



Bianchet

YARRA VALLEY



Welcome to Bianchet Yarra Valley, and congratulations on your engagement!

Celebrating your special day at Bianchet Yarra Valley, you're surrounded by one of the oldest vineyards in the Yarra Valley, with stunning views, as well as fabulous photo opportunities post ceremony.

We offer a stunning setting for your ceremony, photographs and your reception, all in the one place.

Start your big day in our bridal suite, celebrating with a bottle of bubbles before beginning your ceremony in our gazebo, overlooking the vines and stunning vistas of the Yarra Valley.

Our dedicated wedding staff are here for you, from beginning to end, with expertise of over 30 years in the Yarra Valley and weddings.

Our Executive Chef and his experienced team would be more than happy to discuss your menu selections, and help create a night to remember, with no one leaving hungry!

With everything in the one location, Bianchet Yarra Valley is the ultimate wedding venue, on the city fringe and gateway to the Yarra Valley.



Bianchet

YARRA VALLEY



SPECIAL PROMOTION

All wedding bookings made before 30th November 2019 will receive an all-inclusive price of \$150 per person.

This promotion includes; ceremony on-site, bridal suite use, canapés, your choice of individually plated 3 course, or feast 3 course packages, cakeage, 2 night's accommodation on site & 5-hour Bianchet beverage package.

Call or email us today to arrange a site inspection and discuss your wedding or event requirements.

e. admin@bianchetwinery.com.au
p. (03) 8288 1844

The Food

Food Brings people together, so when you choose Bianchet Yarra Valley, you can rest assured we serve excellent quality food.

Following are some of our standard packages, however, we are always happy to work on a bespoke package to ensure your wedding is just what you envisioned.

We have a variety of options to work with, starting with a traditional sit-down menu, moving to a more casual style sharing style we call feasting menu.

The Beverages

Unlike most wineries in the Yarra Valley, we are not going to restrict you to just our wines. There are some fantastic local wineries around that we like to support by pouring their products alongside our own.

This means we have more flexibility, and we are able to serve local, high quality beer and wine from some of the best producers in the Yarra Valley.



Bianchet

YARRA VALLEY

Sit Down Dinner Options

Price includes house made sourdough, side dishes on the table, and wedding cake cut and served on platters

Please select 2 items from each course, served alternating

2 courses \$59

3 course \$74

Entree

Marinated scallop & Yellowtail Kingfish, crème fraiche, Japanese pickled fennel

Seafood tasting plate: Salt & pepper fried calamari, wood roasted prawns, cured kingfish
all served individually garnished

Stuffed chicken ballotine, smoked eggplant purée, date and chili purée, herb salad

Beef carpaccio, pine nuts, fried capers, cornichons, parmesan, parsley & lemon dressing, house made grissini

Wild mushroom tortellini, truffle, hazelnut dressing, spinach, salted ricotta

Main

Roasted barramundi, mussels, pippies & prawns, samphire, bouillabaisse sauce

Roasted lamb rack, crushed baby peas, eggplant, lamb shoulder beignets, anchovy, red wine jus

Char grilled Black Angus eye fillet, French style mash, red wine poached carrots & beef jus

Roasted loin of pork, braised cabbage parcel, caramelised pear, witlof & apple cider jus

Char grilled chicken breast, almond pesto, leek and lentil ragout

Pan fried house made gnocchi, king brown mushroom & broad beans, enoki, Parmigiano Reggiano

Dessert

Mascarpone panna cotta, pistachio & almond crumble, brioche ice cream

Macerated strawberries, poached peaches, macadamia praline & raspberry sorbet

Triple chocolate cake, candied popcorn salted caramel ice cream

Madeira cake, caramelised white chocolate, lemon curd passionfruit sorbet

Bianchet Gaytime; white chocolate mousse, crushed peanuts, nougat, chocolate caramel



Bianchet

YARRA VALLEY

Canapé and finger food packages

Perfect for those more casual weddings; which give you more time for mingling and dancing!

