

# WEDDINGS 2025

*s h a d o w f a* ✕



Shadowfax Winery is located within the heritage grounds of Werribee Park, just 30 minutes from the city centres of Melbourne and Geelong.

Designed by award-winning architects Wood and Marsh, Shadowfax's contemporary building is surrounded by beautiful landscaped gardens, impressive stone sculptures and a picturesque 20 acre vineyard of 22 year old vines.

With over 20 years of experience in hosting functions and special events of all kinds, Shadowfax's expert team are skilled in anticipating your every need and with attentive, friendly service, will ensure your event leaves a lasting impression on everyone.

Renowned for his love of seasonal ingredients and wood fired cooking, Shadowfax's Head Chef uses only the finest and freshest local produce. Handpicked vegetables and herbs from the winery's own kitchen garden create bespoke menus which are matched to Shadowfax's range of award-winning wines.

Shadowfax provides the perfect setting to say 'I do' and celebrate the momentous occasion that is your wedding.



# THE CEREMONY

From the landscaped gardens adjacent to the winery and vineyard to the moody surrounds of the underground barrel hall, there are a variety of settings to choose from for your ceremony.

## VENUE INCLUSIONS

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Site access for guest arrival from 5pm  
 Ceremony start time 6pm  
 (5:15pm start outside of daylight savings) Monday to Saturday

Registry table and stools  
 White linen  
 Two wine barrels to mark the aisle  
 Casual seating  
 Wedding Arbour Hire **+\$150**

| THE BARREL HALL  |
|--|
| <p><b>\$800</b></p> <p>18 chairs</p> <p>(Subject to availability)<br/>                     May to January only</p> <p><i>We do not allow candles, food or glassware in the barrel hall. The maximum capacity is 50 guests.</i></p> |

| THE GARDEN   |
|--|
| <p><b>\$950</b></p> <p>Inclusive of 30 white chairs<br/>                     Extra chairs are \$10ea with a maximum capacity of 70.</p> <p><i>The outdoor dining area is used for wet weather backup</i></p> |





# COCKTAIL RECEPTIONS

Perfect for larger events of up to 200 people, our stand-up cocktail receptions offer casual seating throughout the venue and a generous flow of roving canapes and wines throughout the event.

## VENUE INCLUSIONS

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Wine barrels & bar stools  
Casual indoor & outdoor seating  
Gift table  
Wine barrel for cake display

Serving of cake on platters  
White linen  
In-house music system  
Registry table

### CANAPÉ PACKAGE

**\$75pp / \$150pp\***

A selection of our housemade wood-fired pizzas

A selection of 4 of our premium canapes  
*(10 items allocated pp)*

Add 2 dessert canapés  
**+\$12pp**

### WOOD-FIRED PIZZA PACKAGE

**\$95pp / \$170pp\***

A selection of our housemade wood-fired pizzas

A selection of 5 of our premium canapes  
*(10 items allocated pp)*

A selection of 1 of our 'Fork & Walk' canapes

### FORK & WALK PACKAGE

**\$107pp / \$182pp\***

A selection of 3 'Fork & Walk' canapes

A selection of 5 of our premium canapes  
*(10 items allocated pp)*

Add pizza  
**+\$10pp**

**\*Price includes an optional 5 hour beverage package for \$75pp**

Customise your package

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### DESSERT

Select two dessert canapes  
**+\$16pp**

Select all four dessert canapes served buffet style  
**+\$26pp**

### GRAZING TABLE

An extravagant selection of meats, cheese, olives, pickles, dips, polenta chips w assorted breads, crackers and accompaniments.

Small (50 people) **+\$950**  
Large (125 People) **+\$1750**

### CHEESE BOARDS

Selection of local and imported cheeses, served with housemade fig bread, lavosh, crackers, grapes & fruit paste.

