



Weddings

'Bianchet Yarra Valley is the ultimate wedding venue - on the city fringe and gateway to the Yarra Valley.

By celebrating your special day at Bianchet Yarra Valley, you are surrounded by one of the oldest vineyards in the Yarra Valley - with stunning views and extraordinary photo opportunities throughout your special day.

We offer a picturesque setting for your ceremony, photographs and reception, as well as the luxury of having it all in the one place.

Start your big day in our bridal suite while getting ready to walk down the aisle. With the vines and stunning vistas of the Yarra Valley as the backdrop, our gazebo is the perfect place for your wedding ceremony.

Once the ceremony is over and it's time to celebrate, good food and drinks are always the main focus. The

Executive Chef and his experienced team will put together a tasty menu that suits you - and help create a night to remember while making sure no one leaves hungry.

With over 30 years' experience in the Yarra Valley, we will look after you from start to finish and make sure your big day runs smoothly, so you can focus on having fun!





Inclusions

WHEN YOU HOST YOUR WEDDING WITH US....



Exclusive use of the property for the duration of your wedding **min spend applies*

On-site ceremony using the Gazebo and outdoor lawn area

Set up access 2 hours before your ceremony

Signing table & theatre style seating

Menu tasting for two prior to the event

Your wedding cake cut and served on platters

Hosted bar and table service

Wedding specialist to assist you leading up to your big day

Staff and Manager for the duration of the wedding

All furniture, cutlery, table linen, plates & glassware

ADD ON...

Onsite Luxury Guest House: sleeps 8. Includes 4 bedrooms each with an ensuite, a lounge room, kitchen & outdoor patio)



Wedding Menu

~ Start with house made sourdough ~

ENTREE

Stuffed chicken ballotine, smoked eggplant purée, date & chili purée, herb salad

Chargrilled quail breast, confit leg boudin blanc, corn, King brown mushrooms

Pan seared scallops, crispy pork belly, cauliflower puree, apple

Cold cut poached prawns, Worcestershire, fresh sorrel, brandy mayonnaise

Pumpkin Bavarois, pumpkin anglaise, raw pumpkin salad, consommé

French onion soup, beef & miso dumplings, blue cheese crouton

MAIN

Roasted barramundi, mussels, pippies & prawns, samphire, bouillabaisse sauce

Chargrilled chicken breast, almond pesto, leek & lentil ragout

Seafood Bouillabaisse – mussels, calamari, fish, sourdough rouille

John Dory, oxtail & silverbeet ragout, cauliflower puree, red wine reduction

Charred duck breast 'a la orange', pumpkin puree, cabbage, orange glaze

Steak frites: charred eye fillet, French fries, onion puree, red wine jus

Pan fried gnocchi, Lyonnaise onions, mushrooms, three cheese sauce

SIDES

'Pomme a la Sarladaise' Potatoes and garlic cooked in duck fat

'Salade de Roquefort' Iceberg lettuce, walnuts, blue cheese dressing

Charred green beans, almonds, spinach, beurre noisette

DESSERT

Coffee parfait, shortbread, Chantilly cream

Orange crème caramel, pistachio powder, flourless orange cake crumble

Dark chocolate tart, chocolate marquis, meringue, anglaise

Pain Perdu, orange marmalade, sauce au chocolat

Bianchet Gaytime; white chocolate mousse, crushed peanuts, nougat, caramel

~ Choose two dishes from each course to be served alternately ~





Wedding Feast

ENTREE

House made sourdough and cultured butter
 Salt baked beetroot, golden raisins, olives, cultured cream, hazelnuts
 Miso cured yellowtail kingfish, fennel, ginger beer, watermelon
 Gin cured salmon, cucumber, tonic jelly, lemon

MAIN

Beef Wellington: grass fed local 'little creek' porterhouse, wrapped in spinach, bacon, crepe and puff pastry, cooked to medium rare
 Slow roast pork belly, stuffed with onion, rice, spices, roasted apples, and cider sauce
 Pea, mint and spinach risotto, finished with parmesan and goat's cheese
All mains are served with salads, vegetables and condiments

