



WEDDINGS

MONTSALVAT



WEDDINGS AT MONTSALVAT

Congratulations on your engagement. Next step, to find the perfect wedding venue.

Our architecturally stunning heritage buildings and tranquil twelve acres of European influenced gardens have set the scene for personalised weddings for over sixty years. Nestled in the foothills of the Yarra Valley but still with city skyline views within the treetops, Montsalvat is the perfect setting for a wedding celebration.

Let our experienced wedding coordinators support you throughout the planning journey, bringing your dream wedding day into reality. We take the stress away so you and your partner can relish the day in all its glory. On your wedding day, your event coordinator will liaise with your suppliers to ensure that everyone is set up on time and in position. Our services include setting up name cards, bonbonnières, and assisting with any final touches. Our attention to detail and care for the little things will ensure that your wedding runs smoothly and stress free.

Schedule an appointment with a Montsalvat wedding coordinator today to start making your dream wedding come true.

WEDDING CEREMONY

GREAT HALL GALLERY

High vaulted ceilings and polished hard wooden floors will greet your guests as they are mesmerised by the stunning floor to ceiling stained glass windows. Pew seating for up to eighty guests and standing room for another forty-five can comfortably host your wedding ceremony. The Great Hall Gallery is completed with a Mark Allan Grand Piano and its whitewashed walls are tastefully adorned with artworks by the founder of Montsalvat, Justus Jorgensen. Includes a signing table accompanied with two large wooden chairs.

CAPACITY 125

GREAT HALL FORECOURT

The twelve acres of majestic gardens at Montsalvat provide a stunning background to your Great Hall Forecourt outdoor wedding. The established gardens are a classic fusion of European horticulture intertwined with Australian natives. Includes a maximum of forty wooden chairs, and a marble signing table with two chairs. If inclement weather presents on your wedding day, the Great Hall Gallery is ready and standing by should you require it.

CAPACITY 125





WEDDING CEREMONY

BLUESTONE CHAPEL

Grand from the outside but intimate within, the Bluestone Chapel is ideal for wedding ceremonies with close friends and family. The locally sourced bluestones have aged handsomely over time as the chapel reaches a centenary in age. Extra high vaulted ceilings, rustic wooden beams, and hand painted intricate stain glass windows wash the chapel with light. Whilst the chapel is also gently lit from the overhead wrought iron chandelier. Includes a signing table and two wooden chairs.

CAPACITY 30



DINE & DANCE

LONG GALLERY

Step through the stone door arch of the Long Gallery where whitewashed walls and polished slate floors present the perfect place for your guests to commence the festivities. As an active art gallery space, exhibitions rotate monthly. On cooler days, stay warm by the two handsome fireplaces encased with stone mantles and roaring fires crackling away. Large windows flood the gallery with light and the rustic arched glass doors open out onto the European styled private courtyard featuring our ornamental pool. For seated dining packages, the Long Gallery is the ideal place to commence the evening with canapés and welcome drinks. The Long Gallery also plays host to roaming high tea and cocktail style weddings.

CAPACITY 125

GREAT HALL

The bastion jewel in the crown, the heritage-protected Great Hall stands pronounced on the Montsalvat hillside. With two gargoyles keeping watch from atop, light shines through the monumental stain glass windows onto the polished slate floors, wooden beamed ceiling, and handcrafted wooden tables. An impressive marble fireplace gently crackles away in the cooler months while the hall is enchantingly lit with two large wrought iron chandeliers overhead. Candles and candelabras on each table ensconce your guests in a night of merriment. Dine on a skillfully crafted modern Australian menu before dancing the night away.

