

WEDDINGS 2022

s h a d o w f a **X**



UNIQUELY SHADOWFAX

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 weddings and special occasions of all kinds, Shadowfax's expert team are skilled in anticipating your every need and with attentive, friendly service, will ensure your wedding 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.

INCLUSIONS

- Site access for guest arrival from 5pm
- Ceremony start time 6pm (5:15pm outside of daylight savings)
- Registry table and stools
- White linen
- Two wine barrels to mark the aisle
- Casual seating

Wedding Arbour Hire \$150



BARREL HALL

\$500

18 chairs

Available from May to January only

please note: we do not allow candles, food or glassware in the barrel hall

GARDEN

\$600

30 chairs or 6 bench seats

Barrel Hall wet weather alternative from May to January only



COCKTAIL RECEPTIONS

Perfect for larger receptions 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

- Wine barrels & bar stools
- Casual indoor & outdoor seating
- Gift table
- Wine barrel for cake display
- Serving of wedding cake on platters
- White linen
- In-house music system

PACKAGES

- Woodfired Pizzas **\$65pp** / **\$130pp** including beverage package + select five canapes (10 allocated per person)
- Fork & Walk **\$77pp** (select two) / **\$142pp** including beverage package + select five canapes (10 allocated per person)

Add pizza at \$8pp



CUSTOMISE YOUR PACKAGE

DESSERT

Minimum 50 guests

Select two dessert canapes
\$12pp

Include all four dessert canapes
served buffet style \$20pp

GRAZING TABLE

Terrine / housemade chicken
liver pate / Jamon Serrano /
Austraian cheese, soft & hard/
pickled garden vegetables
/ marinated olives / polenta
chips / smoked tomato relish /
assorted bread /
crackers / grissini

Small \$750 (caters up to 50)
Large \$1500 (caters up to 125)

CHEESE PLATTERS

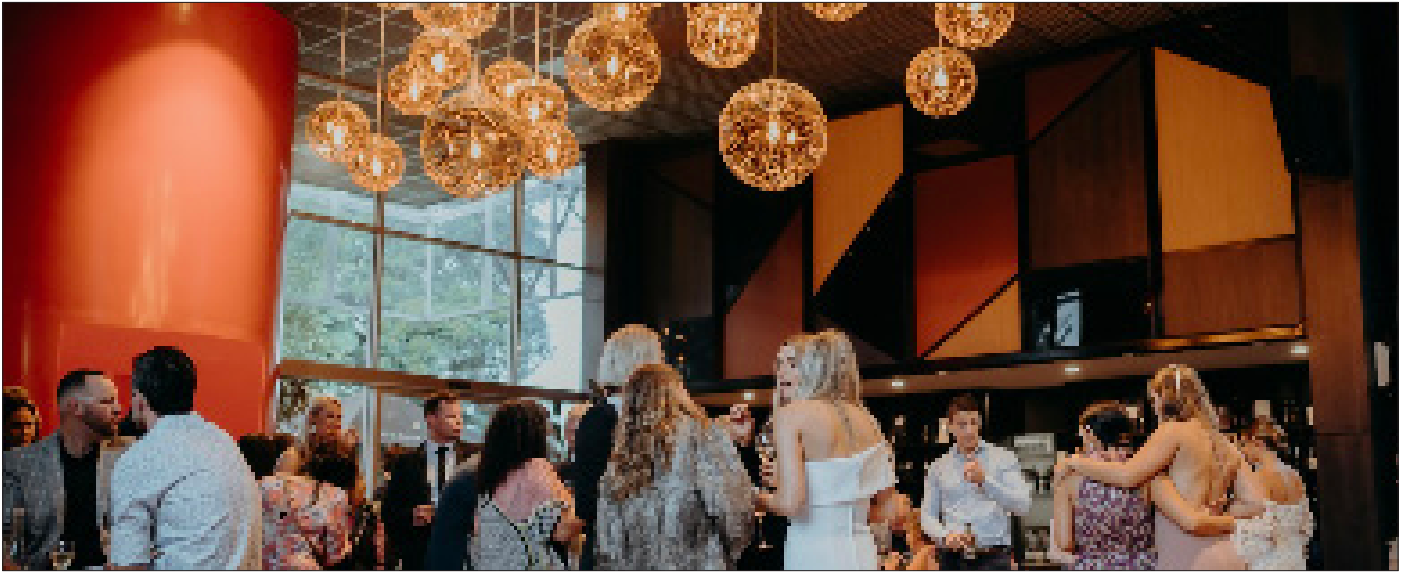
Selection of local and import-
ed cheeses, served with house-
made fig bread, lavosh, crackers,
fruit paste & grapes.

