

WEDDING PACKAGES 2025



DROMANA ESTATE WEDDINGS

The heart of the Mornington Peninsula



Born in 2021 from a love of rustic charm paired with impeccable service we welcome you into your dream wedding venue



As you enter Dromana Estate, you'll fall head over heels in love with the sheer expanse and alluring beauty of our gardens in full bloom. Born from the breathtaking natural wonders of the Mornington Peninsula. Gently undulating hills, rolling green pastures and tranquil vineyards. An hour from Melbourne and a stone's throw from the region's seaside playground. Dromana Estate is the rustic winery wedding you've been dreaming of.

Dromana Estate Weddings officially opened their doors at the start 2021, and have since become well known within the industry.

Although Dromana Estate Weddings is not affiliated directly with Dromana Estate Winery we do use their wines withing our package and are situated on their beautiful property.

The recently refurbished heritage stables restored to their former glory with majestic barn doors that greet you like an old friend. Locally-milled timbers and one hundred twinkling lights soar overhead creating an undeniable feeling of magic. Our second space feels like you are dining outside under the stars with a roof filled with kilometers of fairy lights.

The beauty continues with the lush picnic lawns and sweeping views of the vineyard. Your wedding ceremony options are endless. The hardest part? Picking one spot as the centrepiece for your celebration of love, laughter and life.

It truly is a wedding stylist's dream. Dromana Estate Weddings is the perfect blank canvas. Limited only by your wildest imagination.

Premium food and wine is at the heart of what we do, paired with stand-out service. Our dedicated team has the industry expertise matched by a genuine love for what they do. The team is on hand to guide you through your wedding planning adventure at Dromana Estate Weddings. From start to finish, a seamless experience is tailored especially for you.

We are so excited for you. To get the ball rolling, we welcome you to wander the property with us and immerse yourself in all of the inspiring possibilities that await you at Dromana Estate.

We can't wait to share our little piece of heaven with you and start writing your love story into the pages of the history of Dromana Estate Weddings. What do you say? Let it be i-do!



140 acres of wild and rambling vineyard will capture your heart. Wander the gorgeous grounds with us to discover the ceremony settings of your dreams.



Not sure where to start?

Here are a few of Dromana Estate's best-kept secrets:

THE STABLES DECK

For the couple looking for a unique backdrop, natural setting and a creative canvas for their vows, the elevated Deck conveniently situated in front of The Stables, is the place for you. With an existing awning come arbour structure of natural wood and light against the weathered corrugated iron is a design dream.

CYPRESS TREES

Bask in the beauty of the towering cypress trees and picnic lawn with an uninterrupted view of the vines below. The afternoon sun promises that unfiltered golden glow your photographer will cherish.

INDOOR OPTION

Stables or Museum







CEREMONY PACKAGE \$1045

With the location picked to be the centrepiece for your wedding ceremony, setting the tone for what's to come. It's time to get planning! Our all-inclusive ceremony packages take the guesswork out of your ceremony set-up. Here's everything that's included in the one great price!



INCLUSIONS

1-hour allocation

(30 minutes guest arrival, 30 minutes ceremony time)

Use of immediate grounds for the ceremony

Set up of your ceremony which includes:

40 timber chairs

Signing table and 2 chairs

leed water station

Wine Barrels

Easel

Large Market Umbrellas

Arbour

Our staff members to liaise with your suppliers and co-ordinate ceremony.





Looking for something super special to enhance your day? Take your pick from one of these enchanting extras.

GARDEN BAR HOUR (1-HOUR POST CEREMONY) (\$22 PER PERSON)

Treat your guests to an after-ceremony refreshment.

While you sneak away to enjoy your "just married" photoshoot, your guests will relax in our gardens, drink in hand.

This option is inclusive of bar staff, outdoor bar, outdoor furniture and surrounding area

Unlimited bubbles & 1 type of beer (1-hour duration)

Dromana Estate Blanc de Blanc

1 beer option

Non-alcoholic beverages also included

Lawn games

GRAZING STATION (\$16.50 PER PERSON) (MINIMUM 60 GUESTS)

