



Create design and deliver innovative and contemporary event wedding packages that showcase local produce infused with seasonal flavours.

We offer exceptional service, attention to detail and are passionate about delivering an event for you and your guests as you imagined it to be. Be it a wedding breakfast, cocktails or dinne we will work with you to design an event that will delight your guests.

The one thing we don't do: is offer you something anybody else can.

Allow us to create a wedding ceremony or event for you or selection one of our packages that meets your needs and budget.



SERVICE



WE ARE WITH YOU EVERY STEP OF THE WAY

Our team is here to ensure we plan every detail. We care and are passionate about delivering your day the way you imagined it to be.

CATERING



VE BRING A RESH APPROACH

Our packages are flexible and we work together to design a menu package that works for your budget and your guests.

EXPERIENCE



EXPERIENCE WITH PASSION

Our team is experienced and can assist you with the smallest details. It all starts with listening to what you see.

DELIVERY



OUR SERVICE PROMISI

Every step of the way we are there to exceed your expectations and ensure every guest is looked after.

WEDDINGS BY CREATE CONSULTANTS - 3



ADD OUR CEREMONY PACKAGE TO ANY OF OUR RECEPTION PACKAGES

CEREMONY PACKAGE

\$38 per person based on minimum spend

Floral path

Signing table with 2 chairs

Welcome board

Guest chairs

Reserved signage for front row

1 hour sparkling wine, beer and refreshments

Wedding arch for couple to stand under *minimum of 50 guests

Olleyville Ceremony times from 4:00pm





FULL SERVICE ALTERNATE PLATED

3 COURSE MENU

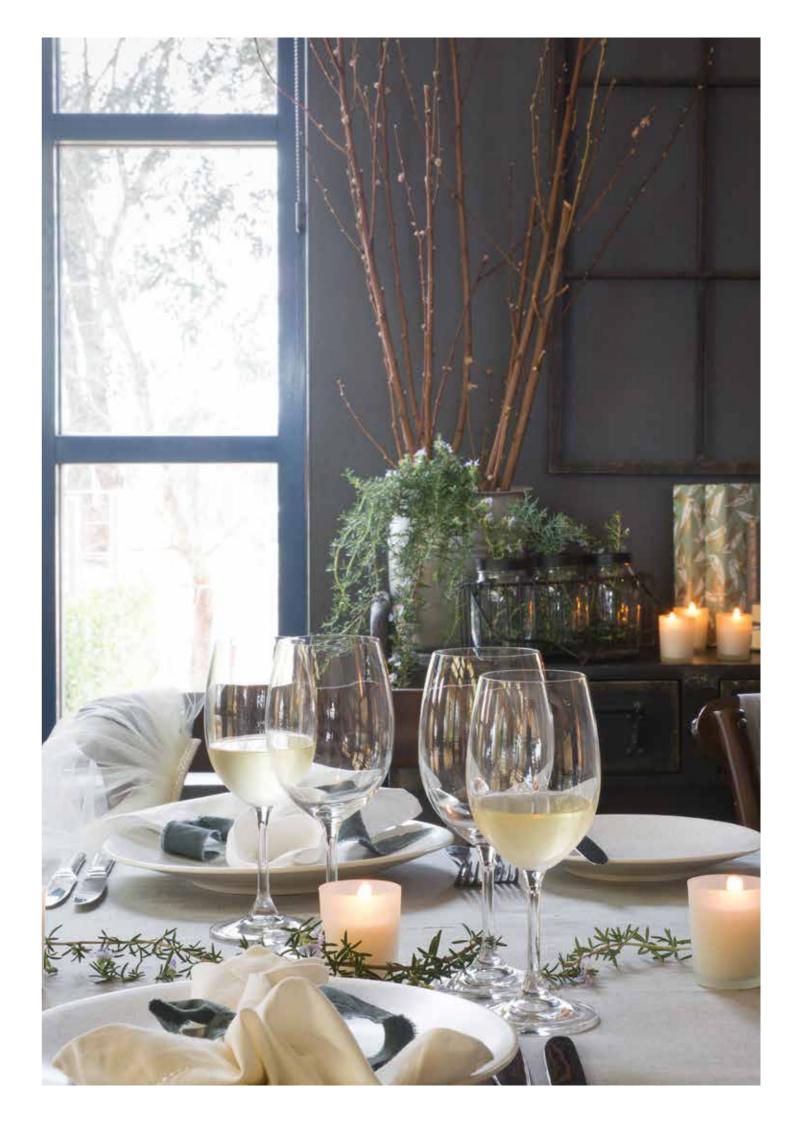
\$165 per person based minimum spend

THE FULL SERVICE SUITE INCLUDES:

- 5 hour venue hire
- Venue table settings
- Centre piece for each table by Show Pony
- White or old gold draping behind bridal table
- Arrival canapes with alternate drop three course menu including Artisian breads
- 4.5 hour winemakers beverage package
- Placement of place cards
- Printed menu
- Service team
- Cake table and gift table
- Cake cut and served with tea and coffee
- Seating plan display easal
- Microphone and speakers for speeches

Enhancements and additional extras can be added to your day

- Petite fours garden \$15 per person
- Extra beverage hour \$10 per person
- Upgraded to Estate beverage package \$10 per person
- Upgrade to Reserve beverage packages \$20 per person
- Gin botanicals bespoke cocktail bar \$12 per person
- Late night slider bar \$12 per person
- Shared sides \$4 per person



PLATED MENU

ENTREES

Grilled Harvey Bay scallops, cauliflower puree, baby coriander, salmon caviar, crisp cauliflower chips (gf) (served hot)

Seared mountain pepper crusted beef carpaccio, crispy capers, aged parmesan, pesto music bread (gf without music bread)

Citrus cured Tasmanian salmon, Israeli cous cous, shaved fennel, citrus pearls (df)

Crisp pork belly, roast white onion puree, cider caramelised apples, puffed quinoa (gf) (served hot)

Smoked tangerine tea sesame crust tuna, cous cous, yuzu aioli, pickle lemongrass, cucumber, tangerine jelly, purple shiso (gf/lf/df)

Pumpkin gnocchi, white wine sauce, candid walnut, crisp basil (v) (served hot)

King fish ceviche, baby coriander, lemon, ginger dressing, heart of palm (gf)

Six freshly shuck pacific oysters, shallot, verjuice dressing (gf)

Roasted baby beet, heirloom carrot, goats curd, eschallot jam (v, gf)

Char Skull Island prawns, wilted warrigal greens, smoked egg plant puree (gf) (served hot)

Hand cut squid, lemon balm and chilli dust, lemon cream (gf) (served hot)

MAINS

Gippsland 150 day grain fed angus eye fillet, potato galette, wilted spinach, crisp onion rings, sticky jus

Blue eye cod, crisp, herb crust, crushed chats, lemon butter sauce (gf)

Lamp rump, roast kipflers, smoked carrot puree, mojo verde, rosemary jus (gf)

Corn-fed chicken supreme, bush honey baby vegetables, gratin potatoes, grain mustard jus (gf)

Cone Bay barramundi, smoked bacon, prawn and chive mash, beurre blanc (gf)

Crisp confit duck leg, le puy lentils, crisp pancetta, puree potato, balsamic jus (gf)

Shiraz braised lamb shank, colcannon mash, butter bean cassoulet (gf)

Tasmanian salmon, soba noodles, shiitake mushroom, bok choy

Seared mulloway, warm olive, cherry tomato, snake bean salad, pomello dressing (gf)

Grilled romaine lettuce, roasted red onion, avocado, organic macadamias (gf, v)

Goats curd coquette, saltbush, wild forged mushrooms, bush tomato jam (gf,v)

Braised beef cheek, white polenta, black garlic, samphire greens

Smoked chicken breast, fondant potato, grilled asparagus, romesco sauce (gf)

DESSERTS

Liquid centred chocolate cake, vanilla bean ice cream, forest berries (gf)

Pavlova, lemon curd, berry compote, fresh cream (gf)

Salted caramel chocolate tart, maple syrup and pecan ice cream

Mango chiboust, ginger and lime sable, blueberry sorbet

Classic vanilla crème brulee with seasonal berries

Deconstructed, tiramisu, chocolate crumb

Rose water panna cotta, caramelized pistachio, red currant compote (gf)

Kalamansi cheese cake, raspberry dust, honey oat crumb

Smoked chocolate delice, white chocolate cream, chocolate pearls

Artisan cheese selection, lavosh, chutney

Chef's selection of petit fours (3 per person)



