WEDDING PACKAGES & MENUS
Table of Contents

Gallery 3
Welcome 4
Food And Beverage Packages 5
Ceremony Package 6
Accommodation 7
Function Spaces 8
Traditional Dining - Food 9
Stand Up Cocktail Menu 10
Events Menu 11
Traditional Dining - Beverages 12
Beverage Menus 13
Preferred Wedding Professionals 14
Contact 16
Terms & Conditions 17
Gallery
Welcome

For a quarter of a century Chateau Yering has been host to brides and grooms beginning on a journey that will see a marriage last a lifetime. Chateau Yering Hotel sits in the heart of the spectacular Yarra Valley, Victoria’s oldest wine region on 250 acres of private land.

The Oak Room takes your breath away and offers gorgeous views across the Yarra Valley to the grand structure of Domaine Chandon in the distance. This incredible ballroom can host up to 120 guests and has direct access to our gorgeous gardens and lawns.

Our creative menus crafted by Eleonore’s chefs are offered in a variety of package options to suit your dream reception. Food is central to celebration and we are confident that our food will satisfy all of your guests as they engage in all that the Yarra Valley has to offer in local produce and wine.

What better way to end a wedding day than to have accommodation available onsite. Chateau Yering features 32 individually designed suites with four styles from a large hotel-style to exclusive apartment. The stateliest of accommodation perfect for your guest accommodation and your wedding night.
Food And Beverage Packages

3 Course Alternate Drop - $170pp
The traditional elegant style to match its surrounds. Incredible classy food to pair with your sophisticated guests
Start your seated dinner with freshly baked bread, enjoy a 3 course alternating meal of entree, main and dessert accompanied by shared sides.

3 Course Shared Menu - $160pp
The perfect style to spark conversation amongst guests and ensure that everyone comes together over an incredible spread of food
Enjoy freshly baked bread with your antipasto entree, shared main dishes and sides and your choice of roaming or share plate desserts.

Roving Menu - $150pp
The relaxed style of celebration where mingling and relationships are a priority, and guests enjoy an incredible spread of food - $150
Our roaming canapes are followed by your selection of 6 savoury and sweet items served continuously for 4 hours.

All Packages Include
- Roaming canapes
- 5 hour room hire
- 4.5 hour ‘Local Legends’ beverage package
- Freshly brewed tea and coffee
- Access to our stunning gardens and hotel for photography
- White linen tablecloths and napkins
- Setup of your name cards & bonbonniere
- Elegant glass oil lanterns for table centrepieces & table numbers
- Wishing well birdcage & gift table
- Cake table & knife
- Cutting & service of your wedding cake
- Cordless microphone & lectern for speeches
- Onsite car parking
- Garden games of Croquet and Bocce
- Highly experienced and dedicated wedding coordinator on the day
- Menu tasting for 2 people (extras at additional cost)
Ceremony Package

We have many beautiful indoor and outdoor locations for your wedding ceremony. A ceremony-on-site fee of $2000 does apply and is inclusive of:

Exclusive use of our heritage listed gardens, Eleonore’s or The Oak Room
30 white ceremony chairs
Red carpet
Signing table with two chairs
Outdoor music system
Staff to direct and assist guests
*Marquees can also be provided, POA.
Accommodation

Chateau Yering Hotel hosts 32 accommodation suites perfect to retire into after a night of celebration. All rooms offer either a private balcony or patio and offer glorious views of the surrounding Yarra Valley to be enjoyed. All accommodation room rates are inclusive of complimentary wifi, car-parking and a full buffet breakfast at our very own Sweetwater Cafe.

Check in – 14:00 hours | Check out – 10:00 hours

Melba Suites (22)
- King size bed
- Lounge & dining area
- Marble bathroom with deep claw-foot bath
- TV & DVD facilities

Stable Suites (3)
- Queen size bed
- Open fireplace
- Luxurious spa
- Private verandah
- TV & DVD facilities

Yarra Suites (6)
- King size bed
- Separate lounge & dining
- Marble bathroom with spa
- TV & DVD facilities

Get in contact to discuss accommodation pricing and options to best suit your needs or to talk to us about the following additions:
- Complete hotel exclusivity & bridal suite
- Bridal suite hire (complimentary for weddings over 30 guests)
- Wedding day preparations
Function Spaces

The Chinese Room - up to 10
An elegant boardroom with a mahogany table, it is ideal for small meetings of up to 10 delegates. The Chinese Room has a floor to ceiling window that looks out onto the Heritage listed gardens, seats are high backed and cushioned and the room has its own entrance to the Sweetwater Café.

