



WEDDINGS

by

The Farm Cafe

THE OAK TREE

\$600 / 3 hour hire

The oak tree beside the Yarra River is a one of the oldest and grandest trees in the area. It's absolutely ideal for ceremonies and can be hired for just this purpose! We can set up a bar for you and your guests as well as the option of roaming canapés or a bountiful harvest graze. Access is from the Yarra Trail bike path which is just a short (and very picturesque) stroll for guests from St Heliers Rd.



THE FARM CAFE

\$1,100

Full Seated - 60 guests

Cocktail - 80 guests

Includes:

- Fully furnished with vintage tables and chairs
- Festoon lighting
- Gift table available
- Raised area for 2 piece band or DJ
- Open wood heater for cooler nights & heating over seated area
- Beautiful outlook over Collingwood children farm
- Access to farm grounds for Bridal party photographs - before 4pm only
- 1 male / 1 female toilet
- 150+ parking spaces





THE BARN

\$3,960

Full Seated - 100 guests

Cocktail - 150 guests

- Inclusive of your choice of an oak tree or paddock ceremony
- Wet weather alternative for your ceremony at the stables or the cafe
- Full bridal party access to the farm for photographs between 4pm - 7pm
- Outdoor seating with magnificent views of the farm and Yarra river
- Beautiful roaming peacocks (not shy for photographs)
- Festoon lighting in barn
- Large open fireplace for cooler nights
- Dance floor area big enough for a 5 piece band + 100 guests
- Farm venue manager onsite 4.30pm - 11.00pm
- 3 male/ 5 female toilets
- 150+ parking spaces