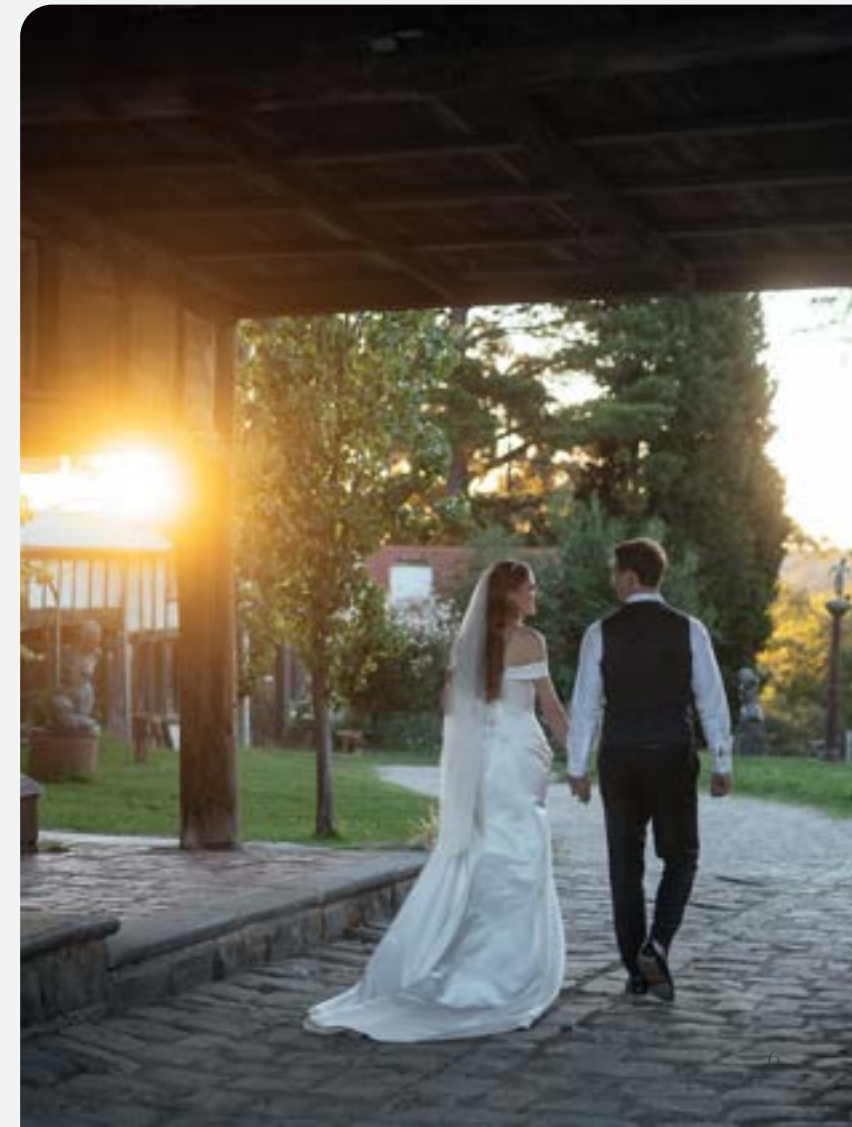
CAPACITY 100



YOUR WEDDING DAY

Create timeless memories after your wedding ceremony with one of our dining options. Your wedding venue coordinator will work with you to make your dream wedding into reality. Throughout the journey, your wedding venue coordinator and professional wedding team will take care of every detail. Our wedding packages include the following:

- ◇ Dedicated event coordinator to guide and assist you throughout the planning journey and your wedding day
- ◇ Guest table seating board and wooden easel
- ◇ Three pronged candelabra and tealight candles for each dining table
- ◇ White Italian napery
- ◇ Wedding cake table with a cake cutting knife and stand
- ◇ Cake cutting service
- ◇ Lectern and microphone for speeches
- ◇ Gifts table
- ◇ Wishing well
- ◇ Private bridal suite
- ◇ Bar & Refreshments
- ◇ Drop off and storage of items the week prior to your wedding day
- ◇ Free onsite parking



