



Seville Hill
Yarra Valley



weddings & functions

'AMONGST THE ELMS' WEDDINGS AND FUNCTIONS

Set amongst the shade of the English Elms and a terraced lawn garden with spectacular views of neighbouring mountains, make for an idyllic setting on your special day. Our platform overlooking the picturesque countryside offers a peaceful location for your wedding ceremony with ample garden area for family and guests to attend.

Following the ceremony, guests can enjoy a unique outside dining experience under the towering elms, by candle light beneath the stars.

Alternatively, inside the Winery makes for an ideal and relaxed setting for the reception comfortably seating up to 150 guests with room to dance.

Venue Hire

For your special day we offer you the exclusive use of Seville Hill winery at a cost.

Function Times

Here at Seville Hill, you can opt to have a lunch or evening ceremony and reception. Of course we tailor each event to your individual requirements and will work with you to create an amazing event to remember for a lifetime.

We recommend a 1pm or 6pm start for the reception and we allow four and a half hours with service of alcohol concluding at 10.30pm with an 11pm closing of evening events. If you would like to celebrate your ceremony prior to the reception please allow 30 minutes within the four and a half hours or if you would like to extend your function times to include your ceremony this can be arranged.

The Ceremony

Here at Seville Hill ceremonies can be held on the platform, overlooking the stunning blue tinged mountains beyond. The terraced garden area offers optimal elevation and ample area for family and friends to watch on. How spectacular it would be celebrating under the shade of towering elms in the crisp summer air, surrounded by your loved ones, saying 'I do' to the person you will share the rest of your life with.

Following the Ceremony, Sparkling wine and beverages can be served, upon request, to guests whilst enjoying the stunning views. A selection of selections of canapés (see menu options), are also available to be enjoyed post ceremony.

Ample seating can be provided for guests to be seated during the ceremony. A signing table and two chairs will be provided for the ceremony. Sound equipment including microphone and speakers can be provided for the ceremony. A red carpet to the platform can also be made available at an additional price.



Reception

When it comes to the location of your reception and dining area, you can select from a few different options.

Option One.

Outside garden celebration

During the warmer months, why not dine under the towering elms on the grassed garden area. Tables and chairs can be arranged and food served in a unique garden party celebration. Enjoy dining under the moonlight night sky whilst guests enjoy delicious food prepared by our team of Chefs.

Seville Hill have available white trestle tables, green garden chairs and white damask linen. If you require particular seating requirements, this would be quoted upon and be priced accordingly. Please see our list of preferred suppliers for equipment, flowers, decorations, bonbonnières etc.

Option two.

Inside the winery

As guests move from the ceremony area inside the winery they will notice the subtle aromas of French oak and red wine. Dining in our winery alludes to a rustic, authentic atmosphere. Enjoy the ambience surrounding you as you dine amongst the barrels by candlelight in our working winery.

Seville Hill have available white trestle tables, green garden chairs and white damask linen. If you require particular seating requirements, this would be quoted upon and be priced accordingly. Please see our list of preferred suppliers for equipment, flowers, decorations, bonbonnières etc.

Please refer to catering options for pricing on menus.



Option three.

Marquee area

To make the most of the stunning views and outside atmosphere in the cooler months, you may consider the use of a marquee. A marquee can be assembled in the grassed garden area.

Prices on marquee hire will vary according to size required. For example, a marquee including full silk liner, seating 60 guests, would cost upwards of \$3000.

If you require particular seating, tables, chair covers, linen and flooring, this would be quoted upon your requirements and be priced accordingly. Please refer to catering options for menus.

Option four.

Celebrate with a cocktail event

For cocktail style events you can select to utilise the two areas, we design a canapé menu around your selections allowing for 6 pieces per person with a variety of 4 canapés. The canapé menu and beverage list below contains the varieties to select from. Cocktail weddings are based on a three-hour event. Allowing one hour for the ceremony and two hours for drinks and canapé service.



Catering options and menus

At Seville Hill, we offer a range of dining options including stand up/ cocktail style, sit down dining, banquet style dining as well as a gourmet BBQ buffet or spit roast buffet.

Additional extras

If you would like to arrange for your own catering company for any of the below catering options, you are more than welcome. An additional cost per head would be charged for the use of our kitchen facilities. A list of equipment is available upon request.