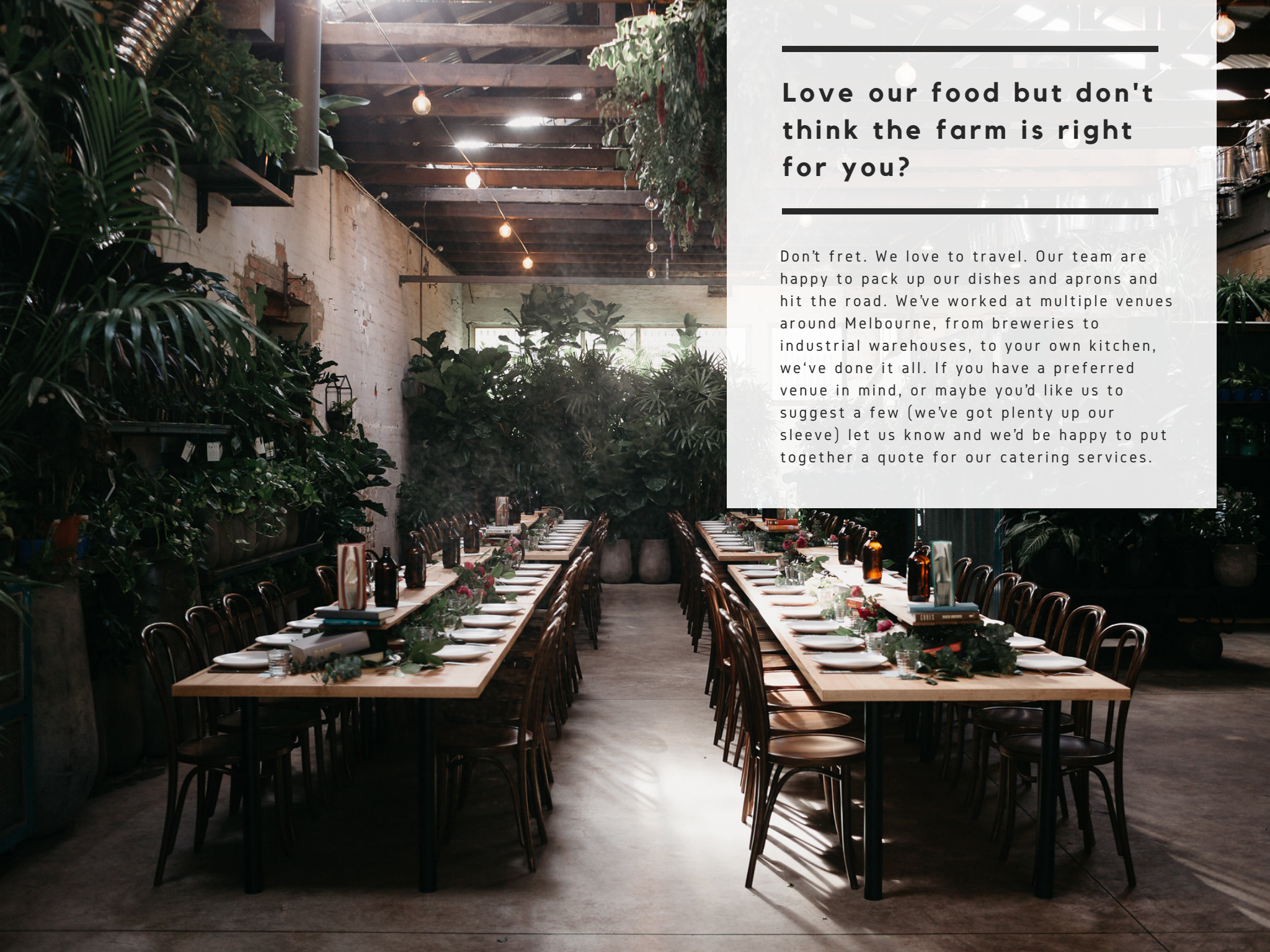
THE STABLES PADDOCK

\$3,960

Full Seated - up to 500 guests
(marquee hire required)

- Inclusive of your choice of an oak tree or paddock ceremony
- Stunning Yarra river and bushland backdrop
- Large open area to use, big enough for multiple marquee's or tipi's
- Room for vintage games and dance floor under the stars
- Full bridal party access to the farm for photographs between 4pm - 7pm
- Farm venue manager onsite 4.30pm - 11.00pm
- 150+ parking space





Love our food but don't think the farm is right for you?

Don't fret. We love to travel. Our team are happy to pack up our dishes and aprons and hit the road. We've worked at multiple venues around Melbourne, from breweries to industrial warehouses, to your own kitchen, we've done it all. If you have a preferred venue in mind, or maybe you'd like us to suggest a few (we've got plenty up our sleeve) let us know and we'd be happy to put together a quote for our catering services.

CATERING BY THE FARM CAFE

GRAZING TABLE

\$77 per head

Our abundant graze tables are beautifully styled and laden with platters of food for people to help themselves and return for seconds! We continually replenish the graze to make sure the food remains fresh and appetising.

To Begin

Harvest Graze Our harvest graze is made from local products

A bountiful selection of produce across a shared graze. A selection of local, organic cheeses, free range cured meats, house made dips and pickles, mt zero olives, quince paste, and a selection of artisan bread VEO GFO

Or

Canapes Select 2

Freshly shucked oysters with lemon GF

Roast peach, blue cheese and thyme honey on an oat crisp V WF

House beetroot cured salmon, feta and dill dressing on a buckwheat blini GF

Baby roasted potatoes with romesco and salsa verde dips V GF

Smashed pea, ricotta and mint bruschetta V

Smoked waldorf chicken salad GF DF N

Smoky baba ganoush, fresh pomegranate and mint on a baguette crisp VE

Crispy filo pastries with feta, fresh mint and potato, served with tzatziki V

Larger Canapes Select 1

Truffled mac and cheese croquette with garlic aioli V

Five spiced pulled pork with asian style slaw

House made Warialda beef sausage rolls with tomato relish DF

Biodynamic Mt Zero falafel with hummus and pickles V, GF

Free range Cumberland pork 'hot dogs' with pickles and mustard

Mains Select 3 - served with a selection of artisan bread and butter

Glazed free range ham with hot mustard GF, DF

Slow cooked Flinders Island lamb, with roasted garlic and rosemary GF DF

Melanzane alla parmigiana, crumbed eggplant baked with tomato, basil and smoked mozzarella GF V

Roasted Milawa free range chicken with lemon and thyme GF N

House made panfried gnocchi with roast cauliflower, truffle, spinach & parmesan V

