



LILY FARM HOUSE



2023/2024 Wedding Guide

Welcome to Lily Farm House, a hidden gem nestled in the scenic Swan Valley wine region of Perth. Set amidst the tranquil gum trees of Baskerville, our idyllic five-acre venue provides a picturesque and serene setting for your special day.

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Venue

Step into the extraordinary world of Lily Farm House, where the beauty of the Swan Valley is elevated by the charm of rammed earth, soaring ceilings, and the perfect blend of timber and glass.

We have lovingly transformed our beautiful, rammed earth home into a truly remarkable and one-of-a-kind venue, that is impressively grand, yet exudes an inviting and warm ambiance. Creating a magical atmosphere for your wedding day.

At Lily Farm House, we understand that your dream day is unique to you. That's why we offer the flexibility to customise packages and wedding timings to suit your vision. As a dedicated function centre, we are committed to working closely with you to bring your dream day to life.

We hope that Lily Farm House captivates your heart as it has ours, and we eagerly await the opportunity to welcome you and your loved ones. Prepare to embark on a wedding journey filled with love, joy, and unforgettable moments at Lily Farm House.



Reception

With ample space to accommodate your needs, we offer seating for up to 100 guests indoors, or a capacity of 120 guests for combined indoor and outdoor seating.

For those seeking a vibrant open-air celebration, our courtyard provides an enchanting setting where you can gather up to 120 guests. Or, if you prefer a more casual cocktail-style affair, we can comfortably host up to 130 guests, ensuring an atmosphere of joy and celebration.

At Lily Farm House, our unique indoor and outdoor spaces offer endless possibilities for you to customise your wedding, ensuring a day that is as exciting as it is unforgettable for both you and your guests.



Full Day Reception

Celebrate your love story from morning til midnight with a personalised touch.

We'd be delighted to offer you a tailor-made package designed to perfectly suit your needs. Please get in touch with us to begin the conversation and let us create an unforgettable wedding experience just for you.

Evening Reception

We offer three incredible evening reception options, The Wedding Feast, Plated Service and Canape/Food Stall.

Evening food packages include extensive menus from a range of cuisines including Italian, Asian, Mexican Mediterranean, Indian and Vegan. We can also help you build your own customised menu on request.

Packages for sit down events include long tables, chairs, glassware, cutlery, crockery, white napkins and optional white tablecloths. Furniture and tableware upgrades are available for an additional hire fee.

Packages for Canape/Food Stall include six cocktail tables, 20 cocktail stools and glassware.

All packages include your cake cut and served on platters.

Evening Reception Times

Thursday 5pm to 10pm

Friday 5pm to 12 midnight

Saturday 5pm to 12 midnight

Sunday 5pm to 12 midnight

Venue Hire Fee

All evening wedding receptions have a venue hire fee of \$2,000 (excluding use of the wedding suite).

Minimum Spend

The minimum spend for food and beverage only for evening wedding receptions (minimum spend excludes venue hire fee, wedding suite hire and ceremony package):

The Wedding Feast \$12,000

Plated Service \$12,000

Canape/Food Stall \$10,000

Daytime Reception

We offer two daytime reception options, Long Lunch and High Tea.

Both our Long Lunch and High Tea service include long tables, chairs, glassware, cutlery, crockery, white napkins and optional white tablecloths. All packages include your cake cut and served on platters.

Venue Hire Fee

All daytime receptions have a venue hire fee of \$1,500 (excluding use of the wedding suite).

Long Lunch Reception Times

Monday to Thursday 11am to 5pm

High Tea Reception Times

Monday to Sunday 10am to 2pm



Ceremony Package

Set amongst the gum trees Lily Farm House has several unique ceremony areas including Lily Farm House entrance and lawn, the Jasmine Pergola (available summer 2024/25) or simply set your arbour under one of our magnificent 50 year old gum trees, the options are endless.

Our standard ceremony package includes:

Arbour for you to decorate as you please

30 white chairs

Signing table and 2 chairs

Water station

\$550

Or let us customise to your needs.

*Only flower petals and leaves please, no paper confetti or streamers



Wedding Suite Full Day Hire

Why not spend the day at Lily Farm House relaxing and preparing for your wedding.

The wedding suite is a stunning space for all your pre wedding preparations. Book your hair and makeup artists to attend on site and have access to the entire venue and Lily Farm House grounds from 10am (no other wedding will be booked during this time).

Our Wedding Suite package includes:

Access to the wedding suite prior to your wedding including use of the ensuite facilities with freestanding bath
Access to Lily Farm House venue and grounds from 10am on the day of your wedding for the purpose of event preparation

Bottle of Clandestine Prosecco Rose on arrival*

Wedding Suite pastry grazing platter (suitable for 4 people)**

Juice and Water

Lily Farm House staff member on site

Access to the wedding suite between the ceremony and reception

\$1500

*Additional beverages can be purchased from the bar on the day

**Additional food can be purchased by prior arrangement (7 day notice)

The wedding suite is not part of our function space and is not for use during the event, The wedding suite is for the use of the wedding party only

Wedding Suite Reception Hire

Access our wedding suite to freshen up prior to your ceremony or to relax between the ceremony and reception.

