

Weddings at fowles



FOWLES WINE
CORNER HUME FWY AND LAMBING GULLY RD, AVENEL VIC 3664



Fowles is a family owned and operated winery, restaurant and event space with a unique farm to table offering. The property offers guests a relaxed and inviting atmosphere through warm interiors and a contemporary country feel throughout.

Featuring equally beautiful indoor and outdoor spaces for your special day, we can accommodate both your ceremony and reception onsite.

Situated at the base of the Strathbogie Ranges and only a short 90 minute drive from Melbourne's CBD, Fowles is proud to showcase the best local, seasonal produce curated to pair with our award winning wines.

On behalf of the Fowles family and team, we look forward to welcoming you and your loved ones into our venue to celebrate your special day.

"Since we founded Fowles Wine in 2005 our vision has been clear: We want to bring you as close to the source of food and wine as possible.

At the core of everything we do, is our love for our region, its produce and our local community of growers.

Our menu reflects this: brimming with seasonal, local produce with a particular focus on ethically raised farm meat and sustainably sourced game. And the perfect wine to match.

We think every meal should be a celebration; a celebration of region, produce and people".



Matt Fowles



CEREMONY

Our thoughtfully designed and newly landscaped outdoor ceremony space provides the perfect backdrop for your 'I do's'.



Inclusive of the hire fee we provide a selection of furniture and décor including:

- 24 chairs for guest use
- Standing room for up to 120 guests
- White market umbrellas for shade (weather dependant)
- Timber signing table and 2 chairs
- Water station on arrival



RESTAURANT

EXCLUSIVE USE

Exclusive use of Fowles Restaurant offers panoramic views of the Strathbogie Ranges with floor to ceiling windows inviting the outside in for a breathtaking backdrop for your ceremony and/or reception.

Year round comfort is ensured with our gorgeous industrial fireplace to warm your guests during the winter, or air conditioning for guest comfort during the warmer months.

Inclusive of the hire fee is private use of the Restaurant, with access for your suppliers to set up from 4pm onwards.

We also provide a range of furniture and décor including:

- Timber tables made from droppers sourced from the Fowles Upton Run vineyard
- Black or sage timber chairs
- Premium crockery, cutlery and glassware
- Linen napkins
- Printed menus
- Wine barrels
- High bar tables and stools
- Lounge setting



 250
COCKTAIL

 80
WITH
DANCE
FLOOR

 120
WITHOUT
DANCE
FLOOR



COCKTAIL HOUR

Enjoy your first moments as a newly married couple mingling with your guests over canapé hour in our Tasting Room or, if weather permits, outside in our newly built and beautifully landscaped Garden Bar.

We can tailor your package should you wish to be served roaming canapés or feast from one of our plentiful grazing stations.





WINE SHED AND COURTYARD

The Wine Shed is our old barrel hall that has been refurbished with a striking hanging light feature, upcycled from local farms.



We provide a selection of furniture and décor including:

- Exposed timber trestle tables
- Black Tiffany chairs with cushions
- Linen napkins
- Premium crockery, cutlery and glassware
- Printed menus
- Easels (for your welcome sign and seating chart)
- Wine barrels
- High bar tables and stools

 250
COCKTAIL

 100
WITH
DANCE
FLOOR

 140
WITHOUT
DANCE
FLOOR

WE OFFER A UNIQUE FARM-TO-TABLE DINING EXPERIENCE, SHOWCASING SUSTAINABLE AND AUTHENTIC FOOD BROUGHT TO LIFE IN OUR KITCHEN AND PREPARED WITH LOVE.

ALTERATIONS TO THE PACKAGES CAN BE ACCOMMODATED UPON REQUEST.

Farmer

3 COURSE

CANAPÉS, SHARED STYLE ENTRÉE AND MAIN

SAMPLE MENU

Canapés (Select 3)

Cold:

- Smoked trout rillettes on crostini with dill & crème fraiche
- Tomato, bocconcini, basil pesto skewers VEG
- Hummus with sundried tomato, toasted pita & feta VEG
- Chimichurri grilled prawns

Hot:

- Baked scallops with café de paris GF
- Chicken Karaage skewers with chipotle aioli
- Creamy mushroom vol au vent VEG
- Roasted quail pastry dome
- Arancini or pumpkin & feta OR basil pesto VEG, VGO

Entrées (Select 2)

- Roasted cauliflower florette with lemon tahini, red onion, sultana, chickpea & parsley GF, VEG, VGN
- Charcuterie - selection of cured meats & foie gras pâté, pickled fennel, beetroot relish & crusty bread GFO
- Stone Dwellers Riesling cured kingfish, pickled fennel & farm citrus GF
- Baked hasselback haloumi with caponata served with grilled sourdough VEG GFO

Mains (Select 2)

