

DINING PACKAGES

*Congratulations
on your Engagement.*



**WE ARE DELIGHTED
THAT YOU AND YOUR PARTNER ARE CONSIDERING**

Chateau

W Y U N A

FOR YOUR SPECIAL DAY.

Chateau Wyuna is a truly unique, award winning reception centre,
conveniently located at the foothills of the glorious Dandenong Ranges.



Ceremonies

ALL CEREMONY AREAS ARE INCLUDED IN OUR WEDDING PACKAGES AT NO EXTRA COST.

Under the Pergola

Our Pergola offers an intimate garden feel for your ceremony. Set up includes 40 chairs, along with topiary trees to delineate your aisle, an arch with flowers and a signing table. Up to an additional 40 chairs are available at a cost of \$3 per chair.

Deluxe Pergola Upgrade

White organza sashes on the aisle chairs, white fabric draping above your guests and on the arch, as well as white paper lanterns scattered along the wooden beams.

The extra cost is \$250.

In front of the Waterfall

Our Waterfall enables you to make a grand entrance over our footbridge to your partner. This includes a red-carpet runner and 20 chairs, as well as a signing table.

There is a large area for the remaining guests.

The Chapel

The Chapel is heritage-listed & over 100 years old. Relocated to Chateau Wyuna in the mid 1980's, it has a true country Chapel feel but is not overly religious in appearance. Non-denominational, the Chapel has seating for at least 80 guests and additional standing room at the back which provides a comfortable capacity of up to 110.

Treetop Room

The Treetop Room is available as an alternative wet weather fallback for weddings, particularly those with more than 110 guests.





Reception Rooms

WE HAVE TWO RECEPTION ROOMS FOR YOU TO CHOOSE FROM – BUT REMEMBER WE ONLY HOST ONE EVENT AT A TIME!

The Burgundy Room

This is the larger of our two reception rooms, with seating for up to 150 guests. With fairy lights above the dance floor and a large multi-purpose space called the Alpine Lounge (perfect for photo booths, children's play areas or just a relaxed lounge area for guests to escape to), the Burgundy Room is ideal for either lunches or dinners.

With warm timber and a cosy feeling, it has plenty of character.

The Treetop Room

Set amongst a canopy of trees, the Treetop Room has soft colours and windows along two sides of the room giving panoramic views from the wrap around balcony and refurbished terrace. Perfect for those who want a

smaller, more intimate affair, the Treetop Room has seating for up to 80 guests. It is ideal for a casual lunch time wedding, or for an unforgettable intimate evening soirée.

Fairy lights twinkle above both **dance floors**, giving an extra sparkle to your event and each has a dance floor at one end meaning there is a separation between dining and dancing.

The dancers can party on the dance the floor, while those who want to catch up with others can do so without interruption by those dancing.

A **fully stocked bar** is available in both rooms, with the option for your guests to purchase their own spirits, or for a tab to be put on the bar.

Both reception rooms have **outdoor areas** for those who smoke, as well as those who wish to escape for a short while!

With our extensive range of chair covers, chair sashes, table runners and included centrepieces, either room can be decorated to suit your individual style and needs.

AND DON'T FORGET THE...

Log Cabin Bridal Lounge

Everyone who is married at the Chateau can use the heritage listed log cabin for photographs (a great fall back if the weather is not great!) and as somewhere to relax with your bridal party after you have been married and had your photographs but before you enter the reception as a married couple.

It's a great location to relax with canapés and a few drinks, with an ensuite bathroom immediately next door for when you need to freshen up..





Reception Packages

WE OFFER A GENEROUS ASSORTMENT OF ALL-INCLUSIVE RECEPTION PACKAGES FOR YOUR SPECIAL DAY.

Melba Package

Page 10

Traditional sit-down dining; available for lunch or dinner

Wyuna Package

Page 12

Individual table buffet dining; available for lunch or dinner

Chateau Deluxe Upgrade

Page 14

Premium sit-down dining available on Friday/Saturday/Sunday evenings including alternating entrée and main, dessert buffet, premium beverages, a professional DJ, time extension and chauffeured transfer to accommodation within 20kms of Chateau Wyuna

Alternative grazing packages are also available. Separate information can be provided on request.

