

WEDDINGS 2020

shadowfax 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 5:30pm (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

\$500

30 chairs or 6 bench seats

Barrel Hall wet weather alternative from May to January only



COCKTAIL RECEPTIONS

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 **\$55pp** / **\$115pp** including beverage package + select five canapes (10 allocated per person)
- Fork & Walk **\$67pp** (select two) / **\$127pp** including beverage package + select five canapes (10 allocated per person)

Add pizza at \$8pp



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 / Bay of Fires cheddar / Milawa goat camembert / pickled garden vegetables / marinated olives / polenta chips / smoked tomato relish / assorted bread / crackers / grissini

50 guests **\$750**
100 guests **\$1500**

CHEESE PLATTERS

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

three 50g pieces **\$30**

five 50g pieces **\$52**



COCKTAIL MENUS

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.



VEGETARIAN

Gruyere arancini /
fricassee of mushrooms /
lemon & herb cream

Roasted potato & chive
croquette / black garlic aioli

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

Watermelon /
feta & cucumber salad /
honey & verjus dressing *gf*,
df

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

MEAT

Slow cooked creamy
chicken tart / crispy bacon

Classic sausage rolls / black
sesame & rosemary tomato
compote

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

Otway's sticky pork belly /
Madeira jus / apple & local
fennel slaw

+6 Wagyu porterhouse /
black garlic puree /
eggplant & zucchini
caponata *gf*, *df* {+\$3}

SEAFOOD

Spiced calamari /
truffle & sesame sauce *df*

Sashimi grade salmon
tartare / capers / dill /
cornichons / tabasco &
lemon dressing *gf*, *df*

Local garlic & chilli prawns /
toasted sage &
thyme focaccia *df*

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

Spanner crab / sweet corn
puree / garden chives on a
sourdough crisp {+\$3}

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

Carvatelli / 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 tirimisu

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 **\$75**

/ including five hour beverage package **\$135**

WOODFIRED ROAST



Three course shared **\$85**

/ including five hour beverage package **\$145**

50/50 ALTERNATE



Canapes + two course plated **\$80**
/ including five hour beverage package **\$140**

Canapes + three course plated **\$95**
/ including five hour beverage package **\$155**

1. Five hour drinks package
2. Charcuterie 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

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 housemade focaccia & caramelised onion butter

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

Charcuterie boards **\$36 ea**

includes a selection of cured meats, housemade pickles & horseradish cream



CHILDREN'S DINING

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

- salt & pepper calamari / fat chips / salad
 - spaghetti / tomato sugo
 - grilled chicken strips / fat chips / garden veg
 - cheese 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

Bruschetta / tomato / basil
& buffalo mozzarella V

Kingfish ceviche / tomato /
garden herbs / crisp df

Salt & pepper calamari /
truffle & sesame dressing /
baby gem salad df

Chargrilled octopus / house
vinaigrette / skordalia gf, df

Confit duck & lentil terrine /
crispy jamón / red cabbage
puree gf

Twice cooked pork belly /
fennel & apple slaw gf, df

Lamb noisette / roast
cauliflower puree / shallots
gf

Beef carpaccio / truffle aioli
/ parmesan / capers / black
garlic puree / rocket gf

Beef short rib / balsamic
glaze / slow roasted onion
gf, df

MAINS

Fusilli / cauliflower cream /
pecorino / pine nuts V

Maple roasted pumpkin /
persian feta mousse /
macadamia nut dukkah gf, V

Barramundi / Brussel
sprouts / swiss brown
mushrooms / pine nut puree
gf

Pan seared rockling / carrot
puree / zucchini / lemon
buerre noisette gf



Chicken / onion puree /
baby king brown
mushrooms /
crispy prosciutto /
fennel sand / jus

Confit duck leg /
creamy soft polenta /
muscatels / duck jus gf

House made gnocchi /
duck & pancetta ragout

Twice cooked lamb neck /
pea puree / baby carrots /
mint jelly gf

Trofie pasta /
braised veal ragout /
pumpkin / smoked ricotta

Pulled lamb shoulder /
pearl cous cous /
golden raisins / cauliflower
& pine nut salad / yoghurt
gf

