



STONES

— OF THE —

YARRA VALLEY

Stones of the Yarra Valley is the most remarkable wedding venue in the region, fusing history and urbane sophistication to create an unparalleled location for celebration.

With uninterrupted 360 degree views across vineyards to the blue-tinged mountains beyond, Stones of the Yarra Valley combines a magnificent dining space rising from the stunning remnants of an 1860's barn, with the beauty of a rough-rendered chapel built under century-old oak trees.



We suggest your wedding ceremony commences at 10.00am, 10.30am or 11.00am, followed by your four hour luncheon package beginning with drinks and canapés one hour after your ceremony time.

Our four-hour luncheon wedding package includes the following:

- Stones beverage package
- A choice of four pre-luncheon canapés
- Cheese & fruit table with fresh bread, crackers, nuts
- Our own baked bread and olive oil served to all tables
- Entrée, main, sides and dessert
- Loose leaf tea and barista coffee

Package 1 | La Famiglia

Three shared entrée, two shared main, two shared sides and three roaming desserts

Prices to 31/12/21
\$240.00pp

Prices to 31/12/22
\$250.00pp

Package 2 | Alternate

Two alternating entrées, two alternating mains, two shared sides and three roaming desserts

Prices to 31/12/21
\$240.00pp

Prices to 31/12/22
\$250.00pp

Package 3 | Choice

Guest's choice between two entrées and two mains, two shared sides and three roaming desserts

Prices to 31/12/21
\$255.00pp

Prices to 31/12/22
\$265.00pp



With the sunlight stretching long into the evening, wedding ceremonies throughout Daylight Savings Time commence at 5.00pm, followed by your five hour dinner package beginning with drinks and canapés at 6.00pm.

Our five-hour dinner wedding package includes the following:

- Stones beverage package
- A choice of four pre-dinner canapés
- Complimentary cheese & fruit table with fresh bread, crackers, nuts
- Our own baked bread and olive oil served to all tables
- Entrée, main, sides and dessert
- Loose leaf tea and barista coffee

Package 1 | La Famiglia

Three shared entrée, two shared main, two shared sides and three roaming desserts

Prices to 31/12/21
\$255.00pp

Prices to 31/12/22
\$265.00pp

Package 2 | Alternate

Two alternating entrées, two alternating mains, two shared sides and three roaming desserts

Prices to 31/12/21
\$255.00pp

Prices to 31/12/22
\$265.00pp

Package 3 | Choice

Guest's choice between two entrées and two mains, two shared sides and three roaming desserts

Prices to 31/12/21
\$270.00pp

Prices to 31/12/22
\$280.00pp



To complement your chosen luncheon or dinner package, you are welcome to select one of the following beverage packages.

Package 1 | The Stones Selection

Included in the above packages

- Yarra Burn Vintage Sparkling
- Yarra Burn NV Cuvee Rose Sparkling
- No.7 Healesville Sauvignon Blanc
- No.7 Healesville Wilowlake Chardonnay
- Solar Sangiovese
- No.7 St Andrews Syrah
- Featherweight Craft Light Beer
- Meletos Brewhouse IPA & Premium Draught Beer
- Napoleone & Co Apple Cider
- Napoleone & Co Pear Cider
- Yumbo Soda Co Lemonade
- Assorted soft drinks, fruit juice, tea and coffee

Package 2 | The Premium Selection

With this selection you may personally create your own wine list to include three white wine varieties and three red wine varieties selected from our boutique wine list. These are supported by your choice of Domaine Chandon NV Brut, NV Cester Camillo Prosecco or 2015 Yarra Burn Vintage sparkling. In addition, our own Meletos Brewhouse Premium draught beer plus Napoleone & Co Apple and Pear cider, Hepburn Springs flavoured sparkling mineral waters, fruit juices and soft drinks are included as part of this selection. Our premium selection is priced at an additional \$14PP.

Cocktails

In addition to the above packages, you can offer guests a special cocktail to enjoy whilst mingling in The Dairy between ceremony and reception. Guests can start the celebrations with one of our refreshing cocktails and our varieties include Peach Bellini, Pimms Cup, Salted Caramel White Russian, Champagne Mojito, Four Pillars Gin Fizz, Americano, Mint Julep and Ginger Lychee Martini.

