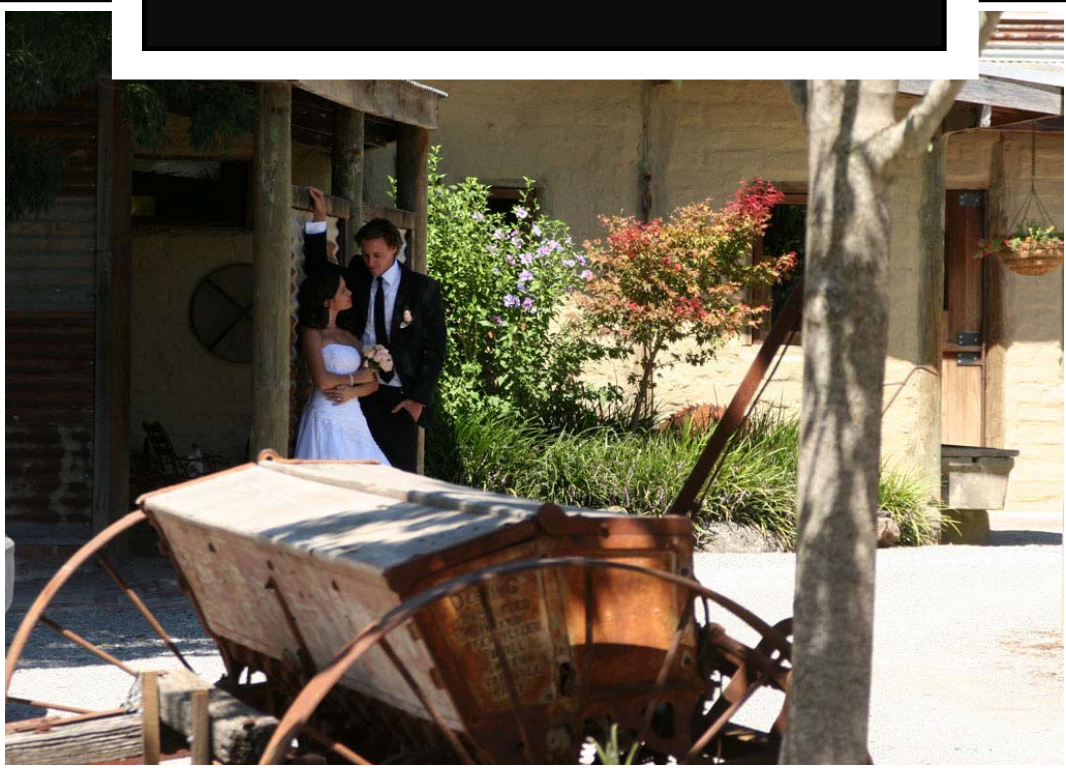


Gum Gully Farm

Wedding Packages



the secret ingredient is...

yarra valley
CATERING

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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 Catering aims to provide perfect catering for every occasion, by offering exceptional quality in every food item that they create and present 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)

	PRICING TO 30/06/12	PRICING TO 30/06/13
Wedding Package A	\$92 p/p	\$100 p/p
Wedding Package B	\$102 p/p	\$110 p/p

*all pricing includes gst

PACKAGES INCLUDE:

Function Room Setup

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

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

Bar Service

Service Time: 5hrs Bar - serviced
 BYO Licensed until 11.00pm
 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.

Buffets



Wedding Menu A

3 Course Buffet

- Pre-Dinner Canapés ~ Chefs Selection
- Breads
- Buffet Table - Choose 2 Meats from Buffet - **Menu A**
- Salads & Veg - Choose 5 Salads/Vegetables
- Desserts - Choose 2 Desserts or
Choose 1 Dessert, 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 2 Meats from Buffet - **Menu B**
- Salads & Veg - Choose 5 Salads/Vegetables
- Desserts - Choose 2 Desserts or
Choose 1 Dessert, plus your Wedding Cake
- Percolated Coffee & Tea Assortment with After Dinner Mints

Pre-Dinner Canapés

- Canapés ~ Chef Selection
- 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 Leg of Pork
- Roast Leg of Lamb
- Beef or Vegetable 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
- Chicken Breast in filled baby spinach, Persian feta, sun dried tomatoes served with a béarnaise sauce
- Chicken Mignon served with garlic white wine cream sauce
- Filet Mignon wrapped in bacon grilled served with a mushroom cream sauce
- Rack of Lamb influenced with Native Australian flavours
- Cold Meat Platter: Ham on the bone, salami, prosciutto, smoked salmon, fresh king prawns

