



WEDDINGS

MONTSALVAT



WEDDINGS AT MONTSALVAT

Congratulations on your engagement. Next step, to find the perfect wedding venue.

Our architecturally stunning heritage buildings and tranquil twelve acres of European influenced gardens have set the scene for personalised weddings for over sixty years. Nestled in the foothills of the Yarra Valley but still with city skyline views within the treetops, Montsalvat is the perfect setting for a wedding celebration.

Let our experienced wedding coordinators support you throughout the planning journey, bringing your dream wedding day into reality. We take the stress away so you and your partner can relish the day in all its glory. On your wedding day, your event coordinator will liaise with your suppliers to ensure that everyone is set up on time and in position. Our services include setting up name cards, bonbonnières, and assisting with any final touches. Our attention to detail and care for the little things will ensure that your wedding runs smoothly and stress free.

Schedule an appointment with a Montsalvat wedding coordinator today to start making your dream wedding come true.

WEDDING CEREMONY

GREAT HALL GALLERY

High vaulted ceilings and polished hard wooden floors will greet your guests as they are memorized by the stunning floor to ceiling stained glass windows. Pew seating for eighty guests and standing room for another forty five can comfortably host your wedding ceremony. The Great Hall Gallery is completed with a Mark Allan Grand Piano and its whitewashed walls are tasteful adorned with artworks by the founder of Montsalvat, Justus Jorgensen. Ceremonies include a signing table with two chairs, and two large floral arrangements resting atop of the marble credenzas.

CAPACITY 125

GREAT HALL FORECOURT

The twelve acres of majestic gardens at Montsalvat provide a stunning background to your Great Hall Forecourt outdoor wedding. The established gardens are a classic fusion of European horticulture intertwined with Australian natives. Outdoor wedding ceremonies include wooden chairs for your guests, marble signing table with two chairs, and large floral display. If inclement weather presents on your wedding day, the Great Hall Gallery is ready and standing by should you require it.

CAPACITY 125





WEDDING CEREMONY

BLUESTONE CHAPEL

Grand from the outside but intimate within, the Bluestone Chapel is ideal for wedding ceremonies with close friends and family. The locally sourced bluestones have aged handsomely over time as the chapel reaches a centenary in age. Extra high vaulted ceilings, rustic wooden beams, and hand painted intricate stain glass windows awash the chapel with light. Whilst the chapel is also gently lit from the overhead wrought iron chandelier. Floral arrangements on the alter complete the chapel.

CAPACITY 30

DINE & DANCE

LONG GALLERY

Step through the stone door arch of the Long Gallery where whitewashed walls and polished slate floors present the perfect place for your guests to commence the festivities. As an active art gallery space, exhibitions rotate monthly. On cooler days, stay warm by the two handsome fireplaces encased with stone mantles and roaring fires crackling away. Large windows flood the gallery with light and the rustic arched glass doors open out onto the European styled private courtyard with an ornamental pool. For seating dining packages, the Long Gallery is the ideal place to commence the evening with canapés and welcome drinks. The Long Gallery also plays host to roaming high tea and cocktail style weddings.

CAPACITY 100

GREAT HALL

The bastion jewel in the crown, the heritage-protected Great Hall stands pronounced on the Montsalvat hillside. With two gargoyles keeping watch from atop, light shines through the monumental stain glass windows onto the polished slate floors, wooden beamed ceiling, and handcrafted wooden tables. An impressive marble fireplace gently crackles away in the cooler months while the hall is enchantingly lit with two large wrought iron chandeliers overhead. Candles, floral arrangements, and candelabras on each table ensconce your guests in a night of merriment. Dine on a skillfully crafted modern Australian menu before dancing the night away.

CAPACITY 100



A vertical photograph on the left side of the page shows a peacock with vibrant blue and green feathers standing on a stone path in front of a large, weathered wooden door. The door has a dark metal knocker and a small window. The peacock is facing left, and its tail feathers are visible.

YOUR WEDDING DAY

Create timeless memories after your wedding ceremony with one of our dining options. Your wedding venue coordinator will work with you to make your dream wedding into reality. Throughout the journey, your wedding venue coordinator and professional wedding team will take care of every detail. Our wedding packages include the following services.