Our Wedding Suite Reception Hire package includes:

Access to the wedding suite half an hour prior to your ceremony and between the ceremony and reception commencement including ensuite facilities

Bottle of Clandestine Prosecco Rose on arrival*

Cheese and antipasto platter (suitable for 2 people)**

Water

\$500

*Additional beverages can be purchased from the bar on the day

**Additional food can be purchased by prior arrangement (7 day notice)

The wedding suite is not part of our function space and is not for use during the event, The wedding suite is for the use of the wedding party only

Pop Up Creche Space Hire

Your little ones can have fun at your wedding and have their own space for supervised play.

Our wedding suite can be booked for use as a pop up creche during your wedding reception.

For the safety of your children you will need to engage the services of an experienced pop up creche business in order to use this space for this purpose (not included in hire fee).

Our wedding suite has ensuite toilet facilities and power availability.

The wedding suite is not part of our function space and is not for use during the event except by the creche provider and children of wedding guests.

Children must be under supervision at all times and the child's parent/guardian must remain on site at all times.

The pop up creche provider must provide appropriate protection to carpets & furniture in this space (protective mats/covers). The creche provider must provide proof of appropriate insurance.



MAISEY

Food

At Lily Farm House, we take pride in curating extraordinary experiences that cater to every individual.

Enchant your senses with our array of culinary delights from Acclaimed Catering, ranging from diverse multicultural menus to delectable vegan options.

The centrepiece of our culinary offerings from Acclaimed Catering is the Feasting Menu, where love is shared through food served down the centre of each table.

Every element has been thoughtfully crafted with you and your guests in mind, ensuring your occasion is a resounding success.

Choose from one of our vast options, or work with us to build your own custom menu.



Wedding Feast - Italian Menu

\$99 per person

Our wedding feast has been designed for sharing
Served on custom wooden boards down the centre of the tables.

ENTRÉE (Please select two)

Three tomato bruschetta, goats cheese, fresh herbs
Carpaccio, grapefruit, pistachio, olives, fresh loaf (gf)
Chicken liver pate, crostini, pickles, fresh baguette
Pizzette topped with truffle mushrooms, basil and buffalo mozzarella (v)
Pesto and pea arancini, aioli, shaved parmesan (v) (gf)
Mussels with tomato and garlic (gf)
Prosciutto wrapped asparagus (gf)
Beef and pork meatballs, smoked paprika and rich tomato sauce

MAIN (Please select three)

Roasted cauliflower risotto with red onion, spinach, herbs, shaved Pecorino, pine nuts and truffle oil (v)
Rigatoni with beef ragu and gremolata
Marinara penne with local fresh seafood, garlic chilli, olive oil, parsley, grated bottarga
Chicken pieces marinated in smoked sea salt, rosemary, black garlic. Served with thyme jus
Slow cooked beef short rib with gremolata, red wine jus
Crispy pork, fennel, and cauliflower puree (gf)
Crumbed lamb cutlets, sweet potato mash, zucchini, chianti jus
Charred scotch fillet, Jerusalem artichoke, asparagus, chargrilled red onion (gf)
Roasted lamb cap with caponata and crispy prosciutto
Pickled Fremantle octopus salad, shredded cabbage, pickled carrot, radish, fennel, dill, coriander, spring onion, chilli lime dressing (gf)
Pulled veal Ragout, Pecorino, and rosemary on a bed of garlic mash (gf)
Lombard Veal Osso Buco served with gremolata (gf)
Eggplant parmigiana topped with tri-coloured roasted baby cherry tomatoes and torn basil (v)
Tri-coloured potato gnocchi, Swan Valley ricotta, toasted breadcrumbs, shaved parmesan
Spinach tortellini with parmesan, balsamic, burnt butter, sage
Ocean trout on a bed of orange cous cous, topped with watercress and shaved radish
Cone Bay Barramundi served with shaved fennel risotto

SIDES (Please select two)

Caprese salad (v)
Tuscan white bean salad (v)
Rocket, parmesan, pear, balsamic salad (v)
Sauteed green beans with parmesan crisps (v)
Roasted vegetable panzanella (v)
Pan fried zucchini with anchovy vinaigrette (v)
Roasted cauliflower with capers and almonds
Roasted fennel pomodoro (v)
Chargrilled Mediterranean vegetables (v)

DESSERTS (Please select two)

Coconut & vanilla pannacotta with caramelised pineapple, mango puree, coconut
Tiramisu espresso cups
Lavender crème brulee
Chocolate and raspberry tart, crème fraiche
Double chocolate mousse with raspberry coulis
Assorted cannoli

*More selections able to be included at an additional cost , vegetarian and vegan options available on request.

Wedding Feast - Asian Menu

\$99 per person

Our wedding feast has been designed for sharing
Served on custom wooden boards down the centre of the tables.

ENTRÉE (Please select two)

Chicken and pork wontons with sesame and chili oil
Prawn toast with sweet cilantro pesto
Pork San choy Bao
Tempura vegetables with sesame
Teriyaki chicken and beef skewers
Inhouse spring rolls with spicy plum sauce
Korean spicy rice cakes, fresh herbs, sweet chilli
Tofu satay with peanut sauce (v)
Homemade beef samosas with mango and mint salsa

MAIN (Please select three)

Whole baked Cone Bay Barramundi with chilli, coconut and coriander (gf)
Karahi fried chicken with peanuts
Beef ribs braised in Rendang Gravy (gf)
Braised Lamb shoulder with rendang and potato curry (gf)
Malay Lamb Curry (gf)
Crispy pork belly with pickled fennel and plum sauce (gf)
Sizzling wok fried beef tenderloin and vegetables with oyster sauce and Szechuan pepper
Szechuan pepper squid with fennel and orange (gf)
Seared fresh salmon with chargrilled bok choy, Thai eggplant, soy, ginger (gf)
Charred fillet of beef with mushroom and wasabi mustard sauce

SIDES (Please select two)

Stir fry Asian greens and jasmine rice (v) (gf)
Broccoli with layered bean curd and black mushrooms (v)
Fried rice
Kimchee Chinese broccoli (v) (gf)
Tofu fries with wasabi aioli
Wok Boy Choy and Shitake mushrooms (v) (gf)
Crispy egg noodle, pumpkin and coriander salad
Brown rice, bean, sesame and shredded vegetable salad with tamarind salad

DESSERTS (Please select two)

Coconut mousse with fresh mango, lime and palm sugar syrup
Miso caramel pannacotta with ginger orange
Sticky mango rice with ice-cream
Mango and coconut Panna Cotta
Macha ice cream with fresh mango

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Wedding Feast - Mexican Menu

\$99 per person

Our wedding feast has been designed for sharing
Served on custom wooden boards down the centre of the tables.

ENTRÉE (Please select two)

Black bean salsa, mango salsa and Pico de Gallo with fresh tortilla chips
Green chilli and beef empanadas with cilantro yoghurt (v)
Grilled achiote chicken with red chilli and avocado puree (gf)
Queso flameado - melted manchego, pickled garlic, jalapeno's, mushrooms (v) (gf)
Grilled chorizo, crispy potato, jalapeno mayonnaise

MAIN (Please select three)

Grilled chipotle chicken, Pico de gallo, chipotle mayonnaise
Tamarind and chili infused pork belly
Grilled citrus pork belly, spicy pineapple salsa, and red onion
Smokey stuffed peppers served with refried beans, selection of salsa's (v) (gf)
Smoked wagyu brisket, tomatillo salsa, pickled jalapeno, coriander (gf)
Pulled pork shoulder, arbol salsa, pickled red onion, coriander
Fried cauliflower, guacamole, pepita's, pickled onion (v)
Taco's/ Fajita's (please select two fillings)
Crispy fish, coleslaw and toasted coconut
Braised beef brisket with queso fresco, pickled vegetables and cilantro (gf)
Mushroom with rosemary, queso fresco and cherry tomato relish (v) (gf)
Chicken, grilled pineapple, carrot, red cabbage cilantro, pea shoots (gf)
Pork belly, tomatillo salsa verde, pineapple, ricotta, coleslaw, crispy potato
All served with sides of sour cream, salsa and guacamole.

SIDES (Please select two)

Hearts of Palm Salad – Lettuce, avocado, roasted sunflower seeds, fennel, orange, lime vinaigrette
Taco Salad – red cabbage, romaine, kale, roasted corn, black beans, white cheddar, avocado, sour cream, chilli vinaigrette with crispy tortilla pieces
Coriander lime rice (v) (gf)
Adobo fried rice (v) (gf)
BBQ corn cob, spiced butter (v)
Potato bravas (v) (gf)
Seasonal vegetables (v)

DESSERTS (Please select two)

Churros with Mexican ice-cream
Coconut Flan
Tres Leches – three milk sponge with coconut Chantilly cream
Strawberry meringue cake (gf)
Chocolate chilli cake (gf)

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Wedding Feast - Indian Menu

\$99 per person

Our wedding feast has been designed for sharing
Served on custom wooden boards down the centre of the tables.

ENTRÉE (Please select two)

Lamb koftas with cucumber raita (gf)
Masala prawns with mango cucumber salsa, chargrilled chapati bread
Tikka prawns with mango raita (gf)
Vegetable pakora with mango chutney (v)
Pea and potato samosa's, green mango chutney (v)
Vegetable kebab with cauliflower and kipfler potato (v) (gf)
Red lentil fritters with green yoghurt (v) (gf)
Onion bhaji with cucumber and mint chutney
Chicken Reshmi kebabs with coconut sticky rice
Baby naan bread stuffed with tandoori chicken
Vegetable pan rolls with coriander mint chutney

MAIN (Please select three)

Butter chicken with jasmine rice, dried fried onions and peanuts (gf)
Aloo Tikki with tamarind rice (gf)
Tandoori chicken with mint yoghurt (gf)
Chicken, chickpea and coconut curry (gf)
Crispy fried Tandoori cauliflower (gf)
Karnataka pork curry rice pilaf (gf)
Indian lamb shank pot roast (gf)
Dry chickpea and potato curry (v) (gf)
Prawn and chickpea madras (gf)
Lamb Rogan Josh (gf)
Crispy Tasmanian salmon with red lentil dahl (gf)
Tawa wholefish (gf)
Green masala lamb cutlet
Pumpkin, lentil and mushroom curry (v) (gf)
Slow roasted lamb shoulder with green papaya chutney (gf)
Beef korma (gf)

SIDES (Please select two)

Coconut rice (gf)
Steamed rice (gf)
Saffron rice
Turmeric rice
Naan bread/butter, plain or garlic
String hoppers
chapati bread
Red dahl
Steamed vegetables with chilli, lime butter
Roti

DESSERTS (Please select two)

Gulab Jamun
Ras Malai
Pistachio, cinnamon, and lime kulfi
Carrot Halwa
Buttermilk, rosewater and cardamom pudding
Warm cardamom and rice milk pudding

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Wedding Feast - Mediterranean Menu

\$99 per person

Our wedding feast has been designed for sharing
Served on custom wooden boards down the centre of the tables.

