

BRAMLEIGH  
ESTATE

WEDDINGS





*Nestled in tranquil bushland, Bramleigh Estate offers a luxurious Hamptons-style setting for your wedding day.*

Say “I do” on the timber deck with sweeping views, then celebrate in a light-filled reception space with classic white finishes. With romantic ceremony locations and peaceful surrounds, Bramleigh is the perfect blend of elegance, privacy, and natural beauty.







*Bramleigh Estate has many options  
on the property for you to say “I do”.*

#### **DECKING**

Beneath soaring gum trees on our private timber deck, surrounded by timeless views, your guests will witness the beginning of a beautiful journey.

#### **LAWN TERRACE**

Exchange your vows on the lawn terrace, embraced by lush rolling hills and natural beauty, creating an intimate outdoor setting.

#### **HISTORIC STONE FIREPLACE**

A stunning historic stone fireplace as the backdrop. This setting creates an unforgettable and deeply personal experience,

Let us help you create the perfect setting for your special day!



# ESTATE PACKAGE INCLUSIONS

BRAMLEIGH EXPERIENCE

## CEREMONY

### INCLUSIONS

- Complimentary ceremony onsite
- 100 white Americana chairs
- Signing table and two chairs
- Large deck umbrellas
- Microphone and PA system
- VIP host to coordinate music



## FOOD & BEVERAGE

### PRE RECEPTION

- Free flowing beverage package
- Chef's selection of hot and cold canapés, served roaming
- Optional Grazing board

### RECEPTION

- Free flowing beverage package continues
- Freshly baked bread with herbed butter
- Three-course gourmet meal
- Hot and cold side dishes
- Cutting and serving of your supplied wedding cake
- A selection of freshly brewed coffee and fine herbal teas beginning with dessert.

## RECEPTION

### INCLUSIONS

- |  |  |
|--|--|
| • Exclusive usage of venue on the day  | • Silver centerpiece stands                                    |
| • Personal VIP host  | • Skirting and linen for the head table                        |
| • Exclusive VIP retreat  | • Cake plinth and cake knife                                   |
| • Five- or six-hour package (based on minimum guest numbers)   | • Wedding cake cut and bagged for guests or served on platters |
| • Complimentary Wedding Experience Dinner  | • Selection of napkin colours and rings                        |
| • Hosted bar service for your entire reception - beer, boutique Yarra Valley Wines, soft drink and mineral water | • Children's high chairs                                       |
| • Fresh white floral centrepieces with greenery  | • Wishing well for cards                                       |
|  | • Lectern and microphone for speeches                          |
|  | • On-site parking  |







# MENU STYLES

FOOD & BEVERAGE

*Let the menu set the mood – choose a dinning style that reflects the way you want to break bread together.*

Your food menu commencing includes:

- A chefs selection of 4 hot and 4 cold canapes
- Optional pre reception grazing board
- Entrée
- Main course
- Shared sides
- Plated or roaming desserts





# SAMPLE SET MENU

## CANAPES

- Bulgogi Chicken with Pickled Chilli Relish Blinis
- Baked Lemon & Dill Barramundi with Rhubarb Chutney Savoury Tartlets
- Charred Pumpkin with Kaffir Lime Coconut Cream Tart Shells
- Korma Spiced Ricotta with Tamarind & Black Vinegar Balm Charcoal Cups
- Spinach & Ricotta Pastizzis with Balsamic Glaze
- Jalapeno Croquets with Seeded Mustard Aioli
- Tempura Cocktail Fish with Wasabi Sweet Chilli Sauce
- Pork Bao Buns with Oyster Mushroom Glaze

## ENTRÉE

- Maple & Hickory Baked Huon Salmon (GF/NF)  
*Local beets - Garden beans - Wasabi sour cream - Green tomato relish*
- Pumpkin Gnocchi (NF)  
*Bacon - Anchovies - Garlic - Medley of tomatoes - Kalamata olives – Capers*

## MAINS

- Lemon Thyme Marinated Chicken (GF/DF/NF)  
*Seared oyster mushroom - Pickled sweet potato puree - Pinot noir jus*
- Slow Cooked Rump of Lamb (GF/DF/NF)  
*Sumac dill sweet potato - Glazed beans - Pickled mushrooms - Red wine jus*

## SIDES

- Steamed Butter & Green Beans (GF/DF/NF/V) *Rocket pesto - Garlic crisps*
- Asian Slaw (GF/DF/NF/V) *Garden greens - Japanese mayo - Korean pepper*

