



YERING FARM
YARRA VALLEY

YERING FARM WEDDINGS



EVENTS PRODUCED & SERVICED BY

essential

CATERING + EVENTS



SPECIAL MOMENTS DESERVE TO BE CELEBRATED IN STYLE

Your dream wedding at Yering Farm

The team at Yering Farm have been creating magical memories for decades. From your first visit to your final farewell, our experienced wedding team ensure every detail is seamlessly managed, allowing you to relax and enjoy every precious moment.

EXCEPTIONAL SERVICE. AMAZING FLAVOURS.

MOOD. MAGIC. MEMORIES.

RUSTIC CHARM. REFINED EXPERIENCE.

Set in the heart of the Yarra Valley, just one hour from Melbourne, Yering Farm blends rustic charm with sweeping valley views and authentic country hospitality. The property's rich history and relaxed elegance create a setting that feels both intimate and unforgettable. Panoramic views stretch across rolling vineyards to the distant mountain range, the perfect canvas for your dream celebration.

ENDLESS PHOTO OPPORTUNITIES

Your wedding photos deserve a setting as timeless as your love story. Capture unforgettable moments beside 100-year-old silos, among rows of sunlit vines, or against the golden glow of the valley at dusk. Every corner of Yering Farm offers a breathtaking backdrop, full of texture, warmth, and rustic beauty.

CELEBRATE IN STYLE

The Cellar Door exudes character and charm, providing a welcoming space for both seated receptions and cocktail-style celebrations. Your guests will love the wide-open lawns, ideal for lawn games and mingling while enjoying exquisite small-batch wines crafted on-site. From the flavours to the finishing touches, every element is thoughtfully curated to reflect your unique style.

STAY AT THE GEORGE

Extend the celebration with a stay at The George, our elegant on-site accommodation, offering fantastic photo opportunities. With seven beautifully appointed bedrooms, it comfortably hosts up to seven couples, offering a luxurious retreat where the celebration continues long after the last toast.

Exclusive 10% discount available to all couples who are booking their wedding at Yering Farm, subject to a minimum 2 night stay.

At Yering Farm, rustic elegance meets timeless romance creating a wedding experience that's as unique as it is unforgettable.

FLEXIBLE PACKAGES TO SUIT YOUR STYLE

From relaxed cocktail celebrations to elegant seated receptions, Yering Farm offers a range of flexible wedding packages designed to create truly unforgettable moments.

Inclusions:

- Dedicated Event Manager to coordinate every detail of your special day
- Ceremony available onsite (Additional Costs)
- 5 hour reception & beverage package featuring Yering Farm's boutique wines
- Choice of menu style:
 - Cocktail
 - Carvery
 - Shared Platters
- Complimentary menu tasting for two

FOOD AND SERVICE BY ESSENTIAL CATERING + EVENTS

At Essential Catering + Events, we believe every celebration deserves beautiful, hand-crafted food and warm, genuine service. Our chefs have designed menus to suit a variety of styles and tastes whether you're after something fun and relaxed or refined and formal.

Each dish is created with care, using fresh, seasonal produce and complemented perfectly by Yering Farm's small-batch wines.

Enjoy a complimentary menu tasting for two as part of your planning journey making it simple (and delicious) to select your perfect menu.



COCKTAIL RECEPTION

Select 10 finger foods and your choice of either one substantial item or 2 premium finger foods. This package will ensure your guests are well and truly full.

HOT SELECTIONS

Pumpkin, sage & lemon arancini, grated pecorino, basil Aioli (v)
Sriracha macaroni cheese bites, pickled cucumber (v)
Lamb, currant and Aleppo pepper polpette, roasted capsicum (gf)(df)
Chilli garlic prawns (gf)(df)
Yakitori chicken skewer with ponzu dressing (gf)(df)
Pork & fennel sausage roll, caramelised onion & tomato relish
Sweet potato croquettes, hummus (vg)(gf)(df)
Pork & water chestnut Shu Mai with soy dipping sauce (df)
Steamed vegetable gyoza with soy dipping sauce (v)(vg)
Essential fried chicken, panko crust & chipotle spiked mayo
Traditional Ivans beef pies, tomato relish
Thai vegetable spring roll, coriander, lime & sweet chilli (vg)(df)
Pumpkin & almond samosa, coconut-mint raita (vg)(df)
Moroccan vegan wellington (gf)(vg)(df)
Vegan lentil & chickpea curry pot pie (gf)(vg)(df)
Ratatouille pithivier, aioli (v)

