



**BIG HILL
VINEYARD**

**WEDDING
Brochure**

Contact Janine 0409 544 381

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Big Hill Vineyard

3 Belvoir Park Rd Ravenswood

Corner of Calder Highway & Belvoir Park Rd
13 kms south of Bendigo, Victoria





**BIG HILL
VINEYARD**

**Thank you for considering our venue
for your upcoming wedding.**

**This exclusive picturesque venue
is situated on 95 acres with huge
majestic gum trees, rolling vineyards
and large granite boulders with
Mt Alexander as the backdrop.**

**Our talented and creative chef, Jas
has created a sumptuous
selection of al la carte, buffet
and cocktail meals to cater for
all occasions, tastes and budgets.**

**We look forward to providing you
with a memorable experience
at Big Hill Vineyard.**

**Formal function room
with room for a band and dance floor
120 seated or 240 standing**

**Café & Veranda
40 seated or 80 standing**

**The Big Shed
250 seated or 500 standing**



Packages

Traditional

5 hours - \$75 per person

3 canapes on arrival

Entrée and Main
(2 selections – alternate service)

Wedding cake served with Chantilly
cream and berry compote

Dessert is an additional \$10 per person

Buffet

5 hours - \$60 per person

3 canapes on arrival

2 mains, 3 salads and fruit platter

Wedding cake served with Chantilly
cream and berry compote

Cocktail

5 hours - \$45 per person

8 light canapes on arrival

5 substantial canapes

Dessert buffet

Wedding cake served on a platter

Inclusions

Tea and coffee station
Bridal room
White linen and napkins
Chair covers
Cake table and knife
Gift table
Dance floor
Microphone and PA system

Wedding Ceremony

\$500

Rehearsal ceremony
40 white chairs
Red carpet
Microphone and PA system
Signing table
Water station

Choice of gazebos or arbours

Large LOVE Letters

\$150

Styling Items

A selection of centre pieces
wishing well and candy bar
available for hire



**BIG HILL
VINEYARD**

Beverages

Light and heavy beer
Red, white and sparkling wine
Juice and soft drink
\$40 per person

Juice and soft drink
\$15 per person

Bar tab or cash bar





TRADITIONAL PACKAGE



Entree

Prawn cocktail, king prawns, wild rocket, cherry tomato, cocktail sauce and filo pastry

Panko Crumbed calamari, salt & pepper squid with garlic aioli and green leaves

Orange glazed duck, prosciutto, caramelised pear and arugula with balsamic reduction

Prosciutto wrapped chicken roulade stuffed with sun-dried tomato and cream cheese served with cauliflower puree and pomegranate reduction

Smoked salmon and seared scallop with apple salsa and water cress dressing

Tuna tartare, diced tuna with chilli, ginger, sesame, ciabatta and seaweed salad

Roasted pumpkin and ginger soup with garlic croutons (V)

Main

Grilled chicken breast, mushroom sauce, truffle mash, steamed asparagus & marinated cherry tomatoes

Pan fried barramundi, roast kipfler potatoes, broccolini, cherry tomatoes with beurre blanc

Char grilled beef tenderloin, dauphinoise potato, spinach and watercress, vichy baby carrots and red wine jus

Char sui marinated pork loin, fried rice, buttered bok choy and char sui sauce

Herb crumbed lamb rump, butternut pumpkin puree, prosciutto wrapped baby beans and red wine jus

Confit duck, sweet potato mash, honey vichy carrots, red wine glazed baby beetroot and orange sauce

Grilled salmon, pea & Mushroom risotto, steamed asparagus and bearnaise sauce

Three cheese ravioli with mushrooms, cherry tomatoes, basil pesto & parmesan cheese shavings (V)

Mediterranean filo bag, roasted vegetable, pearl couscous, crisp green and capsicum coulis (V)

