



BOAT O'CRAIGO

VINEYARDS | YARRA VALLEY

2025 / 2026
weddings



w e d d i n g s

Boat O'Craigo is the perfect relaxed-style venue for your wedding.

Nestled in Victoria's highly acclaimed Yarra Valley region, Boat O'Craigo is a second generation, family-owned, boutique winery, renowned for producing some of Australia's finest hand-crafted wines.

Our Healesville site sits on 25 acres of beautiful Wurundjeri country. We recognise and respect the unique diversity of the Indigenous community in Yarra Ranges, which is part of the world's oldest living culture.

c e r e m o n y

Boat O'Craigo has two options for where you can hold your ceremony, and includes use of our beautiful rustic arbor, seating for your guests, decorative wine barrels, and full access to our grounds for photography.



IN THE VINES

Nestled in the foothills of the Black Spur Ranges, your ceremony can be held with a backdrop to our Healesville vineyard. Our vineyard is in budburst at the beginning of September, with lush green growth through until April. Netting occurs prior to harvest in approximately the beginning of February and are removed in April. The autumn colours are stunning after harvest in March through until early May.

IN THE CEREMONY SPACE

With beautiful vineyard views, host your ceremony in our dedicated, non-denominational ceremony space.

reception

We know that every love story is unique, and your wedding should reflect that. At Boat O'Craigo, we're here to help you create a beautiful, personal celebration that feels truly your own. Nestled in the heart of Yarra Valley wine country, our stunning grounds offer a variety of reception spaces to bring your vision to life.



458 @ BOAT O'CRAIGO

Your Reception can be held in our new dining hall and function space, 458, spilling out onto the deck, with views overlooking the vineyard and surrounding Yarra Ranges. The space includes a rustic stone fireplace and internal, private bar.

IN THE VINEYARD

Please chat to us personally if you are interested in hosting your Reception on site in our vineyard.

VENUE INFORMATION

Venue Hire Time: 5 Hours. Capacity: Seated 120-150.
There is an option to extend your venue hire and package for one or two hours.
All functions must conclude by 12.00am.

WINE CLUB MEMBERS

Wine Club members who have honoured their membership for 12 months or more can redeem benefits against the venue hire for their event. Gold members are entitled to 50% off, and Silver members are entitled to 25% off venue hire charges.

b e v e r a g e p a c k a g e s

RECEPTION BEVERAGE PACKAGE

Service Time: 5 Hours

With 50 acres of vines spanning across two stunning sites in Healesville and Kangaroo Ground, Boat O'Craigo is proud to produce outstanding estate grown wines across a range of noble varieties.

Your beverage package includes Boat O'Craigo Méthode Traditionnelle sparkling, your selection of white and red wines, international and local beers and soft drinks.



As an optional inclusion, you are invited to offer a selection of basic spirits, available for guests to purchase at bar prices or on agreed tab.

We are also pleased to offer the optional addition of a Cocktail Hour, available per person or by agreed tab. There is a selection of two cocktails or mocktails available, in addition to beverage package costs.

b e v e r a g e p a c k a g e s

WINE & BEVERAGE OPTIONS

Includes : Méthode Traditionnelle Sparkling

White (choose two)

Grüner Veltliner
Pinot Grigio
Gewürztraminer
Sauvignon Blanc
Rosé
Chardonnay
Field Blend

Red (choose two)

HV Pinot Noir
KG Pinot Noir
Gamay
Grenache
Shiraz
Cabernet Sauvignon

Beer/Cider (choose two)

Watts River Pale Ale
Watts River Blonde
Watts River Nipper
Asahi Super Dry
Corona
Apple
Pear

COCKTAILS

(optional: choose two from following list of cocktails/mocktails)

