



OAKRIDGE

Weddings



EXPERIENCE OAKRIDGE

The perfect venue for a celebration to remember, Oakridge is an award-winning cellar door and restaurant located in the heart of the Yarra Valley. Featuring beautifully manicured lawns and 10 hectares of landscaped vines stretching to the horizon, the Oakridge estate provides an unforgettable backdrop for your big day.

Let our experienced team take care of everything for you with the highest attention to detail. We'll make your special day as perfect as you'd hoped it would be, so you can sit back, relax and enjoy the day with your guests.



THE VENUE

The Denton Corker Marshall designed building offers a range of features including floor to ceiling windows boasting unparalleled views of the Yarra Valley. Oakridge's exceptional facilities can be configured to suit your event requirements with a flexible range of set up, dining and beverage options to cater for every occasion.

- Cellar door featuring 12m service bar
- 100 seat restaurant
- Parking for up to 80 cars
- Coach parking
- Helicopter landing area
- Full disability access



OUR SPACE

CEREMONY

Exchange vows on our central terrace, or lawn space. Both offer magnificent views of the vineyard and rolling Yarra Valley landscape, sure to wow your guests.



RECEPTION

Boasting floor to ceiling windows offering the most spectacular views of the Yarra Valley, Oakridge's flexible dining space lends itself superbly to both intimate and larger gatherings in a relaxed yet stunning environment. With a number of floorplan options and table configurations, we can bring your vision to life.





VENUE HIRE INCLUSIONS

- Dedicated Event Co-ordinator to ensure your event runs smoothly
- Private Bridal retreat with facilities
- Cellar door only available for evening events
- Private double bathrooms
- Personalised menu with welcome message and date
- Cake barrel, cake cutting knife and gift table
- Use of the venue AV system, including two wireless microphones

MINIMUM SPEND

Weekday 2025

\$14,000 + ceremony fee*

Sat/Sun 2025

\$20,000 + ceremony fee*

Weekday 2026

\$15,000 + ceremony fee*

Sat/Sun 2026

\$21,000 + ceremony fee*

Ceremony fee - \$1,500

Includes use of the lawn or terrace for your ceremony. 40 white chairs, signing table, 2 barrels, set up and pack down of ceremony, exclusive use of the property for the ceremony and photography.

DINING PACKAGES

Your dining package begins with drinks and canapés in our cellar door or terrace overlooking the vines, before moving into the restaurant for lunch or dinner.

	SHARED	INDIVIDUAL
Canapés	Selection of four seasonal canapés	Selection of four seasonal canapés
Entree	Selection of shared entree plates	Selection of shared entree plates
Main	Shared main meat plus two shared sides	Two alternating mains, two shared sides
Dessert	Individual desserts	Individual desserts
Price to 30/12/2025	\$200 PP	\$220 PP
to 30/12/2026	\$210 PP	\$230 PP

OPTIONAL ADD-ONS

Additional canapé	\$7.50 per piece	Dessert canapés	\$20 pp
Antipasto station	\$20 pp	Cutting, plating and serving of your cake to guests	\$4 pp
Additional main	\$20 pp		
Extra cheese course	\$10 pp		



MENU

CANAPÉS

Choose 4

Marinated peppers, feta, sourdough
Potato rosti, lemon aioli, finger lime
Stone and Crow 'curfew croquette, nasturtium mustard
Intercostal skewer, pickle onion, saltbush
Housemade burrata & burnt pear tart
Sydney rock oyster, sunrise lime
Buxton trout caviar & crème fraîche madeleine
Smith and Jackson beef tartare en croûte

ENTRÉES

Choose 4

Selection of Victorian charcuterie, pickles
Roast and pickled zucchini, black barley, almond, shallot
Burrata, heirloom cucumbers, chilli, pangratatto
Corner Inlet calamari, pickled chilli, smoked yogurt
Kangaroo tartare, black garlic, potato & saltbush
Cured Buxton trout, Yarra Valley caviar, crème fraîche, celery
Heirloom tomato, fennel seed, quark, Malabar spinach

SHARED MAINS

Choose 1

BBQ chicken, café de Paris butter, fennel
Loddon estate lamb shoulder, harissa
Smith and Jackson sirlion, leek, spinach & horseradish
Buxton trout, charred gem, sorrel, blanc de blanc
Ricotta gnocchi, corn, hazelnut, burnt butter
Portarlington snapper, butter bean, sauce américaine

INDIVIDUAL MAINS

Choose 2

Slow cooked pork, burnt onion, cucumber, sorrel
Smith and Jackson sirloin, whey braised onion, salsa verde
Buxton trout, crème fraîche, celery, garden herbs
Portarlington snapper, corn, zucchini blossom, basil
Great Ocean Duck, garden beet, cherry

