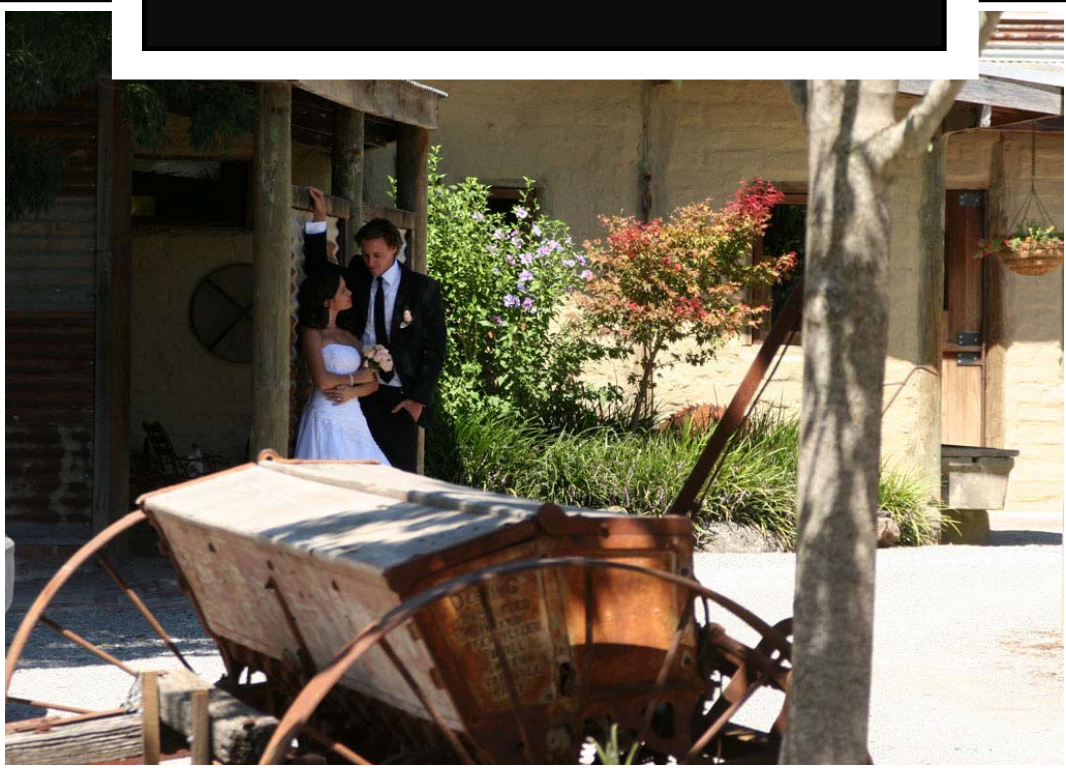


Gum Gully Farm

Wedding Packages



the secret ingredient is...

y a r r a v a l l e y
CATERING

9 Eleanor Drive Silvan Sth Vic 3795

T 9737 9524

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E sue@gumgully.com.au

W www.gumgully.com.au

*This unique venue is warm & inviting and renowned for its excellent service.
Combine that with a relaxed & friendly atmosphere & Gum Gully Farm is the perfect choice for your dream wedding!*

At **Gum Gully Farm**, our aim is to ensure that your wedding day is a relaxed and memorable occasion for you & your guests.

Gum Gully Barn is the perfect place to hold your wedding reception.

A rustic venue boasting two huge open fireplaces, adding charm and warmth to your event.

We have various rural settings for you to hold your ceremony, with picturesque views overlooking the Yarra Ranges.

We also allow you and your photographer to utilise our farm setting to capture that perfect photograph!

Our catering is second to none, with Yarra Valley Catering providing first class meals & service for your ultimate enjoyment!

Yarra Valley Caterings aim, is to provide perfect catering for every occasion, by offering exceptional quality in every food item that they create, presentation and the way that it is delivered to you.

Our **Chef Andrew Forrer** and his team of staff have designed the following menus to suit a wide range of taste, whether it be a casual wedding or a lavish affair. If you prefer, we can tailor a package to suit your requirements.





Our Wedding Packages include:

- Wedding coordinator to help you organise your special day
- 5 hour reception
- Choice of wedding menu from the selection below
- Setup of dining room for reception
- Tables & chairs
- White table linen & napkins
- White crockery & stainless steel cutlery
- Freedom to decorate tables in your own style
- Flowers & foliage throughout barn
- Candlelight throughout barn
- Serviced open fireplaces
- Use of private room for Bridal Party
- Photo opportunity on property
- BYO Licensed
- Full time serviced bar
- Glassware
- All staff included: kitchen, bar & floor staff
- Children between 4 - 12 years of age will be charged at 50% of the total price per head and children aged 3 and under are free of charge.
- Complimentary cutting of wedding cake (you supply bags)

Wedding Package A

PRICING TO
30/06/11
\$82.00p/p
Inc.GST

PRICING TO
30/06/12
\$92.00p/p
Inc.GST

PACKAGE "A" INCLUDES:

Function Room Setup

- Bridal Table
- Tables & Wooden Chairs
- White Table Linen
- White Serviettes
- Present Table
- Cake Table
- Flowers & Foliage Arrangements
- Candlelight

Wedding Menu "A"

Staff: Catering wait staff
Equipment: White crockery & stainless steel cutlery

Please choose your Wedding Menu from below:

- **Buffet** – A popular style, with an informal feel
- **Tuscan Style** – Banquet style, shared table platters
- **Fine Dining** – Traditional style, with an elegant edge
- **Grazing Canapés** – Casual style, cocktail dining
- **Gourmet BBQ** -- Gourmet BBQ with a relaxed feel

Bar Service

Service Time: 5hrs Bar - serviced
BYO Licensed until midnight
Alcohol & Beverage Drinks are served over the Bar setup only
Coffee & Tea is self-served from Coffee Station
Cold bottled water available

Staff: Qualified Bar Staff
Equipment: Glassware, Bar Setup and Ice included
Conditions: Alcohol and Beverage Drinks are supplied by client for the event,

Wedding Package B

PRICING TO
30/06/11
\$92.00p/p

PRICING TO
30/06/12
\$102.00p/p

PACKAGE "B" INCLUDES:

Function Room Setup

- Bridal Table
- Tables & Wooden Chairs
- White Table Linen
- White Serviettes
- Present Table
- Cake Table
- Flowers & Foliage Arrangements
- Candlelight

Wedding Menu "B "

Staff: Catering Wait Staff
Equipment: White crockery & stainless steel cutlery

Please choose your Wedding Menu from below :

- **Buffet** – A popular style, with an informal feel
- **Tuscan Style** – Banquet style, shared table platters
- **Fine Dining** – Traditional style, with an elegant edge
- **Grazing Canapés** – Casual style, cocktail dining
- **Gourmet BBQ** – Gourmet BBQ with a relaxed feel

Bar Service

Service Time: 5hrs Bar serviced
BYO Licensed until midnight
Alcohol & Beverage Drinks are served over the Bar setup only
Coffee & Tea is self serve from Coffee Station
Cold bottled water available

Staff: Qualified Bar Staff
Equipment: Glassware, Bar Setup and Ice included
Conditions: Alcohol and Beverage Drinks are supplied by client for the event

Buffets



Wedding Menu A

3 Course Buffet

- Pre-Dinner Canapés ~ Chefs Selection
- Breads
- Buffet Table - Choose 3 Meats from Buffet - **Menu A**
- Salads & Veg - Choose 5 Salads/Vegetables
- Desserts - Choose 3 Desserts or
Choose 2 Desserts, plus your Wedding Cake
- Percolated Coffee & Tea Assortment with After Dinner Mints

Wedding Menu B

3 Course Buffet

- Pre-Dinner Canapés ~ Chefs Selection
- Breads
- Buffet Table - Choose 3 Meats from Buffet - **Menu B**
- Salads & Veg - Choose 5 Salads/Vegetables
- Desserts - Choose 3 Desserts or
Choose 2 Desserts, plus your Wedding Cake
- Percolated Coffee & Tea Assortment with After Dinner Mints

Pre-Dinner Canapés

- Canapés ~ Chef Selection
- 5 Varieties of Hot & Cold Canapés served to your guests for a 1 hour duration

Breads

- Bread Rolls served with portion butter

Buffet - **Menu A**

- Tender Roast Beef
- Roast Chicken
- Roast Pork
- Beef Lasagna
- Spinach & Ricotta Cannelloni
- Chicken Alla-panna with Avocado & spinach
- Butter Chicken served with rice
- Thai Green Chicken Curry served with rice
- Shepherd's Pie
- Roasted Vegetable Frittata

Buffet - **Menu B**

- Grilled Barramundi with a lemon & caper berry sauce
- Grilled Atlantic Salmon with citrus butter dill sauce and flake almonds
- Chicken Breast in filled baby spinach, Persian feta, sun dried tomatoes served with a béarnaise sauce
- Filet Mignon wrapped in bacon grilled served with a mushroom cream sauce
- Rack of Lamb influenced with Native Australian flavours on a garlic & spinach mash potato
- Grilled Pork Cutlet on a corn & potato mash and a ginger plum sauce

Salads:

- Thai Beef Salad
- Tandoori Chicken Salad
- Tossed Green Garden
- Roasted Mediterranean
- Caesar Salad
- Coleslaw
- Greek Salad
- Waldorf
- Sweet Potato
- Creamy Potato
- Wild Rice Salad
- Pasta Salad

Vegetables:

- Roast Chat Potatoes & Pumpkin
- Scallop Potatoes
- Creamy Mash Potato
- Carrots & Baby Onions
- Green Peas & Beans
- Broccoli & Capsicum
- Ratatouille
- Panache of Green Vegetables
- Medley of Vegetables
- Corn on the Cob
- Cauliflower w Cheese Sauce
- Cabbage, Bacon & Onion

Desserts:

- Warm Apple Pie
- Lemon & Lime Citrus Tart
- Baked Cheesecake
- Wildberry Cheesecake
- Chocolate Mousse
- Raspberry Pavlova Roulade
- Black Forest Cake
- Mississippi Mud Cake
- Flourless Orange & Almond Cake
- Blueberry & Almond Cream Tart
- Sticky Date Pudding
- Pavlova topped with Fresh Fruit
- Fresh Fruit Salad (seasonal)

or if you prefer:

- A variety of cakes & slices
(6 varieties – chef's choice)

Tea & Coffee:

- Percolated Coffee
- Assortment of Teas
- After Dinner Mints

Buffet Packages Inclusions:

- Chef and Kitchen Staff
- Food Service - Wait Staff Ratio 1:30 guests
- Buffet Table & Buffet Table Linen
- Crockery, Cutlery and Napkins
- Condiments

