Congratulations on your Engagement.

WE ARE DELIGHTED

THAT YOU AND YOUR PARTNER ARE CONSIDERING

Chateau

WYUNA

FOR YOUR SPECIAL DAY.

Chateau Wyuna is a truly unique, award winning reception centre, conveniently located at the foothills of the glorious Dandenong Ranges.

WHY CHOOSE CHATEAU WYUNA FOR YOUR SPECIAL DAY?

Chateau Wyuna is a truly unique, award winning, family owned reception and function centre catering for 40 to 150 guests.

Awarded the titles of 'Australia's Number 1 Reception Venue' and Victoria's 'Best Reception Centre' by the Australian Bridal Industry Academy, we have also been finalists in numerous other categories for many years running!

- All-inclusive packages and prices with no hidden extras.
- Six acres of majestic gardens providing a wealth of photo opportunities.
- Ensconced in Australian history with the original 1920's log cabin and a charming heritage-listed 1909 country Chapel.
- Two outdoor garden areas for your ceremony as well as our chapel and Treetop Room as indoor alternatives.
- A choice of two stunning reception rooms to suit your needs.
- The comfort of knowing that there will not be another event on the property at the same time.
- The option for you to pay for your wedding in instalments.
- Delicious, generous sized meals, including buffet & cocktail-style menus.
- Guest accommodation is available immediately next door.
- Our dedicated, professional team committed to excellent service and attention to detail to ensure your day runs smoothly – nothing is too much trouble!
- Conveniently located at the foothills of the glorious Dandenong Ranges, with access via straight main roads, thereby offering the feeling of being in the Dandenong Ranges without the associated mountain drive.
- You can hire our venue and arrange your own caterer. Just contact our office for details.
- You can also hire our chapel or one of our outdoor ceremony areas even if you do not have your reception with us. We can provide further information upon request.

Chateau

WYUNA

Ceremonies

ALL CEREMONY AREAS ARE INCLUDED IN OUR WEDDING PACKAGES AT NO EXTRA COST.

Under the Pergola

Our Pergola offers an intimate garden feel for your ceremony. Surrounded by greenery, the included set up for this area is 40 chairs, along with topiary trees to delineate your aisle, an arch with flowers and a signing table for when it is time to make everything official. Up to an additional 40 chairs are available at a cost of $3 per chair.

Deluxe Pergola Upgrade

For that extra special touch we can arrange for white organza sashes on the aisle chairs, white fabric draping above your guests and on the arch, as well as white paper lanterns scattered along the wooden beams. The extra cost is $250.

In front of the Waterfall

Alternatively, the Waterfall Garden enables you to make a grand entrance by walking over a footbridge and up the red carpet to your partner. The included set up for this ceremony area consists of the red-carpet runner and 20 chairs, as well as a signing table.

There is a large area for the remaining guests. You can say your vows to each other to the bubbling of a small waterfall behind you, giving you a gorgeous backdrop for your nuptials.

The Chapel

The Chapel is heritage-listed & over 100 years old. Relocated to Chateau Wyuna in the mid 1980's, it is our traditional indoor ceremony option. The red carpet and white walls are broken up with wooden pews, as well as stained glass windows, keeping the country feel of its origins but not overly religious in appearance. Non-denominational, the Chapel has seating for at least 80 guests and additional standing room at the back which provides a comfortable capacity of up to 110.

The Treetop Room is available as a wet weather fallback for weddings with more than 110 guests.

Reception Rooms

WE HAVE TWO RECEPTION ROOMS FOR YOU TO CHOOSE FROM – BUT REMEMBER WE ONLY HOST ONE EVENT AT A TIME!

The Burgundy Room

This is the larger of our two reception rooms, with seating for up to 150 guests. With fairy lights above the dance floor and a large multi-purpose space called the Alpine Lounge (perfect for photo booths, children's play areas or just a relaxed lounge area for guests to escape to), the Burgundy Room is ideal for either lunches or dinners. With warm timber and a cosy feeling, it has plenty of character. The bar is part of the original house.

For that extra special touch, ceiling draping in the Burgundy Room is a way to add a little twinkle to the dining side of the room. The soft chiffon can add a little something extra to your reception by softening the ceiling and with the incorporated fairy lights add an extra touch of elegance to your night. The extra cost is $150.

The Treetop Room

Set amongst a canopy of trees, the Treetop Room has soft colours and windows along two sides of the room giving panoramic views from the wrap around balcony and refurbished terrace. Perfect for those who want a smaller, more intimate affair, the Treetop Room has seating for up to 80 guests. It is ideal for a casual lunch time wedding, or for an unforgettable intimate evening soirée.

