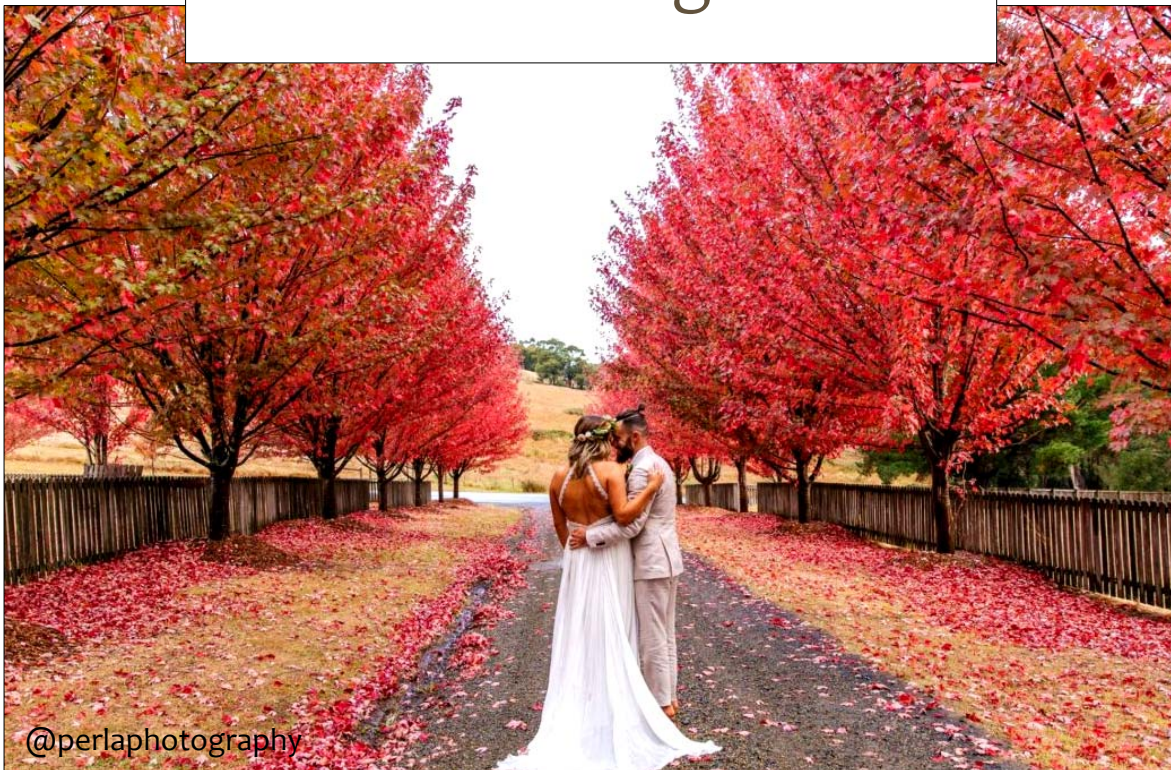


Gum Gully FARM

Weddings



@perlaphotography

the secret ingredient is...

yarra valley

CATERING

9 Eleanor Drive Silvan South Vic 3795

P 9737 9524

AH 9737 9719

E sue@gumgully.com.au

W www.gumgully.com.au

This unique venue is warm & inviting and renowned for its excellent food & 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.

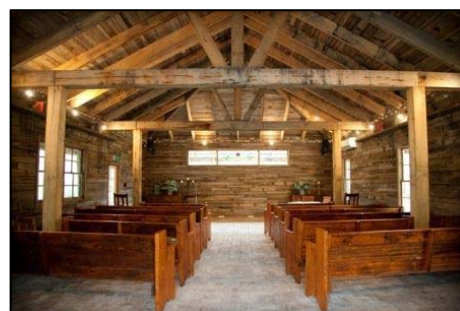
Gum Gully Farm is the perfect place to hold your dream wedding. Our rustic air-conditioned barn boasts two huge open fireplaces to keep you warm and cosy in winter, with a huge undercover verandah area for outdoor entertaining.