- Whole roasted & carved eye fillet with sauce soboise & salsa verde GF
- Whole baked fish of the day, tomatoes, basil, olives and capers with Farm to Table Pinot Gris white wine sauce GF DF
- Moroccan spiced chicken with couscous & dried apricot DF, GFO
- Roasted pumpkin with minted yoghurt, crispy chickpeas, fattah, pomegranate, roasted almonds, feta & coriander VEG, VGO, GFO
- Confit duck leg with puy lentils and caramelized shallots GF DF

Main accompaniments (Select 2)

- Marouli salad of crunchy cos, cucumber, dill, yoghurt & feta dressing GF, VEG, VGO
- Duck fat potatoes
- Fowles Farm greens, roasted almond & feta GF, VGO, N



Hunter

4 COURSE

CANAPÉS, SHARED STYLE ENTRÉE, MAIN & DESSERT PETITS FOURS

SAMPLE MENU

Canapés (Select 3)

Cold:

- Smoked trout rillettes on crostini with dill & crème fraiche
- Tomato, bocconcini, basil pesto skewers VEG
- Hummus with sundried tomato, toasted pita & feta VEG
- Chimichurri grilled prawns

Hot:

- Baked scallops with café de paris GF
- Chicken Karaage skewers with chipotle aioli
- Creamy mushroom vol au vent VEG
- Roasted quail pastry dome
- Arancini or pumpkin & feta OR basil pesto VEG, VGO

Entrées (Select 2)

- Roasted cauliflower florette with lemon tahini, red onion, sultana, chickpea & parsley GF, VEG, VGN
- Charcuterie - selection of cured meats & foie gras pâté, pickled fennel, beetroot relish & crusty bread GFO
- Stone Dwellers Riesling cured kingfish, pickled fennel & farm citrus GF
- Baked hasselback haloumi with caponata served with grilled sourdough VEG GFO

Mains (Select 2)

- Whole roasted & carved eye fillet with sauce soubise & salsa verde GF
- Whole baked fish of the day, tomatoes, basil, olives and capers with Farm to Table Pinot Gris white wine sauce GF DF
- Moroccan spiced chicken with couscous & dried apricot DF, GFO
- Roasted pumpkin with minted yoghurt, crispy chickpeas, fattah, pomegranate, roasted almonds, feta & coriander VEG, VGO, GFO
- Confit duck leg with puy lentils and caramelized shallots GF DF

Main Accompaniments (Select 2)

- Marouli salad of crunchy cos, cucumber, dill, yoghurt & feta dressing GF, VEG, VGO
- Duck fat potatoes
- Fowles Farm greens, roasted almond & feta GF, VGO, N

Petit Fours (Select 2)

- Portuguese Tart
- Cinnamon Spanish doughnuts with chocolate dipping sauce
- Petit Fours (passionfruit/ strawberry/ raspberry/ chocolate tart)



Vigneron ✦ ✦ ✦

5 COURSE

CANAPÉS, APPETISERS, SHARED STYLE ENTRÉE, MAIN & DESSERT PETIT FOURS

SAMPLE MENU

Canapés (Select 3)

Cold:

- * Smoked trout rillettes on crostini with dill & crème fraiche
- * Tomato, bocconcini, basil pesto skewers VEG
- * Hummus with sundried tomato, toasted pita & feta VEG
- * Chimichurri grilled prawns

Hot:

- * Baked scallops with café de paris GF
- * Chicken Karaage skewers with chipotle aioli
- * Creamy mushroom vol au vent VEG
- * Roasted quail pastry dome
- * Arancini or pumpkin & feta OR basil pesto VEG, VGO

Appetisers

- * Local & imported olives marinated in house VEG, VGN, GF
- * Crusty bread with olive oil & pomegranate molasses VEG, VGN

Entrées (Select 2)

- * Roasted cauliflower florette with lemon tahini, red onion, sultana, chickpea & parsley GF, VEG, VGN
- * Charcuterie - selection of cured meats & foie gras pâté, pickled fennel, beetroot relish & crusty bread GFO
- * Stone Dwellers Riesling cured kingfish, pickled fennel & farm citrus GF
- * Baked hasselback haloumi with caponata served with grilled sourdough VEG, GFO

Mains (Select 2)

- * Whole roasted & carved eye fillet with sauce soboise & salsa verde GF
- * Whole baked fish of the day, tomatoes, basil, olives and capers with Farm to Table Pinot Gris white wine sauce GF, DF
- * Moroccan spiced chicken with couscous & dried apricot DF, GFO
- * Roasted pumpkin with minted yoghurt, crispy chickpeas, fattah, pomegranate, roasted almonds, feta & coriander VEG, VGO, GFO
- * Confit duck leg with puy lentils and caramelized shallots GF, DF

Main Accompaniments (Select 2)

- * Marouli salad of crunchy cos, cucumber, dill, yoghurt & feta dressing GF, VEG, VGO
- * Duck fat potatoes
- * Fowles Farm greens, roasted almond & feta GF, VGO, N

Dessert petit fours (Select 2)