For one style of cocktail, the cost is \$12.50PP otherwise you can opt for “his and hers” with two different styles at \$20PP.



Venue Hire & Inclusions

Additional to food & beverage costs, a venue hire fee of \$2,200 applies which includes the following:

- Exclusive use of The Chapel, The Dairy and The Barn
- Access to The Stables for photographs between ceremony and reception
- A variety of candlesticks including candles
- A variety of tea light holders including candles
- White table linen and serviettes
- White, ivory, oatmeal or cane mat table runners
- Wishing well birdcage
- Gift table
- Cake table and cutting knife
- Cutting, serving and/or bagging of your wedding cake
- Personalised white or natural menus
- Welcome blackboard and easel
- Table numbers
- Two cordless roaming microphones
- Lectern
- iPod facilities in all venues
- Seasonal foliage on the sideboards in The Barn, bathrooms and gift table
- Use of our Steinbach baby grand piano in The Chapel
- Private nursing mothers room for use throughout the reception
- Private bridal room for use throughout the reception
- Highly experienced and dedicated Ceremony Co-ordinator and Wedding Reception Co-ordinator
- The greeting of guests, inviting across the property as the occasion progresses and individually advising each guest at which table they are seated during pre-dinner drinks
- Liaising with your external suppliers to confirm and co-ordinate set up, pack down and additional requirements
- The set up of small personal items such as place cards, bonbonnières, guest book and photo frames

Venue Capacity

The Barn has a minimum requirement of 65 adults, and a maximum seating capacity of 200 guests which also allows for an indoor dance floor.

Children and Crew

Children aged up to 15 years and crew meals for all suppliers, such as band, photographers, videographers, etc staying for the majority of your reception will be charged at \$85pp. There are no charges for infants not requiring catering.



Music Policy

From the extraordinary talents of Like This Band to the exquisite strings of Amati, we have all genres of music covered. Please be advised that all clients of Stones of the Yarra Valley must secure their DJ and live music in The Barn from our preferred supplier list. This is an extensive list that has been developed over a number of years and provides a wide and varied genre of music. Please do not hesitate to contact us to receive a full list of approved bands and DJs. You are welcome to select the musicians of your choice to perform throughout your ceremony, and during pre-drinks and canapes. For special cultural music requests, please talk to our team.

Wedding Planners

Having held over 2,000 weddings on the grounds of Stones of the Yarra Valley, we can comfortably say that the planning and running of weddings and special events is second nature to us. You can have every confidence of our professionalism and expertise when it comes to delivering your dream day.

That being said we find that some of our clients, particularly those who are planning their wedding from afar, want the added comfort and support of a wedding planner to manage the ins-and-outs of organisation. You will see in our preferred suppliers list that we have nominated a select list of outstanding individuals and companies we have worked with in the past, who we have every confidence in. If you do however wish to use someone who is not on our preferred suppliers list, they must first be approved in writing by the team here at Stones of the Yarra Valley.



Function Times

- Our four hour luncheon package provides for a ceremony at 10.00am, 10.30am or 11.00am, with the function concluding no later than 3.00pm, 3.30pm or 4.00pm.
- Our five hour evening package provides for a ceremony at 5.00pm, with pre-dinner drinks served in The Dairy at 6.00pm, and the function concluding no later than 11.00pm.
- Function extensions are only available outside of Daylight Savings Times beginning with an earlier ceremony. For a one hour extension, the cost is \$1,000 for the venue plus \$18PP for the Stones beverage selection or \$20PP for the Premium beverage selection.
- Please be aware bridal parties and guests do not have access to the property for photography or any other activity earlier than 45 minutes prior to your ceremony, unless otherwise agreed in writing by Stones of the Yarra Valley.



Deposit

An initial deposit of \$4,000 is required to secure your booking date, accompanied by a signed copy of our booking agreement. Please note your booking is not confirmed until payment of the deposit is received and receipted by Stones of the Yarra Valley.

Additional Payment

Further to the initial deposit, an additional payment of \$6,000 is required six months prior to your wedding in The Barn.

Public Holiday Surcharge

Please note that a 15% surcharge is applied to the food & beverage component of all weddings held on days when public holidays are observed. This surcharge reflects the increase in staff costs experienced on public holidays, and is in addition to the venue hire fee and minimum food and beverage spend.