- ◇ Guest table seating board and wooden easel
- ◇ Three prong candelabra and tealight candles for each dining table
- ◇ White Italian napery
- ◇ Wedding cake table with a cake cutting knife and stand
- ◇ Cake cutting service
- ◇ Lectern and microphone for speeches
- ◇ Gifts table
- ◇ Wishing well
- ◇ Private bridal suite with bar & refreshments
- ◇ Drop off and storage of items the week prior to your wedding day
- ◇ Free onsite parking



SHARE PLATE DINING

Chef's selection of four canapés

ENTREE *select three*

Chickpea shawarma dip, with Turkish bread
Chilli garlic prawns
Jalapeno corn fritters with coriander yoghurt
Pork and chorizo meatballs, smokey paprika sugo
Potato croquettes with pea & Yarra Valley Persian feta
Crispy ravioli, romesco sauce
Herbed stuffed balsamic mushrooms
Grilled salmon and lemon skewer
Beef empanada

MAIN *select two*

Slow braised beef short rib (deboned), chimichurri sauce
Five spice crust pork belly, sticky soy deglaze, coriander, crispy shallot
Salmon fillets, thyme, roquette, fennel, citrus dressing
Chermoula roasted lamb shoulder, pomegranate & sumac spiced salad
Moroccan spiced chicken tagine, couscous, mint yoghurt
Pasta capunti with forest mushrooms, pecorino, roquette & truffle oil drizzle
Kingfish, pico de gallo (salsa), paprika mayo

Accompanied with freshly baked artisan bread rolls & butter

SIDES *select two*

Lemon rosemary roasted chat potatoes
Salad greens, balsamic vinaigrette, cucumber, Spanish onion, tomato & torn herbs
Heirloom carrots with honey, dill & mustard butter
Cos leaves, radish, mint, with citrus dressing
Broccolini, seasonal greens, chickpea sesame dressing
Quinoa, frisse, puffed grain, Yarra Valley Persian feta, parsley vinaigrette
Roquette, parmesan & pine nut salad
Roasted cauliflower, spinach, caramelised onion & almond salad with tahini dressing

DESSERT *select two*

Salted caramel chocolate tart, hazelnut
Petite pavlova, balsamic strawberries
Rose and pistachio panna cotta, earl grey syrup
Pear tarte tatin, burnt honey crema
Passionfruit brulee, ginger crumb
Rich chocolate mousse, candied citrus
Cinnamon spiced apple cake, maple cream

Followed by a selection of Tea Drop teas, freshly brewed coffee, chocolates, and platters of your wedding cake.



PLATED DINING

Chef's selection of four canapés

ENTREE *select two*

Citrus cured salmon, radish, shaved fennel, cress & creme fraiche
Charcoal dusted prawns, chorizo, tomato salsa, lemon thyme
beurre blanc

Grilled scallop, pea puree, pancetta crumb with a raisin jus
Spiced crusted porterhouse, avocado cream, shallot marmalade
Caramelised pork belly, celeriac puree, apple calvados jus
Ricotta and sundried tomato tortellini, Swiss mushroom & saffron
cream

Heirloom tomato, buffalo mozzarella, wild rocket, balsamic pearls

MAIN *select two*

Grilled salmon, roasted fennel, kipflers, olive cheeks salsa verde
Herb crusted barramundi with minted pea and broadbean risotto
Chicken breast, French lentils, asparagus, sage jus

Twice cooked pork belly, Asian greens, ginger infused sweet
potato

Slow braised beef cheek, potato & thyme galette, glazed baby
carrots

Lamb shoulder, parmesan infused polenta & peperonata

Eggplant scallops, heirloom vegetables, beetroot puree, cress

Accompanied with freshly baked artisan bread rolls & butter

DESSERT *select two*

Dark chocolate mousse, candied orange

Petite pavlova, balsamic strawberries

Dark chocolate fondant, raspberry cream

Spiced panna cotta tart, saffron poached pear & pistachio

Lemon syrup sponge, citrus curd, meringue & sherbet

Steamed ginger & apple pudding, maple cream, apple crisp

Passionfruit brulee, white crumb, mango & mint salad

Followed by a selection of Tea Drop teas, freshly brewed
coffee, chocolates, and platters of your wedding cake.



