

# WEDDING MENU & BEVERAGES







## YOU'VE GOT GOOD TASTE

At Elmswood Estate, food is a celebration, and we believe it should be as authentic, abundant, and elegantly simple as the setting itself. No fuss, no over-complication – just beautifully crafted dishes where quality ingredients shine. We find the sweet spot between refined simplicity and indulgent abundance, ensuring everyone leaves with hearts full and plates empty.

Family and connection are at the heart of everything we do. When you dine with us, we want you and your guests to feel like you've been welcomed to a long, sun-drenched table in the heart of our vineyard. Expect flavours that are pure, presentation that invites conversation, and dishes designed to bring people together.

And because every perfect dish deserves the perfect pairing, we'll serve Elmswood Estate's exceptional wines, crafted right here from the very vines that surround you. The result? A sensory experience where every sip and every bite feels like a reflection of the place, the people, and the moment.

At Elmswood Estate, every cherished moment deserves to be celebrated around a table of incredible food and exquisite wine – brimming with colours, textures, and effortless elegance for your perfect day.

## APPETISER\*

Want to give your event the best start? Consider one of our appetiser platters to help your guests really get into the mood. Choose your preferred option from dip or antipasto and let everyone feel indulged by the addition of another course to their meal.

\* Choice of dip or antipasto platter is included in our Gold and Platinum Wedding Packages



**DIP PLATTER**  
\$8.00 pp

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Middle Eastern beetroot, spinach & feta, & black olive dip served with flat bread & bread sticks



**ANTIPASTO PLATTER**  
\$12.00 pp

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Prosciutto, calabrese salami, roasted & marinated mushrooms, olives & cornichons, spiced red pepper dip & herbed feta served with flat bread

One platter served per table



## ENTRÉE

Porcini mushroom ravioli, slow braised free-range pork, soft herbs, shaved crackling

Green chermoula prawn cutlets, cauliflower tabbouleh, saffron hummus

Ocean trout, Tasmanian smoked salmon, pickled kohlrabi & radish salad, lemon vinaigrette

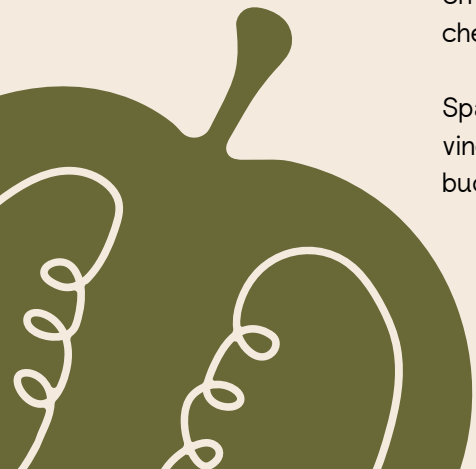
Crisp chickpea & green herb fritters, roast red bullhorn peppers, pickled shallots, herb aioli

Gnocchi Romano, tomato basil sugo, crispy Italian sausage, sage

Cured yellowtail kingfish, dill, seeded mustard, cucumber, tobiko roe, coconut

Smoked duck breast, almond tarator, Morello cherry gel, young beet leaves

Spanish ham, compressed rock melon with sherry vinegar, whipped goat's cheese, savoury buckwheat granola





# ENTRÉE





## MAIN

Herb roasted free range chicken breast, green garden pea, dried tomato, tarragon, baby cavolo nero

Grass fed beef cheek, risoni pasta, fresh pea, spinach, soft herb, gremolata

Pan roasted Tasmanian salmon, burnt carrot purée, sauce romesco, nasturtium leaves

Humpty Doo barramundi, parsley lemon cannellini purée, lobster vinaigrette, red elk leaves

Seared Victorian eye fillet, green goddess sauce, onion rings, smoked pumpkin, jus

Gippsland lamb shoulder, sticky lamb rib, charred leek slaw, carrot velvet

Handmade ricotta & soft herb tortelloni, caponata of eggplant, pinenuts, salsa verde