The Library - up to 20
A luxurious room with open fireplace and antique furniture, the library is ideal as a relaxed private dining room.

The Oak Room - up to 120
The Oak Room offers magnificent views across the Yarra Valley and its vineyards into the distant Great Dividing Range. The Oak Room offers its own bar, bathroom and lobby – perfect for morning and afternoon teas. This space is ideal for medium to large weddings from 40 – 100 guests. It also beautifully suits a cocktail function of up to 200 people.

Other Spaces
We also have a variety of other beautiful rooms that can be used.
The lounge, drawing room and even Sweetwater Cafe can be made available.¹

¹ Charges may apply.
**Traditional Dining - Food**

All seated packages are inclusive of freshly baked bread, shared sides, tea & barista made coffee. See following pages for menus. Prices shown are per person.

### Seated Meals

<table>
<thead>
<tr>
<th></th>
<th>2 Course</th>
<th>3 Course</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full a la carte up to 10 people</td>
<td>$75</td>
<td>$88</td>
</tr>
<tr>
<td>Limited a la carte 11 to 30 Alternating 30 plus</td>
<td>$85</td>
<td>$98</td>
</tr>
</tbody>
</table>

### Canapés

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 items, 3 cold, 3 hot, selected by our chefs</td>
<td>$60</td>
</tr>
<tr>
<td>Includes 2 pieces each per item per person.</td>
<td></td>
</tr>
<tr>
<td>Additional items at $8pp</td>
<td></td>
</tr>
</tbody>
</table>

### Stand Up Cocktail

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 items from our stand up cocktail menu</td>
<td>$80</td>
</tr>
<tr>
<td>Include 2 pieces each per item per person.</td>
<td></td>
</tr>
<tr>
<td>Additional substantial items at $10pp</td>
<td></td>
</tr>
</tbody>
</table>

### Grazing Table

- Let us create a dazzling array of various stand up cocktail items, anti-pasto, cheese selections & various sweet treats.
- Lighter Style (accompanying other food) - $45
- Feed Them! (nothing else required) - $75

### Additions

- Chef’s selection of canapes on arrival (2 per person) - $10
- Antipasto platters suited for 10 at $90
- Cheese boards suited for 10 at $100

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1 Dinner only. 2 20 person minimum. *Weekend events incur a 10% surcharge.
Stand Up Cocktail Menu

• Please choose 6 items from the following:

Savoury

Mini Fish & Chips
Potato cake, battered fish, fries & lemon

Mini Beef Burgers
Beef Pattie, bacon, cheese, house made tomato relish

Chicken Yakatori
Spring onion, sesame & honey marinate

Seared Scallops
Cauliflower puree, black bean vinaigrette

Goat’s Cheese Vol-au-Vent
Red onion jam

Potato Truffle & Gruyere Cheese Pizza
Confit of Duck & Wild Mushroom Risotto

Thai Fish Cakes
Vietnamese herb salad, hot & sour vinaigrette

Mini Almond & Coriander Falafel Balls
Pickled cucumber salad, mint & yoghurt dressing

Spiced Pork Belly Salad
Rocket, potatoes, honey & mustard dressing.

Sweet

Blueberry Financier
Almond cake, with blueberries and Chantilly cream

Lemon Meringue Tarts
Creamy lemon curd and caramelised meringue

Chocolate Glazed Profiteroles
Filled with vanilla cream pâtisserie

Chocolate Opera Gateau
Chocolate ganache, coffee buttercream, almond sponge

Tiramisu Chocolate Cups

Mixed Berry Cheesecake

Berry and Mascarpone Tart

Apple Pie Macaroons

Chocolate Raspberry Brownies
# Events Menu

**sample only**

## Entrée
- **Roasted Duck Filo Parcel**
  - citrus and fennel salad, duck and orange jus
- **Smoked Lamb Fillet**
  - grilled vegetables, salsa verde, coriander
- **Antipasto Platter**
  - salami, prosciutto, pork sausage, dips, olives, Persian feta
- **Beef Carpaccio**
  - spiced mayonnaise, crispy capers, rocket
- **Seafood Cocktail**
  - kingfish ceviche, prawns, crab, avocado, cos, coconut cream
- **Tarte Fine of Witlof**
  - baked scallops, cauliflower purée, caramelised onion
- **Smoked Salmon**
  - squid ink blinis, beetroot, herb salad, crème fraiche
- **Yarra Valley Cheese and Fennel Tart**
  - Persian feta, red onion and herb salad

