

Weddings that feel distinctly you.

The Stables
at Sages Cottage Farm

happily ever after

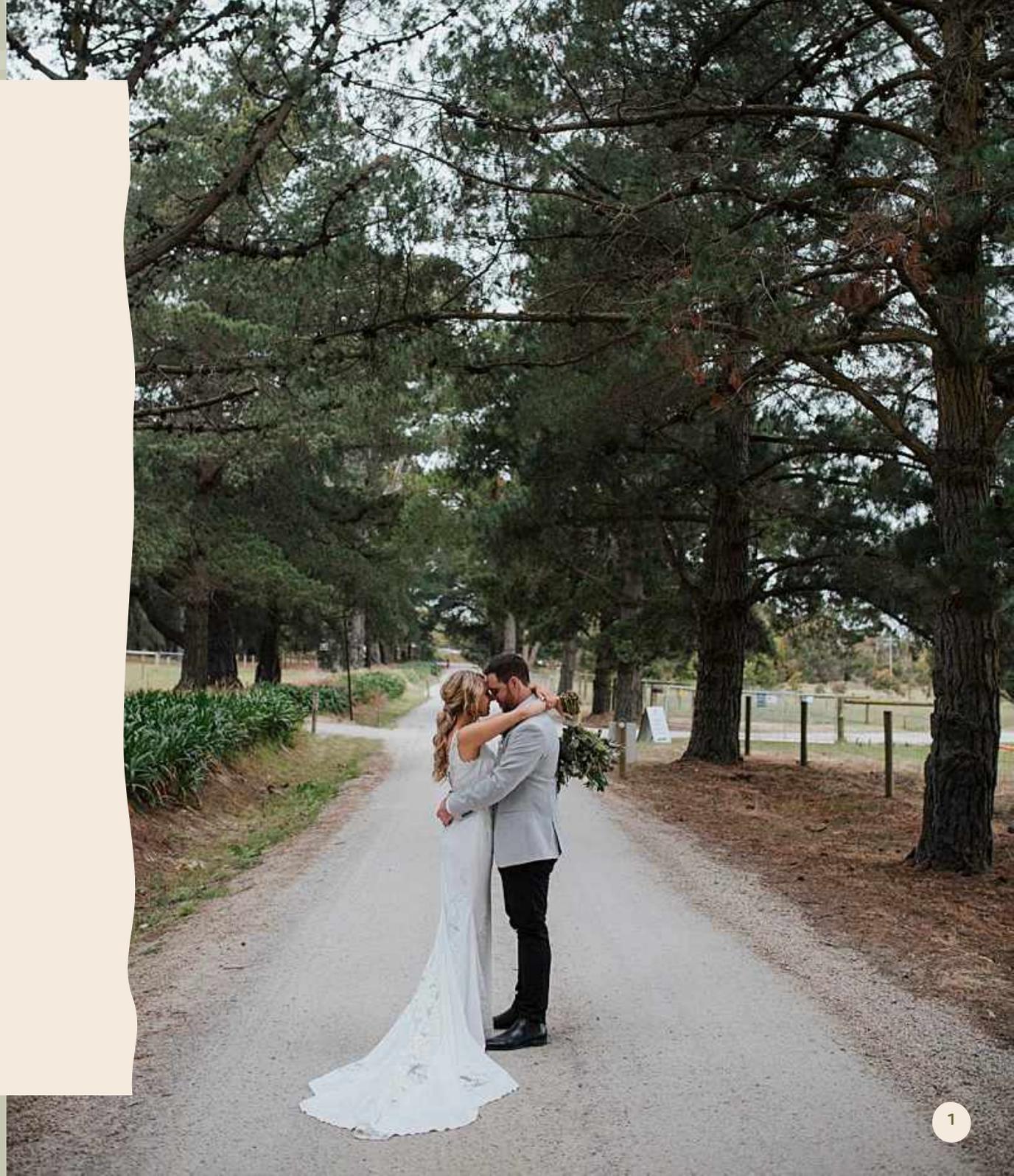