Three 50g pieces **+\$45**  
Five 50g pieces **+\$65**



## CANAPÉS

### FINGER FOOD

Porcini mushroom  
croquette / pecorino

Freshly shucked tasmanian  
oysters / charred lemon

Salt and pepper calamari /  
aioli

Chicken pintxo /  
chimichurri

Duck sausage rolls /  
quince ketchup

Tempura prawns /  
salsa verde

Fried salted cod polpette /  
buttermilk & dill sauce

Lamb shish kebab / cumin  
yogurt

Carnaroli rice fritters/  
fontana / marjoram / ajvar

Chicken involtini / red  
peppers / smoked  
mozzarella

Pumpkin and burnt butter  
arancini / sage aioli

Cherry tomato, goats  
cheese & black olive tartlet

Crispy polenta /  
caramelized onions /  
gorgonzola

Crumbed pork & fennel  
stuffed olives / aioli

Fried scamorza / truffled  
milk mayonnaise

### DESSERTS

Tiramisu

Honey, walnut and orange  
blossom baklava

Chocolate & raspberry  
marquise

Buttermilk & raspberry  
panna cotta

### FORK AND WALK CANAPES

Spring lamb cotoletta /  
jarrahdale pumpkin

Crumbed whiting goujons  
lemon / sauce gribiche

Grilled wagyu porterhouse  
skewers / mojo rojo

Fermented honey & harissa  
glazed pork belly

Pan fried gnocchi / wild  
mushrooms / garlic cream  
/ garden herbs / chestnut  
crumb

Pork & veal polpette slider /  
rocket pesto

Roasted cauliflower /  
parmesan custard / crispy  
parsley / smoked almonds  
& roquefort





# SEATED RECEPTIONS

Our Head Chef will take you and your guests on a culinary journey with a variety of dishes that celebrate the finest local produce as well as seasonal vegetables and fruits from our kitchen garden. With a capacity to accommodate 115 guests over four long tables, your guests will be wined and dined, and their every need attended to by our personable and friendly staff.

## VENUE INCLUSIONS

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1 to 4 long tables

Outdoor seating

Gift table

Wine barrel for cake display

Serving of cake on platters

White linen

In-house music system

Dance floor

Lounge area optional

Registry table





**CHEFS SELECTION SHARING FEAST**

**\$110 pp / \$185pp\***

- Bread Roll, butter, olive oil & balsamic
- Grazing plate of cured meats, fior di latte and accompaniments
- Chefs selection of 1 entree, 2 mains, 2 sides and a plated dessert carefully selected for you by our head Chef
- Optional wine pairing available

**CUSTOMISED SHARING FEAST**

**\$115 pp / \$190pp\***

- Bread Roll, butter, olive oil & balsamic
- Grazing plate of cured meats, fior di latte and accompaniments
- Select 1 entrée served in a sharing style
- Select 2 mains served in a sharing style
- Select 2 sides served in a sharing style
- Select 1 dessert plated individually

**CANAPES + 2 COURSE PLATED**

**\$120 pp / \$195pp\***

**CANAPES + 3 COURSE PLATED**

**\$130 pp / \$205pp\***

- Bread Roll, butter, olive oil & balsamic
- Select 2 canapés
- Select 2 entrées, served 50/50 alternately
- Select 2 mains, served 50/50 alternately
- Select 2 sides served in a sharing style
- Select 2 desserts, served 50/50 alternately

**\*Price includes an optional 5 hour beverage package for \$75pp**





### CHILDRENS DINING

Kids battered fish /  
chips/ salad / aioli  
Linguine napoli  
Cheese pizza  
Hawaiian pizza

**+\$35pp**

*12 years and under*

### BAND MEALS

Inclusive of a main meal  
and a beverage.

**+\$35pp**

*Band meals are  
served after the  
guests have received  
mains.*

Customise your reception

### CANAPES

Select 2 canapes  
**+\$20pp**

Select 4 canapes  
**+\$35pp**

Select 1 fork & walk  
**+\$18pp**

### CHEESE BOARDS

Selection of local and  
imported cheeses, served  
with housemade fig bread,  
lavosh, crackers, grapes &  
fruit paste.

Five 50g pieces **+\$65 ea**

### SALUMI BOARD

A gourmet selection  
of cured meats, fior di  
latte & ciabatta.

