



WHERE
dreams
COME TRUE

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**MONICHINO
WINES**
BERRY'S RD. KATUNGA
GOULBURN VALLEY
(058) 646452

Wedding Packages
tailored to suit your dream day



MONICHINO
WINES OF VICTORIA

T 03 5864 6452 | E functions@monichino.com.au | www.monichino.com.au

Cover photo: Leanne Whitely



CONGRATULATIONS & *welcome*

The Monichino Wines Family Estate

Monichino Wines is a boutique winery that was founded in 1962 by Carlo Monichino and wife, Margaret, since becoming highly regarded for its award-winning vintages. The estate is a true family concern with son, Terry as chief wine maker and daughter, Anna as marketing and cellar door manager.

Enjoy a little slice of Italy in the heart of the Goulburn Valley with over 27 varieties of wine on offer grown on the 26 acre land that is the Monichino vineyard, and includes the Italian varietals of Pinot Grigio, Sangiovese and Barbera. Located in the heart of the Goulburn Valley, Monichino Wines is only a 40 minute drive north of Shepparton and a two and a half hour drive from Melbourne.





FOREVER
cherish



YOUR *wedding*
AT MONICHINO WINES



To the bride
and groom to be...

Visitors will be charmed by the friendly, relaxed atmosphere and attractive setting with an extensive range of wines on offer.

The Monichino Family Estate is a picturesque setting for your wedding with the appropriate ambience of the winery amid the towering barrels in our iconic Barrel Room with the rich nostalgic aromas of past and present vintages.

Our venue offers you the opportunity of holding your wedding ceremony and reception at the same location with an abundance of unique photo opportunities.

Once you see the charismatic vineyard and meet our warm, inviting staff, you will know you have chosen the perfect setting for your special day. The always helpful staff at Monichino Wines will do

everything they can to ensure your big day runs as smoothly as possible.

Allow us and our preferred caterers to help with every aspect of your wedding in creating a unique experience that you will forever cherish.

Please take time in viewing our wedding information guide.

We welcome the opportunity to introduce you to our winery and look forward to assisting you with planning your special day.

Kind regards,

Madison Nye

Functions & Events Co-ordinator



The Monichino Wines iconic Barrel Room can seat up to 120 guests. The room is lined with wine barrels creating the ideal nostalgic atmosphere.

Reception cost \$500 for 5 hours



RECEPTION
Barrel Room

Inclusions:

An abundance of on-site photo opportunities
Cake table and cake knife
Gift table
White linen tablecloths and napkins
Crockery, cutlery and glassware
Lectern and microphone
Use of our indoor PA system
Round table and chairs

Extras: Chair covers and bows and marquee receptions are also available at an extra cost







Our garden vineyard setting provides an intimate outdoor ceremony area, featuring lush lawn, native gardens and great tree coverage all overlooking 64 hectares of grape vines.

Ceremony cost \$350

A decorative black metal archway with intricate scrollwork frames the text. The background is a lush green vineyard with trees and a white door on the left. A speaker hangs from a tree in the center, and a white bench is visible in the background.

CEREMONY *Vineyard*

Inclusions:

Signing table with two chairs or a Barrel for signing
Rustic bench seats for guests
Wooden arbor supplied

Complete set up and pack down of ceremony area
Complete use of our grounds for unique photo opportunities

Guests are able to purchase beverages from our Cellar Door at bar prices during the ceremony and before the reception starts.





Catering PACKAGES MENU

(Sample Menu)

2 course
starting from \$50 per head

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Course 1

Canapés

Classic arancini with aioli

Platters of individual bite size bruschetta on ciabatta bread with roma tomato salsa, olive tapenade and fresh herb and good oil tossed Bufala mozza

Cup mushrooms stuffed with bocconcini, leeks and oregano, with ciabatta crumble

Duck breast, leek and butternut pumpkin bite size short crust tartlets

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Course 2

Entrée option 1 - served banquet style

Monichino signature shared antipasto of:

Roasted and marinated red capsicums, grilled zucchini, mushroom sage and leek arancini, cured meat board, warm mixed olives, vegetable gardianara and local cheeses and of course, lots of home baked wood fired sour dough

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Entrée option 2 - Plated entrée choose two served alternately

Home smoked ocean trout salad with shaved fennel , aragula lemon, blood orange segments and gremolata. Served with garlic rubbed and toasted crostini

Slow roasted confit duck served on seared polenta, topped with Monichino Liqueur Muscat jelly and pan glaze

Tagliatelle with prawn tail, garlic, cherry tomato, fresh oregano and a hint of chilli, tossed in a little pinot grigio with lemon and pecorino

Piedamontese salad of aged prosciutto, greens from the garden , buffalo mozzarella, ciabatta croutons and fresh asparagus with soft poached egg slices and salsa verde

Risotto creation of the moment, happy to discuss what's in the garden and what's in season

Salt n' pepper squid, flour dusted and shallow fried, with lime aioli and roquette salad

Course 3

Mains - choose two served alternately

Chicken breast stuffed with Boosey Creek triple brie cheese, caramelised onion, semi dried tomatoes and spinach; served on truffle mash and pan jus glaze

Black Angus grass-fed sirloin cooked medium, served with seasonal baby heirloom vegetables, polenta mash and finished with a Monichino Shiraz jus

10 hour slow roasted, crispy skin pork belly served over creamy mash and braised kale, caramelised pear and finished with a Monichino Orange Muscat glaze

Super low braised beef cheeks, caramelised with Spanish onions in Sangiovese and balsamic, with star anise port glazed beetroot with creamy mash

Grilled fresh market fish fillets with shaved citrus and fennel, salsa verde and finished with lemon butter meneire - fresh kingfish is usually the go, soft, white and sweet

