THE FARM CAFE WEDDING PACKAGES

2023-2024

WWW.FARMCAFE.COM.AU



YOUR DREAM FARM WEDDING

THE COLLINGWOOD CHILDREN'S FARM IS A 7 HECTARE COUNTRY OASIS IN THE HEART OF THE CITY. LOCATED IN ABBOTSFORD BY THE YARRA RIVER YOU CAN EXPERIENCE THE TRANQUILLITY OF FARM PADDOCKS AND BUSHLAND WHILST BEING ONLY 5KM FROM THE CITY CENTRE.

THE FARM OFFERS A NUMBER OF PICTURESQUE LOCATIONS FOR YOUR WEDDING CEREMONY AND RECEPTION INCLUDING A MAGNIFICENT 150 YEAR OLD OAK TREE BY THE RIVER AND A CLASSIC FARM BARN.

THE FARM CAFÉ HAS DEVELOPED A TAILORED SERVICE PROVIDING WEDDING FEASTS, GORGEOUS RUSTIC STYLING AND EVENT COORDINATION AT THE FARM. WE PRIDE OURSELVES ON WARM AUTHENTIC HOSPITALITY, COOKING WITH THE BEST LOCAL AND SUSTAINABLE INGREDIENTS, SOURCING GREAT BEERS AND WINES AND BRINGING YOUR WEDDING PLANS TOGETHER WITH EXPERTISE AND FLAIR.

WE HAVE PRODUCED HUNDREDS OF WEDDINGS AT THE FARM AND WE LOVE THAT EACH ONE IS DIFFERENT REFLECTING THE WISHES AND PERSONALITIES OF EACH COUPLE. THIS BROCHURE WILL GIVE YOU AN INTRODUCTION TO WEDDINGS AT THE FARM. WE'D LOVE TO SHOW YOU AROUND AND DISCUSS YOUR PLANS AND OUR SERVICES MORE FULLY. DO GET IN TOUCH TO BOOK A TOUR.

WE LOOK FORWARD TO MEETING YOU AT THE FARM!

THE OAK TREE

Our Oak Tree beside the Yarra River is one of the oldest and grandest trees in the area. With its vast canopy and natural beauty, it's an ideal spot to hold your ceremony or welcome drinks.

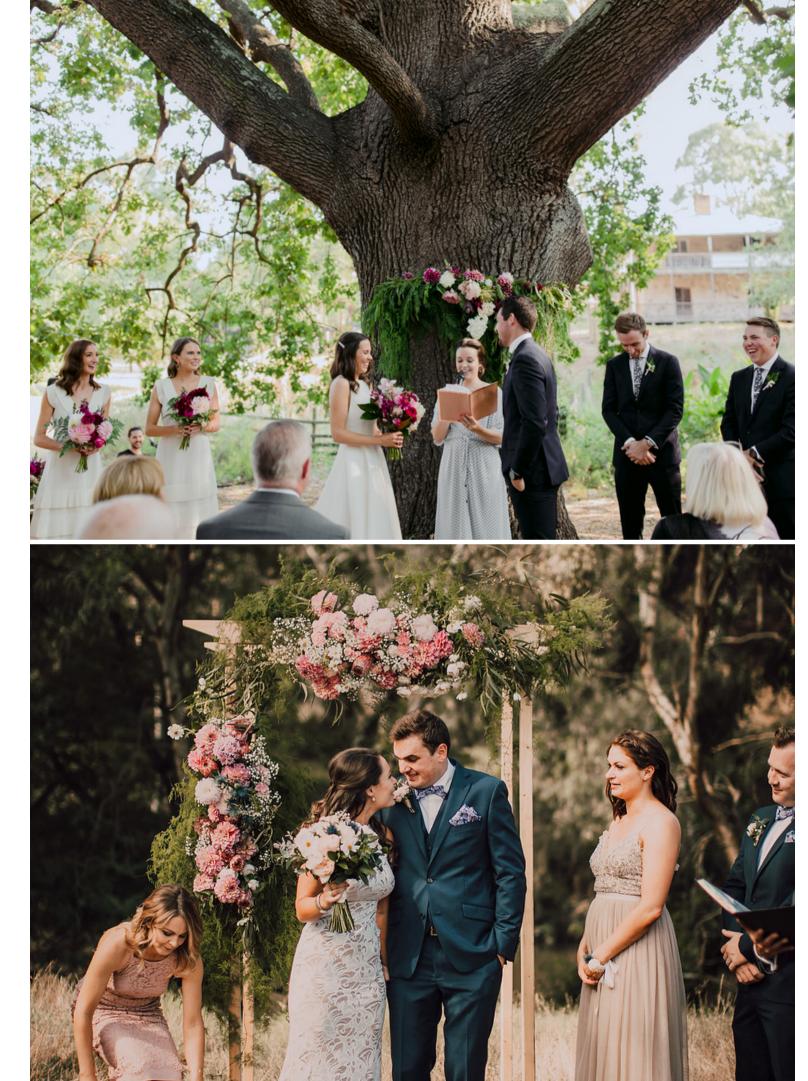
Ideal for ceremonies of 40 - 110 guests.