three 50g pieces \$30

five 50g pieces \$55



COCKTAIL MENUS



VEGETARIAN

Gruyere arancini / fricasee of mushrooms / lemon & herb cream

Roasted potato & chive croquette / black garlic aioli

Tartlet of maple roasted pumpkin / hazelnut soil & goat's curd

Smoked babaganoush / ciabatta crisp / pickled garden raddish

Handmade ravioli filled w smoked ricotta mousse / cherry tomato & basil oil {+\$3}

MEAT

Chicken pintxo / chimichurri

Duck sausage rolls / quince ketchup

Milk bun sliders / Jamón Serrano/ pickled cucumber & dill mayonnaise

Twice cooked crispy pork belly / saffron aioli

BBQ cumin & coriander lamb ribs / salsa verde {+\$3}

SEAFOOD

Spiced calamari / truffle & sesame sauce

Prawn & saffron arancini / remoulade

Smoked salmon tartare / capers / dill / lemon dressing

Freshly shucked Tasmanian oysters / Yarra Valley brook trout caviar {+\$2}

Spanner crab / sweet corn puree / garden chives on a sourdough crisp

FORK & WALK

select one fork & walk (one piece allocated per person) \$8pp

Frito Misto - soft shell crab / whiting tail / bottarga mayonnaise

Buttermilk fried chicken slider / nduja mayonnaise / local cos

Orrecchiette / pork & fennel sausage ragu / greens / pecorino

Kakiage style veg - tempura seasonal veg / pine nut aioli v

Risotto - jerusalem artichoke / cacio e pepe / truffle

DESSERT CANAPES

mini tiramisu

white chocolate tart

seasonal cheesecake

churros / milk chocolate

SIT DOWN 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 120 guests over four long tables, your guests will be wined and dined, and their every need attended to by our personable and friendly staff.

RUSTIC FEAST



Three course shared \$90

/ including five hour beverage package \$155

WOODFIRED ROAST



Three course shared \$100

/ including five hour beverage package \$165

50/50 ALTERNATE



Canapes + two course plated \$95

/ including five hour beverage package \$160

Canapes + three course plated \$107

/ including five hour beverage package \$172

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1. Five hour drinks package
 2. Salumi boards
 3. Select one entrée, served in a sharing style
 4. Select two mains served in a sharing style
 5. Select two sides served in a sharing style
 6. Select one dessert plated individually

-
1. Five hour drinks package
 2. Select two entrées, served in a sharing style
 3. Select two mains, served in a sharing style
 4. Select three sides served in a sharing style
 5. Select two desserts served 50/50 alternately

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1. Five hour drinks package
 2. Select two canapés
 3. Select two entrées, served 50/50 alternately
 4. Select two mains, served 50/50 alternately
 5. Select three sides served in a sharing style
 6. Select two desserts, served 50/50 alternately

All packages also include bread, butter, olive oil & balsamic

SIT DOWN RECEPTIONS

VENUE INCLUSIONS

- 1 to 4 long tables
- Outdoor seating
- Gift table
- Wine barrel for cake display
- Serving of wedding cake on platters
- White linen
- In-house music system
- Lounge area optional

CUSTOMISE YOUR PACKAGE

Select two standard canapes \$12pp
Select four standard canapes \$17pp

Five piece cheese platters (250g) \$55 ea
served with housemade fig bread, lavosh, crackers, fruit paste & grapes

Salumi boards \$36 ea
includes a selection of cured meats, fior di latte, ciabatta.



