



THE FARM

YARRA VALLEY







*Welcome to our place  
- make yourself at home!*

Just a short 30-minute drive from Melbourne, yet a world away from the everyday. The Farm Yarra Valley offers a warm and inviting atmosphere for you to gather with your family and friends. Antique fixtures, an open timber verandah and the serene landscape come together to create a genuine homestead feeling—a timeless backdrop to celebrate the love you share.

With a focus on creating meaningful and inclusive experiences, we bring together exceptional food, award-winning wine, and personalised attention in a way that feels both celebratory and relaxed.

For us life is not measured by time, but by moments, and we want The Farm to be the destination where people come together to celebrate life's most important moments. Whether the celebration is intimate or grand, we pride ourselves on offering a space that is as comfortable as it is picturesque; a timeless landscape blended with contemporary, creative flair.

We aspire to deliver thoughtfully designed events that capture the essence of your unique story all the while, maintaining a down-to-earth yet elevated approach to hospitality. At The Farm Yarra Valley, every detail is a reflection of our values: authentic, generous and inclusive.

Book in for a tour of the property or get a feel for the property by visiting Rob Dolan Wines cellar door for a glass of wine.



# WEDDINGS AT THE FARM 2026

Our weddings include extensive access to our grounds, Farmhouse and Barn. Our friendly team will work with you to ensure an enjoyably seamless experience every step of the way.

## CEREMONY

We can accommodate your wedding ceremony on-site at one of our many locations, including our picturesque Barn. Registry table and chairs with seating for up to 80 guests is included.

## RECEPTION

Our Farmhouse will provide the perfect space for you and your guests to continue the celebrations. We offer exclusive access to our Couples Retreat, following your wedding photos.

## FURTHER INCLUSIONS BELOW:

- raw wooden tables
- black or white linen napkins & tablecloths
- gift and cake table
- personalised menus
- access to our wedding and events specialists
- set up of personal details – place cards, bonbonnières etc.
- liaising with vendors during planning, set up & pack down
- tealight candle votives with 9-hour tealight candles
- use of The Farm’s wishing well, table numbers and signs
- indoor truss foliage arrangement
- outdoor festoon lights
- outdoor cushioned cane furniture
- cutlery, crockery and glassware

**VENUE HIRE \$2500**





## Packages + Pricing

Our Farmhouse can cater for 110 guests seated and up to 150 guests, cocktail style.

Each package includes both food and beverages, as well as a generous and well-considered schedule for speeches, dancing and photographs.

### THE FARM PACKAGE – \$225 PER PERSON

Inclusive of four canapés; antipasti as entrée; two feasting-style mains served with a selection of sides; and petit fours to finish.

Please refer to Page 6 for more detail.

### THE FARM PACKAGE – PREMIUM UPGRADE \$280 PER PERSON

Inclusive of a selection of four canapés; antipasti with local and imported cheeses as entrée; two share style mains served with three sides plus petit four desserts and a wedding cake by The Farm to finish.

Please refer to Page 7 for inclusions.

### THE CANAPÉ PACKAGE – \$205 PER PERSON

Inclusive of a grazing station to start; two cold canapés; two hot canapés; two larger bites and petit fours to finish.

Please refer to Page 8 for more detail.

### THE VEGAN PACKAGE – \$215 PER PERSON

Inclusive of a selection of four canapés; antipasti as entrée; two share style mains served with three sides and petit four desserts to finish.

Please refer to Page 9 for more detail.

### THE WINTER FARM PACKAGE – \$195 PER PERSON (JUNE / JULY / AUGUST)

Inclusive of four canapés, antipasti as entrée; two feasting-style mains served with a selection of sides, petit fours to finish. Toasty fire pit and house made mulled wine or baked cheese included.

Please refer to Page 10 for more detail.

### MICRO (ELOPEMENT) PACKAGE – \$7,000 for 30 guests

Monday-Thursday only in any month of 2026

Inclusive of canapés, feasting-style mains served with three sides, petit fours to finish.

Please refer to Page 7 for a generous list of inclusions.