Payment Terms

Your food and beverage package and final guest numbers must be confirmed and paid for no later than 14 days prior to your wedding date. No refunds, monetary or otherwise, will be made for any guest reductions after this date. Additional guests can be added at a later date and will be charged accordingly. Please be aware that within reason all pricing is subject to change.

There are no surcharges on the initial wedding deposit paid via credit card. Further wedding payments made via credit card will incur the following surcharges: 1.13% for MasterCard / 1.16% for Visa / 1.76% for American Express. Please note that these surcharges are subject to change to reflect current bank transaction fees.

Please note, Stones of the Yarra Valley requires valid credit card information upon booking for all events. The credit card provided will be charged for any incidentals incurred within 14 days of the wedding date, outstanding amounts, damage to the venue or additional charges post-event.

Cancellation

In the unfortunate event of a cancellation, Stones of the Yarra Valley must receive written notification from the client. If Stones of the Yarra Valley is able to secure another wedding in your nominated venue on the same date and at the same time as your original booking, your initial deposit and additional payment will be refunded, minus a \$1,000 administration fee.

Should Stones of the Yarra Valley be unable to secure another wedding in your nominated venue on the same date and time as your original booking, please note that your deposit and additional payment are non-refundable.

Stones of the Yarra Valley considers a postponement of a wedding date to be a cancellation of the original booking. To secure another date, a new booking agreement must be completed and returned with the required deposit. The original deposit and any additional payments will be refunded per the conditions outlined above.



Minimum spend applicable to evening weddings in 2021

JANUARY TO MAY, SEPTEMBER TO DECEMBER

- A minimum spend of \$25,500 on Fridays, Sundays and the day immediately prior to a public holiday falling on a Thursday or Friday
- A minimum spend of \$33,150 on Saturdays and Sundays prior to a public holiday
- A minimum spend of \$16,575 on Thursdays that are not public holidays or the day immediately prior to a public holiday

JUNE AND AUGUST

- A minimum spend of \$25,500 on Saturdays and Sundays prior to a public holiday
- A minimum spend of \$20,400 on Fridays and Sundays and the day immediately prior to a public holiday falling on a Thursday or Friday
- A minimum spend of \$16,575 on Thursdays that are not public holidays or the day immediately prior to a public holiday

Lunch time weddings in all months throughout 2021 incur a minimum spend of \$19,200

Minimum spend applicable to evening weddings in 2022

JANUARY TO MAY, SEPTEMBER TO DECEMBER

- A minimum spend of \$26,500 on Fridays, Sundays and the day immediately prior to a public holiday falling on a Thursday or Friday
- A minimum spend of \$34,450 on Saturdays and Sundays prior to a public holiday
- A minimum spend of \$17,225 on Thursdays that are not public holidays or the day immediately prior to a public holiday

Lunch time weddings in all months throughout 2022 incur a minimum spend of \$20,000



Minimum Spend Conditions

The venue hire of \$2,200, any public holiday surcharges and applicable venue hire extension costs are additional to the required minimum spend.

The food and beverage items outlined within the package can be applied to a minimum spend, however no further items can be created or included within the minimum spend.

Certain days such as, but not limited to, the festive period over Christmas and New Years may be subject to surcharges or higher minimum spends than those outlined above.



Responsibility of Guests and Conduct

The person who has signed this booking agreement is responsible for the behaviour of guests. That person will be liable for the cost of any damage incurred at the venue or in the grounds of the venue during the function.

Stones of the Yarra Valley are privileged to be licensed by the VCGLR to serve liquor to patrons at events held on our premises. The protection of our license is paramount and subsequently all staff hold a Responsible Service of Alcohol certificate and all staff will adhere to their legal responsibilities under this certificate. Stones of the Yarra Valley reserves the right to immediately conclude the function in the case of alcohol or illicit substance abuse by guests.

Pursuant to the provisions of the Occupational Health and Safety Act 2004 (VIC), Stones of the Yarra Valley must, so far as is reasonably practicable, provide and maintain for its employees a working environment that is safe and without risks to health, including psychological health. You must ensure that neither you nor any member of your party behaves in any manner prior to (including by correspondence or telephone) or during your function which poses a threat to the health, including psychological health, of any of our employees. This is an essential term of your contract with us. If in our reasonable opinion you breach this term we may end your contract with us immediately while maintaining our right to damages for breach.