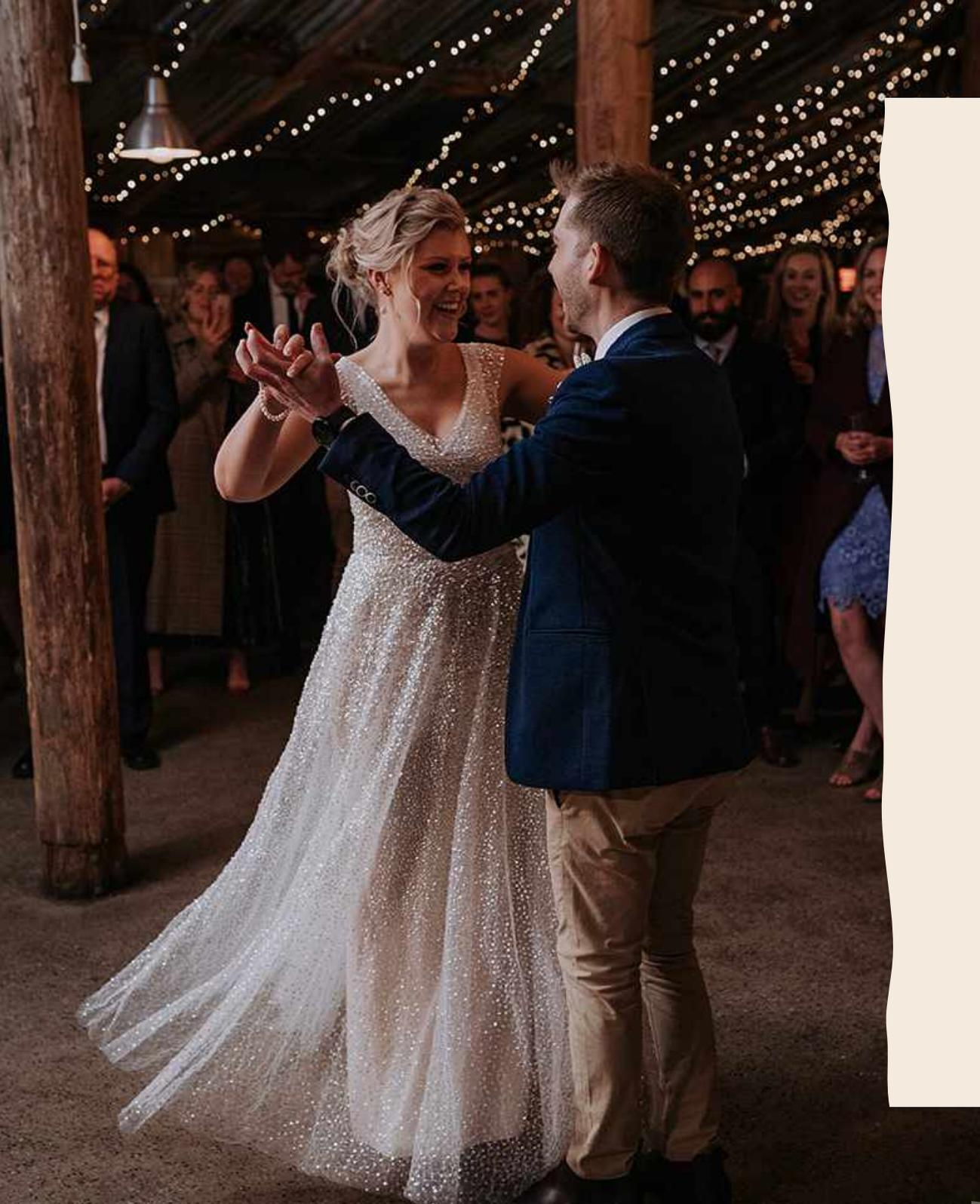
A melbourne
event group venue

Eat. Drink. Be Married.