Herb roasted free range chicken breast, citrus & herb skordalia, Mt Zero olive tapenade, crispy kale



# MAIN





# SIDES

## COLD

Cos lettuce, radicchio, shaved fennel, orange, ricotta salata

Rocket, red witlof, green apple, peppered pecorino, buttermilk chive dressing

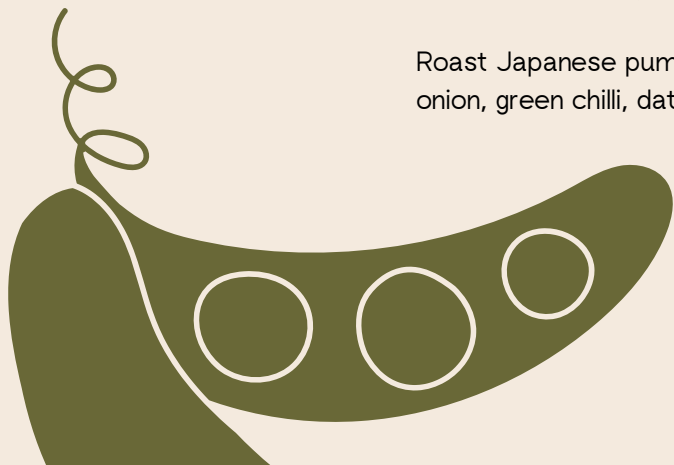
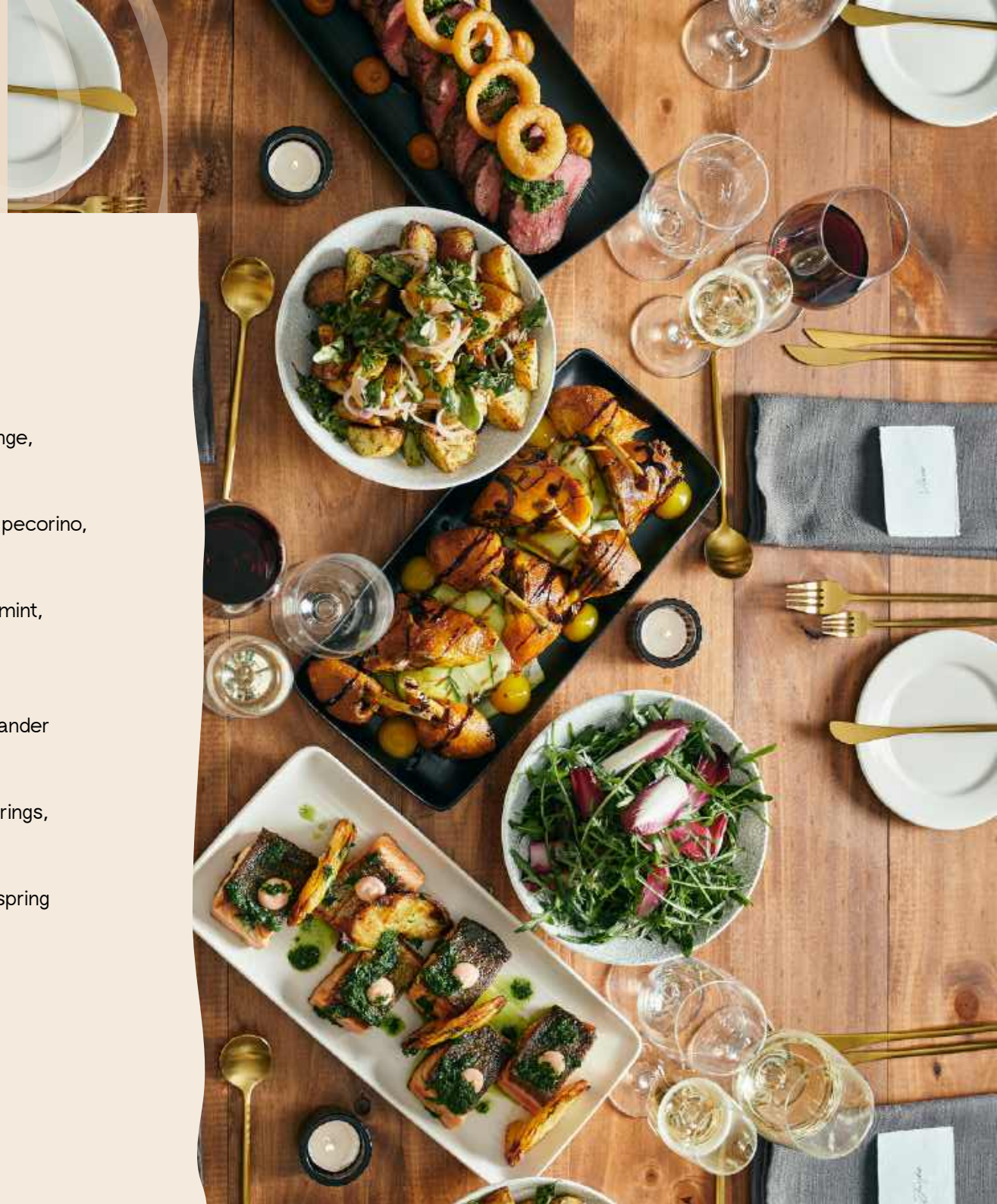
Watermelon, cucumber, feta, green chilli, mint, pickled red onion

