



Our enchanting wedding venue is nestled in the magical Darraweit Guim Valley, where nature sets the stage for your perfect celebration.

Picture this: the sun dips below the horizon, casting a golden glow over the rolling hills as you and your loved ones gather by our charming apple orchard. The air is filled with the soulful melodies of live music, while twinkling lights illuminate the marquee lawn. Sip on expertly crafted cocktails and our award winning ciders as you and your guests indulge in a bountiful grazing table with an array of delectable artisan offerings.

Whenever your wedding date, the Valley shines in all seasons with balmy summers, blossoms in spring, cosy winters in our warm indoor areas, and the stunning colours of the popular Macedon Ranges' autumn.

We love creating Weddings Done Different, choose either a Food Truck Wedding Festival or a Banquet Sharing experience at your tables.

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What's on offer?

Celebrate your special day with our Heritage banquet package. Select dishes from our menu to be served direct to your tables on platters, designed to share. An intimate meal among friends and family.

OR

Create your very own Food Truck Wedding Festival. Personalise your wedding festival with a Seasonal Food Truck Menu designed entirely for you. Want the festival vibes but not those festival lines? Leave it with us, your fave delights will be served and ready for your guests to choose from a central table. A fun and casual wedding experience with the signature DV Cider flavours.



# The Heritage Package

Designed to share, experience the DV Cider House flavours and share our Signature range of dishes. Served to your table

DV Cider Artisan Grazing Table

Choose your favourites  
3 x mains from the menu  
3 x sides

Welcome Drinks Package

5 hour Heritage Drinks Package  
(Beer, Cider, Wine, Spirits, DV Cider Cocktails)

**\$185**  
Per Adult

**\$65**  
Per Child 6-11yr

**\$30**  
Per Child <6yr



# Weddings done different

Prices are subject to change & minimum spend is required for exclusive use of spaces and whole venue

39 Darraweit Valley Road, Darraweit Guim | 0475 690 265  
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# The Food Truck Wedding Festival

Imagine your own Wedding Festival - food trucks, music, drinks, dancing!  
A relaxed, casual fun option where your guests can choose their own  
adventure with your specially designed menu.

Our Food Truck Wedding Festival Package includes the following:

DV Cider Artisan Grazing Table

Seasonal Food Truck Menu designed for you

Delivered in our signature DV Cider Boxes  
(Optional personalisation available)  
Personalised Printed Menus

5hr Festival Drinks Package  
(Beer, Cider, Wine, DV Cider Cocktails)

**\$145**  
Per Adult

**\$65**  
Per Child 6-11yr

**\$30**  
Per Child <6yr

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# Venue Hire

DV Cider House is your absolute blank canvas, we open the doors to you and your guests for your most memorable moment.

Our Venue Hire fees encompass exclusive use of the property for your event, with the below inclusions:

- Ceremony Arbour & floral decoration
- Orchard Ceremony
- Orchard Seating for 30 guests and signing table
- Silo Bar service for your pre/post ceremony drinks
- Marquee or Whiskey bar styling and table decorations
- Whiskey Bar & Dance floor

	Guests	Mon-Thu	Fri/Sun	Sat
Jun-Aug	Up to 50	\$250	\$500	\$1,500
	51-100	\$500	\$1,000	\$2,000
	100+	\$1,000	\$1,250	\$2,500
Apr-May Sep-Oct	Up to 50	\$1,000	\$1,500	\$2,500
	51-100	\$1,500	\$2,000	\$3,000
	100+	\$2,000	\$2,250	\$3,500
Nov-Mar	Up to 50	\$2,000	\$2,750	\$3,750
	51-100	\$2,500	\$3,250	\$4,750
	100+	\$3,000	\$3,750	\$6,000

Venue Hire Fees are applicable for Wedding dates after 1 January 2026

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# DV Cider Signature Range

Crown Roast of Lamb Rack  
roasted to medium, cut at the table and served with Blackberry and port jus

Classic Chicken Parmigiana  
with housemade Napoli, leg ham and mozzarella cheese

Dry Rubbed Beef Brisket  
slow roasted beef brisket, rubbed in DV Cider's signature dry rub, served with house made pink pickled onions, pickled cucumbers and hot sauce

Pork Belly, Black Bean and Chipotle Enchiladas  
served with pico de gallo, sour cream, guacamole and sliced jalapeno peppers with green tomato and coriander salsa

Braised Lamb Shanks  
cider braised lamb shanks with thyme and rosemary,  
served with blackberry and port Jus

Beef and Guinness Pie  
classic pie of beef marinated in Guinness, wrapped in shortcrust pastry with puff pastry lid and served with mushroom gravy

Roast Porchetta  
with crunchy crackling served with asian dipping sauces  
red sauce, green sauce, nam jim

Chicken Ballotine  
stuffed chicken leg, filled with olives, semi dried tomato and marinated feta, and served with a rich tomato sugo



# DV Cider Signature Range

## Beef Wellington

traditional beef wellington of Beef fillet, encrusted with mushroom duxelle, wrapped in puff pastry. Cut at the table and served with red wine jus

## Slow Roasted Pork Rib Racks

rubbed with DV Cider's signature dry rub and drenched in a whiskey, jalepeno glaze

## Bombay Lamb Curry

lamb pieces marinated in coconut milk and spices, cooked in tomato broth served with rice and parotta bread

## Muttar Paneer

pieces of paneer cheese in a medium spiced creamy tomato sauce, served with rice and parotta bread

## Chicken Galantine

whole chicken deboned and roasted- stuffed with bacon, garlic sautéed spinach and truffled mushrooms. Cut at the table with braised leek and white wine sauce

