

ALL IN ONE

MULTI-AWARD WINNING VENUE



EXCLUSIVE USE DURING YOUR EVENT

Thank youfor consideringAvalonCastle foryour special day.

Avalon Castle is the ultimate all-in-one wedding venue. Renowned for our idyllic location, we are situated in the heart of the picturesque Dandenong Ranges. When you book with us you have the use of the grounds exclusively for the duration of your event. Appointments run through the day up until 2 hours prior to your ceremony.

YOUR WEDDING CEREMONY



The Chapel

One of the best in the mountains, complete with stained glass windows allowing the afternoon sunlight to come streaming in, wood panelling and traditional wooden pews. Our chapel is cooled in summer and heated in winter. This includes your signing table and chairs.

The Gazebo

Our gorgeous redwood Gazebo is surrounded by breathtaking landscaped gardens and gum trees. Including complimentary wooden bench seats or white chairs for your guests, a signing table and signing chairs.





The Rose Terrace

Situated on the lower lawn with the natural canopy cover of the native trees, this area is perfect for outdoor ceremonies all year round. You have the option to leave the arch natural or dress it up. Includes white chairs for your guests, a signing table and signing chairs.

Once the ceremony concludes, our delightful events team will serve drinks in the garden before inviting your guests into the reception area to await your introduction.





ABOUT THE CASTLE

Come and see why Avalon Castle has become one of Victoria's most popular and **continually awarded venues**.

Our historic Melbourne Wedding Venue is the ideal location for **both** your wedding ceremony and wedding reception. We understand how busy life can be and with that in mind we offer **all-inclusive wedding packages,** allowing you the luxury to spend more time to plan the more personal details of your wedding day.

With no Ceremony and Venue hire fee.

Over 2 acre property with many photo opportunities.

The property also boasts a spacious honeymoon cottage for the couple to book for the night of the wedding.

Our all-inclusive, **affordable** wedding packages are designed to ease the stress of wedding planning. Calculate your per head price and multiply that by the total number of guests attending. You now have your estimated total budget for a full wedding package at Avalon Castle which includes your choice of menu style and **6 hour drinks** package of Beer, Cider, Wines, Soft drinks, Tea & Coffee with spirits available at bar prices with the ability to add a bar tab.

Our facilities cater for guests up to **120 for seated guests**. We can, however, host **130 for a cocktail** style function. Sunday through to Thursday functions must finish at **10pm**, Friday and Saturdays are permitted until **11pm.**

The day of your wedding ,you and your guests are well cared for, you have your wedding coordinator with you all day until you head down the aisle ensuring all details are taken care of. Then you will have you dedicated event supervisor with you 1 hour prior to your ceremony start time till the very end of your reception to see you and your guests off.

If you are looking for a beautiful wedding day with a relaxed atmosphere

Book to see us now, we take care of so much for you.





WEDDING & RECEPTION INCLUSIONS

- **7 hour Function Package**—starts from the ceremony start time until the end of Reception.
- Use of the chapel, gazebo or rose terrace for your wedding ceremony.
- Your choice from our **extensive selection** of delicious menus.
- **6 hour Beverage Package** of beer, cider, wine, soft drink, tea and Coffee are included in all standard packages. The bar closes 15 minutes prior to your reception end time.
- A huge range of **upgrades** available to hire such as lawn games, silk bouquets, cocktails urns and more.
- **Children's menu** available.
- Use of our cake Sword or Knife for your cake cutting.
- Cake stands.
- Cake cutting and bagging at **no extra cost**.
- A choice of linen, linen napkins, runners, table numbers and chair bands.
- Tealight candles and **access** to our table décor selection.
- **Easels** for signage.
- Use of our **wishing wells**.
- Lectern for speeches if needed.
- Use of our **in-house audio** system with a wireless microphone in the dining room.
- Onsite accommodation available for you and your guests to book, including continental breakfast.
- **Welcome signage**.
- Once you have booked with us, we offer a lot of helpful planning tools.
- **Bonus—Access To Our Wedding Planning and Resource Page**.













AVALON CASTLE PACKAGE OPTIONS

Option 1 - Cocktail Party Reception

- Up to 12 canapés served for each guest.
- Our staff will start serving once the group photo has taken place.
- Grazing station set up as your guests enter reception.



Option 2 - 4 Course Table Served Reception

- Includes 4 pre-dinner canapés per guest.
- A choice of 2 entrees, 2 main courses and 2 desserts.
- These are served to you and your guests alternately.