## HOT

Persian rice pilaf, golden raisins, mint, coriander yoghurt

Roast baby chat potatoes, pickled shallot rings, saltbush, rosemary salt

Roast Japanese pumpkin, sweet potato, spring onion, green chilli, date molasses







## DESSERT

Burrata panna cotta, char red grapes, fennel, rye crumble

Belgian salted caramel chocolate delice, lychee & yuzu, black sesame & white chocolate brownie

Iced chocolate hazelnut dome, citrus, chocolate soil

Meyer lemon & raspberry semifreddo, roasted pistachio biscotti

Grilled rum-glazed pineapple, coconut mousse, coconut crunch

Bombe Alaska, cassata, candied fruit

Edible forest: bittersweet chocolate crèmeux, chocolate soil, butternut

Flavours of Florentine: Belgian chocolate, cherry mousse, orange & almond nougatine





# DESSERT





# SUPPER\*

## **FRUIT PLATTER AND CHEESE BOARD**

Maffra cloth aged cheddar, Wattle Valley blue cheese & Wattle Valley double brie served with lavosh, muscatels & quince paste

\* Included as part of our Gold and Platinum Wedding Packages.





Investment

\$8.50 per person

## LATE NIGHT BITES

Picture this - it's late into the night, the dance floor is heating up, and everyone is having a great time...but wait, what's that? The scent of a delicious late night bite wafts through the air, signaling that it's time for a fun and tasty break! Adding a late night bite to your wedding is a great way add a unique and memorable touch to your special day. From sweet to savoury, there are plenty of options to choose from that will delight your guests and make your wedding a night to remember!

- Pulled pork slider, apple, mint, crackling, salad, aioli
- Mini steak sandwich, caramelised onion, melting cheese, jalapeño
- Slow cooked lamb 'burrito', cos leaves, feta, mint & dried oregano yogurt
- Fried buttermilk chicken tenders, Korean gochujang dipping sauce
- MEG's double pattie cheese burger, brioche slider, American cheese, pickles, onion
- Indian vegetarian doughnuts; medu vada, spicy coriander dipping sauce