Twelve hour pulled Berkshire pork with crackling and peppered apple chutney GF

Hot smoked ocean trout, salad greens, caper and dill dressing GF DF

Sides Select 3 - all the dishes in this section are vegetarian

Three grains, roast cauliflower, red onion, chopped herbs and almonds VE, GF, N

Fattoush, tomato, cucumber, mint, pita crisp and a lemon dressing VE

Beetroot, marinated feta, rocket, apple and walnuts GF, VEO, N

Roast new potatoes, lemon thyme and butter GF, V, VEO

Zucchini, fennel and rocket salad with dill and lemon vinaigrette VE GF

Roasted baby carrots, puy lentils, greens, toasted pecans and goat's cheese GF VEO N

Kohlrabi, carrot and red cabbage slaw, cashews, crispy shallots, herbs, soy, sesame and lime dressing VE, N, GF

Broccolini and seasonal greens, tahini dressing and toasted sesame GF VE

Roast pumpkin, chilli butter, hazelnuts and goats curd V, GF, VEO, N

Desserts

The Farm Cafe Ice Cream Bar - We set up an ice cream bar just for you! Serving two delicious handmade, natural and preservative free gelato in cones or cups.

Salted caramel and White chocolate, apple pie, chocolate fondant, pistachio praline, mango sorbet, lemon sorbet or strawberry sorbet

Cheeseboard - A selection of 4 cheeses - garlic and thyme baked camembert, ashed goats, manchego, Shropshire Blue served with grapes, quince and a variety of artisan baguettes and crackers GFO NN

Or

Individual Select 2

Classic chocolate mousse, roast hazelnuts, and cream GF N

Lemon cheesecake, ginger crumb, citrus curd and fresh berries GFO

Strawberry salad, cream, meringue and rose petals GFO DFO

Arlene's tiramisu with STREAT espresso, marsala, mascarpone and shaved organic chocolate

GF gluten free GFO gluten free option, V vegetarian
VO vegetarian option, VE vegan

VEO vegan option, DF dairy free DFO dairy free
option, N contains nuts WF wheat free

*staffing costs not included.

COCKTAIL

\$85 per head

A selection of generous pieces and smaller bite sized snacks, the cocktail menu is easy for guests to eat when standing.

To Begin

Harvest Graze Our harvest graze is made from local products

A bountiful selection of produce across a shared graze. Organic brie, aged cheddar and blue cheese, cured meats, house made dips and pickles, Mt Zero olives, quince paste, and a selection of artisan bread VEO GFO

Or

Canapes Select 3

Freshly shucked oysters with lemon GF

Roast peach, blue cheese and thyme honey on an oat crisp V WF

House beetroot cured salmon, feta and dill dressing on a buckwheat blini GF

Baby roasted potatoes with romesco and salsa verde dips V GF

Smashed pea, ricotta and mint bruschetta V

Smoked waldorf chicken salad jar GF DF N

Smokey baba ganoush, fresh pomegranate and mint on a baguette crisp VE

Crispy filo pastries with feta, fresh mint and potato, served with tzatziki V

Mains 4 in total, 2 hot dishes and 2 substantial

Hot Select 2

Teriyaki and honey roast eggplant, tahini dressing and greens slider V

Five spiced pulled pork and crackling slider

Beef sausage rolls with house-made ketchup DF

Parmesan polenta, roast mushroom ragu with gremolata V, GF

Lamb merguez hot dogs with pickles and harissa mayonnaise

Substantial Select 2

Jerk chicken thigh, coconut rice and black eye beans, mango chilli salsa

Griddled lamb skewer, eggplant puree, pomegranate and whipped feta GF

Warm pumpkin and chickpea salad with roast lemon dukha, tahini and chopped herbs VE GF

Smoked trout, new potato and beetroot salad and house tartar sauce GF DF

Slow roasted pork and crackling with Vietnamese coleslaw and peanuts GF N DF

Organic soba noodle salad with seasonal vegetables, fresh herbs, sesame and lime dressing VE DF

Desserts Select 1 sharing or 2 individual

Sharing Select 1

The Farm Cafe Ice Cream Bar

We set up an ice cream bar just for you! Serving two delicious handmade, natural and preservative free gelato in cones or cups. Choose 2 flavours from a seasonal range.

Cheeseboard

A selection of 4 cheeses - garlic and thyme baked camembert, ashed goats, manchego, Shropshire Blue served with grapes, quince and a variety of artisan baguettes and crackers GFO N

Or

Individual Select 2

Classic chocolate mousse, roast hazelnuts, and cream GF N

Lemon cheesecake, ginger crumb, citrus curd and fresh berries GFO

Strawberry salad, cream, meringue and rose petals GFO DFO

Arlene's tiramisu with STREAT espresso, marsala, mascarpone and shaved organic chocolate

GF gluten free GFO gluten free option, please ask us
V vegetarian VO vegetarian option, please ask us VE
vegan

VEO vegan option, please ask us DF dairy free DFO
dairy free option, please ask us N contains nuts WF
wheat free

*staffing costs not included.

THE BIG SHARE

\$89 per head

Guests comfortably seated at beautiful long tables, sharing an abundance of food from platters served to their table is our relaxed take on the traditional seated wedding.

To Begin

Harvest Graze Our harvest graze is made from local products

A bountiful selection of produce across a shared graze. Organic brie, aged cheddar and blue cheese, cured meats, house made dips and pickles, Mt Zero olives, quince paste, and a selection of artisan bread VEO GFO

Or, if a roaming option is required

Canapes Select 2

Freshly shucked oysters with lemon GF
Roast peach, blue cheese and thyme honey on an oat crisp V WF
House beetroot cured salmon, feta and dill dressing on a buckwheat blini GF
Baby roasted potatoes with romesco and salsa verde dips V GF
Smashed Pea, ricotta and mint bruschetta V
Smoked waldorf chicken salad jar GF DF N
Smoky baba ganoush, fresh pomegranate and mint on a baguette crisp VE
Crispy filo pastries with feta, fresh mint and potato, served with tzatziki V

Larger Canapes Select 1

Teriyaki and honey roast eggplant, tahini dressing and greens slider V
Five spiced pulled pork and crackling slider
House made beef sausage rolls with tomato ketchup DF
Parmesan polenta, roast mushroom ragu with gremolata V, GF
Lamb merguez 'hot dogs' with pickles and spiced harissa mayonnaise

Main Course Select 3 - served with a selection of artisan bread and butter

Caramelised fig and quince glazed leg of ham with hot mustard GF, DF
Eight hour cooked shoulder of lamb, roast garlic and rosemary with mint jelly GF DF
Melanzane alla parmigiana, baked eggplant with tomato, basil and smoked mozzarella GF V VEO DFO
Roast lemon and thyme free range chicken breast with toasted pine nuts GF N
Slow roast tomato, caramelised onion and caper tarte tatin VE
Twelve hour pulled Berkshire pork with crackling and peppered apple chutney GF
Hot smoked ocean trout, Somerset Farm salad greens, caper and dill dressing GF DF

Sides Select 3 - all dishes in this section are vegetarian

Three grains, roast cauliflower, red onion, chopped herbs and almonds VE, GF, N
Fattoush, tomato, cucumber, mint, pita crisp and a lemon dressing VE
Beetroot, marinated feta, rocket, apple and walnuts GF, VEO, N
Roast new potatoes, lemon thyme and butter GF, V, VEO
Zucchini, fennel and rocket salad with dill and lemon vinaigrette VE, GF
Roasted baby carrots, puy lentils, greens, toasted pecans and goat's cheese GF VEO N
Kohlrabi, carrot and red cabbage slaw, cashews, crispy shallots, herbs, soy, sesame and lime dressing VE, N, GF
Broccolini and seasonal greens, tahini dressing and toasted sesame GF VE
Roast squash, chilli butter, hazelnuts and goats curd V, GF, VEO, N

Desserts Select 1 sharing or 2 individual

Sharing Select 1

The Farm Cafe Ice Cream Bar - We set up an ice cream bar just for you! Serving two delicious handmade, natural and preservative free gelato in cones or cups. Choose 2 flavours from a seasonal range.