Grazing Canapés



Wedding Menu A

Grazing Canapés:

- 12 Varieties of Hot & Cold Canapés served for a 2 hour duration
- Choose your selection of Hot & Cold Canapés from below list

Dessert:

- Choose 3 Canapé Desserts

Tea & Coffee:

- Percolated Coffee
- Assortment of Teas
- After Dinner Mints

Wedding Menu B

Grazing Canapés:

- 8 Varieties of Hot & Cold Canapés, plus 2 Small Plated Meals served for a 3 hour duration
- Choose your selection of Hot & Cold Canapés from list below
- Choose 2 Small Plated Meals from list below

Dessert:

- Choose 3 Canapé Desserts

Tea & Coffee:

- Percolated Coffee
- Assortment of Teas
- After Dinner Mints

Canapés List

Cold Canapés:

1. Individual Antipasto Sticks
2. Crostini Wrapped with prosciutto
3. Individual Bread Crisps top with a selection of dips
4. Smoked Salmon atop cracked pepper & cream cheese rosette in pastry cup
5. Smoked Salmon cones filled with baby spinach & native river mint cream cheese on mini toast
6. Barilla Bay Oysters served with sweet chilli and lime dressing served in spoon
7. Barilla Bay Oysters served natural on ice
8. Oyster Shooter with chilled Bloody Mary cocktail ~ Dash of vodka additional \$1.00 per person
9. Fresh Prawns served with a cocktail sauce
10. Seared Scallops lime and coconut served in spoon
11. Fresh Asparagus wrapped prosciutto served a béarnaise sauce ~ Seasonal
12. Grilled Thai Beef salad garnished with coriander served in spoon
13. Caramelised Onion Tarts served Yarra Valley Goats gherm
14. Rare Roast Beef atop Melba Toast with bush tomato chutney
15. Individual BLT's atop Melba Toast with our own creamy mayonnaise
16. Finger Sandwiches with a variety of fillings
17. **Vietnamese Rice Paper Rolls** ~ This section of elite Rice Paper Rolls is an additional \$1.00 per person
 - a. Apple & Duck
 - b. Prawn & BBQ Pork
 - c. Vegetarian
 - d. Chicken & Avocado
18. **Sushi** ~ This selection of elite sushi is an additional \$2.00 per person
 - a. Nigiri Cucumber
 - b. Nigiri Egg
 - c. Nigiri Prawn
 - d. Sushi Ball
 - e. Sushi California Roll
 - f. Sushi Cone Roll
 - g. Sushi Green Tea Noodle Roll
 - h. Sushi inside out roll
 - i. Sushi Rainbow Roll
 - j. Sushi Yakari Roll
19. **Sushi ~ Tokyo Rolls**
 - a. Smoked Salmon
 - b. Teriyaki Chicken
 - c. Peking Duck
 - d. Fresh Raw Tuna
 - e. Cooked Tuna
 - f. Crab
 - g. Egg & Avocado
 - h. Prawn
 - i. Spinach & Avocado
 - j. Vegetarian

Hot Canapés:

1. Oyster Kilpatrick, baked with shredded bacon & our own Kilpatrick sauce served in shell
2. Scallop Mornay, baked with our own Mornay sauce served in shell
3. Soup Sip – Your choice of soup served in shot glass
4. Fresh Calamari rings rolled in a J-Crumb and lemon myrtle
5. Tempura Battered Flathead tails
6. Savoury Scones – Roasted Pumpkin & Kalamati Olive
7. Thai Fish Cakes
8. Thai Crab Cakes
9. **Empanada**
 - a. Mexican Potato and Green Pea
 - b. Sweet Potato and Cashew
 - c. Beef and Red Bean
10. **Meatballs**
 - a. Chicken & Macadamia
 - b. Beef Chinese Chilli
 - c. Chicken, Coriander & Sesame
11. **Prawns**
 - a. Tempura Battered Prawn
 - b. Prawn wrapped with potato strands
 - c. Beer Battered Prawn
 - d. Japanese Crumb Prawn
13. **Samosa**
 - b. Meat
 - c. Vegetable
 - e. Curried Chicken
 - f. Water Chestnut & Shitake Mushroom
14. **Rustic Wood Fired Pizzettes**
 - a. Wood Fire Bocconcini, Semi Sundried Tomato and Basil Pizzette
 - b. Wood Fire Caramelised Pear & Prosciutto Pizzette
 - c. Wood Fire Rustic Ham & Roasted Pepper Pizzette
 - d. Wood Fire Babaganoosh
15. **Calzone**
 - a. Caramelised Onion & Blue Cheese
 - b. Eggplant & Mozzarella
16. **Skewers**
 - b. Thai Satay Chicken
 - c. Cajun Chicken
 - d. Yakitori Chicken
 - e. Tandoori Chicken
 - f. Teriyaki Beef
 - g. Thai Satay Beef
 - h. Moroccan Lamb
 - i. Honey, Soy & Rosemary Lamb
17. **Mini Quiches**
 - a. Lorraine
 - b. Vegetarian
 - c. Tomato & Ham
18. **Gourmet Quiches**
 - a. Chicken & Leek
 - b. Mushroom & Tomato
 - c. Spinach & Ricotta

19. Filo Mini's

- a. Chicken & Mushroom
- b. Chicken & Avocado
- c. Spinach & Ricotta
- d. Pumpkin & Roast Capsicum
- e. Spinach & Bolognaise
- f. Moroccan Lamb & Pinenut
- g. Spinach & Cheese