Embracing the allure of rustic romance, The Stables at Sages Cottage Farm is your idyllic haven for crafting unforgettable moments. As Melbourne Event Group's exclusive venue, we bring a seamless blend of professionalism and warmth to your celebration.

Entrust us with the intricacies, from ceremonies amidst the charm of Sages Cottage Farm to the rustic elegance of The Stables. Our commitment is to curate an experience where every detail aligns, ensuring your special day unfolds effortlessly. Discover the joy of being the #happycouple, relishing not just the celebration but the enchanting journey leading to your happily ever after.





Sparks will fly

Nestled in the picturesque Mornington Peninsula, The Stables at Sages Cottage Farm invites you with sweeping views and rustic charm. Here, the intersection of nature and romance transforms our venue into a coveted destination for weddings. Intimate ceremonies around Sages Cottage, the rustic charm of The Stables, and the captivating Rose Garden form a canvas for cherished celebrations.

Experience the embrace of nature's beauty as you toast by our serene lake, immerse yourself in the rustic interior, and witness the sunset over the hills. Each detail contributes like a brushstroke, crafting a day as memorable as the setting itself.

You've got good taste

At The Stables, we take catering to heart, infusing every celebration with a taste of perfection. Our approach is refreshingly uncomplicated yet rich in flavours, striking the perfect balance between abundance and quality. We're not just about filling plates; we're about creating an experience where every bite is a moment of delight.

For us, family is the essence, and our food philosophy reflects this. Imagine being welcomed into our home, where beautifully simple flavours take centre stage, and each dish is a testament to the warmth of connection. We believe that every significant moment should unfold around a table laden with incredible food—a palette of colours, textures, and tastes reminiscent of your favourite home-cooked meal. At The Stables, nobody leaves hungry, and every bite is a journey into the heart of culinary excellence.

Got a specific style in mind? Allow us to create custom menus to suit your event needs. Try us, we don't bite.







Investment

\$2,500

Embark: Venue Hire

4 hour venue hire: Reception only

4.5 hour venue hire: Ceremony and Reception

5 hour venue hire: Mingle Hour and Reception

5.5 hour venue hire: Ceremony, Mingle Hour, and Reception

At The Stables at Sages Cottage Farm, we've meticulously considered every detail (and we mean every single one) to guarantee that your special day exceeds every expectation. From your initial visit to the culmination of the Big Day, no task is too grand or too minute for our dedicated team. We're committed to handling everything to ensure that your wedding journey at Sages Cottage Farm is not just seamless but also a tale of love to be cherished.

The Lead Up

- Assistance in visualising your dream wedding through personal consultations with an event executive
- Meetings and discussions with your dedicated wedding coordinator to bring your vision to life
- After-hours coordination support until 9pm, as we work around your schedule
- Easy to use checklists and information packs to ensure planning is a breeze
- Inspiration and tips from our blog and social media sites

The Big Day

- Exclusive adjoining marquee
- Beverage package served as both table and tray service
- Free on-site parking available
- VIP parking for parents and wedding cars
- Guest liaison to welcome guests and direct them to your wedding
- Umbrellas for parking attendants to escort your guests to cover
- Fully briefed event manager to guarantee that your perfect day, as discussed with your dedicated wedding coordinator, is delivered
- Well groomed & professional waiters in a bespoke uniform
- Personal wedding party waiter provided to tend to your every need

- Your wedding cake cut and served on platters
- Premium quality lounge furniture; wine barrels, outdoor bar tables and stools
- Enchanting indoor and outdoor festoons
- Bouquet vases to keep flowers fresh and add to wedding table decoration
- All allergy requirements catered for
- 90 minute complimentary bump in prior to the event commencing and 30 minute bump out post event
- No enforced security and associated costs
- No enforced cleaning fees

For Feasting

- Long, walnut wooden tables and white Americana chairs
- Matching, wooden table rises for food service
- Personalised table menus, including beverage list
- Six stunning napkin colours to choose from in either a 'book' or 'drop' fold, of charcoal, grey, duck egg, forest, sand, white or black
- Set up of your place cards or any wedding favours
- Children's high chairs with colouring books and pencils





Investment

\$800

Unite: Ceremony Moments

Discover your perfect ceremony backdrop at Sages Cottage Farm. Picture the charm of Sage's Cottage, the romance of our rose-covered archway, the open field, or the serene lake-side clearing. Each spot is tailored just for you. In case of rain, rest assured—all locations have a wet-weather alternative, seamlessly transitioning inside the barn or under the marquee. Your ceremony, rain or shine, will be magical at Sages Cottage Farm.