Both rooms are fully heated and air-conditioned, with the dance floor at one end meaning there is a separation between dinner and dancing.
The dancers can party on the dance the floor, while those who want to catch up with others can do so without interruption by those dancing.

Fairy lights twinkle above both dance floors, giving an extra sparkle to your event.
A fully stocked bar is available for both rooms, with the option for your guests to purchase their own spirits, or for a tab to be put on the bar. Both reception rooms have outdoor areas for those who smoke, as well as those who wish to escape for a short while! With our extensive range of chair covers, chair sashes, table runners and included centrepieces, either room can be decorated to suit your individual style and needs.

AND DON'T FORGET THE...

Log Cabin Bridal Lounge

Everyone who is married at the Chateau can use the heritage listed log cabin for photographs (a great fall back if the weather is not great!) and as somewhere to relax with your bridal party after you have been married and had your photographs but before you enter the reception as a married couple.
It's a great location to relax with canapés and a few drinks, with an ensuite bathroom immediately next door for when you need to freshen up..

ATELIA PHOTOGRAPHY & VIDEO

Reception Packages

WE OFFER A GENEROUS ASSORTMENT OF ALL-INCLUSIVE RECEPTION PACKAGES FOR YOUR SPECIAL DAY.

Melba Package

Page 12

Traditional sit-down dining; available for lunch or dinner

Wyuna Package

Page 16

Individual table buffet dining; available for lunch or dinner

Chateau Deluxe Upgrade

Page 20

Premium sit-down evening dining; including alternating entrée and main, dessert buffet, premium beverages, a professional DJ, time extension and chauffeured transfer to accommodation within 20kms of Chateau Wyuna

Earle Cocktail Grazing Package

Page 22

Canapés and finger food grazing buffets for a more informal option

Lancaster Package

Page 26

Traditional central table buffet dining; available for lunch or dinner

	Minimum to maximum number of guests – Treetop Room	Minimum to maximum number of guests – Burgundy Room
Sit Down Luncheons		
Monday–Sunday	40 - 80	60 - 150
Sit Down Dinners		
Monday–Thursday	50 - 80	60 - 150
Friday & Sunday	60 - 80	70 - 150
Saturday	N/A	80 - 150
Cocktail Receptions		
Monday–Thursday	70 - 100	80 - 150
Friday & Sunday	80 - 100	90 - 150
Saturday	N/A	100 - 150

*Minimum numbers are for full paying adults

Chateau

WYUNA

What's Included?

ALL RECEPTIONS INCLUDE THE FOLLOWING:

- The use of our charming, heritage-listed Chapel and magical garden areas for your ceremony and wedding photography (in addition to reception time).
- The use of our original 1920's Log Cabin Bridal Retreat
- 6.5 hours for Dinner receptions*, including 1 hour for your ceremony so you are not rushed.
- 5 hours for Lunch receptions*, including 1 hour for your ceremony.
- Unlimited beverages* – including wine, beer, cider and non-alcoholic beverages.

  Non-alcoholic beverages - soft drinks, juices, iced water, tea and coffee.

  Beers - Carlton Draught, Pure Blonde, Victoria Bitter, Cascade Premium Light and 5 Seeds Crisp Apple Cider.

  House Wines – De Bortoli Willowglen nonvintage Brut, Semillon Sauvignon Blanc, Moscato, Pinot Grigio, Cabernet Merlot and Shiraz Cabernet. Port is available upon request.
- Magnificent garden views.
- Friendly, professional staff.
- The bar will also be open for your guests to purchase additional spirits, cocktails, etc. at no extra charge to you
- Your choice of one of a wide range of centrepieces, (floral or non-floral) for your guest tables.
- Fairy lights covering the ceiling on the dance floor in the Burgundy Room or Treetop Room.
- Master of Ceremonies (if requested).
- Personalised menus (so you don't have to print place cards!) and a display guest list.
- Complimentary cutting of your wedding cake.
- Area maps are available for your invitations in electronic or paper form.
- Ample car parking spaces on premises.
- Guest accommodation is available immediately next door.

  ** The Earle Cocktail Package includes a 4-hour reception and alternative beverage options & the Deluxe Packages is 7 hours in duration.*

Optional extras

FOR A LITTLE ADDED INDULGENCE ON YOUR SPECIAL DAY, WE OFFER A RANGE OF OPTIONAL EXTRAS.