THE STABLES PADDOCK

With its stunning bushland backdrop and the Yarra River flowing past, you can't find a more secluded, peaceful spot than this.

Keep your guests entertained with vintage lawn games for post-ceremony fun.

Ideal for ceremonies of 40 - 150.



CEREMONY OR WELCOME DRINKS

Inclusions:

Water station

selected.

- Sparkling wine, beer and sodas from our Classic Beverage Package: \$18 per head for 2024 dates or \$20 per head for 2025 dates • Sparkling wine, beer and sodas from our Premium Beverage Package: \$23 per head for 2024 dates or \$25 per head for 2025 dates

Choose between two beautiful locations at the Farm to host your ceremony or welcome drinks.

- 5:30pm ceremony or 4.30pm when post-ceremony drinks are selected Event Planner to coordinate on the day Staff for set up, service & pack up 30 x ceremony chairs Signing table and chairs Lighting (seasonal) Gas pedestal heaters (seasonal) 4 x market umbrellas (Paddock ceremonies only)
- Oak Tree hire: \$500 Paddock hire: \$800 Staffing, furniture & event management: \$1,950

Post-ceremony drinks:

Bring your ceremony start time forward to 4:30pm and host post-ceremony drinks for an hour after your ceremony before moving on to your reception. Your first course canapés can be served during this time when the 3 course or cocktail menu are

RECEPTION Locations

Choose between two unique locations to host your reception.

We can host weddings of between 40-110 guests fully seated or 40 - 150 cocktail style.



THE CAFE

Our plant filled, photogenic cafe overlooking the Farm is a great spot for a fun intimate wedding.

Seated: 55 Cocktail: 70

Venue Hire all days: \$2,990
plus \$500 hire for an Oak Tree ceremony*
+ Reception: 6:00pm - 11:00pm
+ Open wood heater for cooler nights & electric heating over seated area
+ Area for dancing

*Venue hire fee goes to the Collingwood Children's Farm's to provide farm experiences to disadvantaged families.

THE BARN

Our heritage listed Barn has open beams, a fireplace and loads of character. Some warm timber furniture, flowers and lighting and it becomes a magical wedding venue.

Seated: 110 Cocktail: 150

Barn Venue Hire*: \$3,400

+ Reception: 6:00pm - 11:00pm
+ Large outdoor area with picnic seating and great views of the Farm
+ Dance floor area

*Venue hire fee goes to the Collingwood Children's Farm's to provide farm experiences to disadvantaged families.

RECEPTION MENUS

We offer 3 different menus to suit your needs and your budget. Each menu comes with a host of inclusions described further on in this brochure.

We take pride in feeding you well. Your wedding feast will be abundant, presented with flair and most importantly delicious.

THREE COURSE SEATED MENU

Roaming canapés or a Harvest Graze to start followed by main course served as either shared platters to guest tables or as a graze table. Mini desserts or ice-cream bar to finish. First course canapés can be served with post-ceremony drinks.

\$110 per head (2024 dates) \$115 per head (2025 dates)

TWO COURSE SEATED MENU

Roaming canapés to start your reception followed by main course served as either shared platters to guest tables or as a graze table. Choose to add on a Farm Cafe cheese tower for a dessert course.

\$95 per head (2024 dates) \$100 per head (2025 dates)

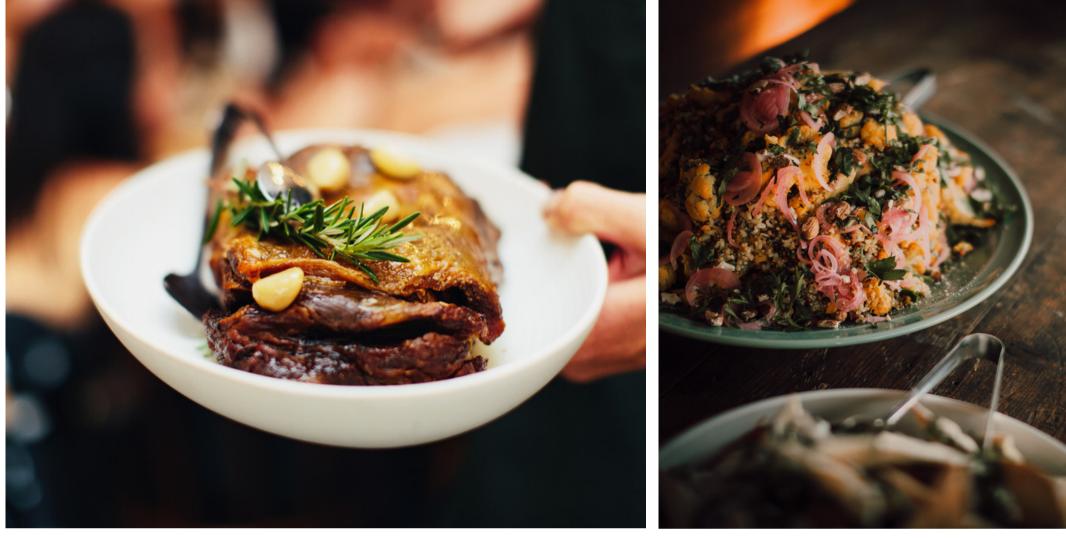
COCKTAIL MENU

Equivalent to a three course menu with all items able to be eaten while standing. A selection of lighter small bites progressing to more hearty items. We are determined that everyone be well fed. Perfect for relaxed larger gatherings. First course canapés can be served with post-ceremony drinks.

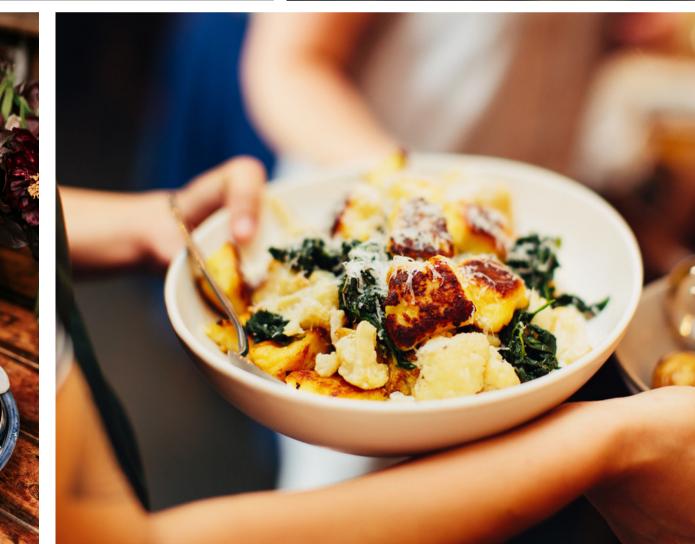
\$105 per head (2024 dates) \$110 per head (2025 dates)

We update our menus annually, continually refining and responding to trends. Any adjustments to pricing will occur annually at the end of the financial year for the following financial year.

Our current menus can be viewed on our website at: https://farmcafe.com.au/weddings-events/#menus







OUR PASSION FOR FOOD

OUR FOOD STYLE

We take our food inspiration from our farm producers and our setting. We believe in using local, seasonal ingredients to make abundant feasts that are gorgeous to look at and packed with flavour.

We are passionate about supporting our farmers. We use only the freshest local, sustainably produced ingredients including free range meats, sustainable seafood and organic grains.