**+\$55 ea**





## ENTREES

Roasted cauliflower / parmesan custard /  
crispy parsley / smoked almond & roquefort

Kingfish crudo / Sicilian lime / agrumato /  
pomegranate / ginger

Heritage tomatoes / stracciatella /  
manchego / zaatar / lemon balm / gnocco  
fritto

Grilled WA Octopus / whipped feta /  
smoked butter / compressed mandarin /  
toasted almonds

Salt & Pepper calamari / lemon / aioli

Crispy skin pork belly / corn puree / pickled  
Werrabee fennel & apple

Pan fried gnocchi / wild mushrooms / garlic  
cream / garden herbs / chestnut crumb

## SIDES

Snow peas / sesame truffle dressing

Baby gem salad / toasted hazelnuts /  
pecorino romano / tarragon & lemon  
dressing

Fried Polenta / smoked tomato jam

Roasted chat potatoes / garlic & rosemary  
puree

Charred broccolini / truffle & sesame /  
pumpkin seed crumb

Honey & cayenne roasted dutch carrots /  
buttermilk dressing

## MAINS

Crispy skin chicken breast / pistachio  
bulgur salad / preserved lemon labneh

Market Fish / crispy celery / saffron potato  
/ champagne beurre blanc

250gm Rangers Valley Grain Fed  
porterhouse / cauliflower puree / charred  
banana shallots / port jus

16 Hour slow cooked lamb shoulder / sauce  
romesco / calovo nero / jus gras

Slow cooked grass fed Angus beef short  
rib / pomme puree / braised leek / garlic &  
truffle butter

Maple roasted butternut pumpkin /  
mascarpone mousse / macadamia and  
wattle seed dukka

Spiced confit Macedon Ranges duck leg /  
celeriac puree / cavolo nero / pear textures

## DESSERTS

Tiramisu / coffee anglaise

Bitter chocolate, orange & ricotta tart /  
vanilla mascarpone

Apple crumble cannoli / apple custard

Buttermilk & raspberry panna cotta /  
pistachio crumb





## SAMPLE CHEFS FEED ME MENU

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### ENTREE

Grazing plate of cured meats, fior di latte and accompaniments

Wood fired flat bread / confit garlic / sea salt / rosemary

Crispy skin pork belly / corn puree / pickled Werrabee fennel & apple

### MAIN

250gm Rangers Valley Grain Fed porterhouse / cauliflower puree / charred banana shallots / port jus

Crispy skin chicken breast / pomme puree / braised leek / truffle & garlic butter

### SIDES

Roasted chat potatoes / garlic & rosemary puree

Baby gem salad / toasted hazelnuts / pecorino romano / tarragon & lemon dressing

### DESSERT

Bitter chocolate, orange & ricotta tart / vanilla mascarpone



### CHEESE TOWERS

Shadowfax cheese towers are decorated with seasonal fruits such as grapes & figs and served with lavosh, crackers & fruit paste.

#### Standard

Hard / Soft / Blue (7kgs)  
**+\$800 Serves upto 120 guests**

#### Premium

Hard / Hard / Soft / Blue (11.5kgs)  
**+\$1050 Serves 120 - 200 guests**



# BEVERAGE PACKAGES

Our range of award-winning wines are made onsite by Chief Winemaker Alister Timms from fruit sourced from exceptional vineyards in the Macedon Ranges, Geelong and Werribee.

Designed to be sipped and savoured, renowned varieties include Pinot Gris, Chardonnay, Rose, Pinot Noir and Shiraz, as well as our range of highly drinkable Minnow wines.

## STANDARD PACKAGE \$75pp

### 5 hour beverage package

1. Select **one** beer

- Estrella
- Peroni Red

2. Select **two** standard wines in addition to Minnow Rose & Minnow Carignan, Grenache, Mataro Blend

- Pinot Gris
- Chardonnay
- Pinot Noir
- Minnow Range
- Nebbiolo
- Shiraz

3. Cooper's Light

4. Sparkling Cuvee X

5. Soft drinks & juices

6. Barista made coffee & tea





| <b>PREMIUM PACKAGE</b>   | <b>\$85pp</b> |
|--|---------------|
| <p><b>5 hour beverage package</b></p> <ol style="list-style-type: none"> <li>1. Select <b>two</b> craft beers                             <ul style="list-style-type: none"> <li>• List available upon request</li> </ul> </li> <li>2. Select <b>four</b> premium wines<br/><i>(Macedon series, copper label series &amp; museum range)</i> <ul style="list-style-type: none"> <li>• Pinot Gris</li> <li>• Chardonnay</li> <li>• Pinot Noir</li> <li>• Shiraz</li> </ul> </li> <li>3. Cooper's Light</li> <li>4. Sparkling Cuvee X</li> <li>5. Soft drinks &amp; juices</li> <li>6. Barista made coffee &amp; tea</li> </ol> |               |