CHILDREN'S DINING

\$35pp 12 and under /
including juice & soft drink

- kids chicken slider / chips
- spaghetti bolognese
- cheese pizza (available during cocktail receptions only)
- hawaiian pizza (available during cocktail receptions only)

BAND MEALS

\$35pp

Inclusive of a main meal and beverage.

Please note band meals are served after the guests have received mains.

SIT DOWN MENUS

ENTREES

char-grilled octopus,
whipped chickpea / lemon
puree / dill oil / sumac

duck, ham hock & cranberry
terraine / pistachio butter /
pickled zucchini

sous vide pork sirloin / corn
puree / pickled shallots /
bacon crumb / jus

beetroot tartare /
stracciatella / fried bread /
saffron emulsion

grilled broccolini / balsamic
cranberries / pinenut &
parsley cream / pumpkin
seed crumble

king salmon tartare /
cucumber / cherry tomato
/ salmon roe / avocado &
tahini dressing

slow cooked angus short
rib / roasted carrot puree /
pistachio dukkah

beef carpaccio /
truffle aioli / parmesan /
capers / black garlic puree /
rocket

MAINS

chicken francaise / lemon
caper butter sauce / local
cos & parmesan

16-hour slow cooked
gippsland lamb shoulder /
moroccan spiced chickpea
/ dill yoghurt

market fish / garden
zucchini ribbons / red
pepper & fennel puree /
nduja butter



braised beef / pedro
ximenez / creamed parsnip
/ jus

roasted waygu rump cap /
wild mushroom & porcini
ragu / cacio e pepe butter

confit macedon ranges
duck leg / creamy soft
polenta / truffle & port jus

whole baked port phillip
bay snapper / caper, lemon
& cornichon beurre blanc /
foraged herbs

house made potato gnocchi
/ butternut pumpkin puree
/ macadamia crumb / crispy
sage / beurre noisette

ricotta gnudi (tuscan style
dumplings) / provencal
sauce / eggplant / olives /
caper berries / basil

SIDES

roasted chat potatoes /
garlic & rosemary puree /
lemon

garlic & parmesan sugar
snaps / snow peas /
toasted sesame seeds /
quinoa

honey roasted baby carrots
/ sumac / preserved lemon

local gem cos / shaved
parmesan / pickled
shallots / crispy jamon /
mascarpone dressing

wood roasted sweet potato
/ chickpeas & cumin spiced
yoghurt

baked local cauliflower /
roasted pine nuts / pecorino
& parsley aioli

garden mixed leaf salad /
sherry vinaigrette / radish
/ cucumber / toasted pine
nuts

SIT DOWN MENUS

DESSERTS

shadowfax's famous tiramisu

Aphrodite galotyri with chocolate textures
(Chocolate sorbet, cake, milk choc ganache,
caramelised white choc powder)

Strawberry and mascarpone cheesecake,
burnt butter crumb

pistachio nougat and semifreddo with
marinated raspberry

orange & date tart / cardamom cream

dark & white chocolate
verrine / blackberries

CHEESE TOWERS

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

CHEESE TOWER A

hard / soft / blue

\$670 7 kgs

CHEESE TOWER B

hard / hard / blue / soft

\$800 11.5 kgs



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

**5 hour beverage package \$65pp /
6pm - 11pm**

Beverage package extension 30min \$10pp
Beverage package extension 60 minutes \$18pp

Please note beverage package extensions will alter your finish time.

1. Select one Furphy / Asahi / Peroni
2. Cooper's Light
3. Sparkling Cuvee X
4. Select four standard wines
 - Riesling
 - Sauvignon Blanc
 - Pinot Gris
 - Chardonnay
 - Rose
 - Minnow Range
 - Nebbiolo
 - Shiraz
5. Soft drinks & juices
6. Barista made coffee & tea

PREMIUM

**5 hour beverage package \$75pp /
6pm - 11pm**

Beverage package extension 30min \$12pp
Beverage package extension 60 minutes \$20pp

Please note beverage package extensions will alter your finish time.