Canapés

It may interest you to include some canapés to be served to guests during the post ceremony celebration along with beverages.

For Pre dinner canapés we ask you to select a variety of 4 canapés allowing 6 per person for the forty minutes of service.

(Canapés are listed on the menu page)

Option 1.

Cocktail

For Cocktail style events, we design a menu around your selection of 6 canapé varieties, then allow for 10 pieces per person. The menu page contains the varieties to be selected from. Cocktail weddings are based on a three-hour event. Allowing one hour for the ceremony, plus two hours drinks and canapé service.

Option 2.

Gourmet BBQ Buffet Style

We also offer a Gourmet BBQ that will include prawns, Lamb and chicken as well as a choice of three fabulous homemade salads.

The BBQ will be presented on a buffet table for guests to come up and help themselves.

Option 3.

Spit Roast Buffet Style

A spit roast is often a great way to celebrate a wedding, birthday or anniversary. Included in this package is a choice of two roast meats and four salads that will be presented on a buffet table for guests to come up and self serve. Please see the menu page for choices.



*Option 4.**Sit down***conditions apply*

If you are looking at a sit down menu, you can choose either;

- 2 course-entrée and main or main and dessert
- 3 course- entrée, main and dessert

Side salads will be served to the centre of the table for guests to enjoy.

The menu can be served alternately to guests, for this you would need to select two dishes for each course from the menu page. See menu selections below.

* We recommend for parties of 30 or more guests reception and functions to be held in the Winery.

*Option 5.**Banquet Style*

A very traditional way to celebrate a wedding is to dine with a banquet style menu. This means that the dishes are served on platters, to the centre of each table. Guests can then serve from the platters onto their own plates. This style of dining is a very social means of encouraging family and friends to mingle, chat and share. As a far less formal way of dining, banquet style is the perfect way to celebrate an occasion such as a wedding, engagement or birthday. You can select from the menu page, three dishes for entrée and four dishes for main course.

Prices are as follows;

- 2 course-entrée and main
- 3 course- entrée, main and dessert

We would also recommend long tables of 20 or more for this style of dining to really get the most out of the experience. See menu selections below.

Children under 8 years of age can be catered for with a meal - \$15 per child

Please see our menu pages below to make your menu selections.



Canapé/ cocktail menu:

We recommend you select a variety of hot, cold and vegetarian canapés to enjoy. (Gluten free can be arranged)

- Smoked salmon and cream cheese roulade
- Mini bruschetta with reduced balsamic and Yarra Valley Fetta
- Homemade chicken, port and rosemary pate with Melba toast
- Spicy Meatballs with hot tomato sauce
- Warmed mixed olives
- Mini Quiches
- Marinated Chicken drummets
- Crumbed Lamb cutlets with homemade tzatziki
- Salt and pepper prawns with aioli
- Zucchini flowers stuffed with couscous and feta

Sit down and banquet menus

Entrée selections

All dishes highlighted with a star can be adapted for banquet style dining.

- Asian chicken and prawn salad*
- Homemade bruschetta with roasted capsicum, sun dried tomatoes and Yarra Valley Fetta (v)*
- Tender calamari with a light Asian salad and a coriander and lime dressing*
- Malaysian beef satay skewers served with steamed rice and peanut sauce*
- Garlic & Chilli marinated prawns with baby spinach & bean shoot salad*
- Zucchini, caramelised onion & parmesan Frittata (v)
- Tuscan bean soup with crusty bread (v)

Main selections

All dishes highlighted with a star can be adapted for banquet style dining.

- Barramundi fillet with a dill dressing and Seville Hill sparkling beurre blanc*
- Grilled Eye Fillet with a medley of roasted vegetables finished with a red wine reduction*
- Moroccan marinated Lamb back strap with spinach and chat potatoes*
- Chicken fillets marinated in light herbs served on sweet potato and ratatouille*
- Roast Chicken Maryland with almond & mint served with chat potato and seasonal vegetables*
- Ricotta & parsley filled Mezzelune pasta with fresh tomato & basil sauce & grated parmesan (v)
- Grilled vegetable stack (Vegetarian)

Dessert

All dishes highlighted with a star can be adapted for banquet style dining.