ENTRÉE (Please select two)

Sauteed roast garlic, orange prawns, cauliflower rice

Lamb kleftiko

Mezze platter – babaganoush, hummus, tabouli, matbucha,
Fremantle sardines, halloumi

Harissa chicken wings with chargrilled garlic bread

Fried artichoke, shaved manchego, herb mayo, marinara sauce

Northwest prawns, fennel, beetroot, orange salad

Baby back ribs

MAIN (Please select three)

Middle Eastern slow roasted lamb leg, on sumac and
white beans with pomegranate and mint jus

Crispy belly pork with an apple and pear ragout & rich caramel sauce

Slow cooked pulled brisket of beef with a bourbon and barbeque
sauce

French trimmed lamb racks on a bed of mint and broad bean puree

Whole roasted and sliced scotch fillet with salsa verde and truffle
mustard

Prosciutto wrapped chicken breast medallions with wilted spinach
and
ricotta filling, creamy fennel seed sauce

Parmesan & herb crusted chicken medallions with pan gravy jus

Northwest chili garlic king prawns, charred corn, tomato, fetta and
lime salad

2-way lamb chops with ratatouille, potato garlic mash

DESSERTS (Please select two)

Lemon cream pavlova with berries

Lemon tart with double cream

Sweet ricotta and strawberry parfait

Brioche French toast with fresh berries, crème anglaise,
whipped cream

Triple chocolate tiramisu

SIDES (Please select two)

Duck fat potatoes with garlic and rosemary

Herby roasted potato salad with crispy prosciutto

Duo of broccoli and broccolini with chorizo and pecorino
crumb (gf)

French brown lentils braised in turmeric stock and
caramelized dried shallots

Honeyed tri-coloured roasted baby carrots (v)

Lashings of Mediterranean chargrilled vegetables
deglazed with mushroom & truffle balsamic (v)

Grilled garlic and parmesan asparagus spears in burnt
butter (v)

English spinach and mango salad with shaved parmesan
and crispy pancetta, balsamic dressing

Green bean & fetta salad, cherry tomatoes, lemon garlic
dressing (v)

Roasted sweet potato, wild rice, cranberries & rocket
salad, maple mustard dressing (v)

Goat's cheese, beetroot, rocket, walnuts, nashi pear,
white balsamic dressing (v)

*More selections able to be included at an additional cost , vegetarian and vegan options available on request.

Wedding Feast - Vegan Menu

\$99 per person

Our wedding feast has been designed for sharing
Served on custom wooden boards down the centre of the tables.

ENTRÉE (Please select two)

Mushroom and truffle arancini with tomato relish
Saffron and vegan cheese arancini with tomato relish
Corn and coriander fritters with tomato salsa, avocado, chili and lime jam (gf)
Beetroot and pumpkin empanada's with kabocha squash, Swiss chard, guacamole, chimichurri
Tempura vegetable kebabs with inhouse sweet and sour sauce
Black bean Tacos with avocado guacamole (gf)
Forest mushrooms with celeriac puree and macadamias (gf)
Avocado and refried bean quesadillas
Rice paper rolls with hoi sin sauce (gf)
Fried chickpea falafels, hummus, mint and lemon (gf)
Sweet potato wedges with chickpea hummus
Potato and mozzarella croquettes
Truffle polenta, grilled field mushroom, watercress

MAIN (Please select three)

Risotto Pea Primavera with asparagus, sugar snap peas and tarragon (gf)
Potato Cannelloni, pinenut ricotta, eggplant merguez, arugula pesto (gf)
Lasagna with corn tortillas and soy bechamel
Moroccan chickpea tagine with tomato, pumpkin spices and quinoa (gf)
Grilled eggplant parmigiana with tomato sugo, soy béchamel and basil (gf)
Vietnamese bowl with noodles, smoked black pepper & garlic broth, crisp seasonal vegetables and fried tofu (gf)
Vegetarian lasagna with corn tortillas and soy béchamel
Zucchini and lemon linguini with toasted pine nuts (gf)
Pumpkin and sage ravioli, brown butter and pine nuts
Jackfruit curry with tomato, coconut and lime (gf)

SIDES (Please select two)

Turmeric cauliflower rice (gf)
Spanish rice with blackbeans (gf)
Peppercorn brussel sprouts (gf)
Cumin hand cut fries (gf)
Baked button mushrooms with soy cheese, semi dried tomatoes and herbs (gf)
Fried polenta and parmesan cake with semi dried tomatoes and basil (gf)
Jackfruit, avocado and palm heart salad (gf)
Roasted butternut squash and kale salad (gf)
Chickpea Quinoa Arugula salad with lemon, garlic dressing (gf)
Coriander lime rice (gf)
Potato bravas (gf)
Sauteed seasonal vegetables with Thai spices (gf)

DESSERTS (Please select two)

Mango Lime Pie
Plum and coconut pie with poached rhubarb and almond praline
Moist semolina cake with sweet fermented mango and blood orange
Banana parfait with candied peanuts
Lime sorbet
Vegan Panna Cotta with mixed berries
Warm sticky date pudding with vegan ice cream

*More selections able to be included at an additional cost .