Gin & Tonic

Four Pillars Gin, grapefruit,
rosemary

Paloma

Tequila, Cointreau, fresh lime,
grapefruit

Aperol Spritz

Aperol, Sparkling, soda, orange

Passionfruit Daiquiri

Rum, Cointreau, lime, passionfruit
syrup

Espresso Martini

Vodka, Kahlua, vanilla syrup, fresh
espresso

Cocchi Americano Spritz

Cocchi Americano, Dry vermouth,
Sparkling, green olive, lemon

Moscow Mule

Vodka, fresh lime, ginger beer, mint

MOCKTAILS

(non-alcoholic)

Paloma Twist

Grenadine, grapefruit, soda water,
lime juice, lime garnish

Groom's Splash

Orange juice, lime, yuzu,
passionfruit, lemonade

Apple Mojito

Apple juice, fresh lime, soda, mint

Bride's Dance

Cranberry, strawberry syrup, lemon
juice, lemonade

exclusive catering

LOCAVORE

Locavore Catering humbly positions itself as a beacon of sustainable hospitality nestled within the verdant embrace of the Yarra Valley. Guided by a profound reverence for our surroundings, our dedicated team endeavors to craft menus that not only pay homage to the rich tapestry of our industry but also honor the bountiful offerings of our local region.

We are deeply grateful for the privilege of collaborating with suppliers and artisans who share our commitment to stewardship of the land and the integrity of their craft.



stand up/cocktail event

PACKAGES

PACKAGE ONE - 1.5HRS

choice of 3 cold canapés
choice of 4 hot canapés
choice of 2 sliders/bao buns
cut & serve wedding cake



PACKAGE TWO - 2.5HRS

choice of 3 cold canapés
choice of 3 hot canapés
choice of 1 sliders/bao bun
choice of 2 substantial bowls
cut & serve wedding cake



c a n a p é m e n u

cold

Saffron pulled chicken tartlets with pickled carrot NF/DF

Market oysters with classic mignonette dressing NF/DF/GF

Crispy chats with salmon rilette, cornichon pickle GF/NF/DFO

Caraway blinis, whipped dill and lemon cream fraiche, zucchini pickle, salmon roe NF/VGO

Olive oil crostini with pea, mint, ricotta broad bean whip VG/NF/VO/DFO

Tostadas with pulled jackfruit, coriander and chilli salsa GF/V/VG/DF/NF

Burnt butter madeleines with chicken pate and quince

hot

Sticky gochujang chicken karagee, pickled radish GF/DF

Braised lamb, polenta cake, salsa verde GF/DF/NF

BBQ scallops, corn puree, cowboy butter GF/NF

Pumpkin, sage and parmesan arancini, lemon aioli GF/NF

Grilled sobrasada croutons with leatherwood honey and thyme NF/DF

Haloumi skewers with piccadilly, crispy curry leaf VG/GF/NF

Crispy pork belly bites with plum sauce GF/DF/NF

Grilled chorizo and garlic prawn skewers GF/DF/NF





c a n a p é m e n u

sliders/bao

Curried prawn rolls with burnt garlic butter NF

Chipotle and honey braised beef sliders with ranch slaw NF

Sticky hoisin pork belly bao buns with siracha aioli, coriander, pickles and spring onion NF/DF

substantial bowls

Slow cooked beef cheek with wet cheesy polenta, chimichurri GF/NF/DFO

Creamy red pepper, tomato and vodka trofie, shaved pecorino VG/VO/NF/DFO

Chicken, chorizo and eggplant paella, sourdough and lemon GF/VGO/VO/DF/NF

Parmesan and herb crumbed flat head tails, caper and root vegetable remoulade, charred lemon
NF/GFO

Lamb shoulder and apricot tagine, jewelled rice, coriander yoghurt GF/DF/NFO

Crispy skinned barramundi with fennel and olive salad, salsa verde GF/DF/NF

Sticky, crispy pork belly with hot and sour salad GFO/NF/DF

Creamy garlic prawns with risoni, peas, broad beans and parsley salsa NF/VGO

Braised beef and chipotle birra tacos with corn relish GF/NF/DF

Pumpkin gnocchi with truffled mushroom mascarpone sauce, crispy garlic GF/VG/NF/VO/DFO

seated event

PACKAGES

PACKAGE THREE

Canapés & Shared Feasting

choice of 3 canapés
(served at pre-reception)
focaccia with hummus/butter
choice of 2 mains
choice of 4 sides
choice of 1 mini dessert
cut & serve wedding cake