- Vanilla Bean Pannacotta with berry compote
- Berry Custard Tart with mascarpone
- Tiramisu
- Ricotta Cheese cake with chocolate sauce
- Lemon Tart
- Mixed Yarra Valley Berries with gelato (seasonal)
- A selection of mini desserts *
- A selection of 3 Matured Cheeses & condiments – Jindi matured cheddar, Jindi camembert & Jindi Shadows of Blue*



Gourmet BBO Menu:

- Garlic and Chilli Prawns
- Garlic, rosemary & thyme marinated Lamb Back strap
- Spinach, Bacon & Cheese filled roast Chicken

- Mixed Garden salad with virgin olive oil & Seville Hill red wine vinegar
- Beetroot salad with virgin olive oil and fresh herbs
- Desiree potato roasted with Vine tomato & balsamic

Spit Roast menu:

Choice of 2 Roast Meats & 4 Salads

- Roast Beef
- Roast Lamb
- Roast Chicken
- Roast Pork

Salads include (Please select 3)

- Savoy cabbage coleslaw
- Roast pumpkin, spinach, fetta and pine nuts
- Roquette, blue cheese (gorgonzola), fresh pear and walnuts
- Couscous and roma tomato
- Green garden salad with balsamic
- Potato with celeriac and herb dressing
- Greek salad with marinated olives and Fetta

Children's meal - \$15

- House made, traditional Crumbed Chicken schnitzel, salad and Chips, followed by gelato as dessert.



At Seville Hill winery, we create and produce some fantastic wines that are available for you to enjoy during your wedding, birthday or other celebration.

We suggest that you select two white wines and two red wine varieties to be available for the day. Sparkling can be provided for post ceremony celebrations from the bar and can also be available upon request during the reception. The sparkling is also very popular during a toast and other formalities such as speeches. For all our current wines, please see list below.

A selection of beers can be made available at the following cost;

- Imported beer
- Crown
- Carlton Draught or VB
- Light Beer

If you have requests for particular beer, please let us know. No spirits will be supplied or served.

A variety of soft drinks and juices can be made available.

We also provide a fruit punch to be served just after the ceremony upon request. Punch, Soft drinks and Juices will cost \$2.50 per glass/ serve.

All beverages will be charged on a consumption basis. A minimum deposit of \$2000 is required for the supply of alcohol to be paid three weeks prior to the event. The account for the balance is to be settled at the conclusion of the function.

Complimentary Tea & percolated Coffee will be available throughout the course of the event.

Wine List

2008 Sparkling Chardonnay Pinot Noir \$35.00

This elegant sparkling wine is made using the traditional varieties of chardonnay and pinot noir picked from the cooler areas of the Yarra Valley, then left to mature over a period of time in the traditional methode champonoise style. A finely structured wine, rich and creamy with persistence in flavour.

2010 Rose \$18.00

Berry aromas fill the nose with floral overtones and hints of cherries. Following through to the palate these flavours are enhanced by a clean crisp finish. Serve chilled anytime.

2010 Sauvignon Blanc \$22.00

Bright white gold with green tinge, this Sauvignon Blanc displays characters of green bean and gooseberries that follow through to a full palate of asparagus, light citrus flavours and a pineapple finish.

2009 Unoaked Chardonnay \$18.00

This unoaked chardonnay displays aromas of ripe white peaches with hints of lime and citrus. The palate is filled with the flavours of tropical fruit with hints of grapefruit and cloves. The finish is very clean and crisp.



Beverages

- 2006 Reserve Chardonnay \$25.00
Buttery vanillin oak and spice fill the nose with characters of quince, pear, almond and fig. Flavours of almond, fig, honey, citrus and spice further enhance the complexity of this wine on the palate. The finish is soft with melon and citrus overtones.
- 2006 Merlot \$25.00
Medium brick red in colour. The nose is filled with blackberry, dark cherry, mint and cloves with violet overtones. The palate displays characters of blackberries and dark cherry flavours followed by spice, vanillin and charry oak characters framed by lively tannins.
- 2005 Cabernet Sauvignon \$25.00
Bright crimson to ruby red in colour. A complex bouquet of dark berry fruits, cherries, vanilla, violets with hints of cinnamon and spice. The silky smooth palate reflects the ripe berry fruit, sweet cherry flavours with touches of blackberry, mocha, spice and maraschino cherries. These flavours are beautifully integrated with slight French oak characters framed by soft tannins. An elegant wine to be enjoyed now or later with long term cellaring.
- 2006 Pinot Noir \$30.00
Garnet in colour. This wine exhibits blackberry and raspberry fruit aromas with hints of spice, musk and violets. The palate is enhanced by flavours of musk, blackberry, maraschino cherry and almond. Soft tannins frame the fruit with a clean finish. Though excellent drinking now this wine will continue to develop with further cellaring.
- 2006 Reserve Shiraz \$30.00
Deep garnet in colour, this Reserve Shiraz displays the aromas of blackberries, dark cherries and vanilla with hints of black pepper and spice. On the palate are flavours of blackberry, mulberry and maraschino cherries with hints of black pepper and vanilla. This wine is well structured and framed by the subtle flavours of oak and lively tannins.
- 2005 Vintage Port \$30.00
Deep rich violet in colour. Aromas of dark cherries, coffee and toffee following through to the silky soft palate enhanced by flavours of rich dark chocolate and orange, dried sultanas and spices. The finish is lifted and warm.