Canapes

\$99 per person

Canapes can be served roaming style
or a combination of roaming style and festival stall style for the substantial items
Substantial items are boxed dishes

Please select four savoury canapes, two substantial menu items
and two dessert canapes

HOT CANAPE SELECTION

Barramundi goujons with lime aioli
Snapper goujons with lime and dill aioli
Salt and pepper calamari with chili and lime aioli
BBQ bourbon pork belly bites with crunchy crackling (gf)
Beef tikka meatball with tzatziki (gf)
Cajun chicken, roasted corn & zucchini rosti (gf)
Char-grilled scallop atop with Spanish chorizo (gf)
Chargrilled chorizo and haloumi skewers (gf)
Chorizo and manchego croquette with chipotle dip
Satay Duo: Satay chicken & beef skewers (gf)
Coconut and sesame crusted NW prawns with wasabi infused mayo
Haloumi and rocket mini pizza (v)
Lamb and mint croquette with mint yoghurt
Mini cottage pie with a sweet potato mash
Mini angus beef burger with American jack cheese and caramelized onion
Pan fried scallops with chorizo and apple balsamic reduction (gf)

HOT CANAPE SELECTION

Pan fried scallops with chorizo and apple balsamic reduction (gf)
Pumpkin and pesto arancini v, gf option
Roast pork belly slider with maple mustard slaw
Ricotta and sweet corn fritter with whipped cream cheese and chives (v)
Spiced Rogan josh empanadas
Smoked chicken empanadas with chipotle mayo
Smoked salmon and dill bruschetta
Stuffed baby potatoes with pulled beef (gf)
Mac 'n cheese bites with sweet tomato relish (v)
Tempura vegetable kebabs with teriyaki dipping sauce (v)
Vegetarian spring roll with tangy plum dipping sauce (v)
Mini stuffed naan bread with chicken korma filling
Sour cream and chives fritter (v)
Spinach and ricotta puff pastry triangles (v)
Pumpkin and pesto arancini v, gf option
Roast pork belly slider with maple mustard slaw

COLD CANAPE SELECTION

Asian prawn spoons drizzled with sweet chili, lime & coriander (gf)
Chilled watermelon with torched goats' cheese and apple balsamic
Goat's cheese, caramelised onion and cherry tomato tartlet (v)
Miniature parmesan cones filled with smoked chicken and cream-cheese mousse (v)
Persian feta and vine ripened tomato bruschetta (v)
Brie toast with Swan Valley honeycomb
Smoked salmon, lemon and dill pinwheels
Smoked salmon mousse in a poppy seed cone

*More selections able to be included at an additional cost .

Canapes

\$99 per person

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SUBSTANTIAL SELECTION

Spanish

Chicken and chorizo paella (gf) (v option available)

Seafood paella (gf)

Patatas bravas (fierce potatoes) (v) (gf)

Sherry pepper meatballs in tomato sauce (gf)

Salt and pepper calamari with lime dressing

Taste of Italy

Individual chicken parmigiana served with caprese salad

Tomato, goats cheese and torn basil bruschetta with balsamic glaze (v)

Pumpkin and feta arancini with parmesan crumble (v) (gf option available)

Crumbed spinach and ricotta ravioli with caprese salad (v)

Mexican

Pulled pork taco bowl topped with sour cream and refried beans

Taco duo: chicken, pineapple, coleslaw; beef brisket and inhouse pickled vegetables

Blackbean, whitebean, chickpea con carne with Mexican chilli rice (v) (gf)

Mexican pulled beef and black bean rice bowl with sour cream (gf) (v option available)

Hawker Cart

Crispy chicken wings with sticky sweet and sour sauce

Indonesian chicken satay bowl with peanut sauce, steamed rice (gf)

Satay Duo: Satay chicken & beef skewers, crispy egg noodles

Thai green chicken curry with steamed jasmine rice

Slider duo: Crispy chicken with slaw and pulled BBQ brisket with salad (v option available)

By the Sea

Beer battered snapper or barramundi and crispy fries (gf option available)

Smoked salmon and avocado bruschetta with lime and coriander

BBQ prawns with watermelon, cucumber, and mint salad (gf)

Tempura NW King prawns, coriander, sweet chilli, hand cut chips

Lemon pepper calamari with aioli, leafy greens

Indian

Vegetable samosa with chickpea masala and chutney drizzle

Butter chicken with steamed jasmine rice and naan bread

Vegan sweet potato and chickpea curry, steamed rice (v) (gf)

Fried chicken wing with coriander chutney

Lamb rogan josh with steamed jasmine rice and naan bread (gf)

*More selections able to be included at an additional cost .

