



THE FARM

YARRA VALLEY

WEDDINGS BY THE FARM YARRA VALLEY



NESTLED ON 100 ACRES
OF PRISTINE VICTORIAN
FARMLAND, THE FARM YARRA
VALLEY IS INTRODUCING
ITSELF TO MELBOURNE
AS A PREMIER WEDDING
VENUE ONLY 30 MINUTES
FROM THE CITY

You will find our elegant farmhouse at the top of a hill that looks out to rolling lawn, gardens and vineyards. Red brick walls and antique fixtures define the interior with the building opening out onto a generous timber verandah, a classical fountain and kitchen gardens.

At The Farm Yarra Valley, we pride ourselves on strong community ties. With local producers making beer and wine on site and our seasonal menu featuring vegetables from our kitchen garden and locally grown produce. The gardens, vineyards and Oak Walk all provide beautiful backdrops for photos.

At The Farm Yarra Valley, our team will work with you to make your event as special and individual as possible.

We would be delighted to hear from you to discuss your event. Our space can cater for a seated reception of up to 110 guests and cocktail events for up to 200.

To arrange a time to visit us at The Farm and discuss our packages in more detail, please contact our events team.

Phone (03) 9879 9064
Email enquiries@thefarmyarravalley.com.au



SEATED PACKAGES

The Farm Package – \$180pp

Inclusive of three canapés, antipasto platters for entrée, feasting style main course served with an assortment of sides, bread and petit fours to finish.

Premium Package – \$240pp

Inclusive of five canapés, plated alternating entrée, plated alternating main course served with an assortment of sides and bread, plated dessert, cheese boards and petit fours.

CANAPÉ PACKAGE

**Choice of 2 hot canapés, 2 cold canapés,
2 larger plates + 2 desserts – \$150pp**

All Packages Include

- The Farm Weddings beverage package
- Espresso coffee to order, supplied by Silva Yarra Valley Coffee Roasters and tea by Yarra Valley Tea Co.

Additions

- Shared Cheese Boards \$90 each (suits 10 people)
 - Shared Antipasto Platters \$75 each (suits 10 people)
 - Canapés \$5pp
 - Larger Plates \$8pp
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Wedding Cake – \$5pp

(served in place of dessert)

All cakes served with cream & berries

- \$300 to serve 50
- \$600 to serve 100
- \$720 to serve 120

Cakes available:

- White chocolate mud
- Salted caramel and white chocolate mud
- Dark chocolate and beetroot
- Chocolate fudge and walnut torte
- Flourless orange

THE FARM PACKAGE

EXAMPLE OF MENU OPTIONS

Canapés

(see Canapés menu on page 6)

Shared Entrée

Antipasti –
salami, prosciutto, house made terrine,
marinated olives, pickled vegetables &
fresh bread

Shared Mains

Slow cooked lamb shoulder with spice crust,
served with salsa verde & mint jelly

Chicken galantine, rolled with fetta, thyme & spinach

Roasted grass-fed beef topside with chimmichurri

Crispy roast pork belly with apple sauce

Shared Sides

Potato & braised cabbage gratin

Heirloom sumac roasted carrots with
Yarra Valley Dairy fresh goat curd

Char grilled broccoli with chilli oil &
anchovy dressing

Hand cut chips with chipotle mayonnaise

Cos & radicchio salad with palm sugar vinaigrette

Roaming Petit Fours

New York style berry cheesecake

Hot doughnuts with cinnamon sugar & lemon curd

Seasonal fruit tartlets

Chocolate hazelnut fudge brownie

Almond sponge, earl grey ganache & mascarpone

Please note: Menus are adjusted seasonally to
ensure only the freshest local produce is used.



PREMIUM PACKAGE

EXAMPLE OF MENU OPTIONS

Canapés

(see Canapés menu on page 6)

Entrée

Spanner crab ravioli with preserved lemon butter

Sashimi of kingfish with yuzu dressing & soy

Roasted beetroot salad with toasted walnuts & cheese

Air-dried beef bresaola with wild mushroom toast, figs & leaves

Tempura nori wrapped quail with caramelized onion

Mains

Scotch fillet with sauce béarnaise

Seared Atlantic salmon with dill, fennel & orange salad

Chicken galantine, rolled with fetta, thyme & spinach with a side of creamed silverbeet