Slow roasted rosemary and garlic rubbed lamb shoulder on soft polenta with burnt butter sage sauce and citrus infused baby olives

Classic Piedmontese chicken thigh cacciatore simmered with love in fresh tomato, eschallots, olive oil and oregano on polenta mash with fresh picked chopped herbs - a family favourite



Course 4

Dessert - choose two served alternately

Classic Monichino style Italian tiramisu

Baked lemon and lime custard curd tart, crackle toffee topped with honey minted mascarpone

Lindt chocolate and hazelnut brownie served warm with Aromatica liqueur glaze and double cream

Vanilla bean and Espresso coffee panna cotta, topped with sweet Monichino muscat jelly, with pistachio crumble and mascarpone - a classic

New season Koonoomoo strawberries, splashed with a touch of 40 year old liqueur muscat, layered parfait style with crushed amareti biscuits, spiced mascarpone and topped with seared Italian meringue

Your Wedding cake as Dessert

Your Wedding cake as Dessert cut and served to guests plated with strawberries and cream - \$5.00 per person

Your Wedding cake served on platters per table - \$1.00 per person (Cake only)



All dietary requirements can be catered for. Final numbers and dietary requirements are required two weeks prior to the function.

HANDCRAFTED *boutique* WINES





Beverage PACKAGES

(Vintages and varietal are subject to change)

Tramontino
5hrs \$45 per head

Premium
5hrs \$60 per head



White Wines:

Brut cuvee (sparkling)
Tramontino Sauvignon Blanc

Red wines:

Tramontino Shiraz
Tramontino Pinot Noir

Dessert wines:

Moscato Bianco
Rose Petals

Beer/cider:

Cascade Premium Light
Carlton Dry
Strongbow Cider
Great Northern

White Wines (choice of 3):

Brut Cuvee (sparkling)
Sauvignon Blanc
Chardonnay
Pinot Grigio
Riesling

Dessert wines (choice of 2):

Moscato Bianco
Rose Petals
Rosso Dolce
Orange Muscat

Red wines (choice of 3):

Barbera
Sangiovese
Merlot
Cabernet Merlot
Cabernet Sauvignon
Shiraz
Single Vineyard Shiraz

Beer/cider:

Cascade Premium Light
Carlton Dry
Strongbow Cider
Great Northern

**Single Vineyard varieties available with
Premium Package for an extra \$10 per head per
single variety and \$30 per head for entire selection:**

Single Vineyard Chardonnay
Single Vineyard Durif
Heathcote Shiraz

Spirits can be made available to guests at Bar prices

A Spirits tab can set up by the couple at Bar prices and settled on the night



TERMS & CONDITIONS

Catering

A deposit must also be paid direct to Monichino Wines once a booking is confirmed.

Clients are not permitted to bring their own food to the premises.

Selected menus and dietary requirements are required at least 2 weeks prior to the event.

For catering and billing purposes, final confirmation of guests attending is required one week prior to the event.

Hire fee

The \$500 hire fee includes all tables and chairs required, white linen tablecloths and napkins on all tables including the bridal table, gift table & cake table and free parking.

Guests

Please note the minimum number of guests is 50. If you would still like to have your wedding at Monichino Wines and if your number of guests is below 50 people please advise us and we will do our best to accommodate.

Confirming availability

Confirm availability of your proposed wedding date by phoning Monichino Wines on (03) 5864 6452.

Please note tentative bookings are only held for two weeks and are not considered definite until we receive a non-refundable, non-transferable deposit.

*Please note Monichino Wines reserves the right to use photos for advertising and promotions. If you do not wish for photos from your event to be used please advise us in writing prior to the event being held.



FREQUENTLY ASKED Questions

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Q What is the venue capacity?

A Our Barrel Room can seat up to 250 guests when one of the walls is extended. Without this extension we can comfortably seat 120 guests.

Q Can we extend our wedding package?

A Yes, you can extend your five hour wedding package at a cost of \$250 per half hour. Please take note that your selected beverage package is for five hours only and for that to be extended is an extra cost of \$5 per person, per hour. All alcohol service must conclude by 12am midnight, therefore your drinks package cannot go beyond that time. Monichino Wines follows strict guidelines for Responsible Service of Alcohol and reserve the right to refuse service to intoxicated guests.

Q Do you hold wedding rehearsals?

A Yes we do. We request that you book your wedding rehearsal to ensure the wedding ceremony space is available for use. Access to the Barrel Room is dependent on it being available or not on that day.

Q What happens between the ceremony ending and reception starting?

A We advise that this gap is no more than an hour and a half, as your guests can get restless. You can extend your beverage package to include this time or guests can purchase drinks from the Cellar Door at bar prices. Service of canapés can also be included at an extra cost.

Q Do you cater for photographers/entertainers?

A Yes we do. Monichino Wines is happy to help with any suggestions of photographers or entertainers for your special day or for you to source them yourself.

Q Do you cater for children?

A Yes, we do at a cost to be agreed with our approved caterer (ages 3 to 12). Children must be supervised by an adult at all times. Monichino Wines will not take any responsibility for unsupervised children.



VIEW,
CONFIRM &
plan

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How to proceed

Make an appointment with our Events Co-ordinator to take you through our venue and discuss all of your plans. Appointments are available 7 days a week.

Monichino Wines offers a 14 day tentative hold on your wedding. If we receive no confirmation during that time the date will no longer be held.

To confirm your wedding date we require a security deposit of 20% of the estimated value of

your wedding or \$2000 (whichever is smaller) and confirmation in writing of your event.

Our wedding co-ordinator will guide you through the planning process, ensuring every detail is attended to.

Monichino Wines looks forward to assisting you in planning your perfect wedding day to be remembered forever.



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70 Berrys Road, Katunga, VIC 3640

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