



WEDDINGS AT
HUBERT ESTATE



YOUR CEREMONY

SET THE TONE FOR YOUR WEDDING DAY BY WALKING DOWN THE AISLE AMIDST THE SERENITY OF OUR ESTATE.

Make every moment count at Hubert Estate. Where better to say 'I Do' than against the picturesque backdrop of the Yarra Valley.

The Hubert Gallery of Art and Amphitheatre both offer sprawling views and a curated collection of art, creating the perfect setting for exchanging your wedding vows in the most intimate and memorable way.

This includes exclusive use of the Gallery of Art and Amphitheatre, dedicated staffing, seating for 40 people, signing table and chairs, carpet runner, and still & sparkling water for your guests.











MEET HARRIETT

FOR THE IMPORTANT MOMENTS WHEN EVERY DETAIL COUNTS, TURN TO HARRIETT.

THE TRUE EXPRESSION OF THAT PARTICULARLY AUSTRALIAN BRAND OF ELEGANCE.

HARRIETT INCLUSIONS

- Dedicated staff to assist in welcoming and directing guests throughout the property
- Private bridal room with access up to 1 hour prior to guest arrival
- Premium cocktail furniture including bar tables and stools, sofas, armchairs, side tables and outdoor furniture
- Gift table and wishing well
- Pebble weave napkins and tablecloths
- Branded stone crockery, glassware and brushed silver cutlery
- Cake table and cutting knife
- Cutting and serving of wedding cake
- State of the art sound system with two roving microphones and lectern
- Bread and butter for all guests
- Long dining tables

*Round available to upgrade

PLANNING INCLUSIONS

- Highly experienced Wedding Planner to assist with preparation and planning in the lead up to your day
- On-the-day Event Manager to coordinate and manage all on-site logistics including overseeing the set-up and execution of the event
- Personal bridal attendant to look after you throughout your wedding from the moment you arrive, until the time you depart
- An invitation to a complimentary menu tasting evening, hosted in Harriett by our incredible wedding team
- Liaising with external suppliers to confirm and coordinate their set up and pack down
- Set up of small personal items such as menus, place cards, signage, bonbonnières and guest book
- Access to our curated list of recommended suppliers & online Wedding Portal
- One-on-one venue planning meeting to guide you through your food and beverage selections, event timeline creation and floor plan design
- Customised guest list and seating chart templates for you to complete, that align with your unique floor plan design

SEATED CAPACITY 220 GUESTS

STANDING CAPACITY 350 GUESTS





THE DETAILS

FEASTING OR ALTERNATING

2026	\$260PP
2027	\$270PP
2028	\$280PP

Inclusive of:

- Four canapés to start
- Two shared or plated entrées
- Two shared or plated mains
- Two shared sides
- Two roving desserts
- Five hour classic beverage package

CHOICE

2026	\$280PP
2027	\$290PP
2028	\$300PP

Inclusive of:

- Four canapés to start
- Guests' choice of entrée
- Guests' choice of main
- Two shared sides
- Two roving desserts
- Five hour classic beverage package

COCKTAIL

2026	\$240PP
2027	\$250PP
2028	\$260PP

Inclusive of:

- Eight canapés to start
- Three substantial items
- One bowl item
- Two roving dessert canapés
- Five hour classic beverage package

CHILDREN (2-12YRS) \$75PP

Inclusive of:

- Entrée, main, dessert
- Non-alcoholic beverage package

TEENS (13-17YRS) \$190PP

Inclusive of:

- Your wedding food selections
- Non-alcoholic beverage package

CREW \$75PP

Inclusive of:

- Your wedding mains and sides
- Non-alcoholic beverage package





THE FOOD

AT HUBERT ESTATE, WE BELIEVE THAT A PERFECTLY DESIGNED MENU CAN CREATE MEMORIES THAT LAST LONG AFTER YOU'VE LEFT OUR TABLE.