PACKAGE FOUR

Canapés & 2 Course Plated

choice of 3 canapés
(served at pre-reception)
focaccia with hummus/butter
choose 2 plated mains
choice of 2 sides
choice of 1 mini dessert
cut & serve wedding cake

PACKAGE FIVE

Canapés & 3 Course Plated

choice of 3 canapés
(served at pre-reception)
focaccia with hummus/butter
choose 2 plated entrée
choose 2 plated mains
choice of 2 sides
choose 1 plated dessert
cut & serve wedding cake





shared feasting menu

for the table

focaccia served with hummus, olive oil and nut free dukkah or gippsland butter VG/V/VO/DFO

shared mains

12 hour braised apricot lamb shoulder, baba ghanoush, pomegranate, almonds, jus GF/DF/NFO

Crispy pork belly, cauliflower puree, sticky apple jus GF/NF/DFO

Butter poached chicken, corn puree, caramelised leek and nduja jus NF/GF

Sticky braised beef cheeks, soft polenta, chimichurri and sticky sauce GF/NF

Confit Salmon with toum, walnut tarator and charred lemon GF/DFO/NFO

Crispy skinned Barramundi with Zhoug butter sauce, sorrel and scorched chilli NF/GF

Ricotta and spinach gnocchi, with garlic and broccoli butter, shaved pecorino VG/NF

Eggplant, brown rice and walnut roulade with tomato and red pepper ragu, olive crumb and crispy basil VG/V/DF/GF/NFO

shared sides

Crispy chats with garlic and rosemary NF/V/VG/DF/GF

Roasted honey dutch carrots, beet yoghurt, roasted hazelnuts VG/GF

Roasted cauliflower, dill, curried chick peas, cranberries, pickled onion, roasted almonds
V/VG/GF/DF/NFO

Mixed pea, fetta, lemon and mint salad, seeded mustard dressing VG/NF/GF/VO

Smokey roast pumpkin, miso burnt butter, sesame pangratatto VG/NF/GF/VO

Ramarro Farm leaves with caraway and buttermilk dressing VG/NF/GF/VO/DFO

Fennel, orange, rocket and dill salad VG/V/DF/GF/NF

Green beans with cowboy butter, chives VG/GF/NF/DFO/VO

Roasted sweet potato, harissa, sour cream and spring onion VG/GF/NF/DFO/VO

p l a t e d m e n u

for the table

focaccia served with hummus, olive oil and nut free dukkah or gippsland butter VG/V/VO/DFO

entrée

Butter poached prawns, beetroot terrine, lemon and buttermilk, radish, pepita salsa NF/GF

Heirloom tomato and burrata salad, fennel dressing with buckwheat crisps NF/GF/VG

Leek and chicken terrine, Russian mustard, hazelnut and watercress salad GF/DF

Crumbed pork belly, mandarin and pumpkin puree, scallops and salsa verde DF/NF

Potato and leek ravioli, garlic burnt butter, ricotta salata and crispy sage VG/NF

BBQ scallops, smokey paprika sweet potato, crispy chorizo NF/GF

mains

Beef fillet, pressed brisket, potato puree, roasted oyster mushroom, pickled mustard seed, red wine jus GF/NF/DFO

Butter poached chicken breast, leek terrine, sauce soubise, charred corn, Madera jus GF/NF

Glazed lamb cutlets, leg croquette, honeyed pumpkin puree, salsa verde, jus, bitter leaves NF/GFO

Crispy skinned salmon, pea velouté, caper and butter asparagus, herb salad GF/NF/DFO