	Minimum to maximum number of guests – Treetop Room	Minimum to maximum number of guests – Burgundy Room
Sit Down Luncheons		
Monday–Sunday	40 - 80	60 - 150
Sit Down Dinners		
Monday–Thursday	50 - 80	60 - 150
Friday & Sunday	60 - 80	70 - 150
Saturday	N/A	80 - 150

*Minimum numbers are for full paying adults

Pricing

Dinner pricing per adult for Melba and Wyuna Package weddings in 2023:

	Monday–Thursday	Friday	Saturday	Sunday
Peak Season: Mar Apr Oct Nov	\$125	\$145	\$150	\$140
Shoulder Season: Jan Feb May Sep Dec	\$125	\$135	\$140	\$130
Off-Peak Season: Jun Jul Aug	\$125	\$125	\$130	\$125

Lunch pricing in 2023

\$120 on any day in any month.

Pricing in 2024:

Please add \$5 to our 2023 prices.

These prices include GST and are current for 1 September 2022.

Public Holidays attract a 10% surcharge.

What's Included?

ALL RECEPTIONS INCLUDE THE FOLLOWING:

- The use of our charming, heritage-listed Chapel and outdoor ceremony areas.
- Six acres of magnificent gardens offering numerous photo opportunities.
- The use of our original 1920's Log Cabin Bridal Retreat
- 6.5 hours for evening receptions, including 1 hour for your ceremony so you are not rushed.
- 5 hours for Lunch receptions, including 1 hour for your ceremony.
- Unlimited beverages – including wine, beer, cider and non-alcoholic beverages.
Non-alcoholic beverages - soft drinks, juices, iced water, tea and coffee.
Beers - Carlton Draught, Pure Blonde, Victoria Bitter, Cascade Premium Light and 5 Seeds Crisp Apple Cider.
House Wines – De Bortoli Willowglen nonvintage Brut, Semillon Sauvignon Blanc, Moscato, Cabernet Merlot and Shiraz Cabernet.
- Friendly, organised, professional staff.
- Delicious, generous sized meals.
- The bar will also be open for your guests to purchase additional spirits at no extra charge to you.
- Your choice of one of a wide range of centrepieces, (floral or non-floral) for your guest tables.
- Fairy lights covering the ceiling over the dance floor in the Burgundy Room and Treetop Room.
- Master of Ceremonies (if requested).
- Personalised menus (so you don't have to print place cards!) and a display guest list.
- Complimentary cutting of your wedding cake.
- Ample car parking spaces on premises, easily accessed straight off the main roads.
- Guest accommodation is available immediately next door.



Optional extras

FOR A LITTLE ADDED INDULGENCE ON YOUR SPECIAL DAY, WE OFFER A RANGE OF OPTIONAL EXTRAS.

Please contact us if you would like more details on any of these options.

Premium Beverages: \$12 extra per adult

In addition to our standard beverage package, your guests will be served De Bortoli Lorimer Sparkling (Chardonnay Pinot Noir), Sauvignon Blanc and Shiraz, as well as Corona and Little Creatures when guests are seated at their tables.

Entrée Platters: \$5 extra per person

In addition to your selected entrée, shared entrée, platters can be provided to each table.

Guest Choice Menu

\$10 extra per adult per course.

Your guests can choose on the night between your choice of two dishes in 1, 2 or 3 course formats.

Dessert Buffet \$10 extra per adult

A delicious buffet selection of desserts in a truly impressive display.

Dessert Cheese Platters \$5 extra per adult

A delicious selection of a hard, blue and soft cheeses for your guests to nibble at after dessert with tea and coffee.

Time Extensions

\$10 extra per adult per half hour including bar service.

Burgundy Room draping \$150

Fabric draping with fairy lights on the ceiling of the Burgundy room.