Duty of Care on Days of Extreme Heat

Should the weather on your wedding day be forecast to exceed 32C, Stones of the Yarra Valley reserves the right to provide a pre-ceremony water station, to include small bottles of water on ice at \$3pp. We will inform you of the decision to provide this water station 7 days prior to your wedding, which will be charged to the credit card on file provided for incidentals.



Accommodation

Located just next door, The Farmhouse at Meletos is a stunning accommodation option offered to you exclusively on the night of your wedding. With exquisite attention to detail, The Farmhouse rooms all have adjoining ensuites, with The Tuscan suite our bridal room, all in one remarkable two-story building. Included in this package is a grazing style breakfast for you and your guests the following day. Please be aware that individual rooms are not available at the hotel, and the facility must be secured on an exclusive basis.

The Day Room

The Day Room is a wonderful purpose built space for the incredibly special preparation activities of our bridal parties. Located within walking distance to The Farmhouse, this beautiful open plan space provides for all your hair and makeup needs. It is complete with your own private courtyard and rainforest water wall.

Cheese Wheel Towers

As a wonderfully unique alternative to a traditional wedding cake, Stones of the Yarra Valley can provide a tiered tower of gourmet cheese wheels garnished with seasonal fruits and nuts. Our towers of local and imported artisan cheese will be portioned and served for your guests to enjoy with fruits, preserves and crackers as an additional course to dessert. Under our Food Act Safety Program, cheese wheel wedding cakes must be provided by Stones of the Yarra Valley. Please do not hesitate to contact us for further

Suppliers

Stones of the Yarra Valley have developed an outstanding list of suppliers including celebrants, florists, photographers, videographers, cake makers, stationery, babysitters, transport options and accommodation providers.

Please recognize that the success of your wedding has much to do with the selection of your suppliers. We have no hesitation.

in recommending those suppliers on our preferred list, which will be forwarded to you upon confirmation of your booking.

Please appreciate that Stones of the Yarra Valley reserves the right to deny access to our private property to any supplier or contractor. Should you have interest in a supplier that is not outlined on our preferred list, you must seek written approval from Stones of the Yarra Valley prior to confirming the supplier booking. Stones of the Yarra Valley may contact the supplier directly to discuss access times and requirements prior to possible approval.

Wedding Cakes

Stones of the Yarra Valley are happy to portion your wedding cake and serve on platters to the middle of the tables or into supplied bags for guests to take home. There is no additional charge for this service. Kindly note, the only food permitted to be brought onto the premise is your wedding cake.



The Providore at Meletos

Conveniently situated just next door at our sister property, Meletos lies the charming Providore. The wonderfully talented team at The Providore offer a range of stylish additions to enhance your big day. Ranging from hand crafted bonbonniere and personalised menus to elegant floral installations, creating your dream day has never been quite so easy!

Flowers and Foliage

Sourcing the very best local, seasonal foliage and flowers, The Providore can offer beautiful styling to adorn your chosen spaces. Taking their influence from French country floral combined with natural Australian beauty, the team at The Providore are able to provide a variety of styling options including bouquets, buttonholes, and striking foliage.

Styling Options

Allow your guests to dance the night away under the warm glow of festoon lights or add a touch of magic to your reception with indoor fairy lights, both of which are available to hire through The Providore to include set up.

Rustic lawn games provide a nostalgic delight for your guests whilst enjoying cocktail hour in The Dairy. Considering an outdoor ceremony? The Providore are able to provide and set up simple white chairs for your guests at your chosen ceremony location.

Additionally, personalised menus with a sprig of fresh foliage add a beautiful touch to any table.

Bonbonnieres

Choose from handmade natural soap, organic honey or artisan jam. Sourced from local suppliers and lovingly personalised, you're sure to find the perfect memento of your special day.



Extending Your Celebrations

We are delighted to offer an array of alternative venue options for all your pre-wedding festivities. Whether it's an intimate family dinner, pre-wedding drinks or a post-wedding celebration, we're sure to have you covered.



No.7 Healesville, our newest venue, is located opposite Four Pillars in the township of Healesville and offers a uniquely beautiful setting for special events. Incorporating an urban winery, restaurant and events space, we offer exclusive use of our Barrel Room for special occasions. Think towering wine barrels under the warm glow of chandeliers, it truly is a beautiful space.