Salads:

- Tossed Garden Salad
- Roasted Mediterranean Pasta Salad
- Caesar Salad
- Coleslaw
- Traditional Greek Salad
- Waldorf Salad
- Sweet Potato & snow peas Salad
- Wild Rice Salad
- Moroccan Cous Cous
- Thai noodle Salad
- Green bean, avocado, sundried tomato, cashews, baby spinach, baby cos w honey mustard dressing

Vegetables:

- Chat Potatoes, seasoned with rosemary, garlic & sea salt
- Scallop Potatoes
- Jacket Potatoes with sour cream
- Ratatouille
- Corn on the Cob
- Cauliflower w Cheese Sauce
- Roast Pumpkin
- Honey Carrots
- Panache of Seasonal Vegetables
- Stir fried Asian Greens

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
(5 varieties – chef's choice)

Wedding cake :

Plated and served with berries, coulis & double cream

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 5 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 5 Canapé Desserts

Tea & Coffee:

- Percolated Coffee
- Assortment of Teas
- After Dinner Mints

Canapés List

Cold Canapés

- Squid Rings with lemon risotto
 - Rockmelon, mint & prosciutto sticks
 - Point Sandwiches with a variety of fillings
 - Seared tuna with lime leaf and peanuts
 - Crab with lemon, parsley & chilli atop mini toasts
 - Seared Beef with roasted tomato salsa
 - Rare Roast Beef atop Melba toast with bush tomato chutney
 - Soy Beef with pickled ginger wrapped with a seaweed band
 - Artichoke tarlets
 - Watermelon squares top with fetta & sumac olive spice
 - Walnut Crisps with creamed goat's cheese & pear
 - Gravlax with dill dressing on pumpernickel
 - Smoked Salmon atop creme fraiche in a pastry boat
 - Smoked Salmon Mousse Tarts
 - Salmon Tartare serve avocado cream in Asian spoon
 - Lime coconut pancakes with coriander chicken & mint
 - Individual BLT's on Melba toast
 - Greek Salad Shot served in shot glass
 - **Bruschetta**
 1. Tomato, Olive, Spanish Onion, Basil & Parmesan
 2. Rocket, Prosciutto, & Pinenuts
 3. Roast Pumpkin, Rocket & Fetta
 4. Blue Cheese, Pear & Walnuts
 5. Mediterranean Vegetables & Feta
 - Individual Antipasto Sticks
 - Crostini Wrapped with prosciutto
 - Individual Bread Crisps top with a selection of dips
 - Smoked Salmon cones filled with baby spinach & native river mint cream cheese on mini toast
 - Sydney Rock Oysters served with sweet chilli and lime dressing served in shell
 - Sydney Rock Oysters served natural on ice
 - Oyster Shooter with chilled Bloody Mary cocktail ~ Dash of vodka additional \$1.00
- Fresh Prawns served with a cocktail sauce
 - Seared Scallops lime and coconut served in spoon
 - Fresh Asparagus wrapped prosciutto served a béarnaise sauce ~ Seasonal
 - Peking Duck Pancake
 - Grilled Thai Beef salad garnished with coriander served in spoon
 - Grilled Thai Chicken salad garnished with coriander served in spoon
 - Caramelised Onion Tarts served Yarra Valley Goats gheru
 - Mini Ratatouille Tarts served with Persian Fetta
 - **Vietnamese Rice Paper Rolls**
 1. Apple & Duck
 2. Prawn & BBQ Pork
 3. Vegetarian
 4. Chicken & Avocado
 - **Sushi**
 1. Nigiri Cucumber
 2. Nigiri Egg
 3. Nigiri Prawn
 4. Sushi Ball
 5. California Roll
 6. Sushi Cone Roll
 7. Sushi Green Tea Noodle Roll
 8. Sushi inside out roll
 9. Sushi Rainbow Roll
 10. Sushi Yakari Roll
 - **Sushi ~ Tokyo Rolls**
 1. Smoked Salmon
 2. Teriyaki Chicken
 3. Peking Duck
 4. Fresh Raw Tuna
 5. Cooked Tuna
 6. Crab
 7. Egg & Avocado