Deluxe Pergola Ceremony Setup \$250

Includes 40 Americana chairs, draping over the pergola, aisle chair sashes, topiary trees lining the aisle and paper lanterns hanging from the pergola. An additional 40 chairs are available for \$3 per chair.

Chair Decorations

White or black chair covers with your choice of coloured sash (satin or organza) can be arranged for \$10 per chair. Alternatively, chair sashes on their own and table runners cost \$5 each.

Self Catering

You can hire our venue and arrange your own catering from a registered caterer.



Melba Package

TRADITIONAL SIT-DOWN DINING AVAILABLE
FOR LUNCH OR DINNER

LUNCH

5-hour event for lunch weddings (including ceremony)

45 minutes of our chef's seasonal selection of hot canapés

A traditional two course sit-down menu - please select 2 mains and 2 desserts to be served alternately to your guests.

DINNER

6.5-hour event for evening weddings (including ceremony)

45 minutes of our chef's seasonal selection of hot & cold canapés

A traditional three course sit down menu.

Entrée

Please select **ONE ENTRÉE** to be served to all of your guests. All guests are also served a dinner roll.

Alternative entrée menu options:

- A second entrée to be served alternating can be provided for \$5 extra per adult / teenager.
- In addition to your Entree, a shared table platter can be provided for \$5 extra per adult / teenager.

Main & Dessert

Please select **TWO MAINS AND TWO DESSERTS** to be served alternately to your guests.

Beverages are included in both options – continual service of house wines, heavy & light beer, cider and non-alcoholic drinks. The bar will also be open for your guests to purchase additional spirits at no extra cost to you.

ENTREE

SOUP

- Chunky minestrone soup
- Pumpkin soup, served with cumin seed, sour cream & chives
- Potato & leek soup, served with Parmesan croutons

COLD ENTREES

- Chicken Caesar salad, served with cos lettuce, croutons, bacon & soft poached egg
- House-made caramelised beetroot, rocket & feta bruschetta
- Anti-Pasto platter with ham, salami, fetta, tomato relish and Turkish bread

- Roasted Moroccan pumpkin bruschetta on grilled Turkish bread with balsamic

HOT ENTREES

- Crumbed lemon & Parmesan chicken tenderloins, served with salad
- Thai beef salad with cherry tomatoes & a coriander & lime dressing
- Greek-style lamb skewers, marinated in rosemary, served with yoghurt & a chunky Greek salad
- Crumbed calamari, served with a roasted capsicum & rocket salad

- Spinach & potato Gnocchi, served with one of the following sauces:
 - white wine & wild mushroom,
 - butter sage and parmesan,
 - creamed spinach or
 - Napoli
- Panko-crumbed prawns on snow pea salad with Asian dipping sauce
- Pork ragout lasagne, served with basil cream
- Spinach & ricotta cannelloni, served with salad
- Chicken & mushroom crêpe, served with salad

ENTRÉE TABLE PLATTERS

Greek Mezze Platter (Hot)

Marinated chicken skewers
Grilled haloumi cheese
Chunky tomato salsa
Kalamata olives
Flat bread & tzatziki
Lamb kofta

Italian Anti-Pasto Platter (Cold)

Marinated feta cheese & olives
Char-grilled eggplant
Marinated mint zucchini
Fried sage mushrooms
Toasted Turkish bread
Chilli pumpkin salsa

Asian Platter (Hot)

Satay chicken skewers
Vegetable spring rolls
Vegetable dim sim
Panko prawns
Vegetarian samosas
Bamboo prawns

MAINS

- Lemon & Parmesan crusted chicken breast, served with roasted potatoes & aioli
- Chicken breast, stuffed with bocconcini, baby spinach & sun-dried tomato, topped with a basil velouté
- Grilled pork cutlet, served with a mushroom & onion fricassee & hassleback potatoes
- Tender eye fillet mignon, wrapped in bacon, cooked medium and served with one of the following sauces:
 - mushroom
 - peppercorn
 - garlic butter
 - red wine jus
- Mustard-glazed lamb rump, served with a sweet potato & spinach mash
- Cider-braised, twice cooked pork belly, served with pumpkin purée & apple compote
- Grilled barramundi, served with a lemon butter & caper sauce
- Herb crusted baked salmon, served with lemon & dill aioli
- Japanese pancake topped with tempura vegetables and accompanied with a side salad