OUR CULINARY TEAM BRINGS AN EXTRAORDINARY LEVEL OF SKILL, PASSION, AND CREATIVITY TO EVERY PLATE, CRAFTING DISHES THAT MAKE THE FOOD AN INCREDIBLY SPECIAL AND IMPORTANT PART OF YOUR DAY.

With experience drawn from some of Melbourne's most celebrated kitchens, our team work tirelessly to design captivating, and delicious dishes, that have a nod to our nostalgic classics, while exploring modern and fresh ideas.

We can't wait to welcome you to an evening at Hubert Estate for your menu tasting in the lead up to your wedding, so you can experience a delicious preview of what awaits on your Wedding Day.





SEATED MENU

CANAPES

Roasted beetroot and goats curd tartlet, walnuts, honey

Freshly shucked oysters, smoked mignonette

Smoked salmon, miso crème fraîche, rice cracker, nori

Kingfish ceviche, smoked tomato salsa, coriander

Marinated peppers, tahini, lavosh, balsamic pearls

Beef tartare, pickled cucumber, chilli oil, onion crisp

Potato, pea & parmesan croquette, anchovy mayo

Pekin duck gyoza, spring onion, black vinegar

Brazilian chicken coxinha, chimichurri

Braised lamb, corn tostada, pico de gallo

Smoked eggplant and chèvre tartlet, olive tapenade

Crispy prawn, nam jim sauce, coriander

ENTREES

Chicken & mushroom pithivier, corn purée, porcini sauce, watercress

Beef carpaccio, baba ganoush, marinated artichokes, pickled shallots

Heirloom tomatoes, prosciutto di Parma, stracciatella, sherry dressing

Watermelon & tuna tartare, kalamata olive cream, radish, Yarra Valley feta

Slow cooked trout, shitake & peas, dashi beurre blanc, smoked trout roe

Grilled zucchini salad, heart of palm, ricotta salata, almonds, chilli oil

Cured kingfish pastrami, apple remoulade, potato galette, dill mayo

Gnocchi, pancetta, asparagus, lemon butter emulsion

ADDITIONAL COURSE

OPTIONAL INCLUSION \$25PP

Indulge your guests in an additional set course, to be served between your entrée and main

MAINS & SIDES

Pomegranate glazed spatchcock, roasted beetroot, smoked freekeh, garlic purée

Roasted Barramundi, sauce rojo, labneh, spinach

Beef rib, chimichurri, cauliflower purée, red wine jus, crispy wild rice

Spring green risotto, lemon ricotta, salsa verde, pistachios

Slow cooked salmon, mussels, zucchini & peas, prawn bisque

Duck leg confit, onion & poppy seeds soubise, red cabbage, panchetta, cherry reduction

Slow roasted lamb shoulder, spiced chickpeas, honey & rosemary jus

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Crispy potatoes, coconut & horseradish dressing, dill salt

