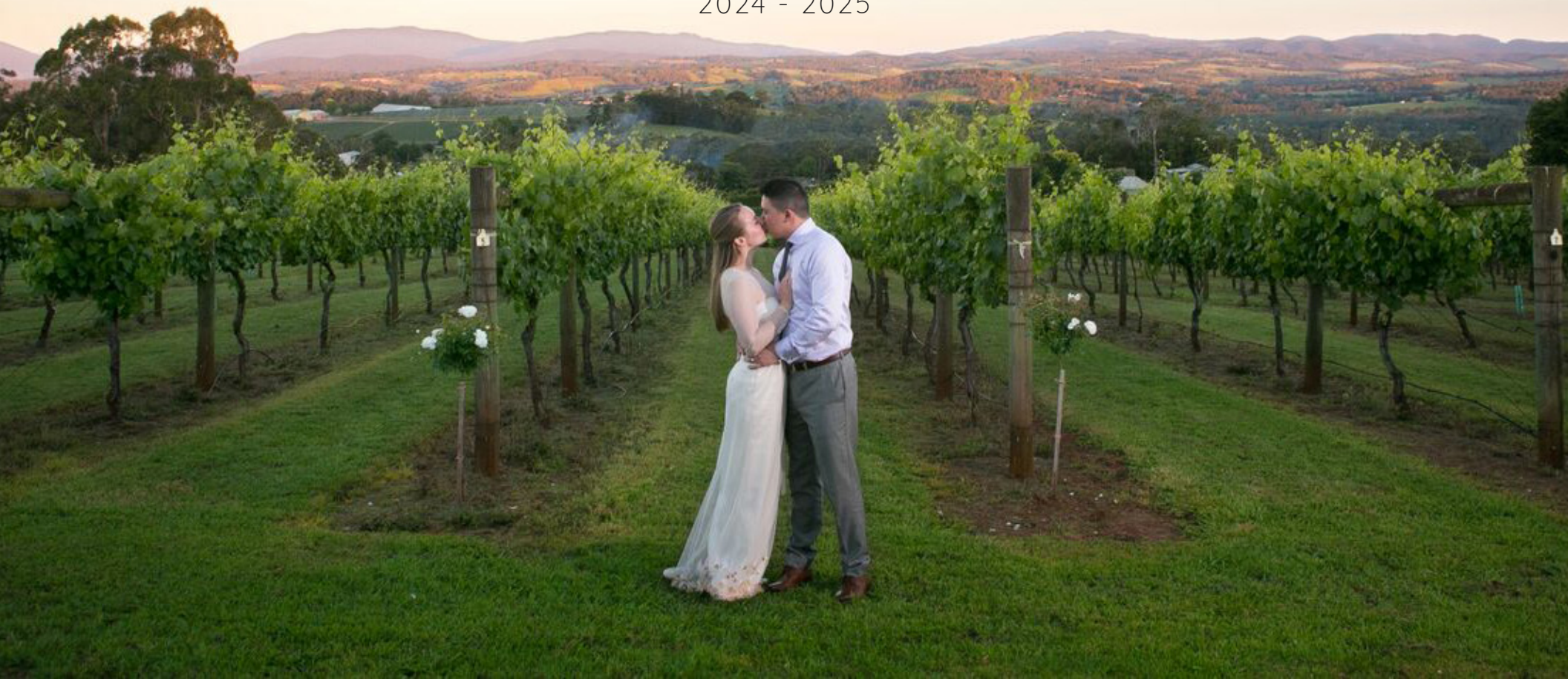


**ELMSWOOD**  
**ESTATE**  
YARRA VALLEY

# *Wedding Package*

2024 - 2025





# Welcome to Elmswood Estate

On behalf of the team at Elmswood Estate, we offer our warmest of congratulations on your engagement and we thank you for your consideration of us to be a part of your special day.

Deriving our name from the mature Elms that line our private driveway, Elmswood Estate is situated in the renowned Yarra Valley Wine country. Our stunning all glass Pavilion, complete with floor to ceiling windows, and our extensive viewing deck allows you to take in the breathtaking 180 degree panoramic views overlooking our 25 acres of vineyard - the perfect backdrop for your most memorable of days to say "I do".

Our dedicated wedding and catering team will take care of everything you need to ensure your day is stress-free, from helping you decide on a menu, to customising the venue to reflect your vision and ideas. Getting ready for your big moment is made even easier with exclusive use of your own bridal suite.

Voted by Tourism Victoria as having "the best views in the Yarra Valley", you are simply spoilt for choice when it comes to choosing a scenic backdrop for your ceremony and in capturing photographic memories to treasure for a lifetime.

Our warm and friendly team will provide you and your family with a seamless and carefree experience, so all you need to do is focus on enjoying an unforgettable day.