# COCKTAIL MENU

## SAVOURY CANAPÉS (SELECT 8)

- Goat's cheese & caramelised onion tart, balsamic syrup, basil
- Pani puri cups, smoked pumpkin, fresh peas, Persian feta, shallot rings
- Chicken, pear, basil, beetroot & caraway cracker, chimichurri
- Tempura nori crisps, cured salmon ceviche, green goddess sauce
- Scallop crudo, beetroot watermelon, black tahini, pickled kohlrabi
- Chicken katsu bao, tonkatsu Kewpie, spring onion, cucumber
- Beef sausage rolls, tomato chutney
- Green chermoula prawns, saffron hummus
- Porcini mushroom arancini, citrus & jalapeño mayonnaise
- Mac & four cheese bites, harissa aioli

## SAVOURY BOWLS (SELECT 3)

- MEG butter chicken, fragrant rice, fried curry leaves
- Green chermoula prawns, cauliflower tabbouleh, saffron hummus
- Gnocchi romano, tomato basil sugo, crispy Italian sausage
- Grass fed beef cheek, risoni pasta, fresh peas, gremolata
- Gippsland lamb shoulder, charred leek slaw, carrot velvet
- Herb roasted chicken breast, citrus & herb skordalia, Mt Zero olive tapenade

## SUBSTANTIAL CANAPÉS (SELECT 1)

- Pulled pork slider, apple, mint, crackling, salad, aioli
- Mini steak sandwich, caramelised onion, melting cheese, jalapeño
- Slow cooked lamb 'burrito', cos leaves, feta, mint & dried oregano yogurt
- Fried buttermilk chicken tenders, Korean gochujang dipping sauce
- MEG's double pattie cheese burger, brioche slider, American cheese, pickles, onion
- Indian vegetarian doughnuts; medu vada, spicy coriander dipping sauce





## GREAT MINDS DRINK ALIKE

At Melbourne Event Group, we believe in inspiring your senses and creating unforgettable celebrations. That's why, at Elmswood Estate, we've curated an exceptional beverage selection featuring Elmswood Estate wines, legendary local vintages, premium beers, and expertly crafted cocktails. Each drink is thoughtfully chosen to enhance the flavours of our food and elevate the joy of your day.

Not all drinks are created equal, which is why we've carefully selected beverages for their versatility and their ability to pair seamlessly with our menus. Together, they provide the perfect accompaniment to a night of laughter, dancing, and celebration amidst the vines.

At the heart of everything we do is connection — to the land, the wine, and each other. Our beverage philosophy reflects this: every milestone deserves to be celebrated with your closest loved ones, a glass of Elmswood Estate wine in hand, and a toast to life's most cherished moments.



# ELMSWOOD ESTATE PACKAGE

Prosecco, King Valley, VIC

Elmswood Estate Unoaked Chardonnay, Yarra Valley, VIC

Elmswood Estate Rosé, Yarra Valley, VIC

Elmswood Estate Cabernet Sauvignon, Yarra Valley, VIC

Elmswood Estate Merlot, Yarra Valley, VIC

Peroni Nastro Azzurro

Cascade Premium Light

Carlton Zero

Still & Sparkling Water

Coke, Coke Zero & Lemonade

Orange Juice, Apple Juice & Pineapple Juice





## PREMIUM SPIRITS\*

Belvedere Vodka

Chivas Regal Scotch Whisky

Jack Daniel's Old No. 7 Tennessee Whisky

Four Pillars Rare Dry Gin

The Kraken Black Spiced Rum

\* If premium spirits are not included in your package, you have the option to upgrade for \$30 per person, or upgrade from the basic spirit package for an additional \$15 per person

## BASIC SPIRITS^

Smirnoff No. 21 Premium Vodka

Jim Beam White Label Bourbon

Johnnie Walker Red Label

Gordon's London Dry Gin

Bacardi Carta Blanca White Rum

^ If basic spirits are not included in your package, you can upgrade for \$15 per person.