SHARE PLATE DINING

Chef's selection of four canapés

ENTREE *select three*

Essential hummus, extra virgin olive oil, zaatar, Turkish bread (vg)(df)
Chilli garlic prawns, roquette, lemon (gf)(df)
Pork and chorizo meatballs, smokey paprika sugo (gf) (df)
Greek style roasted kipfler potatoes with lemon, garlic & oregano, Yarra Valley Persian feta (v)(gf)
Sriracha and triple cheese macaroni cheese croquette, pickled cucumber, herb salad (v)
Stir fried mushroom medley with ginger, chilli & soy; cashews, spring onion & coriander (vg) (gf)(df)
Grilled salmon and lemon skewer, radicchio, citrus mayo (gf)(df)
Beef empanada, chipotle aioli
Tomato, basil tarte tatin, arugula, balsamic (vg)

MAIN *select two*

Slow braised beef short rib, chimichurri, parsley (gf)(df)
Five spice crust pork belly, sticky soy glaze, coriander, crispy shallot (gf)(df)
Salmon fillet, thyme, roquette, fennel, citrus dressing (gf)(df)
Grilled chicken thigh, crisp prosciutto, sage, vincotto
Chermoula lamb shoulder, pomegranate & sumac spiced salad (gf)(df)
Moroccan spiced chicken, apricot, chickpea and herb freekeh salad (gf)(df)
Beef cheek massaman style, beansprouts, peanuts & chilli (gf)(df)
Kingfish, pico de gallo salsa, paprika mayo (gf)
Pasta capunti with forest mushrooms, pecorino, roquette & truffle oil drizzle (v)
Pumpkin, capsicum & zucchini tajine; tomato, ras el hanout, mint & preserved lemon (gf)(df)

SIDES *select two*

Rosemary roasted chat potatoes (vg) (gf)
Roasted pumpkin wedges with Indian spices and pepitas (gf)(vg)
Salad greens, balsamic vinaigrette, cucumber, Spanish onion, tomato & torn herbs (vg) (gf)
Heirloom carrots with orange blossom, dill & mustard seeds (vg) (gf)
Cos leaves, radish, mint, with citrus dressing (vg) (gf)
Broccolini, seasonal greens, chickpea sesame dressing (vg)(gf)
Roquette, parmesan & pine nut salad (v) (gf)
Roasted cauliflower, spinach, caramelised onion & almond salad with tahini dressing (vg) (gf)

DESSERT *select two*

Flourless chocolate cake, mulled cherries, mascarpone (gf)(contains nuts)
Petite pavlova, hazelnut pastry cream, poached pear (gf)(contains nuts)
Salted caramel chocolate tart, freeze dried mandarin (gf available)
Lemon tart, dehydrated raspberries (gf available)
Coconut & lime leaf rice pudding, mango, toasted mung beans (v)(vg)(df)(gf)
Mixed spice panna cotta, granny smith apples (gf)

Followed by a selection of Tea Drop teas, freshly brewed coffee and chocolates



PLATED SPRING TO SUMMER MENU SEPTEMBER TO FEBRUARY

Chef's selection of four canapés

ENTREE *select two*

Charred asparagus, lemon scented labna, Yellingbo olives, extra virgin olive oil, micro red basil (gf)(v)(nf)

Heirloom tomatoes, Yarra Valley Persian feta, arugula aioli, capsicum pearls, balsamic, crispy chickpeas (gf)(v)(nf)

Churrasco beef rump, corn; charred, cream, shoots & popped, refried beans, tobacco onions, chimichurri (gf)(nf)

Thai chicken roulade, glass noodle salad, peanuts, citrus, nam pla, mint (gf)(df)

Scallop ceviche, tomato, avocado, red onion, lime, chilli, torn tostadas (nf)(df)

Shaved prosciutto, roasted figs, goats curd, confit cherry tomatoes, balsamic pearls, pea & basil emulsion (gf)(nf)

Prawn, compressed watermelon & Bulgarian feta salad, orange gel, zaatar infused extra virgin olive oil, lemon balm (gf)(nf)