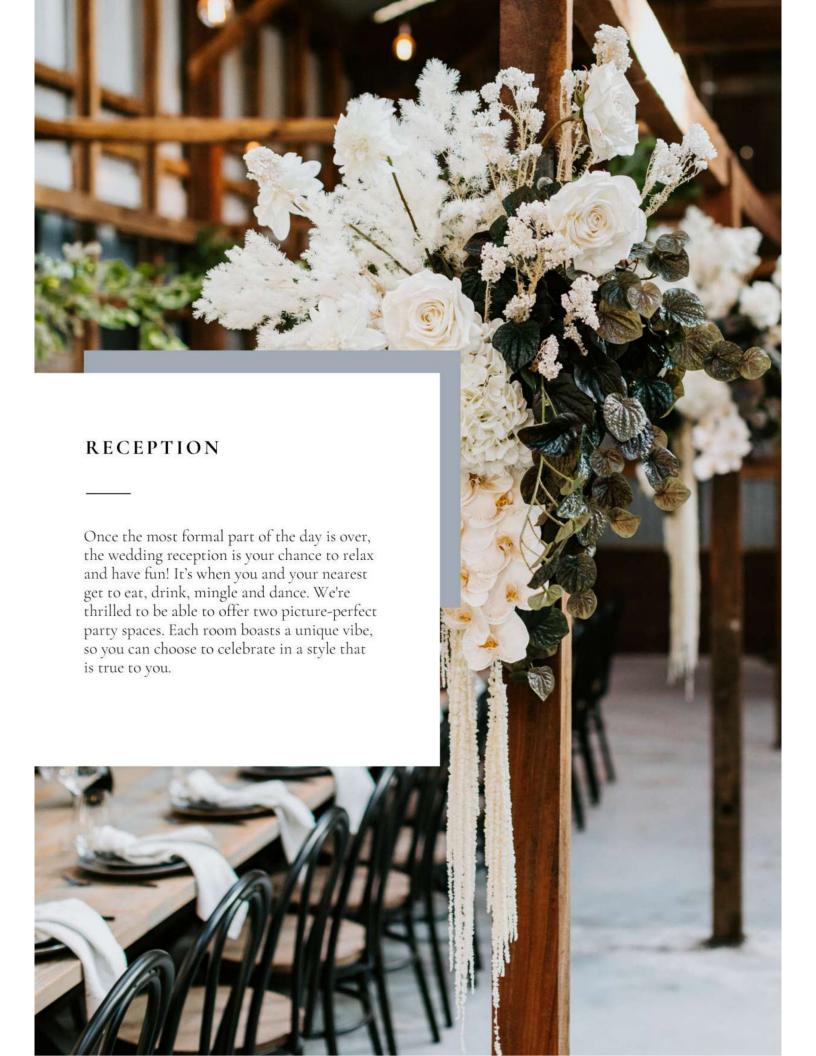
Splurge on your guests with a scrumptious graze. Let your guests indulge in delectable, locally-sourced produce. Including an assortment of antipasto, cured meats, local cheeses, fruits, artisan bread, nuts and vegetables. Yum! Sure to tantalise the taste buds.

COCKTAIL STATION (\$22 PER PERSON)

It goes without saying that drinks are critical to the success of your event. They not only keep your guests well-hydrated but their spirits high and the dance floor pumping.

Setting up a creative cocktail station is a sure way to woo your guests. Choose two cocktails to self-serve from your Cocktail Station including some crowd favourites. Pre-made concoctions such as aperol spritz, mojito, pimms & lemonade all with fresh fruit and gorgeous garnishes.





RECEPTION

We cater for weddings from 2 to 260. Our wedding packages are allinclusive with no hidden costs.



OPTIONS



THE STABLES

Locally-milled Oregon beams and one hundred twinkling vintage incandescent lights soar overhead. Instantly you feel part of something very special. Catering for up to 70 seated or up to 150 guests cocktail-style. Polished concrete floors, heated for winter celebrations turn on the charm. And a large outdoor deck and large grassy area, this is your perfect indoor outdoor venue.



THE MUSEUM

Attached to The Stables, our newest event space is an absolute show-stopper, with every aspect of the room considered and catering for up to 260 seated to 400 cocktail style. That moment the huge black barn doors are rolled back your guests are delighted by the unexpected. The Museum delivers big on moody, raw, and rugged sophistication. Reclaimed wood paneling, wine barrel wall and 46,500 fairy lights are like nothing you have seen before. With a central, shared bar linking The Stables, for your large-scale events we've got you covered.