Please contact us if you would like more details on any of these options.

Premium Beverages: $9 extra per adult

In addition to our standard beverage package, your guests will be served De Bortoli Lorimer Sparkling (Chardonnay Pinot Noir), Sauvignon Blanc and Shiraz, as well as Corona and James Boags Premium when guests are seated at their tables.

Entrée Platters: $3 extra per person

In addition to your selected entrée, shared entrée. platters can be provided to each table.

Guest Choice Menu

Between $5 and $15 extra per person

Your guests can choose on the night between your choice of two dishes in 1, 2 or 3 course formats.

Dessert Buffet $10 extra per person

A delicious buffet selection of desserts in a truly impressive display.

Dessert Cheese Platters $5 extra per person

A delicious selection of a hard, blue and soft cheeses for your guests to nibble at after dessert with tea and coffee.

Time Extensions

$4.40 extra per adult per half hour

Available only for evening sit down dining receptions (1 hour maximum for Melba, Wyuna & Lancaster packages, 30 minutes for Deluxe). Earle Cocktail packages may be extended at $120 per half hour, plus drinks consumed.

Burgundy Room draping $150

Fabric draping with fairy lights on the ceiling of the Burgundy room.

Deluxe Pergola Ceremony Setup $250

Includes 40 Americana chairs, draping over the pergola, aisle chair sashes, topiary trees lining the aisle and paper lanterns hanging from the pergola. An additional 40 chairs are available for $3 per chair.

Chair Decorations

White or black chair covers with your choice of coloured sash (satin or organza) can be arranged for $5 per chair (if requested, silver buckles are an extra $1). Alternatively, chair sashes on their own and table runners cost $3 each.

Silent Disco: $300

Provide your guests with a unique experience where they can dance to music they listen to on wireless headphones for some (but not all) of your reception. Music is broadcast on two channels, which gives guests a choice of what they can dance to. Separate background music is still played for those not using headphones.

Melba Package

TRADITIONAL SIT-DOWN DINING AVAILABLE FOR LUNCH OR DINNER

LUNCH

5-hour event for lunch weddings (including ceremony)
45 minutes of our chef's seasonal selection of hot canapés
A traditional two course sit-down menu - please select 2 mains and 2 desserts to be served alternately to your guests.

DINNER

6.5-hour event for evening weddings (including ceremony)
45 minutes of our chef's seasonal selection of hot & cold canapés
A traditional three course sit down menu.

Entrée

Please select **ONE ENTRÉE** to be served to all of your guests. All guests are also served a dinner roll.

Alternative entrée menu options:

- A second entrée to be served alternating can be provided for $3 extra per adult / teenager.
- In addition to your Entree, a shared table platter can be provided for $3 extra per adult / teenager.

Main & Dessert

Please select **TWO MAINS AND TWO DESSERTS** to be served alternately to your guests.

Beverages are included in both options – continual service of house wines, heavy & light beer, cider and non-alcoholic drinks. The bar will also be open for your guests to purchase additional spirits & cocktails at no extra cost to you.

ENTREE

SOUP

- Chunky minestrone soup
- Pumpkin soup, served with cumin seed, sour cream & chives
- Potato & leek soup, served with Parmesan croutons

COLD ENTREES

- Chicken Caesar salad, served with cos lettuce, croutons, bacon & soft poached egg
- House-made caramelised beetroot, rocket & feta bruschetta
- Anti-Pasto platter with ham, salami, fetta, tomato relish and Turkish bread
- Roasted Moroccan pumpkin bruschetta on grilled Turkish bread with balsamic

HOT ENTREES

- Crumbed lemon & Parmesan chicken tenderloins, served with salad
- Thai beef salad with cherry tomatoes & a coriander & lime dressing
- Greek-style lamb skewers, marinated in rosemary, served with yoghurt & a chunky Greek salad
- Char-grilled lemon pepper calamari, served with a roasted capsicum & rocket salad
- Spinach & potato Gnocchi, served with one of the following sauces:
  – white wine & wild mushroom,
  – butter sage and parmesan,
  – creamed spinach or
  – Napoli
- Panko-crumbed prawns on snow pea salad with Asian dipping sauce
- Pork ragout lasagne, served with basil cream
- Spinach & ricotta cannelloni, served with salad
- Chicken & mushroom crêpe, served with salad

ENTRÉE TABLE PLATTERS

Greek Mezze Platter (Hot)

Marinated chicken skewers
Grilled haloumi cheese
Chunky tomato salsa
Kalamata olives
Flat bread & tzatziki
Lamb kofta