20. Gourmet Mini Pies

- a. Thai vegetable
- b. Chicken & Mushroom
- c. Beef Burgundy
- d. Thai Chicken
- e. Lamb & Rosemary
- f. Shepherds Pie

21. Gourmet Sausage Rolls

- a. Char Sui Pork
- b. Moroccan
- c. Thai Chicken

22. Savoury Muffins

- a. Corn, Cheese & Chive
- b. Char-grilled Pumpkin & Green Olives

23. Arancini Cocktail Balls

- a. Blue Cheese Filling with a tomato ragout
- b. Basil Pesto Filling with a tomato ragout
- c. Mozzarella Filling with a tomato ragout

24. Wontons

- a. Chicken, Ginger & Wasabi Chilli
- b. Pesto & Chicken
- c. Pork, soy bean curd Szechwan wild spinach
- d. Prawn, coriander & water chestnut

25. Dumplings

- a. Kangaroo & lemon Myrtle
- b. Crocodile & Wattle Seed
- c. Barramundi
- d. Prawn & Bush Tomato
- e. Curried Vegetable
- f. Duck & Native Davidson Plum
- g. Organic Chicken & Coriander
- h. Scallop

26. Mini Wellingtons

- a. Mini Beef Wellington - Bite size
- b. Mini Butter Chicken Wellington - Bite size

27. Mini Mignons

- a. Lamb & Bush Tomato wrapped in bacon
- b. Peppered Angus Beef wrapped in bacon
- c. Cajun Chicken

28. Gourmet Savoury Tarts

- a. Goats Cheese, Olive & Red Capsicum
- b. Spinach, Sundried Tomato and onion
- c. Zucchini & Pumpkin
- d. Thai Green Curry
- e. Olive & Boconcini
- f. Ratatouille
- g. Thai Chicken & Mushroom

29. **Frittata in wonton pastry**
 - a. Leek & Bacon
 - b. Antipasto
 - c. Spinach, Fetta & Olives
 - d. Roasted Vegetable
30. **Sui Mai served in Chinese spoon**
 - a. Prawn, Garlic, Chive & Water Chestnut
 - b. Roast Duck Shanghai style
 - c. Organic Chicken & Chive
31. **Spring Rolls**
 - a. Prawn
 - b. Chicken, Pork and Shiitake Mushroom
 - c. Vegetable & Black Bean spring roll wrapped with a seaweed band
 - d. Apple & Duck
 - e. Prawn, Crab & Coriander

Small Plated Meals:

1. **Hokkien Mee** ~ Packaged in noodle boxes with chopsticks
The perfect combination including thick egg noodles, prawns, chicken and beef with local seasonal vegetables tossed in the wok with our own sassy soy sauce with a hint of chilli
2. **Mini Steak Sandwich** ~ Served on a small plate
Porterhouse Steak MSA Grade cooked to perfection served between lightly toasted sourdough bread with lettuce, slice tomato, local tasty cheese and bush tomato chutney
3. **Pumpkin Gnocchi** ~ Served on a small plate
Freshly made pumpkin gnocchi made with the finest ingredients tossed with baby spinach & toasted pine-nuts, served with a basil infused napoli sauce finished with Yarra Valley Dairy goats gherm
4. **Chicken Tikka** ~ Serve on a small plate
Grilled Chicken tenderloins marinated in yoghurt, ginger, hint of chilli, turmeric, garam marsala served with naan bread, mango chutney and yoghurt
5. **Sushi Plate** ~ Served on a small plate
Select three from the elite Sushi list compliment with pickled ginger, wasabi and sweet chilli & lime soy
6. **Mediterranean Risotto** ~ Served on a small plate
Arborio rice cooked in a vegetable stock with sun-dried tomato pesto, seasonal char-grilled vegetables and freshly shaved parmesan cheese
7. **Prawn & Avocado Salad** ~ Served in a small cup
Black tiger prawn and Crab tossed through our own seafood cocktail sauce with avocado, witlof and baby cos lettuce
8. **BBQ'd Tiger Prawns** ~ Served on a small plate
BBQ'd Tiger Prawns cooked to perfection, gently tossed with a sweet chilli cream reduction served on a rice pilaf
9. **Tandoori Chicken** ~ Served on small plate
Chicken tenderloins marinated in our own traditional tandoori recipe, cooked to perfection served atop roti bread complimented with a yoghurt & lime dipping sauce
10. **Chinese Wonton Soup** ~ Served in small Chinese Bowl with Spoon
Chinese Wonton soup with lemongrass and coriander
11. **Peking Duck Pancake** ~ Served on small plate
Peking Duck Pancake served with a julienne veg salad and Davidson plum dipping sauce
12. **Seafood Plate** ~ Served on small plate
Fresh Battered Flathead tails, J-Crumb Lemon Myrtle Calamari, Tempura Battered Prawn served with individual tartare sauce and lemon wedge

Canapé Desserts:

Apple Cinnamon Almondine Tart
Berry Almondine Tart
Mixed Berry Cheesecake
Marz Mini
Lemon Meringue
Chocolate Meltdown
Brown Sugar Apple Crumble
Bella Baci
Cookies 'n' Cream Cheesecake
Toblerone Cheesecake
Hummingbird Baby Cake
Orange Almond Baby Cake
Triple Chocolate Mousse
White Chocolate & Passionfruit Baked Cheesecake
Black Forest Cheesecake
Carrot Tops
New York Cheesecake
Tiramisu
Sticky Date
Raspberry Lammies
Lemon Tart
Fresh Fruit Tart
Citrus Poppy Tops
Chocolate Mousse
Lovely Lammies
Baby Decadence
Bailey's Cheesecake
Drunken Black Sambucca Strawberries
Chocolate Dipped Strawberries

