

WEDDING PACKAGE

WELCOME

At Steels Gate, we pride ourselves in creating bespoke events at our picturesque cellar door and restaurant in Dixons Creek, with views stretching across the Yarra Valley. A perfect venue for your wedding, the Steels Gate team is passionate about creating and hosting weddings in a way that makes your group feel special, like family.









PACKAGE 1:

\$290pp feasting style:

3 roaming canapes post ceremony

3 sharing entrée + bread

2 sharing mains + sides

3 roaming dessert canapes + wedding cake*

Basic beverage package

PACKAGE 2:

\$280pp alternate drop

3 roaming canapes post ceremony

Alternating entrée + bread

Alternating mains + sides

3 roaming desserts canapes + wedding cake*

Basic beverage package

PACKAGE 3:

\$270pp canape style

5 hot and/or cold canapes

2 substantial canapes

2 dessert canapes + wedding cake*

Basic beverage package

*Wedding cake to be supplied by client

BEVERAGE PACKAGES

BASIC BEVERAGE:

5 hours service

Steels Gate Blanc de Blancs

Steels Gate Chardonnay

Steels Gate Shiraz

Local Boutique Pale Ale

Local Boutique Light Beer

Soft drinks + Juices + Tea & Coffee

STEELS GATE PACKAGE:

5 hours service – add an extra \$15pp to reception package

Steels Gate Blanc de Blancs

Steels Gate Chardonnay

Steels Gate Rose

Steels Gate Pinot Noir

Steels Gate Shiraz

Local Boutique Pale Ale

Local Boutique Larger

Local Boutique Light Beer

Soft drinks + Juices + Tea & Coffee









ELEVATE

PRE-DINNER COCKTAILS:

Guest can enjoy a special cocktail whilst mingling while the bride and groom get their photos taken. Please speak to your event coordinator for a list.

1 hour service: \$20pp for one style / \$30pp for two styles

1 hour service: add mocktail for additional \$10pp

MINI MAGNUM ICE CREAMS

Choose 2 of your favourite flavours to be enjoyed after the ceremony or later in the evening. 40 for \$160 / 60 for \$240 / 80 for \$320 / 100 for \$400

SEAFOOD STATION / OYSTER BAR:

Prices are based on seasonal availability. Please ask for current availability.

GRAZING STATION:

Additional \$20pp

FROMAGE STATION:

Additional \$15pp

DESSERT STATION:

Additional \$1200 for 250 pieces / ½ station available \$600 for 150 pieces

PLATED DESSERTS:

Select between 2 plated desserts.

Additional \$18pp

ADDITIONAL SAVOURY OR SWEET CANAPE:

Additional \$9pp

LATE NIGHT SNACKS:

Additional \$12pp

THIRD MAIN DISH FOR FEASTING:

Additional \$20pp

EXTENSION

Venue hire at Steels Gate is for 7 hours inclusive of ceremony and reception. Extensions can be made for additional \$700 per hour *beverage package is excluded.

SAMPLE MENU

ROAMING CANAPES: Caramelised water chestnuts, artichoke and walnut tart (V)

Light cured Tasmanian salmon, palm heart, nori cracker (DF)

Prosciutto and house ricotta pillows (GF)

ENTREES: Scallop ceviche, palm heart croutons, nashi pear jelly, avocado

Roasted watermelon, smoked curd, tomato meringue, hazelnut vinaigrette (GF)

MAINS: Roasted pork scotch, confit fennel, saffron and smoked carrot harissa (GF)

Rotolo of house ricotta, kale, green olive, lemon thyme burnt butter (V)

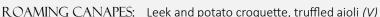
SHARED SIDES: Caramelised fennel, parmesan, pear (V,GF)

Shawarma spiced roast carrots, pickled sultanas and citrus labneh (V)

ROAMING DESSERTS: Vanilla and mango domes

Coconut bounty semifreddo (VGN)

Cherry bomb bites



Filo wrapped prawns, red chilli mayonnaise (DF)

Chicken and corn empanada with tomatillo and lime relish

ENTREES: Salmon gravalax, drill mayonnaise, cornichon salsa (GF)

> Olive oil braised smoked beetroot, buffalo mozzarella, roasted walnuts (V,GF) Beef carpaccio, truffled parmesan, brioche, watercress and house pickles