Roasted mushroom and mascarpone risotto, caramelised leek, herbed pangratato

VG/NF/GFO/DFO

sides

Ramarro leaves with caraway and buttermilk dressing VG/VO/NF/GF/DFO

Crispy chats with garlic and rosemary V/VG/GF/NF/DF

Green beans with cowboy butter, chives VG/NF/GF/VO/DFO

Smokey roast pumpkin, miso burnt butter, sesame pangratatto VG/NF/GFO/DFO/VO

plated dessert

Chocolate soufflé tart, peanut caramel, coffee and vanilla cream VG

Summer pavlova, lemon curd with custard, kiwi, mango and coconut VG/NF

Tiramisu with amaretto liquor VG/NF

Strawberry bavarois with burnt butter shortbread, spiked strawberries, Italian meringue VG/NF

Coconut panna cotta, stewed stone fruit, coconut and macadamia crunch V/VG/DF/NFO

Local cheese plate with quince and fruit VG/NF



desserts & snacks

mini desserts

- Lemon meringue tarts VG
- Chocolate ganache tarts VG
- Honey and pistachio cannoli VG
- Chocolate and orange cannoli VG
- Milk and white chocolate mousse verrines with oreo crumb VG/NF
- Raspberry and vanilla mousse verrines with raspberry compote VG/NF/GF
- Mini donuts – mixed VG
- Vanilla slice vegan double choc brownie NF/GF/V
- Assorted mini cheesecakes, choux pastries, vegan tartlets VG/V/DF

late night snacks

- Pork and fennel sausage rolls, relish
- Spinach and fetta pastizzi, relish
- Good old meat pies, relish
- Three cheese toasties
- Hot jam donuts

All our desserts may contain traces of nuts and gluten, for dietary requirements.
Please advise our event team and they will guide you on appropriate choices.

Minimum spend on Late Night Snacks applies which includes staffing, preparation and service, between 9:30-9.45pm.

c h i l d r e n ' s m e n u

one course (main), two courses (main & dessert), three courses (entrée, main & dessert)

entrée

Chicken nuggets and chips

Fish & chips

Picking Platter - Kabana, cheese, crackers & carrot sticks

mains

Chicken nuggets & chips

Fish and chips

Mini Burger and chips

Spaghetti Bolognese

Pan fried gnocchi with napoli sauce

Vegan nuggets and chips

desserts

Fruit cups

Vanilla ice-cream with berries

Frog in a pond



packages & pricing

CEREMONY

In the Vines	\$1000
In the Ceremony Space	\$1000

RECEPTION

Minimums

Friday - Sunday	80pax
Monday - Thursday	50pax

458 Venue Hire

Friday - Sunday	\$3000
Monday - Thursday	\$1500

458 Venue Hire (Wine Club)

Gold Member	50% off
Silver Member	25% off

BEVERAGE PACKAGE

Beverage Package (Service Time: 5 Hours)

Adults	\$120pp
Children (12-17yrs)	\$60pp
Children (5-11yrs)	\$30pp
Children (0-5yrs)	NA
Additional +1 Hour	\$20pp
Additional +2 Hours	\$40pp

Cocktail Hour

Adults	\$30pp
Agreed Tab	\$20each

CATERING PACKAGE

Cocktail/Stand Up

Package 1 (1.5hrs)	\$68pp
Package 2 (2.5hrs)	\$85pp

Seated

Package 3	\$95pp
Canapés & Shared Feasting	
Package 4	\$95pp
Canapés & 2 Course Plated	
Package 5	\$105pp
Canapés & 3 Course Plated	

WEDDING CAKE

Starting at \$5.5pp
Contact Locavore Catering for a specialised quote.