Canape pricing

2 choices, 4 pieces per person	\$16pp
4 choices, 6 pieces per person	\$30pp
6 choices, 9 pieces per person	\$40pp
10 choices, 15 pieces per person	\$50pp

Vegetarian - Cold

Goats cheese, parmesan shortbread, rockmelon

Baked truss tomato, tapenade, Yarra Valley goat's cheese, basil

Salt baked beetroot, ricotta, and walnut (gf)

Watermelon, smoked fetta, candied lemon, olive

Vegetarian - Hot

Wild Mushroom & parmesan arancini

Zucchini schnitzel, tomato jam, rocket pesto

Tomato Tarte Tatin, onion jam & salsa salmoriglio

Baked Swiss Browns, Parsley Crumb, Goats Curd

Substantial items

Extra 5pp, per item

Flame grilled king prawn Caesar salad

Wood grilled barramundi and scallop, cauliflower, pork crumbs (gf)

Braised Lamb Shoulder, grains, pomegranate, spiced yogurt

Wood grilled Zucchini, lemon and mint risotto

Wood fired pizza, full range of flavour

Meat - cold

Yarra Valley beef carpaccio, Ortiz anchovy, capers, apple remoulade (gf)

Venison, Juniper, Crème Fraiche, Beetroot Biscuit

Duck rilette, cornichon, cabbage marmalade, croute

Shredded chicken, chilli, lime, snake bean, betel leaf

Pork terrine, pickles, tapioca nori cracker (gf)

Meat - Hot

Peking Duck Pancake, Hoi Sin, cucumber, shallot

Confit & Fried chicken wings, Romesco, almond

Beef and bacon House Sausage Rolls, tomato dip

Braised Pork steam buns, pickled cucumber,

Seafood - Cold

Yellow Fin Tuna on Filo, Pickled Green Chili, Sesame

Marinated scallop, cucumber, burnt lime, salmon roe

Kingfish pastrami, wasabi, pickled cucumber, peanut (gf)

Salmon tartare, togarashi, calamari cracker

Prawn rice paper roll, satay dipping sauce

Seafood - Hot

Marinated King Prawn, Rosemary Skordalia (gf)

Crab & Sweetcorn Arancini, Tarragon

Prawn Sesame Toast

Salmon Cakes, lime, salmon caviar



The Feast

This can be served on the table, or grazing style

(All mains come served with salads, vegetables, and condiments)

2 Courses \$59

3 courses \$74

Shared Starters:

House made sourdough, and cultured butter.

Salt baked beetroot, golden raisins, olives, cultured cream, hazelnuts.

Miso cured Yellowtail kingfish, fennel, ginger beer, watermelon.

Gin Cured salmon, cucumber, tonic jelly, lemon

Shared Mains:

Beef Wellington: Grass fed local 'little creek' Porterhouse, wrapped in spinach, bacon, crepe and puff pastry, cooked to medium rare.

Slow roast pork belly, stuffed with onion, rice, and spices, with roasted apples, and cider sauce

Pea, mint and spinach risotto, finished with parmesans and goat's cheese

Shared Desserts:

Desserts are served in easy to handle portion, on roaming platters, or on guest tables

Mascarpone panna cotta, pistachio & almond crumble, brioche ice cream

Triple chocolate cake, candied popcorn salted caramel ice cream

Madeira cake, caramelised white chocolate, lemon curd passionfruit sorbet

Bianchet Gaytime: white chocolate mousse, crushed peanuts, nougat, chocolate caramel



Beverage Packages

(based on 5 hours service)

Bianchet Package \$45pp

Tap Beer: Furphy

Sparkling: Dal Zotto Prosecco King Valley

White Wine Yarra Valley Vino Pinot Grigio

Red Wine Yarra Valley Vino Pinot Noir

Fable Package \$60pp

Tap Beers: Hargreaves Hill & Furphy

Bottled Cider: Coldstream Brewery Apple Cider

Sparkling Wine: Rob Dolan Blanc de Blanc & Dal Zotto Prosecco

White Wines: Soumah Wines Pinot Grigio & In Dreams Chardonnay

Red Wines: Arfion Wines Pinot Noir & Tokar Estate Cabernet Sauvignon

All packages include soft drink, juice and light beer

In addition to these packages, we are more than happy to put together a bespoke package

Optional Upgrades

Bride and Groom Cocktails \$15pp

Your selection of 2 cocktails, available for 1 hour post ceremony

Post ceremony drinks (1 hour service) \$10pp

An extension of your 5 hour package, to cover post-ceremony/pre dinner photography time