

WEDDINGS 2023





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

- 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**

THE BARREL HALL	THE GARDEN
<p>\$700</p> <p>18 chairs</p> <p>(Subject to availability)</p> <p>May to January only</p> <p><i>We do not allow candles, food or glassware in the barrel hall.</i></p>	<p>\$800</p> <p>30 chairs</p> <p>or</p> <p>6 Bench Seats</p> <p><i>The Barrel Hall will be treated as the wet weather alternative from May to January only.</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

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

CANAPÉ PACKAGE		\$65pp / \$135pp*
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		\$85pp / \$155pp*
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		\$97pp / \$167pp*
A selection of 3 'Fork & Walk' canapes	A selection of 5 of our premium canapes (10 items allocated pp)	Add pizza +\$8pp

*Price includes an optional 5 hour beverage package for \$70pp

Customise your package

DESSERT

Select two dessert canapes
+\$12pp

Select all four dessert canapes served buffet style
+\$20pp

GRAZING TABLE

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

Small (50 people) **+\$750**
Large (125 People) **+\$1500**

CHEESE BOARDS

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

Three 50g pieces **+\$38**
Five 50g pieces **+\$55**

PREMIUM CANAPÉS

FINGER FOOD

Oxtail croquette / mojo rojo

Freshly shucked tasmanian oysters / charred lemon

Salt and pepper calamari / black garlic aioli

Chicken pintxo / chimichurri

Duck sausage rolls / quince ketchup

Tempura prawns / romesco sauce

Spanish style cod fritters / lemon aioli

Twice cooked pork belly / apple / horseradish

Lamb shish kebab / cumin yogurt

BBQ skull island prawn skewers / garlic & chilli butter

White Anchovies / buffalo mozzarella / rocket pesto / crostini

Pumpkin and burnt butter arancini / sage aioli

Cherry tomato, basil & fior di latte tart

Crispy polenta / caramelized onions / field mushrooms

Crumbed pork & fennel stuffed olives / aioli

DESSERTS

Tiramisu

Honey, walnut and orange blossom baklava

Chocolate & raspberry marquise

Buttermilk & raspberry panna cotta



FORK AND WALK CANAPÉS

Tiger prawn / mussel & saffron paella

Fritto misto di mare / calamari / white bait / prawns / lemon / aioli

Grilled Sirloin / charred asparagus / black garlic butter

Conchiglie / foraged mushrooms / porcini cream / reggiano parmigiano

Pan fried potato gnocchi / cotechino / arrabbiata sauce

Pork & veal polpetta slider / rocket pesto

Woodfired flat bread / stracciatella / roasted pistachio & honey

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**\$100 pp / \$170pp***

- 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**\$105 pp / \$175pp***

- 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**\$110 pp / \$180pp*****CANAPES + 3 COURSE PLATED****\$120 pp / \$190pp***

- 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 \$70pp**



CHILDRENS DINING

Kids crumbed chicken /
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

+\$16pp

Select 4
premium canapes

+\$26pp

CHEESE BOARDS

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

Five 50g pieces **+\$55 ea**

SALUMI BOARD

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

+\$36 ea



ENTREES

House made ricotta gnocchi /
roasted cherry tomatoes / cognac /
mascarpone / fried oregano

Romano peppers / parmesan crumb /
spicy tomato aioli

Cumin spiced spring lamb ribs /
hummus / pomegranate / cranberries
and pine nuts

Buffalo mozzarella DOP /
rockmelon / garden rocket / honey
glaze / garlic flatbread

Salt & Pepper calamari / salsa verde /
lemon aioli

Twice cooked otway pork belly /
artichoke textures /
charred pearl onion / anise jus

SIDES

Green beans / lemon olive oil /
pangrattato

Local gem salad / smoked eggplant
cream / almond crumb

Fried Polenta / smoked tomato jam

Roasted chat potatoes / garlic &
rosemary puree

Charred broccolini / truffle & sesame /
pumpkin seed crumb

MAINS

Crispy skin chicken breast / pomme
puree / bacon & shiitake mushrooms /
chestnut crumb / jus