Barbecued chimichurri chicken, broccolini, romesco, preserved lemon vinaigrette (GF) MAINS:

Victorian grass fed beef rump, smoked shallot, semolina, pepper berry jus

SHARED SIDES: Caramelised fennel, parmesan, pear (V,GF)

Shawarma spiced roast carrots, pickled sultanas and citrus labneh (V)

ROAMING DESSERTS: Strawberry and cream tarts

Ferrero hazelnut truffles

Yuzu curd tart (GF)







LIGHT CANAPES: Caramelised water chestnut, artichoke and walnut tart

Lightly cured Tasmanian salmon, palm heart, nori cracker (DF)

Prosciutto and house ricotta pillows (GF)

Filo wrapped prawns, red chilli mayonnaise (DF) Chicken and corn empanada with tomatillo relish

SUBSTANTIAL CANAPES: Globe artichoke and locally foraged mushroom pithivier with cauliflower chutney (GF)

Crispy skinned pork belly, baby fennel, celeriac and roasted Jerusalem artichoke (GF)

DESSERT CANAPES: Coconut bounty semifreddo (VNG)

Cherry bomb bites













INCLUSIONS

Steels Gate DL menu on every place setting

Cake barrel and cutting knife

Tealight holders including candles

Private room to use throughout the reception*

Cutting and serving of your wedding cake

Barista coffee included*

White table linen and off-white linen napkins

Liaising with external suppliers to confirm and coordinate the set up and pack down within your access time*

Steels team to greet and provide directions to guest on arrival

Exclusive use of the entire venue*

Exclusive use of our inhouse music system*

Day weddings commence 11am

Evening weddings commence 4pm*

*Only available on exclusive venue hire package

SPACES

OUTDOOR CEREMONY - \$800

Steels Gate Cellar Door at our Dixons Creek Melba Block has endless options for a private area to celebrate your nuptials. The package includes seating for 30 (including 2 seats and a small table for signing of the register). We take great care and pride in our lawns and gardens to ensure they are stunning for your special day. You will have private use of the space for 2 hours. Additional seating can be hired (cost upon application). There is no guest number requirements for your ceremony.

PRIVATE TASTING ROOM

Located just off our cellar door area, this dining room is sophisticated and private. The set up for this room is a large square high-top table that can seat up to 12 people. Minimum spend \$1000.00

RESTAURANT DINING ROOM, PINOT BALCONY & CHARDONNAY BALCONY

Polished floorboards, wooden panelled ceiling, and amazing views, give this space a natural light and air. Bifold doors into the Pinot Balcony can be opened to increase the space for a larger group of up to 70 guests. Minimum spend \$10,000

*Extend your space with adding on our Picnic Tables for an additional \$1,500

FRONT DECK (PINOT BALCONY – ALL WEATHER SPACE)

This stunning space has underfloor insulation, automated blinds and roof that can be opened to allow the light and sun in, or closed to keep weather out. This space can seat groups of up to 30 people. Minimum spend Front Deck only \$3,500.

*Extend your space with adding on our Picnic Tables for an additional \$1,500

SIDE DECK (CHARDONNAY BALCONY – UNCOVERED)

The side deck is perfect for one long table of up to 20 guests. Please note, the side decking does not have roof or blinds and therefore is weather dependant. Minimum spend \$2,000.00

MARQUEE (CLEAR BLINDS - NEXT TO PINOT NOIR VINES)

The marquee is perfect for up to 50 people sit down. The Marquee is fitted with a bar exclusively for you and two staff members to service your event.

Minimum spend:

Monday – Thursday: \$5,000.00

Friday: \$6,500

Saturday – Sunday: \$8,000

*Extend your space with adding on our Picnic Tables for an additional \$1,500.

PICNIC TABLES

For a more relaxed and casual event, situated on the lawn in front of cellar door, we have four 12-seater timber picnic tables with large counter-lever black umbrellas. We also have picnic blankets, wine barrels and picnic chairs on the grass for your event. Minimum spend for outdoor area \$3000.00

EXCLUSIVE USE OF ENTIRE VENUE:

Minimum spend:

Monday - Thursday: \$8,000

Friday: \$10,000

Saturday – Sunday : \$12,000

^{*} Evening weddings only available for exclusive venue hire.