Fine Dining Menu



Wedding Menu A

2 Course Fine Dining

- Canapés & Main or
- Entrée & Main or
- Main & Dessert
- Percolated Coffee & Tea Assortment with After Dinner Mints

Wedding Menu B

3 Course Fine Dining

- Canapés, Entrée & Main or
- Canapés, Main & Dessert or
- Entrée, Main & Dessert
- Percolated Coffee & Tea Assortment with After Dinner Mints

Pre-Dinner Canapés

- Canapés ~ Chef Selection
- 5 Varieties of Hot & Cold Canapés served to your guests for a 1 hour duration

Entrée – Please choose 2

- Grilled Porterhouse cooked rare served sliced atop a Greek salad
- Cajun Chicken on a fresh green bean, avocado, semi sundried tomatoes, cashews with wholegrain mustard honey dressing
- Pesto Chicken Tenderloins atop a Walnut Salad
- Zucchini Flowers filled with wild mushroom risotto ~ **Seasonal only**
- Grilled Prawns on avocado, tomato, cucumber & coriander salsa with gremolata dressing
- Gnocchi al quattro formaggi
- Smoked Salmon stacks between crisp pita bread with wild rocket salad with wasabi yoghurt
- Coconut Prawns with turmeric coriander mayonnaise on a mesculin salad
- Prawns with a spicy pesto cream sauce on a green salad
- Spiced Roasted Pumpkin and Spinach Risotto
- Buttery wine risotto with smoked salmon and baby spinach

Main Course – Please choose 2

- Grilled Barramundi with a lemon & caper berry sauce
- Grilled Atlantic Salmon with citrus butter dill sauce and flake almonds
- Chicken Breast in filled baby spinach, Persian fetta, sundried tomatoes served with a béarnaise sauce
- Chicken Wellington; Breast of chicken filled with spinach, mushrooms, bacon & onion wrapped in filo pastry served with a cream mushroom sauce
- Traditional Beef Wellington served with a Hermitage jus
- Filet Mignon wrapped in bacon grilled served with a mushroom cream sauce
- Eye Fillet topped with char grilled vegetables & boconcini served with a deep red wine jus
- Kangaroo Fillet spiced with Native pepper berry cooked medium-rare on potato & pumpkin mash with a beetroot relish
- Roast Lamb Rump with a balsamic syrup on roasted beetroot & carrots
- Rack of Lamb influenced with Native Australian flavours on a garlic & spinach mash potato
- Grilled Pork Cutlet on a corn & potato mash and a ginger plum sauce

Dessert – Please choose 2

- Individual Chocolate Mousse Towers
- Lemon & Lime Citrus Tart
- New York Cheesecake
- Raspberry Mousse Pavlova Roulade
- Wild Berry Baked Cheesecake
- Rich Chocolate Decadence Mud Cake
- Chocolate Profiteroles filled Gran Marnier crème patisserie with chocolate sauce

Tea & Coffee

- Percolated Coffee
- Assortment of Teas
- After Dinner Mints

Fine Dining Packages Inclusions:

- Chef and Kitchen Staff
- Food Service - Wait Staff Ratio 1 : 30 guests
- Crockery & Cutlery and napkins
- Condiments
- Menu choice of service;
 - Traditional 50 / 50 Drop
 - OR
 - For the more Organised Bride to be: why not pre-send your Menu with the invitation and allow your guest to choose from your chosen menu. For more details on how, contact Andrew or Bec from Yarra Valley Catering.

Tuscan Style Platters



Wedding Menu A

2 Course - Tuscan Style Platters

- Pre-Dinner Canapés, Bread, Tuscan Style Platters, Salads & Veg
 - OR**
 - Bread, Tuscan Style Platters, Salads & Veg and Dessert
 - Percolated Coffee & Tea Assortment with After Dinner Mints
-

Wedding Menu B

3 Course - Tuscan Style Platters

- Pre-Dinner Canapés, Bread, Tuscan Style Platters, Salads & Veg & Dessert
 - Percolated Coffee & Tea Assortment with After Dinner Mints
-

Pre-Dinner Canapés

- Canapés - Chef Selection
5 Varieties of Hot & Cold Canapés served to your guests for 1 hour duration

Bread

- Bread Rolls served with portion butter

Main Course - Please choose 2

- Roast Beef, Pork, Lamb or Chicken served with a rich jus
- Lamb Shanks double braise in a rich red wine sauce
- Porterhouse Steak cooked medium served with a deep cab sav jus
- Breast of Chicken filled with baby spinach, Persian fetta & sundried tomato
- Butter Chicken (mild) served with fragrant jasmine rice
- Grilled 2 Point Lamb rack seasoned with Native Bush flavours
- Kangaroo Roast influenced with Australian Native pepper rub served with a chocolate jus
- Atlantic Salmon Steak with a infused citrus burnt butter sauce
- Pork Spare Ribs blasted with a Jim Beam bbq sauce

Salads & Vegetables - Please choose 3

- Roast Chat Potatoes lightly seasoned
- Celeriac & Potato Mash
- Spiced Roast Butternut pumpkin
- Corn on the Cob
- Panache of seasonal vegetables
- Traditional Greek Salad
- Chat Potato Salad with our own creamy dressing
- Moroccan Cous Cous
- Fresh Garden Salad
- Caesar Salad