Butter leaf lettuce, champagne vinaigrette

Roasted cauliflower shawarma, tahini, pickled onion, mint

Green vegetable medley, goats curd, sauce verde, crispy garlic

Grilled cabbage, labneh, grapefruit, almonds

Roasted eggplant, peppers reduction, coriander, pine nut crumble

DESSERTS

Strawberry gum meringue, lemon curd, strawberry whipped ganache

Chocolate and coffee tart, chocolate mousse, coffee crèmeux, hazelnut praline

Coconut lime namelaka, passionfruit, coconut crumble

Classic chou, apple compote, miso, caramelised white chocolate

Mascarpone mousse, peach confit, raspberry gel

Burnt honey mousseline, mandarin jelly, thyme crumb



COCKTAIL MENU

CANAPES

Roasted beetroot and goats curd tartlet, walnuts, honey

Freshly shucked oysters, smoked mignonette

Smoked salmon, miso crème fraîche, rice cracker, nori

Kingfish ceviche, smoked tomato salsa, coriander

Marinated peppers, tahini, lavosh, balsamic pearls

Beef tartare, pickled cucumber, chilli oil, onion crisp

Potato, pea & parmesan croquette, anchovy mayo

Pekin duck gyoza, spring onion, black vinegar

Brazilian chicken coxinha, chimichurri

Braised lamb, corn tostada, pico de gallo

Smoked eggplant and chèvre tartlet, olive tapenade

Crispy prawn, nam jim sauce, coriander

SUBSTANTIAL ITEMS

Pulled beef slider, pickles, relish, American mustard, cheese

Beer battered flathead, tartare sauce

Steamed pork buns, peach kimchi

Falafel slider, harissa mayo, sumac onions

Spiced chicken taco, pineapple salsa, adobo sauce

BOWL ITEMS

Spring green risotto, lemon ricotta, salsa verde

Crispy calamari, pepperonata, soft herbs

Crispy cauliflower shawarma, tahini, pickled onion

Chinese pork bolognese, egg noodles, spring onion

Slow roasted lamb shoulder, spiced chickpeas, honey & rosemary jus

SWEET CANAPES

Strawberry gum meringue, lemon curd, strawberry whipped ganache

Chocolate and coffee tart, chocolate mousse, coffee crèmeux, hazelnut praline

Coconut lime namelaka, passionfruit, coconut crumble

Classic chou, apple compote, miso, caramelised white chocolate

Mascarpone mousse, peach confit, raspberry gel

Burnt honey mousseline, mandarin jelly, thyme crumb

A TOUCH MORE

ADDITIONAL CANAPÉS	\$8EA
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SUBSTANTIAL ITEMS	\$12EA
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BOWL ITEMS	\$16EA
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SWEET CANAPÉ	\$10EA
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MENU ADDITIONS

LUXURY ADD ONS

OYSTER BAR \$23PP

Inclusive of freshly shucked oysters, elegantly displayed on ice and served with a selection of refined accompaniments.

SEAFOOD BAR \$50PP

SEAFOOD PLATTERS \$60PP

Inclusive of freshly shucked oysters, prawns, salmon, kingfish, roe, octopus and accompaniments.

GRAZING TABLE \$20PP

GRAZING PLATTERS \$20PP

Includes a selection of local Australian cheese, cured meats, antipasto vegetables, and accompaniments.

ARTISAN CHEESE TABLE \$20PP

ARTISAN CHEESE PLATTERS \$20PP

Includes a selection of local Australian cheese with crackers and accompaniments.

LATE NIGHT ADD ONS

LATE NIGHT SNACK \$12EA

Your choice of a roving substantial item to be served towards the end of the evening.

Additional staffing fee of \$300 applies

LATE NIGHT PIZZA \$25EA

Features a mix of our most popular toppings including Margherita, Calabrese, Mushroom, and Ham, served roving for guests to share.

Additional staffing fee of \$300 applies

TIRAMISU TOWER

Includes a 4 tier dessert tower featuring our signature house-made tiramisu coupe glasses, available in two service sizes:

- 30 glasses \$440
- 55 glasses \$800

Additional servings may be added for \$15ea.





BEVERAGE PACKAGES

OUR HARRIETT BEVERAGES ARE THOUGHTFULLY CURATED TO SHOWCASE OUR CLASSIC WINE SELECTION, ALONGSIDE PREMIUM BEERS AND REFINED NON-ALCOHOLIC BEVERAGES.

TWO BESPOKE BOTTLED-WINE PACKAGES ARE AVAILABLE FOR YOUR CONSIDERATION.