Customise your package 

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**SPIRITS**

- Grey Goose Vodka
- Chivas Regal 12 year old
- Maker's Mark Bourbon
- Four Pillars Rare Dry Gin
- +\$15 per glass**

**CRAFT BEERS**

Full list available upon request  
**+\$9.50 per person**

**STANDARD BEERS**

Peroni & Estrella Lager  
**+\$13ea**

**COCKTAILS  
& MOCKTAILS**

Full list available upon request



## PRICING

The maximum seating capacity of the venue is 115 guests. For stand-up/cocktail style receptions, the capacity is 200 guests. All functions are based on a 5 hour event package and any additional time at the venue will incur extra charges. Evening functions commence from 6pm with supplier access from 4:15pm, with the exception of Sundays which are a 7pm start time and supplier access from 5:15pm.

**Please note the following minimum spends are applicable:**

Friday to Sunday nights and public holiday eves

**\$7,000** off peak with the exception of peak months

December **\$18,000**, February, March, November **\$12,000**.

Monday to Thursday nights

**\$4,500** (All year round)

Saturday, Sunday & public holiday lunch service 11:30 - 4:30 (Closed to general public)

**\$25,000** (All year round)

15% Public holiday surcharge applies to all food and beverage charges.

Inclusive of the minimum spend is an one off Venue Hire fee of \$500.



# LEWIS PIDUTTI

One of our local favourites and resident acoustic musician and entertainer at Shadowfax, Lewis Pidutti can cater to all of your musical entertainment needs. Lewis Pidutti & his team come together to create that perfect vibe for any occasion. Providing acoustic & DJ entertainment and tailoring their music to personalise your experience and make your event a memorable one. A one stop shop for all of your musical needs.

**Lewis Pidutti Music**  
**DJ, MC & Acoustic musician services**  
m 0421 955 077  
e [lewispiduttimusic@gmail.com](mailto:lewispiduttimusic@gmail.com)  
Instagram - [lewis.music](https://www.instagram.com/lewis.music)





# FLORALS BY SHADOWFAX

Take the fuss out of organising flowers and let us do it for you.

We have put together a mix of floral arrangements in pink and blush, with natives and roses that complement the venue and its surrounds.

Choose from the below options. Some variations to florals and colour palettes can be made at an additional cost.



Sample table arrangement

Customise your package

## FLORAL ARBOUR ARRANGEMENT

25 to 30 rose & native blooms plus foliage (Arbour hire additional \$150)

**+\$495**

## TABLE ARRANGEMENTS

5 rose & native blooms plus foliage 12cm h x 12cm circumference including vase hire

**+\$85 ea**

## BARREL ARRANGEMENTS

15 rose & native blooms plus foliage 15cm h x 22cm circumference including vase hire

**+\$250 ea**



Sample barrel arrangement



# PREFERRED SUPPLIERS

## PHOTOGRAPHY

**Weddings With Ryal**  
www.ryalsormaz.com

## AUDIO VISUAL

**Creative Vision & Audio**  
Rowel  
0418 508 959  
rowel@creativevisionaudio.com  
www.creativevisionaudio.com

## MUSIC

**EI8HT Entertainment**  
Christos - DJ & MC  
0430 160 228  
www.facebook.com/ei8htentertainment

**Lewis Pedutti**  
**DJ & Acoustic Solo**  
m 0421 955 077  
e thatspecialtwo@gmail.com  
@thatspecialtwo (Instagram)

**Benn Stone**  
Celebrant DJ & MC  
0424 466 182  
melbournecitysidecelebrant.com

**Baker Boys Band**  
Hayley Barberis  
0421 084 260  
www.bakerboysband.com.au

## TRANSPORT

**Murrell Group**  
03 5278 9699  
office@murrell.com.au  
www.murrell.com.au

## PHOTOBOOTH

www.4evabooths.com.au  
360 Photobooth Packages

## CELEBRANT

**Melissa Fahey**  
0405268875

## FLORIST

**Little Twig**  
Bec Taylor  
0422 219 062  
www.littletwig.com.au

## ACCOMMODATION

**Lancemore Mansion Hotel & Spa**  
(03) 9731 4000  
www.lancemore.com.au  
10% off best available rate.  
Online promocode supplied upon request

**Quest Apartments Werribee**  
03 8361 3888  
www.questapartments.com.au  
15% off accommodation  
Carol Ward or contact us for a QR code.