Greek salad re imagined: compressed baby cucumber, cherry tomatoes, mount zero olives, red onion, baby gem, vegan feta, crumbled falafel, smoked capsicum gel, sumac dressing (vg)(gf)(df)

Accompaniment: freshly sliced local sourdough served with butter

MAIN *select two*

Lamb rump, pistachio dukkah, pumpkin hummus, asparagus, baked ricotta, pomegranate - raisin salsa (gf)(df)

Prosciutto wrapped chicken breast, kipfler potato, pesto & taleggio tart, endive, vincotto

Roasted salmon fillet, freekeh & apricot salad, harissa yoghurt, squash flower (gf)(nf)

Beef cheek massaman, roast pumpkin wedge, broccolini & beansprouts, peanuts, rice cracker, nam jim (gf)

Baked barramundi with warm chorizo, kipfler & garden pea salad, basque capsicum coulis (gf)(df)(nf)

Balinese pork belly, grilled peach, red onion & compressed baby cucumber salad, nuoc cham (gf)(df)

Tomato & zucchini tatin, fennel, olive oil puree, eggplant relish, pine nuts, salsa verde (vg)(df)

DESSERT *select two*

Pineapple, guava, malibu custard & dulce con leche trifle, honeycomb, toasted coconut & banana crumb (v)(gf)

Halva cheesecake tart, lemon saffron syrup, roasted pistachios, macerated apricots, black sesame & fairy floss (v)

Raspberry & frangipane tart, raspberry gel, flaked almonds, crème fraiche (v)

Five spiced panna cotta, poached rhubarb, Sichuan pepper meringue (v)(gf)

Belgian chocolate truffle delice, torched marshmallow, coconut shavings, summer berries, granola (v)(gf)

Ricotta & currant crepes, roasted strawberries, orange blossom, honey & lemon syrup (v)

Coconut & lime leaf rice pudding, mango, toasted mung beans (v)(vg)(df)(gf)

Strawberry, prosecco and basil pavlova, mascarpone pastry cream, bitter chocolate (v)(gf)(nf)

Followed by a selection of Tea Drop teas, freshly brewed coffee, and chocolates



PLATED AUTUMN TO WINTER MENU

MARCH TO AUGUST

Chef's selection of four canapés

ENTREE *select two*

Orange blossom & cumin baby carrots, harissa labna, pomegranate, pepitas, almond and dill (gf)(v)

Caramelised onion tatin, torched Victorian chevre, heirloom beets, red vein sorrel, & Yellingbo olive oil (v)(nf)

Ras el hanout spiced lamb loin, cauliflower skordalia, rosewater gel, tea-soaked prunes, & chermoula (gf)(df)(nf)

Tandoori chicken thigh, red lentil daal, cottage cheese, compressed baby cucumber, herb oil (gf)

Korean barbequed short rib, fermented cabbage, daikon, chilli, sprouts, rice cracker (gf)(df)(nf)

Garlic chilli prawns, saffron chive risotto, tomato gel, pangrattato (gf)

Warm mushroom salad with chilli, ginger, garlic & soy, grilled tofu, cashew nuts, spring onions, coriander, & sesame seeds (vg)(df)(gf)

Seared scallops, truffled cauliflower, macerated raisins, kassler, chervil

MAIN *select two*

Daube of beef, Jerusalem artichoke puree, baby leek, thick cut bacon, portobello mushroom (gf)

Slow cooked lamb shoulder, braised red cabbage, pearl barley, aromatic vegetables, crispy kale (gf)(df)(nf)

Pork belly, spiced parsnips, poached pear, Dutch carrot, piquant sauce (gf)(nf)

Grilled chicken breast, brussels sprouts, pancetta, kipfler potatoes, sage jus (gf)(nf)

Dukkah crusted barramundi, carrot pernod mousseline, baby roquette, celery & granny smith salad; & verjuice (gf)