DIETARIES

We offer catering options for all types of dietary requirements. We care that all your guests are well fed. We can also tailor full pescaterian, vegetarian & vegan menus



DRINKS

CLASSIC PACKAGE

Sparkling

Devil's Corner, Sparkling Cuvee, Tasmania

Wine

Preece Nagambie Grenache Rose, Victoria Devil's Corner Chardonnay, Tasmania St Hallet Barossa Black Clay Shiraz, South Australia

Beer

Furphy Refreshing Ale Moon Dog Old Mate Pale Ale James Boag's Premium Light

Non-Alcoholic

A selection of Capi soft drinks Elderberry Mocktail

\$55 per person (2024 dates)\$58 per person (2025 dates)4.5 hours bar service

PREMIUM PACKAGE

Sparkling

Chandon NV Brut

Wines

St Hallet Black Clay Barossa Shiraz, South Australia Preece Nagambie Grenache Rose, Victoria Pachamama Pinot Gris, Victoria Devil's Corner Chardonnay, Tasmania Innocent Bystander Pinot Noir, Yarra Valley

Beer

Furphy Refreshing Ale Moon Dog Old Mate Pale Ale Cooper's Brewery Session Ale Somersby Orchard Apple Cider James Boags Light

Non-Alcoholic

A selection of Capi soft drinks Elderflower Mocktail

\$70 per person (2024 dates) \$73 per person (2025 dates) 4.5 hours bar service

COCKTAILS

Pre-mixed cocktails served from an 8L glass dispenser. Served at the bar in garnished glassware. \$240 per dispenser (approx. 35 serves).

Dark and Stormy

A refreshing favourite with spiced Caribbean rum, fresh limes and ginger beer

St. Heliers Summer Spritz

An aromatic, bittersweet blend of Antico Rosso, Cinzano Bianco, fresh orange, mint and lemonade.

Rosemary and Grapefruit Fizz

A fun, fresh blend of pink grapefruit, with Vodka and fragrant notes of rosemary.

Raspberry and Rose G&T

Tangy Raspberry infused gin with a hint of rose and fresh mint.

Summer Garden Pimms

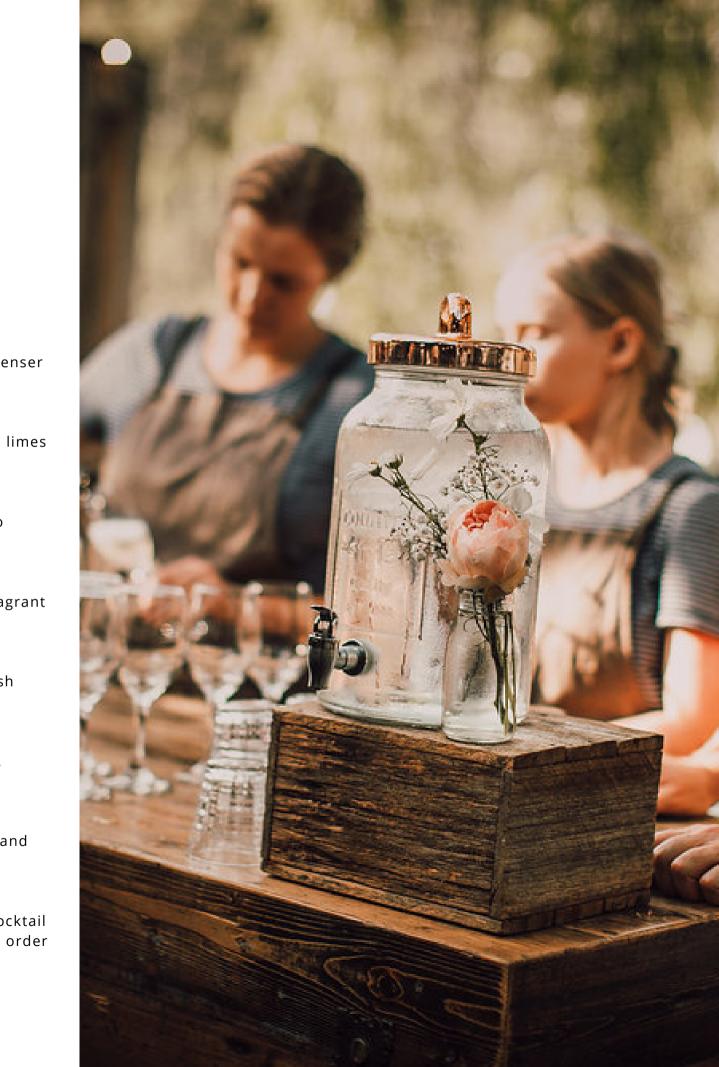
A classic English summer cocktail mixed with lemonade, ginger ale, strawberries, cucumber and mint

Spiced Mulled Wine

A gently warmed red wine infused with spices, oranges and honey. Perfect for the cooler months.

