



WEDDINGS



*Bramleigh Estate is an award-winning
Hamptons-style wedding venue nestled on
10 private acres in Warrandyte and is
exclusively yours on your wedding day.*

Our family of wedding specialists are bustling from early morning until the conclusion of your event, ensuring only perfection is delivered on your special day with every detail taken care of.

Situated amongst natural bushland, Bramleigh Estate is the perfect escape from the hustle and bustle, allowing you a private, intimate wedding with family and friends. Our stunning timber deck provides a gorgeous outdoor setting for your complementary wedding ceremony and with 180-degree views of our timeless property, your guests can relax as they witness the beginning of another beautiful journey.

Our well-appointed dining room caters from 100 to 350 guests, with our chef-prepared menu offering a mouth watering selection of cuisine to suit almost any palate. From grazing platters to exquisitely presented entrées and main meals, your guests will enjoy some of the finest dining in the industry, served directly to your table.





HAMPTONS PACKAGE INCLUSIONS

CEREMONY

- Complimentary ceremony onsite with options of indoor or outdoor location
- 100 white Americana chairs
- Handcrafted Hamptons arbour
- Signing table and two chairs
- Microphone and PA system
- VIP host to coordinate music





RECEPTION

- Exclusive usage of venue on the day
- Personal VIP host
- Exclusive VIP retreat
- Five- or six-hour package (based on minimum guest numbers)
- Complimentary Wedding Experience Dinner
- Chef's selection of hot and cold canapés
- Three-course gourmet meal with two choices per course
- Two complimentary side dishes, one hot and one cold
- Hosted bar service for your entire reception - beer, boutique Yarra Valley Wines, soft drink and mineral water
- Freshly brewed coffee and selection of teas
- Fresh white floral centrepieces with greenery on silver stands
- Skirting and linen for the head table
- Cake plinth and cake knife
- Wedding cake cut and bagged for guests or served on platters
- Selection of napkin colours and rings
- Children's high chairs
- Wishing well for cards
- Lectern and microphone for speeches
- In-house music system with device connectivity
- Large dance floor
- On-site parking

CEREMONY

We have several ceremony options, from outdoors on our impressive timber deck situated privately amongst the soaring gumtrees, or set on the base of our grassy rolling hills, to indoors in front of the original grand stone fireplace.

All ceremony locations are the picture perfect backdrop to celebrate amongst your family and friends.

Your ceremony comes complete with a team of professional wedding specialists and your very own VIP host. We will ensure that every detail is perfect, from the moment your guests arrive, to the coordination of music as you walk down the aisle.

Our venue also includes 100 white Americana chairs, a handcrafted Hamptons wedding arbour and unlimited time to capture those stunning photos of your special day.'







MENU

ENTREE

Shichimi Togarashi Calamari (NF/Slightly Spicy)

Asian slaw - Pickled bamboo - Sweet mango & lime dressing - Creamed molasses

Tempura Scallops (NF)

Squid ink & black garlic cream - Yuzu vinaigrette seaweed salad - Ancho chilli jam

Maple & Hickory Baked Huon Salmon (GF/NF)

Local beets - Garden beans - Wasabi sour cream - Green tomato relish

Gnocchi Smoked Chicken (NF)

Garden peas - Cherry tomatoes - Baby spinach - Salsa verde - Aged balsamic glaze

Smoked Duck Breast (GF/NF)

Goats curd mousse - Kale & roast capsicum salad - Balsamic beet chutney

Crispy Pork Belly (GF/NF)

Celeriac & fresh garden greens remoulade - Hoisin mascarpone cream - Calvados goji berries

Asian Style Rare Beef Salad (GF/DF/NF)

Tatsoi horiatiki salad - Bean shoots - Yuja tea balm - Coriander chilli dressing

Gnocchi Borlotti Beans (NF/V)

Primavera vegetables - Heirloom tomatoes - Smoked caciocavallo - Black garlic pesto

MAINS

Crumbed Barramundi (NF)

Chilli garlic crab mash - Oyster glaze - Lemon dill cream

Lemon Thyme Marinated Chicken (GF/DF/NF)

Seared oyster mushroom - Pickled sweet potato puree - Pinot noir jus

Ginger & Orange Confit Duck (GF/DF/NF)