Dessert

Mini pavlova with wild berries compote and dusted cinnamon

Double chocolate pudding with ganache sauce and cream

Black forest cake with shaved dark chocolate, cherries and raspberry coulis

Tiramisu with cinnamon cream and fresh berries

White chocolate and raspberry cake with chocolate dust

Mango cheesecake served with double cream and strawberries

Double chocolate mud cake served with strawberries and cream



BUFFET PACKAGE

Salads

German Potato Salad - crispy bacon, shallots, parsley, dill, pickled cucumber tossed with sour cream and mayonnaise

Coleslaw – a crispy combination of red and green cabbage, carrots and red onion with whole egg mayonnaise

Mediterranean Salad – delicious combination of roasted vegetables tossed with penne pasta and pesto aioli

Greek Salad – iceberg lettuce, kalamata olives, cucumber, capsicum, tomatoes and feta cheese dressed with white wine vinaigrette

Caesar Salad – iceberg lettuce, anchovies, soft boiled egg, parmesan, Crispy bacon with Caesar dressing

Pumpkin and Quinoa Salad – Arugula, Spanish onion, cherry tomatoes, Bulgarian feta cheese, roasted butternut pumpkin with roasted pine nuts and seeded mustard dressing

Nicoise salad – baby cos lettuce, chat potatoes, baby beans, tuna, grape tomatoes, black olives, hard boiled eggs, anchovies, tossed with nicoise dressing



Mains

Char sui marinated barbeque pork belly ribs garnished with coriander served with bok choy

Dijon mustard roast beef served with election of roast vegetables and red wine jus

Barramundi fillet lightly grilled with beurre blanc sauce and jasmine rice

Orange glazed roast pork served with gravy, apple sauce and crackling

Stir fried chicken, black beans, green and red pepper, coriander served with fried rice

Herb and garlic marinated chicken thigh fillet with gremolata dressing served with garlic roasted kipfler potatoes

Slow cooked lamb shoulder marinated with garlic and rosemary served with root vegetables, mint jelly and red wine jus

Creamy butter chicken curry served with basmati rice, pappadums and mango chutney

Beef and wild mushroom stroganoff served with creamy potato mash

Lamb Rogan Josh served with basmati rice and homemade naan



COCKTAIL PACKAGE

Cold Selection

Cherry tomatoes, bocconcini cheese
and basil skewers

Vietnamese rice paper rolls
with soy dipping sauce

Cream cheese, caramelised onion
and micro herb tart

Smoked salmon
and cream cheese cucumber bites

Anti-pesto skewers, prosciutto, bocconcini
and sun-dried tomatoes

Tomato and basil bruschetta
with balsamic reduction

Mini chicken Caesar salad in wonton cups

Rare beef tartare
with salsa verde, truffled mayo on crostini

Turkey slider with brie and cranberry jam

Tuna ceviche on crostini with micro herbs

Hot Selection

Fried cauliflower florets
with spiced tomato chutney

Spinach, ricotta and filo triangle with aioli

Mini pizzetta of pumpkin, mushroom and feta

Asian spring rolls with soy dressing

Chicken satay skewers

Roast pumpkin and goat cheese arancini

Prawn twister with coriander and sweet chilli

Vegetable curry puffs with curried tomato sauce

Cocktail lamb cigar with mint & coriander sauce

Moroccan chickpea cakes



Sweet Selection

Lemon meringue tart

Jam donuts with whipped cream

Chocolate mousse shooter

Dark chocolate brownies

Assorted flavoured macarons

Assorted mini cakes with whipped cream

Substantial Options

Additional \$10 per person, per item

Fish bites with tartar sauce

Pulled pork sliders with coleslaw

Mini chicken & bacon wraps

Char sui pork tenderloin

Salmon tataki with miso mayo

Pork belly with braised red cabbage
and balsamic glaze

Haloumi slider, grilled pumpkin & tomato relish

Mushroom and pea risotto mini cups



GENERAL INFORMATION

PRICING

All prices are inclusive of GST and valid until 31st of December 2022.
15% surcharge applies on public holidays.