- 8 wooden pews
- 2 wine barrels
- Rustic signing table
- Iced self-serve water station for all your guests
- 1-hour ceremony rehearsal the week before your wedding
- Personal ceremony coordinator & an event manager on the day

Rustic Door Entrance - \$250

Step into sophistication with our Rustic Door Entrance—an intimate hideaway for the wedding party, revealing each member through a grand entrance at the rose-covered archway.



Anticipate: Mingle Hour

Begin your celebration on a high note with our exclusive Mingle Hour, an enchanting time between 'I do' and 'let the festivities begin.' As you embark on capturing the first moments of marital bliss, your guests will be treated to a delightful hour of mingling, laughter, and anticipation. Let the joyous atmosphere set the tone for a night to remember, where every sip and every smile foreshadows the magic that awaits. In our Mingle Hour, selecting a Culinary Delight and the Mingle Hour Beverage package is required.

Culinary Delights

Roving Canapés - \$22pp

Savour a selection of 5 savoury canapés, both hot and cold.

Grazing Station - \$18pp

Indulge in a Mediterranean feast with meats, cheeses, olives, assorted bread, fresh fruit, dips, vegetables, and crackers. A variety of flavours that simply can't go wrong.

Refreshing Celebrations

Mingle Hour Beverage Package - \$1,500 for the hour

Keep the party flowing! Your chosen beverage package for the reception will be served for an extra hour of good times.

Exceptional Extras

"Ring for Bubbles" Wall - \$500 for the hour

Infuse joy into your celebration with our Premium Sparkling, served from the fun "Ring for Bubbles" Wall.

Cocktail On Arrival - \$16pp

Elevate your arrival with one of our signature cocktails, where each sip anticipates the magical celebration ahead.

Lawn Games - \$100 for the hour

Our Lawn Play package includes Giant Jenga, Giant Connect 4, and Corn Hole, all guaranteed to infuse your celebration with laughter, relaxation, and memorable camaraderie. Let the games begin and let the good times roll!







Savouri: Reception Cuisine

Embark on a delectable culinary journey with our exceptional Reception Cuisine, where each menu option is expertly crafted to add a touch of gastronomic delight to your wedding celebration. At The Stables, we present three distinctive reception menus, promising to enchant your palette and satisfy every culinary desire.

Cocktail Menu - \$80pp

Embrace the dynamic energy of our Cocktail Menu, where 8 savoury canapés, 3 savoury bowls, and a substantial canapé will be expertly served, roving around the party to ensure a lively and engaging culinary experience.

Feasting Menu - \$95pp

For those seeking a more communal atmosphere, our Feasting Menu offers a seated shared event. Delight in a grazing station for entree and then select 3 shared main platters served to the middle of the table. Additionally, each table will enjoy one hot and one cold seasonal side dish, enhancing the shared dining experience.

Plated Menu - \$115pp

Immerse yourself in the refined elegance of our Plated Menu, meticulously designed to offer a personalised dining journey. Indulge in a plated entree followed by alternating main courses that showcase the culinary expertise of The Stables. Each dish is artfully presented, ensuring a sophisticated and memorable dining experience.

Indulge: Sweet Endings

Indulge in satisfying your guests' sweet cravings with an array of irresistible wedding desserts, expertly crafted to add a touch of sweetness to your celebration of love. From delicate pastries to other delightful confections, each option below promises to elevate the sweetness of your special day.

