



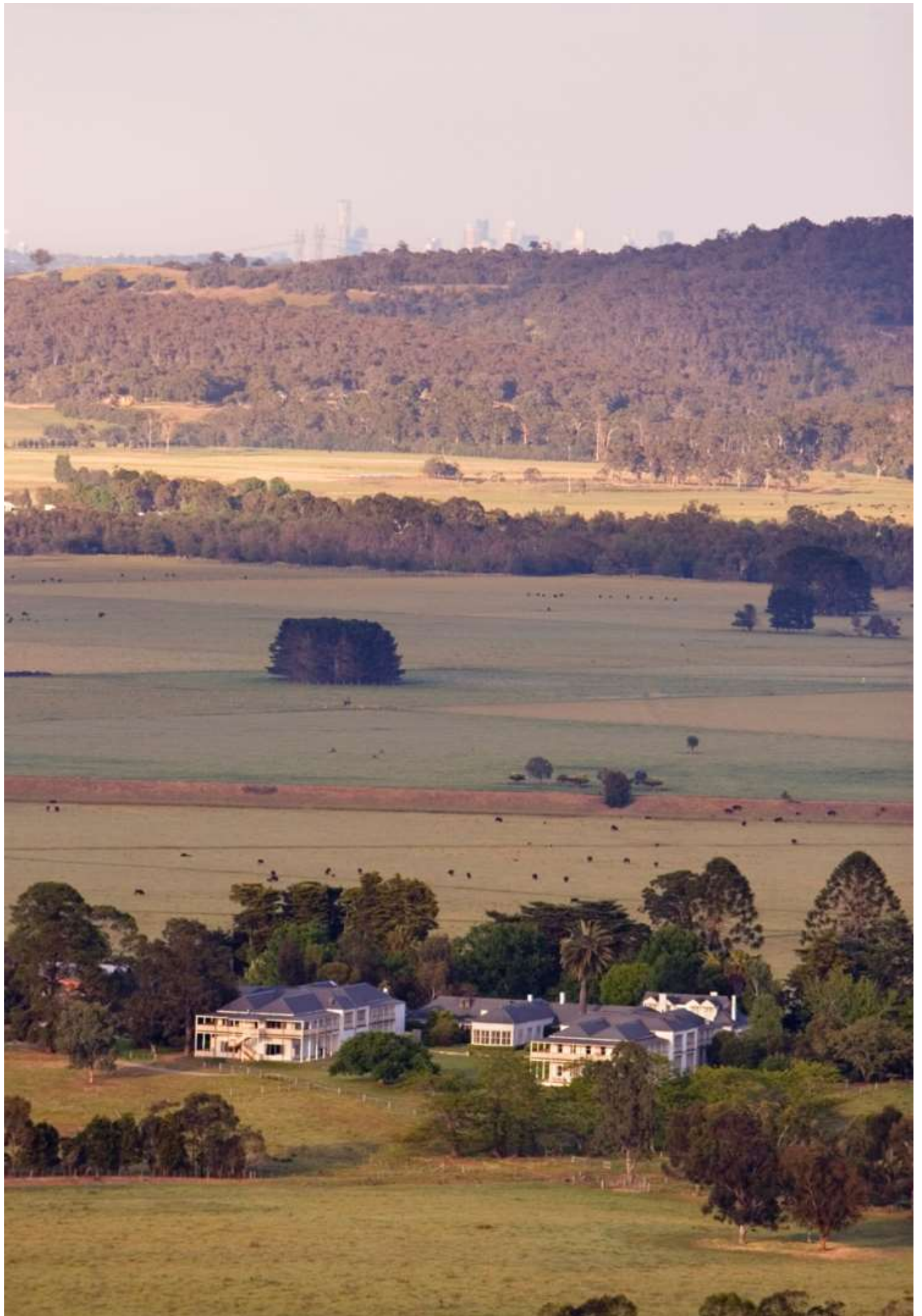
CHATEAU YERING

Yarra Valley



Wedding Package

2022-2023



Welcome

For a quarter of a century Chateau Yering has been host to brides and grooms beginning on a journey that will see a marriage last a lifetime. Chateau Yering Hotel sits in the heart of the spectacular **Yarra Valley, Victoria's oldest wine region on 250 acres of private land.**

The Oak Room takes your breath away and offers gorgeous views across the Yarra Valley to the grand structure of Domaine Chandon in the distance. This incredible ballroom can host up to 120 guests and has direct access to our gorgeous gardens and lawns.

What better way to end a wedding day than to have accommodation available onsite. Chateau Yering features 32 individually designed suites with four styles from a large hotel-style to exclusive apartment. The stateliest of accommodation perfect for your guest accommodation and your wedding night.





