

FERGUSSON

Winery & Restaurant



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Fergusson Winery & Restaurant has come a long way since our first vines were planted in 1968. Like those young vines, we have grown into a place where you can leave the worries of life behind. It is our passion to provide you with the perfect day, night or special event.

We can provide everything for your special day, including our Forever Chapel and Secret Garden to bring your fairy-tale to life. From the Restaurant overlooking the winery, you can enjoy breakfast, lunch, dinner and light meals accompanied by our award winning wines.

Wills Road, Yarra Glen, Victoria 3775
Phone 03 5965 2237
Fax 03 5965 2405
Email info@fergussonwinery.com.au
www.fergussonwinery.com.au

Congratulations on your Engagement

This is a new and exciting time for you both and, with the help of Fergusson Winery & Restaurant, we can make this special day a memorable one.

Located in beautiful Yarra Valley, Fergusson Winery offers you the choice of two picturesque locations for your ceremony. We have our gorgeous storybook chapel nestled amongst the vines or exchange your vows on our manicured lawns with the vineyard as your backdrop.

Complete your special day with your reception in our rustic style restaurant with cathedral ceilings, solid native timbers, hand sawn refectory furniture and our large open fire. Our menu offers the choice from our delectable 3 course meal; our very popular buffet spit roast with seasonal vegetables and salads, or the option of our scrumptious A la Carte Menu.

The Ceremony

Chapel in the Vines

Yours exclusively for the most romantic day of your life. Featuring stained glass windows, this storybook chapel is nestled next to the vines in a relaxed setting for the fairytale wedding you dreamed of.

Seating is provided for approximately 20 guests with standing room to accommodate a further 60 guests comfortably.

We provide a beautiful clothed table and chairs for signing the Marriage Certificate.

Tranquil Stroll Garden

Our Tranquil Stroll Garden can be used for that perfect outdoor wedding. Featuring a magnificent antique pavilion and Monet style bridge, with water lilies, and bird life creating wonderful ceremony or photo opportunities.

The Reception

The Decorations

White linen tablecloths are provided for the Bridal and cake display table and damask serviettes for all the tables. We can arrange for extra linen on request. Please ask us for a quote.

In order to minimise costs, all other decorations such as place cards, flowers, table decorations etc are left for you to provide. This way, the theme of the night is based purely on your own individual tastes. All we ask is that any decorations be delivered at least 24 hours prior and then we simply set the restaurant ready for your big day. There is no set up cost.

DJ, Bands or personal music we leave for you to provide. We provide the PA and microphone system.

Duration

5 hours Reception.

Reception time is to begin with the commencement of pre-dinner drinks. The bar closes ½ hour (30 minutes) prior to the conclusion of the reception. At this time it is suggested the Bride & Groom commence their “goodbyes” in order to finish your function on time. With prior agreement extra time can be arranged. Please ask us for further details.

The Menu's

Now that all the formalities are over, the reception is the time to relax and really enjoy the celebration feast with your family and friends. You won't go away hungry.

Each menu is tailored to reflect your individual tastes and to take advantage of seasonal produce. Special dietary requirements can be catered for at no extra cost. Personalised menu's are on the table for your guests on the day.

All menu options include sparkling wine, Hors D'oeuvres & 3 courses.

Option 1 *50/ 50 Menu*

Two dishes are selected for each course and served on an alternating basis (50/50).

Selection of dishes for Bridal table can be pre ordered and do not necessarily need to be alternating serves.

Option 2 *The Buffet Menu*

Choice of 3 entrees and 3 desserts ordered on an a la carte basis and served to the table. The main course taken from the buffet features our signature dish aged "Charolais Beef" gently roasted on the turning spit over the open fire, with a selection of fresh, locally grown salads and vegetables.

Option 3 *A la Carte Menu*

A total a la carte 3-course menu, offering your guests a choice of 3 innovative entrees, 3 mains and 3 desserts from the personalised menu.