Desserts - Please choose 3

- Warm Apple Pie
- Lemon & Lime Citrus Tart
- Baked Cheesecake
- Wildberry Cheesecake
- Chocolate Mousse
- Raspberry Pavlova Roulade
- Black Forrest Cake
- Mississippi Mud Cake
- Flourless Orange & Almond Cake
- Blueberry & Almond Cream Tart
- Sticky Date Pudding
- Pavlova topped with Fresh Fruit
- Fresh Fruit Salad (seasonal)

Shared Table Platter Packages Inclusions:

- Chef and Kitchen Staff
- Food Service - Wait Staff Ratio 1:30 guests
- Crockery & Cutlery and napkins
- Condiments

Gourmet BBQ Buffet



Wedding Menu A

2 Course – Gourmet BBQ Buffet

- Pre-Dinner Canapés, Bread, Gourmet BBQ, Salads & Veg
- OR**
- Bread, Gourmet BBQ, Salads & Veg and Dessert
 - Percolated Coffee & Tea assortment with After Dinner Mints

Wedding Menu B

3 Course - Gourmet BBQ Buffet

- Pre-Dinner Canapés, Bread, Gourmet BBQ, Salads & Veg and Dessert
- Percolated Coffee & Tea assortment with After Dinner Mints

Pre-Dinner Canapés

- Canapés - Chef Selection
5 Varieties of Hot & Cold Canapés served to your guests for 1 hour duration

Bread

- Bread Rolls served with portion butter

Gourmet BBQ Meats – Please choose 3

- Prawn Tails skewered – served with your choice of sauce; Sweet Chilli or Thai Satay
- Beef Skewers – served with a spicy plum sauce
- Cajun Chicken Skewers (2 per person)
- Yakitori Chicken Skewers (2 per person)
- Seafood Kebab – Prawn, Scallop & Fish goujons drizzled with lemon juice
- Vegetable Kebabs – brushed with a basil pesto marinade
- Gourmet Sausages – 2 types (2 per person)
- Atlantic Salmon – seasoned with Lemon Myrtle (1 per person)
- Wild Barramundi (1 per person)
- Kangaroo Skewers – seasoned with Bush Australian Native spices
- Porterhouse Steak (1 per person)
- Pork Loin Chops (1 per person)
-

Salads & Vegetables – Please choose 4

- Fresh Garden Salad
- Mediterranean Pasta Salad
- Caesar Salad
- YVC Tangy Coleslaw
- Greek Salad
- Creamy Potato Salad
- Oriental Rice Salad
- Moroccan Cous Cous
- Creamy Mash Potatoes
- Jacket Potatoes served with Sour Cream
- Corn on the Cob
- Chat Potatoes, seasoned with rosemary, garlic & sea salt
- Baby beets, mandarin, rocket, walnuts & blue cheese Salad
- Roast pumpkin, pear, pine nuts & baby spinach Salad
- Baby Cos lettuce with mango, parmesan cheese & prosciutto
- Thai Noodle Salad

Desserts – Please choose 3

- Warm Apple Pie
- Lemon & Lime Citrus Tart
- Baked Cheesecake
- Wildberry Cheesecake
- Chocolate Mousse
- Raspberry Pavlova Roulade
- Black Forest Cake
- Mississippi Mud Cake
- Flourless Orange & Almond Cake
- Blueberry & Almond Cream Tart
- Sticky Date Pudding
- Pavlova topped with Fresh Fruit
- Fresh Fruit Salad (seasonal)

or if you prefer:

- A variety of cakes & slices
(6 varieties – chef's choice)

Tea & Coffee:

- Percolated Coffee
- Assortment of Teas
- After Dinner Mints

Gourmet BBQ Buffet inclusions:

- Chef and Kitchen Staff
- Food Service – Wait Staff Ration 1:30 guests
- Buffet Table & Buffet Table Linen
- Crockery Cutlery and Napkins
- Condiments

Function Room Extras:

With imagination, you can create a wedding day that you can truly call your own.

A well coordinated wedding will often have a theme of some kind, a harmony of style, colour or mood that will delight your guests, from the minute they walk through the door.

At Gum Gully, we allow you the freedom of adding your own personal touches to the wedding ceremony and reception.

We encourage you to decorate your dining tables. This may consist of flowers, candles, rose petals, chocolates, gifts for your guests or anything else you would like to include. Please note that all candles must be in holders.

Your personal wedding coordinator will be there to guide you with ideas and assistance for setting up.