MINIMUM NUMBERS

The minimum number for a Saturday evening is 60 adults.
Bookings of less than 60 will depend on availability.

CHILDREN - aged 5 to 13

Meals are available for \$25 per child.

CONFIRMATION OF BOOKING

All weddings must be confirmed by completing the *Booking Application Form* together with a \$500 deposit within 14 days of making the booking.

TRANSFERRING WEDDING DATE

If the date is changed within 3 months of your wedding your original date must first be resold.

If the original date is not resold your deposit of \$500 is forfeited and another \$500 is required to confirm the new date.



CANCELLATION

The \$500 wedding deposit will only be refunded if we can resell the venue for the same date.

If cancellation occurs within 14 days of the wedding date, you will be invoiced for the full amount.

COVID19

If your booking is impacted by COVID19 and needs to be changed, an alternate date will be provided at no extra cost.

PAYMENT

Balance of the wedding cost will need to be paid within 14 days prior to the wedding at which time final numbers and menu selection will need to be submitted.

Additional charges such as bar tab and any extras are to be paid prior to the conclusion of your wedding.

Payment options include cash, EFT and credit card.

1.5% fee will apply for credit card payments.



GENERAL INFORMATION (cont'd)

SMOKING

Big Hill Vineyard is a non-smoking venue and we ask that all smoking guests respect this and invite them to only smoke in the carpark.

RESPONSIBLE SERVING OF ALCOHOL

Big Hill Vineyard adopts a policy of Responsible Serving of Alcohol in accordance with the Liquor Laws of Victoria.

We reserve the right to refuse service to any intoxicated or underage guests, ensuring our duty of care to all.

As the host, you will be the first to be notified, if in our opinion, any guest is intoxicated, alcohol service to them will be suspended or they may be asked to leave the premise.

We would appreciate your assistance and understanding if such a situation were to unfortunately arise.

CONTRACTORS - Musicians, Photographers, etc

Contractors will be provided with water and soft drinks.

Contractors will not be provided with meals or alcohol.
The main meal can be provided for \$35 per person.



TRANSPORT

Please ensure that serious consideration is given to how to get guests home. Taxi and/or Uber should be pre-booked or you may want to consider booking a bus.

We do have ample onsite secure parking. Vehicles can be left overnight and picked up the following day after 10am.

DAMAGES

Any damage to the property during your function will be the responsibility of the bride and groom.