Dessert Grazing Station - \$25pp

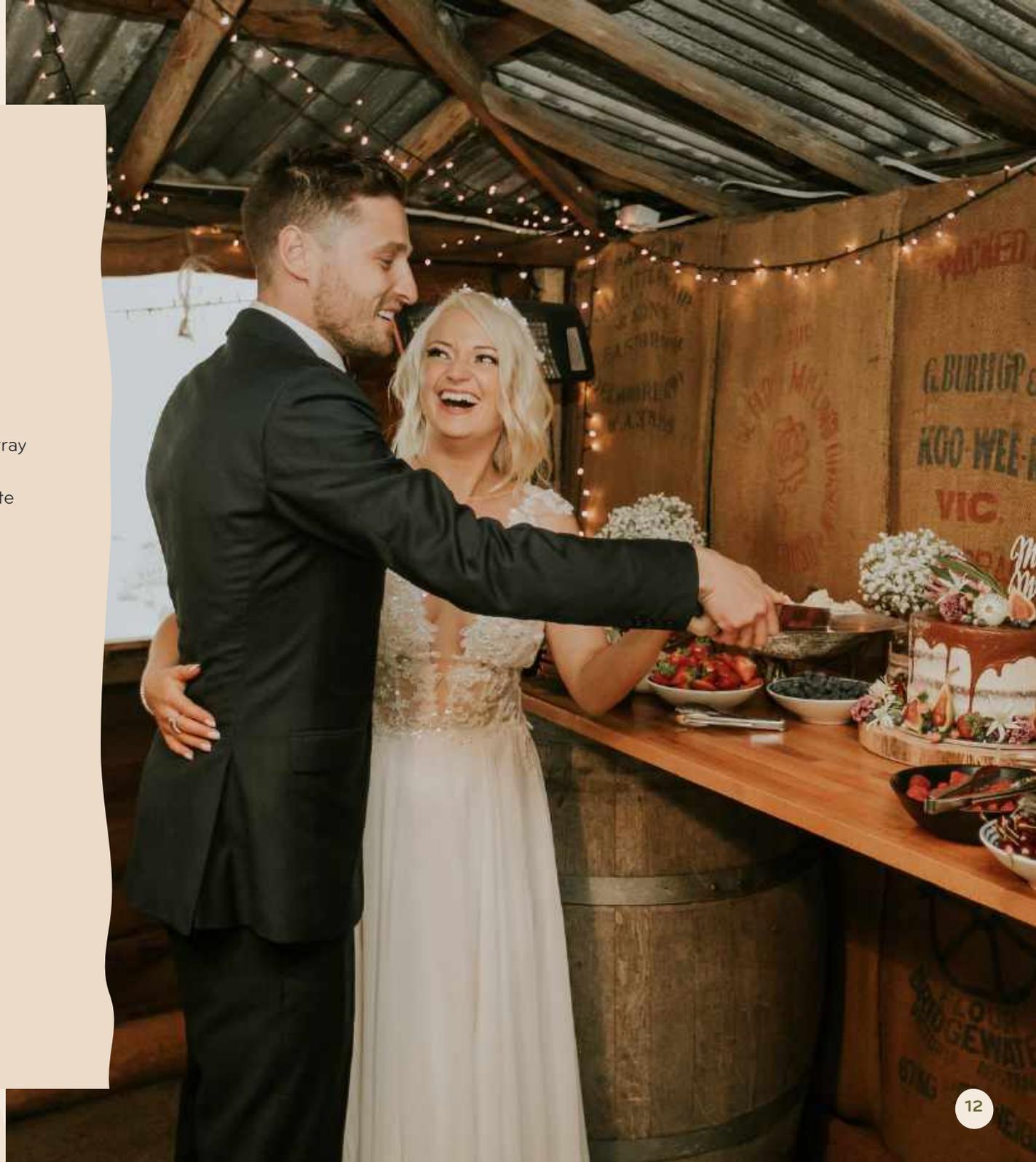
Immerse yourself in a self-serve station featuring a collection of miniature, bite-sized sweets. It's a tempting grazing experience for every dessert lover.