Espresso Martini Hour

Shaken Espresso Martinis served during a designated cocktail hour. Staff will roam with a tray until run out. Minimum order 30 drinks. \$14 per cocktail.



INCLUSIONS (BARN & CAFE RECEPTIONS)

Farm weddings include an event planner who will guide you in your planning. We also include furniture, linen, set up, staff, a range of beautiful styling props and coordination of your other suppliers on the day. We do all the hard work so you can relax and enjoy every moment.

- + Event planning and on the day coordination
- + Service staff
- + Reception chairs & guest tables
- + Cutlery, crockery, glassware
- + Deluxe paper napkins
- + Styled rustic bar set up
- + Cake cutting (for 3 course or cocktail menus)
- + Printed bar & food menus
- + Elevated table runners
- + Ice cream cart for ice cream service (if selected)
- + Festoon string lighting indoor & outdoor
- + Electric candles
- + Wishing well
- + Table numbers
- + Easel for A2 seating chart
- + Welcome + directional signage
- + Oak barrels
- + Pedestal fans (if required)
- + Open fireplace*
- + Outdoor fire pit for cooler months
- + Gas heaters (if required)
- + Soap & candles for the bathrooms
- + Access to the Farm for photos with the bridal party
- + Environmentally friendly waste minimisation & recycling
- + Bring your own additional alcohol and we'll serve it for you





EXTRAS & CUSTOMIZATIONS

While our packages include everything you need to host a fabulous wedding, we understand that every couple will want to bring their own style. We offer a range of optional extras for you to add to your wedding day to elevate and personalise the styling. You can view our full range of extras on our <u>website</u>. Below are some of our most popular items.

Cheese Towers

Our delicious cheese towers are available in a variety of sizes and come decorated with grapes and served with quince paste and a selection of crackers. Prices start from \$530.

Vintage Games

Keep your guests entertained with vintage games. Includes giant jenga, Bean Bag Toss and Quoits. An excellent and fun addition for paddock ceremonies or receptions. Hire for \$100.

Cane Lounge Setting

Create some casual seating at your ceremony or reception. This 4 piece setting comes with cushions. Hire for \$150.





PRICING GUIDE

Our wedding reception packages start from \$95 per head.

This price includes a 2 course menu, furniture, selected styling, staff service, event planning & coordination, vendor coordination, set up and pack down.

Don't forget to include your beverage package option, venue hire and ceremony fees when considering your budget.

A \$1,000 deposit is required to confirm your booking.

Pricing and offerings subject to change.

Minimum spends apply and start from \$10,000.

Please note, the Farm Cafe is the exclusive wedding caterer of the Collingwood Children's Farm.

BOOK A TOUR

The Farm is such a unique venue that we highly recommend booking a tour to view the different locations. A tour is free of charge and a great chance to talk through your ideas and for us to answer any questions. We'd love to show you around and provide you with a detailed quote.









TESTIMONIALS

"Everything that they did for our wedding has exceeded our expectations. Their attention to details is very impressive. The food was delicious and everyone was well-fed! We are so grateful to Cat and the team for the hard work and for being a part of our journey!"

> - Louise & Jeremie April 2023

"The atmosphere is incredible, and it truly is a wonder to have such a beautiful place sitting right in the middle of the city. We made an excellent choice, and were so happy with how everything turned out. The food, drink, and service was incredible."

> - Vida & Tim November 2022

"Everyone from CCF was so wonderful to deal with from the very beginning. The planning process was easy, and the day went perfectly. We've had so many people comment on how gorgeous the venue was, and how excellent the food was - not one complaint."

> - Cat & Carson May 2023

"Collingwood Children's Farm is the absolute BEST place to get married in Melbourne! From start to finish the process was seamless. Amanda made the day incredible - she took care of everything and was so warm and kind. We couldn't have asked for a better wedding experience."

> - Rachel & Bobur January 2023



BOOK YOUR TOUR NOW

GET IN TOUCH LAUREN.D@FARMCAFE.COM.AU 03 9415 6581

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