Hot Canapes

- Baby Cheese Burger; Baby bun with beef pattie, tomato, cheese and chutney
- J-Crumb Green Olives filled feta & parsley lightly fried
- Soup Sip –Your choice of soup served in shot glass
- Spicy Beef Bites
- Mediterranean Falafel Balls
- Crumbed Camembert Cheese
- Broccoli, Cauliflower & Cheese Triangle
- **Seafood**
- Oyster Kilpatrick, baked with shredded bacon & our own Kilpatrick sauce served in shell
- Crumbed Scallops
- Scallop Mornay, baked with our own Mornay sauce, served in shell
- Fresh Calamari rings rolled in a J-Crumb And seasoned with lemon myrtle
- Salt & Pepper Calamari
- Crumbed Whiting Fish Bites
- Tempura Battered Flathead tails
- Tempura Battered Whiting Goujons
- Battered Fish Fillet Cocktail Bites
- Crumbed Whiting Fish Bites
- Seafood Cakes
- Thai Crab Cakes
- Spicy Prawn Cakes
- Thai Fish Cakes
- **Empanada**
 1. Mexican Potato and Green Pea
 2. Sweet Potato and Cashew
 3. Beef and Red Bean
- **Meatballs**
 1. Beef Terriyaki
 2. Chicken & Macadamia
 3. Beef Chinese Chilli
 4. Chicken, Coriander & Sesame
 5. Mexican
 6. Moroccan Lamb
 7. Minted Lamb
- **Prawns**
 1. Tempura Battered Prawn
 2. Prawn wrapped with potato strands
 3. Beer Battered Prawn
 4. Japanese Crumb Prawn
 5. Crumb Somen Noodle Prawn Ball
 6. Prawn Twister
 7. Coconut Crumbed Prawn
 8. Sesame Prawn Toast
 9. Panko Prawns
 10. Filo Prawn
 11. Prawn Parcel
- **Gourmet Mini Pies**
 1. Wagyu Beef & Peppercorn
 2. King Island Beef
 3. Barramundi & Bechamel
 4. Peking Duck
 5. Wild Mushroom & Truffle Oil
 6. Scallop & Chervil
 7. Thai vegetable
 8. Cheese & Onion
 9. Moroccan Lamb
 10. Chicken & Mushroom
 11. Chicken Curry
 12. Beef Burgundy
 13. Chicken & Leek
 14. Lemon, Lime & Chilli Chicken
 15. Thai Chicken
 16. Lamb & Rosemary
 17. Shepherds Pie
- **Gourmet Savoury Rolls**
 1. Spinach & Ricotta
 2. Char Sui Pork
 3. Moroccan
 4. Thai Chicken
- **Savoury Muffins**
 1. Corn, Cheese & Chive
 2. Char-grilled Pumpkin & Green Olives
- **Arancini Cocktail Balls**
 1. Blue Cheese Filling with a tomato ragout
 2. Basil Pesto Filling with a tomato ragout
 3. Mozzarella Filling with a tomato ragout
 4. Mushroom & Goats Gherv
- **Dim Sim/Wontons**
 1. Vegetarian Dim Sim
 2. Mini Beef Dim Sim
 3. Mini Chicken Dim Sim
 4. Chicken, Ginger & Wasabi Chilli Wonton
 5. Pesto & Chicken Wonton
 6. Pork, soy bean curd Szechwan wild spinach Wonton
 7. Prawn, coriander & water chestnut Wonton
- **Dumplings**
 1. Kangaroo & lemon Myrtle
 2. Crocodile & Wattle Seed
 3. Barramundi
 4. Prawn & Bush Tomato
 5. Curried Vegetable
 6. Duck & Native Davidson Plum
 7. Organic Chicken & Coriander
 8. Scallop
- **Mini Wellingtons**
 1. Mini Beef Wellington -Bite size
 2. Mini Butter Chicken Wellington -Bite size