Canapes

\$99 per person

Canapes can be served roaming style
or a combination of roaming style and festival stall style for the substantial items
Substantial items are boxed dishes

Please select four savoury canapes, two substantial menu items
and two dessert canapes

DESSERT SELECTION

Mini cannoli – vanilla, chocolate, ricotta, hazelnut,
pistachio, strawberry

Mini eclairs – chocolate, toffee crunch, coffee

Glazed fruit tarts

Lemon meringue tarts

Blueberry and almond frangipane tarts

Tiramisu cups

Chocolate mousse cups

Passionfruit panna cotta cups

Flourless orange and almond cake (gf)

Salted caramel chocolate tarts

Tropical fruit kebabs (v)

Plated Service

\$99 per person

Our three course plated service with the option to choose either a single dish or alternate drop for each course

ENTREE

Trio tasting plate - Lamb croquette, goats' cheese and thyme filo tartlet; pork belly bite with chili jam

Pork belly, duo of pea and cauliflower puree with a grilled apple wedge

Wild mushroom tart, ricotta, truffle oil (v)

Jarrah smoked salmon with NW king prawns and julienne salad

Pillows of spinach, ricotta and nutmeg tortellini, traditional sugo and aged parmesan (v)

Char grilled Mediterranean chicken salad, roasted pumpkin, hazelnuts, snow pea tendrils and chili and lime dressing

Chargrilled lamb fillet with chickpea and pea hummus

Cream of leek and potato soup

Roasted butternut pumpkin and sour cream soup

MAIN

Tuscan vegetable ragout, soft polenta, garden thyme (v)

Crispy skinned ocean trout, warm bean & grape tomato salad, verjuice

Parmesan encrusted chicken medallions with a sage and onion stuffing, dauphinoise potatoes, tri-coloured carrots and baby broccolini with a rich pan gravy jus

Chargrilled chicken breast with crisp prosciutto chard, roasted cherry tomato, garlic compote, sautéed potatoes, baby carrots and broccolini

Sumac marinated snapper, chickpea coriander salsa, grilled potatoes

Chateaubriand fillet steak, dauphinoise potato, baby carrots & broccolini, peppercorn jus

Linley Valley pork loin, pork belly wellington and calvados cream sauce

Braised French trimmed 8hr lamb shank, creamy pumpkin and potato, petite pois peas

Lamb two ways: rack and pressed shoulder with dauphinoise potato and seasonal vegetables

Beef sirloin, grilled mushroom, creamy sweet potato, baby carrots & broccolini with a shiraz jus

Pulled wagyu beef cheek lasagne, rocket and shaved parmesan

DESSERT

Chocolate Tart, chocolate ganache, butterscotch

Lemon Cheesecake, mixed berries, raspberry tuille, double cream

Chocolate Mousse, Hazelnut praline ganache, chocolate mud cake, raspberry coulis

Orange Parfait, orange cream, olive oil cake, orange sorbet

Tiramisu, espresso-soaked biscuit, mascarpone, white chocolate, espresso anglaise

Vanilla Panna Cotta, vanilla cake, macerated strawberries

Pistachio Semifreddo, chiffon cake, pistachio anglaise, chocolate mousse, pistachio meringue

Meringue, balsamic macerated berries and creme fraiche

Mango Cheesecake, mint, and mango puree

*More selections able to be included at an additional cost .

Long Lunch

\$89 per person

Our long lunch wedding feast has been designed for sharing
Served on custom wooden boards down the centre of the tables

Choose two courses from our feast menus
Italian, Mexican, Asian, Vegan, Indian or Mediterranean

Our Long Lunch is available Monday to Thursday from 11am to 4pm

*More selections able to be included at an additional cost .

High Tea

\$70 per person

Served on three tier stands designed for sharing

Our high tea service is available from 10am to 2pm Monday to Sunday

COLD SELECTION

Finger Sandwiches/Mini Brioche Buns
(Please choose three)

Roast beef, horseradish cream, rocket

Cucumber, cream cheese, chive

Smoked salmon, cream cheese, cucumber

Shaved ham, cheddar, and tomato radish

Roast chicken, cranberry, salad

Roast turkey, rocket, cranberry

Creamy egg, watercress

Roast lamb, rocket, tomato relish

Roast pork, honey mustard

HOT SELECTION

(Please choose three)

Pork and sage mini pasties

Smoked chicken empanadas, chipotle mayo

Traditional Lorraine (bacon and cheese)

Smoked salmon and dill quiche

Caramelised onion and goats cheese quiche

Pumpkin and feta tartlets

Chicken and leek filo cups

Sweet potato and feta arancini balls with garlic

Lamb and mint croquette with aioli

SWEET SELECTION

(Please choose three)

Freshly baked scones with vanilla cream and preserves

Mini apple crumble

Panna cotta cups

Lemon curd tarts

Lemon Meringue tartlets

Macarons (Assorted flavours)

Petite éclairs

Mini New York cheesecake

Tropical fruit kebabs

*More selections able to be included at an additional cost .



Alcoholic Beverages

The Lily Package

Standard Selection

\$55 per person - 5 Hour Service

Andrew Peace Wine Selection

Sparkling

Andrew Peace 'Cora' Prosecco

White/Rose - select two

Andrew Peace 'Masterpeace' Rose

Andrew Peace 'Masterpeace' Pinot Grigio

Andrew Peace 'Masterpeace' Sauvignon Blanc

Red - select one

Andrew Peace 'Masterpeace' Cabernet Sauvignon

Andrew Peace 'Masterpeace' Shiraz Cabernet

On Tap

Byron Bay Lager

Furphy Ale

Little Creatures Pale Ale

Byron Bay Peach & Mango Hard Seltzer*

+Seltzer flavour subject to availability

Soft

Selection of soft drinks and juice

The Iris Package

Natural & Lo-fi Wines

\$65 per person - 5 Hour Service

Break Free Wine Selection (Vegan)