Baked local snapper / roasted Werribee
fennel / pernod / watercress & sorrel
sauce

150 Day Grain Fed 250gm Sirloin /
charred asparagus / port jus

Spiced lamb shoulder / tahini sauce /
dill / sumac / smoked eggplant puree

Coffee & black garlic braised beef short
rib (off the bone) / cauliflower / salsa
verde

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

DESSERTS

Tiramisu / coffee anglaise

Chocolate crème caramel / amaretti
biscuit

Chocolate & raspberry marquise / white
chocolate mousse

Ricotta cannoli alla Siciliana



SAMPLE CHEFS FEED ME MENU

ENTREE

Wood fired flat bread / confir garlic / parmesan / sea salt / rosemary

Fritto misto di mare / (calamari, white bait, prawns) / lemon / aioli

Buffalo mozzarella DOP / compressed melon / garden rocket / sherry glaze / prosciutto

MAIN

150 Day Grain Fed 250gm Sirloin / charred asparagus / port jus

Baked local snapper / roasted Werribee fennel / pernod / watercress & sorrel sauce

SIDES

Hand cut triple cooked chips / aioli

Green beans / lemon olive oil / pangrattato

DESSERT

Chocolate crème caramel / amaretti biscuit



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)
+\$670

Premium

Hard / Hard / Soft / Blue (11.5kgs)
+\$800

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 \$70pp

5 hour beverage package

1. Select one beer

Asahi

Peroni Red

Coopers Green

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 **\$80pp**

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
- +\$14 per glass**

CRAFT BEERS

- Full list available upon request
- Hop Nation
- Mornington Brewery
- Hawkers
- Colonial Brewing
- +\$8.50 per person**

**COCKTAILS
& MOCKTAILS**

Full list available upon request



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. Evening functions commence from 6pm with supplier access from 4:15pm.

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)



THAT SPECIAL TWO

One of our local favourites and resident acoustic/DJ duo 'That Special Two' can cater to all of your musical entertainment needs. Lewis Pidutti & Tanya George come together to create that perfect vibe for any occasion. Providing MC services 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.

That Special Two
DJ, MC & Acoustic Solo or Duo
m 0421 955 077
e thatspecialtwo@gmail.com
@thatspecialtwo (Instagram)



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)

+\$450

TABLE ARRANGEMENTS

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

+\$75 ea

BARREL ARRANGEMENTS

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

+\$225 ea



Sample barrel arrangement



PREFERRED SUPPLIERS

PHOTOGRAPHY

Weddings With Ryal
www.ryalsormaz.com

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

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

The Night Creatures
Diego Villalta - Musician & Visual Artist
www.thenightcreatures.com.au

That Special Two
DJ & Acoustic Solo
m 0421 955 077
e thatspecialtwo@gmail.com
@thatspecialtwo (Instagram)

The Big Bang
Dan Melita
0409 862 308

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

FLORIST

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

ACCOMMODATION

Werribee Mansion & Spa
(03) 9731 4000
www.lancemore.com.au
10% off best available rate.
Enquire directly with the hotel

Quest Apartments Werribee
03 8361 3888
www.questapartments.com.au
15% off accommodation & shuttle
service available for group bookings
enquire direct with Carol Ward or con-
tact us for a QR code.

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

CELEBRATION CAKES

Mad About Cakes
0415 929 608
www.madaboutcakes.com.au

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.

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 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

.....

CONTACT PERSON ON THE DAY

NAME

.....

MOBILE

.....

EMAIL

.....

NOTES

.....

.....

CREDIT CARD GUARANTEE FOR DAMAGES & BREAKAGES

CARD NUMBER

.....

EXPIRY

..... /

CVC

.....

Please refer to the terms and conditions
for card surcharges.

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