## COCKTAILS\*

<b>Aperol Spritz</b>	Aperol, ice, prosecco, soda water, orange
<b>Frozen Watermelon Margarita</b>	Tequila, triple sec, watermelon, lime, ice
<b>Mojito</b>	Lime, white rum, brown sugar, mint, ice, soda water
<b>Negroni</b>	Gin, aperitif, vermouth, orange, ice
<b>Sangria</b>	Red wine, flavoured sparkling water, ice, cinnamon, lemon, orange, peach
<b>Strawberry Daiquiri</b>	Strawberry, white rum, ice, lemon juice, white sugar, mint
<b>Tom Collins</b>	Dry gin, lemon juice, white sugar, ice, soda water

\*If cocktails on arrival are not included in your package, you can upgrade for \$10 per person



## STATIONS OF DELIGHT

Imagine a wedding where every moment offers a delightful surprise — where your guests are drawn not just by the love in the air but by vibrant, interactive food or beverage stations that spark joy and connection. These culinary experiences turn your big day into an adventure, where everyone can explore, indulge, and come together over shared tastes and stories.

Food and beverage stations are more than just a way to serve food and drinks; they're a way to create spontaneous moments of laughter, conversation, and discovery. They invite your guests to mingle, share, and savour the flavours of the day in an atmosphere that feels fun, relaxed, and endlessly memorable.

If you want your wedding to be filled with fun, flavour, and unforgettable moments, food or beverage stations are the perfect choice. It's not just a meal — it's a celebration of taste, togetherness, and the joy of sharing life's sweetest moments.





## Investment

\$18 per person\*

\*subject to change based on market price

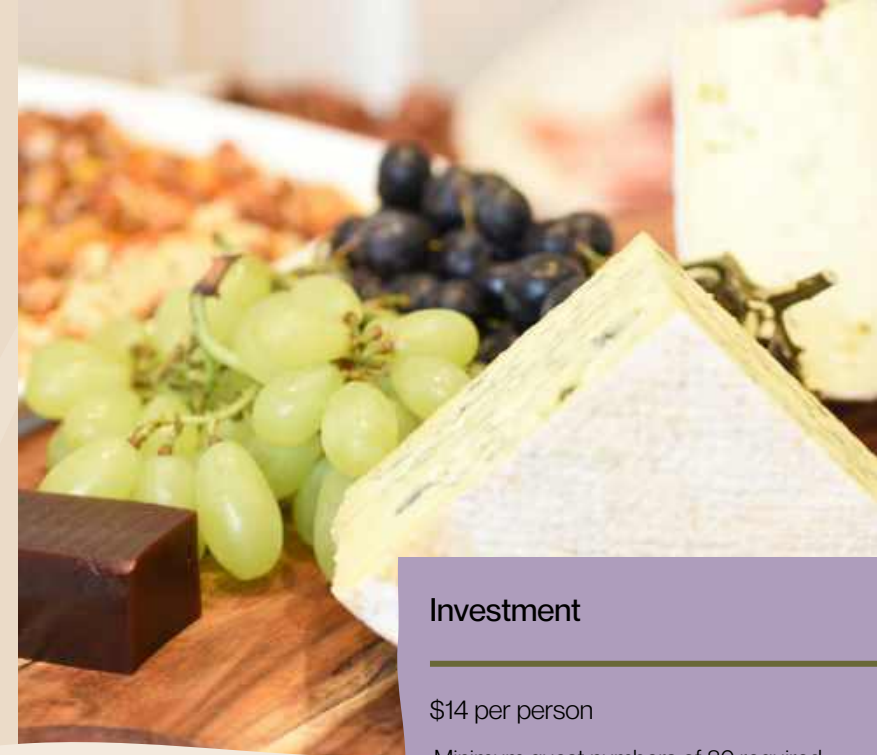
# FISHERMAN'S FEAST

Kick start your event with a seafood feast, the likes of which has only been dreamed about. Sip on your champagne, enjoy your canapés, & then wander over to see what else is in store for those seeking something fresh & fantastic.

