



BOAT O' CRAIGO

VINEYARDS | YARRA VALLEY

WEDDING PACKAGE

for 2028 dates



WELCOME TO BOAT O'CRAIGO

Located in the renowned Yarra Valley region of Victoria, Boat O' Craigo Healesville is a family-owned vineyard, known for producing some of Australia's finest hand-crafted wines. From ceremony to reception, the estate offers breathtaking views across vineyards and mountains — the perfect backdrop for your special day.



CEREMONY

The Pavilion

Marry in our Pavilion, where nature and romance meet.

Be framed by a breathtaking backdrop of vineyard, forest, and the silhouette of Mt Riddell. A setting as unforgettable as the moment itself.



CAPACITY

Up to 56 seated, plus standing room for additional guests.



KEY FEATURES

- Covered angled roofline
- Feature entry timber double doors
- White ceremony chairs (*up to 56 included*)
- Exposed aggregate concrete floor
- Fans and heaters
- Clear, drop-down blinds

CANAPÉ HOUR

The Deck

Seamlessly connecting your ceremony to the reception.

Your food and beverage package starts here with trayed beverages on arrival and roaming canapés. Guests will mingle and enjoy the outlook of Mt Riddell and our picturesque vineyard estate.

KEY FEATURES

- Expansive deck connected by bi-fold doors to Glasshouse
- Louvres (covering two thirds of The Deck)
- Fans and heaters
- Clear, drop-down blinds
- Use of private bar in our Cellar Door
- Front and side entrances

COCKTAILS

Optional beverage enhancement

Excite your guests with a selection of two cocktails (or mocktails) upon arrival to The Deck (\$).





RECEPTION

Glasshouse

An architectural masterpiece with million-dollar views.

Step into Glasshouse, designed to make your wedding as beautiful and unique as your love story. Modern design pairs impeccably with natural elegance. Be captivated by sweeping views of Mt Riddell and the rolling hills of Boat O’Craig’s vineyard, framed by expansive glass windows.

CAPACITY

Up to 150 guests

KEY FEATURES

- Floor-to-ceiling windows with panoramic views
- Stone fireplace
- Private bar
- Front and side entrances
- Expansive deck connected by bi-fold doors
- Separate reception suite for the couple

MENU

Beverages

A five hour free-flowing beverage package.

Boat O'Craigo is proud to produce a range of outstanding estate grown wines, spanning over 50 acres of vines in Healesville and Kangaroo Ground.

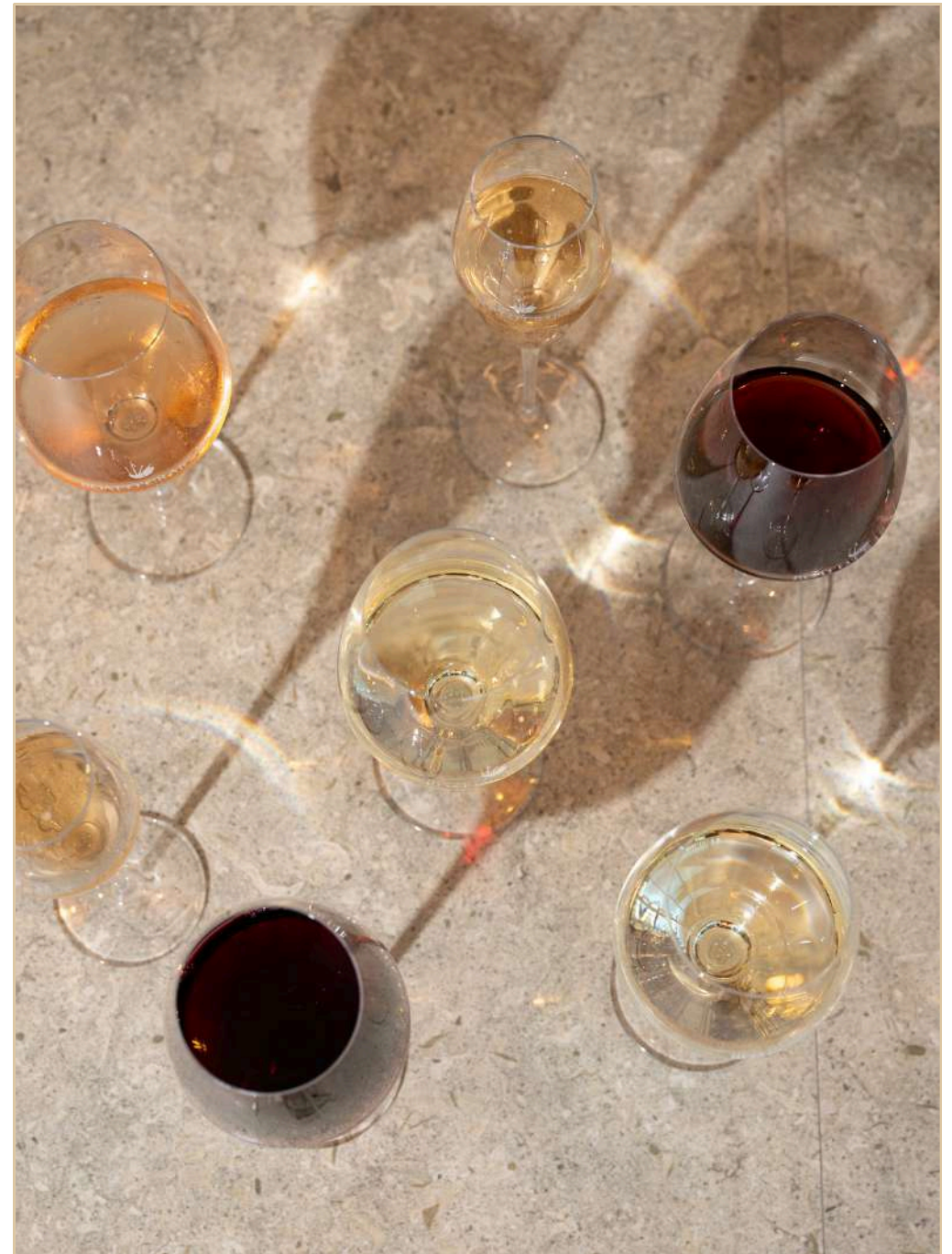
Your beverage package will include:

Sparkling	Boat O'Craigo Méthode Traditionnelle
White wine	Two Boat O'Craigo varieties (your selection)
Red wine	Two Boat O'Craigo varieties (your selection)
Beer & Cider	Two varieties
Non-alc	Soft drinks and juices

SPIRITS

Optional beverage enhancement

A range of house spirits can be offered from behind the bar at the reception, charged to a bar tab or to the individual.





MENU

Food

Four-courses tailored to you, serviced by Locavore Catering.

Choose from the following menu styles:

SHARED	Choice of three canapés	<i>served roaming</i>
	Focaccia with hummus/butter	<i>to share</i>
	Antipasto platters	<i>to share</i>
	Choice of two mains	<i>to share</i>
	Choice of three sides	<i>to share</i>
	Choice of three mini desserts	<i>served roaming</i>

PLATED	Choice of three canapés	<i>served roaming</i>
	Focaccia with hummus/butter	<i>to share</i>
	Antipasto platters	<i>to share</i>
	Choice of two plated mains	<i>served alternating</i>
	Choice of two sides	<i>to share</i>
	Choice of three mini desserts	<i>served roaming</i>

Optional menu enhancement

Add two plated entrées for \$10 pp *served alternating*

WEDDING CAKE SERVICE

Our team will cut and serve your wedding cake.



SAMPLE MENU

Shared

Canapés	Sticky gochujang chicken karagee, pickled radish	GF/DF
	Market oysters with classic mignonette dressing	NF/DF/GF
	Grilled chorizo and garlic prawn skewers	NF/DF/GF
To tables	Focaccia served with hummus, olive oil and nut free dukkha or Gippsland butter	VG/V/VO/DFO
Shared entrée	Antipasto platters	
Shared main	12 hour braised apricot lamb shoulder, baba ghanoush, pomegranate, almonds and sticky jus	GF/DF/NFO
	Butter poached chicken, corn puree, caramelised leek and nduja jus	NF/GF
Shared sides	Roasted honey dutch carrots, beet yoghurt, roasted hazelnuts	VG/GF
	Green beans with cowboy butter, chives	VG/GF/NF/DFO/VO
	Roasted cauliflower, dill, curried chick peas, cranberries, pickled onion, roasted almonds	V/VG/GF/DF/NFO
Mini desserts	Lemon meringue tarts	VG
	Double choc brownie	NF/GF/V
	Assorted mini cheesecakes	VG