Meletos

Café - Accommodation - Events

If the idea of keeping your celebrations all on the one property appeals to you, The Warehouse at Meletos has a range of options to make your wedding week as hassle free as possible. From relaxed pizza experiences in the courtyard to more formal intimate sit-down dinners with close family and friends, the Warehouse at Meletos is conveniently located within the Stones precinct, so you don't have to worry about transport.

Meletos BREWHOUSE

In addition to The Warehouse we are delighted to announce the acquisition of the Meletos Brewhouse, a boutique brewery within Meletos that offers brewery tours, tastings and experiences for guests.



Dating back to 1968 the historic Stables at Stones of the Yarra Valley were originally used by the stable hands of St Huberts winery as sleeping quarters and blacksmith rooms, catering for the large number of horses stabled on site. Over 150 years have past since those early days and following a superb conversion The Stables at Stones have re-opened as a restaurant and an intimate events space catering for up to 63 guests.

For more information regarding these venues please speak to one of our team who will be delighted to assist with your enquiry.



Sustainability

As part of our ongoing efforts to minimise our impact on this beautiful planet of ours, we have invested in our very own Closed Loop Composter. This incredible machine turns nearly 100% of our food waste into organic compost which is put to great use around the property.

As our restaurants head towards a zero-waste future, we have also switched all our fruit and vegetable delivery packaging to reusable tubs, previously used to transport local tulips!

Stones of the Yarra Valley has also undergone a high-level carbon footprint assessment via Climate Friendly and offer the ability to carbon offset your guest's attendance. The carbon footprint of your special day includes factors such as energy, gas, food and fuel consumption and waste production.

In lieu of a traditional bonbonniere, we can carbon offset your guest's attendance in conjunction with TreeProject by providing trees, shrubs and grasses needed to re-vegetate and repair our environment in beautiful Victoria.

With a donation of \$3 per guest, one seedling per person will be planted in the ground and we will print a message on the bottom of each menu to let guests know of your thoughtful contribution.

Our latest move towards more sustainable practices includes the installation of eWater Systems throughout our property. Keeping our waterways toxin free for years to come and vastly reducing our plastic consumption, the eWater Systems use just salt and electrolysis to generate simple, sustainable and highly effective alternatives to harmful packaged chemical cleaners and sanitisers. The company is run by a dedicated Melbourne based team with a passion for innovation, disruptive technology, and reducing our community's chemical and carbon footprint.

Due to our ongoing commitment to reduce our impact on the environment, please note that we cannot allow any balloons on the property, including balloon arches, decorations or balloon releases. Your understanding is greatly appreciated.

Reliability

With the ever changing climate, we have made significant investment to ensure we are always protected against Mother Nature's wily ways. With our entire property connected to back up generators, power disruptions are barely a blink.



You are welcome to join us in The Barn restaurant for lunch over a weekend to sample the latest selection of dishes from our current seasonal wedding menu. On Saturdays, The Barn offers an individually plated two or three course a la carte style lunch. Sundays celebrate our La Famiglia style, where whole roasted meats and social sharing dishes take centre stage over three courses.

Please be aware bookings are charged as per restaurant pricing and we do not have the capacity to offer a personalised tasting during these busy lunch services.

Our wedding menu includes the following:

- One hour of pre-lunch or dinner drinks and canapés in The Dairy
- Pre-lunch or dinner cheese & fruit table with crackers and nuts in The Dairy
- Our own baked bread and olive oil served to all tables
- La Famiglia or individually plated meal
- Roaming dessert
- Barista coffee and loose leaf teas

Canapés

Choice of four

MEAT AND POULTRY

Roast duck, five spice, hoisin rice paper rolls DF
 Lamb loin, compressed cucumber, tzatziki GF
 Sumac crisp chicken, bonito, chipotle mayonnaise GF DF
 Pork and chive wonton, black vinegar GF DF

VEGETARIAN

Black Savourine goat's cheese tartlet
 Truffle, mushroom, taleggio arancini
 Watermelon, Yarra Valley Dairy Persian feta, balsamic GF
 Smoked beetroot, ricotta, hazelnut, butter pastry

SEAFOOD

Hervey Bay scallop, XO, pickled radish GF DF
 Smoked trout, cauliflower, buckwheat blini
 Salted cod beignet, saffron aioli
 Spanner crab, avocado, crostini GF DF



Our varied dining styles at Stones of the Yarra Valley allow you to create an experience for your guests which reflects your very own personal tastes. The La Famiglia menu provides you with three entrees, two La Famiglia mains and two side dishes to be served to the centre of the table in a shared feasting style.