Italian Anti-Pasto Platter (Cold)

Marinated feta cheese & olives
Char-grilled eggplant
Marinated mint zucchini
Fried sage mushrooms
Toasted Turkish bread
Chilli pumpkin salsa

Asian Platter (Hot)

Satay chicken skewers
Vegetable spring rolls
Vegetable dim sim
Panko prawns
Vegetarian samosas
Bamboo prawns

MAINS

- Lightly crusted chicken tenderloins with French mustard infusion
- Chicken breast, stuffed with bocconcini, baby spinach & sun-dried tomato, topped with a basil velouté
- Grilled pork cutlet, served with a mushroom & onion fricassee & hassleback potatoes
- Tender eye fillet mignon, wrapped in bacon, cooked medium and served with one of the following sauces:
  - mushroom
  - Guinness
  - peppercorn
  - garlic butter
  - red wine jus
- Mustard-glazed lamb rump, served with a sweet potato & spinach mash
- Cider-braised, twice cooked pork belly, served with pumpkin purée & apple compote
- Lemon & Parmesan crusted chicken breast, served with roasted potatoes & aioli
- Grilled barramundi, served with a lemon butter & caper sauce
- Herb crusted baked salmon, served with lemon & dill aioli

ALL MAINS ARE INDIVIDUALLY SERVED WITH YOUR CHOICE OF ONE OF THE FOLLOWING SALADS OR VEGETABLES:

- Mixed garden salad – lettuce, tomato, cucumber & a vinaigrette dressing
- Chunky Greek salad – lettuce, tomato, cucumber, feta & Kalamata olives with onion
- Roasted seasonal vegetables
- Mixed Asian vegetables – bok choy, bean shoots, capsicum, snow peas & wom bok
- Tuscan mixed vegetables – zucchini, capsicum, cherry tomato, onion, garlic & parsley

DESSERT

- Drunken berries & vanilla bean semi-fredo in a waffle basket, with a praline garnish
- Individual berry pavlova, served with cream & passionfruit curd
- Individual lemon meringue pie
- Mixed berry tartlet, served with Chantilly cream
- French apple tartlet, served with caramelised apple & crème patisserie
- Sticky date pudding, served with butterscotch sauce & vanilla ice-cream
- Cheesecake served with chocolate shavings & double cream (please select 1 flavour):
  - Kahlua, butterscotch, cookies & cream or Bailey's
  - Vanilla bean panna cotta, served with toffee shards
- House-made chocolate mousse in a shortbread shell, served with berry coulis & topped with a white chocolate lattice
- Chocolate brownie, served with berry compote & double cream
- Individual cheese platter with cheddar, brie and blue cheeses plus accompaniments

Followed by your wedding cake with tea & coffee

WE ARE HAPPY & MORE THAN ABLE TO CATER FOR SPECIAL DIETARY REQUIREMENTS BY CREATING IMPRESSIVE DISHES FOR THESE GUESTS - AS LONG AS WE KNOW IN ADVANCE.

Pricing

Dinner pricing per adult in 2021:

	Monday–Thursday	Friday	Saturday	Sunday
Peak Season: **Mar | Oct | Nov**	$104	$123	$133	$116
Shoulder Season: **Jan | Feb | Apr | Sep | Dec**	$104	$115	$125	$108
Off-Peak Season: **May | Jun | Jul | Aug**	$104	$105	$113	$104

Lunch pricing in 2021:

$98 on any day in any month.

Pricing in 2022:

Please add $6 to our 2021 prices.

Wyuna Package

INDIVIDUAL TABLE BUFFET DINING AVAILABLE FOR LUNCH OR DINNER

THIS STYLE OF SERVICE PROVIDES YOUR GUESTS A VARIETY OF DISHES TO CHOOSE FROM, WITHOUT LEAVING THEIR SEATS. THE WYUNA PACKAGE IS MORE TIME-EFFICIENT THAN TRADITIONAL MEAL SERVICE, WHICH GIVES YOU AND YOUR GUESTS MORE TIME TO SOCIALISE AND DANCE.

5-hour event for lunch weddings (including ceremony) and
6.5-hour event for evening weddings (including ceremony).

Beverages are included – Continual service of house wines, heavy & light beer, cider and non-alcoholic drinks.
The bar will also be open for your guests to purchase additional spirits & cocktails at no extra cost to you.

A standing entrée will be served to your guests along with pre-reception drinks.