Teriyaki salmon, wasabi cauliflower, bok choy, radish, sesame seeds (gf)(df)(nf)

Roasted beetroot, sage & Tofutti risotto, compressed fennel, pickled baby king brown mushrooms, & heirloom beets, vegan feta (gf)(vg)

Accompaniment: freshly sliced local sourdough served with butter

DESSERT *select two*

Spiced pear, hazelnut creme patisserie, meringue (gf)

Baked orange cheesecake, Irish whiskey spiked marmalade,

Steamed lemon pudding, limoncello syrup, passion fruit curd, crème fraiche

Mixed spice panna cotta, granny smith apple, blackberry, Anzac crumbs

Flourless chocolate cake, mulled cherries, mascarpone (gf)

Kaffir lime posset, roasted pineapple, fresh papaya, sesame brittle (gf)

Raspberry almond friand, neufchatel, popping candy (gf)

Baked orange cheesecake, whisky spiked marmalade,

Followed by a selection of Tea Drop teas, freshly brewed coffee and chocolates





CARVERY DINING

Chef's selection of four canapés

MAIN *select two*

Marinated roast beef with horseradish crème (gf)
Roast pork & crackling with Yarra Valley apple sauce (gf)
Lemon & herb butter, chicken breast (gf)
Quince glazed roast leg of lamb with thyme & rosemary,
served with mint sauce (gf)

ACCOMPANIMENTS

Rosemary roasted chat potatoes
Freshly baked bread rolls served with butter
Homemade Gravy

SIDES *select three*

Cos leaves, radish, mint, with citrus dressing (vg) (gf)
Salad greens, balsamic vinaigrette, cucumber, Spanish onion,
tomato & torn herbs (gf) (vg)
Roquette, toasted pine nuts & parmesan salad (v) (gf)
Asian style coleslaw, wasabi soy mayonnaise (v) (gf)
Slow roasted pumpkin, sweet potato salad with capsicum,
chickpea and sumac yoghurt (v)(gf)
Roasted red capsicum & orechiette pasta salad (vg)

DESSERT *select two*

Dark chocolate mousse, candied orange (gf)
Petite pavlova, balsamic strawberries (gf)
Salted caramel chocolate tart, hazelnut (gf available)
Lemon tart, freeze dried berry (gf available)
Chocolate brownie (gf)



COCKTAIL MENU

Please select eight and one substantial

COOL

Sushi | prawn | teriyaki chicken | salmon | tofu & vegetable (vg)(v), with soy & wasabi (gf)
Peppered beef crostini, wasabi cream
Roma tomato, onion & basil cornetto, balsamic pearls (vg)
Kingfish ceviche, rice puff, yuzu, tomato, micro coriander (gf)
Roasted prawn, compressed watermelon, za'atar, orange gel (gf)(df)
Potato rosti, Tasmanian smoked salmon, crème fraiche (gf)
Prosciutto wrapped chicken roulade, pepperonata (gf)(df)
Meredith goats curd tartlet, capsicum pearls, baby basil (v) (gf available)

WARM

Pumpkin, sage & lemon arancini, grated pecorino, basil Aioli (v)
Sriracha macaroni cheese bites, pickled cucumber (v)
Lamb, currant and Aleppo pepper polpetta, roasted capsicum (gf)(df)
Chilli garlic prawns (gf)(df)
Yakitori chicken skewer with ponzu dressing (gf)(df)
Pork & fennel sausage roll, caramelised onion & tomato relish
Sweet potato croquettes, hummus (vg)(gf)
Pork & water chestnut Shu Mai with soy dipping sauce
Steamed vegetable gyoza with soy dipping sauce (v)(vg)
Essential fried chicken, panko crust & chipotle spiked mayo
Gourmet beef pies, tomato relish
Thai vegetable spring roll, coriander, lime & sweet chilli (vg)
Pumpkin & almond samosa, coconut-mint raita (vg)