Red wine braised beef
cheek / mashed potato /
pickled shallots /
garden herb salad gf

SIDES

Garden green beans / feta
gf, v

Roasted potatoes /
rosemary salt gf, df, v

Baby beetroots / caraway /
stracciatella gf, v

Baked mushroom / taleggio
/
caramelised onion gf, v

Roasted baby carrots /
dukkah gf, df, v

Cheesy potato mash gf, v

Ancient grain salad / raisins
df, v

Garden leaf salad /
pickled fennel / seeds /
parmesan v

Greek salad / cucumber /
tomato / Kalamata olives /
feta / oregano gf, v

Raw werribee salad /
broccoli / cauliflower /
fennel / currants gf, df, v,
vegan

SIT DOWN MENUS

DESSERTS

shadowfax's famous tiramisu

chocolate brownie /
hazelnut mousse gf

lemon & mascarpone tart

chocolate porter mousse
citrus / ganache / custard /
biscuit

buttermilk pannacotta /
fresh fruit / granola

baked brioche / blue cheese /
pear / quince

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 / 7kgs

CHEESE TOWER B

hard / hard / blue / soft

\$800 / 11.5kgs



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 \$60pp /
6pm - 11pm

Beverage package extension 30min \$10pp
Beverage package extension 60 minutes \$16pp

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 \$70pp /
6pm - 11pm

Beverage package extension 30min \$12pp
Beverage package extension 60 minutes \$18pp

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 (full selection
available upon request)

- Two Birds
- Mornington Brewery
- Hawkers

SPIRITS

\$12 per glass

- Grey Goose Vodka
- Chivas Regal 12 year old
- Maker's Mark Bourbon
- Melbourne Gin Company Dry Gin



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 (peak season).
For December weddings, please enquire directly.
2. Saturday night, public holiday & wedding functions must select a beverage package.
Minimum 50 guests (peak season)
3. Monday to Thursday Evenings - \$3,500 (all year round)
4. Minimum spend required for booking out the venue on weekends during lunch service 11:30am-4:30pm.
 - Saturdays in peak season - \$17,500
 - Sundays in peak season - \$19,500
 - Public holidays - \$17,500 (all year round)

Peak season: October to April



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

E18HT DJ & MC
Christos
0430 160 228

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. Enquire directly with the hotel.

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

Discounted accommodation available for group bookings. Enquire directly with the hotel.

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 to be brought onto the premises is your wedding cake. Shadowfax will cut and platter your cake to be served after desserts.

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 10% surcharge on both food and beverage prices.

CANCELLATION POLICY

Written notification of your cancellation is required no later than 12 months prior to your function date. In the event of a cancellation, your deposit will be refunded, minus a \$500 cancellation fee in order to cover administration costs. Cancellation within 12 months will render your deposit non-refundable.

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. American Express credit card payments will incur 1.5% surcharge and all other credit cards will incur 1%. Please note your booking is not confirmed until payment of the deposit is received and receipted by Shadowfax.

Your food and beverage package and final guest numbers must be confirmed and paid no later than two weeks prior to your function date. 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.

For further information or to arrange a time to visit Shadowfax please contact our Functions Coordinator on (03) 9731 4420 or email at cellardoor@shadowfax.com.au

BOOKING AGREEMENT

PERSON 1

Name

Address

Mobile

Email

Function date

Day _____ Date ____/____/____

Ceremony commencement time

Reception commencement time

Number of adults

Number of children

How did you hear about us?

PERSON 2

Name

Address

Mobile

Email

I would like to pay by:

Eftpos

Credit Card

Number _____

Expiry ____/____/____ CVC _____

please note that the following surcharges apply for credit card transactions

Amex 1.5%

Visa & Mastercard 1%

Eftpos - Nil

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 _____