Should you opt for individually plated meals for your wedding reception, two dishes from both the entree and plated mains are served alternating or as a guest choice. A special addition to your wedding reception, our choice option gives your guests the opportunity to order their preferred entree and main on the day from your pre-selected menu at an additional cost of \$15 per person.

Entrée

Choice of two (Alternating or Choice),
or choice of three (La Famiglia)

Escabeche of cobia, shallot, carrot, sherry, burnt orange segments GF DF

Free range pork shoulder, apple, mustard, verjuice GF DF

Wandin quail, Sichuan pepper, Asian slaw, sesame, green chilli yoghurt GF

Heirloom carrot, grilled halloumi, herb crusted cauliflower, radish v

Caramelised onion tart, pumpkin, pecorino, wild rocket, vincotto v

King prawns, feuille de brick, babaganoush, pomegranate, herb

Duck breast, smoked honey, salt baked beetroot, soubise GF

Ocean trout rillettes, pickled cucumber, capers, cress, lavosh DF



La Famiglia

Choice of two

A selection of whole roasted meats and fish served in a banqueting style which honours the social aspect of dining. Your choices will be served to the centre of each table, sparking interaction between guests and celebrating the importance of family and friends on your special day.

Each of the below pays homage to the best seasonal produce by allowing the quality of the dish to speak for itself. The La Famiglia style allows you to also choose two sides to accompany your selected dishes, providing your guests with a true feasting experience.

Slow roasted lamb shoulder, salsa verde, cress GF DF

Miso baked barramundi, spring onion, chilli, coriander GF DF

Sher Wagyu rump 7+, crisp semolina, smoked aioli, jus

Petuna ocean trout, walnut tarator, tendril, radish GF DF

Whole John Dory, saffron beurre blanc, lemon, chive GF

Thyme roasted chicken, kale, burnt lemon GF DF

Plated Main

Choice of two

Eye fillet, parsnip skordalia, sauce bordelaise

Confit duck leg, braised peas, smokey lardons, chestnut, mint GF

Gnocchi alla romana, chimichurri, blistered cherry tomato, Yarra Valley Dairy goat's cheese v

Herb crusted lamb rump, Syrian eggplant relish, cavallo nero, labneh GF DF

Crisp polenta, romesco, charred asparagus, enoki mushroom v GF DF

Wild barramundi, salsa bianca, cauliflower, white anchovy, parsley GF DF

Free range chicken breast, passata, chorizo, olives, crisp artichokes DF

Seared kingfish, kohlrabi remoulade, fennel salad, caviar GF DF

Sides

Choice of two

Dobson potato, confit garlic, herbs, sumac GF DF

Mesclun leaf, sherry, breakfast radish, chive GF DF

Panzanella salad, charred red peppers, croutons, lemon vinaigrette DF

Green beans, salsa verde, Yarra Valley Dairy Persian feta GF

Roast pumpkin, frisee, seeds, white bean, tarragon dressing GF DF

Mount Zero farro salad, raisin, olive tapenade, salted ricotta, pine nut



Roaming Dessert

Choice of three

Dark chocolate delice, raspberries and coconut GF

Pistachio baklava, honey, rose petals

White chocolate cup, yuzu cremeaux GF

Espresso mousse tartlet, Pedro Ximenez, cacao

Burnt meringue, lemon, waffle cone

Baby pear, hazelnut cream, feuilletine

Salted caramel macaron GF

Yarra Valley cassis strawberries, vanilla bean tartlet

Loose Leaf Tea and Barista Coffee

Following your formalities, our in house barista will be on hand to provide your guests with a selection of hot beverages. Featuring the rich flavours of Collingwood's speciality roasters Allpress Espresso and a choice of loose leaf teas to provide the perfect accompaniment to your chosen desserts.



In addition to your luncheon or dinner package, our Head Chef has created the following array of options to completely spoil your loved ones!

