



THE FARM

YARRA VALLEY

FUNCTIONS + EVENTS





EVENTS AT THE FARM

Just 30 minutes from Melbourne, tucked away in Warrandyte South, The Farm is the perfect location for any occasion. Our picturesque Farmhouse and Smokehouse that overlook manicured gardens and vineyard; while festoon lights, antique fixtures and an open timber verandah create a sense of genuine homestead charm.

As the home of Rob Dolan Wines, we're proud to offer an extensive, award winning range that is bound to impress any palate. When it comes to food, our farm-to-plate approach makes the most of our site-grown produce to create seriously delicious and flexible menus that accommodate any event requirements.

We can cater a seated function for up to 110 guests and a 'stand up' cocktail style for up to 150 guests. Our welcoming and professional team will gladly work alongside you to arrange your private function or corporate event and support you to achieve your vision.

Book in to meet the team over a guided tour, or get a feel for the venue by visiting the Rob Dolan Wines Cellar Door for a glass of wine.

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FARM FEAST PACKAGE - \$130 Per Person

A shared feast allowing for open conversation over delightful food and an ample beverage selection to pair perfectly with your chosen dishes. Included is shared antipasti, communal feasting style mains to the table, sides and petit four style desserts.

4-hour timeline

Beverage service, including our Rob Dolan Wines Blanc de Blanc Sparkling and True Colours Rosé, with your choice of two white wines and two red wines from Rob Dolan's True Colours and Black Label Range. Also included are four local craft beers on tap, apple cider, soft drink, juice, loose leaf tea and espresso coffee.

Should you opt for beverages on consumption, our Farm Feast Package is available at \$85 per person plus beverages at bar prices.

SAMPLE MENU

ANTIPASTI

Cantimpalo, sopressa, prosciutto di parma, bresaola, free range chicken pâté, house made terrine and smoked duck breast served with roasted vegetables, marinated olives, pickled vegetables and sourdough.

COMMUNAL FEASTING STYLE MAINS

- Masterstock braised lamb shoulder, mojo verde
- Roasted Spring Creek barramundi, cauliflower, ras el hanout

CHEF'S SELECTION SIDES

Chosen by our Chef, depending on season and weekly harvest from our kitchen garden.

- Smashed potatoes, rosemary salt
- Koo Wee Rup asparagus, truffle vinaigrette, ricotta salata
- Salad of bitter leaves, sugar snaps, mint, black garlic

PETIT FOUR DESSERTS

- Profiterole, pistachio crème pâtissière, honey
- Crisp wattleseed meringue, whipped cream, Silvan berry compote



CANAPÉ PACKAGE - \$135 Per Person

A cocktail style stand up event, featuring your selection of two hot and two cold canapés, two larger bites and three dessert petit fours.

Our function spaces can be configured to your specifications, including wine barrels with high top bar stools and/or scattered tables for guests to take a seat.

4-hour timeline

Beverage service, including our Rob Dolan Wines Blanc de Blanc Sparkling and True Colours Rosé, with your choice of two white wines and two red wines from Rob Dolan's True Colours and Black Label Range. Also included are four local craft beers on tap, apple cider, soft drink, juice, loose leaf tea and espresso coffee.

Should you opt for beverages on consumption, our Canapé Package is \$90 per person plus beverages at bar prices.

SAMPLE MENU

HOT CANAPÉS

- Salt and Sichuan pepper squid, ginger and spring onion
- Halloumi fries, smoked paprika, burnt chilli

COLD CANAPÉS

- Beef tataki, wakame, sesame, wonton crisp
- Freshly shucked oyster, cucumber, gin

LARGER BITES

- Gnocchi, semi-dried tomatoes, spinach, parmesan cheese
- Lamb kofta, ancient grain salad, cucumber yoghurt

PETIT FOUR DESSERTS

- House-made doughnuts, salted caramel
- Cannoli, whipped ricotta, brandy, currants



SMOKEHOUSE EXPERIENCE - \$120 Per Person

A unique experience with a relaxed, garden party feel, complete with our premium house smoked menu. Nestled in the trees, with the view of vines, our smoked assortment is served with a Chefs selection of accompaniments and house made condiments.

4-hour timeline

Beverage service, including our Rob Dolan Wines Blanc de Blanc Sparkling and True Colours Rosé, with your choice of two white wines and two red wines from Rob Dolan's True Colours and Black Label Range. Also included are four local craft beers on tap, apple cider, soft drink, juice, loose leaf tea and espresso coffee.

Service from the Smokehouse is subject to weather at the discretion of The Farm Event Managers. Should inclement weather occur, guests can enjoy their drinks on our sheltered and heated verandah overlooking the vineyard and Smokehouse, followed by service in our beautiful Farmhouse.

Should you opt for beverages on consumption, our Smokehouse Experience is available at \$75 per person plus beverages at bar prices.

SAMPLE SMOKEHOUSE MENU

MEATS

- Smoked chicken
- Pork belly
- Sticky beef short ribs
- Pulled pork shoulder milk bun, gochujang glaze

SIDES

- Wombok slaw, fried noodles
- Charred broccolini, garlic
- Kimchi
- Baos

HOUSEMADE CONDIMENTS

Fermented chilli sauce | Hoi sin | Nahm jim



BEVERAGE PACKAGE

Our extensive beverage package includes our Sparkling Blanc de Blanc, True Colours Rosé, two white wines and two red wines, all made on-site by award winning producer Rob Dolan Wines. The True Colours and Black Label ranges are available for your selection in all of our packages, whilst the White Label range is included in the Premium Wine upgrade only, which showcases the top vineyards of the Yarra Valley.

Also included is local craft beer and cider, soft drinks, loose leaf tea and espresso coffee. Spirits and cocktail information available on request.

MORE ABOUT ROB DOLAN WINES

After 25 years of making wine for some of Australia's most established wineries, Yarra Valley icon Rob Dolan made the decision to channel his passion and skill into his own label.

Decades of friendships with top growers of the region gives Rob Dolan Wines access to the premier vineyards of the Yarra Valley. Rob believes the best fruit - with a 'less is more' approach in the winery - is key to creating wines with elegance, structure, and depth of flavour. Wines that make you stop and savour. Wines with true character.

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



ELEVATE YOUR EVENT

ANTIPASTI GRAZING STATION IN PLACE OF SEATED ENTRÉE - No extra charge

Available for The Farm Feast package, our antipasti entrée can be served as a beautiful grazing table, allowing for guests to help themselves.

CHEESE BOARDS - \$110 per platter, to serve 15 people

A selection of local and imported cheeses served with dried and fresh fruit, crackers and lavosh, house-made quince paste.

ADD CANAPÉ COURSE - \$18 per person

Your choice of two cold canapés and one hot canapé, with a Chef's selection of a fourth hot canapé.

ADD SMOKEHOUSE CANAPÉ COURSE - \$18 per person

Chef's selection of three canapés featuring The Farm smoked meats. A spectacular way to start the day before being seated and treated to our renowned sharing menu.

NOTE: Available for The Farm and Smokehouse Experience packages only.

ALL DIETARY REQUIREMENTS ARE CATERED FOR - Please inform us in writing of any guest dietary requirements two weeks prior to your event.

SAMPLE MENU:

- King oyster mushroom, miso, sesame
- Shredded duck leg, wonton crisp, hot & cold cucumber
- Smoked eel, kimchi mayonnaise
- Fresh smoked oyster, soy, ginger

Service from the Smokehouse is subject to weather at the discretion of The Farm Event Managers.

ADDITIONAL CANAPÉS - \$6 per piece



ELEVATED CONTINUED

WINE UPGRADE

\$12 per person

Upgrade to a Premium selection of Rob Dolan Wines White Label

THE FARM'S SIGNATURE COCKTAILS

Treat your guests to one of our delicious cocktails, served on arrival

\$18 - \$24 per cocktail

- Blackberry Whiskey Lemonade
- Espresso Martini
- Late Harvest Spritz
- Mojito
- Margarita
- Gin Southside
- Pimms Cup
- Bitter Orange Spritz

TAKE HOME WINE PACKAGES

A thoughtful and memorable gift of wine for your guests to take home.

Please enquire with your Event Manager.

WINE EXPERIENCES

Take your guests on a guided wine tasting with a Rob Dolan Wines Specialist; learn how to taste wine like a pro, and how the palate reacts to different varieties. Your Wine Specialist can include a member of our expert Cellar Door team, our resident Master of Wine Meg Brodtmann or the man himself, Rob Dolan!

Simply chat to our team with your guest numbers for pricing.

Subject to availability.