1. Select two craft beers
2. Cooper's Light
3. Sparkling Cuvee X
4. Select four premium wines from our Macedon Ranges, Copper Label & Museum Range (availability of vintages and varieties may vary)
 - Pinot Gris
 - Chardonnay
 - Pinot Noir
 - Shiraz
5. Soft drinks & juices
6. Barista made coffee & tea

CRAFT BEERS

+ \$8.50 per person

Request a boutique, local brewer

- Hop Nation
- Mornington Brewery
- Hawkers

SPIRITS

\$12 per glass

- Grey Goose Vodka
- Chivas Regal 12 year old
- Maker's Mark Bourbon
- Four Pillars Rare Dry Gin



shadowfax X

PRICING

All prices are inclusive of venue hire.

The maximum seating capacity of the venue is 120 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.

Please note the following minimum spends are applicable:

1. Friday - Sunday nights and public holiday eves - \$6,500 (April - September)
2. Friday - Sunday nights and public holiday eves - \$12,000 (October - March)
3. Saturday night, public holiday & wedding functions must select a beverage package. (Peak Season)
4. Monday to Thursday Evenings - \$4,000 (all year round)
5. Minimum spend required for booking out the venue on weekends during lunch service (closing to the general public) 11:30am-4:30pm.
 - Saturdays in peak season - \$22,000
 - Sundays in peak season - \$22,000
 - Public holidays - \$22,000 (all year round)

All Sunday events will incur a 10% surcharge and 15% on public holidays

Peak season: October to April

Off Peak season: May - September



OUR FAVOURITE PEOPLE

A Little Black Book of our favourite service providers who will ensure your special day is a memorable one.

CELEBRANT SERVICES

Mine Forever
Melissa Fahey
0405 268 875
melissa@mineforever.com.au
www.mineforever.com.au

FLORIST

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

WEDDING STYLIST/FUNCTION DESIGN

Little Girl Green
0422 973 677
www.littlegirlgreen.com.au
kate@littlegirlgreen.com.au

CAKES

Sweet Ems
info@sweetems.com.au

PHOTOGRAPHY

Weddings With Ryal
www.ryalsormaz.com

Gold & Grit Photography
0467 985 758
hello@goldandgrit.com.au
www.goldandgrit.com.au

COACHES

Squires Coaches
(03) 9748 5094

MUSIC

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

Phoebe & The Night Creatures
Phoebe Dubar
0404 878 422
phoebeandthenightcreatures@gmail.com

Lewis Pidutti (solo artist)
0421 955 077
@lewis.music (Instagram)

The Big Bang
Dan Melita
0409 862 308

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

ACCOMMODATION

Werribee Mansion & Spa
(03) 9731 4000
www.lancemore.com.au/mansion-hotel-and-spa
10% off best available rate.

Quest Apartments Werribee
(03) 8744 6000
www.questapartments.com.au

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

TERMS & 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 will commence thereafter.

WEDDING CAKES

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

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.

PUBLIC HOLIDAYS

Public holidays incur a 15% surcharge on both food and beverage prices.

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 re-schedule the event to the next available date that is suitable for both parties.

PRICING POLICY

Please note that prices included in this pack are applicable to the year indicated on the pack and future prices are subject to change.

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

Name

Address

Mobile

Email

Function date

Day _____ Date ____/____/____

Ceremony commencement time

Reception commencement time

Number of guests

Package Type: standup cocktail / sit down

How did you hear about us?

PERSON 2

Name

Address

Mobile

Email

Credit Card Guarantee

☐ Eftpos

☐ Credit Card

Number _____

Expiry ____/____/____ CVC _____

please refer to the terms and conditions for card surcharges.

Bank transfer

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 _____