For your ceremony, you have a choice of three tranquil garden settings or the use of our rustic air-conditioned wedding chapel. We also encourage you and your photographer to utilise our beautiful 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 assist you with organising your special day
- 5 hour reception
- Choice of wedding menu from the selection below
- Setup of dining room for reception
- White crockery, napkins & stainless steel cutlery
- Freedom to decorate tables in your own style
- 6 buckets of seasonal foliage & flowers
- Scattered candlelight throughout barn
- Serviced open fireplaces
- Use of private room for Bridal Party during reception
- Photo opportunity on property
- BYO Licensed
- Full time serviced bar
- Glassware & Ice
- 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 (provided minimum numbers have been reached) and children aged 3 and under are free of charge.
- Complimentary cutting of wedding cake (you supply bags)

	PRICING TO 31/12/2021	PRICING TO 31/12/2022
Wedding Menu A	\$135 p/head	\$140 p/head
Wedding Menu B	\$145 p/head	\$150 p/head

*all pricing includes GST

PACKAGES INCLUDE

Function Room Setup

- Bridal Table
- Tables & Wooden Chairs
- White Serviettes
- Gift Table
- Cake Bench
- Some Flowers & Foliage
- 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 style dining
- Tuscan Style** - Banquet style, shared table platters
- Fine Dining** - Traditional style, with an elegant edge
- Food Stations** - Mini buffet stations, cocktail style dining

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-serve from the Tea/Coffee Station
 Cold bottled water available

Staff RSA 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
- Bread Rolls
- Buffet Table - Choose 2 Meats from Buffet - **Menu A**
- Choose 1 Potato
- Salads & Veg - Choose 4 Salads/Vegetables
- Desserts - Choose 2 Desserts
- 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 A or B**
- Choose 1 Potato
- Salads & Veg - Choose 4 Salads/Vegetables
- Desserts - Choose 2 Desserts
- Percolated Coffee & Tea Assortment with After Dinner Mints

Pre-Dinner Canapés

- Canapés ~ Chef's Selection
- Hot and cold canapés served to your guests for a 1 hour duration

Breads

- Bread rolls served with portion butter

Buffet - **Menu A**

- Wholegrain mustard crusted Roast Beef
- Roast Chicken seasoned w herbs & spices
- Roast Pork with Apple sauce & jus
- Roast Lamb seasoned with Rosemary & Garlic
- Grilled Barramundi with a lemon caper berry sauce

Buffet - **Menu B**

- 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
- Porterhouse Steak with a red wine jus

Potatoes (choose one)

- Roast chat Potatoes
- Scalloped Potatoes
- Jacket Potatoes w Sour Cream
- Roast Sweet Potato medallions

Salads

- Tossed Garden Salad
- Mediterranean Pesto Pasta Salad
- Caesar Salad
- Kale Slaw
- Traditional Greek Salad
- Crunchy Waldorf Salad
- Sweet Potato & Snow peas Salad
- Moroccan Cous Cous
- Thai noodle Salad
- Green bean, avocado, sundried tomato, cashews, baby spinach, baby cos w honey mustard dressing

Desserts (served 50/50 drop)

- Warm Apple Pie
- Lemon Citrus Tart
- Baked Cheesecake
- Wildberry Cheesecake
- Chocolate Mousse
- Raspberry Pavlova Roulade
- Sticky Date Pudding
- Pavlova topped with Fresh Fruit
- Fresh Fruit Salad

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

Vegetables

- Ratatouille
- Smoky Parmesan Corn on the Cob
- Cauliflower with Cheese Sauce
- Roast Pumpkin
- Honey Carrots
- Broccoli, Peas & Beans

Or if you prefer

A Selection of Dessert Canapés
(see Fine Dining menu)

OR

Wedding cake

Plated and served with berries, coulis
& double cream

(Can be substituted for one dessert)

Grazing Canapés



Wedding Menu A Grazing Canapés

- 8 Varieties of Hot & Cold Canapés
- 2 Small Plated Meals
- served for a 2 hour duration
- Choose your selection of Hot & Cold Canapés from below list