Option 3 - 3 Course Table Served Reception

- Your choice of 3 of our 4 Courses (pick from Canapes, Entrée, Main or Dessert).
- A choice of 2 Main courses; then your choice of 2 more courses - either 4 pre-dinner canapés per guest, 2 entrées or 2 desserts.
- These are served to you and your guests alternately.

For seated receptions all guests must have allocated seats that is clearly marked on a floorplan.

Our packages include an extensive 6 hour drinks package with a selection of beer, wine, cider, soft drinks, tea & coffee served throughout the reception. Starting in our outdoor bar area and ending in the reception with 15 minutes prior to your reception end time. Spirits are available for purchase at the bar in the dining room.
All drinks are served from the bar, we do not offer table service for drinks.

Liquor / Drinks Include:

- Soft Drinks & Juices
- Tea and Coffee
- Cider
- **Beers:** Carlton Draught, Carlton Dry, Pure Blonde, Pale Ale, Great Northern, Apple Cider, Pear Cider, Light Beer and Zero Beer
- **Wines:** DeBortoli Chardonnay Pinot Noir, Shiraz, Sauvignon Blanc, Moscato, Whispers
- Sparkling Pink Moscato
  An opportunity to upgrade your wine package with fellow collaborator DeBortoli Wines





PRICING DETAILS

Saturday -

Minimum Spend 2027- $18,000 **2028** - $19,000 **2029** - $20,000

Package Course Style	Year		
	2027	**2028**	**2029**
Cocktail/Grazing Stations	$205	$215	$225
3 Course Table Served	$220	$230	$240
4 Course Table Served	$235	$245	$255

Friday & Sunday -

Minimum Spend 2027- $15,000 **2028** -$16,000 **2029** -$17,000

Package Course Style	Year		
	2027	**2028**	**2029**
Cocktail/Grazing Stations	$195	$205	$215
3 Course Table Served	$210	$220	$230
4 Course Table Served	$225	$235	$245

Monday to Thursday

Minimum Spend 2027- $12,000 **2028** -$13,000 **2029** -$14,000

Package Course Style	Year		
	2027	**2028**	**2029**
Cocktail/Grazing Stations	$175	$185	$195
3 Course Table Served	$190	$200	$210
4 Course Table Served	$205	$215	$225

- **Off peak months between May through to September have a lesser minimum spend requirement of $2,000.**
- A 15% surcharge applies for all public holidays on total cost.
- A 10% winter discount off the overall per head price applies in the months of June, July and August (only valid for a full wedding packages). This excludes public holidays.
- Minimum spend may be applied to upgrades, bar tab and to guest accommodation if this is on your final invoice. (Excluding DJ/MC services).
- No extra charge for ceremony or reception. Your per-head price covers full use of our venue during your function time.



- The couple and Wedding Party are included in the guest count and are charged the full per head price.
- Toddlers (4 & under) are charged at $20 if they require a meal.
- 5 to 12-years old are charged $50 each. Aged 13 to 17 years old are charged as $25 less the adult per head price.
- Any professional services working more than 3 hours at the reception require a meal and are charged at $50 each. Access to soft drink only.
- Dietary Requirements that require a modified meal are charged at $15pp.



Prices and Products are subject to change until your booking is confirmed













3-4 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



OPTION 2 - 4 COURSE TABLE SERVED RECEPTION

- Includes 4 pre-dinner canapés per guest.
- A choice of 2 entrees, 2 main courses and 2 desserts. These are served to you and your guests alternately.

OPTION 3 - 3 COURSE TABLE SERVED RECEPTION

- Your choice of 3 of our 4 Course options. These are served to you and your guests alternately.

Summer Menu *Available from October to March*

Entrées – *Yourselection of two served alternately.*

Salt and Pepper Squid
GardenSaladwithTartare sauce and Lemon.

Crispy Coconut Prawns
Crispyprawns withagreenpapaya salad & sweet chilli mayonnaise.

Classic Bruschetta (V)
Rusticcombinationoftomato,basil,redonion and garlic served on sourdough ciabatta and balsamic glaze.

Sticky Pork Belly
Slow BraisedMaster 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)
Marinatedtenderbeefservedoveranaromatic Thai salad finished with a green Nam Jim dressing.

Mediterranean Herb Marinated Chicken Salad. GF
Fragrant herb and citrus marinatedchicken witha pearl couscous and olive salad finished with Salsa Verde dressing.