Mains and dessert will be served in table buffet style on platters, to the centre of each table with their accompaniments.

STANDING ENTRÉE

YOUR GUESTS WILL BE OFFERED ONE 'STANDING' ENTRÉE IN OUR PRE-DINNER DRINKS AREA FROM THE FOLLOWING OPTIONS:

- Honey soy chicken served over our delicious tasting fried rice
- Bite sized pieces of tempura fish served with hand cut fries and a lemon wedge
- Chargrilled lemon pepper calamari with a rocket salad
- Thai beef salad with cherry tomatoes and coriander & lime dressing
- Spinach & potato Gnocchi, served with one of the following sauces:
  - white wine & wild mushroom
  - house made basil pesto
  - creamed spinach
  - Napoli

MAINS

ONCE YOUR GUESTS HAVE BEEN SEATED IN THE RECEPTION ROOM, THREE PLATTERS WILL BE PROVIDED TO EACH TABLE SELECTED FROM THE FOLLOWING DISHES:

- Juicy chicken breast pieces, lightly crusted with macadamia nuts & served with a savoury sauce
- Lemon & Parmesan crusted chicken tenderloins, served with aioli
- Grilled barramundi, served with a lemon butter & caper sauce
- Tender eye fillet pieces cooked medium & served on wilted greens (please choose one sauce)
  - mushroom sauce
  - peppercorn sauce
  - garlic butter
  - red wine jus
  - Guinness
- Mini pork steaks braised in an apple cider and served with an apple reduction
- Tender lamb fillet pieces with a Tuscan mix & rosemary jus
- Seared, marinated lamb rump slices on Moroccan spiced chickpea cous cous

SIDE DISHES

MAINS ARE ACCOMPANIED BY ROSEMARY POTATOES AND ONE OF THE FOLLOWING:

- Mixed garden salad – lettuce, tomato, cucumber & a vinaigrette dressing
- Chunky Greek salad – lettuce, tomato, cucumber, feta & Kalamata olives
- Roasted seasonal vegetables
- Mixed Asian vegetables – bok choy, bean shoots, capsicum, snow peas & wom bok
- Tuscan mixed vegetables – zucchini, capsicum, cherry tomato, onion, garlic & parsley

DESSERT

THREE OF THE FOLLOWING DESSERTS WILL BE FOLLOWED BY YOUR WEDDING CAKE WITH TEA & COFFEE:

- French apple tartlet, served with caramelised apple & crème patisserie
- Individual berry pavlova, served with cream and passionfruit curd
- Individual lemon meringue pie
- Mixed berry tartlet, served with Chantilly cream
- Cheesecake served with chocolate shavings & double cream (please select 1 flavour): Kahlua, butterscotch, cookies & cream or Bailey's
- House-made chocolate mousse in a shortbread shell, served with berry coulis.
- Chocolate brownie, served with berry compote & double cream

WE ARE HAPPY & MORE THAN ABLE TO CATER FOR SPECIAL DIETARY REQUIREMENTS BY CREATING IMPRESSIVE DISHES FOR THESE GUESTS - AS LONG AS WE KNOW IN ADVANCE.

Amber Williams
PHOTOGRAPHY

Pricing

Dinner pricing per adult in 2021:

	Monday–Thursday	Friday	Saturday	Sunday
Peak Season: **Mar | Oct | Nov**	$104	$123	$133	$116
Shoulder Season: **Jan | Feb | Apr | Sep | Dec**	$104	$115	$125	$108
Off-Peak Season: **May | Jun | Jul | Aug**	$104	$106	$113	$104

Lunch pricing in 2021:

$98 on any day in any month.

Pricing in 2022:

Please add $6 to our 2021 prices.

Chateau Deluxe Upgrade

A FABULOUS WAY TO ADD A LITTLE SOMETHING EXTRA TO YOUR EVENING RECEPTION FOR ONLY $20 EXTRA PER ADULT.

IN ADDITION TO THE MELBA OR WYUNA PACKAGE, YOU RECEIVE:

An additional half hour of reception time bringing your total event time to 7 hours (including ceremony).

Unlimited Premium Beverages including our house range plus De Bortoli Lorimer Sparkling (Chardonnay Pinot Noir), Sauvignon Blanc and Shiraz, as well as Corona and James Boags Premium when guests are seated at their tables. The bar will also be open for your guests to purchase additional spirits, cocktails, etc. at no extra cost to you.

A second alternating entrée to be served to your guests.

Our scrumptious dessert buffet, offering your guests an impressive range of sweet treats.