The Beverages

All our menu options include Fergusson table wines. Also included are soft drinks, water, and freshly brewed tea and coffee.

Sparkling wine is provided for your pre-dinner drinks and for your toasts. Yarra Valley Muscat is offered to finish your evening.

The wines may be upgraded to our premium range. Please ask us for further details.

Although the costs do not include beer and spirits, we are happy to provide you with a detailed quote if you wish for us to include these, otherwise they may be provided by yourselves. We do not charge a service fee for this; simply have the beer delivered a couple of days earlier for chilling and we'll serve it from our bar on the night.

Sample 50/50 Menu

Entrée

**Salt & Pepper Calamari on a bed of Italian salad
traditionally served with lemon & tartare**

~

**Salad of Avocado and Deep Fried Camembert,
drizzled with port and red currant glaze**



Main

**Chicken Karumba style topped with
pan fried prawns, asparagus and garlic butter**

~

**Prime Porterhouse served medium
with a mushroom and muscat cream sauce,
Onion and cracked pepper, mash & greens**



Dessert

Cheesecake served with all the trimmings

**Sticky date pudding served with
lashings of cream & ice cream**



Coffee & Chocolates

Sample Buffet Menu

Entrée

**Chicken, Semi Dried Tomatoes and
Basil Spring Rolls served with
Pickled Vegetables and a Dipping Sauce**

~

Honey Chilli Prawns served with a Mango Salsa

~

**Sweet Potato Gnocchi served with
a tomato & capsicum sauce and Parmesan**



Main

**Prime aged Charolais Beef cooked on the turning spit,
taken from the serverly with a selection of condiments,
fresh vegetables & salad**



Dessert

Sticky date pudding served with lashings of cream & ice cream

~

Trio Choc Mousse served on a pool of chocolate sauce

~

Delicate lemon tart with coulis & berries



Coffee & Chocolates

Sample A La Carte Menu

Entrée

Salt & pepper Calamari served on a bed
of Italian salad with lemon and tartare

Hot chicken salad with fresh mango slices,
roasted cashew nuts and pappadams

Baked gnocchi topped with roasted vegetables spinach & pesto



Main

Rack of Lamb, roasted pink with rosemary &
garlic mint sauce & kipfler potatoes

Fish of the Day with a Moroccan marinade served
with cous cous & snap peas

Chicken Karumba style topped with pan fried prawns,
Asparagus and garlic butter

Whole Porterhouse roasted medium rare
sliced New York Cut with vegetables

Cheesy Vegetable lasagne - layers of fresh pasta, spinach, ricotta,
tomato, pumpkin, mushroom, capsicum and eggplant



Dessert

Sticky date pudding served with lashings of cream & ice cream

Yarra Valley Cheese & Greens Platter
Trio Choc Mousse served on a pool of chocolate sauce



Coffee & Chocolates

Inclusions

- ♥ Unique wedding setting – formal or informal for up to 120 guests with a dance floor or 150 guests without a dance floor
- ♥ Exclusive use of the venue for your special day
- ♥ Sparkling wine for toasting
- ♥ Display table for your cake
- ♥ Cutting of the cake
- ♥ Service & supply meals – a main meal and soft drink is provided at no charge
- ♥ Personalised, professional, courteous and friendly service
- ♥ 5 Hours duration for Reception commencing from the service of Hors d'oeuvres.
- ♥ Petit Fours
- ♥ Linen tablecloths for Bridal table and cake display table
- ♥ Linen napkins through out
- ♥ Personalised menus on each table
- ♥ Candles on the table (optional)
- ♥ Hors D'oeuvres served with pre-dinner drinks for your guests whilst your time is spent with your photographer
- ♥ 3 course menu
- ♥ Freshly brewed tea and coffee
- ♥ Fergusson table wines – red and white
- ♥ Soft drinks
- ♥ No service or corkage charge on BYO beer and spirits
- ♥ Experienced owner operators
- ♥ Maps with directions on how to get here – just contact our office and let us know how many you require to send with your invitations.