# Wedding Package Inclusions

- A six-hour reception with ceremony commencing at 5pm and concluding no later than 11pm (due to licencing restrictions)
- Exclusive use of our venue and grounds for your special day
- Three beautiful locations to hold your ceremony before your reception
  - The High Deck
  - The Vineyard
  - The Marquee
- Ceremony setup including:
  - Seating for 30 guests
  - Wine barrel features
- Access to our venue from 12pm onwards for setup
- Elmswood Estate standard wine package
- Private bridal lounge
- Dedicated on-site functions coordinator for the duration of your event
- Fully heated and air conditioned Pavilion and Cellar Door
- A wine barrel cake table and use of Vera Wang x Wedgwood cake knife
- Wedding cake served at dessert station
- Decorative easels to display your guest list and seating plan
- Use of our wireless in-house microphones for speeches
- Special dietary requirements catered for with prior notification
- Coffee and tea station
- Wheelchair access
- Access to disabled restroom with baby changing table



# Wedding Package Selection

## CEDAR PACKAGE



inclusive of venue hire, catering and standard beverage package  
chef's selection of canapés, mains, roaming canapé desserts or dessert station

**Monday to Thursday** - \$200 per person with a minimum spend of \$12,000  
(excluding Public Holiday eves)

**Friday and Sunday** - \$200 per person with a minimum spend of \$15,000

**Saturday** - \$210 per person with a minimum spend of \$18,000

## BIRCH PACKAGE



please enquire within for venue hire  
and standard beverage package only







# Sample Menu

For our all inclusive Cedar Package, we offer three styles of dining:  
Cocktail, Shared Feast and Signature.

## COCKTAIL

8 premium canapés, 1 small bowl, and 4 roaming dessert canapés

### \* SAMPLE COCKTAIL MENU \*

Kingfish Ceviche with Coconut, Lime, Pomegranate on a Prawn Cracker DF GF

Beef Tataki with Eastern Pickled Veggies and Ponzu and Black Sesame DF GF

Aperol & Orange Cured Ocean Trout with Citrus Dill Crème Fraîche on a Savoury Scone

Harvey Bay Scallop with Corn Purée and Chorizo Crumb GF

Slow Cooked Beef and Green Olive Borek with Roasted Garlic and Chimichurri Yoghurt

Pork Belly Cube with Apple and Ginger Jam DF GF

Duck Spring Roll with Caramelised Shallots, Orange Zest, Thyme, Plum and Star Anise Relish DF

Chicken Karaage Bao with Pickled Cucumber and Spring Onion

Potato Gnocchi with Roasted Butternut Pumpkin, Spinach and Ricotta V

Red Velvet Tea Cake

NY Style Baked Cheesecake

Lemon Tart

Coffee Hazelnut Torte with Honeycomb Crumble

\*please note all menu itmes are subject to change according to seasonality and availability

# Sample Menu (continued)

## SHARED FEAST

Chef's selection of 3 canapés, breads, shared grazing platters, salads and vegetables, and 3 roaming dessert canapés

\* SAMPLE SHARED FEAST MENU \*

Chinese Chicken Tartlet with Shiitake, Ginger and Crispy Wonton

Aperol and Orange Cured Ocean Trout with Citrus Dill Crème Fraîche on a Savoury Scone

Caramelised Red Onion and Goats Cheese Galette V

Duo of Mustard and Herb Smear'd 12hr Victorian Brisket with Black Label BBQ Sauce and House Pickles

Tunisian Shoulder of Lamb with Glossy Pomegranate Pearls, Lemon Labneh, Zucchini and Feta Tabouli

Baby Beetroot Shaved Fennel, Rocket and Orange Salad

Crispy Chats, Rosemary and Roast Garlic V DF GF

NY Style Baked Cheesecake

Lemon Tart

Coffee Hazelnut Torte with Honeycomb Crumble

\*please note all menu items are subject to change according to seasonality and availability





# Sample Menu (continued)

## **SIGNATURE**

Chef's selection of 4 canapés, breads, alternate mains, and roaming dessert canapés

\* SAMPLE SIGNATURE MENU \*

Goat's Cheese with Pickled Red Onion and a Pistachio Rosemary Biscuit V

Chicken and Truffled Pecorino Pillow Sandwich

Beetroot Falafel with Tahini Yoghurt and Pickled Cucumber V GF

Sushi Handrolls with Vegetables V

4 Hour Braised Western Plains Beef with Roasted Brussel Sprouts and Potato Smear GF

King Ora Salmon with Cauliflower Cream, Roe and Greens

NY Style Baked Cheesecake

Lemon Tart

Coffee Hazelnut Torte with Honeycomb Crumble



# *Beverage Package*

Celebrated by Australian wine critic James Halliday as a 5-star winery and one of the region's "Dark Horses", Elmswood Estate produces a range of elegant award-winning wines that are uniquely expressive of its cool climate region. Staying true to the local terroir, all our wines are hand-crafted and made on-site from vine to bottle.

## **ESTATE BEVERAGE PACKAGE**

Unoaked Chardonnay, Cabernet Sauvignon/Merlot, your choice of two standard beers, soft drinks, juice and tea & coffee

## **PREMIUM ESTATE BEVERAGE PACKAGE (UPGRADE FOR \$15 PER PERSON)**

Your choice of estate red and white, estate brut de brut, two standard beers, soft drinks, juice and tea & coffee.

