WEDDING MENU & BEVERAGES

ELMSWOOD ESTATE
WEDDINGS & EVENTS

A melbourne event group venue

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
$10 per person

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

One platter served per table

ANTIPASTO PLATTER
$15 per person

Prosciutto, mortadella, shaved Grana Padano, roast vine tomatoes, Mt Zero olives, herbed feta, pickled mushrooms, rocket & radicchio, served across two platters with warm Turkish flatbread

Two platters served per table

COLD PRAWN & OYSTER PLATTER
$16 per person

- Mignonette; shallot & red wine vinegar
- Cucumber, apple & tarragon vinaigrette
- Vietnamese nuoc cham

Two platters served per table

ENTRÉE

Wood smoked Tasmanian salmon, rocket, parsley & lemon sauce, crème fraîche, pickled apple & radish salad

Porcini mushroom raviolo, sage roasted pumpkin, rocket & basil pistou, pancetta pangrattato

Gnocchi Romano, tomato & basil sugo, baked ricotta, lemon, wild marjoram

Fresh burrata, fennel jam, heirloom tomatoes, basil, fried capers

Smoked paprika crispy prawns, cauliflower tabbouleh, matbucha hummus

Chickpea & green herb fritters, eggplant zaalouk, sumac oil, young herbs

Dry aged duck breast & terrine, wild mushroom pâté, pickled cherry, witlof

Pressed lamb shoulder, herb crust, filo pastry, tzatziki, charred lemon oil

Sample menu, subject to seasonal change

ENTRÉE

MAIN

Grass fed beef cheek, mustard silver beet, crispy Tuscan cabbage, jus

Roasted free range chicken breast, three cheese cappelletti, garden peas, fresh herbs, tarragon tomato vinaigrette

Pan roasted salmon fillet, warm leek & kipfler potato salad, lemon tartare vinaigrette, karkalla

Grilled barramundi fillet, fragrant turmeric & galangal sauce, charred broccolini, spring onion, chilli oil

Twice cooked Gippsland lamb rump, chickpea & hummus, zhoug dressing, red elk leaves

Roasted Victorian eye fillet, butter bean pepperonata, manchego crisp, salsa verde

Free range chicken breast, tarragon, roasted king brown & pickled mushrooms, radicchio, salsa verde

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

MAIN

SIDES

COLD
Frisée salad, baby spinach & witlof, roasted grapes, baked ricotta, herb aioli

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

Crisp iceberg salad, pickled cucumber, dill, feta

HOT
Pearl cous cous, harissa dressing, dried figs, baby kale, pomegranate

Roast baby chat potatoes, toasted pepitas, rosemary & lemon

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

DESSERT

100% cocoa chocolate panna cotta, Black Doris plum, coffee

Mango & passionfruit opera, coconut crunch

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

Fresh curd cheesecake, blood orange, hazelnut financier, rosemary

Double chocolate marquise, toasted almond, sablé pastry, ruby grapefruit gel

Meyer lemon & raspberry semifreddo, roasted pistachio biscotti

White chocolate & coconut dome, dried mandarin, coconut crunch, kumquat

Macerated strawberry & matcha chiboust, brown butter & almond financier, puffed grains

DESSERT

SUPPER*

FRUIT PLATTER AND CHEESE BOARD
A selection of the finest seasonal Victorian cheeses, served with lavosh, muscatels, and quince paste.

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

COCKTAIL MENU

SAVOURY CANAPÉS (SELECT 6)

- 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
- Smoked paprika crispy prawns, cauliflower tabbouleh, matbucha hummus
- Gnocchi Romano, tomato basil sugo, baked ricotta, lemon, wild marjoram
- Grass fed beef cheek, mustard silver beet, crispy Tuscan cabbage, jus
- Twice cooked Gippsland lamb rump, chickpea & hummus, zhoug dressing, red elk leaves
- Free range chicken breast, tarragon, roasted king brown & pickled mushrooms, radicchio, salsa verde

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

DESSERT CANAPÉS (SELECT 2)

- 100% cocoa chocolate panna cotta, Black Doris plum, coffee
- Mango & passionfruit opera, coconut crunch
- Belgian salted caramel chocolate délice, lychee & yuzu, black sesame & white chocolate brownie
- Fresh curd cheesecake, blood orange, hazelnut financier, rosemary
- Double chocolate marquise, toasted almond, sablé pastry, ruby grapefruit gel
- Meyer lemon & raspberry semifreddo, roasted pistachio biscotti
- White chocolate & coconut dome, dried mandarin, coconut crunch, kumquat
- Macerated strawberry & matcha chiboust, brown butter & almond financier, puffed grains

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 Riesling, 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 $8 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 $22 per person.