SUBSTANTIAL ITEMS ADD ONE OR MORE PREMIUM ITEM

Baked Tasmanian salmon, soba noodles, green beans, cherry tomatoes, Thai dressing (df)
Prawns, chorizo, Kipfler potato, roasted cherry tomatoes & rocket (gf)(df)
Fish & chips lemon and tartare
Black sesame chicken, wasabi, soy mayo & Asian slaw (gf)(df)
Moroccan duck salad, carrot, ginger, raisin, Ras el hanout dressing (gf)(df)
Slow braised beef, truffled mash, merlot jus (gf)
Roasted cauliflower, spinach, caramelised onion & almond salad with tahini dressing (vg)(gf)
Roasted pumpkin, sweet potato salad with capsicum, chickpea and sumac yoghurt (v)(gf)
Falafel, quinoa, radish, edamame, chilli citrus dressing (gf)(vg)(df)
Capunti pasta, forest mushroom, truffle oil & pecorino (v)
Tortellini filled with ricotta & sundried tomato saffron cream (v)

COLD SELECTIONS

Sushi | prawn | teriyaki chicken | salmon | tofu & vegetable (vg)(v), with soy & wasabi (gf)
Peppered beef crostini, wasabi cream
Roma tomato, onion & basil cornetto, balsamic pearls (v)
Kingfish ceviche, rice puff, yuzu, tomato, micro coriander (gf)(df)
Roasted prawn, compressed watermelon, za'atar, orange gel (gf)(df)
Potato rosti, Tasmanian smoked salmon, crème fraiche (gf)
Prosciutto wrapped chicken roulade, pepperonata (gf)(df)
Goats cheese tartlet, capsicum pearls, baby basil (v) (gf available on request)

PREMIUM FINGER FOOD ADD ONE OR MORE PREMIUM ITEM

Spiced Lebanese lamb fattaya, pomegranate yoghurt
Grilled scallops, verjuice macerated raisins, micro herb (gf)(df)
Peking duck crepes, plum sauce (df)
Vietnamese pork Banh Mi, pate, crackling, carrot, red chilli, torpedo roll
Steamed Pork belly bao, pickled carrot, cucumber, mint, coriander & sriracha mayo (v available)
Steamed bun with duck and lemongrass, nam jim (df)
Pulled BBQ Beef Slider, Sriracha Mayo, dill Pickle, Spinach, Milk Bun (gf available)
Vegan "burger" pattie, spinach, roasted capsicum, hummus, slider Roll (vg)(df)(gf)
Katsu chicken burger, kewpie mayo, pickled

DESSERT SELECTIONS ADD ONE OR MORE PREMIUM FINGER ITEM

Nutella mousse cones (gf available)
Salted caramel chocolate tartlet, freeze dried mandarin (gf available on request)
Lemon tart, freeze dried berry (gf available)
Flourless chocolate cake, mascarpone (gf)(nf)
Coconut panna cotta, chilli roasted pineapple (gf)(vg)
Raspberry frangipane tart

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free

CARVERY MENU

Succulent roast meats, abundant artisan salad buffet, finished with a decadent dessert buffet.

FINGER FOOD

½ hour chef's selection of 4 finger food items on arrival, served on rotation

ENTREE

ANTIPASTO Shared Platter to the table

Olives, cured meats, bocconcini, marinated vegetables, dips and grilled Turkish bread

MAIN BUFFET

MEAT SELECTION CHOICE OF 2 MARIANDED ROAST MEATS

Marinated roast beef with horseradish crème (gf)(nf)

Roast pork & crackling with Yarra Valley apple sauce (gf)(nf)

Lemon & herb butter, chicken breast (gf)(nf)

Quince glazed roast leg of lamb with thyme & rosemary, served with mint sauce (gf)
(supplement \$3 pp)

MAIN ACCOMPANIMENTS

Rosemary roasted chat potatoes (vg)(gf)

Bread rolls, served with butter (v)

Gravy

SALAD SELECTION CHOICE OF 3 SALAD OPTIONS

Cos leaves, radish, mint, with citrus dressing (vg)(gf)(nf)

Salad greens, balsamic vinaigrette, cucumber, Spanish onion, tomato & torn herbs (gf)(vg)(nf)

Roquette, toasted pine nuts & parmesan salad (v)(gf)

Asian style coleslaw, wasabi soy mayonnaise (v)(gf)(nf)

Slow roasted pumpkin, sweet potato salad with capsicum, chickpea and sumac yoghurt (v)(gf)(nf)

Roasted red capsicum & orecchiette pasta salad (vg)(nf)

DESSERTS CHOICE OF 2 DESSERT OPTIONS

Dark chocolate mousse, freeze dried mandarin (v)(gf)(nf)

Petite pavlova, balsamic strawberries (v)(gf)(nf)

Salted caramel chocolate tart, hazelnut (v)(gf available)

Lemon tart, freeze dried berry (v)(nf)(gf available)

Chocolate brownie (v)(gf)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free



SHARED PLATTER MENU

Platters served to each table, ensuring your guests have a variety of menu options, encouraging interaction amongst your guests.

