

BOAT O'CRAIGO
VINEYARDS | YARRA VALLEY

WEDDING PACKAGE 2026/27



WELCOME TO BOAT O'CRAIGO

Located in the renowned Yarra Valley region of Victoria, Boat O'Craigo is a family-owned boutique winery, known for producing some of Australia's finest hand-crafted wines. From ceremony to reception, our estate offers breathtaking views across vineyards and mountains — the perfect backdrop for your special day.



CEREMONY

The Pavilion

Marry in our Pavilion, where nature and romance meet.

Be framed by a breathtaking backdrop of vineyard, forest, and the silhouette of Mt Riddell. A setting as unforgettable as the moment itself.

CAPACITY

Up to 50 seated, plus standing room for additional guests.

ALTERNATIVE LOCATIONS

Our estate spans over 25 acres, and offers a myriad of stunning ceremony locations. To discuss, please enquire.

Note: Renovations are currently underway to add a roof to this ceremony location. Estimated completion: December, 2025.

CANAPÉ HOUR

The Deck

Seamlessly connecting your ceremony to reception.

Your food and beverage package starts here. Guests will mingle and enjoy the outlook of Mt Riddell and our picturesque vineyard estate.

OPTIONAL - COCKTAILS

Excite your guests with a selection of two cocktails (or mocktails) upon arrival to The Deck. Available on request (\$).

Note: Renovations are underway to extend the roofline upwards and extend the deck, connecting via bifold doors to Glasshouse. Estimated completion: December 30, 2025.





RECEPTION

Glasshouse

An architectural masterpiece with million dollar views.

Step into Glasshouse, designed to make your wedding as beautiful and unique as your love story. Be captivated by sweeping views of Mt Riddell and the rolling hills of Boat O'Craig's vineyard, framed by expansive glass windows.

CAPACITY

Up to 150 guests

KEY FEATURES

- Floor-to-ceiling windows with panoramic views
- Stone fireplace
- Private bar
- Front and side entrances
- Expansive deck connected by bi-fold doors (coming soon)

MENU

Beverages

A five hour free-flowing beverage package.

Boat O'Craigo is proud to produce a range of outstanding estate grown wines, spanning over 50 acres of vines in Healesville and Kangaroo Ground.

Your beverage package will include:

Sparkling	Boat O'Craigo Méthode Traditionnelle
White wine	Two Boat O'Craigo varieties (your selection)
Red wine	Two Boat O'Craigo varieties (your selection)
Beer & Cider	Two varieties
Non-alc	Soft drinks

To view our current wedding beverage list, please enquire.

OPTIONAL - SPIRITS

A range of house spirits can be offered from behind the bar at the reception, charged to a bar tab on consumption, or to the individual.





MENU

Food

A day tailored to you, serviced by Locavore Catering.

Choose from the following menu styles:

SHARE-STYLE

Choice of three canapés
Focaccia with hummus/butter
Choice of two mains
Choice of four sides
Choice of one mini dessert

PLATED

Choice of three canapés
Focaccia with hummus/butter
Choice of two plated mains
Choice of two sides
Choice of one mini dessert

Plated upgrade: Add a choice of two plated entrées and one plated dessert (to replace the mini dessert above) at \$10 pp.

WEDDING CAKE SERVICE

Our team will cut and serve your wedding cake.



SAMPLE MENU

Share-style

Canapés

Sticky gochujang chicken karagee, pickled radish GF/DF

Market oysters with classic mignonette dressing NF/DF/GF

Grilled chorizo and garlic prawn skewers GF/DF/NF

To tables

Focaccia served with hummus, olive oil and nut free dukkha or Gippsland butter VG/V/VO/DFO

Shared mains

12 hour braised apricot lamb shoulder, baba ghanoush, pomegranate, almonds and sticky jus GF/DF/NFO

Butter poached chicken, corn puree, caramelised leek and nduja jus NF/GF

Shared sides

Roasted honey dutch carrots, beet yoghurt, roasted hazelnuts VG/GF

Mixed pea, fetta, lemon and mint salad, seeded mustard dressing VG/NF/GF/VO

Roasted cauliflower, dill, curried chick peas, cranberries, pickled onion, roasted almonds V/VG/GF/DF/NFO

Green beans with cowboy butter, chives VG/GF/NF/DFO/VO

Mini dessert

Lemon meringue tarts VG



SAMPLE MENU

Plated

Canapés

Haloumi skewers with piccadilly, crispy curry leaf VG/GF/NF

Caraway blinis with whipped dill and lemon cream fraiche, zucchini pickle
& Yarra Valley salmon roe NF/VGO

Crispy pork belly bites with plum sauce GF/DF/NF

To tables

Focaccia served with hummus, olive oil and nut free dukkha or Gippsland
butter VG/V/VO/DFO

Plated mains

Beef fillet, pressed brisket, potato puree, roasted oyster mushroom,
pickled mustard seed, red wine jus GF/NF/DFO

Crispy skinned salmon, pea velouté, caper and butter asparagus, herb
salad GF/NF/DFO

Shared sides

Crispy chats with garlic and rosemary V/VG/GF/NF/DF

Smokey roast pumpkin, miso burnt butter, sesame pangratatto
VG/NF/GFO/DFO/VO

Mini dessert

Milk and white chocolate mousse verrines with oreo crumb VG/NF

**Plated upgrade: Add a choice of two plated entrées and one plated
dessert (to replace the mini dessert above) at \$10 pp.**



MENU

Food Enhancements

After a little something extra? We've got you covered.

We have a range of food enhancements available to personalise your day exactly how you'd like it.

CANAPÉ HOUR ADDITIONS

Additional canapé
Grazing table

DESSERT ADDITIONS

Additional mini dessert
Dessert table

LATE NIGHT SNACKS

Hot jam donuts
Cheese toasties
Meat pies
Pastizzi
Sausage rolls

To view our enhancement pricing list, please enquire.



TIMINGS

The following timings are applicable to weddings booked in daylight savings (Melbourne AEDT).

AFTERNOON TO EVENING WEDDING

Vendor bump in	From 3:00 pm (for ceremony)
Guest arrival	From 4:00 pm onwards
Ceremony	4:30 pm - 5:00 pm
Canape hour	5:00 pm - 6:00 pm
Reception	6:00 pm - 10:00 pm
Additional +1 hour (\$)	10:00 pm - 11:00 pm
Vendor bump out	Reception conclusion

For weddings outside of daylight savings, please move all timings forward by half an hour.



INCLUSIONS

BEFORE THE DAY

- Wine tasting for two at Boat O'Craigo
- Final details meeting with Boat O'Craigo wedding coordinator

ON THE DAY

- Boat O'Craigo wedding coordinator
- Complimentary onsite parking
- Two easels for signage
- Set up of small personal items (place cards, bonbonnières, guest book & photo frames)
- Access to grounds post-ceremony for photography
- Reception suite
- Wireless roaming microphone with surround sound speakers & lectern
- Cake table & cake knife

STYLING

- Two decorative wine barrels for ceremony
- Up to 50 chairs for ceremony
- Reception tables
- Reception chairs
- Gift table in reception
- Wishing well
- Table numbers
- Crockery
- Glassware
- Silver cutlery
- White linen napkins
- A5 wedding menus
- Table runners
- Boat O'Craigo candlestick holders with candles
- Boat O'Craigo tea light holders with tea light candles



PRICING

2026 WEDDING DATES

\$230 per adult

2027 WEDDING DATES

\$240 per adult

2028 WEDDING DATES

Bookings not open

Monday to Thursday dates

50 guest minimum

+ \$2,500 venue hire

Friday & Saturday dates

100 guest minimum

+ \$4,000 venue hire

Sunday dates

80 guest minimum

+ \$4,000 venue hire



LET'S TALK WEDDINGS

We would love to hear from you! To enquire or book a tour, please contact:

Caity Clarkson
events@boatocraigo.com.au

boatocraigo.com.au | 458 Maroondah Highway, Healesville VIC 3777 | 03 5962 6899