SUBSTANTIAL

Baked Tasmanian salmon, soba noodles, green beans, cherry tomatoes, Thai dressing (gf)
Prawns, chorizo, Kipfler potato, roasted cherry tomatoes & rocket (gf)
Fish & chips with lemon and tartare
Black sesame chicken, wasabi, soy mayo & Asian slaw (gf)
Moroccan duck salad, carrot, ginger, raisin, Ras el hanout dressing (gf)
Slow braised beef, truffled mash, merlot jus (gf)
Roasted pumpkin, sweet potato salad with capsicum, chickpea and sumac yoghurt (v)
Roasted cauliflower, cumin and kale salad, tahini dressing (vg)(gf)
Capunti pasta, forest mushroom, truffle oil & pecorino (v)
Tortellini filled with ricotta & sundried tomato saffron cream (v)

DESSERT

Nutella mousse cones (gf available)
Salted caramel chocolate tartlet, freeze dried mandarin (gf available on request)
Lemon tart, freeze dried berry (gf available)
Flourless chocolate cake, mascarpone (gf)
Coconut panna cotta, chilli roasted pineapple (gf)(vg)
Raspberry frangipane tart



HIGH TEA MENU

SELECT EIGHT

SAVOURY

Meredith goats curd tartlet, capsicum pearls, baby basil (v)
(gf available)

Sundried tomato, basil & brie quiche (v)

Potato rosti, Tasmanian smoked salmon, crème fraiche (gf)

Traditional Ivans beef pies with tomato relish

Vegan lentil & chickpea curry pot pie (vg) (gf)

Pork & fennel sausage roll, caramelised onion & tomato
relish

Freshly made gourmet sandwiches – assortment includes:

Virginia ham, tasty cheese, mustard mayo & tomato
relish

Chicken, celery & tarragon mayonnaise

Free range egg mayonnaise (v)

SWEET

Rich chocolate brownie (gf)

Salted caramel chocolate tartlet, freeze dried mandarin (gf
available)

Lemon tart, freeze dried berry (gf available)

Lemonade scones with jam and cream

Petite four slice assortment

Petite friands (v) (gf) (contains nuts)



BEVERAGE PACKAGE

SPARKLING

Yarra Burns Prosecco

WHITE WINE

Petaluma White Label Chardonnay

Petaluma White Label Pinot Gris

ROSÉ WINE

St Hallett Rosé

RED WINE

St. Hallett Faith Shiraz

Katnook Founder's Block Coonawarra

Cabernet Sauvignon

BEER

Carlton Dry

Coopers Pale Ale

Somersby Apple Cider

NON ALCOHOLIC

Mineral Water

Soft Drink

Orange Juice

Tea & Coffee





ENHANCEMENTS

DINING

Grazing stations (Please note, add on only)

Toscana Grazing

Prosciutto, salami, chorizo
 Gippsland double cream brie, Willow Grove blue, Maffra cheddar and Meredith goats cheese
 Mt Zero olives, sundried tomatoes, artichokes and caponata
 Dried apple and apricots
 Melon, strawberries and red grapes
 Aioli, pesto, remesco and quince paste
 Lavosh, grissini, ciabatta and water crackers

2024 - \$24 pp
 2025 - \$26 pp
 2026 - \$28 pp

Mezze Grazing

Pastrami, smoked duck and Greek lamb shoulder
 Yarra Valley Persian feta, seared halloumi and feta cubes
 Mt Zero olives, artichokes, pickled red onion, baby cucumber, cherry tomatoes, baby beetroot, baby carrot, stuffed bell peppers, dolmades and falafel
 Watermelon, dried figs, dates and apricots
 Baba ganoush, hummus and tzatziki
 Pita, lavosh and turkish bread