CARVERY DINING

Chef's selection of four canapés

MAIN *select two*

Marinated roast beef with horseradish crème
Roast pork & crackling with Yarra Valley apple sauce
Lemon & herb butter, chicken breast
Quince glazed roast leg of lamb with thyme & rosemary, served with mint sauce

Accompanied with rosemary roasted chat potatoes and bread rolls served with butter

SIDES *select three*

Tatsoi, freekeh, Yarra Valley Persian fetta, caramelised onion, parsley vinaigrette
Cos leaves, radish, mint, with citrus dressing
Salad greens, balsamic vinaigrette, cucumber, Spanish onion, tomato & torn herbs
Roquette, toasted pine nuts & parmesan salad
Asian style coleslaw, wasabi soy mayonnaise
Slow roasted pumpkin, sweet potato, Turkish bread salad, with mint pomegranate yoghurt
Roasted red capsicum & orecchiette pasta salad

DESSERT *select two*

Dark chocolate mousse, candied orange
Petite pavlova, balsamic strawberries
Salted caramel chocolate tart, hazelnut
Lemon tart, freeze dried berry
Chocolate brownie

Followed by a selection of Tea Drop teas, freshly brewed coffee, chocolates, and platters of your wedding cake.



COCKTAIL PARTY

COOL

Yarra Valley Persian feta tart, caramelised onion & thyme
Sushi | Teriyaki chicken | Seaweed salad | Tofu & vegetable, with soy dressing & wasabi
Peppered beef crostini, wasabi cream
Roma tomato, onion & basil cornetto, balsamic pearls
Kingfish ceviche, rice puff, yuzu, tomato
Compressed watermelon, prawn, za'atar, orange gel
Potato & chive hash, smoked salmon, crème fraîche
Prosciutto wrapped bocconcini with olive tapenade

WARM

Porcini mushroom arancini with basil pesto
Lamb, sumac & pine nut kofta, citrus yoghurt & mint pomegranate
Coconut crumbed prawn with lime aioli
Yakitori chicken skewer with ponzu dressing
Pork & fennel sausage roll, caramelised onion & tomato relish
BBQ corn & green pea fritter, caponata
Pork & water chestnut shu mai with soy dipping sauce
Steamed vegetable gyoza with soy dipping sauce
Essential fried chicken, panko crust & chipotle spiked mayo
Gourmet beef pies, tomato relish
Duck spring rolls with shallot & nam jim
Pumpkin & goat's cheese pizza with spicy capsicum salsa

SUBSTANTIAL

Baked Tasmanian salmon, soba noodles, green beans, cherry tomatoes, thai dressing
Prawns, chorizo, kipfler potato, roasted cherry tomatoes & rocket
Fish & chips lemon and tartare
Black sesame chicken, wasabi, soy mayo & Asian slaw
Moroccan duck salad, carrot, ginger, raisin, ras el hanout dressing
Slow braised beef, truffled mash, merlot jus
Roasted pumpkin, sweet potato salad with capsicum, chickpea and sumac yoghurt
Roasted cauliflower, cumin and kale salad, tahini dressing
Capunti pasta, forest mushroom, truffle oil & pecorino
Tortellini filled with ricotta & sundried tomato saffron cream

DESSERT

Dark chocolate mousse cones, candied orange
Strawberry tartlets, mascarpone cream
Lemon tart, freeze dried berry
Mini berliner doughnut with hazelnut
Chocolate brownie
Petite friand

Followed by a selection of Tea Drop teas, freshly brewed coffee, chocolates, and platters of your wedding cake.



HIGH TEA

COOL

Chef's selection of petite sandwiches sample fillings include

Smoked salmon, dill and cream cheese

Poached chicken, lemon zest mayo

Champagne ham, cheddar and Dijon mustard

Roast beef, tomato relish, and wild roquette

WARM

Flaky crust beef and burgundy pie

Gourmet sausage roll with rich plum tomato sauce

An assortment of Quiche Lorraine and spinach & ricotta quiches

SWEET

Freshly baked scones with strawberry preserve and double cream

Ensemble of buttery short crust tarts including lemon, caramel
toffee, berry cream, mandarin, chocolate hazelnut praline

An arrangement of petit fours

Accompanied by a selection of Teardrop teas including English
Breakfast, Earl Gray, Peppermint tea, Green tea, Jasmine tea, and
freshly brewed coffee.



WINE LIST

SPARKLING

Yarra Burns Prosecco

WHITE WINE

Petaluma White Label Chardonnay

Petaluma White Label Pinot Gris

ROSÉ WINE

Grant Burge Pinot Rosé

RED WINE

St. Hallett Faith Shiraz

Katnook Founder's Block Coonawarra Cabernet Sauvignon

Carlton Dry

Coopers Pale Ale

Somersby Apple Cider

Mineral water

Soft drink

Juice



ENHANCEMENTS

DINING

grazing stations

Toscana Grazing

Prosciutto, salami, chorizo

Gippsland double cream brie, Willow Grove blue, Maffra cheddar and Meredith goats cheese