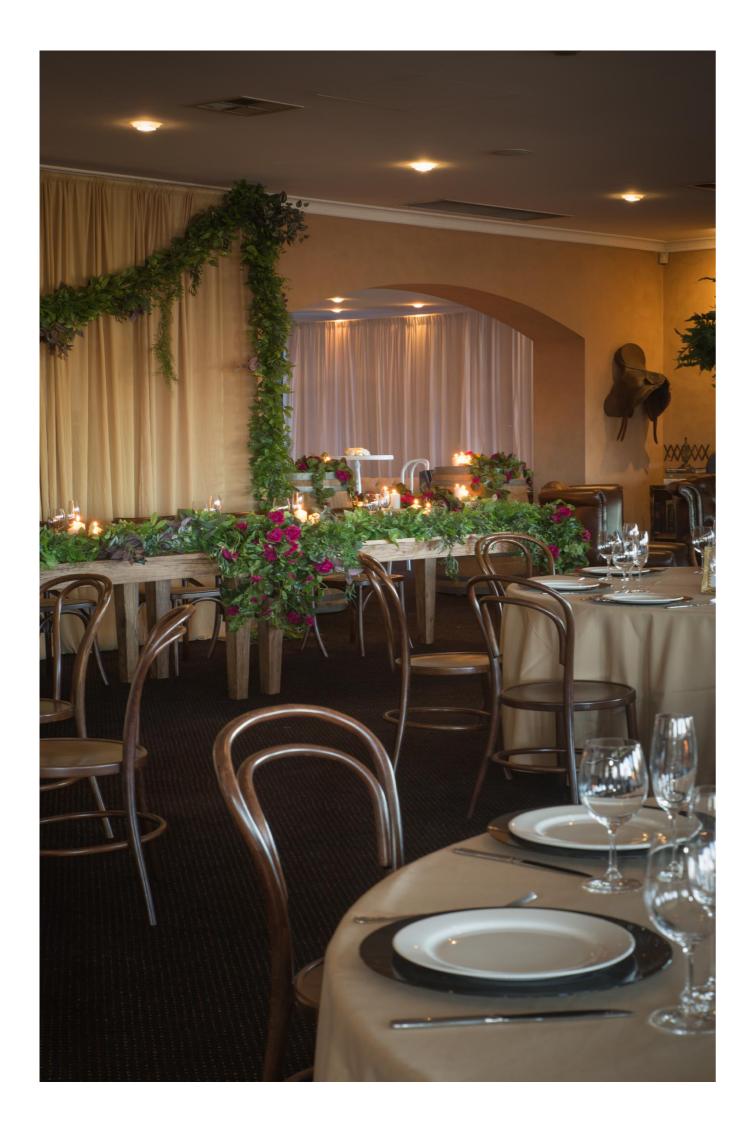


TABLE SELECTION

SELECTION OF SHARED BOARDS AND PLATTERS

\$150 per person based on minimum spend

THE TABLE SELECTION SUITE INCLUDES:

- 5 hour venue hire
- Venue table settings
- Centre piece for each table by Show Pony
- White or old gold draping behind bridal table
- Arrival canapes with 3 entrees, 3 mains, 3 sides and 2 desserts
- 4.5 hour winemakers beverage package
- Placement of place cards
- · Printed menu
- Service team
- Cake table and gift table
- Cake cut and served with tea and coffee
- · Seating plan display easel
- Microphone and speakers for speeches

Enhancements and additional extras can be added to your day

- Petit fours garden \$15 per person
- Extra beverage hour \$10 per person
- Upgraded to Estate beverage package \$10 per person
- Upgrade to Reserve package \$20 per person
- Gin botanicals bespoke cocktail bar \$12 per person
- Late night slider bar \$12 per person
- Shared sides \$4 per person

SHARING

ENTREE

Olive, goats cheese and roasted vegetable tartlet (v) Smashed chickpea and spinach fritters with sumac yoghurt (gf,v)

King fish ceviche, palm hearts and baby coriander (gf) Beef carpaccio with truffle oil (gf)

Goats curd stuffed fig, wrapped in prosciutto (gf)
Sweet potato, cashew filos

Rare roast beef, potato rosti, bush tomato chutney (gf) Karkalla rice paper rolls, sweet chilli (v,gf)