FINGER FOOD

½ hour chef's selection of 4 finger food items on arrival, served on rotation

ENTRÉE – TAPAS PLATTER CHOICE OF 3 TAPAS PER PERSON

Essential hummus, extra virgin olive oil, za'atar, Turkish bread (vg)(df)(nf)

Chilli garlic prawns, roquette, lemon (gf)(df)(nf)

Pork and chorizo meatballs, smokey paprika sugo (gf)(df)(nf)

Greek style roasted kipfler potatoes with lemon, garlic & oregano, Yarra Valley Persian feta (v)(gf)(nf)

Sriracha macaroni cheese croquette, pickled cucumber, herb salad (v)(nf)

Stir fried mushroom medley with ginger, chilli & soy; cashews, spring onion & coriander (vg)(gf)(df)

Grilled salmon skewer, radicchio, citrus mayo (gf)(df)(nf)

Beef empanada, chipotle aioli

Tomato, basil tarte tatin, arugula, balsamic (vg)(nf)

Spice corn mousse, pico de gallo, avocado, corn chip (v)(gf)(nf)

Prosciutto wrapped asparagus, cherry tomato salsa, vincotto (gf)(df)(nf)

MAIN CHOICE OF 2 MAIN OPTIONS

Marinated beef flank, black garlic aioli, truss cherry tomatoes (gf)(df)(nf)

Korean beef short rib, pickled cucumber ribbons, coriander (gf)(df)(nf)(supplement \$5.00 pp)

Five spice crust pork belly, sticky soy glaze, coriander, crispy shallot (gf)(df)(nf)

Salmon fillet, thyme, roquette, fennel, citrus dressing (gf)(df)(nf)

Grilled chicken thigh, crisp prosciutto, sage, vincotto (gf)(df)(nf)

Chermoula lamb shoulder, pomegranate & sumac spiced salad (gf)(df)(nf)

Tandoori baked chicken thigh, cauliflower "rice", mint (gf)(nf)

Middle eastern spiced lamb rump, skordalia, tendrils (gf)(df)(nf)(supplement \$5.00pp)

Beef cheek massaman style, beansprouts, peanuts & chilli (gf)(df)

Kingfish, pico de gallo salsa, paprika mayo (gf)(df)(nf)(supplement \$8.00 pp)

Casarecce pasta with forest mushrooms, pecorino, roquette & truffle oil drizzle (v)(nf)

Pumpkin, capsicum & zucchini tajine; tomato, ras el hanout, mint & preserved lemon (gf)(vg)(df)(nf)

Accompaniment: freshly sliced local sourdough served with butter (v)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free

SIDES CHOICE OF 2 SIDE OPTIONS

Rosemary roasted chat potatoes (gf)(vg)(df)(nf)

Roasted pumpkin wedges with Indian spices and pepitas (gf)(vg)(df)(nf)

Salad greens, balsamic vinaigrette, cucumber, Spanish onion, tomato & torn herbs (gf)(vg)(df)(nf)

Heirloom carrots with orange blossom, dill & mustard seeds (gf)(vg)(df)(nf)

Cos leaves, radish, mint, with citrus dressing (gf)(vg)(df)(nf)

Broccolini, seasonal greens, chickpea sesame dressing (gf)(vg)(df)(nf)

Roquette, parmesan & pine nut salad (v)(gf)

Roast cauliflower, spinach, caramelised onion & almond salad with tahini dressing (gf)(vg)(df)

DESSERTS CHOICE OF 2 DESSERT OPTIONS

Flourless chocolate cake, mulled cherries, mascarpone (v)(gf)(nf)

Petite pavlova, hazelnut pastry cream, poached pear (v)(gf)

Salted caramel chocolate tart, freeze dried mandarin (v)(nf)(gf available, supplement \$1.50pp)

Lemon tart, dehydrated raspberries (v)(nf)(gf available, supplement \$1.50pp)

Coconut & lime leaf rice pudding, mango, calamansi gel (vg)(df)(gf)(nf)

Mixed spice panna cotta, granny smith apples (gf)(nf)



GRAZING STATIONS (ADD-ON)

Beautifully set up and styled by one of our food stylists! With large timber boards, rosemary pots, timber boxes and buffet ware. Choose one option.