We are here for you.





Food & Beverage Packages

3 Course Alternate Drop - \$180pp

The traditional elegant style to match its surrounds. Incredible classy food to pair with your sophisticated guests

Start your seated dinner with freshly baked bread, enjoy a 3 course alternating meal of entree, main and dessert accompanied by shared sides. (\$120 excluding Beverages)

3 Course Shared Menu - \$180pp

The perfect style to spark conversation amongst guests and ensure that everyone comes together over an incredible spread of food

Enjoy freshly baked bread with your antipasto entree, shared main dishes and sides and your choice of roaming or share plate desserts. (\$120 excluding Beverages)

Roaming Menu - \$160pp

The relaxed style of celebration where mingling and relationships are a priority, and guests enjoy an incredible spread of food— (\$100 excluding Beverages)

Our roaming canapes are followed by your selection of 6 savoury and sweet items served continuously for 4 hours.

Traditional Dining - Beverages

We love local! We've worked closely with friends and neighbours to bring you a superb collection of wines and ales. Packages are for service of 4.5 hours.

Prices shown are per person.

Local Legends \$60

Choose 1 sparkling, 2 whites & 2 reds from the Local Legends menu over page.

Includes Coldstream Brewery beers, Napoleone ciders, soft drinks and juice

Valley Victors \$75

Choose 1 sparkling, 2 whites & 2 reds from the Valley Victors menu over page.

Includes Coldstream Brewery beers, Napoleone ciders, soft drinks and juice

The Vignerons \$90

Choose 1 sparkling, 2 whites & 2 reds from the The Vignerons menu over page.

Includes Wolf of the Willows beers, Napoleone ciders, soft drinks and juice

On Consumption or Bar Tab

Minimum \$10 per person.

You're welcome to select any wines from our wine list however we are unable to guarantee sufficient stock on selections.

Upgrades

Basic spirits service - plus \$20

Premium spirits service - plus \$30

Cocktail Jugs - \$20 per jug

1 Not available as a 'bar tab' or 'on consumption'.

*All alcohol must be supplied by the venue, no BYO allowed.

Beverages Menu

We love local! We've worked closely with friends and neighbours to bring you a superb collection of wines and ales. Packages are for service of 4.5 hours.

Prices shown are per person.

Local Legends \$60

Sparkling
En Vie
Blanc de Noir
Rob Dolan
Blanc de Blanc
White
Rochford Estate
'Latitude' Sauvignon Blanc
Soumah
Tutto Bianco D'soumah
Medhurst
'Yarra Valley' Chardonnay
LaBoheme
'Act One' Riesling
Red
Ingram Road
Merlot
Yering Station
'Little Yering' Shiraz
Crothers
Pinot Noir
Warramate
Cabernet Sauvignon

Valley Victors \$75

Sparkling
Coombe
Sparkling Brut
Rochford Estate
'Estate' Blanc de Blanc
White
Dominique Portet
Sauvignon Blanc
TarraWarra
Chardonnay
Rob Dolan
'White Label' Pinot Gris
Valentine
Riesling
Red
'Crudo' by Luke Lambert
Shiraz
Soumah
'Upper Ngumby' Pinot Noir
Rob Dolan
'Black Label' Sangiovese
Rochford Estate
'La Gauche' Cabernet Sauvignon

The Vignerons \$90

Sparkling
Yarrabank
Cuvee
Chandon
Vintage Brut
White
Toolangi
'Paul's Lane' Chardonnay
Warramunda
Viognier
Helen's Hill
'Evolution' Fumé Blanc
Coombe
'Tribute' Chardonnay
Red
Giant Steps
Pinot Noir
Steels Gate
Shiraz
Squitchy Lane
Cabernets Blend
De Bortoli
Section D4 Nebbiolo



Ceremony Package

We have many beautiful indoor and outdoor locations for your wedding ceremony.

A ceremony on-site fee of \$2000 does apply and is inclusive of:

Exclusive use of our heritage listed gardens, Eleonore's or The Oak Room

30 white ceremony chairs

Red carpet

Signing table with two chairs

Outdoor music system

Staff to direct and assist guests

*Marquees can also be provided, POA



All Packages Include

- Roaming canapes
- 5 hour room hire
- Freshly brewed tea and coffee
- Access to our stunning gardens and hotel for photography
- White linen tablecloths and napkins
- Setup of your name cards & bonbonniere
- Elegant glass oil lanterns for table
- centrepieces & table numbers
- Wishing well birdcage & gift table
- Cake table & knite
- Cutting & service of your wedding cake
- Cordless microphone & lectern for speeches
- Onsite car parking
- Garden games of Croquet and Bocce
- Highly experienced and dedicated wedding coordinator on the day

Sample Wedding Menu

All receptions at Chateau Yering Hotel will commence with a maximum of one hour of drinks and canapes.