Mains –*Your selection of two served alternately.*

Traditional Roast Beef
Classicroasted Porterhouse with Crispy Duck Fat potatoes, seasonal greens a rich gravy and Yorkshire pudding.

Lamb Shawarma. GF
Slow braisedMiddleEastern Lamb Shoulder with Hummus and a cucumber salad finished with citrus minted yogurt sauce and dukkha.

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

Mushroom & Thyme Chicken. GF
ChickenBreastfillet with a farceof sautéed mushrooms, garlic, thyme and mozzarella cheese served with roasted potatoes, seasonal greens finished with a creamy white wine mushroom sauce.

Atlantic Salmon
Searedsalmonfillet 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
MiddleEasternSpiced Grilled Zucchini with beetroot hummus, herbed tomato salad, dukkha and minted labneh.

3-4 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 alternately.*

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 couscous, 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 vinegarette dressing.





DESSERT TABLE SERVED



Option 1

Your choiceof 2—servedalternately.



Chocolate Brownie
Warm Fudgy chocolate brownie served with chocolate ganache, berry compote and Chantilly cream.

Panna Cotta
White Chocolate and Vanilla panna cotta with berry compote.

Crème Brulé
Classic Vanilla Crème Brulé served with fresh berries.

Sticky Date Pudding
Bathed in a warm butterscotch sauce with whipped cream.

Apple and Berry Crumble
Cinnamon spiced apple and berry crumble served with whipped cream.

Raspberry Cheesecake
New York baked raspberry cheesecake served with fresh berries and cream.

Chocolate Mousse (GF)
Velvety Chocolate Mousse finished with raspberry compote and vanilla bean chantilly cream

OR

Option 2

ICECREAMBARAND WEDDING CAKE

- 6Various flavours



TOPPINGS

- Crushed Honeycomb
- Crushed Oreo’s
- Milo
- 100’s & 1000’s
- Mixed Lollies
- Toasted almond and coconut

SAUCES

- Chocolate
- Strawberry
- Caramel

Wedding Cake will be placed on the Tea and Coffee Station. Unless served as an Up-grade with Berries and Cream.

COCKTAIL MENU

Up to 12 canapés served for each guest

Includes a grazing table, set up as your guests Enter your reception

Our staff will start serving after the group photo





HOT CANAPÉS

- Potato Wedges with Sour Cream and Sweet Chilli (V)
- Herb Crusted Chicken Bites
- Crumbed Calamari Rings Served with Tartar Sauce
- Potato Skins with Bacon Salsa and Cheese (GF)
- Greek Flavoured Lamb Kofta (GF)
- Turkish Pizza Bread (V)
- Crumbed Prawns with Garlic Mayo
- Beef Sausage Rolls Served with Chutney And Tomato Sauce
- Honey Soy Chicken Skewers (GF) (DF)
- Teriyaki Chicken Skewers (GF)
- Mini Vegetable Spring Rolls with Soy Sauce (V)
- Vegetable Samosas with Sweet Chilli Sauce (V)
- Assorted Arancini Balls (V)
- Assorted Mini Quiche

COLD CANAPÉS

- Assorted Sandwiches (V)
- Cucumber and Cream Cheese Herb Bites (V)

DESSERTS

- Fudgy Chocolate Brownies
- Cheesecake Slice
- Churros with Chocolate Sauce
- Fresh Fruit Platters



If you have 70 guests and above you may choose 2 Wandering Entrees from the list below as 2 of your 12 options, or $10 per person

Pulled Pork Sliders with Coleslaw (DF)