CLASSIC

WINES SERVED BY CARAFE

Prosecco, Italy
 Grenache Blanc, Nagambie
 Chardonnay, Yarra Valley
 Rose, Mornington Peninsula
 Pinot Noir, Yarra Valley
 Shiraz, Heathcote

Current selection is subject to change

DELUXE

+\$10PP

SPARKLING WINE SELECT ONE

Harriett NV Blanc de Blanc
 Mitchelton NV Sparkling Rose Cuvée,
 Nagambie VIC

WHITE WINE SELECT TWO

Preece Pinot Grigio, 2022
 King Valley VIC
 Harriett Chardonnay, 2023
 Preece Riesling, 2023
 Nagambie VIC
 Mitchelton Vine to Wine Sauvignon Blanc,
 2020 Mornington Peninsula VIC

ROSE INCLUDED

Harriett Rose, 2024

RED WINE SELECT TWO

Harriett Shiraz, 2024
 Mitchelton Cabernet Sauvignon, 2020
 Nagambie Single Vineyard VIC
 Rob Dolan True Colours Pinot Noir, 2023
 Yarra Valley VIC
 Save Our Souls Sangiovese, 2020
 Yarra Valley VIC

PREMIUM

+\$20PP

SPARKLING WINE SELECT ONE

NV Clover Hill Tasmanian Cuvée, TAS
 Harriett NV Blanc de Blanc
 Fairbank Methode Ancestrale Sparkling
 Rosé, 2020 Bendigo VIC

WHITE WINE SELECT TWO

Ocean Eight Pinot Gris, 2022
 Mornington Peninsula VIC
 Gembrook Hill Sauvignon Blanc, 2022
 Yarra Valley VIC
 Mac Forbes Riesling, 2022
 Strathbogie Ranges VIC
 Mitchelton Vine to Wine Oak Barrels
 Chardonnay, 2020 Yarra Valley VIC

ROSE INCLUDED

Whispering Angel Rosé de Provence, 2020
 Provence France

RED WINE SELECT TWO

A.E.R Pinot Noir, 2020
 Mornington Peninsula VIC
 St Huberts Pinot Meunier, 2022
 Yarra Valley VIC
 Toolleen Shiraz by Mitchelton, 2019
 Heathcote VIC
 Rob Hall Cabernets, 2021
 Yarra Valley VIC

BEER

BEER SELECT TWO

Stone & Wood Pacific Ale, Australia
 Carlton Draught, Australia
 Kosciuszko Pale Ale, Australia

NON-ALCOHOLIC

NON-ALCOHOLIC INCLUDED

Selection of Soft Drinks
 Selection of Juice
 Tea and Barista Coffee

ELEVATED NON-ALCOHOLIC +\$5PP

McGuigan Zero Alcohol Sparkling Wine
 Harriett house-made mocktails
 Lyre's Amalfi Spritz
 Lyre's Gin & Tonic
 Carlton Zero
 Heaps Normal Quiet XPA



BAR ADDITIONS



EXTEND THE FESTIVITIES

PRE CEREMONY BEVERAGES \$15PP

Includes 30 minutes of sparkling wine and beer service, prior to your ceremony.

ADDITIONAL HOURS \$20PP

Extend your reception for an additional 60 minutes with your chosen beverage package. Fee applies per person, per hour, through to midnight at the latest.

SPIRITS

BASIC SPIRITS PACKAGE \$25PP

5 hours of basic spirits service in addition to your selected beverage package.

PREMIUM SPIRITS PACKAGE \$38PP

5 hours of premium spirits service in addition to your selected beverage package.

CORKAGE ON SPIRITS \$50EA

Corkage fees includes glassware, service, staffing and mixers.

Maximum 6 x 750ml bottles.

SPIRITS TAB ON CONSUMPTION

CHAMPAGNE

CHAMPAGNE HOUR FROM \$50PP

One hour of champagne service in addition to your selected beverage package.

CHAMPAGNE TOWER \$550

Includes 5 tier tower made up of 55 glasses with sparkling wine from your selected beverage package.

COCKTAILS

SEASONAL COCKTAILS \$16EA

SIGNATURE COCKTAILS \$20EA

COCKTAIL HOUR \$29PP

One hour of seasonal cocktail service in addition to your selected beverage package.