Roving Desserts - \$16pp

Select 3 delightful roving dessert canapés, each a bite-sized burst of sweetness.

Churro Delight Station- \$15pp

Satisfy your sweet tooth with warm churros, dusted in cinnamon sugar, and served with various dipping sauces.





Delight: Moonlight Munchies

Savoury bites crafted to wrap up your celebration under the stars. A flavourful finale designed to complement the night and help soak up the festivities.

Loaded Fries Station - \$12pp

The Crispy Fries Station, featuring a variety of toppings such as cheese, bacon, green onions, and sour cream, is continuously replenished and served for 45 minutes.

Late Night Bites - \$12pp

Select two delectable late-night bites to circulate among your guests towards the end of the event.



Celebrate: Beverage Bliss

Indulge in seamless sips of celebration throughout your entire reception, from the first toast to the last sweet bite. Our meticulously crafted beverage packages are designed to elevate your dining experience, ensuring a continuous flow of refreshment and joy from dinner through dessert.

Mornington Peninsula - \$80pp

Explore our Mornington Peninsula package, which includes a choice of 1 sparkling wine, 2 white wines, 2 red wines, and 3 beers from the local region.

Gold - \$65pp

Opt for our Gold package featuring 1 sparkling wine, 2 white wines, 2 red wines, and 3 beers from our Gold beverage selection.

Classic - \$50pp

For a more classic offering, our Classic package includes 1 sparkling wine, 1 white wine, 1 red wine, and 3 beers from the Classic beverage selection.

Extra Fun

Cocktail Hour - \$40pp

Whether you prefer a lively welcome or a stylish nightcap at The Stables, the choice is yours! Select three cocktails to perfectly complement your event, adding a personalised touch to every sip for a memorable experience.

Premium Spirits Package - \$30pp

Indulge in luxury throughout the entire reception with our premium spirits package, meticulously curated for those who savour the finer tastes in life.

Basic Spirits Package - \$20pp

Elevate your celebration with our essential spirits package, featuring a selection of classic favourites to enhance the festivities throughout the entire reception.

Gin Bar - \$18pp

Indulge in a curated gin tasting for an hour with premium selections, garnishes, and tonics—a sophisticated addition to your celebration.

Whisky Bar - \$18pp

Savour the moment post-dessert as you pour a glass of Scotland's favourite drink. Enjoy five distinctive whiskies over an hour with classic accompaniments - an elegant conclusion to your meal.



FAQs

What is your venue hire and per head cost?

There is a venue hire of \$2,500 at The Stables at Sages Cottage Farm which includes everything listed in 'The Lead up' and on 'the big day' in your package brochure.

As for what that price is, that depends on a lot of factors because we're not a 'cookie cutter' kind of venue. We allow you to build a unique package special to both of you.

Our event architects can help you with a quote for the wedding day that you are after, so please get in touch!

What is a minimum spend? What is it made up of?

A minimum spend is an overall amount that is agreed upon by both the venue and the client at a time of booking. It is the minimum amount of money the client must spend with the venue which can be made up of food, beverage or time in the venue.

Will the minimum spend increase?

No, once the minimum spend has been confirmed in writing on your booking agreement it will not vary.

How do I confirm my booking?

Just ring or email us and say "yes!" Then we will create a booking agreement and a deposit invoice for you. Once the signed booking agreement has been returned to us and the deposit invoice has been paid, your booking is confirmed.

Can I make a tentative booking?

We understand that making a decision on your preferred venue can take a little time and you may often need to consult your friends and family. So, we offer our potential clients a tentative booking for 3 days. This essentially places your name on the date but is not a booking. Once the 3 days has expired, we will contact you to confirm your decision, or to have your name removed from the date. Our venue is very popular, so, unfortunately, we can't hold a date any longer than 3 days, as we often have a waiting list.

How much is the deposit?

A \$3,000 deposit is required to secure your special day at The Stables at Sages Cottage Farm.