## Sides

### Honey Glazed Carrots

Chin Chin Farm smoked applewood honey glaze, nutmeg

### Cauliflower Cheese

aged cheddar sauce, smoked honey glazed bacon, caramelised onion

### Asian Slaw

wombok, julienne carrots, mint leaves in sweet soy and garlic dressing with crunchy noodle garnish

### Potato Salad

wild foraged fennel, capers, bacon, gherkin, mayonnaise

### Crunchy Roast Potatoes

with rosemary, garlic and smoked paprika

### Glass Noodle Salad

cucumber, vietnamese mint, thai basil, coriander, tomato in sweet spicy dressing

### Artisan Focaccia from The Meat Room

with roast eggplant, oregano and garlic oil

### Garlic Green Beans

with extra virgin olive oil and oregano

# NAN'S BAKEHOUSE

## Dessert

A dessert banquet table with an array of your selections from our partner patisserie Nan's Bakery

Nan's Bakehouse is a beloved family-owned business in the heart of Footscray. Their mission is to make every customer feel as cherished and spoiled as you would at your nan's house. Taking pride in offering fresh, homemade, artisan-style buns, cakes, breads, and pastries that evoke a sense of nostalgia and familiarity. At Nan's Bakehouse, they blend tradition and warmth into every delicious bite, inviting you to experience the comforting embrace of home-baked goodness.

\$20 per person  
choice of 4 desserts

Cinnamon Buns  
with cream cheese frosting

Red Velvet Cake  
with butter cream

Raspberry Shortcake  
with clotted cream

Passionfruit Melt

Lemon Myrtle Trifle

Elderflower Lemon Curd Cups

Mini Cinnamon Scrolls

Mini Devil Cake

Carrot Cake Cups

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# Accommodation

In partnership with Hidden Valley Resort, just a short drive from the Orchard.

Choose from their one, two and three-bedroom townhouses, featuring:

- Spacious bedrooms with quality bedding
- High-quality amenities by Biology Skincare
- 55" Smart TVs & High-Speed Wireless Internet
- Split system heating and cooling in all bedrooms and living areas
- Remote entry double lock-up garages
- Spacious kitchens with quality appliances
- Online Meal Ordering at our In-house Bistro (via smartphone)



# Glamping Pods

Our friends at Happy Glamper are our preferred partners in luxurious glamping.

'Happy Glamper™ creates cosy, intimate spaces with personality, warmth and thoughtful touches.'

Want a bell tent village? Enhance the wedding experience for you and your guests. A guest booking and ticketing service makes for a personalised booking experience for you and your guests. Allowing them to log in and book their tent room for your wedding!

Features including:

- Bed/s - Deluxe Air Mattresses. King single or queen
- Linen, doonas, woollen blankets, pillows
- Chair per person
- LED lantern
- Outdoor and indoor mats
- Fairy lights







# Optional Add-ons

## DECOR

Additional 30 chairs for ceremony \$100

Crockery & Cutlery Set  
Up \$10 pp  
(for Festival Package)

## DRINKS

Welcome Drinks package \$15pp

Upgrade to premium Craft Beer & Wine \$10pp

## FOOD

Supplier Meals \$65pp

Post ceremony or Evening bites \$15pp

Dessert Grazing Table \$20pp

Ice Cream Station \$10pp



# Minimum Spend Requirement

Minimum spend requirement for exclusive use of spaces or whole venue from 5pm

Whiskey Bar \$4,000

Marquee \$8,000

DV Cider Whole Venue \$20,000

Optional full day hire for an additional fee of \$5,000

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# DU CIDER HOUSE

## Beverages

### BEER

The Regions finest beers on tap and in the fridge

Seasonally rotated for optimum enjoyment!

Currently:  
Toobarac  
Lost Watering Hole

Requests may be accommodated for your function and event

### CIDER

Our award winning Cider on show and to enjoy

Pulp Friction  
Hop Drop  
Fully St'oaked

and the seasonal limited release ciders on tap



### WINE & SPIRITS

Bringing to you our favourites from the region and Victoria

Double Oaks Estate  
Lancefield

Big Tree Distillery

Saint Felix Distillery

We have a seasonally changing range of basic spirits and premium top shelf brands.

Requests may be accommodated for your function and event



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# Run Sheet

A draft run sheet of a typical Orchard Banquet Package Wedding

3.15pm	Groom & Groomsmen arrive
	Celebrant and Photographer arrive
3.30pm	Guests arrive
4pm-4.45pm	Ceremony commencement & aisle walk & Signing 🎵 Aisle Walk Music   Spotify played by...   Song - please specify
4.45pm-5.30pm	Ceremony concludes Post ceremony drinks at Silo bar - Bar tab available as open bar Corn chips available 🎵 Post-ceremony Music   Spotify DV Cider Playlist
4.45-5.30pm	Photography
5.30pm	~ Guests enter marquee ~ ORCHARD PACKAGE starts 🎵 Reception playlist to begin - please specify Grazing table to commence - guests can start on graze table Bar open - Beer, Cider, Wine, Basic Spirits, Cocktails and soft drinks and juices Dessert table also out on display (if included)
6.00pm	MC to introduce; typically bridal party then grooms party Introduce the newly weds Cake cut with DV Cider Cake Knife
7.00pm	Main hot food to be served to grazing table
7.45pm	MC to introduce speeches 🎵 Wedding Dance   Spotify playlist   Live Music   Commence evening dance
8.30pm	All Tables cleared to make room for cake Serve/cut cake, Coffee & Tea available on grazing table Continue evening dance   Spotify playlist   Live Music
9pm	Whiskey bar opens Orchard drinks package available
10.30pm	Last drinks call
11pm	Function concludes, all guests depart