ALL MAINS ARE INDIVIDUALLY SERVED WITH YOUR CHOICE OF ONE OF THE FOLLOWING SALADS OR VEGETABLES:

- Mixed garden salad – lettuce, tomato, cucumber & a vinaigrette dressing
- Chunky Greek salad – lettuce, tomato, cucumber, feta & Kalamata olives with onion
- Roasted seasonal vegetables
- Mixed Asian vegetables – bok choy, bean shoots, capsicum, snow peas & wom bok
- Tuscan mixed vegetables – zucchini, capsicum, cherry tomato, onion, garlic & parsley

DESSERT

- Drunken berries & vanilla bean semi-fredo in a waffle basket, with a praline garnish
- Individual berry pavlova, served with cream & passionfruit curd
- Individual lemon meringue pie
- Mixed berry tartlet, served with Chantilly cream
- French apple tartlet, served with caramelised apple & crème patisserie
- Sticky date pudding, served with butterscotch sauce & vanilla ice-cream
- Cheesecake served with chocolate shavings & double cream (please select 1 flavour):
 - Kahlua, butterscotch, cookies & cream or Bailey's
- Vanilla bean panna cotta, served with toffee shards
- House-made chocolate mousse in a shortbread shell, served with berry coulis & topped with a white chocolate lattice
- Chocolate brownie, served with berry compote & double cream
- Individual cheese platter with cheddar, brie and blue cheeses plus accompaniments

Followed by your wedding cake with tea & coffee

**WE ARE HAPPY & MORE THAN ABLE TO CATER FOR SPECIAL DIETARY REQUIREMENTS
BY CREATING IMPRESSIVE DISHES FOR THESE GUESTS - AS LONG AS WE KNOW IN ADVANCE.**

Wyuna Package

INDIVIDUAL TABLE BUFFET DINING AVAILABLE
FOR LUNCH OR DINNER

THIS STYLE OF SERVICE PROVIDES YOUR GUESTS A VARIETY OF DISHES TO CHOOSE FROM, WITHOUT LEAVING THEIR SEATS. THE WYUNA PACKAGE IS MORE TIME-EFFICIENT THAN TRADITIONAL MEAL SERVICE, WHICH GIVES YOU AND YOUR GUESTS MORE TIME TO SOCIALISE AND DANCE.

5-hour event for lunch weddings (including ceremony) and
6.5-hour event for evening weddings (including ceremony).

Beverages are included – Continual service of house wines, heavy & light beer, cider and non-alcoholic drinks.

The bar will also be open for your guests to purchase additional spirits & cocktails at no extra cost to you.

A standing entrée will be served to your guests along with pre-reception drinks.

Mains and dessert will be served in table buffet style on platters, to the centre of each table with their accompaniments.

STANDING ENTRÉE

YOUR GUESTS WILL BE OFFERED ONE 'STANDING' ENTRÉE IN OUR PRE-DINNER DRINKS AREA FROM THE FOLLOWING OPTIONS:

- Honey soy chicken served over our delicious tasting fried rice
- Bite sized pieces of tempura fish served with hand cut fries and a lemon wedge
- Chargrilled lemon pepper calamari with a rocket salad
- Thai beef salad with cherry tomatoes and coriander & lime dressing
- Spinach & potato Gnocchi, served with one of the following sauces:
 - white wine & wild mushroom
 - house made basil pesto
 - creamed spinach
 - Napoli





MAINS

ONCE YOUR GUESTS HAVE BEEN SEATED IN THE RECEPTION ROOM, **THREE PLATTERS WILL BE PROVIDED TO EACH TABLE SELECTED FROM THE FOLLOWING DISHES:**