Cheeseboard - A selection of 4 cheeses - garlic and thyme baked camembert, ashed goats, manchego, Shropshire Blue served with grapes, quince and a variety of artisan baguettes and crackers GFO N

Or

Individual Select 2

Classic chocolate mousse, roast hazelnuts, and cream GF N
Lemon cheesecake, ginger crumb, citrus curd and fresh berries GFO
Strawberry salad, cream, meringue and rose petals GFO DFO
Arlene's tiramisu with STREAT espresso, marsala, mascarpone and shaved organic chocolate

GF gluten free GFO gluten free option, please ask us
V vegetarian VO vegetarian option, please ask us VE
vegan

VEO vegan option, please ask us DF dairy free DFO
dairy free option, please ask us N contains nuts WF
wheat free

DRINKS

BASIC

Cost per head per hour:

🕒	2	3	4	5	6	7
\$	25	30	35	40	45	50

Drinks included:

Devil's Corner, Sparkling Cuvee, Tasmania Brown Brothers, Pinot Grigio, King Vally Annie's lane, Cabernet Merlo, Clare Vally

Furphy Refreshing Ale
James Boag's Premium
James Boag's Premium Light

Capi, (selection of 2 flavours)

PREMIUM

Cost per head per hour:

🕒	2	3	4	5	6	7
\$	31	37	43	49	55	61

Drinks included:

Janz, Premium Cuvee, Tasmania Pizzini, Pinot Grigio, King Vally Sticks, Chardonnay, Yarra Vally Pepper Jack, Shiraz, Barossa Vally Toolangi, Pinot Noir, Yarra Vally Wirra Wirra, Rose, McLaren Vale

Furphy Refreshing Ale
Mountain Goat, Steam Ale
James Boag's Premium Light
Hills, Apple or Pear Cider

Capi (selection of 3 flavours)

B.Y.O

\$22.00 per head
(unlimited service)

Select the alcohol that you want and buy it, and we do everything else. It's as simple as that.

\$22 per head covers full staffing for your bars, set up & pack down of your reception and ceremony bar, styling items including a gorgeous vintage trestle table and vintage crates, all glassware & ice and our RSA licensing requirements.

Anything that is left over, we pack up, take back to our warehouse and have your leftovers ready for you for your next party.

COCKTAILS!

\$150 PER 9L (SERVES 50)
(SERVED IN DISPENSERS)

MR DARCY

Organic earl grey tea infused with rosemary and agave nectar stirred in with Tanqueray dry gin

A ROSE BY ANY OTHER NAME

Absolut vodka stirred in with rosewater essence, elderflower and fresh strawberry puree garnished topped with rose petals

CLASSIC PIMS

A chilled punch cocktail of pimms and lemonade with freshly slices orange, cucumber, mint and lemon

CITRUS MOJITO WITH A TWIST

Bacardi white rum and campari stirred in with freshly squeezed lemon and lime juice served with fresh sprigs of mint



STYLING BY THE FARM CAFE

REBECCA NOBLE

Flowers Package from \$730

Our in-house florist will provide you with a personal quote which will include flowers for your welcome sign, signing table, ceremony bar, reception bar, graze table, gift table and bathrooms. We also offer several tailored options for Farm weddings, with the ability to add bouquets, buttonholes and other customised items as well. We don't pressure you into getting the whole package. If you feel like taking something off just let us know and we'll adjust everything accordingly.





KITTY WURSTHORN

Photography Package from
\$3,100

Kitty was our first ever events producer at The Farm Cafe. She's been here since day dot! After taking up her passion of photography she is now the Farm Cafes most experienced photographer. The price includes 8 hours with Kitty over your preferred time period. Within 4 weeks of the wedding, Kitty will deliver 400 digitally graded and edited images ready for you to relive your wedding day.

<http://kristinwursthorn.squarespace.com/>

**A WEDDING IS THE
BEST PARTY YOU'LL
EVER THROW, AND
WE'RE HERE TO MAKE
THAT HAPPEN.**

For enquires or if you'd like to
book a tour please head to our
website and click on the
enquire now tab under
weddings. Or Call 03 9415 6581