RECEPTION PACKAGE

The feasting on your feet (cocktail) and feasting (seated) options are inclusive of all below:

5-hour reception (venue hire)
Your chosen food package
5-hour beverage package
Ambient lighting inside the stables
Outdoor lighting
Vintage couches

Outdoor furniture
Handmade timber 2.6m tables
Chairs
Large Front deck (at stables)
Bar with bar staff
Wine Barrels

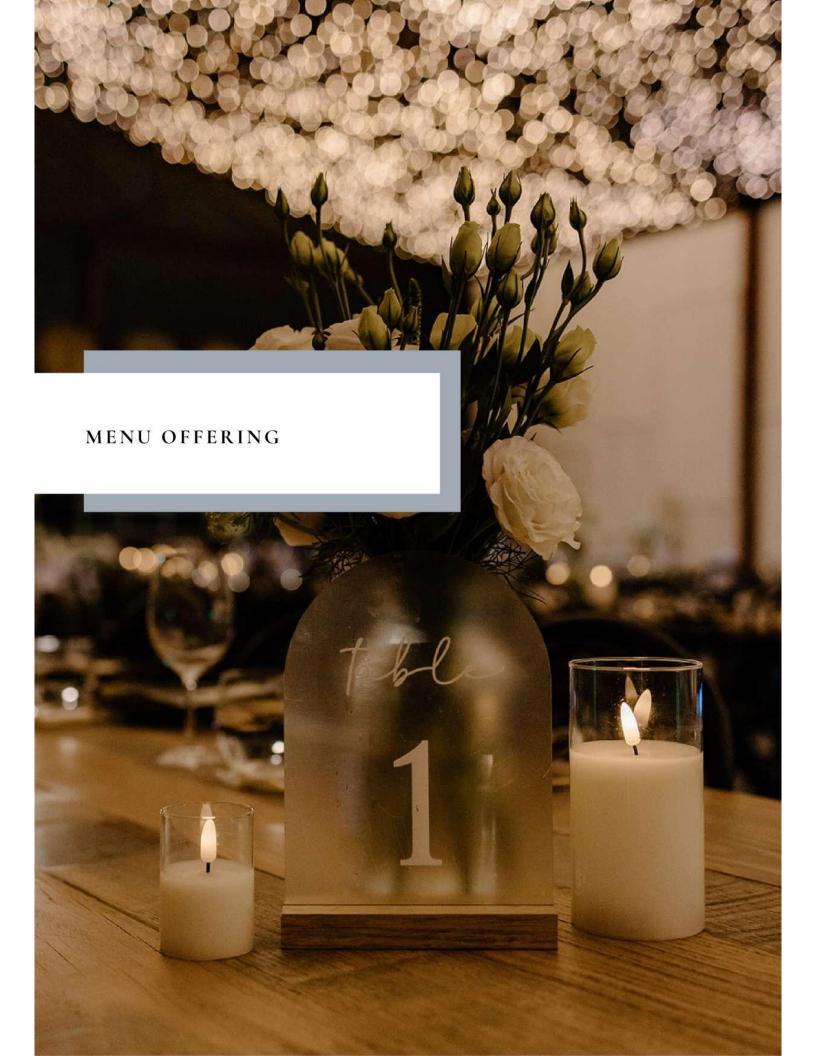
Cake Barrel and cake knife
Gift Table
Wishing well
Napkins
Easel
Table Numbers

Coordination of all place cards and table settings (please note we do not supply place cards or seating charts)

The setting of tables which includes cutlery, crockery, glassware, napkins and table numbers (seated functions)

The wedding coordinator and staffing (bar & wait)

Personalised on the day co-ordination





FEASTING ON YOUR FEET \$199.65 per person (COCKTAIL)

Food is one of the most important parts of the reception. Just because you are opting for a Cocktail-style menu does not mean your guests will be left wanting more. Our chefs will hand-craft a meal that will delight and satisfy your guests, leaving their tummies full and happy.

FEASTING ON YOUR FEET









FAMILY-STYLE FEASTING \$198 per person (SEATED)

Celebrate together with mouth-watering share fare made with the finest local ingredients. Our family-style feasts showcase shared food platters, placed in the middle of the table. Guests are invited to self-serve and indulge in whatever takes their fancy.

If a different type of menu suits you better please talk to us about a custom menu - tailoring a menu to your specific requirements

FAMILY-STYLE FEASTING









MENU CANAPE

COLD OPTIONS (choose 5 for cocktail reception)

Spices cured Hiramasa Kingfish, chilli, fried capers,lemon dressing
Sweet corn tart, whipped goats' cheese and basil
Chicken liver parfait, marsala, brioche
Spanner crab slider, lemon, chilli, celery, coriander
Classic steak tartare, crostini, lemon
Slow roasted tomato, taleggio and vincotta tart
Wagyu bresaola, rocket and parmesan involtini
Smoked salmon blinis, sour cream and chive



MENU CANAPE

HOT OPTIONS (choose 5 for cocktail reception)