SIDES

Roast Jones Farm potatoes, herb salt
Garden leaves, radish, verjus dressing

INDIVIDUAL DESSERTS

Choose 1

Pear tarte tatin, earl grey ice cream
Buttermilk panna cotta, burnt mandarin, caramel
Bitter chocolate, coffee, crème fraîche ice cream
Milk sponge, honeycomb, white chocolate crunch
Meringue, Wandin Yallock raspberry, yogurt cream

*Please note that due to the seasonality of
our menu,
some items are subject to change

BEVERAGE PACKAGES

Oakridge's award-winning wines are handcrafted using traditional methods. Known for their freshness, elegance, and purity, our wines are beautifully expressive of their vineyard sites.

VALLEY SELECTION

5 hour duration - included

The Oakridge Valley Selection showcases the best of our vineyard selections in the upper Yarra Valley.

Oakridge Ovata Sparkling
Oakridge Pinot Gris
Oakridge Light Dry Red
Selection of local beer & cider
Assorted soft drinks & fruit juice
Sparkling mineral water
Loose leaf tea & barista coffee

VINEYARD SELECTION

5 hour duration - add \$14pp

2026 pricing - add \$19pp

Outstanding varietal expressions of single vineyards within the Yarra Valley.

Oakridge Blanc de Blancs Sparkling
Oakridge Vineyard Series Pinot Gris
Oakridge Vineyard Series Chardonnay
Oakridge Vineyard Series Pinot Noir
Oakridge Vineyard Series Cabernet
Selection of local beer & cider
Assorted soft drinks & fruit juice
Sparkling mineral water
Loose leaf tea & barista coffee

SINGLE BLOCK SELECTION

5 hour duration - add \$46pp

2026 pricing - add \$56pp

Exceptional wines from specific single blocks within our premium vineyards, selected for their age and maturity.

Oakridge Blanc de Blancs Sparkling

Oakridge Sauvignon Blanc
Oakridge 864

Chardonnay Oakridge 864
Pinot Noir

Oakridge 864 Syrah Selection
of local beer & cider

Assorted soft drinks & fruit juice

Sparkling mineral water

Loose leaf tea & barista coffee

* Craft beers, selected spirits, champagne, museum release and dessert wines are available with prior arrangement and charged on consumption.



TESTIMONIALS

JO & LEONARD 2022

"We celebrated our wedding with our families at Oakridge Winery. We could not have imagined a more perfect day - from the beautiful and picturesque vineyard, to the amazing food and wine. Thank you again to the staff for making our big day so special!"



FAQ

1. WHERE CAN I HAVE MY CEREMONY?

Ceremonies can be held on either one of our generous terraces, or on the lawn in front of the vineyard. All ceremony locations offer breathtaking views of the vineyard and Yarra Valley, the perfect backdrop to exchange vows!

2. WHERE CAN I GET PHOTOS TAKEN ON SITE?

Photos are able to be taken on site in any of our public access areas. We can assist your photographer with a site tour or other details to make this process seamless.

3. WHAT HAPPENS IF IT RAINS?

If wet weather is forecast, we recommend hiring a marquee to be erected in the event of rain. We can assist you to arrange this with prior notice. Access to our barrel hall for ceremonies can be available as a last resort with no less than 72 hours notice.

4. DO YOU HAVE ACCOMMODATION?

We do not have on site accommodation at Oakridge, however, there are endless accommodation options close by and we are more than happy to help with recommendations.

5. CAN YOU CATER FOR DIETARY REQUIREMENTS?

When planning your reception, it is important to ask your guests if they have any dietary or allergy requirements. We can cater for any dietary requirements that are confirmed no later than two weeks prior to your reception.

6. WILL MY VENDORS BE GIVEN ANY GUIDANCE?

We like to know who your vendors are and how to contact them so we can assist with arranging and logistical plans and confirming their needs. We are happy to speak with your vendors directly to confirm details prior to your ceremony and reception.

AWARDS & ACCOLADES

- Australian Winery of the Year 2023
The Real Review
- #1 Winery - Halliday Top Wineries 2023
- Awarded One Chef's Hat 2018, 2019, 2020, 2023, 2024 - The Good Food Guide
- Restaurant of the Year 2019
Time Out Awards
- Winemaker of the Year 2017
Gourmet Traveller WINE
- Top Five Star Winery Halliday Wine Companion
- Certified member of Sustainable Winegrowing Australia





TALK TO US

For further information or to arrange a time to meet with our team to tailor your unique celebration, please contact:

Sarah Cook - Event Co-ordinator
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