A professional DJ, for the entirety of your reception.

Chauffeured transfer for you to your wedding night accommodation within 20kms of Chateau Wyuna after your reception.

MAINS

SHOULD YOU WISH TO INCLUDE A PREMIUM MAIN COURSE OPTION, THE FOLLOWING ARE AVAILABLE FOR JUST $5 EXTRA PER ADULT:

- Roasted lamb rack filled with spinach & pine nuts, accompanied by a plum & ginger sauce
- Kangaroo fillet cooked medium rare on potato & pumpkin mash with a beetroot relish
- Combination seafood platter with grilled scallops, king prawns, battered flathead tails and crumbed calamari

DESSERT

THE FOLLOWING DESSERTS WILL BE LAID OUT ON AN IMPRESSIVE BUFFET:

- Macerated berries, served with Chantilly cream
- Eton mess
- Lemon meringue pie
- Mixed berry tart
- Sticky date pudding with butterscotch sauce
- Custard filled profiteroles
- Jam-filled donuts
- Cheesecake served in your choice of flavour - Kahlua; butterscotch; cookies & cream or Bailey's - all served with chocolate shavings & double cream (please select one)
- Chocolate brownie with berry compote
- Chocolate mousse in a biscuit cup
- Sorbet bar with accompaniments of fruit coulis, honeycomb & smashed meringue
- Cheese & fruit platter
- Your wedding cake on the buffet
- Followed by tea & coffee

WE ARE HAPPY & MORE THAN ABLE TO CATER FOR SPECIAL DIETARY REQUIREMENTS BY CREATING IMPRESSIVE DISHES FOR THESE GUESTS - AS LONG AS WE KNOW IN ADVANCE.

Pricing

$20 EXTRA PER ADULT AS AN ADDITION TO THE MELBA OR WYUNA PACKAGE.

Earle Cocktail Grazing Package

CANAPES AND FINGER FOOD BUFFETS FOR A MORE INFORMAL OPTION

THIS PACKAGE IS DESIGNED FOR THOSE WHO DO NOT WANT A TRADITIONAL SIT-DOWN MEAL.

GUESTS WILL HAVE MORE OPPORTUNITY TO SOCIALISE IN A LESS FORMAL ENVIRONMENT.

A 5-hour reception (including ceremony).

There are two options in relation to beverages: A pre-paid tab for selected beverages OR Pay-as-you-go, where a full bar is made available and guests pay for their own beverages.

One hour of Canapes – Our Head Chef's selection of hot and cold canapés.

Guests then help themselves to your choice of 2 savoury buffets, and 1 dessert buffet

This enables your guests to get food when they want it, rather than having to find a roaming waiter!

Cocktail weddings may be extended at $120 per half hour plus drinks consumed.

We are happy & more than able to cater for special dietary requirements by creating impressive dishes for these guests - as long as we know in advance.

CANAPES

UPON ENTERING THE RECEPTION ROOM WAITERS WILL OFFER YOUR GUESTS A DELICIOUS SELECTION OF HOT AND COLD CANAPÉS CHOSEN BY OUR HEAD CHEF FROM THE FOLLOWING:

- Trio of dips with toasted Turkish bread
- Smoked salmon & caper crostini
- Caramelized onion tartlets
- Roast capsicum and feta bruschetta
- Shrimp crostini with aioli
- Vegetarian spring rolls
- Vegetable samosas
- Tempura fish pieces with house-made tartare sauce
- Spinach and fetta triangle
- Salt and pepper calamari

BUFFET MENU OPTIONS

ONCE THE BRIDAL PARTY HAS BEEN INTRODUCED, TWO COCKTAIL BUFFETS WILL BE SET UP FOR GUESTS TO SERVE THEMSELVES FROM. THESE BUFFETS CAN BE SELECTED FROM THE FOLLOWING OPTIONS:

Asian cocktail buffet

- Green chicken curry (mild)
- Beef and black bean
- Sweet & sour pork
- Stir fried vegetables
- Panko prawns
- Fried rice

Indian cocktail buffet

- Chicken vindaloo with green chilli, coriander & spices
- Boti kebab - lamb marinated in yoghurt and spice
- Mild beef curry
- Tandoori prawns
- Naan bread
- Steamed saffron rice

Seafood cocktail buffet*

- Salt & pepper squid
- Skewers of grilled Salmon
- Prawn cocktails
- Tempura fish
- Garlic prawns
- Oysters
- Seafood salad