MAIN

Grilled lamb cutlets with salsa verde or romesco sauce (gf)
Barramundi and crab cake with sweet corn relish (gf)
Grilled garlic prawns and chorizo with crusty garlic bread
Smashed chickpea, spinach fritters, sumac yoghurt (gf,v)
Macadamia and zucchini fritter, wattle seed aioli (v,gf)
Harvey Bay scallop, lemon aspen dressing, sealite (gf)
Loligo squid, pickled celery, macadamia (gf)

Fresh scallops, pickled baby veg, jungle curry dressing (gf)

SIDES

Asparagus, peas, butter beans, radicchio, mint, yuzo dressing (v,gf)

Zucchini flowers, pecorino, truffle honey (gf, v)

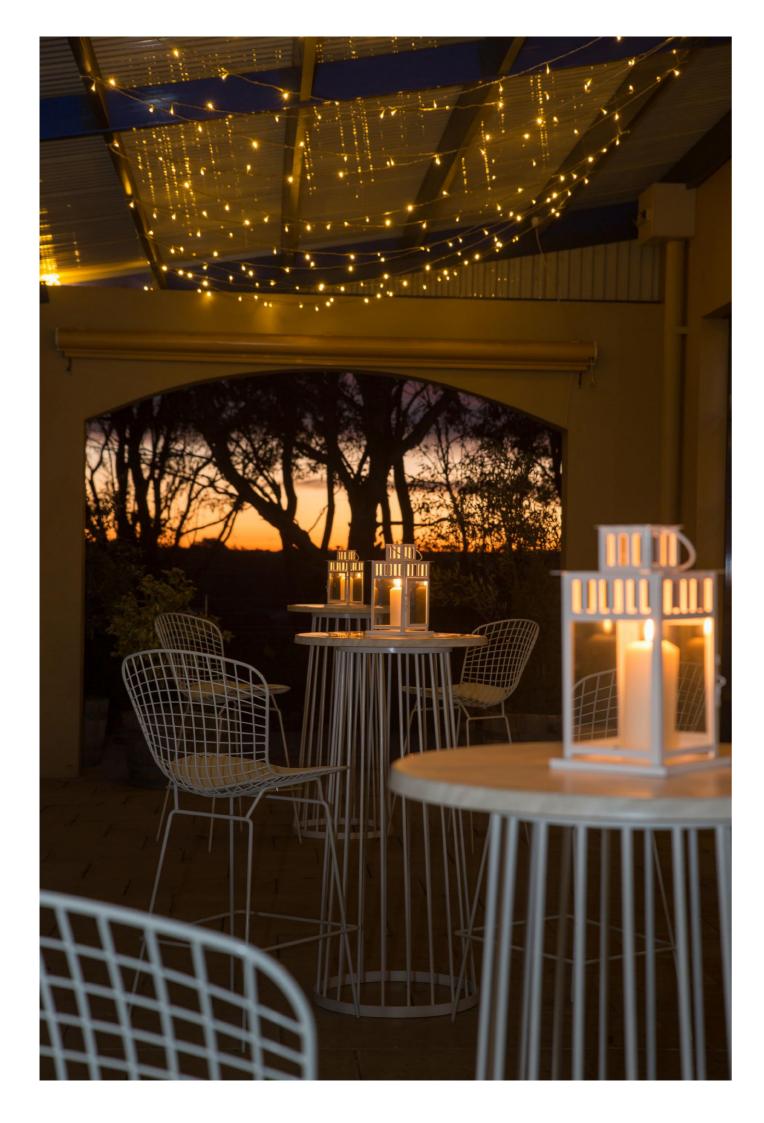
Grilled haloumi, toasted organic hazelnuts, sherry reduction
(gf, v)

Heirloom carrots, Persian fetta, baby rocket salad (gf,v)
Charred prawns, lemon aioli (gf)
Roasted cauliflower floret, toasted almond powder (v)
Thyme, black garlic and hassleback roasted potatoes (v)
Garden herb salad with a lime dressing (gf,v)

DESSERT BOARDS

Holy Goat, cheese, rosemary salted lavosh, date, apple chutney Dusted mini eclairs, coffee cream Eton mess bowls (gf)





COCKTAIL PACKAGE

COCKTAIL EVENT SELECTION OF CANAPES

\$130per person based on minimum spend

THE COCKTAIL EVENT SELECTION SUITE Enhancements and additional extras can be INCLUDES:

- 5 hour venue hire
- 6 x cocktail tables and scattered seating
- · Venue candlelight
- Selection of 12 canapes;
- 7 premium canapes;
- 3 substantial canapes; and
- 2 dessert canapes
- 4.5 hour winemakers beverage package
- Service team
- Cake table and gift table
- Cake cut and served as dessert canape with tea and coffee
- · Microphone and speakers for speeches

added to your day

- Petite fours garden \$15 per person
- Extra beverage hour \$10 per person
- Upgraded to Estate beverage package \$10 per person
- Upgrade to Reserve beverage packages \$20 per person
- Gin botanicals bespoke cocktail bar \$12 per person
- Late night slider bar \$12 per person
- Shared sides \$4 per person

CANAPE MENU









COLD SELECTION

Vegetable sushi nori rolls (v)

Smoked salmon blinis topped with chive cream, micro herbs

Vegetarian rice paper rolls (gf, v)

Rare roast beef rosti with horseradish cream (gf)

Crisp corn tart with avocado, tomato salsa (gf, v)

Spiced chicken tartlet topped with crispy shallot

Pickled cucumber, roast vegetable ragout (gf, v)

Caprese kebab, balsamic (gf, v)

COLD SELECTION PREMIUM

Peking duck pancakes, hoisin sauce
Fresh shucked oyster, shallot dressing (gf)
Goats curd, fig, balsamic tartlet (v)
Prawn rice paper rolls (gf)
Smoked lamb with tuscan relish (gf)
Salmon nigiri, honey soy (gf)
Basil roasted cherry tomato, mascarpone tart (v)
Minted pea, shaved pecorino crostini (v)

HOT SELECTION

Mini wagyu slider on a brioche bun

Salt and pepper squid, lime aioli

Pea, mint rice croquette, spicy tomato jam (v)

Potato wrapped prawn, yuzu mayo (gf)

Blue cheese tartlet, caramelised onion (v)

Roast vegetable frittata, lemon yoghurt (gf, v)

Char siu barbecue pork bun, hoisin sauce

Lamb fillet and eggplant skewers, harissa yoghurt (gf)

Steamed vegetable bun (v)

HOT SELECTION PREMIUM

Stuffed pumpkin flower, ricotta, corn (v)
Cheese fatayer (v)
Tender beef wellington, mushroom duxelle
Honey lamb mignon, honey yoghurt (gf)
Petite beef and red wine pies
Petite moroccan lamb pie
Grilled prawn cutlet, smoked romesco (gf)
Crab spring roll
French lamb cutlet, dukkha (gf)
Crispy gruyere pattie, spiced jam (v)

SWEET SELECTION

Mini lemon meringue tarts
Petite chocolate caramel tarts
Pistachio nougat (gf)
Salted caramel & peanut squares (gf)
Macaroon selection

Battered flat head and chip box

SUBSTANTIAL SELECTION

Thai beef salad box (gf)
Braised beef and wet polenta bowl (gf)
Kumara, pan-fried gnocchi, black garlic cream, shaved pepper pecorino (gf, v)
Fresh herb, baby pea, pancetta risotto (gf)
Heirloom carrot and baby beet salad, toasted pepitas,
Puy lentils, smoked sheep feta (gf, v)
Kale caesar salad, roasted pistachio,
grilled ocean trout (gf)

WEDDINGS BY CREATE CONSULTANTS - 10 WEDDINGS BY CREATE CONSULTANTS - 10



BEVERAGE PACKAGE

WINEMAKERS

Shaw Estate Sparkling Cuvee 2017

Soft citrus/lemon palate, balanced with delicate acidity and natural sweetness. A refreshing sparkling with a lingering, fresh finish

Riesling

Lime and Lemon nose and palate, with lingering

Semillion Sauvignon Blanc

Notes of citrus blossom and a pith on the nose with hints of tropical and citrus jube. A luscious round palate with characters of passionfruit sherbet, lime and white peach

Riscato

A rose pink mascato-style wine made from exciting blend of Semillion and Reisling. A beautiful soft palate full of sweet fruit flavours.

Merlot

Garnet red in colour with aromas of blueberry and blackcurrant with underlying tones of forest fruits

The palate shows juicy plums. And the best Merlot you will ever taste.