Music

Music can be arranged for the event by our music director Christopher D'Aloisio. Christopher is a well-known Melbourne Jazz musician and regularly performs in the Yarra Valley. He is available to help you with all your music requirements from Jazz to Rock and even DJ's. please refer to our preferred suppliers list for Christopher's contact details. Alternatively you can arrange your own music requirements.



Payment

A deposit of 25% is required to secure the booking.

A further 25% is to be paid 12 weeks prior to wedding.

Final payment is to be made 3 weeks prior to wedding.

Final numbers are to be confirmed 3 weeks prior to wedding.

A minimum deposit of \$2000 is required for the supply of to be paid by 3 weeks prior with the final beverage balance to be finalised at the conclusion of the function.

Cancellation policy requires notification to be made as soon as possible.

The 25% deposit to be forfeited if cancellation is made prior to 12 weeks before date.

The 50% deposit to be forfeited if cancellation is made within the 12-week period.

Any deposit made with hire companies outside our control is solely your responsibility.



Preferred Suppliers List

Music:

Contact: Christopher D'Aloisio
Email: chris@husslemedia.com.au
Phone: 0407 643 284



Equipment Hire:

Company: Betta Party Hire
Contact: Jan Moody and Angela Moody
Address: Factory 8/91 Beresford Rd, Lilydale, 3140
Phone: 9735 5774



Transfers:

Company: Yarra Valley Specialty tours and transfers
Contact: Donna Pegg or Ian Hudston
Address: Warburton
Phone: 5966 2466



Company: Yarra Valley Concierge
Contact: Sandy Coull
Address: Gruyere
Phone: 0421247848



Catering:

Company: K&R Harrop catering services. (Yarra Valley Deli and Wine Bar)
Contact:
Address: 372 Warburton Hwy Wandin
Phone: 5964 2533

Celebrants:

Company: Barbara Beames Celebrant
Contact: Barbara
Phone: 0402 065 819

Company: Janet Hussey
Contact: Janet
Phone: 0407 007 144



Florists:

Company: Wandin Florist
Contact: Andrea
Address: Shop 384, Warburton Hwy, Wandin, 3139
Phone: 5964 3840



Company: Blooming Brides
Contact: Rita Feldmann
Phone: 0417 114 444



Cakes:

Company: Alison Louise Designer Cakes
Contact: Alison Louise
Phone: 0413 535 294

Accommodation:

Company: Bundaleer House
Contact: Josie D'Aloisio
Address: 8 Paynes Road, Seville
Phone: 5964 3284



Company: Wild Cattle Creek
Contact: Heather
Address: 473 Warburton Hwy, Seville
Phone: 5964 4755 or 0407 368 663



Company: Ainsworth Estate
Address: 110 Ducks Lane, Seville, VIC 3139, Australia
Phone: 5964 4711



Company: Yarra Valley Motel
Contact: Fiona & Frank Vaughan
Address: 418-420 Maroondah Hwy, Lilydale VIC 3140, Australia
Phone: 9735 3000



Company: Lilydale Motor inn
Contact: D'Aloisio Family
Address: 474 Maroondah Hwy, Lilydale VIC 3140
Phone: 9739 3900

Company:
Yarra Valley Visitor Information Centre and accommodation booking service
Contact: Margaret Baker
Address: The Old Courthouse, Harker Street, Healesville 3777
Phone: 5962 2600