*Additional $5 per guest applies

Aussie cocktail buffet

- Beer-battered flathead tails
- Mini beef hamburgers
- Traditional beef pie
- Mini chicken parmas
- Sausage rolls
- Skewered prawns

English cocktail buffet

- Roast beef roll
- Beef & Guinness pies
- Shepherd's pies
- Fish & chips
- English fishcakes
- Pork skewers

Mediterranean cocktail buffet

- Antipasto platters
- Moussaka
- Gnocchi
- Skewers of lamb with
- garlic & rosemary
- Vegetarian lasagne

DESSERT

A SUMPTUOUS SELF-SERVE DESSERT BUFFET WILL BE PROVIDED WITH YOUR WEDDING CAKE AND THREE OF THE FOLLOWING OPTIONS.

- Mini Eton mess
- Lemon meringue pie
- Mixed berry tart
- Jam-filled donuts
- Sticky date pudding with butterscotch sauce
- Cheesecake served in your choice of flavour - Kahlua; butterscotch; cookies & cream or Bailey's
- Chocolate mousse in a biscuit cup
- Chocolate brownie pieces

Pricing

	Minimum to maximum number of adults/teenagers **Treetop Room**	Minimum to maximum number of adults/teenagers **Burgundy Room**
Monday–Thursday	70 -100	80 - 150
Friday & Sunday	80 - 100	90 - 150
Saturday	N/A	100 - 150

Prices per adult / teenager in 2021:
$88 plus beverages

Prices per adult / teenager in 2022:
$94 plus beverages

Children (aged 2 - 12) are $19 each. There is no charge for Children Under 2.

Lancaster Package

TRADITIONAL CENTRAL BUFFET DINING AVAILABLE FOR LUNCH OR DINNER. THIS ALLOWS YOUR GUESTS A WIDER VARIETY OF DISHES TO CHOOSE FROM AND SERVE THEMSELVES.

5-hour event for lunch weddings (including ceremony)
and 6.5-hour event for evening weddings (including ceremony).

Beverages are included – Continual service of house wines, heavy & light beer, cider and non-alcoholic drinks. The bar will also be open for your guests to purchase additional spirits & cocktails at no extra cost to you.

45 minutes pre-Lunch/Dinner Canapés. Our Head Chef's selection of seasonal canapés.

Entrée platters served to each table – for evening receptions only.

Guests will be invited to serve themselves mains and desserts available from a traditional, central, self-serve buffet.

FOR GUESTS WITH SPECIAL DIETARY REQUIREMENTS WHO ARE UNABLE TO EAT FROM THE BUFFET, WE WILL CREATE IMPRESSIVE INDIVIDUAL DISHES – AS LONG AS WE KNOW IN ADVANCE.

ENTRÉE

FOR EVENING RECEPTIONS, PLEASE SELECT ONE OF THE FOLLOWING ENTRÉE PLATTERS TO BE SERVED TO THE CENTRE OF EACH TABLE:

Greek Mezze Platter

- Marinated chicken skewers
- Grilled haloumi cheese
- Chunky tomato salsa
- Kalamata olives
- Flat bread
- Lamb kofta
- Tzatziki

Italian Anti-Pasto Platter

- Marinated feta cheese & olives
- Char-grilled eggplant
- Marinated mint zucchini
- Fried sage mushrooms
- Toasted Turkish bread
- Chilli pumpkin salad

Asian Platter

- Satay chicken skewers
- Vegetable spring rolls
- Vegetable dim sim
- Panko prawns
- Vegetarian samosas
- Bamboo prawns

MAINS

GUESTS WILL BE ABLE TO SERVE THEMSELVES FROM A BUFFET CONTAINING THE FOLLOWING:

- Tender eye fillet slices cooked medium
- Traditional roast pork with crackling
- Roast lamb
- Lemon & Parmesan crusted chicken
- Baked caramelized apples
- Organic honey baby carrots
- Roast rosemary & garlic potatoes
- Caprese salad
- Mixed green salad
- Asian coleslaw
- Marinated olives and Italian cheeses

DESSERT

THE FOLLOWING DESSERTS WILL BE LAID OUT ON AN IMPRESSIVE BUFFET:

- Macerated berries, served with Chantilly cream
- Eton mess
- Lemon meringue pie
- Mixed berry tart
- Sticky date pudding with butterscotch sauce
- Custard filled profiteroles
- Cheesecake served in your choice of flavour - Kahlua; butterscotch; cookies & cream or Bailey's - all served with chocolate shavings & double cream (please select one)
- Chocolate brownie with berry compote
- Chocolate mousse in a biscuit cup
- Sorbet bar with accompaniments of fruit coulis & honeycomb
- Cheese & fruit platter
- Your wedding cake on the buffet
- Jam-filled donuts