### THE BEVERAGE PACKAGE

Included in all packages above.

Please refer to Page 15 for more detail.

## The Farm Package

\$225 PER PERSON

*A collective feast - six-hour package inclusive of four canapés; antipasti for entrée; two sharing style mains served with a selection of sides and petit four desserts to finish.*

### EXAMPLE OF MENU OPTIONS

Please note this is a sample menu only; options will change seasonally to reflect the best flavours of the region.

#### CANAPÉS

- Fillet of beef, capers, Dijon mustard, confit egg yolk, puff pastry
- Salt and vinegar potato crisp, smoked trout mousse, dill
- Gruyere gougère, creamed leek, honey
- Crisp brik pastry prawn, green chilli yoghurt

#### ENTRÉE - Antipasti

A broad selection of The Farm's favourite Italian delicacies, including cured and smoked meats, homemade condiments, local olives, pickled garden vegetables and sourdough.

Add a selection of cheese for \$10 per person.

#### SHARED MAINS

- Slow cooked Southern Ranges porterhouse, parsnip, sauce bordelaise
- 12 hour masterstock braised lamb shoulder, za'atar, herb salsa
- Potato gnocchi, tomato butter, parmesan
- Roasted fillet of ocean trout, walnut tarator, dressed watercress

#### SEASONAL SIDES

Chosen by our Chef, depending on the season and weekly harvest from our kitchen garden.

- Smashed potatoes with rosemary salt
- Mt. Zero farro salad, peas, mint, ricotta salata, lemon vinaigrette
- Green beans, fermented chilli dressing, almonds

#### PETIT FOURS

- Housemade donuts, smoked vanilla crème pâtissière
- Dark chocolate delice, passionfruit, caramelised popcorn
- Peanut butter cheesecake, gingerbread
- Caramelised puff pastry, cardamom, Kahlua





## The Farm Package Premium Upgrade

**+ \$55 PER PERSON**

*A collective feast - six-hour package inclusive of a selection of four canapés, antipasti for entrée; two sharing style mains served with Chef's selection of three sides; petit four desserts to finish and a wedding cake by The Farm.*

Our exquisite Farm Package offering with the following premium inclusions:

- High quality linen napkins in your choice of colour from our extensive range
- Flat lay foliage for your tables
- Lawn game hire
- Sparkling wine tower
- Speciality cocktails for Canapé Hour
- Upgrade to Rob Dolan Wines White Label
- Local & imported cheeses included within the antipasti course
- Wedding cake - see page 12 for flavours and finishes. Cake size based on guest numbers



## Micro (Elopement) Package

**\$7,000 for 30 guests**

Monday-Thursday only in any month of 2026 - lunch or dinner.

1 hour ceremony time + 3 hours of reception including canapés, shared feasting-style main meal with 3 sides + petit four desserts and all beer, wine, cider and non-alcoholic beverages.

It also includes:

- Wedding cake made by our Chefs
- Lawn Games
- Coloured linen
- Arbour hire if required
- Venue Hire

## The Canapé Package

\$205 PER PERSON

*Our five-hour stand-up package is inclusive of a grazing station to start, two cold canapés; two hot canapés; two larger bites and three petit fours.*

### EXAMPLE OF MENU OPTIONS

Please note this is a sample menu only; options will change seasonally to reflect the best flavours of the region.

#### COLD CANAPÉS

- Wagyu pastrami, horseradish cream, chives, crostini
- Kingfish ceviche, coconut, chilli, finger lime
- Zucchini and mint fritter, avocado salsa, fetta
- Freshly shucked oyster, yuzu and chive mignonette

#### HOT CANAPÉS

- Crispy fried chicken, sumac, bonito
- Prosciutto, parmesan and pine nut arancini, salsa rossa
- Popcorn cauliflower, garden herbs, saffron aioli
- Petite lamb and rosemary pie

#### LARGER BITES

- Sticky pork bao, lime caramel, fried shallots
- Angus beef slider, kasoundi, smoked mozzarella
- Spanner crab, kohlrabi remoulade, brioche
- Lamb ribs, smoked eggplant, caramelised lemon

#### PETIT FOURS

- Housemade churros, spiced chai caramel
- Chocolate gâteaux, Cointreau, orange ganache
- Mini waffles, whipped maple butter, garden berries
- Peanut butter cheesecake, gingerbread

#### PACKAGE EXTRAS

- Shared cheese boards featuring local and imported cheeses (suits 15 people) \$110 each
- Additional canapé - \$6 per person
- Additional larger bites - \$9 per person





## The Vegan Package



\$215 PER PERSON

*A collective feast - six-hour package inclusive of a selection of four canapés; vegan 'antipasti' for entrée; two sharing style mains served with Chef's selection of three sides and petit four desserts to finish.*

### EXAMPLE OF MENU OPTIONS

Please note this is a sample menu only; options will change seasonally to reflect the best flavours of the region.

#### CANAPÉS

- Shittake mushroom wontons, black vinegar
- Sweet potato samosa with ginger and green chilli
- Roasted button mushroom with smoked hazelnut pesto
- Spinach and 'ricotta' puffs
- Beetroot arancini with vegan aioli
- Cauliflower pakora, coconut and lime yoghurt

#### VEGAN ANTIPASTI

A selection of seasonal house made dips, roasted vegetables, pickled garden vegetables, savoury nuts, Mt Zero olives, vegan cheese, served with organic sourdough and housemade lavosh.

#### SHARED MAINS

- Potato gnocchi, maple roasted heirloom carrots, sage
- Hand-made pasta, romesco and pangrattato
- Roasted pumpkin cannelloni, pumpkin puree, herbs
- Green coconut curry, garden vegetables, wild rice
- Sweet and sour eggplant, Israeli cous cous and green olives

#### SEASONAL SIDES

Chosen by our Chef, depending on season and weekly harvest from the kitchen garden.

- Ancient grain salad with pomegranate, tomato and cucumber
- Smashed potatoes with truffle salt
- The Farm seasonal garden salad

#### DESSERT

- Meringue shell, coconut espresso cream
- Chocolate 'cheesecake', Oreo crumb
- Smoked hazelnut brownie
- House made doughnuts, cinnamon sugar



## The Winter Farm Package

\$195 PER PERSON

JUNE / JULY / AUGUST

*Inclusive of four canapés per person; antipasti as entrée; two feasting-style mains served with a selection of sides, petit fours to finish. Toasty fire pit and house made mulled wine included.*

### EXAMPLE OF MENU OPTIONS

Please note this is a sample menu only; options will change seasonally to reflect the best flavours of the region.

#### CANAPÉS

- Fillet of beef, capers, Dijon mustard, confit egg yolk, puff pastry
- Salt and vinegar potato crisp, smoked trout mousse, dill
- Gruyere gougère, creamed leek, honey
- Crisp brik pastry prawn, green chilli yoghurt

#### ENTRÉE - Antipasti

A broad selection of The Farm's favourite Italian delicacies, including cured and smoked meats, homemade condiments, local olives, pickled garden vegetables and sourdough.

Add a selection of cheese for \$10 per person.

#### SHARED MAINS

- Slow cooked Southern Ranges porterhouse, parsnip, sauce bordelaise
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#### SEASONAL SIDES

Chosen by our Chef, depending on the season and weekly harvest from our kitchen garden.

- Smashed potatoes with rosemary salt
- Mt. Zero farro salad, peas, mint, ricotta salata, lemon vinaigrette
- Green beans, fermented chilli dressing, almonds

#### PETIT FOURS

- Housemade donuts, smoked vanilla crème pâtissière
- Dark chocolate delice, passionfruit, caramelised popcorn
- Peanut butter cheesecake, gingerbread
- Caramelised puff pastry, cardamom, Kahlua





## Elevate your experience

*Our extras menu has been designed to allow you to select additional accompaniments to spoil your guests and elevate your experience.*

### WINE

Upgrade to Rob Dolan's white label range.

Premium wines available to upgrade at \$12 per person.  
Late Harvest Sauvignon Blanc dessert wine available.

### SPARKLING WINE TOWER EXPERIENCE

Traditional coupe Champagne glasses with cascading Rob Dolan Wines Blanc de Blanc available from \$350, subject to final guest numbers.

### COCKTAILS

Select from our list of delicious cocktails, served during canapé hour \$19 - \$25 per cocktail. Classics and signature cocktails on request.

### FLAT LAY FOLIAGE

Seasonal foliage laid to the centre of your tables.  
Please enquire for seasonal pricing.

### CHEESE

Shared cheese boards featuring local & imported cheeses  
(Suits 15 people) \$110 each

### LINEN

Ask us about our premium coloured linen options.

### LAWN GAMES

3 games for \$150 or 6 games for \$250.

Games available Finska, Giant Jenga, Connect Four, Boules, Quoits, Cornhole, Noughts & Crosses.

### TIME EXTENSION

Venue hire per additional 1 hour is \$800 plus \$15 per person for beverages. Please note beverage and venue hire are not able to be split.

### ARBOUR HIRE

\$200 for use of traditional double arbour in either raw timber or white, double frame designed to support florals and foliage. Supplied and installed with temporary fixings by a professional florist only.

### WISHLISTS WELCOME!

Please chat to your wedding coordinator for any special requests.



## Wedding Cakes

*Our exceptional kitchen team have worked tirelessly to develop an exciting and delicious selection of house made wedding cakes.*

Our prices are all inclusive of creation, garnish, cutting ceremony & service.

\$400 - single tier to serve 50 guests

\$580 - single or double tier to serve 80 guests

\$700 - single or double tier to serve 100 guests

\$820 - single or double tier to serve 120 guests

### FLAVOURS AVAILABLE

- Dark chocolate torte, hazelnut, gianduja filling
- Salted caramel mud cake, Biscoff buttercream filling
- Lemon olive oil cake, limoncello buttercream filling
- Dark chocolate cake, orange buttercream filling
- White chocolate mud cake, passionfruit filling

Please ask us if you are interested in a Gluten Free Cake.

### DECORATION OPTIONS

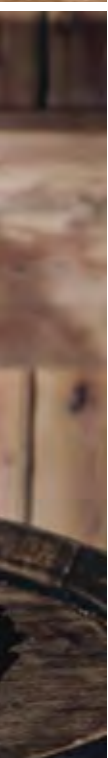
- Hand painted buttercream flowers
- Brûléed Italian meringue with seasonal fruit
- Chocolate drip (cookie crumb optional)
- Gold leaf (\$40 extra)

Any flowers or foliage supplied must be wired and taped by a professional florist.

Cakes brought in by external suppliers will incur a cake handling fee of \$150.00

Pricing subject to change.





## Cheese towers

A lavish alternative to a traditional wedding cake, our selection of cheese towers includes artisan cheeses from both Australia and abroad.

All cheese towers are served with an assortment of accompaniments, such as crackers and lavosh, seasonal fruits and muscatels. Cheese is served on individual boards with dessert.

Please discuss the pricing with your wedding coordinator, as the prices change seasonally with the availability of the cheese.

## The Farm Cocktails

### CLASSIC

**APEROL SPRITZ** | \$19

Aperol, sparkling wine, soda water, orange wheel

**ESPRESSO MARTINI** | \$21

Vodka, Kahlua, espresso coffee

**FRENCH MARTINI** | \$21

Vodka, pineapple juice, Chambord

**CLASSIC MARTINI** | \$21

Four Pillars dry gin, vermouth

**NEGRONI** | \$22

Four Pillars dry gin, sweet vermouth, Campari

**CLASSIC SOURS** | \$21

Amaretto, gin or whiskey, lemon juice, simple syrup & cocktail foamer

**MARGARITA** | \$21

Tequila, lime juice, orange liquor

**MOJITO** | \$21

White rum, fresh mint, lime juice, cane sugar

**GIN SOUTHSIDE** | \$21

Gin, mint, lime juice, simple syrup

**OLD FASHIONED** | \$21

Bourbon whiskey, Angostura bitters, sugar

**PALOMA** | \$22

Tequila, grapefruit juice, lime juice, agave syrup, soda water

### SIGNATURE

**SEDUCE ME VIOLET** | \$24

Gin, Parfait Amour, grapefruit juice, lemon juice, sugar syrup

**HERBAL HARMONY** | \$24

Gin infused with elderflower, basil and cucumber, lemon juice

**AUTUMN IN MELBOURNE** | \$23

Kraken spiced rum, pineapple juice, lemon juice, ginger beer, Angostura bitters

**AMALFI SPRITZ** | \$20

Limoncello, Blanc de Blanc sparkling wine, soda water

**PASSION MARTINI** | \$24

Vanilla vodka, passion fruit, Passoa, lime juice, pineapple juice

**PICANTE** | \$24

Tequila, lime juice, habanero shrub, agave syrup, cayenne pepper spiced rim

**NEW YORK SOUR** | \$23

Bourbon whiskey, lemon juice, simple syrup, Rob Dolan pinot noir

**MON CHERI** | \$23

Vodka, Chambord, white chocolate syrup, lemon juice



## Beverage Package

Our generous beverage packages include a sparkling wine, a rosé, two white wines and two red wines, all made on site by award winning producer Rob Dolan Wines. The True Colours and Black Label ranges are available for your selection in all of our packages, whilst the White Label range is included in the Premium Package only, which showcases the top vineyards of the Yarra Valley.

Our couples will receive a complimentary wine tasting for four people by appointment at the Rob Dolan Wines Cellar Door with a wine specialist who will help select the perfect wines to pair with your chosen menu.

Also included is local craft beer and cider, soft drinks, espresso coffee and loose leaf tea.

### More about Rob Dolan Wines

After 25 years of making wine for some of Australia's most established wineries, Yarra Valley icon Rob Dolan made the decision to channel his passion and skill into his own label.

Decades of friendships with top growers of the region gives Rob Dolan Wines access to premier vineyards of the Yarra Valley. Rob believes the best fruit – with a 'less is more' approach in the winery – is key to creating wines with elegance, structure, and depth of flavour.

Wines that make you stop and savour.  
Wines with true character.

### true colours

**CUVÉE ROSÉ** strawberry | raspberry | red apple | pomegranate

**SAUVIGNON BLANC** passionfruit | guava | mineral | zesty

**CHARDONNAY** melon | nectarine | cashew | textural

**ROSÉ** apple blossom | strawberries | pink grapefruit

**PINOT NOIR** cherry | raspberry | rhubarb | subtle spice

**CASA DI ROSSO** black current | red liquorice | olive tapenade | truffle

**CABERNET SHIRAZ MERLOT** blackberry | chocolate | spice

### white label

**PINOT GRIS** blush | pear | citrus fruits | red apple | floral

**CHARDONNAY** grapefruit | cashew | textural | mineral | crisp

**PINOT NOIR** wild strawberry | raspberry | perfumed

**SHIRAZ** dark cherry | plum | pepper | spice

**CABERNET SAUVIGNON** blackcurrant | mulberry | cedar mocha

**LATE HARVEST SAUVIGNON BLANC** lemon peel | cumquat | marmalade

### black label

**BLANC DE BLANC** citrus | brioche | white peach | creamy

**ARNEIS** floral | musk | citrus | crisp

**SAVAGNIN** textural | white peach | citrus | lychee

**MARSANNE** jasmine | lemon pith | chamomile | creamy

**FOUR + ONE** blackberry | dark cherry | liquorice | mocha







# Booking terms & conditions

## DEPOSIT

A non-refundable deposit of 20% of total event cost is required to secure your booking date, accompanied by a signed copy of our booking agreement. Please note that your booking is not confirmed until payment has been received and receipted.

## PAYMENT

Your final guest numbers must be confirmed and paid for no less than 21 days prior to your Wedding date. Final payment can be made via electronic funds transfer or credit card. Please note credit card surcharges apply.

## MINIMUM SPENDS

### SEPTEMBER – MAY

Saturday \$20,000/Friday & Sunday \$18,000

Mondays – Thursdays - \$10,000 (excluding Micro Weddings, Public Holidays and days surrounding Public Holidays)

### JUNE – AUGUST

Fridays - \$13,000 | Saturdays - \$15,000

Sundays – Thursdays - \$10,000 (excluding Micro Weddings, Public Holidays, and days surrounding Public Holidays)

## CANCELLATION

In the unfortunate event of cancellation, we will require a written confirmation, which will be subject to the below cancellation policy. 30 - 60 days prior client is liable to pay cancellation fee of 25% of the final balance. 14 - 30 days prior client is liable to pay cancellation fee of 50% of the final balance. Less than 14 days prior the client is to pay cancellation fee of 100% of final balance.

## RESPONSIBILITY

You are financially responsible for any damage or loss of The Farm Yarra Valley's property caused by your guests or contractors etc. to the premises. You are required to inform all relevant persons involved in the organising of your event, whether delegates, colleagues or contractors, of these Terms and Conditions.

## RESPONSIBLE SERVICE OF ALCOHOL

The Farm Yarra Valley and Rob Dolan Wines is not licensed for BYO alcohol and reserves the right to decline service to any guest whom we believe to be intoxicated. In conjunction with this, any guest (including the client and vendors) arriving with open alcoholic beverages will be asked to leave the premises. Your beverage package concludes 30 minutes prior to the conclusion of your event.

All alcohol service directives from The Farm Yarra Valley are part of the legal requirements held within our Liquor Licence in compliance with the State of Victoria and the Responsible Service of Alcohol.

At all events, the client must have previously nominated/appointed a responsible contact person to assist and communicate with our Event Managers/Wedding Coordinators & Supervisors in the event of any antisocial behaviour, alcohol abuse, use of illegal substances or in the case of an emergency.

## SECURITY

Mandatory security is required for all seated and Canapé Weddings held at night serving alcohol at The Farm Yarra Valley and is included in your venue hire. Micro Weddings are excluded from this requirement.

## DECORATIONS

All decorations must be approved by The Farm Yarra Valley in writing prior to your event (outside of standard floral arrangements). Nothing is to be nailed, bolted, screwed or stapled into any part of our venue, it's facade, or additional hired items. Non permanent or damaging fixtures (cable ties) are accepted.

We do not permit throwing of confetti, rice, glitter or streamers. Fresh / dried flowers or leaves and bubbles are permitted.

## MUSIC

All entertainment is to be approved by The Farm Yarra Valley to ensure it will fit within our guidelines and venue limitations.

The Farm Yarra Valley reserves the right to refuse any external vendors. Please note an 85 decibel limit is in place for all functions at The Farm Yarra Valley, as per EPA guidelines and music must cease at the conclusion time.

## CREW AND CHILDREN

Crew meals for all staff such as photographers, videographers, drivers and band members will be charged at \$50pp, which will include a main meal, one alcoholic beer or wine and non-alcoholic drinks throughout the meal and during the event.

Children are charged at the following rates:

0-2 years not requiring a meal - free of charge

3-11 years - \$50 per child, children's meal

12-17 years - \$20 less than the adult price, adult meal

Children 3-11 years old will be served a two-course meal of mains and dessert, consisting of fresh crumbed chicken, chips and salad and vanilla bean ice cream with topping. Dietary requirements catered for.

## MENU TASTINGS

Keep an eye out for our Flavours of The Farm events held over Winter! These events are a great opportunity to taste some of the delicious food we serve and get a good sense of presentation, portion sizes and flavours. Our booked couples receive a 20% discount to these events.

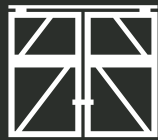
Prices are subject to change, further terms and conditions apply.

Any event which occurs on or runs into a day following a Public Holiday will incur a 15% surcharge.

ACCESSIBILITY  
FRIENDLY 







# THE FARM

YARRA VALLEY

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