Mt Zero olives, sundried tomatoes, artichokes and caponata

Dried apple and apricots

Melon, strawberries and red grapes

Aioli, pesto, remesco and quince paste

Lavosh, grissini, ciabatta and water crackers

Mezze Grazing

Pastrami, smoked duck and Greek lamb shoulder

Yarra Valley Persian feta, seared halloumi and feta cubes

Mt Zero olives, artichokes, pickled red onion, baby cucumber, cherry tomatoes, baby beetroot, baby

carrot, stuffed bell peppers, dolmades and falafel

Watermelon, dried figs, dates and apricots

Baba ganoush, hummus and tzatziki

Pita, lavosh and turkish bread

Orchard & Field Grazing

Watermelon, rock melon and honeydew melon

Strawberry, raspberry and blueberry

Pineapple, mango, banana, grapes, kiwi and orange

Carrot, cucumber, corn, cherry tomato and shaved baby beetroot

Apple, apricots, raisins, dates and figs

Cashews, walnuts, pecans, peanuts and pepitas

Vegan yoghurt, hummus, guacamole

BEVERAGES

spirits

Selection of spirits including Jack Daniel's, Johnnie Walker, Canadian club, Jim Beam, Bacardi rum, Bundaberg rum, Smirnoff vodka and Bombay gin. Available as a package or on bar tab.

cocktails

Offer your guests a welcome cocktail on arrival. Please ask your wedding coordinator for the cocktail menu.

champagne

G.H. Mumm Brut Champagne

Piper-Heidsieck Brut Champagne

Moet & Chandon Brut Champagne

PACKAGES

WEDDING CEREMONY

The Great Hall Gallery is a picturesque place for a romantic wedding ceremony while those who prefer garden ceremonies have the Great Hall Forecourt for their wedding nuptials. Intimate ceremonies can be hosted amongst family and close friends in the heritage listed Bluestone Chapel. If weather on the day is inclement, outdoor ceremonies have the option of moving into the Great Hall Gallery. Your wedding ceremony package has a duration of two hours and includes both your chosen ceremony location and the Montsalvat gardens for photography. Ceremonies on Sunday to Friday may commence at any time you like. Saturday Ceremonies conclude by 2pm in the months of April to September and 3pm in the months of October to March.

<i>Great Hall Gallery</i>	2023	\$1,800
<i>Great Hall Forecourt</i>	2024	\$1,800
<i>Bluestone Chapel</i>	2023	\$1,200
	2024	\$1,200





PACKAGES

WEDDING CEREMONY & HIGH TEA

Celebrate with a decadent high tea at the conclusion of your wedding ceremony. This three-hour package includes your wedding ceremony and a decadent high tea menu. High tea may be served to your guests seated in the Great Hall. A roaming style of service is offered in the Long Gallery and by the ornamental pool area while your guests mingle. The high tea package price includes the high tea menu and Sapphire beverage package and may be extended in duration by half hour intervals. Ceremony and High Tea on Sunday to Friday may commence at any time you like. Saturday Wedding Ceremony and High Tea is available any time in the months of April to September.

2023	\$1,800 + \$93 pp
2024	\$1,800 + \$97 pp

PACKAGES

CEREMONY & RECEPTION

Forget the hassle of moving to multiple venues by hosting your wedding ceremony and reception of Montsalvat. After your wedding ceremony, your guests will be invited into the Long Gallery for predinner drinks and canapés while the bridal party roam the gardens to capture those perfect shots. After wedding photography, retire to the bridal suite to recuperate before the evening festivities commence. The Great Hall is perfectly suited for the Share Plate Dining, Plated Dining, and Carvery dining menus. The Long Gallery and ornamental pool area enables your guests to mingle with our Cocktail Party option. Each of our dining menus include the Sapphire beverage package and there is no ceremony venue hire fee. Ceremony and Reception on Sunday to Friday may commence at any time you like. Saturday Ceremony and Reception may commence from 3pm in the months of April to September and 4pm in the months of October to March. A minimum food and beverage spend applies for Saturdays in the months of October to March. Your wedding coordinator will explain if this is applicable to your chosen date. All other dates require a minimum of 40 guests.

<i>Share Plate Dining</i>	2023	\$224 pp
	2024	\$226 pp
<i>Plated Dining</i>	2023	\$229 pp
	2024	\$231 pp
<i>Carvery Dining</i>	2023	\$211 pp
	2024	\$213 pp
<i>Cocktail Party</i>	2023	\$222 pp
	2024	\$224 pp





IMAGE CREDITS

Field of Vision Photography
 Wild Romantic Photography
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M MONTSALVAT
 EVENTS