Tea & Coffee

- Percolated Coffee
- Assortment of Teas
- After Dinner Mints

Wedding Menu B Grazing Canapés

- 8 Varieties of Hot & Cold Canapés
- 2 Small Plated Meals
- served for a 3 hour duration
- Choose your selection of Hot & Cold Canapés from list below

Dessert

- Select 1 Box Canapé Desserts

Tea & Coffee

- Percolated Coffee
- Assortment of Teas
- After Dinner Mints

Canapés List

Cold Canapés

- Watermelon topped with whipped Feta & Walnut Dukkah
- Seared Tuna with Lime Leaf & Peanuts on Cucumber Disks
- Crab with Lemon, Parsley & Chili Mayo atop Little Toasts
- Rare Roast Beef atop Melba Toast with Bush Tomato Chutney
- Creamed Goat's Cheese, Pear, Walnut & Fig Crisp with Walnut Crumbs
- Smoked Salmon Cone filled with Native River Mint Cream Cheese
- Smoked Salmon & Dill Savoury Tart
- Prawn & Wasabi Guacamole served in Chinese Spoon
- Cucumber, Sundried Tomato & Feta Rollups
- Bruschetta - Tomato, Olive, Spanish Onion, Basil & Parmesan
- Crudites (vegetable sticks) & Dip - Served in a Shot Glass
- Barilla Bay Oysters served with Chili, Lime & Gin Dressing
- Fresh Asparagus wrapped proscuitto, with Béarnaise sauce (seasonal)
- Peking Duck pancake with Spring Onion, Cucumber & Hoisin
- San Choy Bow (Chinese Lettuce Cups)
- Grilled Thai Beef Salad garnished with Coriander served in a spoon
- Caramelised Onion, Yarra Valley Goat's Gherm on a Bread Crisp
- Vegetarian Vietnamese Rice Paper Rolls
- Mixed Sushi

Canapés List

Hot Canapés

- Baby Cheeseburger; Baby bun with Beef Pattie, Rocket, Cheese & Chutney
- Crumbed Lamb Cutlet with Mint Yogurt Sauce
- J-Crumb Green Olives filled with Feta & Parsley - Lightly fried
- Seared Scallops with Lime & Coconut served in a Spoon
- Fresh Calamari Rings rolled in a Lemon Myrtle Crumb
- Spicy Beef Chili on Corn Chip with Sour Cream
- Lamb Kofta with Mint Yogurt
- Mac & Cheese Croquettes
- Beef Croquettes
- Cheesy Roasted Peppers Pinwheels
- Tempura Battered Flathead Tails
- Spicy Buffalo Wings
- Thai Crab Cakes
- Moroccan Lamb Meatballs
- Filo Prawn Twisters
- Prawn Wrapped in Potato Strands
- Vegetable Samosa
- Woodfired Bocconcini, Semi Sundried Tomato & Basil Pizzettas
- Caramelised Onion & Blue Cheese Calzone
- Thai Satay Chicken Skewer
- Moroccan Lamb Skewer
- Teriyaki Beef Skewer
- Roasted Vegetable Gourmet Quiche
- Mini Beef Wellington
- Peppered Angus Beef Wrapped in Bacon Mini Mignon
- Spinach & Ricotta Mini Filo
- Peppered Beef Mini Pie
- Mushroom & Gruyere Cheese Mini Pie
- Lamb & Rosemary Mini Pie
- Arancini filled with Mozzarella served with Aioli
- Vegetarian Dim Sim
- Prawn & Ginger Dumpling
- Vegetable Dumpling
- Spiced Roasted Pumpkin & Persian Feta Savoury Tart
- Beef Spring Roll
- Vegetable Spring Roll
- Chicken & Corn Vol au Vent
- Thai Chicken Vol au Vent