Sparkling

2022 Bliss Bomb Pet Nat (sparkling Chenin Blanc)

White/Rose

2022 Petite Blancs (Chenin/Chardonnay/GWT)

2022 Deux Rebelles Rose (Shiraz/Viognier/GWT/Riesling)

Red - select two

2022 Nouveau Cabernet Franc

2022 Little Wing Shiraz Noir Carbonic

2022 Enfant de Lune Syrah

On Tap

Byron Bay Lager

Furphy Ale

Little Creatures Pale Ale

Byron Bay Peach & Mango Hard Seltzer*

+Seltzer flavour subject to availability

Soft

Selection of soft drinks and juice

The Magnolia Package

Premium Selection

\$70 per person - 5 Hour Service

Clandestine Vinyards Wine Selection (Vegan)

Sparkling

2022 Prosecco Rose

White/Rose select two

2022 Pinot Gris

2022 Mourvedre Rose

2022 Chardonnay

Red select two

2022 Pinot Noir

2022 Shiraz

2022 Cabernet Sauvignon

On Tap

Byron Bay Lager

Furphy Ale

Little Creatures Pale Ale

Byron Bay Peach & Mango Hard Seltzer*

+Seltzer flavour subject to availability

Bottled Beers

Includes our bottled beer selection

Soft

Selection of soft drinks and juice

Non-Alcoholic Beverages

The Lotus Package

Non-Alcoholic Selection

\$60 per person - 5 Hour Service

Mocktails & Non Alcoholic Sodas

Apple Spritz

Watermelon Mint Soda

Coconut Pineapple Water

Cold Brew Soda

Cucumber Ginger Sparkle

Peachy Colada

These are just some of the Mocktail and Soda options available. Tell us the flavours you like and we can batch make mocktails and sodas for your function.

Choose up to 5 Mocktails or Sodas.

Mocktails and Sodas served on ice and garnished with fresh or dried seasonal fruits and herbs.

Lunchtime Beverage Packages

The Long Lunch Package

\$50 per person

4 Hour Service

Andrew Peace Wine Selection

Sparkling

Andrew Peace 'Cora' Prosecco

White - select two

Andrew Peace 'Masterpeace' Rose

Andrew Peace 'Masterpeace' Pinot Grigio

Andrew Peace 'Masterpeace' Sauvignon Blanc

Red - select one

Andrew Peace 'Masterpeace' Cabernet Sauvignon

Andrew Peace 'Masterpeace' Shiraz Cabernet

On Tap

Byron Bay Lager

Furphy Ale

Little Creatures Pale Ale

Byron Bay Peach & Mango Hard Seltzer*

+Seltzer flavour subject to availability

Soft

Selection of soft drinks and juice

The High Tea Package

\$45 per person

3 Hour Service

Tea and Coffee

Section of Loose Leaf Teas & Brewed Coffee

Andrew Peace Wine Selection

Sparkling

Andrew Peace 'Cora' Prosecco

White

Andrew Peace 'Masterpeace' Pinot Grigio

Andrew Peace 'Masterpeace' Sauvignon Blanc

On Tap

Byron Bay Lager

Furphy Ale

Little Creatures Pale Ale

Byron Bay Peach & Mango Hard Seltzer*

+Seltzer flavour subject to availability

Soft

Selection of soft drinks and juice

Prosecco Upgrade

Add Clandestine 2022 Prosecco Rose \$5pp

Add-ons

Additional Event Items

Festoon Lighting to Outdoor Courtyard \$650
Outdoor Games (Bocce, Finska, Kubb, Cornhole, Croquet) \$350
Childrens Meals (2-9 years) can be designed by our caterer, please chat with us.
Additional Ceremony Chairs \$6 each

Additional Menu Items

We can add the following menu items to your event if desired. Want something you don't see listed, speak to us and we can see if we can source it for you.

Pre Dinner Grazing Table \$21 per person
Canape Items \$7 per item per person
Additional Substantial Item to Canape Service \$16 per item per person
Your Cake Individually Plated and Served \$6 per person

Additional Beverage Items

Champagne

Treat your guests to a glass of Champagne between the ceremony and reception (within our licensed areas) or as a special toast. Priced per bottle so you can decide how many glasses you would like served..

Mumm Cordon Rouge Brut Champagne NV \$99 per bottle (approx 7 standard drinks)

Cocktails

We have a variety of premix cocktails available for pre-order. Would you like to start your reception with a Margarita or Aperol Spritz or perhaps end the evening with an Espresso Martini.

Cocktails available for 1/2 hour pour at \$15 per person per cocktail.

Whiskey Tasting Station

Try Whiskeys from around the world from our Whiskey Tasting Station. We choose a selection of whiskeys all served on ice.

Whiskey Tasting Station, we choose 3 bottles of whiskey, one each from Scotland, Australia and Japan, all served on ice (approx 60 standard drinks) \$900

Whiskey Tasting Station, we choose 5 bottles of whiskey, one each from Scotland, Ireland, Australia, USA and Japan, all served on ice (approx 100 standard drinks) \$1500

Bar Tab

A prepaid bar tab is available to add on to your drinks package during the event. Great for offering the wedding party or close family a selection of spirits. Your guests are also welcome to purchase spirits directly from the bar.

Under 18 Years Beverage Packages

When selecting the Lily, Iris or Magnolia Package the charge for Under 18 Beverage Package is \$25 per person.

When selecting the Lotus No Alcohol Package Children 10 and over will be charged at the Adult Rate. Children 2-9 will be charged at \$25 per person.