- * Portuguese Tart
- * Cinnamon Spanish doughnuts with chocolate dipping sauce
- * Petit Fours (passionfruit/ strawberry/ raspberry/ chocolate tart)



Cocktail + + +

GRAZING STATION, 5 CANAPÉS, 2 SUBSTANTIAL CANAPÉS & 2 DESSERT CANAPÉS

SAMPLE MENU

Grazing Feast

- * Fine cheeses, charcuterie, terrine, thick sliced ham, house-made pickles, fresh fruit, dips, crackers and fresh bread

Canapés (Select 5)

Cold:

- * Smoked trout rilletes on crostini with dill & crème fraiche
- * Tomato, bocconcini, basil pesto skewers VEG
- * Hummus with sundried tomato, toasted pita & feta VEG
- * Chimichurri grilled prawns

Hot:

- * Baked scallops with café de paris GF
- * Chicken Karaage skewers with chipotle aioli
- * Creamy mushroom vol au vent VEG
- * Roasted quail pastry dome
- * Arancini or pumpkin & feta OR basil pesto VEG, VGO

Substantial Canapés (Select 2)

- * Fish goujons with hand cut chips & tartare
- * Chicken bao bun with sriracha mayonnaise
- * Stuffed mushrooms with feta, herb & garlic crumb GFO

Dessert Petit Fours (Select 2)

- * Portuguese Tart
- * Cinnamon Spanish doughnuts with chocolate dipping sauce
- * Petit Fours (passionfruit/ strawberry/ raspberry/ chocolate tart)



BEVERAGES

INCLUSIVE OF ONE SPARKLING WINE AND YOUR CHOICE OF TWO WHITE & TWO RED VARIETALS FROM YOUR PACKAGE RANGE, PLUS BEER, SOFTDRINK AND JUICE (SEE BELOW).

Farmer

Sparkling

- * Are you Game? NV Sparkling

Whites

- * Farm to Table Sauvignon Blanc
- * Farm to Table Chardonnay

Reds

- * Farm to Table Pinot Noir
- * Farm to Table Sangiovese
- * Farm to Table GSM
- * Farm to Table Shiraz
- * Farm to Table Cabernet Sauvignon

PER PERSON PACKAGE EXTENSION AVAILABLE / PER HOUR

Hunter

Sparkling

- * Are you Game? NV Sparkling

Whites

- * Are you Game? Arneis
- * Ladies who Shoot their Lunch Riesling
- * Are you Game? Pinot Grigio
- * Ladies who Shoot their Lunch Pinot Gris
- * Are you Game? Chardonnay
- * Ladies who Shoot their Lunch Chardonnay

Reds

- * Are you Game? Pinot Noir
- * Ladies who Shoot their Lunch Pinot Noir
- * Are you Game? Shiraz
- * Ladies who Shoot their Lunch Shiraz
- * Are you Game? Cabernet Sauvignon

PER PERSON PACKAGE EXTENSION AVAILABLE / PER HOUR

Vigneron

Sparkling

- * NV Stone Dwellers Sparkling Pinot Noir

Whites

- * Stone Dwellers Arneis
- * Stone Dwellers Riesling
- * Stone Dwellers Vermentino
- * Stone Dwellers Chardonnay

Reds

- * Stone Dwellers Rosé
- * Stone Dwellers Pinot Noir
- * Stone Dwellers Sangiovese
- * Stone Dwellers Mourvèdre
- * Stone Dwellers Shiraz
- * Stone Dwellers Cabernet Sauvignon

PER PERSON PACKAGE EXTENSION AVAILABLE / PER HOUR

ALSO INCLUDED IN YOUR CHOSEN BEVERAGE PACKAGE ARE THE BELOW MENTIONED BEERS AND MIXED SOFT DRINKS.

SPIRITS ALSO AVAILABLE UPON REQUEST.

Also included

Beers

- * Carlton Draught
- * Great Northern Super Crisp
- * Cascade Premium Light
- * Pipsqueak Apple Cider

Soft Drinks

- * a variety of soft drinks and juices



"We just wanted to send a great big thankyou email on behalf of us and our families.

The whole day was absolutely perfect. Ash you made all of the planning so stress free and literally didn't say no to anything. The effort you went to in ensuring the day was exactly how we wanted it was amazing.

Quite literally everyone at the wedding has raved about the service, the venue, the food, the drinks, just everything.

We can't thank you enough!"

- Bronte and Hamish McWhirter



"It was the BEST day ever!

Weather, venue, service, food.

Honestly everything exceeded our expectations.

Thank you for making it happen"

- Isabelle and Andrew Green



Weddings
at fowles⁺⁺⁺

ENQUIRIES:

FOWLES WINE
CORNER HUME FWY AND LAMBING GULLY RD
AVENEL VIC 3664
AUSTRALIA

03 5796 2150

0427 576 756

FUNCTIONS@FOWLESWINE.COM