This package also includes BYO spirits, mixers and ciders.



\*Please note that wines are selected by Elmswood Estate and are subject to change depending on vintage availability. Prior notice will be given.

# Additional Options

+ Exclusive use of venue prior to 5pm on Sat/Sun	\$1000 per hour
+ Guests between 3-12 years old	\$100 per person
+ Guests between 13-17 years old	\$150 per person
+ Crew meal	\$50 per person
+ Entrée	\$25 per person
+ Wedding cake plating with cream and berry coulis	\$5 per person
+ Beverage service extension - standard package	\$15 per person per hour
+ Beverage service extension - premium package	\$20 per person per hour
+ Additional white outdoor chairs for ceremony	\$7 per chair





# *On a Side Note...*

## **MINIMUM SPEND**

The minimum spend is \$15,000 for weddings on Fridays and Sundays and \$18,000 for Saturdays. For weekday weddings, please get in touch with us for a quote tailored to your requirements.

## **FUNCTION TIMES**

Weekend ceremonies start at 5pm unless an extension has been paid for. Please refer to “Additional Options” for cost of an earlier start time. Our reception packages are based on five hours of beverage service, with canapé and pre-dinner drinks service commencing at 5:30pm and ending at 10:30pm. Reception and music to conclude no later than 11:00pm and guests are to depart by 11:15pm to ensure prompt wind down and clean up from staff. We allow a 15 minute grace period, however kindly note that if guests are still present after 11:15pm, this will incur an additional charge of \$500 per 30 minutes.

## **SMOKING/VAPING AREA**

We have an allocated area for smokers. Please kindly ask your guests to place all cigarette buds in the ashtray provided in the smoking area. Cigarette litter not in the smoking area will result in a cleaning fee of **\$20 per bud**.

## **CLEANING**

A cleaning fee will be charged if the venue is not left in a respectable state.

## **VENUE CAPACITY**

Our venue capacity is 120 guests for seated and 200+ guests for cocktail.

## **PUBLIC HOLIDAYS**

Weddings on public holidays will incur a 30% surcharge.

## **TERMS AND CONDITIONS**

Please refer to T&Cs document.



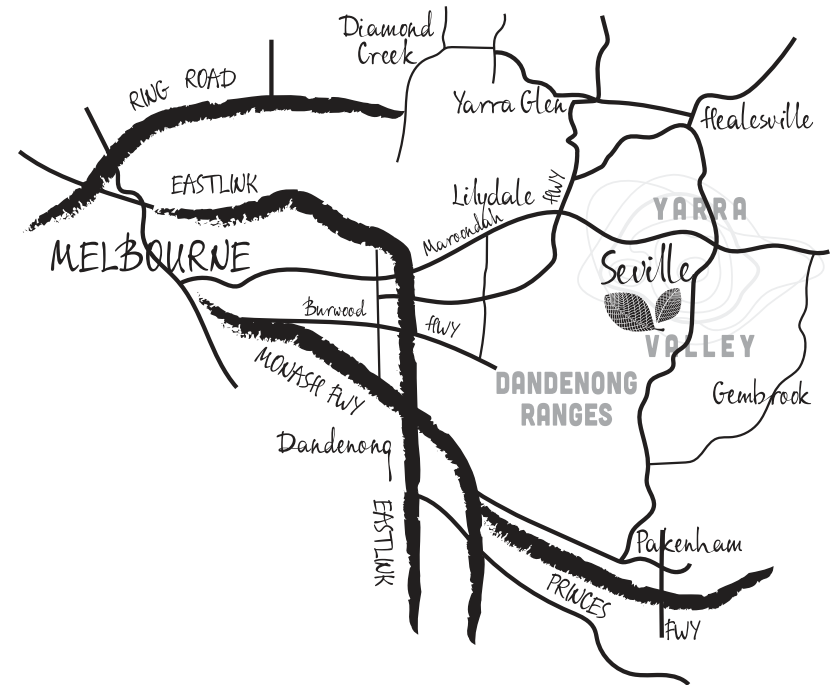


## Location

**75 Monbulk-Seville Road, Seville VIC 3139**

Elmswood Estate is 55km from Melbourne CBD, roughly a short one hour drive away. Our vineyard is situated in the Upper Yarra Valley Region of Victoria in a suburb called Seville.

The property is 25 acres and sits 240m above sea level, which gifts us spectacular panoramic valley views for picture perfect photo opportunities.



**Elmswood Estate**







## Contact Us

For any further queries, please get in touch with our General Manager, **Jeannie Howe**, at **[jeannie@elmswoodestate.com.au](mailto:jeannie@elmswoodestate.com.au)** or on **0455 997 888**.

To learn more about **Elmswood Estate**, please visit **[www.elmswoodestate.com.au](http://www.elmswoodestate.com.au)** or we welcome you to come and inspect our venue by appointment.