- Juicy chicken breast pieces, lightly crusted with macadamia nuts & served with a savoury sauce
- Lemon & Parmesan crusted chicken tenderloins, served with aioli
- Grilled barramundi, served with a lemon butter & caper sauce
- Tender eye fillet pieces cooked medium & served on wilted greens (please choose one sauce)
 - mushroom sauce
 - peppercorn sauce
 - garlic butter
 - red wine jus
- Mini pork steaks braised in an apple cider and served with an apple reduction
- Tender lamb fillet pieces with a Tuscan mix & rosemary jus
- Seared, marinated lamb rump slices on Moroccan spiced chickpea cous cous

SIDE DISHES

MAINS ARE ACCOMPANIED BY ROSEMARY POTATOES AND **ONE OF THE FOLLOWING:**

- Mixed garden salad – lettuce, tomato, cucumber & a vinaigrette dressing
- Chunky Greek salad – lettuce, tomato, cucumber, feta & Kalamata olives
- Roasted seasonal vegetables
- Mixed Asian vegetables – bok choy, bean shoots, capsicum, snow peas & wom bok
- Tuscan mixed vegetables – zucchini, capsicum, cherry tomato, onion, garlic & parsley

DESSERT

****THREE** OF THE FOLLOWING DESSERTS WILL BE FOLLOWED BY YOUR WEDDING CAKE WITH TEA & COFFEE:**

- French apple tartlet, served with caramelised apple & crème patisserie
- Individual berry pavlova, served with cream and passionfruit curd
- Individual lemon meringue pie
- Mixed berry tartlet, served with Chantilly cream
- Cheesecake served with chocolate shavings & double cream (please select 1 flavour): Kahlua, butterscotch, cookies & cream or Bailey's
- House-made chocolate mousse in a shortbread shell, served with berry coulis.
- Chocolate brownie, served with berry compote & double cream

WE ARE HAPPY & MORE THAN ABLE TO CATER FOR SPECIAL DIETARY REQUIREMENTS BY CREATING IMPRESSIVE DISHES FOR THESE GUESTS - AS LONG AS WE KNOW IN ADVANCE.

Chateau Deluxe Upgrade

A FABULOUS WAY TO ADD A LITTLE SOMETHING EXTRA TO YOUR EVENING RECEPTION FOR ONLY \$25 EXTRA PER ADULT*.

IN ADDITION TO THE MELBA OR WYUNA PACKAGE, YOU RECEIVE:

An additional half hour of reception time bringing your total event time to 7 hours (including ceremony).

Unlimited Premium Beverages including our house range plus De Bortoli Lorimer Sparkling (Chardonnay Pinot Noir), Sauvignon Blanc and Shiraz, as well as Corona and Little Creatures Pale Ale when guests are seated at their tables. The bar will also be open for your guests to purchase additional spirits, cocktails, etc. at no extra cost to you.

A second alternating entrée to be served to your guests.

Our scrumptious dessert buffet, offering your guests an impressive range of sweet treats.

A professional DJ, for the entirety of your reception.

Chauffeured transfer for you to your wedding night accommodation within 20kms of Chateau Wyuna after your reception.

***Only available on Friday/Saturday/Sunday evenings.**





DESSERT

THE FOLLOWING DESSERTS WILL BE LAID OUT ON AN IMPRESSIVE BUFFET:

- Macerated berries, served with Chantilly cream
- Eton mess
- Lemon meringue pie
- Sticky date pudding with butterscotch sauce
- Custard filled profiteroles
- Jam-filled donuts
- Cheesecake served in your choice of flavour - Kahlua; butterscotch; cookies & cream or Bailey's - all served with chocolate shavings & double cream (please select one)
- Chocolate brownie with berry compote
- Chocolate mousse in a biscuit cup
- Sorbet bar with accompaniments
- Cheese & fruit platter
- Your wedding cake on the buffet
- Followed by tea & coffee

Pricing

\$25 EXTRA PER ADULT AS AN ADDITION TO THE MELBA OR WYUNA PACKAGE.

Chateau

W Y U N A

Additional Information

EXCLUSIVE USE OF THE VENUE IS GUARANTEED DURING YOUR TIME WITH US, AS WE ONLY HOST ONE EVENT AT A TIME

Tentative Bookings

We hold a provisional date for up to 14 days without requiring any payment.