COCKTAIL TOWER \$1000

Includes 5 tier tower with 55 glasses and your choice of: Pomegranate Cosmo, Classic Margarita, or Gimlet.



THE NEXT STEPS

A SNAPSHOT OF WHAT IS TO COME...

BOOK A WEDDING TOUR

Let's organise a time for you to come and explore the property. We'd love to take you on a personalised wedding tour to see all of our beautiful spaces.

REVIEW YOUR PROPSAL

Once we have a few more details from you, we'll prepare and send through your tailored wedding proposal.

SECURE YOUR WEDDING DATE

To make it official, we'll secure your date with your signed event contract and a \$5,000 non-refundable deposit.

START ENVISIONING

Now the fun part begins - the planning! Once your wedding is confirmed, we will share all the incredible resources at our disposal, to ensure you have all the information you need.

MEET THE TEAM

A few months before you wedding, we will introduce you to your dedicated wedding planner, who will guide you through the finer details and bring all of your plans together. This is also the perfect time to join us for your menu tasting, a great opportunity to experience Harriett after dark as it truly comes alive.

Hosted by our dedicated wedding team, the evening unfolds under our signature lights while you enjoy a curated tasting of our food and beverage selections.

YOUR WEDDING DAY!

Imagine finally walking down the aisle, celebrating with friends and family as everything unfolds seamlessly and subtly around you. We can't wait to be by your side, to bring your dream day to life, exactly as you imagine!

AN INDICATION OF WEDDING TIMINGS

During daylight savings your ceremony can be held from 5.00pm with drinks and canapés to follow at 5.30pm. Typically your day will unfold as follows:

- 4.30pm Guests begin to arrive
- 5.00pm Ceremony to commence
- 5.30pm Canapés begin, 5hr beverage package commences
- 6.15pm Guests seated & reception formalities to begin
- 10.30pm 5hr beverage package concludes, guests to depart

Earlier ceremony times may be possible outside of daylight savings. Please speak with our wedding team to confirm the best timings for your day.

You are welcome to extend beyond 5 hours, for \$20 per person, per hour. This fee would apply for all guests in attendance, except children.

All beverage packages may run for a maximum of 7 hours through to midnight at the latest.







FINER DETAILS



SECURITY

Security is required for all weddings to assist with the management of guest movement. A fee of \$400 per guard applies. Groups over 150 require 2 guards.

SUPPLIER ACCESS & STYLING

Supplier access is guaranteed 2 hours prior to the event start time for set up of band/DJ, AV, flowers and decorations. Closer to the date; if the space is available, an earlier time may be arranged.

All items and equipment must be removed at the conclusion of the event.

Hubert Estate will provide and set up tables, chairs, table linen, napkins, cutlery, crockery and glassware for your event.

Flowers and other decorations are not included and are to be arranged externally at your own cost.

Candles are permitted in venue however glass sleeves and a base must be used.

TERMS & CONDITIONS

The menus listed in this package may be subject to change before your wedding day.

Minimum food and beverage spends are applicable. Please speak to our team to confirm the spend for your desired date.

If the minimum food and beverage spend specified in the contract is not met, the balance will be charged as venue hire.

Prices are subject to change.

All weddings and events at Hubert Estate are subject to our Terms and Conditions outlined in your event contract.

CEREMONIES

Say 'I do' every day of the year. Wedding season is all year round at Hubert Estate. Opt for a mid-week or winter wedding date and enjoy exclusive savings and inclusions.

If you would like to host your ceremony on site, a ceremony fee of \$2,500 applies.

CELLAR DOOR

The St Huberts Cellar Door is an option to host drinks & canapés for up to 120 people. Additional fees apply, speak with our wedding team for more information. Subject to availability, and not available on Saturdays.

IMAGES THANKS TO:

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