Accommodation

Located amongst the Vineyard and tranquil Secret Garden, the Homestead is perfectly suited to accommodate families and groups of 3-10. Ideal for the bride and family to prepare before the wedding and then accommodate family members after the ceremony.

Our Vineyard Homestead Features:

- 5 bedrooms, 2 of which are in a beautifully restored historic Melbourne tram
- Fully functional kitchen and laundry
- 2 living areas
- A cosy log fireplace
- Private courtyard to enjoy our fine Wines with local produce platter
- Stunning Vineyard and garden views
- Peace and quiet

Contact Fergusson Winery & Restaurant (03) 5965 2237. Prices vary in accordance with number of guests and length of stay.

De'Vine Escape

23 Vineyard Studio rooms nestled amongst the vines at the beautiful Fergusson Winery in Yarra Glen.

Large carpeted rooms with queen size or twin beds. These new studio rooms have been furnished with taste and elegance and each guest will feel relaxed as they take in the breathtaking views and attractions of the Yarra Valley. Private verandahs with vineyard views await your presence. Then breakfast at the award winning Fergusson Winery Restaurant. Contact De'Vine Escape (03) 5965 2084.

Terms & Conditions

♥ Tentative Bookings

We would be more than pleased to hold a provisional date for you for 14 days. If at this time we have not received confirmation and a deposit from you, we reserve the right to release this date.

♥ Deposits

To secure your date, we require a deposit of \$1000. Deposits can be made by cash or cheque only (unless otherwise agreed by Management). Upon receiving the deposit in full, prices will be fixed and we will provide you with a receipt confirming the booking.

♥ Cancellations

Should it be necessary to cancel your booking, we request notification in writing. We would be happy to refund your deposit (less booking fee of \$200.00) if more than six months notice is given. If the cancellation is less than six months, we reserve the right to withhold the full deposit unless the date can be successfully booked for another function.

♥ Confirmation of Final Numbers

Final numbers are required 1 week (7 days) prior to the booking date.

♥ Final Payment

Final payment is required 1 week (7 days) prior to the booking date. Payment is to be cash or bank cheque only (unless otherwise agreed by Management). Final payment will be determined and calculated on the final numbers given (or the minimum number of guests applicable to that date – whichever is greater) less the deposit paid.

weddings pricing

The Ceremony

Chapel in the Vines

\$350.00 (Ceremony & Reception)

\$450.00 (Ceremony only)

Tranquil Stroll Garden

\$250.00 (Ceremony & Reception)

\$350.00 (Ceremony only)

The Menus

Option 1	50/ 50 Menu	\$95.00 per person
Option 2	The Buffet Menu	\$100.00 per person
Option 3	A la Carte Menu	\$105.00 per person

All menu options include Fergusson table wines. Also included are soft drinks, water & freshly brewed tea & coffee.

Sparkling wine is also provided for your pre-dinner drinks and for your toasts.

Children over 12years of age charged at full price. Prices for children *under 12* available by request. Please advise of their ages when enquiring

The Cocktail Wedding

Prices and sample menu

2 hours Finger food only	\$60.00
3 hours Finger food only	\$70.00
4 hours Finger food with platters	\$90.00

All above prices include Fergusson sparkling on arrival, bottled Fergusson house wine, soft drinks, tea and coffee.

Sample menu only

Finger food

Hot Savouries

Duck and spinach mini pizzas, camembert and bacon wontons, curried vegetable Samosas, chicken drumettes in crisp spicy batter, smoked trout and herb vol-au-vents, mini beef mignons, selection of kebabs and satays with appropriate dips.

Cold Savouries

Pesto dip with crisp garlic wedges, pumpernickle and rare beef rounds with mustard mayonnaise, pumpkin ricotta balls, smoked salmon California rolls, salami and sun-dried tomato wedges, blinis with chicken apricot and almond.

Platters

Antipasto, local cheeses, Frito misti selection, fresh fruit and mini dessert tarts.