Fee to confirm a Booking

Your booking is confirmed with a \$1000 booking fee, with a further \$1000 booking fee required 6 months prior to the wedding date. Prices per head and minimum numbers will be locked in at the time your booking fee is paid. Booking fees are non-refundable should the wedding be cancelled. Postponements will be considered on a case by case basis.

Payment Plans

You are welcome to pay by instalment – from your bank directly into our account. There is no administration fee.

Chapel or Garden Ceremonies

The Chapel, pergola or waterfall garden is available for you to use for up to 1 hour immediately before your reception commences. You can then use the gardens for photos while your guests enjoy pre-dinner drinks.

Music for your Ceremony

Your celebrant can use their system for outdoor and Chapel ceremonies. Alternatively, you can hire a system.

Music for your Reception

We can recommend bands, and a professional DJ.

Exclusive Use

We only host one wedding at a time.

Working Guests

Meals and non-alcoholic beverages for your working guests can be provided at \$50 per person. No alcohol will be provided to working guests.

Timing

Evening receptions are 5.5-hours long - commencing from predinner drinks and canapés.

Lunch receptions are 4 hours long and must conclude at 3.30pm.

An additional hour is provided for your ceremony.

Time extensions may be arranged for sit-down evening receptions only. This includes beverage & waiter service at \$10 per adult per half hour.

Cocktail weddings may be extended at \$150 per half hour plus drinks consumed.

Rehearsals

Rehearsals can be scheduled at your convenience during our normal opening hours and on Thursday evenings, subject of course to us working around existing bookings. There is no charge.

Final Arrangements

These will be made by appointment 1-2 months prior to your reception. Final numbers are required on the Friday two weeks prior to your wedding day & final payment one week prior to your wedding date.

Guest list changes

Unfortunately, we cannot accept changes to guest lists within 72 hours of your wedding.

Children and Teenagers

Children under 12 are \$25 each and are offered fish & chips or nuggets & chips, followed by ice cream.

Children under 3 are \$10 and can receive a small bowl of chips and ice-cream. Teenagers (13-17) receive an adult meal and are \$8 less than the applicable adult rates for sit down receptions.

Teenagers are priced as adults for cocktail receptions.

Table Decorations

You have your choice of multiple centrepieces, at no additional charge.

Special Diets

Special dietary requests can be met when advised in advance - for an additional charge of \$10 per person.

Deluxe Pergola Setup

Payments are non-refundable within 7 days of your wedding should you wish to move your ceremony inside due to inclement weather. This also applies to the hire of additional Americana chairs.

BYO Beverages

Guests are not permitted to BYO alcohol. If your guests are found to have brought their own drinks, they will be confiscated & they may be asked to leave the property if they are uncooperative. You can BYO wine & beer for your entire sit-down reception package for \$8 less per adult. We would still provide non-alcoholic beverages.

Cakeage

We are happy to serve your wedding cake on platters, for no additional charge.

Credit Cards

Payments by credit card will incur a surcharge of 2.5% (1st & 2nd booking fees excluded). Visa and Mastercard are accepted. American Express and Diners Club are not.

Wedding Coordinators

We can coordinate & help you plan your wedding, so it is precisely how you want it to be. On your day a dedicated coordinator will look after you for the entire time you are with us.

Accommodation

Guest accommodation is available immediately next door.

Confetti & Sparklers

The use of confetti or rice is not permitted. We suggest rose petals or bubbles as a great alternative. Please note they are only to be used outside the buildings. Sparklers are not permitted anywhere on the property.

Venue hire

You can hire our venue and arrange your own caterer. Just contact our office for details.

Wedding Seasons

Peak Season: **Mar | Apr | Oct | Nov**

Shoulder Season: **Jan | Feb | May | Sep | Dec**

Off-Peak Season: **Jun | Jul | Aug**

Public holidays

A 10% surcharge applies on Public Holidays.





Chateau

W Y U N A

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