Small Plated Meals

- Singapore Noodles
The perfect combination including rice noodles, prawns, BBQ'd pork with vegetables seasoned & tossed in the wok with a hint of chili & spices
- Mini Steak Sandwich
Porterhouse Steak with lettuce, tomato, cheese, bush tomato chutney in a Crusty roll
- Lemon Pepper Calamari
Lemon Pepper Calamari served with Cucumber Fennel Salad with Herbed Yogurt
- Slowly Braised Pulled Pork Slider Roll
Slowly braised pulled pork served with apple, radish cabbage slaw in a Slider roll
- Pumpkin Gnocchi
Freshly made gnocchi tossed with Roasted Pumpkin, sundried tomatoes, baby spinach, toasted pine nuts served with a basil parmesan cream sauce
- Slow Cooked Lamb Shoulder
12HR slowly cooked Lamb Shoulder on Ancient Grain Salad, Garlic sauce & Pomegranate
- Mushroom, Bacon & Chicken Risotto
Arborio rice cooked in a vegetable stock with mushrooms, Bacon, Chicken, Wine, Cream, Spinach & Parmesan Cheese
- Southern Fried Chicken
Southern Fried Chicken with Kale Slaw
- Beef Ragu Pasta
Slow Cooked Beef in a Meaty Tomato Sauce with Pasta
- Fish & Chips
Battered Flathead tail & Chips served with tartare sauce & lemon wedge
- Satay Chicken & Vegetables
Chicken & Vegetable pieces marinated in our own Satay Sauce served with a Rice Pilaf
- Chicken Caesar Salad
Baby Cos Lettuce, Caesar dressing, Croutons, shredded Bacon, freshly Shaved Parmesan Cheese,
Egg & grilled Chicken
- Butter Chicken
Chicken pieces marinated in our own Butter Chicken Sauce served with a Rice Pilaf

Dessert

- CHOOSE ONE THE FOLLOWING DESSERT SELECTION BOXES

Box A - The Favourites

- Lemon Meringue
- White Chocolate & Caramel Tart
- Rich Chocolate Tart
- Red Velvet Square

Box B - The Classics

- Lemon Meringue
- Matcha Cake
- Opera Slice
- Orange & Almond Cake

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 (served 50/50 drop)

- Grilled Porterhouse cooked medium-rare served sliced atop a Greek salad
- Cajun Chicken tenderloins on a fresh green bean, avocado, sundried tomatoes, cashew salad w Honey Mustard dressing
- Zucchini Flowers filled with wild mushroom risotto ~ **Seasonal only**
- Gnocchi al Quattro Formaggi
- Smoked Salmon stacks between crisp pita bread with wild rocket salad with wasabi yoghurt
- Grilled Prawns on Avocado, Tomato, Cucumber & Coriander Salsa with Gremolata Dressing
- Spiced Roasted Pumpkin and Spinach Risotto
- Lemon Pepper Calamari with Cucumber Fennel Salad w Herbed Yogurt
- Spicy Pumpkin & Spinach Burek with Pine nuts, Tabouleh & Feta

Main Course – Please choose 2 (served 50/50 drop)

- Grilled Barramundi with a lemon & caper berry sauce
- Grilled Atlantic Salmon with citrus butter dill sauce
- 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
- Chicken Wellington; Breast of chicken filled with spinach, mushrooms, bacon & onion wrapped in filo pastry served with a mushroom cream sauce
- Chicken Mignon served with a garlic white wine cream sauce
- Filet Mignon wrapped in bacon grilled served with a mushroom cream sauce
- Traditional Beef Wellington served with a Hermitage jus
- Eye Fillet topped with char grilled vegetables & Bocconcini served with a deep red wine jus
- Slowly cooked Roast Pork Belly served with Apple Cider Jus
- Dukkah Spiced Kangaroo Fillet cooked medium-rare on Sweet Potato mash with a beetroot relish

(NB: All main meals served with seasonal vegetables)

Dessert – Please choose 2 (served 50/50 drop)

- Individual Chocolate Mousse Towers
- Lemon Meringue
- New York Cheesecake
- Raspberry Mousse Pavlova Roulade
- Wild Berry Baked Cheesecake
- Chocolate Profiteroles filled Gran Marnier crème patisserie with chocolate sauce
- Vanilla Panna Cotta & Passionfruit

Wedding Cake:

- We will cut & platter your wedding cake and place at coffee station for self service - free of charge

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
- Traditional 50/50 drop for Entrée / Main & Dessert

Tuscan Style Platters



Wedding Menu A

2 Courses - Tuscan Style Platters

- Pre-Dinner Canapés, Bread, Main Course Platters, Potatoes, Salads & Veg
- OR**
- Bread, Main Course Platters, Potatoes, Salads & Veg and Dessert
 - Percolated Coffee & Tea Assortment with After Dinner Mints

Wedding Menu B

3 Courses - Tuscan Style Platters

- Pre-Dinner Canapés, Bread, Main Course Platters, Potatoes, Salads & Veg & Dessert
- OR**
- Pre-Dinner Canapés, Grazing Board, Bread, Main Course Platters, Potatoes, Salads & Veg
 - 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 served with portion butter

Grazing Board

- Shared Antipasto Platter
- Cold meats, Olives, Sundried Tomatoes, Stuffed Bell Peppers, Marinated Chargrilled Vegetables, vegetable crudites, Pickled Gherkins, Duo of Dips, Crackers & Crispbread

Main Course - Please choose 2

- Whole Roasted Scotch Fillet Salsa Verde
- Lamb Shanks double braise in a rich red wine sauce
- Slowly Cooked Roast Pork Belly with an apple cider jus
- Breast of Chicken filled with baby spinach, Persian feta & sundried tomato with béarnaise sauce
- Peri Peri Chicken
- 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
- Slowly Cooked Pulled Lamb Shoulder

Salads & Vegetables - Please choose 1 Potato + 2 Salad or Vegetables

- Roast Chat Potatoes, seasoned with rosemary, garlic & sea salt
- Hasselback Potatoes
- Roast Sweet Potato Medallions

- Hot Roast Vegetables with Chimichurri
- Roast Beetroot & Carrots

- Rocket & baby spinach salad with semi dried tomatoes, spanish onion & feta, with coriander, lime & ginger dressing
- Baby beets, mandarin, rocket, walnuts & Persian Feta Salad
- Roast pumpkin, Feta, Caramelised Onion, pine nuts, Pepitas, Mesculin Salad with Balsamic dressing
- Baby Cos lettuce with mango, parmesan cheese & prosciutto
- Green Bean, Sundried Tomato, Cashews, Avocado, Spinach, Baby Cos & Honey Mustard Dressing
- Cypriot Grain Salad with Yogurt dressing & Pomegranate Seeds
- Fennel, Apple, Rocket, Celery, Walnut, Red Onion, Pomegranate Salad

Desserts - Please choose 2 (served 50/50 drop)

- Warm Apple Pie
- Lemon Citrus Tart
- Baked Cheesecake
- Wildberry Cheesecake
- Chocolate Mousse
- Raspberry Pavlova Roulade
- Sticky Date Pudding
- Pavlova topped with Fresh Fruit
- Fresh Fruit Salad (seasonal)

or if you prefer:

A Selection of Dessert Canapés
(please choose from our Grazing Canapés menu)

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 with napkins Free of charge

Food Stations



Wedding Menu A

2 Course Menu

- Pre Dinner Canapés (Chef's selection)
- Pick Three Food Stations
- 2 Hour service time
- Percolated Coffee
- Assorted Teas
- After Dinner Mints

Wedding Menu B

3 Course Menu

- Pre Dinner Canapés (Chef's selection)
- Pick Three Food Stations
- Choose One Dessert Buffet option
- 3 Hour service time
- Percolated Coffee
- Assorted Teas
- After Dinner Mints

Wedding Cake

- We will cut & platter your wedding cake and place at coffee station for self service
Free of charge

FOOD STATION MENU'S - CHOOSE 3

- **TEMPURA STATION**
 - Baby Flathead tail, Prawns, Calamari, Chips, Lemon Wedge & Tartare Sauce

 - **ICE BAR**
 - Shucked Oysters, King Prawns, Gravalax

 - **PASTA BAR** (please select 1 Pasta)
 - Meatballs & Pasta
 - Chicken Carbonara
 - Baked Gnocchi with Chorizo, Spinach & Creamy Pesto Sauce
 - Chicken & Mushroom Risotto

 - **PIZZA BUFFET** (please select 1 Pizza)
 - Margarita
 - Spicy Meatlovers
 - BBQ Chicken

 - **FROM THE GRILL** (please select 1 Grill option)
 - Steak Sandwich
 - Cheeseburger
 - Lamb Souvlaki

 - **SPUD BAR**
 - Baked Potato with Toppings - Bacon, Corn, Cheese, Kale Slaw, Beetroot Relish, Jalapenos, Smashed Avocado, Sour Cream

 - **SLIDER STATION** (please select 1 Slider)
 - Pulled Pork Slider
 - Pulled Lamb Slider

 - **FROM THE WOK** (please choose 1 Wok Dish)
 - Singapore Noodle
 - Thai Green Prawn Curry
 - Satay Chicken

 - **CURRY IN A HURRY** (please select 1 Curry Dish)
 - Butter Chicken served with Rice
 - Tandoori Chicken served with Rice
 - Sri Lankan Beef Curry served with Rice
-
- **DESSERT BUFFET - MENU B ONLY** (please choose 1 Dessert Buffet option)
 - Dessert Canapés
 - Assorted Cakes & Slices

Booking Advice Form

NAME _____ NAME: _____

ADDRESS: _____

TELEPHONE: (H) _____ (M) _____

EMAIL: _____

DAY: _____ DATE OF FUNCTION: _____

WEDDING CEREMONY ON PROPERTY: YES / NO (PLEASE CIRCLE)

CEREMONY START TIME: _____ LOCATION: _____

(Ceremony up to 1 hr duration, followed immediately by Reception)

RECEPTION:

START TIME: _____ FINISH TIME: _____ (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 or FOOD STATIONS

DIETARY REQUIREMENTS:

B & B OVERNIGHT Y / N (circle one) 1 ROOM _____ 2 ROOMS _____

MUSIC FOR EVENT BAND / DJ / IPOD (circle one)

EXTRA COMMENTS: _____

TO CONFIRM BOOKING: PLEASE SIGN, DATE AND RETURN WITH YOUR DEPOSIT TO:

EMAIL: sue@gumgully.com.au

DIRECT DEPOSIT TO: **063-869 10051039 GUM GULLY ENTERPRISES**

NAME: _____

SIGNATURE: _____ DATE: ____ / ____ / ____

Extras

Wedding Ceremony on property **\$880**

Outdoor

- **Lawn outside Barn**
- **Kiwi Fruit Vines**
- **Sunken Garden**
 - Up to one hour duration
 - Includes seating for approximately 30 guests
 - Signing table & 2 chairs

Indoor

- **Windmill Chapel**
 - Up to one hour duration
 - Includes seating for approximately 60 guests
 - Signing table, tablecloth & 2 chairs
 - Lectern
 - Sound system to play your IPod/CD's for music
 - Wireless microphone for Celebrant

B & B overnight **\$220** – 1 room (2 guests) **\$330** – 2 rooms (4 guests)

Includes breakfast

2.00pm check in & 10.00am check out

Bridal Room

Free of charge for Bridal Party to use
for duration of wedding and 2 hours prior.

NB: If you want to use the room to get ready in more than two hours before
your ceremony (when available), there will be a flat charge of
\$150 to cover amenities & cleaning.

Additional Hours **\$880 per hour**

Wedding Cake

We will cut, plate & serve your wedding cake with berries,
coulis & double cream to your guests **\$7.70 per head**

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 only and may vary depending on individual taste & time of year. 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 - 12 Heavy 2 Light
CIDER	2 SLABS (optional)
CHAMPAGNE	36 Bottles
WHITE WINE	30 bottles (Sauvignon Blanc & Moscato)
RED WINE	12 bottles (more if you are red wine drinkers/cooler months)
SOFT DRINKS	10 x 1.25ltr Coca Cola 6 x 1.25ltr Diet Coke 8 x 1.25ltr Lemon Squash
JUICE:	2 x 2ltr

- Gum Gully provides you with bottles of cold water on bar and on dining tables
- Assorted Teas & Percolated Coffee is also included
- Spirits may only be supplied to us in pre-mixed cans or bottles, if you require drinks to be mixed by bar staff, an extra charge will apply.

Links To Other Services

CELEBRANTS

- Julia's Celebrancy Services - Phone : 0402 916 245
- Kate Haley Civil Celebrant - Phone : 0408 832 911
- Jay Allen Celebrant - Phone : 0437 771 876
- Benn Stone Celebrant - 0424 466 182
-

PHOTOGRAPHERS

- Kerryn Lee Photography
www.kerrynleephoto.com
- Finder Seeker Photography
www.finderseekerphoto.com
- A Touch of Flash Photography
www.touchofflash.com.au
- Aria Photography
www.ariaphoto.com.au
- Amber Williams Photography
www.amberwilliamsphoto.com.au
- Glen Nicholls Photography
www.glennichollsphoto.com.au

VIDEOGRAPHERS

- Woolshed Imaging - Scott
www.woolshedimaging.com.au
- Burgess Video
www.burgessvideo.com.au
- Lensure Cinematic & Photography
www.lensure.com.au
- Directors Edge
www.directorsdedge.com.au

ACCOMMODATION

- Cambridge Cottages – Olinda
www.cambridgecottages.com.au
- The Heart of Emerald B & B - Emerald
www.heartofemerald.com.au
- Gracehill B & B - Olinda
www.stay@gracehill.com.au
- Dalblair B & B - Seville
www.dalblairbnb.com.au
- The Loft in The Mill - Olinda
www.loftinthemill.com.au
- Eagles View B & B - Wandin Nth
www.eaglesview.com.au
- The Old School Cottages - Wandin East
www.oldschoolcottages.com.au
- Mt Evelyn Retreat - Mt Evelyn
www.mtevelynretreat.com.au
- Cherry Orchard Cabin - Wandin North
www.airbnb.com.au/rooms/14763594
- Dandenong Ranges Cottages - The Patch
www.dandenongrangescottages.com.au

Accommodation with 20 bedrooms or more

- Foothills Conference Centre - Mooroolbark
www.foothillsconferencecentre.com.au
- Countryplace - Kalorama
www.countryplace.com.au
- Airbnb : www.airbnb.com.au/s/Silvan--Victoria

CAKES

- Cherrytree Bakehouse
www.cherrytreebakehouse.com
- Miss Ladybird Cakes
www.missladybirdcakes.com
- Regnier Cakes
www.regniercakes.com.au
- Tastefully Yours Cake Art
www.facebook.com/tastefullyyourscakeart
- Crème de la Cakes
www.cremedelacakes.com.au

MUSIC

- Cyril Moran - Singer / Guitarist - 0412 934 621
- Tin Man's Heart – Irish/bush/contemporary - 9444 6539
- Brendan & Sabrina - Acoustic Duo / DJ - 0401 424 313
- Brightside Duo - Acoustic Duo - 0416 070 092
- Something Borrowed Acoustic Duo / DJ - 0424 517 414
- Nick Blomfield - Guitarist / DJ - 0410 644 939
- Wedding Sounds (Jay Allen) - DJ - 1300 300 140
- Isaac Main - Singer / Guitarist - 0416 375 527
- Bruce Harrison - DJ - 0405 103 257
- Rick Cafarella - DJ - 0404 850 750
- Darren Watson - DJ - 0418 544 519
- Music with Memories - Shannon DJ - 0433 345 543
- Alannah Guthrie-Jones - Harpist - 0438 551 932
- Shirazz - Swing Band - 0412 525 094

FLORISTS

- Sassafras Flower Design
Jess - 0415 106875
www.sassafrasflowerdesign.com.au
- Debbie O'Neill
0412 513354
www.debbieoneill.com.au
- The Little Flower Shoppe
www.montroselittleflowershoppe.com.au
- Sugar Bee Flowers
0412 302345
www.sugarbeeflowers.com.au
- Wandin Florist
59 643840
www.wandinflorist.com.au

TRANSPORT

- Swans on Doongalla (Horse drawn carriage)
www.swansondoongalla.com.au
- Kombi & Beetle Wedding Car Hire - 0422 819 060
- Vic Bus Transfers - 13 VICBUS
- Yarra Valley Tours & Transfers - 59 662 466
- Yarra Valley Rides - 0418 339 460
- Crown Coaches - 9845 1400
- Classic Cruzin Limousine Hire - 9737 9129
- Gold Class Hire Cars - 0417 147 957
- Wild Wombat Tours & Transfers - 0414 329 578
- Private Driver (James) - 0418 382 768
- Corporate Style Transport - 0426 238 803

HAIR & MAKEUP

- Embellish Makeovers - Kelly 0402 067 829
- Martina Lindsey - Martina 0419 508 648
- Emily Terry Hair & Makeup - Emily 0488 509 594
- Jess Maree Beauty - Jess 0418 820 666
- Sam Keller Makeup - Sam 0466 113 003

SPECIALIST SERVICES

- Coocachuu Stationery
[www.courtney@coocachuu.com](mailto:courtney@coocachuu.com)
- The Photo Booth Girl
www.thephotoboothgirl.com.au
- Ralf Fisch Fine Jewellery
www.ralffischjewellery.com.au
- Short Batch Ice Cream Co
www.shortbatch.co
- Something Sweet Gelato
www.somethingsweetgelato.com.au
- Branch Events - Lawn Games
www.branchevents.com.au
- Secret Esscents - Invitations & Décor
www.facebook.com/secretescents
- Event Nannies
www.eventnannies.com.au
- Brides of Melbourne - Cheltenham
www.bridesofmelbourne.com.au

CELLARS

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

Terms & Conditions

Bookings

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

Tentative bookings will be held for a period of 14 days only, after which time, failing receipt of written confirmation, signed terms and conditions and deposit, all reservations will be automatically released. 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 deposit is due upon confirmation of your booking and the final amount is payable 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 14 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).

Payment

The final invoice will be sent to you 14 days prior to the wedding and the final payment is to be made no later than seven (7) days prior to the event by direct deposit, cash or cheque (Payable to 'Gum Gully Enterprises') unless other written arrangements are made with Gum Gully Enterprises. We do not have an Eftpos facility. Any additional cost incurred at your event due to extended hours or breakages etc. will be invoiced the following week.

Professional Service

All Suppliers who stay on throughout meal service times must be provided with a meal and these prices are made by arrangement. These suppliers include Photographers, Videographers, Musicians, DJ's, Professional MC's, Photo Booth Attendants, Nannies & Bus Drivers.

Menus

If due to unforeseen circumstances, (eg. supplier shortages) Yarra Valley Catering is not able to provide the agreed menu or services, Yarra Valley Catering reserves the right to adapt the menu or services in consultation with the client. Where dietary requirements exceed 5% of the total numbers of guests, there may be an additional charge incurred, and you will be invoiced directly from Yarra Valley Catering. When you have guests with a severe medical related dietary requirement, Yarra Valley Catering cannot guarantee that traces will not be present. Therefore, we require those guests to provide their own meal, which we can heat and serve to them, and we will not charge you for this guest. Menus are seasonal and may change closer to your function.

Menu Tasting

If you would like to arrange a menu tasting, you will need to contact Yarra Valley Catering directly on 59 671188 or by emailing Jordan mail@yarravalleycatering.com.au
There is a charge involved and they will be able to give you all the details.

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 an additional surcharge for extra staffing will apply.

Pricing

Prices quoted are based on your stated number of guests.

Prices are current as of 1st January 2020. 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 the current rates per hour as charged by the security company.

Gum Gully Farm will not accept responsibility for any damage, loss of merchandise left on the premises prior to, during or after the function.