GRAZING STATION*

Prosciutto, salami, chorizo (gf)

Gippsland double cream brie, Willow Grove blue, Maffra cheddar and Meredith goats cheese (gf)

Mt Zero olives, sun dried tomatoes, artichokes and caponata(vg)(gf)

Dried apple and apricots (vg)(gf)

Melon, strawberries and red grapes (vg)(gf)

Aioli(gf), Basil aiol(gf)i, Beetroot relish (vg)(gf) and quince paste (vg)(gf)

Lavosh, grissini, ciabatta and water crackers (gf cracker available kept separate)

MEZZE GRAZING STATION*

Pastrami, smoked duck and Greek lamb shoulder (gf)

Yarra Valley Persian feta, seared halloumi and feta cubes (gf)

Mt Zero olives, artichokes, pickled red onion, baby cucumber, cherry tomatoes, baby beetroot, baby carrot, stuffed bell peppers, dolmades and falafel (gf)

Watermelon, dried figs, dates and apricots (vg)(gf)

Baba ganoush(vg)(gf), hummus(vg)(gf) and tzatziki (gf)

Pita, lavosh and turkish bread (gf cracker available kept separate)

ORCHARD & FIELD GRAZING STATION (VEGAN & GLUTEN FREE FRIENDLY)

Watermelon, rock melon and honeydew melon (vg)(gf)

Strawberry, raspberry and blueberry (vg)(gf)

Pineapple, mango, banana, grapes, kiwi and orange (vg)(gf)

Carrot, cucumber, baby corn, cherry tomato and shaved baby beetroot (vg)(gf)

Apple, apricots, raisins, dates and figs (vg)(gf)

Cashews, walnuts, pecans, peanuts and pepitas (vg)(gf)

Vegan yoghurt, hummus, guacamole (vg)(gf)

**Gluten free items maybe in proximity or touching ingredients that contain gluten.*

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free

OPTIONAL ADD-ON PER PERSON

	2026	2027
Grazing Station	\$23.50	\$24.00
Mezze Grazing	\$25.50	\$26.00
Orchard & Field Grazing	\$28.00	\$28.50

All prices listed are inclusive of GST



BEVERAGE PACKAGE

Yering Farm Estate (Included)

SPARKLING WINE

Prosecco

WHITE WINE

Farm Yard Chardonnay

RED WINE

Farm Yard Pinot Noir

Farm Yard Cabernet Sauvignon

BEER AND CIDER

Yering Farm Apple Cider

2 types of Heavy Beer

Zero Beer

Soft drinks, juice and still/sparkling water

Yering Farm Winemakers (Upgrade)

SPARKLING WINE

Prosecco

WHITE WINE

Estate Chardonnay

Estate Fiume Blanc

RED WINE

Estate Pinot Noir

Estate Cabernet Sauvignon

Traitors's Shiraz

BEER AND CIDER

Yering Farm Apple Cider

2 types of Heavy Beer

Zero Beer

Soft drinks, juice and still/sparkling water

OPTIONAL UPGRADES PER PERSON

	2026	2027
Yering Farm Winemakers	\$15.00	\$15.00
Tea & coffee station	\$4.00	\$4.00

All prices listed are inclusive of GST





CHOOSE YOUR RECEPTION STYLE

WEDDING CEREMONY & RECEPTION

Enjoy the ease and elegance of hosting both your wedding ceremony and reception at Yering Farm a place where rustic charm meets breathtaking beauty.

Say your vows overlooking sweeping views of the Yarra Valley, framed by rolling vineyards and the distant mountain range. Afterwards, your guests can enjoy pre-dinner drinks and canapés on the lawn while you and your bridal party capture unforgettable photos beside our 100-year-old silos and throughout the picturesque farm property.

The Cellar Door provides a warm and inviting setting for receptions of all styles. Choose from shared platters or plated dining in our rustic indoor space, or opt for a relaxed cocktail-style celebration on the alfresco terrace where guests can mingle, sip local wines, and soak in the magic of the valley.

Ceremony and reception timings are flexible from Monday to Thursday, with your celebration able to begin at any time. On Fridays, Saturdays, and Sundays, ceremonies may commence from 4pm .



PRICING OPTIONS PER PERSON	2026	2027
Cocktail Reception (5 hour service)	\$195	\$200
Carvery Menu (5 hour service)	\$215	\$220
Shared Platter Menu (5 hour service)	\$235	\$240

All catering packages include a standard five hour duration and require a minimum of 60 guests for seated events or 80 guests for cocktail-style receptions. All prices are inclusive of GST.



YERING FARM

YARRA VALLEY

CONTACT INFORMATION

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