## DESSERT

- Black Forest Dome (NF)  
*Macerated berries - Passionfruit glaze - Manuka honey flakes*
- White Chocolate & Mango Mousse (NF)  
*Wild berry glaze - Chocolate soil - Lemongrass powder*



# SAMPLE SHARING MENU

## CANAPES

- Thai Green Curry Chicken with Coconut & Lemon Balm Savoury Tartlets
- Chickpea Hummus with Ancho Chilli Jam Savoury Tartlets
- Harissa Spiced Seafood Mousse with Mango Balm Iris Cups
- Chermoula Avocado Mousse with Beetroot & Balsamic Relish Tart Shells
- Panko Prawns with Siracha Cocktail Sauce
- Chicken & Garlic Spheres with Chipotle BBQ Sauce
- Pork Shao Mai with Nam Jim
- Spicy Corn Fritters with Sweet Chilli Sauce

## ENTRÉE

- Crispy Pork Belly (GF/NF)  
*Celeriac & fresh garden greens remoulade - Hoisin mascarpone cream - Calvados goji berries*
- Lamb Noisette (NF)  
*Sage butter - Orzo pasta - Mini Roma tomatoes - Garden peas*

## SHARED MAINS

- Lemon Thyme Marinated Chicken (GF/DF/NF)  
*Seared oyster mushroom - Pickled sweet potato puree - Pinot noir jus*
- Slow Cooked Rump of Lamb (GF/DF/NF)  
*Sumac dill sweet potato - Glazed beans - Pickled mushrooms - Red wine jus*

## SHARED SIDES

- Steamed Butter & Green Beans (GF/DF/NF/V) *Rocket pesto - Garlic crisps*
- Asian Slaw (GF/DF/NF/V) *Garden greens - Japanese mayo - Korean pepper*

## ROAMING DESSERT

- Lemon Meringue Tartlet
- Coconut Raspberry Pastry
- Salted Caramel Tartlet







## BEVERAGES

Free flowing beverages are included from the canape period until the conclusion of your reception.

Featuring a range of local wines to complement our seasonal menu to be served to your guests at the table.

### THE BRAMLEIGH ESTATE BEVERAGE PACKAGE INCLUDES

- |                            |                        |
|----------------------------|------------------------|
| • Prosecco                 | • VB                   |
| • Moscato                  | • Cascade Light        |
| • Semillon Sauvignon Blanc | • Somersby Apple Cider |
| • Cabernet Merlot          | • Somersby Pear Cider  |
| • Shiraz Cabernet          | • Assorted soft drinks |
| • Crown Lager              | • Mineral water        |
| • Carlton Draught          | • Orange Juice         |
| • Peroni                   | • Apple Juice          |
| • Furphy                   | • Cranberry Juice      |

Elevate your celebration with our Premium Beverage Package, offering an exclusive selection of carefully curated wines from the renowned Yarra Valley and esteemed international vineyards.

For an additional cost per guest, this upgrade provides access to a wider range of fine wines, ensuring a truly memorable and sophisticated experience for you and your guests.

*Please enquire with our team for a sample list.  
Non alcoholic wines and spirits are available on the day, by request.*

## OPTIONAL EXTRAS

### WEDDING RECEPTION

Bespoke additions that elevate your guest experience, these can be tailored to your personal style and are available at an additional cost.

#### HAMPTONS COCKTAIL

Offer your guests a special cocktail from our list, to enjoy whilst mingling on the decking

#### PRE RECEPTION GRAZING BOARD

A stunning selection of cured meats and cheese, marinated vegetables, dried fruits, dips, olives, crackers and freshly baked Turkish bread. Perfect for guests to graze on between your ceremony and reception.

#### SEAFOOD PLATTERS

Indulge with exquisite seafood platters pre-set on tables, overflowing with a selection of fresh, seasonal seafood.

#### LATE NIGHT SNACKS

Delight your guests with savoury snacks after an evening of dancing and festivities, this package adds a fun and memorable touch to conclude your wedding reception menu. Available for evening weddings only.

#### CHEESE PLATTERS

Enjoy a grazing table with a selection of local and imported artisan cheeses, styled and garnished with grissini sticks and crackers. Served as a savoury addition at dessert time.

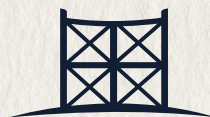
*All enhancements are charged in addition to and do not contribute to the applicable minimum spend. Seasonal variations in offerings and presentation may apply.*











BRAMLEIGH  
ESTATE

## START YOUR JOURNEY WITH US!

We would love to hear from you.

For further information or to arrange a site inspection with us please contact our Wedding Specialists.  
[weddings@bramleighestate.com.au](mailto:weddings@bramleighestate.com.au) | 03 9844 3013