Cabernet Sauvignon

Aromas of sweet mulberry and cassis with subtle French oak. The palate is sweet fruited and juicy with pervading characters of blackberry jam and blueberry

Shiraz

Ruby colour with a nose of black forest fruits and cherry. A palate of blackberry, redcurrant and spice. Balanced oak with a long finish. Puts Grange to shame.

The beverage package also includes tap and light beer and a selection of carbonate beverages.

ESTATE

Shaw Estate Sparkling Cuvee 2017

Soft citrus/lemon palate, balanced with delicate acidity and natural sweetness. A refreshing sparkling with a lingering, fresh finish.

Riesling Estate 2018

Fragrant nose of kaffir lime, a fresh and lively palate with alluring graphite acidity flowing with fresh lime juice.

Semillon Sauvignon Blanc Estate 2015

Pronounced fruit flavours of passionfruit, lime cordial and pears supported by a delicate fine mineral spicy acidity.

Merlot 2014

Intense aromas of blackberries and red currants.

A soft and rounded palate of juicy blackcurrant,
cedary spice and anise. Well balanced acidity and
oak resulting in a lengthy finish.

Shiraz, Estate 2015

Aromas of raspberry and black fruits with hints of cherry. The palate is robust and juicy with forest fruits, cranberries and lovely spice notes.

The beverage package also includes tap and light beer and a selection of carbonate beverages.

WEDDINGS BY CREATE CONSULTANTS - 1

BEVERAGE PACKAGE

SELECT A BEVERAGE PACKAGE TO MEET YOUR NEEDS OR ALLOW US TO DESIGN ONE THAT CREATES A MEMORY.

RESERVE

Shaw Estate Sparkling Cuvee 2017

Soft citrus/lemon palate, balanced with delicate acidity and natural sweetness. A refreshing sparkling with a lingering, fresh finish.

Reserve Semillon, 2015

A bouquet of lime juice/pith and kaffir lime with mineral tones and a palate displaying upfront fruit flavours of lime and lime leaf. Supple juicy plumpness with a mouth-watering slaty acid profile.

Reserve Isabella Riesling, 2014

This Germanic style Riesling has lifted aromas of lemon, limes and peach blossom with underlying scented florals and wonderful pithy lime mineral acidity.

Reserve Merriman Merlot, 2013

Exceptional aromas of varietal plums and black cherries. A palate of intense fruit concentration with a touch of elegance.

Reserve Merriman Shiraz, 2014

Deep red garnet in colour with a delicate nose of red and black forest fruits. A beautifully balanced palate of ripe berry fruits and spice and pepper notes.

The beverage package also includes tap and light beer and a selection of carbonate beverages.

BEER UPGRADES Per Person

4 Pines Craft Beer // \$2.5 Asahi // \$2.5 Corona // \$2.5 Heineken // \$2.5

FRENCH CHAMPAGNE Per Bottle

Moët & Chandon Brut Impérial, France NV // \$120 Piper Heidsieck Non Vintage- Reims // \$99

SPIRITS POA

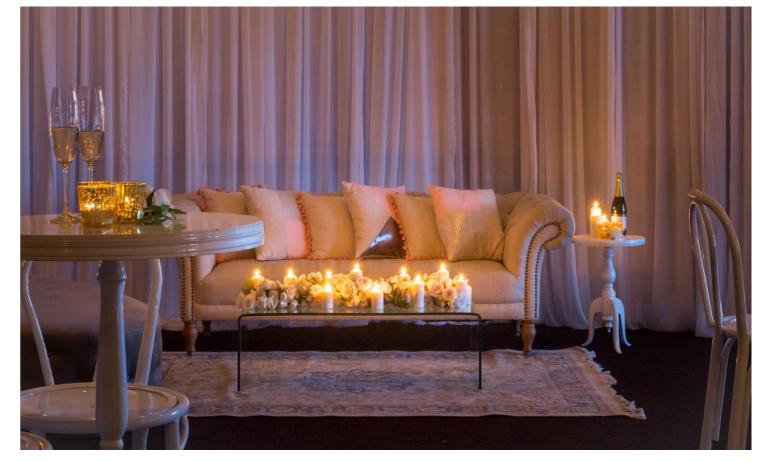
COCKTAILS Each

Mojito // \$12 Margarita // \$12 Cosmopolitan // \$12 Non-alcoholic cocktails // \$8.5

Minimum order of 50 per cocktail







CONTACT DETAILS

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