## Main Course
- **Roasted Beef Fillet**
  - potato fondant, seasonal greens, onion jam
- **Braised Beef Cheek**
  - potato purée, caramelised shallots, watercress
- **Slow Cooked Lamb Shoulder**
  - spiced chickpeas, hummus, tabbouleh, lamb jus
- **Twice Cooked Pork Belly**
  - apple purée, house relish, cider jus

## Main Course (cont.)
- **Herb Chicken Breast**
  - chorizo and bean ragout, tomato, white wine cream
- **Pan Fried Fillet of Blue Eye**
  - tomato and olive, crushed potato, saffron aioli
- **Market Fish of the Day**
  - pea purée, fennel, green salad

## Dessert
- **Chocolate Royal**
  - Hazelnut praline, chocolate crumb, chocolate ice cream
- **Apple Tart Tatin**
  - rhubarb caramel, apple tuille, vanilla ice cream
- **Mixed Berry Cheesecake**
  - raspberry coulis, brandy crumbs, almond ice cream
- **Chocolate & Salted Caramel Cake**
  - chocolate sponge, salted caramel mousse, chocolate ice cream
- **Strawberry Fraisier**
  - pistachio crumb, berry gel, pistachio ice cream
- **Baked Lemon Tart**
  - meringue, raspberry sorbet
- **Passionfruit Pavlova**
  - seasonal fruit, passionfruit coulis, passionfruit ice-cream
- **Traditional Tiramisu**
  - coffee sponge, vanilla anglaise, caramel ice cream
Traditional Dining - Beverages

We love local! We've worked closely with friends and neighbours to bring you a superb collection of wines and ales. Packages are for service of 4.5 hours. Prices shown are per person.

Local Legends

$55
Choose 1 sparkling, 2 whites & 2 reds from the Local Legends menu over page.
Includes Coldstream Brewery beers, Napoleone ciders, soft drinks and juice

Valley Victors

$75
Choose 1 sparkling, 2 whites & 2 reds from the Valley Victors menu over page.
Includes Coldstream Brewery beers, Napoleone ciders, soft drinks and juice

The Vignerons

$90
Choose 1 sparkling, 2 whites & 2 reds from the The Vignerons menu over page.
Includes Wolf of the Willows beers, Napoleone ciders, soft drinks and juice

On Consumption or Bar Tab

Minimum $10 per person.
You're welcome to select any wines from our wine list however we are unable to guarantee sufficient stock on selections.

Upgrades
Basic spirits service - plus $20
Premium spirits service - plus $30
Cocktail Jugs - $20 per jug

1 Not available as a ‘bar tab’ or ‘on consumption’.
2 All alcohol must be supplied by the venue, no BYO allowed.
**Beverage Menus**

Of course, if there's something specific you would like us to source, we're more than happy to.

<table>
<thead>
<tr>
<th>Local Legends</th>
<th>Valley Victors</th>
<th>The Vignerons</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sparkling</strong></td>
<td><strong>Sparkling</strong></td>
<td><strong>Sparkling</strong></td>
</tr>
<tr>
<td>En Vie</td>
<td>Coombe</td>
<td>Yarra Bank</td>
</tr>
<tr>
<td>Blanc de Noir</td>
<td>Sparkling Brut</td>
<td>Cuvee</td>
</tr>
<tr>
<td>Rob Dolan</td>
<td>Rochford Estate</td>
<td>Chandon</td>
</tr>
<tr>
<td>Blanc de Blanc</td>
<td>'Estate' Blanc de Blanc</td>
<td>Vintage Brut</td>
</tr>
<tr>
<td><strong>White</strong></td>
<td><strong>White</strong></td>
<td><strong>White</strong></td>
</tr>
<tr>
<td>Rochford Estate</td>
<td>Dominique Portet</td>
<td>Toolangi</td>
</tr>
<tr>
<td>'Latitude' Sauvignon Blanc</td>
<td>Sauvignon Blanc</td>
<td>'Paul’s Lane' Chardonnay</td>
</tr>
<tr>
<td>Soumah</td>
<td>TarraWarra</td>
<td>Warramunda</td>
</tr>
<tr>
<td>Tutto Bianco D'soumah</td>
<td>Chardonnay</td>
<td>Viognier</td>
</tr>
<tr>
<td>Medhurst</td>
<td>Rob Dolan</td>
<td>Helen’s Hill</td>
</tr>
<tr>
<td>'Yarra Valley' Chardonnay</td>
<td>'White Label' Pinot Gris</td>
<td>'Evolution' Fumé Blanc</td>
</tr>
<tr>
<td>LaBoheme</td>
<td>Valentine</td>
<td>Coombe</td>
</tr>
<tr>
<td>'Act One' Riesling</td>
<td>Riesling</td>
<td>'Tribute' Chardonnay</td>
</tr>
<tr>
<td><strong>Red</strong></td>
<td><strong>Red</strong></td>
<td><strong>Red</strong></td>
</tr>
<tr>
<td>Ingram Road</td>
<td>‘Crudo’ by Luke Lambert</td>
<td>Giant Steps</td>
</tr>
<tr>
<td>Merlot</td>
<td>Shiraz</td>
<td>Pinot Noir</td>
</tr>
<tr>
<td>Yering Station</td>
<td>Soumah</td>
<td>Steels Gate</td>
</tr>
<tr>
<td>‘Little Yering’ Shiraz</td>
<td>‘Upper Ngumby’ Pinot Noir</td>
<td>Shiraz</td>
</tr>
<tr>
<td>Crothers</td>
<td>Rob Dolan</td>
<td>Squitchy Lane</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>‘Black Label’ Sangiovese</td>
<td>Cabernets Blend</td>
</tr>
<tr>
<td>Warramate</td>
<td>Rochford Estate</td>
<td>De Bortoli</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>‘La Gauche’ Cabernet Sauvignon</td>
<td>Section D4 Nebbiolo</td>
</tr>
</tbody>
</table>
Preferred Wedding Professionals

CELEBRANTS
Janet Hussey  
www.janethussey.com.au  
janet@janethussey.com.au  
0407 007 144
Celebrant Maree  
www.mareelivy.com.au  
mareelivy@bigpond.com  
0409 235 243
Sue Daff  
www.acelebrantofchoice.com.au  
daffys@bigpond.net.au  
0417 353 026

FLORISTS
Flowers of Yarra Glen  
www.flowersofyarraglen.com.au  
info@flowersofyarraglen.com.au  
03 9730 1773
Debbie O’Neill  
www.debbieoneill.com.au  
debbie@debbieoneill.com.au  
0412 513 354

CAKES
Crème De La Cakes  
www.cremedelacakes.com.au  
0432 197 270
Fantasy Cakes  
www.fantascakes.com.au  
office@fantascakes.com.au  
03 9855 8224

MUSIC & MC
Something to Talk about the Band  
www.sttaband.com.au  
band@sttaband.com.au  
0404 773 169
Melbourne Acoustic Duo  
www.melbourneacousticduo.com  
acousticduo@hotmail.com  
0431 202 401
Sensation Entertainment  
www.sensationentertainment.com.au  
manager@sensationentertainment.com.au  
0418 565 146
Melbourne Mobile Music - Steve Angelini  
www.mmmmusic.com.au  
0412 146 644
Music with Memories - Shannon  
0433 345 543

EVENT HIRE & STYLING
The Valley Collective  
www.thevalleycollective.com.au  
hello@thevalleycollective.com.au  
0430 373 763
Open Air Events  
www.openairevents.com.au  
david@openairevents.com.au  
0300 558 770
Stationary / Bonboniere Invite & Co  
www.inviteandco.com.au  
9551 9113

PHOTOBOOTH
Mr & Mrs Booth  
www.mrandmrsbooth.com.au  
contactmrandmrsbooth@gmail.com  
0438 355 424

PHOTOGRAPHY & VIDEOGRAPHY
Tizia May Photography  
www.tiziamayphotography.com.au  
tizia@tiziamayphotography.com.au  
0407 323 107
A Touch of Flash Photography  
www.touchofflash.com.au  
sean@touchofflash.com.au  
0402 326 495
Happily Ever After Photography  
www.happilyeverafterphotography.com.au  
kelly@happilyeverafterphotography.com.au  
0409 169 507
Kane Jarrod  
www.kanejarrod.com  
kane@kanejarrod.com  
0412 323 183
Stu Art Productions  
www.wedding-videomelbourne.com.au  
info@stuartvideoproductions.com  
0414 826 723
Preferred Wedding Professionals

**BEAUTY**
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www.kendalfx.com  
kendal@kendalfx.com  
0448 500 477  
The Make Up Chair  
www.themakeupchair.com.au  
bookings@themakeupchair.com.au  
0433 981 746

**DANCE LESSONS**
The Next Step Dance Co  
www.thenextstepco.com.au  
info@thenextstepco.com.au  
0411 676 404

**LARGE LOVE LETTERS / INITIALS**
Name Your Event  
www.facebook.com/nameyoureventyv  
info@nameyourevent.com.au  
0413 442 656  
Your Love is Art  
www.yourloveisart.com.au  
0401 679 909

**CANDY BUFFET / ICE CREAM CART**
The Candy Buffet Company  
www.candybuffet.com.au  
Something Sweet Gelato  
www.somethingsweetgelato.com.au  
1300 924 427 0415 927 623

**TRANSPORT**
Jim McLean Limousine Services  
www.facebook.com/Jim-McLean-LimousineServices  
jim.mclean@bigpond.com  
0416 019 842  
Bella Limousine Hire  
www.bellalimousinehire.com.au  
info@bellalimousinehire.com.au  
0410 625 276  
Samba Kombi Services  
www.sambakombiservices.com.au  
events@sambakombiservices.com.au  
0472 543 682
Contact
Chateau Yering Hotel Management Pty Ltd
t/a Chateau Yering Hotel
42 Melba Highway, Yering 3770 Victoria
Australia
Telephone: +61 3 9237 3333
Toll Free: 1800 237 333
functions@chateauyering.com.au

Find Us
Airport:
Melbourne Tullamarine (Intl)
60 km approx 60 mins
Train Station:
Lilydale 15 km
1. Bookings – Once a date is decided on, a tentative hold will be placed on the function rooms for 1 week. A 25% deposit or $2,000.00 (whichever is less) is then required to secure your booking.

2. Payments - Can be made by either credit card payment over the telephone (3% surcharge applies to all credit card transactions, over $2,000.00), sending a cheque or by direct transfer into our bank account.

3. Cancellations – all cancellations must be made in writing and the following terms apply:
   a. >60 Days - functions cancelled more than 60 days before the event date will receive full refund of their security deposit paid minus a $350.00 administration fee.
   b. 14–60 days – functions cancelled or postponed between 14 and 60 days will incur a 50% cancellation fee of the estimated total accommodation & conference cost.
   c. Less than 14 days – functions cancelled or postponed less than 14 days prior to the event date will incur a full 100% cancellation fee of the estimated accommodation & function cost.

4. Accounts – All accounts must be completely settled 10 days prior to the function. The final balance for any beverages must be paid on departure. No invoices will be issued unless by prior arrangement with the Hotel Manager.

5. Final Details - Any increase or decrease in attendance numbers must be conveyed to the Function Coordinator at least 1 week in advance of the function. This is especially relevant with regard to decreases, where failure to comply will result in full payment of booked numbers.

6. Setup - The allocation of numbers of guests to tables remains the prerogative of Chateau Yering, unless by prior arrangement with the Function Coordinator. Unless the function has exclusive use of the area, especially the restaurant, speech making is not permitted unless with prior permission of the Function Coordinator. Group bookings over 14 people will be seated on more than 1 table.

7. Menus - Chateau Yering reserves the right to adjust menus and beverage package contents at any time, due to seasonal variation and market availability.

8. Dietary Requirements - Any and all dietary requirements (including but not limited to vegetarian, vegan, gluten, dairy, nut, egg, soy, seafood allergies/intolerances) of guests must be advised 5 working days prior to your event, even if you don’t think they are applicable to menu items available on your menu. Any alterations or additions made after this time may not be able to be catered for. Chateau Yering will endeavor to cater appropriately for guests with dietary requirements however we cannot guarantee the absence of allergens in any meals as some cross contamination may occur during preparation. Dietary lifestyle preferences (i.e. Paleo Keto) will not be catered for. Dietary changes to the entire menu such as all GF may incur an extra cost, please contact us for an accurate quotation.

9. Place Cards – All seated functions exceeding 40 people require allocated seating and place cards on tables. Allocated seating to be in the same format as the template given to you by your function coordinator, any changes to seating arrangements must be updated on your seating charts by yourself and given to the function department 24 hours prior to your event along with your place cards.

10. Documents - At the discretion of the Function Coordinator, function agendas, contracts, schedules, pre selected menus and beverage packages will be emailed or posted to the function organizer for signature and return.

11. Other Functions – Chateau Yering reserves the right to make alternate bookings in the designated function room, from up to 1 hour before and after your schedule time frames.

12. Function Extensions – must be pre arranged and if the room is vacant can be extended at the management’s discretion, whereby additional charges may apply.

13. Prices – Every endeavor is made to guarantee prices that are confirmed at the time of booking and confirmation sent, however these may be subject to change at the manager’s discretion.

14. Signage & Displays – Signage on the property must be approved by Chateau Yering, and under no circumstances is signage or displays to be glued or attached to the walls in the function room.

15. Any event which occurs / runs into a public holiday will incur a 15% surcharge.