Slow braised lamb pie, potato crust
Tomato, basil and scamorza arancini
Spiced fried cauliflower, whipped ricotta
Panko crumbed prawns, 'nduja mayo
Prosciutto and ricotta croquettes
Lamb kofta, pine nuts and minted yoghurt

Markette Markette

SUBSTANTIAL/BOWL FOOD (choose 4 for cocktail reception)

Dromana sliders, cheeseburger, pork belly or vegan burger options Fish and chips, tartare sauce

Tasmanian Crayfish roll, lime, chive and celery

Fremantle marinated octopus tart, wakame seaweed and peas Risotto Milanese, saffron, parmesan

Tortelli with roasted pumpkin, sage, butter and amaretti biscuits Dromana Estate meatballs, herbed ricotta

Panzerotti (pizza pockets) tomato, mozzarella and basil



MAINS/FEASTING MAINS

To start choose 4 caapes off the cold or hot menu

FEASTING MAINS(choose 3)

Slow cooked lamb shoulder, chimichurri

Roasted corn-fed chicken, paprika and lime

Pan seared salmon fillet, salmoriglio, capers and lemon butter

Slow cooked sirloin steak with Dromana red wine sauce

Pork belly served with salsa verde

Eggplant parmigiana, napoli sauce, basil and parmesan

Smokey beef brisket served with Texas BBQ sauce

Oven baked barramundi, bok choi, green curry sauce

Cannelloni ricotta and spinach, parmesan and bechamel sauce



MENU FEASTING

SIDES (choose 3)

Roasted potatoes, garlic, rosemary

Baked Mac & Cheese

Beetroot and bean salad with roasted walnuts and goat cheese salad

Chorizo and sweet potato salad with apples, rocket and Asiago cheese

Broccoli and cauliflower gratin, bechamel sauce

Rocket, parmesan and pear salad

 $\label{thm:parameters} \mbox{{\tt Panzanella salad, bread, tomatoes, red onions, basil and parmesan}}$

DESSERT OPTIONS

Dance floor shots (a choice of)

\$4.50 per shot

- Espresso Martini
- Maverick (passionfruit & vanilla vodka)
- Midori Illusion
- Mini chocolate cone filled with Baileys

Assorted Petit fours

\$12 per person

Chef's selection of:

Lemon curd tartlets/Chocolate brownie/ White chocolate and raspberry tartlet / Roasted macadamia & caramel tartlet / mini cannoli/ white chocolate with lemon filling



BEVERAGES

Premium food and wine is at the heart of what we do. And what would you expect from a working wine estate other than delicious wines? Our Mornington Estate label has bottled the essence of the region in an enticing range of wine. Fresh and vibrant, with distinct regional character. Paired with food as well as served throughout the celebrations from start to finish.

WINES** (all included you do not have to choose)

Dromana Estate Blanc de Blanc Mornington Estate Chardonnay Mornington Estate Pinot Gris Mornington Estate Fume Blanc Mornington Estate Rose Mornington Estate Shiraz Mornington Estate Pinot Noir

Beers & Cider
Apple Cider
Corona
Carlton Dry
Peroni
Fifty Lashes Pale Ale
Great Northern Super Crisp
Zero Alcoholic Beer

SOFT DRINK & JUICES, COFFEE & TEA

^{**} Take advantage of our premium wine upgrade, offering top-label Dromana Estate wines at \$15pp *** A fully stocked bar with spirits and cocktails are available for your guests to purchase (or tab) for the duration of your function. **** Ask about our spirit package.



SUPPLIER MEALS (\$65)

Includes all non-alcoholic beverages and main meal

ADOLESCENT MEAL (\$115) (13-17 YEARS OLD)

Includes chosen food package (cocktail canapes or feasting), soft drinks, tea and coffee

KIDS MEALS (\$45) (2-12 YEARS OLD)

Includes soft drink and juices and a choice of kids favourites for their meal Chicken nuggets, chips and salad
Fish, chips and salad
Ham & Cheese pizza and chips
Spaghetti Bolognese

Ready to save the date! To secure your wedding date with us a \$2000 booking fee is required along with a signed copy of the Terms & Conditions. Minimum spend for Friday and Saturday is \$20,000 (peak season) / Minimum Spend is \$18,000 for Sunday (peak season) / Minimum spend for Monday - Thursday is \$15,000 (peak season). A day before a public holiday is classed as a Saturday. Please ask us about our off-peak minimum spends and pricing structure.

If you don't feel that you will meet these minimum spends please let us know. We are not in the business of breaking hearts, so please reach out to us as here at Dromana Estate we will bend over backward to accommodate you as best we can. Have you heard mid-week weddings are on-trend right now?;)