**Holiday Inn Werribee**  
(03) 8731 3030  
www.ihg.com

## CELEBRATION CAKES

**Two Fat Hutchys**  
0401 620 900  
www.twofathutchys.com.au  
twofathutchys@gmail.com

## BRIDAL & EVENT HAIR STYLIST

**Lewis Hair Co**  
Rachel Lewis 0434 249 649  
@lewis\_hairco (Instagram)





# TERMS AND CONDITIONS

## BEVERAGES

Shadowfax supplies all beverages and BYO is not permitted. You are welcome to bring one 'special' bottle of wine without altering the package price. Table service will be provided during the reception until mains have been cleared. Bar service service will commence thereafter.

## CAKES

The only additional food permitted from outside the venue is the celebration cake.

## ENTERTAINMENT

External entertainment such as DJ's & Bands must bring their own speakers. We do not permit the use of our inhouse speaker system.

## RESPONSIBILITY OF GUESTS AND CONDUCT

The person responsible for the booking is the person who has signed this booking agreement, this person is liable for the cost of any damage incurred to the venue or within the grounds of the venue during the function and breakages of Shadowfax property. All charges will be charged to the credit card on file.

## PRICING & PUBLIC HOLIDAYS

Please note that prices included in this pack are applicable to the year indicated on the pack and future prices are subject to change. Public holidays incur a 15% surcharge on both food and beverage prices. A one off venue hire fee of \$500 is applicable to all events.

## CANCELLATION POLICY

In the event of cancellation within 12 months' of your event, will render your deposit forfeited. Cancellations received with 12 months notice, will receive the deposit refunded less \$500 to cover administration costs. All cancellation must be received in writing.

## COVID POLICY

If a Government health order reduces the capacity to less than your "Estimated final numbers" then Shadowfax will work with you to accommodate potential rescheduling of your event up to 7 days before your event. At 7 Days before the event you will be asked if you would like to proceed with the event and if so the full cost will be deemed payable. In the unfortunate event of Shadowfax staff having to comply with health orders and isolate due to an Covid-19 outbreak and the function not being able to go ahead there will be no cost of the event to the customer and no further liability occurred by Shadowfax. Shadowfax will work with the client to reschedule the event to the next available date that is suitable for both parties.

## PAYMENT AND CONFIRMATION DATES

A deposit of \$2000 is required to secure your function accompanied by a signed copy of our booking agreement at the time of booking. Please note your booking is not confirmed until payment of the deposit is received and receipted by Shadowfax. 1 month before the event "Estimated final numbers" are confirmed and 50% of the function cost (drinks and food cost) is deemed chargeable and non-refundable based on this number. The remainder of the event is payable 7 days prior. Additional guests may be added at a later date and will be charged accordingly. Dietary requirements must be confirmed 14 days prior to the event. The following credit and debit card surcharges apply: Mastercard credit 1.57%, Mastercard debit 0.84%, Visa credit 1.57%, Visa debit 0.67%, Eftpos 0.35%, American Express & Diners Card 1.5%, Union Pay credit 2.21% Union Pay debit 0.80%.



# BOOKING AGREEMENT

## PERSON 1 - CREDIT CARD GUARANTEE

NAME

.....

ADDRESS

.....

.....

.....

MOBILE

.....

EMAIL

.....

HOW DID YOU HEAR ABOUT US?

.....

PACKAGE TYPE (PLEASE CIRCLE)

STAND UP COCKTAIL / SEATED RECEPTION

FUNCTION DATE & COMMENCEMENT TIME

.....

NUMBER OF GUESTS

.....

TYPE OF OCCASION

.....

## PERSON 2

NAME

.....

MOBILE

.....

EMAIL

.....

NOTES

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## CREDIT CARD GUARANTEE FOR DAMAGES & BREAKAGES

CARD NUMBER

.....

EXPIRY

..... / .....

Please refer to the terms and conditions for card surcharges.

Deposit Due \$2000

Venue Hire Fee \$500

For bank transfers bank details are as follows:

Bank: National Bank

Account number: 173576999

BSB: 083054

I (**PERSON 1**) agree to the terms & conditions listed in the Shadowfax booking agreement:

NAME

DATE

.....

SIGNATURE