Followed by tea & coffee

Pricing

		Price per adult in 2021	Price per adult in 2022
Peak Season: **Mar | Oct | Nov**	Dinner	$138	$144
	Lunch	$128	$134
Shoulder Season: **Jan | Feb | Apr | Sep | Dec**	Dinner	$128	$134
	Lunch	$118	$124
Off-Peak Season: **May | Jun | Jul | Aug**	Dinner	$118	$124
	Lunch	$108	$114

Additional Information

EXCLUSIVE USE OF THE VENUE IS GUARANTEED DURING YOUR TIME WITH US, AS WE ONLY HOST ONE EVENT AT A TIME

Tentative Bookings

We hold a provisional date for up to 14 days without requiring any deposit.

Deposit to confirm a Booking

Your booking is confirmed with a $1000 deposit, with a further $1000 deposit required 6 months prior to the wedding date. Prices per head and minimum numbers will be locked in at the time your deposit is paid. Deposits are non-refundable should the wedding be cancelled. Postponements will be considering on a case by case basis.

Payment Plans

You are welcome to pay by instalment – from your bank directly into our account. There is no administration fee.

Chapel or Garden Ceremonies

The Chapel, pergola or waterfall garden is available for you to use for up to 1 hour immediately before your reception commences. You can then use the gardens for photos while your guests enjoy pre-dinner drinks.

Music for your Ceremony

We are able to provide an inhouse music system for the Chapel, and your celebrant can use their system for outdoor ceremonies. Alternatively, you can hire a system.

Music for your Reception

We can recommend bands, and a professional DJ. You can also hire a sound system if you would like to use a laptop, iPod, USB or phone.

Timing

Evening receptions are 5.5-hours long - commencing from predinner drinks and canapés.

Lunch receptions are 4 hours long and must conclude at 3.30pm.
An additional hour is provided for your ceremony.

Time extensions may be arranged for sit-down evening receptions only. This includes beverage & waiter service at $4.40 per adult per half hour.

Cocktail weddings may be extended at $120 per half hour plus drinks consumed.

Final Arrangements

These will be made by appointment 1-2 months prior to your reception. Final numbers are required 18 days prior to your wedding day & final payment 10 working days prior to your wedding date.

Guest list changes

Unfortunately, we cannot accept changes to guest lists within 72 hours of your wedding.

Working Guests

Meals and non-alcoholic beverages for your working guests can be provided at $50 per person. No alcohol will be provided to working guests.

Children and Teenagers

Children under 12 are $25 each and are offered fish & chips or nuggets & chips, followed by ice cream. Children under 3 are $10 and can receive a small bowl of chips and ice-cream. Teenagers (13–17) receive an adult meal and are $8 less than the applicable adult rates for sit down receptions.

Teenagers are priced as adults for cocktail receptions.

Table Decorations

You have your choice of multiple centrepieces, at no additional charge.

Deluxe Pergola Setup

Payments are non-refundable within 7 days of your wedding should you wish to move your ceremony inside due to inclement weather. This also applies to the hire of additional Americana chairs.

BYO Beverages

Guests are not permitted to BYO alcohol. If your guests are found to have brought their own drinks, they will be confiscated & they may be asked to leave the property if they are uncooperative. You can BYO wine & beer for your entire sit-down reception package for $8 less per adult. We would still provide non-alcoholic beverages.

Cakeage

We are happy to serve your wedding cake on platters, for no additional charge.

Accommodation

Guest accommodation is available immediately next door.

Credit Cards

Payments by credit card will incur a surcharge of 2.5% (1st & 2nd deposits excluded). Visa and Mastercard are accepted. American Express and Diners Club are not.

Wedding Coordinators

We can coordinate & help you plan your wedding, so it is precisely how you want it to be. On your day a dedicated coordinator will look after you for the entire time you are with us.

Confetti & Sparklers

The use of confetti or rice is not permitted. We suggest rose petals or bubbles as a great alternative. Please note they are only to be used outside the buildings. Sparklers are not permitted anywhere on the property.

Wedding Seasons

Peak Season: **Mar | Oct | Nov**

Shoulder Season: **Jan | Feb | Apr | Sep | Dec**

Off-Peak Season: **May | Jun | Jul | Aug**

Public holidays

A 10% surcharge applies on Public Holidays.

Chateau

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