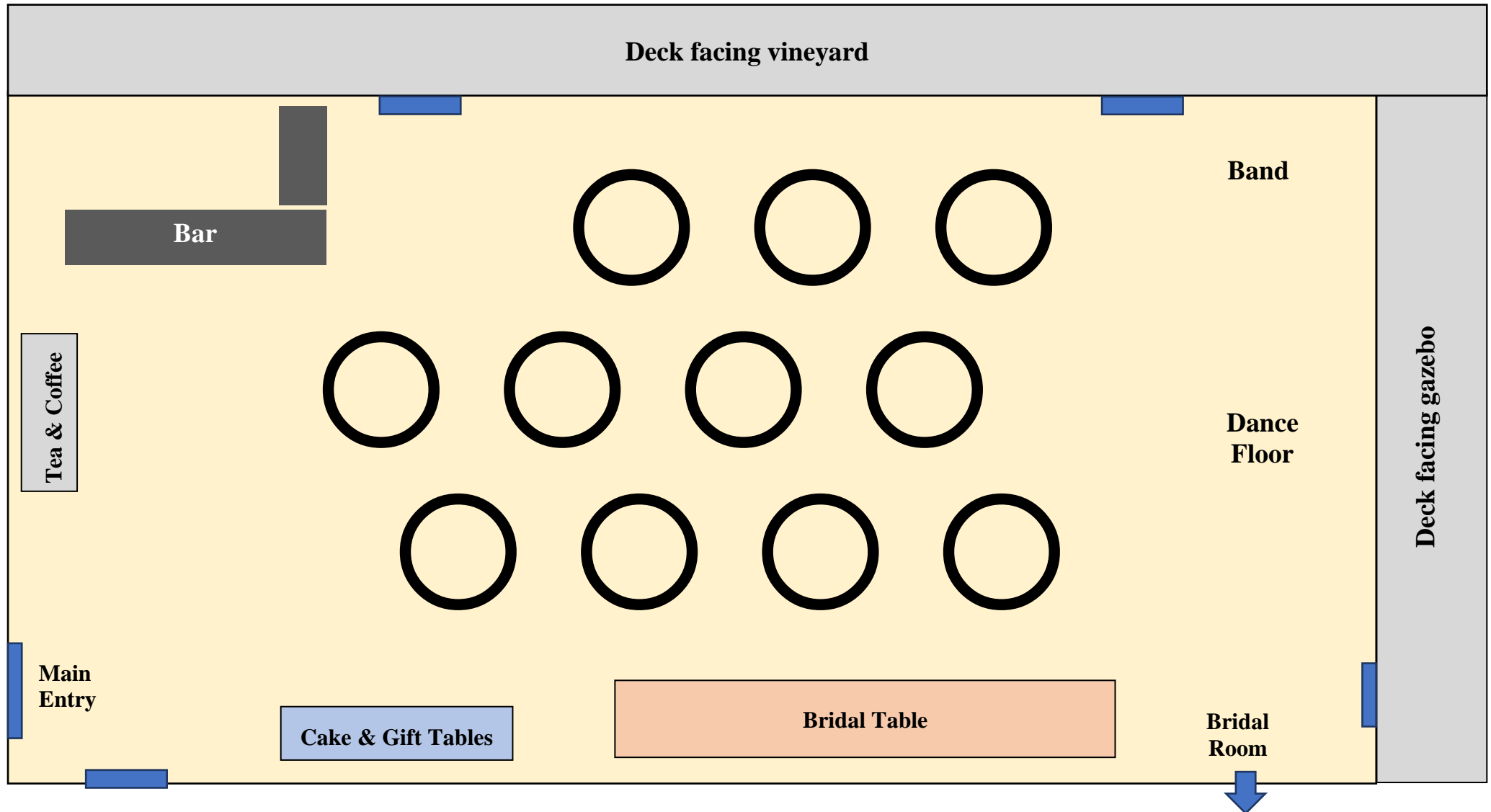
LIABILITY

Our staff will take care of your needs and look after your belongings. However, we will not accept any responsibility for damage or loss of articles or gifts left in the reception centre.

SAMPLE TABLE MAP

This is a sample table plan for 120 guests in the formal function room.

The bridal table can be positioned against the back wall (as shown) or along the vineyard facing window.



Booking Form



Start Times Ceremony _____ **Wedding Date** ____ / ____ / ____

If applicable

Reception _____ **Large LOVE Letters** [] **Styling Items** []

Traditional [] **or Buffet** [] **or Cocktail** []

Beverages Full [] **or Non-Alcohol** [] **or Bar Tab** [] **or Cash Bar** []

No Guests Adults [] **Children** [] (under 13) **Formal Room** [] **or Big Shed** []

Deposit of \$500 to accompany this form to confirm the wedding date.

Cash, Credit Card or EFT Payment – Bank: CBA Name: Big Hill Vineyard BSB: 063 506 A/C: 10809747.

We acknowledge that we have received and read the “General Information” and accept the conditions.

Bride

Name _____

Phone _____

Email _____

Signature _____

Date ____ / ____ / ____

Groom

Name _____

Phone _____

Email _____

Signature _____

Date ____ / ____ / ____

Office use only:

Deposit Paid ____ / ____ / ____

Payment Method Cash / Credit Card / EFT