Cranberry crushed russet potatoes - Asparagus spears - Marsala pan gravy

Sichuan Pepper Pork Striploin (DF/NF)

Lime braised tri-quinoa - Steamed broccolini - Wild berry jus

Marsala Braised Lamb Shank (GF/DF/NF)

Idaho potato & celeriac mash - Roast beet puree - Rosemary jus

Slow Cooked Rump of Lamb (DF/NF)

Sumac dill sweet potato - Glazed beans - Pickled mushrooms - Red wine jus

Grain Fed Beef Tenderloin (DF/NF)

Pink pepper crust - Thyme pumpkin hummus - Caramelised artichoke - Madeira glaze

Gnocchi Piemontaise (NF/V)

Forest mushrooms - Heirloom tomatoes - Crumbed ricotta - Wilted tatsoi

** Mains served with two shared sides dishes, one hot and one cold*

SHARED FEASTING MAINS

Braised Pork Scotch Roast (GF/NF)

Roasted root vegetables - Confit garlic - Fried sage - Pink Murray River salt flakes

Slow Roasted Lamb Shoulder (GF/NF)

Mint tzatziki - Confit garlic - Fried rosemary - Maldon sea salt flakes

Roasted Beef (GF/NF)

Roasted vegetables - Confit Garlic - Fried thyme - Maldon sea salt flakes

** Shared platters served with one hot side and one cold side - only available on round tables*



HOT SIDES

Steamed Butter & Green Beans (GF/DF/NF/V) Rocket pesto - Garlic crisps

Cauliflower Quattro Formaggio (GF/NF/V) Salsa verde - Korean pepper

Roast Baby Chat Potatoes (GF/DF/NF/V) Pink Murray River salt - Fried marjoram

Feta Parsley Mash (GF/NF/V) Truffle oil - Sumac spice

Lemon & Manuka Honey Roasted Japanese Pumpkins (GF/DF/NF/V) Olive crumbs -
Roasted cumin

COLD SIDES

Greek Horiatiki salad (GF/NF/V)

Tomato - Cucumber - Capsicum - Kalamata olives - Feta - Pickled radish

Asian Slaw (GF/DF/NF/V) Garden greens - Japanese mayo - Korean pepper

Poached Pear & Granny Smith Apple (GF/NF/V) Mesclun leaves - Blue cheese cream

Crisp Garden Greens (GF/DF/NF/V)

Mizuna, tatsoi, green & red oakleaves - Cucumber - Carrot - Red onion - Ponzu vinaigrette

Herbed Lemon Pearl Couscous (DF/NF/V) Roasted veggies - Cucumber - Tomato

DESSERT

Black Forest Dome (NF)

Macerated berries - Passionfruit glaze - Manuka honey flakes

Valencia Orange & Almond Cake (GF)

Mascarpone vanilla cream - Fresh berries - Green lime dust

Lemon Tart (NF)

Dehydrated blood orange - Dark chocolate peta crispies - Midori cream

Chocolate Tart (NF)

Berry compote - White balsamic crisps - Stone fruit coulis

White Chocolate & Mango Mousse (NF)

Wild berry glaze - Chocolate soil - Lemongrass powder

Chocolate Gateaux (NF)

Passionfruit balm - Kaffir lime powder - Vanilla cream

Chef's Choice of Three Mini Roaming Desserts May include items such as Lemon

Meringue Tartlet - Coconut Raspberry Pastry - Salted Caramel Tartlet



BEVERAGE PACKAGE

The following beverages are served to your tables for the duration of your wedding reception.

BEER

Crown Lager
Carlton Draught
Peroni
Furphy
VB
Cascade Light

WHITE WINE

Prosecco
Moscato
Semillon Sauvignon Blanc

RED WINE

Cabernet Merlot
Shiraz Cabernet

CIDER

Somersby Apple Cider
Somersby Pear Cider

SOFT DRINK

Assorted soft drinks
Mineral water

JUICE

Orange Juice
Apple Juice
Cranberry Juice



LET'S TALK!

We would love to hear from you.

For further information or to arrange
a site inspection with us please
contact our Wedding Specialists.

E | weddings@bramleighestate.com.au

P | 03 9844 3013



BRAMLEIGH
ESTATE