2024 - \$26 pp
 2025 - \$28 pp
 2026 - \$30 pp

Orchard & Field Grazing

Watermelon, rock melon and honeydew melon
 Strawberry, raspberry and blueberry
 Pineapple, mango, banana, grapes, kiwi and orange
 Carrot, cucumber, corn, cherry tomato and shaved baby beetroot
 Apple, apricots, raisins, dates and figs
 Cashews, walnuts, pecans, peanuts and pepitas
 Vegan yoghurt, hummus, guacamole

2024 - \$28 pp
 2025 - \$30 pp
 2026 - \$32 pp

BEVERAGES

Spirits

Selection of spirits including Jack Daniel's, Johnnie Walker, Canadian club, Jim Beam, Bacardi rum, Bundaberg rum, Smirnoff vodka and Bombay gin. Available as a package or on bar tab.

Cocktails

Offer your guests a welcome cocktail on arrival. Please ask your wedding coordinator for the cocktail menu.

Champagne

G.H. Mumm Brut Champagne
 Piper-Heidsieck Brut Champagne
 Moet & Chandon Brut Champagne



PACKAGES

WEDDING CEREMONY

The Great Hall Gallery is a picturesque place for a romantic wedding ceremony while those who prefer garden ceremonies have the Great Hall Forecourt for their wedding nuptials. Intimate ceremonies can be hosted amongst family and close friends in the heritage listed Bluestone Chapel. If weather on the day is inclement, outdoor ceremonies have the option of moving into the Great Hall Gallery. Your wedding ceremony package has a duration of two hours and includes both your chosen ceremony location and the Montsalvat gardens for photography. Ceremonies on Sunday to Friday may commence at any time you like. Saturday Ceremonies must conclude by 1pm.

<i>Great Hall Gallery</i>	2024	\$1,800
<i>Great Hall Forecourt</i>	2025	\$1,850
	2026	\$1,900
<i>Bluestone Chapel</i>	2024	\$1,200
	2025	\$1,250
	2026	\$1,300





PACKAGES

WEDDING CEREMONY & HIGH TEA

Celebrate with a decadent high tea at the conclusion of your wedding ceremony. This three-hour package includes your wedding ceremony, photography time and a delightful high tea menu together with our beverage package. High tea may be served to your guests seated in the Great Hall. A roaming style of service is offered in the Long Gallery and by the ornamental pool area while your guests mingle. Ceremony and High Tea on Sunday to Friday may commence at any time you like. Saturday Wedding Ceremony and High Tea is available from 3pm.

2024	\$1,800 + \$97 pp
2025	\$1,850 + \$101 pp
2026	\$1,900 + \$105 pp



PACKAGES

CEREMONY & RECEPTION

Forget the hassle of moving to multiple venues by hosting your wedding ceremony and reception at Montsalvat. After your wedding ceremony, your guests will be invited into the Long Gallery for predinner drinks and canapés while the bridal party roam the gardens to capture those perfect shots. After wedding photography, retire to the bridal suite to recuperate before the evening festivities commence. The Great Hall is perfectly suited for the Share Plate Dining, Plated Dining, and Carvery dining menus. The Long Gallery and ornamental pool area enable your guests to mingle with our Cocktail Party option. Our share plate, plated dining, carvery and cocktail party packages wave the ceremony hire fee. Ceremony and Reception on Sunday to Friday may commence at any time you like. Saturday Ceremony and Reception may commence from 3pm in the months of April to September and 4pm in the months of October to March. All catered packages require a minimum of 40 guests as a minimum spend, and have a standard duration of six hours.

<i>Share Plate Dining</i>	2024	\$226 pp
	2025	\$231 pp
	2026	\$236 pp
<i>Plated Dining</i>	2024	\$231 pp
	2025	\$236 pp
	2026	\$241 pp
<i>Carvery Dining</i>	2024	\$213 pp
	2025	\$218 pp
	2026	\$223 pp
<i>Cocktail Party</i>	2024	\$224 pp
	2025	\$229 pp
	2026	\$234 pp





IMAGE CREDITS

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