COCKTAILS*

Blackberry Mint Julep	Bourbon whisky, crushed blackberries, white sugar, mint, ice
Bourbon Iced Tea	Bourbon whisky, peach syrup, mint, lemongrass & ginger tea, ice
Mojito	Lime, white rum, brown sugar, mint, ice, soda water
Negroni	Gin, aperitif, vermouth, orange, ice
Spiced Watermelon Margarita	Tequila, triple sec, watermelon, lime, jalapenos, ice
Strawberry Daiquiri	Strawberry, white rum, ice, lemon juice, white sugar, mint
Tom Collins	Dry gin, lemon juice, white sugar, ice, soda water

*If cocktails on arrival are not included in your package, you can upgrade for $15 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

$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, signalling that it's time for a fun and tasty break! Adding a late night bite to your event 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!

Choose one of the following:

- 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

THE CHIPPERY

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
- Shoe string fries
- Lattice potatoes
- Bacon
- Cheese sauce
- Chili con carne
- Aioli
- Sour cream
- Spring onion
- Gravy
- Cheese
- Jalapenos

Investment

$10 per person

This station is replenished throughout the service duration, runs for 45-minutes, and is designed to be served during pre-drinks or following dessert service.

Sample image and menu, subject to seasonal change

LIVE DESSERT SERVICE

Bring the buzz to dessert time with a roaming station that's as interactive as it is delicious. Guests can watch as our team serves up sweet favourites with flair, creating a playful experience that gets everyone talking. It is the perfect way to end the night on a high note.

- Choose one of the following:
  - Creamy, espresso-soaked Tiramisu
  - Light and airy Pavlova topped with fresh cream and seasonal fruit

Investment

$14 per person

This experience is not replenished throughout the service duration, as the food quantity provided is tailored to your guest numbers. This experience runs for 45-minutes, and is designed to be served following dessert service.

Sample image and menu, subject to seasonal change

CHEESE & CHARCUTERIE BAR

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

- Grana Padano Parmesan
- Marinated fetta
- Triple Cream Brie
- Blue
- Bocconcini with fresh herbs
- Proscuitto
- Sopressa salami
- Hummus with dukkah
- Seasonal fruit
- Mt. Zero Olives
- Gluten free crackers
- Cipolline onions
- Artichokes
- Grissini
- Quince paste
- Lavosh
- Sourdough

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. This experience is designed to be served during pre-drinks (30-minute service) or following dessert service (45-minute service).

Investment

$16 per person

Sample image and menu subject to seasonal change

Sample image and menu, subject to seasonal change

FISHERMAN'S FEAST

Dive into a vibrant seafood station that gets guests mingling and talking. Fresh, fun and full of flavour, it is the perfect way to kick off your event with something unforgettable.

- Fresh oysters
- Peeled prawns
- Prawn cocktail brioche roll, iceberg lettuce, pickled red onion
- 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. This experience runs for 30-minutes, and is designed to be served during pre-drinks.

Investment

$18 per person*

*subject to change based on market price

BUBBLES & PEARLS

Elevate your celebration with a touch of glamour. The perfect pairing of champagne and caviar creates a luxurious moment your guests will never forget. Elegant, indulgent and effortlessly chic, this station turns any event into something extraordinary.

- Choice of two premium Italian caviars (based on seasonal availability):
  - Beluga
  - Siberian
  - White Sturgeon
  - Osietra
- Traditional accompaniments: buckwheat blinis, chives, and sour cream
- Moet & Chandon Imperial Brut

Investment

$75 per person*

*subject to change based on market price

Minimum guest numbers of 100 required

This station is not replenished throughout the service duration, as the food quantity provided is tailored to your guest numbers. This experience runs for 30-minutes, is served by our team, and is designed to be served during pre-drinks.

Sample image and menu, subject to seasonal change

WHISKY BAR

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

- Highland Park Single Malt (12 years)
- Craigellachie Speyside Single Malt (13 years)
- Bowmore Islay Single Malt (12 years)
- Woodford Reserve Kentucky Straight Malt

This experience runs for 45-minutes and is served by our staff.

Investment

$14 per person

Sample image and menu, subject to seasonal change

THE SPRITZ BAR

Add sparkle to your event with a vibrant Spritz Bar. Light, refreshing and made for mingling, it is the ultimate way to bring a taste of summer to every glass.

- Prosecco
- Sparkling water
- Aperol
- Limoncello
- Elderflower liqueur (for Hugo)
- Fresh citrus and herb garnishes

This experience runs for 45-minutes and is supervised by our staff.

Investment

$12 per person

Sample image and menu, subject to seasonal change

Filling cups, bellies and hearts

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