TERMS AND CONDITIONS

DEPOSIT, FINAL PAYMENT AND CANCELLATION:

A deposit of \$1,000 is required to secure your booking date and venue space. Additionally, a signed copy of our booking agreement is required at time of booking. Bookings are not confirmed until payment has been received along with signed booking agreement.

Full payment with final numbers is due 30 days prior to event.

In the event of a cancellation, Steels Gate Wines requires written notification of cancellation. Steels Gate Wines cancellation policy applies:

- All deposits will be forfeited.
- 14-29 days prior to event: client will be required to pay a cancellation fee of 50% of the final balance.
- 0-14 days prior to the event: client will be required to pay a cancellation fee of 100% of the final balance.

Events held on a public holiday will incur a 15% surcharge on total package.

Credit surcharge applies for all card payments.

PRICES:

All prices are current at the time of quotation and are an indication of the costs associated with Steels Gate Wines only and are not inclusive of any third-party providers and contractors you may require.

MINIMUM SPEND:

Steels Gate Wines does not have a minimum number of guests for events. There is a minimum spent that must be met by the client for their chosen function date. Clients will be charged the minimum spend if they fail to meet this requirement through guest numbers and additional add on's through our Elevate options. Minimum spend options are: Exclusive use of entire venue:

- Monday – Thursday: \$8,000

Friday : \$10,000

Saturday – Sunday : \$12,000

Private Tasting Room: \$1,000

Restaurant Dining Room, Pinot Balcony, Chardonnay Balcony: \$10,000

Pinot Balcony: \$3,500

Chardonnay Balcony: \$2,000

Marquee: \$4,000 Picnic Tables: \$3,000

SUPPLIER MEALS:

Suppliers such as band, DJ, Photographer, videographer are charged at \$80 per person and include a main meal, sides and beverages outlined in your chosen package.

CHILDREN MEALS (UNDER 16)

Children under the age of 16 will be charged \$60 per child. If you wish for a child to have a full adult meal, a charge of \$160 per child is required. Infants not requiring catering will not be charged.

LABOUR CHARGES:

A charge of \$500 applies to any excessive moving of furniture. This includes but is not limited to, the removal of tables from the restaurant entirely.

RESPONSIBILITY:

You are financially responsible for all damage, loss and/or theft of Steels Gate Wines property that is caused by your guests or external suppliers and contractors.

BIOSECURITY:

All persons partaking in any photography within the vineyard are required to wear brand new shoes as per biosecurity measures. Failing to wear brand new shoes, inclusive of photographer, will forfeit all vineyard access and photos.

PREFERRED SUPPLIERS:

Steels Gate Wines has a list of preferred suppliers and contractors such as celebrants, local transfer companies and local accommodation that can be provided on the confirmation of your booking.

VENUE CAPACITY:

Steels Gate Wines offer capacity of up to 70 guests for our feasting and alternate drop options or up to 120 guests for our canape style option.

EVENT TIMES:

Your exclusive venue hire includes use of the venue for 7 hours inclusive of ceremony and reception. Lunch ceremony's commence at 11am and evening ceremony's commence at 4pm. Evening weddings only available for exclusive use hire. Receptions are based on a 5 hour beverage and dinner service inclusive of pre dinner roaming canapes and pre dinner drinks which commence no earlier then 11.45am for lunchtime weddings and 4.45pm for evening weddings. Lunch weddings must conclude and guest must depart by 6pm with evening weddings concluding and guest departing by 11pm. Function extension times allowing for an earlier ceremony are available for a fee of \$500 per hour. Beverage package is not included in this extension.

BOOKING AGREEMENT

Date:
Date of function:
Number of Adults:
Number of Children:
Name of Bride/Groom <u>:</u>
Name of Bride/Groom:
Residential address of Bride/Groom <u>:</u>
Mobile contact Bride/Groom:
Email Bride/Groom:
Mobile contact Bride/Groom:
Email Bride/Groom:

TERMS AND CONDITIONS

Date:	
Bride/Groom Name:	Signature Bride/Groom:
Bride/Groom Name:	Signature Bride/Groom:

