



Micro Weddings

With a Multi-Award Winning Wedding Venue

Luxury Wedding Days

Celebrate with your Nearest and Dearest

1 Flora Close, Cockatoo, Vic 3781 | Phone: 0438 873 687

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Micro Weddings

A Wedding for 50 Guests

- You may have a wedding for less than 50 but the minimum charge applies
- Weekday Package (Monday, Tuesday, Wednesday & Thursday)
- Weekend Package (Friday & Sunday) - Not Available Saturdays
- Exclusive use of the grounds for 6 hours—inclusive of ceremony and reception time
- 3 Course dining (Canapes, Entrée and Main)
- 5 Hour beverage Package—Wine, Beer, Cider, Soft Drink, Tea & Coffee
- Wedding coordination & styling (reception & Ceremony)
- Wedding Cake suitable for up to 50 guests
- Silk Bouquets (hired) - x3 total
- Silk button holes (Hired) x3 total
- Optional Upgrades
- Use of our in-house sound system and microphone
- Access to our décor catalogue to assist with styling which includes welcome signage, easels, cake stands and more!
- Use of Cake Knife or Sword
- Complimentary cake cutting and cake bags

***All final decisions are yours. Your dedicated “Wedding Coordinator” will guide you through the planning process:**

- Micro Weddings are a weekday or weekend (Fri or Sun) 6 hour package
- 5 hour drinks package included—Beer, Wine, Cider, Soft Drink, Tea & Coffee
Wine: Chardonnay Pinot Noir, Shiraz, Sauvignon Blanc, Moscato, Sparkling Pink Moscato
Beer/Cider: Carlton Draught, Carlton Dry, Pure Blonde, Pale Ale, Great Northern, Apple Cider, Pear Cider, Light Beer and Zero Beer
- There is a minimum charge which covers up to 50 people, including the couple
- Extend your package time (\$1,000 per hour)
- We will style your ceremony from one of our selections—which may take place in one of our 3 locations
- We will style your tables with in house décor and assist with floorplans and timelines
- Enjoy a beautiful 3-Course meal served alternatively (Canapes, Entrées and Mains)
- Semi naked wedding cake decorated to suit your colours with a variety of flavours available
- Complimentary loan of a faux silk bouquets/buttonholes for your wedding party
- Access to our bridal cottage from 1pm for final preparations, day hire and overnight stay can be arranged for an additional cost
- You are welcome to use our wishing well, easels, and welcome signage
- Your beautiful wedding day, in the hands of the professionals

***All choices made from our range of décor, beverages and menus.**



3 COURSE TABLE SERVED

CHOICE OF 4 CANAPES

- ☐ Beef Meatballs (GF)
- ☐ Herb Crusted Chicken Bites
- ☐ Crumbed Calamari Rings
- ☐ Potato Skins (GF)
- ☐ Turkish Bread Pizza (V)
- ☐ Assorted Mini Quiches
- ☐ Homemade Sausage Rolls

- ☐ Teriyaki Sesame Chicken Skewers
- ☐ Vegetable Samosas (V)
- ☐ Vegetable Spring Rolls (V)
- ☐ Arancini Bites (V)
- ☐ Assorted Sandwiches
- ☐ Cucumber and Cream Cheese Bites. (V) (GF)
- ☐ Assorted Dumplings
- ☐ Crumbed Prawns

3 COURSE SERVED RECEPTION

- A choice of 2 entrees, 2 main courses . These are served to you and your guests alternatively.

Summer Menu Available from October to March

Entrées – Your selection of two served alternately.

Salt and Pepper Squid

Garden Salad with Tartare sauce and Lemon

Crispy Coconut Prawns

Crispy prawns with a green papaya salad & sweet chilli mayonnaise.

Classic Bruschetta (V)

Rustic combination of tomato, basil, red onion and garlic served on sourdough ciabatta and balsamic glaze

Sticky Pork Belly

Slow Braised Master Stock Pork Belly, Crispy Skin and fragrant Asian style salad

Arancini Balls (V)

Pumpkin, mushroom and fetta cheese arancini with salad greens and aioli

Thai Beef Salad (GF)

Marinated tender beef served over an aromatic Thai salad finished with a green Nam Jim dressing

Mediterranean Herb Marinated Chicken Salad. GF

Fragrant herb and citrus marinated chicken with a pearl couscous and olive salad finished with Salsa Verde dressing.

Mains – Your selection of two served alternatively.

Traditional Roast Beef

Classic roasted Porterhouse with Crispy Duck Fat potatoes, seasonal greens a rich gravy and Yorkshire pudding.

Lamb Shawarma. GF

Slow braised Middle Eastern Lamb Shoulder with Hummus and a cucumber salad finished with citrus minted yogurt sauce and dukkha.

Chicken Cotoletta

Herb crumbed chicken thigh schnitzel served with roasted potato and a garden salad finished with a rich gravy

Mushroom & Thyme Chicken. GF

Chicken Breast fillet with a farce of sautéed mushrooms, garlic, thyme and mozzarella cheese served with roasted potatoes, seasonal greens finished with a creamy white wine mushroom sauce.

Atlantic Salmon

Seared salmon fillet served with roasted potato and a classic roquette, fennel and aged parmesan salad finished with herbed bearnaise sauce.

Porchetta

Pistachio, Fennel and Herb stuffed pork belly with rosemary salted roasted potato seasonal greens served with Italian Salsa Verde

Zucchini. V GF

Middle Eastern Spiced Grilled Zucchini with beetroot hummus, herbed tomato salad, dukkha and minted labneh.

3 Course Table Served

Winter Menu

Available from April to September

Entrées — Your selection of two served alternately.

Cauliflower & Parsnip Soup. V GF

Truffle infused creamy Cauliflower and Parsnip soup served with toasted sourdough.

Pork Belly. GF

Slow Braised Master Stock Pork Belly, Crispy Skin and fragrant Asian style salad.

Arancini. V

Pumpkin, mushroom and feta cheese arancini with salad greens and aioli.

Mushroom and Goats Cheese Tart. V

Spinach, mushroom and goats cheese tart served with tomato relish.

Lamb Ragu

Slow braised lamb and tomato ragu with gnocchi finished with aged parmesan.

Vegetable Risotto. V GF

Mediterranean vegetable medley bound in rich Napoli sauce

Mains — Your selection of two served alternatively

Traditional Roast Beef

Classic roasted Porterhouse with Crispy Duck Fat potatoes, seasonal greens a rich gravy and Yorkshire pudding.

Mushroom & Thyme Chicken. GF

Chicken Breast fillet with a farce of sautéed mushrooms, garlic, thyme and cheddar cheese served with roasted potatoes, seasonal greens finished with a creamy white wine mushroom sauce.

Moroccan Lamb Tagine.

Slow braised Moroccan spiced lamb shoulder served with pumpkin and almond pearl cous cous, seasonal greens and flat bread.

Lamb Rump. GF Seared lamb rump with honey roasted carrot, sautéed potatoes seasonal greens and rosemary infused red wine sauce.

Porchetta. GF

Pistachio, Fennel and Herb stuffed pork belly with rosemary salted roasted potato seasonal greens served with Italian Salsa Verde

Confit Duck. GF

Confit duck leg with smashed herbed potato cake, seasonal greens finished with a red currant infused sauce.

Zucchini. V GF

Middle Eastern Spiced Grilled Zucchini with beetroot hummus, roasted potato, herbed tomato salad, dukkha and minted labneh.

Vegetable Lasagne. V

House made vegetable lasagne served with roasted potato and garden salad and vinaigrette dressing.



PERSONALISE & UPGRADE YOUR PACKAGE

CHAIR DECORATIONS

White or Black chair covers with your choice of coloured sash (satin or organza) for \$8.00 per chair. Alternatively, chair sashes (satin) on their own cost \$4.00 each. Lycra wraps can be added to chairs for free of charge.



PERSONAL UPGRADES (may be added 2 weeks prior to event)

- ☐ **Pre-Ceremony Beer and Sparkling Wines** served as your guests arrive \$10 per person
- ☐ **Cocktail Urns** pre-ceremony or reception from \$150 per urn for approximately 20/25 drinks
- ☐ **Lawn Games** \$150 (Giant Jenga, Quoits, Giant Connect Four, Naught And Crosses , Giant Pick Up Sticks and Lawn Dominos) for before or after your ceremony
- ☐ **Grazing Station** at \$15.00 per person
- ☐ **Add Extra Time** to your event for \$10pp per half hour
- ☐ **Float Candles** (Minimum of 10) \$4ea
- ☐ **Pillar Candles** \$7ea
- ☐ **Dedicated Wedding Planner** \$450
- ☐ **Sparkler send off** - we supply 70cm sparklers, and help with your exit for \$4 per person





- ☐ **Gazebo Draping** – This can be included
- ☐ **Terrace Arch Draping and decorating** - This can be Included
- ☐ **Carpet Runner Hire** - \$80 Red and Purple available
- ☐ **Serve Your Cake as a Dessert** with cream and berries for \$6 per person
- ☐ **Candy Bar** - \$5.00 per person includes up to 12 vessels, scoops, tongs, lolly bags, risers, cloths and lollies . **DIY Candy Bar** \$80.00 includes all items above – BYO lollies
- ☐ **Winter Warmer Station** – \$6 per person – includes lap rugs, hot chocolate or coffee with freshly baked cookies, and umbrellas,
- ☐ **Summer Refresher Station** – \$6 per person – includes water station on drinks cart including two flavoured water urns, parasols, wooden fans and bug spray
- ☐ Hire **55" TV** on wheelable stand \$50
- ☐ **Donut Tower** \$3.50 per person including donuts
- ☐ Hire extra **Bridesmaid Silk Bouquets** for \$35 each
- ☐ Choice of **Cocktail Urns** \$180 each
- ☐ Hire extra **Buttonholes** for \$8 each
- ☐ Enquire with our in house Celebrant, DJ/MC Packages!



ACCOMMODATION

Avalon Castle Cottage

Enjoy your first night as a married couple in our Honeymoon Cottage, complete with a breakfast hamper the next morning, for only \$250.

Check in is from 1pm with check-out at 10am the following morning.

Separate to the main building our Honeymoon Cottage includes a 4-Poster king size bed, a spa bath and a gas wood fireplace.



Additional Onsite Accommodation

There are 6 additional onsite rooms each including their own ensuite, TV and continental breakfast, located on the ground level of the castle.

The common area is available with cutlery, crockery, glassware, mini fridge, toaster, microwave and tea & coffee making facilities. We also provide an iron and ironing board for guests.

Check-in is available from 2pm with check-out at 10am the next morning. No earlier check-in is available.

Room 1	Double Size Room	\$180 Per Night	Sleeps 2 guests with a double-sized bed
Room 2	Double Size Room	\$190 Per Night	Sleeps up to 3 guests with a double and a single sized bed
Room 3	Queen Size Room	\$200 Per Night	Sleeping up to 3 guests this room overlooks the beautiful gardens with a queen and single bed
Room 4	Double Size Room	\$180 Per Night	Sleeps up to 2 guests with a double size bed
Room 5	Queen Size Room	\$200 Per Night	Sleeping up to 3 guests looking over the gardens with a queen and single bed
Room 6	Family Size Room	\$250 Per Night	Our family room can sleep up to 7 guests with a queen bed, single bed and a double pull out sofa

General Information

- You will have the option to book our guest accommodation and Castle Cottage
- Direct parking at the cottage to prepare for your wedding ceremony
- Air conditioning and heating in the chapel and function room
- A beautiful backdrop for your head wedding table
- Junior menu available
- A tentative booking can be held up to for 14 days with no obligation
- If you wish to reserve a specific date for your wedding a deposit of \$1000 and a signed contract is required
- The option to pay for your deposit and wedding by instalments
- Celebrate with a multi-award winning venue
- We will cut your cake and serve from a tea and coffee station at no additional cost



- **Weekday Package 4pm—10pm** (Times can be flexible depending on season)
Package Price: \$10,000 for 2026 / \$10,700 for 2027 / \$11,500 for 2028
- **Weekend Package** (Friday & Sunday only) **4pm—10pm** Times can be flexible depending on season)
Package Price: \$12,000 for 2026 / \$12,700 for 2027 / \$13,500 for 2028
- \$10pp per half an hour to extend your time outside of our package hours
- Additional guests over the 50 included are priced per head with a maximum of 60 people

Adults pp \$195/2026 \$205/2027 \$215/2028, Children 5-12 \$50pp, Toddlers 4 & Under \$20pp, Vendors \$50pp

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STANDARD PACKAGE

Vivo Chardonnay Pinot Noir

A bouquet of fresh cut lemon and subtle green apple, surrounded by raising dough. A generous mousse reveals a quite tight and complex palate of fresh buttered toast and citrusy freshness.

Vivo Shiraz

Rich flavours of blue berry and blackberry, complimented by subtle notes of chocolate and spice. Generous with a smooth finish.

Vivo Sauvignon Blanc

Aromas of stone fruits and passion fruits are backed up by a juicy tropical palate with just enough acidity to add some crunch.

Vivo Moscato

The palate tastes of freshly crushed grapes with just a squeeze of lemon & ginger on the finish.

Whispers Pink Sparkling Moscato

Light ripe fruit salad and tropical flavours with a zest finish

- Add \$10pp, replaces standard package

WINEMAKER'S PACKAGE

DB Winemaker Selection Chardonnay Pinot Noir

Aromas of fresh lemon pith with complex notes of brioche & barley sugar. Crisp with a delicately fresh fine acid finish.

DB Winemaker Selection Shiraz

A lavish palate of fruit, oak and supple tannin that adds length and structure to the finish.

DB Winemaker Selection Merlot

Layers of red/blue fruits in particular cherry, and plum. Hint of white pepper. Round palate with textural tannins and a finish of vanilla oak providing excellent length and structure of the wine.

DB Winemaker Selection Sauvignon Blanc

Aromas of kiwi and passionfruit are backed up by a juicy tropical palate with just enough acidity to add some crunch.

DB Winemaker Selection Pinot Grigio

Citrus notes with a floral undertone. Pear and lemon zest. Round palate with a crisp line of acidity, complementing a textural finish.

Vivo Moscato

The palate tastes of freshly crushed grapes with just a squeeze of lemon & ginger on the finish.

YARRA VALLEY PACKAGE

- Add \$18pp, replaces standard package

Este Cuvée

Elements of Chardonnay, Pinot and yeasty aromatics. Citrus peel, angel cake, bakery, nuttiness and minerality. Gorgeous balance and softness.

The Estate Vineyard Shiraz

Bright, dark fruited, aromatic, graphite. Supple flavours, violets, ripe tannin, textural, delicious.

The Estate Vineyard Pinot Noir

Expressive, high end Yarra Valley Pinot Noir. Red and dark fruits, intense bright flavours, gentle and opulent, silky texture.

The Estate Vineyard Cabernet Sauvignon

Modern style Cabernet. Purity of fruit, minimal oak influence, dynamic, charming, gentle blackberry fruits, soft tannins.

The Estate Vineyard Pinot Gris

Gently fragrant, white flowers, honey, pear and orange blossom. Textural flavours, some richness, soft acidity, long finish.

The Estate Vineyard Chardonnay

Delicate and fine, white flowers, hints of citrus and seaspray. Fine, mineral, savoury, drying phenolics, texture and charm.

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DeBORTOLI

FAMILY WINEMAKERS

FOUR GENERATIONS OF WINEMAKING

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