Booking Advice Form

NAMES:

BRIDE: _____ **GROOM:** _____

ADDRESS: _____

TELEPHONE: (H) _____ (M) _____

EMAIL: _____

DAY: _____ **DATE OF FUNCTION:** _____

WEDDING CEREMONY ON PROPERTY: YES / NO (PLEASE CIRCLE)

CEREMONY START TIME: _____ am/pm LOCATION: _____

(Ceremony up to 1 hr duration, followed directly by Reception)

RECEPTION:

START TIME: _____ am/pm FINISH TIME: _____ am/pm

NUMBER OF GUESTS: _____ ADULTS _____ CHILDREN (4 - 12)

SELECTED WEDDING MENU: (CIRCLE ONE) "A" or "B"

BUFFET / FINE DINING/ GRAZING CANAPES / TUSCAN STYLE / GOURMET BBQ BUFFET
(PLEASE CIRCLE)

DIETARY REQUIREMENTS :

B & B OVERNIGHT Y / N (circle one) 1 ROOM _____ 2 ROOMS _____

MUSIC FOR EVENT: BAND / D.j / CD'S (circle one)

EXTRA COMMENTS: _____

TO CONFIRM BOOKING: PLEASE SIGN, DATE AND RETURN WITH 30% DEPOSIT TO:

GUM GULLY FARM 9 ELEANOR DRIVE SILVAN SOUTH VIC 3795

EMAIL: sue@gumgully.com.au

DIRECT DEPOSIT TO: **063-869 10051039 GUM GULLY ENTERPRISES**

NAME: _____

SIGNATURE: _____ DATE: ____/____/____

Additional Extras:

- **Wedding on Property:** **\$550**
Up to one hour duration
Includes seating for approximately 50 guests
Signing table, tablecloth & 2 chairs

- **B & B overnight** **\$150 – 1 room** **\$220 – 2 rooms**
Includes provisions for a cooked breakfast
11.00am check out

- **Additional Hours:** **\$550 per hour**

- **Resident Band - "Mainstream"** **\$1200**
Versatile 3 piece band, perfect for any occasion.
Includes MC
Phone David King: 0402 415652
Or email : beatit@internode.on.net

- **Resident DJ - John Vaytauer** **\$440**
Excellent music & video clips
Includes MC
Phone John: 0414 371060 or A.H. 9739 5769

Suggested Beverages:

As we are BYO licensed, you supply all of your drinks, we will chill them and provide you with bar staff, glassware & ice for the entire reception.

Of course this list is a suggestion based on minimums only and may vary depending on individual taste. For 100 guests you will need approximately the following:

BEER 12 SLABS - 10 Heavy
2 Light

CHAMPAGNE: 30 Bottles

WHITE WINE: 24 bottles

RED WINE: 18 bottles

SOFT DRINKS: 10 x 1.25ltr Coca Cola
6 x 1.25ltr Diet Coke
8 x 1.25ltr Lemon Squash

ORANGE JUICE: 3 x 3ltr

- Gum Gully provides you with bottles of cold water on bar and on dining tables
- Tea & Coffee is also included

Links To Other Services:

CELEBRANTS:

- Wendy Adams - 59 686350
www.weddingchapel.com.au
- Agi Pallos – 9755 2481
Email: agitogether@gmail.com
- Julia's Celebrancy Services - 0402 916245
www.juliascelebrancyservices.com.au
- Carlton Daniells – 9763 3822 or 0413 406018
Email: me@carltondaniells.com.au

PHOTOGRAPHERS:

- Karen Lewis Photography
www.karenlewisphotography.com
- Emerald Eye Photography
www.emeraldeye.com.au
- Kerryn Lee Photography
www.kerrynleephotography.com
- One2One Photography
www.one2onephotography.com.au
- Voss Photography
www.vossphotography.com.au
- Touch Of Flair Photography
www.touchofflairphotography.com.au

CELLARS:

- Mayerling Cellars
9870 4928 – Croydon
www.mayerlingcellars.com

CHAIR COVERS:

- Balwyn Events
9830 2308

FLORISTS:

- North Croydon Florist – Robyn
9726 9363
www.nthcroydonflorist@interflora.com
- Blooming Brides – Monbulk
Rita – 0417 114444
www.bloomingbrides.com.au
- Helena Kingston Flowers
www.helenakingstonflowers.com
- Eez Flowers & Hampers
Elaine – 59 686392
www.eezflowers-hampers.com.au

ACCOMMODATION:

- Briserenia Gardens – The Patch
www.shortstays.com.au
- Cambridge Cottages – Olinda
www.cambridgecottages.com.au
- Chestnut Hill – Kallista (Bus service available)
www.chestnut-hill.com.au
- Eagle Hammer Cottages – Monbulk
www.eaglehammer.com.au
- Katandra Gardens – Wandin
www.katandragardens.com.au
- York On Lilydale – Mt Evelyn
www.yorkonlilydale.com.au
- Foothills Conference Centre – Mooroolbark (Free Bus Service)
www.foothillsc.com.au

REMEDIAL MASSAGE THERAPIST:

- Jo Hill - 0449 172078
Email: johill1@optusnet.com.au

CAKES:

- Crumbs Celebration Cakes - Pakenham
59 403018 – Sue
www.crumbscelebrationcakes.com
- Rebecca's Cakes - Croydon
9725 8110
- Cherrytree Bakehouse - Olinda
0403 294404
www.cherrytreebakehouse.com

MUSIC:

- Mainstream
David King – 0402 415652
Email: beatit@internode.on.net
- Blackberry Jam (BUSH BAND)
9754 2249
www.blackberryjam.com.au
- Party Time DJ
John – 0414 371060
- Bagpipes for all occasions
Campbell or Lachlan
0438 695995
Email: bfao@iprimus.com.au

DRESSMAKER:

- Ruby Dean – Monbulk
9752 1322
www.rubydean.com.au

WEDDING CARS:

- Horse Drawn Cab Co.
9717 3480 or 0418 569419
- Swans on Doongalla
(Horse drawn carriage)
9762 1910
www.swansondoongalla.com.au
- EH Limo Hire
0411 569320
Email: info@ehlimo.com.au
www.ehlimo.com.au
- Antique Firetruck
www.1800firetruck.com.au
Phone Dale: 0422 371745

Terms & Conditions

Bookings

Minimum cost charged is based on 40 adults.

