

EVENTS 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.



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

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

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 / bitter
greens

Crumbed whiting goujons
lemon / sauce gribiche

Grilled wagyu porterhouse
skewers / mojo rojo

Fermented honey & harissa
glazed pork belly

Pan fried gnocchi /
cauliflower / braised leek /
pecorino bechamel / crispy
garlic

Pork & veal polpette slider /
rocket pesto

Roasted cauliflower /
romesco / mostarda /
smoked almonds



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

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

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
premium canapes

+\$20pp

Select 4
premium canapes

+\$35pp

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

Temuskos farms cauliflower florettes /
smoked almond romesco / mostarda

Kingfish & Tuna crudo / lemon agrumento
/ olives / cpers / sauce vierge

Pasture cured meats / mozzarella di
bufala DOP / last seasons pickled crudites
/ focaccia

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

Salt & Pepper calamari / lemon / aioli

Otway Twice cooked pork belly /
fermented honey & harissa / black garlic /
jerusalem artichoke

Pan fried potato gnocchi / marsala / wild
mushrooms / thyme / pangratatto

SIDES

Green beans / lemon olive oil / persian
fetta

Local gem salad / sauce gribiche

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 / pomme puree
/ braised leek / truffle & garlic butter

Meyer lemon glazed swordfish / ndjua
emulsion / silverbeet / smoked paprika oil
/ parsley

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

16 Hour slow cooked lamb shoulder / spring
peas / baby onions / mint / jus gras / fried
buckwheat

Slow cooked grass fed Angus beef short
rib / beetroot custard / garden greens /
pistachio crumb

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

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

DESSERTS

Tiramisu / coffee anglaise

Dark chocolate roulade / whipped goats
curd / liquor soaked blackberries

Cannoli / ricotta / lemon curd / swiss
meringue

Pistachio panna cotta / caramelised milk /
basil dust



SAMPLE CHEFS FEED ME MENU

ENTREE

Grazing plate of cured meats, fior di latte and accompaniments

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

Otway Twice cooked pork belly / fermented honey & harissa / black garlic / jerusalem artichoke

MAIN

250gm Rangers Valley black market grain fed porterhouse / charred banana shallots / cauliflower puree / port jus

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

SIDES

Roasted chat potatoes / garlic & rosemary puree

Local gem salad / sauce gribiche

DESSERT

Hazelnut & bitter chocolate torte / vanilla cream



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

- Asahi
- Peroni Red

2. Select **two** additional standard wines to accompany Sauvignon Blanc & Shiraz

- Pinot Gris
- Chardonnay
- Rosé
- Minnow Range
- Nebbiolo

3. Cooper's Light

4. Sparkling Cuvee X

5. Soft drinks & juices

6. Barista made coffee & tea





PREMIUM PACKAGE \$85pp

5 hour beverage package

1. Select **two** craft beers
 - List available upon request
2. Select **four** premium wines
(*Macedon series, copper label series & museum range*)
 - Pinot Gris
 - Chardonnay
 - Pinot Noir
 - Shiraz
3. Cooper's Light
4. Sparkling Cuvee X
5. Soft drinks & juices
6. Barista made coffee & tea

Customise your package

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

Hop Nation
Mornington Brewery
Hawkers
Colonial Brewing

+\$9.50 per person

COCKTAILS & MOCKTAILS

Full list available upon request

CORPORATE TASTINGS

Perfect team building exercise, or reward for a hard working team. Let us take your team through 6 to 8 different wines, ranging from our estate selection to our premium single vineyard ranges. Our friendly cellar door staff will give your team a brief explanation of the characteristics and viticulture of each wine.

Groups of 8 - 30 people

During business hours
(11am - 5pm) **+\$10pp**

Outside of business hours
(5pm - 6:30pm) **+\$25pp**

Customise your package

MUSEUM WINE

Select a special bottle of aged wine from our museum collection.

+POA

CHEESE BOARDS

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

Three 50g peices

+\$30 ea

Five 50g pieces

+\$55 ea

CHARCUTERIE

A gourmet selection of cured meats, horseradish cream, pickles & housemade focaccia. Serves 1 - 5.

+\$36 ea





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, February, March **\$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)

\$22,000 (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
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

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 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

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 (IF APPLICABLE)

NAME

.....

MOBILE

.....

EMAIL

.....

NOTES

.....

.....

CREDIT CARD GUARANTEE FOR DAMAGES & BREAKAGES

CARD NUMBER

.....

EXPIRY

..... /

Please refer to the terms and conditions ^{CVC} 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