EXTRAS & ADDITIONS

Extra Canapé	\$6.5pp
Extra Street Food Plate	\$18pp
Booze Soakers	\$5.5+ each
Mini Dessert	\$6.5pp
Grazing Table	\$20pp
Dessert Table (150pc)	\$975
Dessert Table (300pc)	\$1650
Vendor Meals	\$40pp
Dietary Meals	\$18pp
Kids Meals (1 course)	\$22pp
Kids Meals (2 course)	\$28pp
Kids Meals (3 course)	\$40pp

LATE NIGHT SNACKS

Hot Jam Donuts	\$6.5each
Cheese Toasties	\$15each
Meat Pies	\$7each
Pastizzi	\$7each
Sausage Rolls	\$7each
(LNS Minimum Spend)	\$800

timelines

EVENING WEDDING *(Daylight Savings)*

vendor bump-in/set up
from 3.00pm

ceremony
4.30pm - 5.00pm

drinks & canapés
5.00pm - 6.00pm

reception
6.00pm - 10.00pm

additional +1 hour
10.00pm - 11.00pm

additional +2 hours
10.00pm - 12.00am

vendor bump out/exit
conclusion

EVENING WEDDING *(Standard Time)*

vendor bump-in/set up
from 2.00pm

ceremony
3.30pm - 4.00pm

drinks & canapés
4.00pm - 5.00pm

reception
5.00pm - 9.00pm

additional +1 hour
9.00pm - 10.00pm

additional +2 hours
9.00pm - 11.00pm

vendor bump out/exit
conclusion

AFTERNOON WEDDING

vendor bump-in/set up
from 10.00am

ceremony
11.30pm - 12.00pm

drinks and canapés
12.00pm - 1.00pm

reception
1.00pm - 5.00pm

additional +1 hour
5.00pm - 6.00pm

additional +2 hours
5.00pm - 7.00pm

vendor bump out/exit
conclusion



recommended suppliers

PHOTOGRAPHERS

Michael Briggs

michaelbriggs.com.au

Krystal Robertson

yarravalleyimages.com.au

Neisha Breen

neishabreenphotography.com

Dan Brannan

danbrannan.com.au

Rick Liston

rickliston.com

CAKES

Yarra Valley Cake Company

yarravalleycakecompany.com.au

Renate Elise Designer Cakes

@renate_elise_designer_cakes

GLO Gelato

glogelato.co

FLOWERS

The Floral Emporium

thefloralemporium.com.au

Yarra Valley Blooms

yarravalleyblooms.com.au

ACCOMMODATION

Healesville Hotel

healesvillehotel.com

Yarradene

yarradene.com.au

Big 4 Caravan Parks Healesville

big4.com.au/caravan-parks

CELEBRANTS

Norm the Wedding Guy

normtheweddingguy.com.au

Ceremonies by Shaun

ceremoniesbyshaun.com.au

recommended suppliers

SHUTTLE SERVICE

Beau's Bus Charters

beausbuscharters.com.au

Your Exclusive Tours

yourexclusivetours.com.au

HAIR

Rachael Ann Evans Hair Stylist

[@rae.hairstylist](https://www.instagram.com/rae.hairstylist)

The Bridal Hair Studio

[@the_bridalandhairstudio](https://www.instagram.com/the_bridalandhairstudio)

MAKEUP

Lauren Hume Makeup Artistry

[@lsa_makeupartistry](https://www.instagram.com/lsa_makeupartistry)

Samantha Paige Makeup Artistry

[@samanthapaige.mua](https://www.instagram.com/samanthapaige.mua)

Liv Romeo Makeup Artist

[@makeupby_livromeo](https://www.instagram.com/makeupby_livromeo)

Ashleigh Evans Makeup Artistry

ashleighevansmua.com

DRESS/SUITS

Riva Bridal

rivabridal.com

Andre J Menswear

andrejmenswear.com.au

ENTERTAINMENT

Indi Event Co

indieventco.com

Evangeline Victoria Music

evangelinevictoriamusic.com.au

Sarah Renee Music

[@sarahreneemusic](https://www.instagram.com/sarahreneemusic)

Zak Shepherd

zakshepherdmusic.com.au

Lavely Music

lavelymusic.com

Airlie Acoustics

[@airlieacoustics](https://www.instagram.com/airlieacoustics)



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