooperage industry within the Barossa Valley.

A master cooper will assemble a wine barrel and present to your guests the history behind the barrel.

### Mobile Cellar Door Tasting

Host your pre-dinner drinks surrounded by local produce, oak barrels, and regional wines.....

Enjoy a casual stand up affair as a prelude to dinner. Join one of the experienced Cellar Door Staff /Winemakers for a private tasting from a selection of unique Barossa wines. Why not entice your taste buds with our canapés assortment prepared by our Executive Chef featuring local fresh produce.

Total Event set up cost: \$600