SAMPLE MENU

Plated

Canapés	Haloumi skewers with piccadilly, crispy curry leaf	VG/GF/NF
	Caraway blinis with whipped dill and lemon cream fraiche, zucchini pickle & Yarra Valley salmon roe	NF/VGO
	Crispy pork belly bites with plum sauce	GF/DF/NF
To tables	Focaccia served with hummus, olive oil and nut free dukkha or Gippsland butter	VG/V/VO/DFO
Shared entrée	Antipasto platters	
Plated entrée (add \$10 pp)	Butter poached prawns, beetroot terrine, lemon and buttermilk, radish, pepita salsa	GF/NF
	Heirloom tomato and burrata salad, fennel dressing with buckwheat crisps	NF/GF/VG
Plated main	Beef fillet, pressed brisket, potato puree, roasted oyster mushroom, pickled mustard seed, red wine jus	GF/NF/DFO
	Glazed lamb cutlets, leg croquette, honeyed pumpkin puree, mint salsa verde, jus and bitter leaves	NF/GFO
Shared sides	Crispy chats with garlic and rosemary	V/VG/GF/NF/DF
	Smokey roast pumpkin, miso burnt butter, sesame pangratatto	VG/NF/GFO/DFO/VO
Mini desserts	Vanilla slice	VG
	Chocolate ganache tarts	VG
	Honey and pistachio cannoli	VG



MENU

Food Enhancements

After a little something extra? We've got you covered.

We have a range of food enhancements available to personalise your day exactly how you'd like it.

CANAPÉ HOUR ADDITIONS

Additional canapé
Grazing table

DESSERT ADDITIONS

Additional mini dessert
Dessert table

LATE NIGHT SNACKS

Hot jam donuts
Cheese toasties
Mini cheeseburgers
Meat pies
Pastizzi
Sausage rolls

To view our enhancement pricing list, please enquire.



MENU

Alternative Menu Options

Looking for a different kind of menu?

Locavore Catering offer a range of alternative menus, inspired by different cuisines around the world, including:

INDIAN-INSPIRED

Bold Indian flavours with your choice of share-style feasting or plated dining, featuring dishes such as tandoori chicken and Kerala lamb curry.

ITALIAN-INSPIRED

A celebration of Italian dining, available as shared feasting or plated service, showcasing burrata, rich pasta dishes and seasonal Italian classics.

ASIAN-INSPIRED

Share-style feasting or plated dining inspired by Southeast Asian flavours. Think yuzu, coconut, nahm jim, green papaya salad, prik nahm plah and fragrant aromatic herbs.

To view our alternative menu options, please enquire.



TIMINGS

The following timings are applicable to weddings booked in daylight savings (*Melbourne AEDT*):

Vendor bump in *From 2:30 pm for ceremony*

Guest arrival	From 4:00 pm
Ceremony	4:30 pm - 5:00 pm
Canape hour	5:00 pm - 6:30 pm
Reception	6:30 pm - 10:00 pm

Additional +1 hour (\$)	10:00 pm - 11:00 pm
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Vendor bump out *Reception conclusion*

For weddings outside of daylight savings, please move all timings forward by half an hour.



INCLUSIONS

BEFORE THE DAY

- Wine tasting for two at Boat O'Craigo
- Final details meeting with Boat O'Craigo wedding coordinator

ON THE DAY

- Boat O'Craigo wedding coordinator
- Complimentary onsite parking
- Two easels for signage
- Set up of small personal items (place cards, bonbonnières, guest book & photo frames)
- Access to grounds post-ceremony for photography
- Reception suite
- Wireless roaming microphone with surround sound speakers & lectern
- Cake table & cake knife

STYLING

- Two decorative wine barrels for ceremony
- Up to 56 chairs for ceremony
- Reception tables
- Reception chairs
- Gift table in reception
- Wishing well
- Table numbers
- Crockery
- Glassware
- Silver cutlery
- White linen napkins
- A5 wedding menus
- Table runners
- Boat O'Craigo candlestick holders with candles
- Boat O'Craigo tea light holders with tea light candles



PRICING

WEDDING DATES

2028 \$250 per adult

2029 Bookings open in
winter of 2027

WEEKDAY

Guest minimum required:

Monday to Thursday

50

+ \$2,500 venue hire

WEEKEND

Guest minimum required:

Friday Saturday Sunday

100 100 80

+ \$4,000 venue hire



LET'S TALK WEDDINGS

We would love to hear from you! To enquire or book a tour, please contact:

Caity Clarkson

[0456 216 978](tel:0456216978) / events@boatocraigo.com.au

or submit a wedding enquiry via boatocraigo.com.au/weddings

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