- **Samosa**
 1. Meat
 2. Vegetable
 3. Curried Chicken
 4. Water Chestnut & Shitake Mushroom
- **Mini Wood Fired Pizzettas**
- **Wood Fired Bocconcini, Semi Sundried**
 1. Tomato and Basil
 2. Caramelised Pear & Prosciutto
 3. Rustic Ham & Roasted Pepper
 4. Babaganoosh
- **Calzone**
 1. Caramelised Onion & Blue Cheese
 2. Eggplant & Mozzarella
- **Skewers**
 1. Yakitori Chicken Skewers
 2. Thai Satay Chicken Skewers
 3. Moroccan Lamb skewers
 4. Thai Satay Chicken
 5. Cajun Chicken
 6. Yakitori Chicken
 7. Tandoori Chicken
 8. Teriyaki Beef
 9. Moroccan Lamb
 10. Honey, Soy & Rosemary Lamb
- **Mini Quiches**
 1. Lorraine
 2. Vegetarian
 3. Tomato & Ham
 4. Gourmet Quiches
 5. Chicken & Leek
 6. Mushroom & Tomato
 7. Spinach & Ricotta
- **Filo Mini's**
 1. Chicken & Mushroom
 2. Chicken & Avocado
 3. Spinach & Ricotta
 4. Pumpkin & Roast Capsicum
 5. Spinach & Bolognese
 6. Moroccan Lamb & Pinenut
 7. Spinach & Cheese
- **Mini Mignons**
 1. Lamb & Bush Tomato wrapped in bacon
 2. Peppered Angus Beef wrapped in bacon
 3. Cajun Chicken
- **Gourmet Savoury Tarts**
 1. Goats Cheese, Olive & Red Capsicum
 2. Spinach, Sundried Tomato and onion
 3. Zucchini & Pumpkin
 4. Spiced Roasted Pumpkin topped with Persian Fetta
 5. Thai Chicken Green Curry
 6. Olive & Bocconcini
 7. Ratatouille
 8. Thai Chicken & Mushroom
 9. Corn & Asparagus
 10. Frittata in wonton pastry
 11. Leek & Bacon
 12. Antipasto
 13. Spinach, Fetta & Olives
 14. Roasted Vegetable
- **Sui Mai served in Chinese spoon**
 1. Prawn, Garlic, Chive & Water Chestnut
 2. Roast Duck Shanghai style
 3. Organic Chicken & Chive
- **Spring Rolls**
 1. Vegetable
 2. Prawn
 3. Chicken, Pork and Shiitake Mushroom
 4. Vegetable & Black Bean spring roll wrapped with a seaweed band
 5. Apple & Duck
 6. Prawn, Crab & Coriander
 7. Beef
- **Vol au Vents**
 1. Chicken & Corn
 2. Chicken & Mushroom
 3. Bacon & Egg
 4. Mexican Beef

Small Plated Meals

- 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
- 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
- Pumpkin Gnocchi~ Served on a small plate
Freshly made pumpkin gnocchi made with the finest ingredients tossed with baby spinach & toasted pinenut served with a basil infused napoli sauce finished with Yarra Valley Dairy Goats gherv
- Chicken Tikka~ Served on a small plate
Grilled Chicken tenderloins marinated in yoghurt, ginger, hint of chilli, turmeric, garam marsala served with naan bread and raita
- Sushi Plate~ Served on a small plate
Select three from the elite Sushi list compliment with pickled ginger, wasabi and sweet chili & lime soy
- Mediterranean Risotto~ Served on a small plate
Arborio rice cooked in a vegetable stock with sundried tomato pesto, seasonal char-grilled vegetables and freshly shaved parmesan cheese
- Prawn & Avocado Salad
Black tiger prawn and Crab tossed through our own seafood cocktail sauce with avocado, witlof and baby cos lettuce
- 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
- 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
- Chinese Wonton Soup~ Served in small Chinese Bowl with Spoon
Chinese Wonton soup with lemongrass and coriander
- Peking Duck Pancake ~ Served on small plate
Peking Duck Pancake served with a julienne veg salad and Davidson plum dipping sauce
- Seafood Plate ~ Served on small plate
Fresh Battered Flathead tail, J-Crumb Lemon Myrtle Calamari, Tempura Battered Prawns, served with individual tartare sauce and lemon wedge
- Oysters Trio ~ Natural, Sweet Chilli & Lime and Kilpatrick
- Chicken Caesar Salad

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
- 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
- Chicken Breast in filled baby spinach, Persian feta, sundried tomatoes served with a béarnaise sauce
- Chicken Breast with crab filling and served with a creamy citrus 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
- Chicken Mignon served with a garlic white wine 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

(NB: All main meals served with seasonal vegetables)

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
-

Wedding Cake:

- We will cut & platter your wedding cake and place at coffee station for self service - free of charge
- We will plate & serve your wedding cake with berries, coulis & double cream to your guests - \$5.50 per head