Tentative bookings will be held for a period of fourteen days only, after which time, failing receipt of written confirmation, signed terms and conditions and deposit, all reservations will be automatically released. Should guest numbers fall by more than 10% of original numbers advised, an additional fee may apply.

Gum Gully Farm reserves the right to cancel a tentative booking that has not been confirmed and to allocate the venue to another confirmed client. A 30% deposit is due upon confirmation of your booking and the final amount is required 7 days prior to your function date.

Cancellation

In the event of the cancellation of a function, the deposit will only be refunded if the cancellation is more than 6 months before the event, less an administration fee of \$500. If there is less than 6 months until your function date and another booking is received within 7 days of your cancellation, we will refund 50% of your deposit, otherwise the deposit is non-refundable. All monies owed up to the time of the cancellation will be owed and secured by Gum Gully Farm. Gum Gully Farm reserves the right to cancel without notice any function in the event of an emergency.

Termination

Gum Gully Farm reserves the right not to accept a booking, or to terminate any function where it is satisfied that the continuation of the function will jeopardise the safety & security of the property, participants and guests and/or the good name Gum Gully Farm.

Guarantee of Payment

The contract signatory is personally liable to pay all monies in full to Gum Gully Farm. Where the invoice has been addressed to another person, company or entity, personal liability remains the responsibility of the contract signatory.

Final Confirmation

Confirmation of final numbers attending the function is required seven (7) days prior to the event. This confirmed number is the minimum number of guests that the final invoice will be based on. Any further increases, although accepted, may necessitate some menu variation. All billing will be based on this figure whether or not full attendance is received.

Fire Danger - CODE RED (Catastrophic) Days

Every day during the fire season the Bureau of Meteorology (BOM) forecasts an outlook of the fire danger index (FDI) by considering the predicted weather including: temperature, relative humidity, wind speed and dryness of vegetation. The Fire Danger Rating for each weather district is determined by the BOM in consultation with the fire agencies. Each of the Fire Danger Ratings has recommended actions you should follow.

CODE RED (Catastrophic) DAYS – Should your event fall on a CODE RED (Catastrophic) DAY, your event may be cancelled: except where a prior written alternative arrangement is in place with Gum Gully Farm. Gum Gully Farm must be satisfied that the continuation of the function will not jeopardise the safety and security of the property, participants, guests and staff and/or the good name of Gum Gully Farm. In the event of your function is cancelled by you, all monies owing to Gum Gully Farm are to be paid in full. We suggest that you consider taking out 'Wedding Insurance' and should the need arise to utilise your insurance, we will be happy to refund the insurance premium (up to a cost of \$500).

Professional Service

All Photographers, Video operators and Band members must be supplied with a meal and these prices are made by arrangement.

Payment

Final payment of the event is to be made seven (7) days prior to the event by direct credit, cash or cheque (Payable to 'Gum Gully Enterprises') unless other written arrangements are made with Gum Gully Enterprises. Any additional cost incurred at your event due to extended hours or breakages etc. will be invoiced the following week.

Menus

If due to unforeseen circumstances, (eg. supplier shortages) Gum Gully Farm is not able to provide the agreed menu or services, Gum Gully Farm reserves the right to adapt the menu or services in consultation with the client. Menus are seasonal and may change closer to your function.

Hire and Equipment

The Client is responsible for all hire equipment arranged for an event, including all breakages and lost equipment. Gum Gully Farm will not be responsible for breakages and/or loss of any hire equipment.

Beverages

Drinks service concludes 15 minutes prior to the conclusion of all events.

Gum Gully Farm follows the National Beverage Industries Council guidelines of Responsible Service of Alcohol.

Gum Gully Farm's policy is to serve guests in a responsible, friendly and professional manner.

Staff members have strict instructions NOT to serve alcoholic beverages to guests under the age of 18 years or to guests in a state of intoxication.

Gum Gully encourages drinking in moderation.

Pricing

Prices quoted are based on your stated number of guests.

Prices are current as of 1st July 2009. Prices may vary according to CPI and seasonal changes in associated costs.

A surcharge on staff wages will apply on Public Holidays.

Misconduct

The Client, guests and any other person attending the function are financially responsible for any damage sustained during the course of the function.

To the maximum extent of the law, Gum Gully Farm shall not be liable for the consequences of any misconduct negligence, error, omission or forgetfulness on the part of The Client (or invitee) whatsoever, howsoever arising.

Gum Gully Farm reserves the right to exclude or eject any person for misconduct from the function or the premises without liability.

It is understood that The Client shall indemnify, and keep indemnified Gum Gully Farm from and against all and any action claims, demands, losses, damages, costs and expenses for which Gum Gully Farm shall or may become liable in respect of, or arising from the death of, or injury to, any person or loss of, or damage to, the property of any person arising from, or out of any misconduct, negligence, error, omission or forgetfulness on the part of The Client (or any invitee of The Client) Notwithstanding, The Client shall indemnify and keep indemnified Gum Gully Farm whatsoever, howsoever arising,

Security

Gum Gully Farm may recommend a security guard for your function. Security guards will be charged at \$60.00 per hour per security guard.

Gum Gully Farm will not accept responsibility for any damage, loss of merchandise left on the premises prior to, during or after the function.

Gum Gully Farm will not be responsible for breakages and/or loss of any hire equipment.