Gelati Cart

Our very own Italian inspired gelati cart is available for hire! This gorgeous cart can be used either in The Dairy whilst guests mingle in the sunshine during canape hour, or towards the end of the evening in The Barn for that little extra sweetness at the end of the day. The price is \$9PP and you have a choice of six delicious flavours.

Freshly Shucked Oyster Bar

During your canapé hour of pre-dinner drinks, you have the opportunity of selecting an oyster bar to really spoil your guests. We only provide the most succulent and fresh Pacific or Rock oysters selected from Tasmania, New South Wales or Oyster Bay in South Australia. Our Head Chef is working every week with our suppliers to ensure the absolute best quality product and he or one of his team will freshly shuck the oysters in front of your guests as they sip their bubbles and begin the celebrations. The cost of the oyster bar is \$6 per guest to include the shucking chef!

Antipasti

Traditional antipasti dishes can be placed on the tables for your guests to enjoy as they take a seat in The Barn, featuring an array of cured meats, smoked salmon, marinated vegetables and olives for an additional \$9.50PP.

Seafood Platters

A stunning option for your guests to enjoy prior to entrees being served in The Barn, this cold platter will include a selection of fresh prawns, oysters, smoked trout and stuffed mussels at a cost of \$22.50PP.

Cheese & Fruit Table

To conclude your reception, a selection of local and imported artisan cheeses can be displayed on a beautiful grazing table for an additional \$9 per head. Our cheese table will be styled and garnished with seasonal fruits, nuts and lavosh for your guests to enjoy as a savoury addition to sweets. Should you opt for a cheese table at the end of your occasion, we can offer a selection of house made dips, breads and grissini in lieu of the cheese station in The Dairy.



Glossary

BAKLAVA; Sweet dessert pastry made with layers of filo and chopped nuts, sweetened with honey

BLINI; Russian and Ukrainian traditional petite buckwheat pancake

BONITO; Fermented and dried Skipjack tuna

BORDELAISE; Classic French sauce made of dry red wine, bone marrow, shallots and demi glaze

BUERRE BLANC; French butter and white wine sauce made with saffron

CASSIS; Sweet, dark red blackcurrant liqueur

CAVALLO NERO; Tuscan cabbage, also known as Tuscan kale, black cabbage

CHIMICHURRI; Finely chopped parsley, garlic, olive oil, oregano and red wine vinegar

CHIPOTLE; Mexican smoked;dried chilli jalapeno used to give our mayonnaise a subtle kick

ESCABECHE; Marinated and cooked in vinegar, originating in the Mediterranean and Latin America

FARRO; An ancient whole grain

FEUILLETINE; French crispy sweetened crepe shards with a buttery flavour

GNOCCHI ALLA ROMANO; Semolina baked gnocchi, crisp coated, rich and creamy centre

KOHLRABI; German turnip, similar to cabbage in taste

LABNEH; Strained Greek yoghurt, removing most of the whey

LARDONS; French pork fat cured with salt

PANZANELLA; Tuscan chopped salad of bread, tomato, basil, olive oil

PECORINO; Italian hard cheese made from sheep's milk

ROMESCO; Red pepper and almond based sauce originating from Spain

SALSA BIANCO; Italian white butter sauce, shallots, vinegar and garlic

SALSA VERDE; Italian green sauce of parsley, basil, garlic, olive oil and lemon

SKORDALIA; Thick puree of parsnip and garlic

SOUBISE; Slowly cooked onion and butter creamy puree

TALEGGIO; Mild, semi soft Italian cheese with a strong aroma

TARATOR; Middle Eastern sauce of chopped walnuts, herbs and lemon juice

VERJUICE; High acidic juice made from pressing unripe grapes

VINCOTTO; Sauce of slow cooked, non fermented grape reduction

XO; Spicy seafood flavoured sauce, originating in Hong Kong

Notations

V Vegetarian

DF Dairy free

GF Gluten free



Let's Talk !

Our team would love to hear from you!

For further information on holding your wedding at Stones of the Yarra Valley or to arrange a time to meet with us, please contact:

Sarah Volpe

Sarah@stonesoftheyarravalley.com

+61 (03) 8727 3000

14 St. Huberts Road, Coldstream VIC 3770

We look forward to working with you to ensure an absolutely gorgeous wedding at Stones of the Yarra Valley.