When is my next payment due after paying the deposit?

The 1st progress payment is due 6 months prior to your event date. The 2nd progress payment is due 3 months prior. Your final payment of the remaining balance is due no later than 7 days prior to the event date. Which means you get to relax in that final week and focus on more important things.

What is the next stage after paying my deposit?

A deep breath and a glass of bubbles... because you're officially getting married! But after that, you can expect an email from our team of event coordinators introducing themselves. From here you will have access to the whole team to assist you with any queries leading up to the big day.

Then we give you a rest until around 10 months before your wedding where you will receive a planning checklist to help you get started. Within that checklist is a timeline so you'll know what to expect from then on.

How much is your children's menu?

Children meals are priced at \$60

How much do you charge for working guests?

Working guest meals (e.g. entertainment members, photographers, videographers, etc.) are charged at 20% off the price per adult. Melbourne Event Group will provide full food and beverage service to working guests.

When do I have to give final numbers?

In order to make sure we order the correct amount of food, beverage and staff for your wedding, we do require that you inform us of your final guest (and supplier) numbers, including any special allergies, no later than 14 days prior to the event date.

FAQs (cont.)

What happens if I need to cancel my event?

We understand that at times unexpected things happen and events may need to be cancelled.

Please read through our terms and conditions for all relevant information.

Where is The Stables at Sages Cottage Farm?

Our address is: 85 Sages Rd, Baxter VIC 3911

Are you an accessible venue?

Yes. In accordance with the Discrimination Act 1992, we offer accessible rest rooms, ramps, accessible parking and wide doors.

What are the parking options available?

There are plenty of car park spaces available which are all free of charge.

Can The Stables at Sages Cottage Farm be accessed by public transport?

Sages Cottage Farm is located on the Mornington Peninsula in a suburb called Baxter.

Baxter does have a train station that is a 4-minute drive away from Sages Cottage Farm.

Audio visual

It is recommended that you make use of your DJ or band's sound equipment for speeches.

Any additional AV can be organised through our preferred supplier.

When do I have access to the venue on the day of my booking?

You (and/or your suppliers) will have access to the venue 90 minutes prior to the commencement of your event and half an hour post event.

Please note that The Stables operates as a café in the day which means we may not be able to offer earlier access than the complimentary 90 minutes. If earlier access is required, please speak to your event coordinator. Additional charges may apply.

Preferred suppliers

At The Stables at Sages Cottage Farm we pride ourselves on working with the best vendors that Victoria has to offer, and as such, we're only comfortable recommending those who have been through a serious reference checking process. All the suppliers on our list are businesses and people who are committed to working within the Melbourne Event Group values and who we trust to deliver only the very best service and products to our valued clients. (You will receive a copy of this list when you book your wedding with us.)

What is your responsible service of alcohol policy?

All Melbourne Event Group staff are trained in the Responsible Serving of Alcohol, and by law may refuse to serve alcohol to any person/s who seems to be intoxicated. Melbourne Event Group prohibits any minors under the age of 18 years to be served or given any alcoholic beverages at any time regardless of who they are with.

Does The Stables cater for specific food allergies?

Yes, absolutely! We aim to provide suitable options for all our guests. We do, however, need adequate time to accommodate special requests and, therefore, all allergies must be confirmed alongside your final guest numbers 14 days before your wedding. A good way to ensure you get this information from your guests on time is to include a line in your invite which says: "Please RSVP with any allergies by this date"

FAQs (cont.)

Menu tasting

Melbourne Event Group offers complimentary menu tastings. Should you wish to have a menu tasting your event coordinator will advise which dates are available.

Menu tastings are held at our head office, Leonda By The Yarra, Hawthorn.

The menu tasting will give you the opportunity to sample a variety of dishes to give you an indication of the quality, portion sizes and presentation of our menu and the opportunity to sample our beverage packages.

The menu tasting is extended to the wedding couple and four guests of their choice.





Filling cups, bellies and hearts