ENTREE

- 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)
Tasmanian smoked salmon, crab remoulade, saffron aioli, Yarra Valley salmon roe, torn sourdough crouton

MAIN

- 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)
Sous vide duck breast, spiced spring roll, carrot puree, grilled eggplant salad

Dessert

- 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)
Maffra cheddar, quince paste, compressed celery, fig and ginger crackers

Sample Cocktail Menu

Please select 6 items, to be served continuously for 4 hours throughout your reception.

(Additional items, \$10.00 per person)

SAVOURY

Mini Fish & Chips potato cake, battered fish, fries & lemon

Mini Beef Burgers beef pattie, bacon, cheese, house made tomato relish

Chicken Yakatori spring onion, sesame & honey marinate

Seared Scallops cauliflower purée, black bean vinaigrette

Goat's Cheese Vol-au-vent red onion jam

Potato Truffle & Gruyere Cheese Pizza

Confit of Duck & Wild Mushroom Risotto

Thai Fish Cakes Vietnamese herb salad, hot & sour vinaigrette

Mini Almond & Coriander falafel Balls pickled cucumber salad, mint & yoghurt dressing

Spiced Pork Belly Salad rocket, potatoes, honey & mustard dressing

SWEET

Mixed Berry Cheesecake

Blueberry Financier almond cake, with blueberries and Chantilly cream

Chocolate Raspberry Brownies

Lemon Meringue Tarts creamy lemon curd and caramelised meringue

Chocolate Glazed Profiteroles filled with vanilla cream patisserie

Berry and Mascarpone Tart

Apple Pie Macaroons

Chocolate Opera Gateau chocolate ganache, coffee buttercream, almond sponge

Tiramisu Chocolate Cups



Accommodation

Get in contact to discuss accommodation pricing and options to best suit your needs or to talk to us about the following additions:

- Complete hotel exclusivity & bridal suite
- Bridal suite hire (complimentary for weddings over 30 guests)
- Wedding day preparations

Chateau Yering Hotel hosts 32 accommodation suites perfect to retire into after a night of celebration. All rooms offer either a private balcony or patio and offer glorious views of the surrounding Yarra Valley to be enjoyed. All accommodation room rates are inclusive of complimentary wifi, car-parking and a full buffet breakfast at our very own Sweetwater Cafe.

Check in – 14:00 hours | Check out – 10:30 hours

22 x Melba Suite; 6 x Yarra Suite; 3 x Stable Suite; 1 x Yering Suite





Additional Services & Costs

Wrought Iron Archway:	From \$200.00
Children's Meals:	\$60.00 2 course, main & dessert
Supplier Meals:	\$60.00 (1 main course)
Side Dishes:	\$5.00 per person (seasonal vegetables or salads)
Function Extensions :	\$400.00 per half hour (conditions apply)
Beverage Extensions:	\$15.00pp per half hour (conditions apply)
Additional Canapés:	\$5.00 per piece
Wooden Dancefloor:	from \$860.00 POA
Chair Covers & Sashes:	\$7.00 per chair
Large Love Letters:	From \$300 POA
Large Initials & Numbers:	POA
Candy Buffet:	Price on application
Tea Light Candles:	\$30.00 for 30 candles
Fresh Rose Petals:	\$100.00 per bucket
Wine Barrels:	\$50.00 each



Preferred Wedding Suppliers

CELEBRANTS

Janet Hussey 0407 007 144
www.janethussey.com.au
janet@janethussey.com.au

Celebrant Maree 0409 235 243
www.mareelivy.com.au
mareelivy@bigpond.com

FLORISTS

Flowers of Yarra Glen 03 9730 1773
www.flowersofyarraglen.com.au
info@flowersofyarraglen.com.au

Debbie O'Neill

0412 513 354
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debbie@debbieoneill.com.au

CAKES

Crème De La Cakes 0432 197 270
www.cremedelacakes.com.au

Renate Elise Designer Cakes 0430 545 991
renate.elise@hotmail.com

PHOTOGRAPHY & VIDEOGRAPHY

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tizia@tiziamayphotography.com.au

A Touch of Flash Photography 0402 326 495
www.touchofflash.com.au
sean@touchofflash.com.au

Stu Art Productions 0414 826 723
www.wedding-videomelbourne.com.au
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BEAUTY

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MUSIC & MC

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Steve Angelini
www.mmmusic.com.au

Music with Memories 0433 345 543
Shannon

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TRANSPORT

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We look forward to your arrival.

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