- Fresh oysters
- Peeled prawns
- Kingfish crudo
- Citrus smoked salmon
- Toasted rye bread
- Sauce, dressing & lemon wedges

This station is not replenished throughout the service duration, as the food quantity provided is tailored to your guest numbers





### Investment

\$14 per person

Minimum guest numbers of 80 required

## ANTIPASTO

Provide a colourful spread for you and your guests to feast on and mingle over. Laden with meats, cheeses, olives, a selection of breads, fresh fruit, dips, vegetables and crackers, you simply can't go wrong with such a variety and fresh flavours of the Mediterranean.

- Grana Padano Parmesan
- Mt. Zero Olives
- Prosciutto
- Sopressa salami
- Marinated fetta
- Hummus with dukkah
- Tarago Triple Cream Brie
- Roasted bullhorn capsicum
- Gippsland Berry Creek Blue
- Gluten free crackers
- Cipolline onions
- Artichokes
- Grissini
- Quince paste
- Lavosh
- Sourdough
- Bocconcini with fresh herbs

This station is not replenished throughout the service duration, as the food quantity provided is tailored to your guest numbers





## Investment

\$12 per person

# CHEESE ALL THAT

Say cheese! Four exquisite cheeses served alongside poached pears, honey, quince paste, dried fruit, nuts, olives, & a selection of crackers & fresh bread.

- Brique D’Affinois (Cow’s Milk)
- Maffra Cloth Bound Cheddar (Cow’s Milk)
- Wattle Valley Double Brie (Sheep’s Milk)
- Shadows of Blue (Cow’s Milk)

This selection is subject to change  
This station is not replenished throughout the service duration, as the food quantity provided is tailored to your guest numbers





## THE CHIPPERY

### Investment

\$8 per person

Feeling a bit peckish after a work out on the dance floor? Then look no further than The Chippery for a late night, savoury feast. Featuring three types of fried potato goodness & a huge selection of toppings, you'll be ready to get back out there & boogie again in no time!

- Sweet potato chips
- Shoestring fries
- Lattice potatoes
- Bacon
- Cheese sauce
- Chili con carne
- Aoli
- Sour cream
- Spring onion
- Gravy
- Cheese
- Jalapenos

This station is replenished throughout the service duration





## Investment

\$6 per person\*

# SOMETHING SWEET

Looking for something a little bit dainty to end your night? Or maybe you want something visually stunning to please your guests and give them one, last 'WOW'? This sweet treat station filled with eight different flavoured macarons is sure to both impress and delight your guests. After all, who doesn't love a macaron!?

- Vanilla
- Chocolate
- Salted caramel
- Passionfruit
- Earl Grey
- Coffee
- Lemon
- Raspberry

This station is not replenished throughout the service duration, as the food quantity provided is tailored to your guest numbers



## Investment

\$12 per person

# WHISKEY BAR

Indulge your senses once dessert is done, & pour yourself a glass of Scotland's favourite drink. Featuring four different whiskeys for you to try, alongside all the classic accompaniments, this is a sophisticated & stylish way to end your meal before hitting the dance floor.

- Oban Single Malt (14 years)
- Glenmorangie Single Malt (12 years)
- Laphroaig Islay Single Malt Scotch
- Woodford Reserve Kentucky Malt







## Investment

\$8 per person

# PIMP YOUR PROSECCO

Nothing says 'let's celebrate!' more than a glass of bubbles. Start your event with a 'pop!' & treat your guests to our exclusive Prosecco Station. Take a glass of bubbles, add fruit, syrup or juice... have a sip & watch the party get loose!

- Strawberries
- Blueberries
- Raspberries
- Peach
- Lime
- A selection of different syrups & fruit juices



**Filling cups, bellies and hearts**



03 9819 1020 • [events@melbourneeventgroup.com.au](mailto:events@melbourneeventgroup.com.au) • [melbourneeventgroup.com.au](http://melbourneeventgroup.com.au)