Lamb rump with sage crust, Moroccan eggplant salad & chickpeas

Ratatouille with grilled vegetables, white polenta & basil pesto

Desserts

Spiced pumpkin pie with candied pumpkin seeds & crème fraîche

Chocolate hazelnut parfait & macerated berries

Lemon tart, mascarpone & candied zest

Vanilla crème brûlée, Kahlua dates & almond biscotti



CANAPÉS

EXAMPLE OF MENU OPTIONS

Cold

Steak tartare on croute

Fresh oysters with mignonette dressing

Caramelized onion tart, beetroot & goats cheese

Cured ocean trout on brioche with red onion pickle

Zucchini & Parmesan cheesecake

Crispy chicken sushi hand roll

Hot

Goat curd tortellini with burnt butter, tea soaked raisins

Confit duck spring rolls with chilli jam

Smoked trout & Gruyère croquettes

Ink braised squid & salmon roe

Zucchini, haloumi & mint fritters

Mini beef Wellington

Crumbed prawns with romesco sauce

Larger Plates

Seared salmon, dill, fennel & orange salad

Sticky fried pork belly

Pulled beef slider with chimmichurri & coleslaw

Crumbed lamb cutlets

Desserts

New York style berry cheesecake

Doughnuts with cinnamon sugar & lemon curd

Seasonal fruit tartlets

Chocolate hazelnut fudge brownie

Almond sponge, earl grey ganache & mascarpone



AT THE FARM YARRA VALLEY,
OUR TEAM WILL WORK WITH
YOU TO MAKE YOUR EVENT
AS SPECIAL & INDIVIDUAL
AS POSSIBLE



THE FARM WEDDINGS BEVERAGE PACKAGE

Established in 2013, The Public Brewery Croydon was the first craft brewery in the eastern suburbs and has recently expanded into the space adjoining our venue. The Farm Yarra Valley is proud to serve craft beers from The Public Brewery. Including but not limited to:

- 100 Acres Australian Pale Ale
- Red Falcon American Red
- Featherweight Craft Light

We are lucky enough to share our hillside with Rob Dolan Wines. Each package includes Rob Dolan Blanc de Blanc, two white wine selections and two red wine selections of his regionally expressive White Label range. Alternatively for \$10 per person the entire Rob Dolan range can be made available.

Premium package and cocktail information available upon request.

Cider, soft drinks, sparkling water and tea & coffee.

Beverage Package Conditions:

All beverages are supplied by The Farm Yarra Valley and no BYO is permitted.

SITUATED ON THE
DOORSTEP OF VICTORIA'S
RENOWNED YARRA VALLEY,
THE FARM HAS PROUDLY
PARTNERED WITH LOCAL
PRODUCERS TO OFFER
PACKAGES THAT SHOWCASE
THE REGION'S BEST



VENUE HIRE INCLUSIONS

The Farm is set up with an audio system both internally and externally; this has an auxiliary connection suitable for iPods and mp3 players. A roaming microphone is available for use on the day.

Our wedding reception service includes tea light candles, white linen tablecloths and napkins, display tables for gifts and wedding cakes and personalised wedding menus.

A venue hire fee of \$1,500 applies which includes the following:

- White table linen
- White napkins
- Gift table
- Wedding menus
- Tea light candles
- Roaming microphone
- iPod facilities throughout the venue
- Cutlery
- Crockery



AT THE FARM, WE HAVE A NUMBER OF SUITABLE LOCATIONS TO HOLD YOUR CEREMONY. WE HAVE A BEAUTIFUL BARN FACADE AND A PICTURESQUE HILLSIDE LOCATION FOR YOU TO CHOOSE FROM.

CEREMONIES AT THE FARM YARRA VALLEY

There are multiple locations you can access that are suitable for staging photographs, including the vineyards and paddocks.

Included in the ceremony fee of \$1,000 will be a registry table and chairs, as well as seating for up to 50 guests.

If you would like to arrange a marquee, an administration fee and all costs associated with the installation and removal must be covered by the client.



FUNCTION TIMES

Weddings at The Farm are based on a 6 hour period with beverage services concluding half an hour prior to completion of the function. Evening weddings to commence by 5:00pm.

Access to the site for evening weddings is from 11am on day of wedding and from 8am for lunch weddings.

BOOKING TERMS & CONDITIONS

Deposit

A non-refundable deposit of 20% of total event cost is required to secure your booking date, accompanied by a signed copy of our booking agreement. Please note that your booking is not confirmed until payment has been received and receipted.

Pricing & Payment

Your final guest numbers must be confirmed and paid for no less than 21 days prior to your Wedding date. No refunds will be made for any reductions made after this date. Final Payment can be made by electronic funds transfer, cheque or credit card. A minimum spend of \$15,000 is applicable to Friday, Saturday and Sunday weddings, please enquire about low-season and mid week discounted rates.

Cancellation

In the unfortunate event of cancellation, we will require a written confirmation and will be subject to the below cancellation policy.

- 30 – 60 days prior the client is liable to pay a cancellation fee of 25% of the final balance.
 - 14 – 30 days prior the client is liable to pay a cancellation fee of 50% of the final balance.
 - Less than 14 days prior the client is to pay a cancellation fee of 100% of the final balance.
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Responsibility

You are financially responsible for any damage or loss of The Farm Yarra Valley property caused by your guests or contractors etc. to the premises.

In keeping with Responsible Service of Alcohol, all beverage service will conclude 30 minutes prior to the completion of your reception. The Farm Yarra Valley reserves the right to immediately conclude the function in the case of alcohol or illicit substance abuse by guests.

You are required to inform all relevant persons involved in the organising of your event, whether delegates, colleagues or contractors, of these Terms and Conditions.

Crew and Children

Crew meals for all staff such as photographer, videographers, drivers and band members will be charged at \$60pp, which will include a main meal and non-alcoholic drinks throughout the meal and during the event.

Children under 12 will be charged at \$60 per head, 12-17 year olds will be charged at \$20 less than an adult.

- Prices are subject to change.
- Any event which occurs / runs into a public holiday will incur a 15% surcharge.



THE FARM

YARRA VALLEY

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Photography By Anitra Wells