Mini Beef Cheese Burgers with Caramelized Onions

Fish and Chipswith TartareSauce

Lamb Ragu Slow braisedlamband tomatoraguwith gnocchi finished with aged parmesan

Yum Cha Selectionnoodlebox

Salt and PepperSquidwithGardenSaladTartareSauce and Lemon

Slow BraisedMasterStock Pork Belly, Crispy Skin and fragrant Asian stylesalad
















Welcome
To Our
Wedding
At
Avalon Castle









PERSONALISE & UPGRADE YOUR PACKAGE

Bridal Bouquets Hire –$50 each hire, Bridesmaids Bouquets- $35 each hire, Buttonholes- $8 hire
Over the top Candles- In a mix of lanterns and candles holders for Ceremony styling. In multiples of 10 at $50 for every set of 10
Bubble Blast- Cold bottle of wine for your wedding party photos from $20
Pre-Ceremony Beer and Sparkling Wine Station- served as your guests arrive (30 minutes prior to ceremony) - $10 per person.
Summer Refresher Station – $6 per person – includes water sta□on on drinks cart including two juice urns with hired parasols and wooden fans.
Winter Warmer Station – $6 pp. includes hired lap rugs, Cookies, Hot Chocolate, or Coffee and, if needed hand-held umbrellas.
Carpet Runner Hire (Red or Purple) - $80
Down the Aisle Silk Flower Runners- Each are 1m long up to 8 meters $10 each to hire for green and white arrangements. $20 each if coloured flowers are added. (up to 8 available)
Aisle Chairs Decoration- On pews or chairs with sashes and flowers $5each and flower buckets $5each all green and white
Dried Flower Petal Cones- $4each cone displayed in Avalon Castle Sprinkle with Love box
Flower Petal Person- $15 Including flower petals and basket hire
Small Love Letters - $50
Lawn Games - $150 (Giant Jenga, Quoits, Giant Connect Four, Naughts & Crosses Giant Pick Up S□cks and Lawn Dominos)
Furniture hire- 3 piece set with rugs $190 or Black Chaise $150
Grazing Station - $15.00 per person This can be setup after ceremony or at reception.
Gin Bar- With 5 different Gins and Garnishes $10 per Person Set up for the cocktail hour on the terrace after
ceremony.
Cocktail Urns- pre-ceremony or recep□on from $180 per urn for approximately 20 drinks
Mocktail Urns- pre-ceremony or recep□on from $150 per urn for approximately 20 drinks
PA System – For outdoor use, Ceremony and/or Music for canape hour $150








Reception Chair Covers- Black or White $8 with Sash or your choosing
Reception Chair Sashes only - $4 per Chair
Float Candle (10 Minimum) - $4 each
Pillar Candles (No Minimum) - $7 each
Over the top Candles- In a mix of lanterns and candle holders for reception styling. In multiples of 10 - $50 for every set of 10
Fresh Greenery -$40 per table of 8 , or gift table and head table
Candleabras With Battery Tapered Candles $20 (6 available)
Photo Booth Props - We supply the props, signs and backdrop $80 only (no camera included)
Candy bar - $5.00 pp - includes up to 12 vessels, scoops, tongs, lolly bags, risers, cloths, and lollies.
DIY candy bar or Dessert Buffet Stands - $80.00 includes all items above – BYO lollies.
Hire 55" TV - on wheelable stand - $50.
Champagne tower - $10 per Glass
Wine Package upgrade - DeBortoli Winemakers package $10 person Yarra Vally Estate Vineyard Package $18 per Person
Cocktail Urns - pre-ceremony or recep□on from $180 per urn for approximately 20 drinks
Mocktail Urns - pre-ceremony or recep□on from $150 per urn for approximately 20 drinks
Grazing Station - $15.00 per person This can be setup after ceremony or at reception.
Wedding cake served as a dessert option with cream and berries - $6.00 per person Dessert
Donut Stand - $4 per person (includes donuts)
Furniture Hire- 3 piece set with rugs $190 or Black Chaise $150
Grazing Boxes - serves 3 $50 (Minimum order of 2 boxes)
Neon Sign - (Better Together, Once upon a time or Happily Ever After)– $80 Add a neon sign to the reception room back drop
Hot Chips End of Night Snack - $10pp (minimum of 30 guests)
Sparkler Send Off - We supply sparklers and help you with your exit $4pp.
Add Extra Time to your event - $10pp per half hour

















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 $250 for the night. 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 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 be assistedbyourentireweddingteamandourin-housewedding coordinators.
- Air conditioned Dining Room and Chapel.
- Wheelchair accessibility to reception and bathrooms.
- A tentative booking can be held for up to 14 days with no deposit required.
- If you wish to reserve a specific date for your wedding a non-refundable deposit of $1,000 and a signed contract is required.
- We offer instalment agreements for your deposit and your whole wedding.
- Final numbers, guest details and menu is required 3 weeks prior to your wedding.
- We request an 50% payment three months prior to your wedding date.
- Final payment is due 14 days prior before your wedding.
- Onsite accommodation available for you and your guests (charges apply).
- Optional upgrade packages available for an additional cost.
- Once you book with us, you get access to our planning page available on our website with timelines, table layouts and other helpful planning tools.
- Time extension can be arranged at $10 per person per half hour. Receptions need to finish at 10pm Sunday to Thursday and Fridays and Saturdays can finish at 11pm.

Contact Us- Phone: 0438 873 687

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