Terms and Conditions

This wedding guide forms part of these terms and conditions.

Tentative Bookings

Tentative bookings are held for 14 days, if the required deposit is not received after 14 days the booking is cancelled.

Confirmation of Booking

In order to confirm your booking a strictly **non refundable** deposit equal to the venue hire fee (\$2000 for evening weddings and \$1500 for day time weddings) is required together with this signed Terms and Conditions document. Lily Farm House will then provide to you a booking confirmation/receipt and initial invoice based on your guest numbers and selections at time of booking. You acknowledge the required minimum spends as outlined in this wedding guide.

Payment Schedule

- 50% of the total function value is required to be paid 60 days prior to the function date.
- 100% of the total function value plus security bond is required to be paid 30 days prior to the function date.

Failure to meet these payments will result in the cancellation of the function and a cancellation fee being imposed.

Cancellation Fee

Cancellation of the function must be received in writing to Lily Farm House, non adherence to the payment schedule is also considered to be cancellation of the function.

All deposits are strictly non refundable and non transferable.

Lily Farm House will charge a cancellation fee as follows:

- Cancellation between 31 days and 60 days prior to your function 50% of the total function value
- Cancellation between 30 days and 0 days prior to your function 100% of the total function value

Postponement or Change of Function Date

Postponement or Change of Function Date is at the discretion of Lily Farm House and is dealt with on a case by case basis.

Cancellation fees still apply.

Unexpected event

In the case of an unexpected event such as but not limited to fire, flood, earthquake, pandemic, act of war or any other unforeseen circumstance that prevents us from running the function we will not be held liable for any costs incurred by you or monies paid by you. We may offer to negotiate another date for your function however if you refuse to accept any date offered to you then all monies paid to us by you will be forfeited as compensation. We recommend you seek appropriate wedding insurance to cover such circumstances.

Security Bond and Liability

A \$1000 bond is payable 30 days prior to the function date to cover any additional costs incurred during the function and as security for any damage to Lily Farm House and grounds. You are financially responsible for any damage incurred from either yourself, your guests or any vendors contracted by you or your guests. Any damage to Lily Farm House of greater value than the security bond will be invoiced to you and is to be paid by you within 14 days of the function. Lily Farm House is not liable for any loss of or damage to property belonging to you, your guests or any party contracted by you. The security bond does not form part of the bar tab. If you require a bar tab this will be invoiced separately and payable 7 days prior to the function.

Noise Restrictions

All venues are required to comply with noise regulations. Lily Farm House reserves the right to reduce music volume or shut any music down that does not comply with noise regulations. Lily Farm House is unable to allow live bands or speakers to areas outside the building after 6pm. Our bi-fold doors are required to be closed at 10pm.

Pricing

Prices are current and valid as at 1st June 2023 and are held for any bookings made for functions between 1st October 2023 and 30th December 2024. Any bookings made for functions after 30 December 2024 will need to be negotiated based on market conditions.

Food & Beverage Items

Please be aware that menu items may be seasonal and subject to change. If for any reason any food or beverage item is unavailable an appropriate substitute will be offered.

Menu items must be finalised 30 days prior to the function, any special dietary requirements also need to be finalised 30 days prior to the function together with guest numbers.

No alcoholic beverages may be brought onto Lily Farm House's premises either by you or your guests. Any beverages gifted at the function are to remain sealed. Beverages remain the property of Lily Farm House and no alcoholic or non alcoholic beverage may be removed from Lily Farm House's premises whether opened or otherwise.

Responsible Service of Alcohol

Lily Farm House is required to adhere to the Responsible Service of Alcohol. Lily Farm House has the right to refuse service of alcohol at any time during the function and no refund or compensation will be made. Under no circumstances is anyone under the age of 18 permitted to consume alcohol.

Conduct

You are responsible for the conduct of you, your guests and your contractors at all times. We reserve the right to shut down the function in the case of disorderly conduct, offensive, illegal or unlawful activity and no refund or compensation will be made.

Smoking

No smoking is permitted in Lily Farm House building or grounds. A designated outdoor area may be assigned at your request, this must be advised to us 7 days prior to the function.

The Lily Farm

You acknowledge that The Lily Farm is a working business operating along side Lily Farm House. The Lily Farm operates from Tuesday to Saturday 9:30am to 4pm and Sunday 10am to 3pm. The Lily Farm has a separate entrance and car park.

Deliveries

Deliveries are by prior arrangement only. You must advise any expected deliveries including expected items and delivery times to the wedding co-ordinator. We are not responsible for the unloading of any deliveries. All items remain at the risk of the owner at all times. All items must be removed by 9:30am the morning following the function.

Personal Belongings

Lily Farm House accepts no responsibility for personal belongings of you, your guests or your contractors. All personal belongings are to be removed at the cessation of your function. All personal belongings will be discarded 7 days from your function.

External Suppliers

You must obtain our consent for any external suppliers to access our premises. Appropriate notice must be given to the wedding co-ordinator.

Special Dates and Public Holidays

Special dates including New Year's Eve and Public Holidays are by negotiation only.

Function Times

Function times are as advised in your invoice. All patrons must vacate the premises at the end of the pre-agreed function time or additional charges will be incurred.



LILY FARM HOUSE

130 Haddrill Road, Baskerville WA 6056
info@lilyfarmhouse.au
0432 117 407

lilyfarmhouse.au