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
- 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 feta & sundried tomato with béarnaise sauce
- Breast of Chicken with crab filling topped with a creamy citrus sauce
- Chicken Mignon served with a garlic cream sauce
- 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
- Grilled Atlantic Salmon infused with citrus butter dill sauce
- Grilled Barramundi with a lemon & caper berry sauce
- Cold Meat Platter: Ham on the bone, salami, prosciutto, smoked salmon, fresh king prawns
- Pork Spare Ribs blasted with a Jim Beam bbq sauce
- Beef or Vegetable Lasagne
- Spinach & Ricotta Cannelloni

Salads & Vegetables - Please choose 3

- Roast Chat Potatoes, seasoned with rosemary, garlic & sea salt
- Potato Mash with baby spinach & red capsicum
- Spiced Roast Butternut pumpkin
- Corn on the Cob
- Panache of seasonal vegetables
- 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
- Traditional Greek Salad
- Moroccan Cous Cous
- Fresh Garden Salad
- Caesar Salad

Desserts - Please choose 2

- 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)

or if you prefer:

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

Or 1 dessert & Wedding cake :

Plated and served with berries, coulis & double cream

Wedding Cake:

- We will cut & platter your wedding cake and place at coffee station for self service - free of charge
- We will plate & serve your wedding cake with berries, coulis & double cream to your guests - \$5.50 per head

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
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
- Traditional Greek Salad
- Creamy Potato Salad
- Oriental Rice Salad
- Moroccan Cous Cous
- 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 2

- 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
(5 varieties – chef's choice)

Or 1 dessert & Wedding cake :

Plated and served with berries, coulis & double cream

Wedding Cake:

- We will cut & platter your wedding cake and place at coffee station for self service - free of charge
- We will plate & serve your wedding cake with berries, coulis & double cream to your guests - \$5.50 per head

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 (latest finish 11.00pm)

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: ____/____/____

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. You of course, will know your guests and their tastes better than we do. 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
- Spirits may only be supplied to us in pre-mixed cans or bottles, if you require drinks to mixed by bar staff, an extra charge will apply.

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
- Dragonfly Celebrant
Krissy – 0415 185143
dragonflycelebrant@hotmail.com

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
- Jonathan Newton
www.jonathan.newton@newtelproductions.com
- Touch Of Flair Photography
www.touchofflairphotography.com.au

CELLARS:

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

CHAIR COVERS & FURNISHINGS:

- Balwyn Events
www.balwynevents.com.au
9830 2308

FLORISTS:

- North Croydon Florist – Robyn
9726 9363
www.nthcroydonflorist@interflora.com
- Blooming Brides – Monbulk
Rita – 0417 114444
www.bloomingbrides.com.au
- Sassafras Flower Design
Jessica - 0415 106875
www.sassafrasflowerdesign.com.au
- Helena Kingston Flowers
www.helenakingstonflowers.com

ACCOMMODATION:

- Briserenia Gardens – The Patch
www.shortstays.com.au (shuttle bus service available)
- Cambridge Cottages – Olinda
www.cambridgecottages.com.au
- Chestnut Hill – Kallista (shuttle 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

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
- Special Treats By Carolyn – Knoxfield
9764 1188
www.specialtreatsbycarolyn.com
- Allans Cakes – Kilsyth
9725 0926
www.allanscakes.com.au

MUSIC:

- Mainstream
David King – 0402 415652
www.mainstreammusic.net.au
- Blackberry Jam (BUSH BAND)
9754 2249
www.blackberryjam.com.au
- Three's Company Trio
0409 237123
www.threescompanytrio.com.au
- Oliver Jones
0432 886772
www.myspace.com/oliverjonesmusic
- Party Time DJ
John – 0414 371060

- Bagpipes for all occasions
Campbell or Lachlan
0438 695995
Email: bfao@iprimus.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 & Chauffer Driven Car
www.1800firetruck.com.au
Phone Dale: 0422 371745
- Gold Class Hire Cars
9754 8187
www.goldcars.com.au
- Melbourne Luxury Chauffeur Cars
0412 475912
www.melbourneluxurychauffeurcars.com.au
- Chauffeured Mustangs of Melbourne
9888 2226
0414 905728

Terms & Conditions

Bookings

- Minimum cost charged is based on 50 adults.
- Minimum cost charged for a 'Saturday' during the months: March, April, October, November & December is based on 80 adults (beginning 2012).

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.

Spirits can only be served by using mixed cans or bottles. If you require us to mix drinks at the bar, then a surcharge of \$110 per hour will apply.

Pricing

Prices quoted are based on your stated number of guests.

Prices are current as of 1st July 2010. 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.