CELEBRATION CAKES

\$400 - single tier to serve 50 guests

\$580 - single or double tier to serve 80 guests

\$700 - single or double tier to serve 100 guests

\$820 - single or double tier to serve 120 guests

FLAVOURS AVAILABLE

- White chocolate mud cake with raspberries & white chocolate filling
- Salted caramel & white chocolate mud cake with caramel filling
- Dark chocolate & beetroot cake with sour cherry buttercream
- Chocolate fudge and walnut torte with cookies & cream filling
- Flourless orange cake with orange buttercream filling

DECORATION OPTIONS

- Brûléed Italian meringue & seasonal berries
- Chocolate drip
- Caramel drip
- Cookie crumb & chocolate drip
- Gold leaf - (\$40 extra)

Any flowers or foliage supplied must be wired and taped by a professional florist.

Cakes brought in by external suppliers will incur a cake handling fee of \$150.00

Pricing subject to change.



THE VENUE

Our Farmhouse overlooks manicured lawns, vineyard and kitchen garden with French style doors opening out to a beautiful timber verandah.

Our venue includes the following:

- white table linen or raw wooden tables
- white linen napkins in knotted, bookfold or draping style
- gift and cake table
- personalised menus
- access to our wedding and events specialists
- set up of personal details – place cards, bonbonnières etc.
- liaising with vendors during planning, set up & pack down
- tealight candle votives with 9-hour tealight candles
- indoor truss foliage arrangement
- outdoor festoon lights
- outdoor cane furniture
- cutlery, crockery and glassware

The Farm is equipped with an audio system both internally and externally; this connection is suitable for background music. A roaming microphone is available for use on the day.

Minimum spend of \$5,500 applies for all functions + events at The Farm, inclusive of a venue hire fee.

ELEVATE YOUR EXPERIENCE

LAWN GAMES

Let's have some fun!

Set up on our top lawn; choose from three for \$150 or six for \$250.

- Boules
- Croquet
- Noughts & Crosses
- Jumbo Jenga
- Quoits
- Connect Four
- Finska
- Cornhole

PREMIUM LINEN

Brighten up your tablescape and match your theme with an array of colours available in premium linen. It's your choice of book-fold, draping or knotted napkins. \$5.50 per person.

FLAT LAY FOLIAGE

Seasonal foliage laid to the centre of your tables.
Please enquire for seasonal pricing.

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.

PAYMENT

Your final guest numbers must be confirmed and paid for no less than 21 days prior to your Function/Event date. Final payment can be made via electronic funds transfer or credit card. Please note credit card surcharges apply.

NOTE: Any event which occurs on or runs into a day following a Public Holiday will incur a 15% surcharge.

CANCELLATION

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

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

RESPONSIBILITY

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

RESPONSIBLE SERVICE OF ALCOHOL

The Farm Yarra Valley and Rob Dolan Wines is not licensed for BYO alcohol and reserves the right to decline service to any guest whom we believe to be intoxicated. In conjunction with this, any guest (including the client and vendors) arriving with open alcoholic beverages will be asked to leave the premises.

Your beverage package concludes 30 minutes prior to the conclusion of your event.

All alcohol service directives from The Farm Yarra Valley are part of the legal requirements held within our Liquor Licence in compliance with the State of Victoria and the Responsible Service of Alcohol.

At all events, the client must have previously nominated/appointed a responsible contact person to assist and communicate with our Event Managers/Wedding Coordinators & Supervisors in the event of any antisocial behaviour, alcohol abuse, use of illegal substances or in the case of an emergency.

SECURITY

Depending on the nature of your event, the requirement of security will be determined at the sole discretion of The Farm Yarra Valley in alignment with RSA Law and the OH&S policy.

DECORATIONS

All decorations must be approved by The Farm Yarra Valley in writing prior to your event (outside of standard floral arrangements). Nothing is to be nailed, bolted, screwed or stapled into any part of our venue, it's façade, or additional hired items. Non permanent or damaging fixtures (cable ties) are accepted.

We do not permit throwing of confetti, rice, glitter or streamers. Fresh / dried flowers or leaves and bubbles are permitted.

CREW AND CHILDREN

Crew meals for all staff such as photographers, videographers, drivers and band members will be charged at \$50pp, which will include a main meal, one alcoholic beer or wine and non-alcoholic drinks throughout the meal and during the event.

Children are charged at the following rates:

0-2 years not requiring a meal - free of charge
3-11 years - \$50 per child, children's meal
12-17 years - \$20 less than the adult price, adult meal

Children 3-11 years old will be served a two-course meal of mains and dessert, consisting of fresh crumbed chicken, chips and salad and vanilla bean ice cream with topping. Dietary requirements catered for.



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