

WEDDINGS 2021

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 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

\$600

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 **\$60pp** / **\$125pp** including beverage package + select five canapes (10 allocated per person)
- Fork & Walk **\$72pp** (select two) / **\$137pp** 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 /
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

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 / 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 \$80

/ including five hour beverage package \$145

WOODFIRED ROAST



Three course shared \$90

/ including five hour beverage package \$155

50/50 ALTERNATE



Canapes + two course plated \$85

/ including five hour beverage package \$150

Canapes + three course plated \$97

/ including five hour beverage package \$162

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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

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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 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

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



CHILDREN'S DINING

\$35pp 12 and under /
including beverages

- kids chicken slider / chips
- linguine 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
terrine / pistachio butter /
pickled zucchini

sous vide & pressed pork
belly / caramelized onion
puree / roasted hazelnut /
red onion salsa

handmade stracciatella /
confit cherry tomato / basil
oil / pangrattato

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

king salmon gravalax /
toasted quinoa / pickled
heirloom beetroots

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

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

beef short rib /
balsamic glaze / slow
roasted onion

MAINS

wood-fired spatchcock
/ charred mason bro's
broccoli / bois boudran

16-hour slow cooked
gippsland lamb shoulder /
habanero tzatziki / wood
fired flat bread



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 philip
bay snapper / caper, lemon
& cornichon beurre blanc /
foraged herbs

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

baked werribee barramundi
fillet / braised cavolo nero /
spanner crab / verjuice

SIDES

roasted chat potatoes /
garlic & rosemary puree /
lemon

green beans / turmeric
spiced apricots / green
olives & parsley

garden leaves / orange
vinaigrette / foraged herbs

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
yogurt

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

char-grilled stuffed zucchini
stuffed / couscous /
currants / mint

SIT DOWN MENUS

DESSERTS

shadowfax's famous tiramisu

torta caprese (chocolate &
almond flourless cake) / honey
roasted pear

orange & date tart /
cardamom cream

dark & white chocolate verrine
/ blackberries

fig & honey frangipane tart /
chardonnay zabaglione

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 \$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 \$75pp /
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

- 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

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

Credit Card Guarantee

☐ 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 _____