DESSERT

Coffee parfait, shortbread, Chantilly cream
 Orange crème caramel, pistachio powder, flourless orange cake crumble
 Dark chocolate tart, chocolate marquis, meringue, anglaise
 Bianchet Gaytime; white chocolate mousse, crushed peanuts, nougat, caramel



Cocktail Wedding

HOT

Peking duck pancake, hoi sin, cucumber, shallot

Confit & fried chicken wings, Romesco, almond

Wild mushroom & parmesan arancini

Beef and bacon house sausage rolls, tomato dip

Braised pork steam buns, pickled cucumber

Shredded beef, Yorkshire pudding, carrot puree

Moroccan lamb croquettes, spiced yogurt dip

Satay chicken skewers

Zucchini schnitzel, tomato jam, rocket pesto

Tomato tarte tatin, onion jam & salsa salmoriglio

Salmon cakes, lime, salmon caviar

Baked Swiss browns, parsley crumb, goats curd

Popcorn chicken

Vegetable spring roll, naam jim

Marinated prawn, rosemary skordalia

Crab & sweetcorn arancini, tarragon

Salt & chili calamari, aioli

SUBSTANTIAL

Black Angus beef slider, cheddar, tomato kasundi, truffle aioli, brioche bun

Steamed BBQ pork bun, pickled cucumber, chilli, plum sauce

Grilled haloumi slider, slaw, aioli, YVK coconut curry pumpkin ketchup (v)

Fried fish & chips, YVK green tomato ketchup

COLD

Yarra Valley beef carpaccio, Ortiz anchovy, capers, apple remoulade

Venison, juniper, crème fraiche, beetroot biscuit

Duck rilette, cornichon, cabbage marmalade, croute

Shredded chicken, chili, lime, snake bean, betel leaf

Pork terrine, pickles, tapioca nori cracker

Yellow fin tuna on filo, pickled green chili, sesame

Salmon tartare, togarashi, calamari cracker

Prawn rice paper roll, sweet chili dipping sauce

Goats cheese, parmesan shortbread, rockmelon

Mini heirloom tomato bruschetta, kalamata olive caramel, basil oil, baked house made cheese

Salt baked beetroot, ricotta & walnut

Watermelon, smoked fetta, candied lemon, olive

Avocado wasabi & cucumber Californian rolls, fennel and ginger

SWEET

Chocolate tart, salt caramel, candied orange

Banana cake

Flourless orange almond, and poppyseed cake

Profiteroles

Gluten free & vegan chocolate brownie



Additional options

POST CEREMONY CANAPES

3 varieties of handmade canapes, served prior to the reception



CHILDRENS MENU (3-12YRS)

Main

Chicken schnitzel with chips & salad
Fried fish with chips & salad
Pasta Carbonara

Dessert

Kids Sundae

GRAZING PLATTERS/STATIONS

Gourmet grazing station (price on application)

Cured meats, wheels of cheese, variety of house made dips with freshly baked sourdough, topped up with nuts and fruits

Platter selection;

- Fresh Seafood selection
- Antipasto, marinated & pickled vegetables, cured meats, olives
- Local & Imported Cheese selection with crackers, breads, grissini
- Seasonal fruit platters
- House made dips with fresh sourdough, crackers



HOUSE MADE WEDDING CAKES

Meticulously made by our patisserie expert with customised flavours & decorated with local botanicals, (price upon application)

LAWN GAMES : BOCCE, JENGA & MORE





Beverage Packages

Based on 5 hours service

STANDARD

La Zona Prosecco, King Valley
Bianchet Wines Sauvignon Blanc, Yarra Valley
Cosmo Pinot Noir Yarra Valley
Furphy
Carlton Draught
Cascade Premium Light
Soft drinks & Juices

OPTIONAL EXTRAS

Pre dinner Cocktails

*Your selection of 2 cocktails,
available for 1 hour post ceremony*

Add spirits to any package

DELUXE

Coombe Farm Estate Range Sparkling, Yarra Valley
Scorpo Pinot Gris
3 Drops Chardonnay
Stony Rise Pinot Noir
Fallen Giants Shiraz
Furphy
Carlton Draught
Kronenbourg 1664
Cascade Premium Light
Coldstream Apple Cider
Soft drinks & Juices



Bianchet
YARRA VALLEY