

Mt Rael Retreat



Healesville Yarra Valley

Mt Rael Retreat Restaurant 3777

Wedding Packages

The Yarra Valley has fast become one of the most coveted wedding and event destinations within Victoria.

Positioned high above the Yarra Valley Restaurant '3777' at Mt Rael Retreat offers a unique and chic setting for your special occasion.

The amazing panoramic mountaintop views, combined with delicious food, beverages, and our professional staff promise an occasion to remember.

We can cater for an intimate dinner, cocktail party, tapas or soiree of your choice.

We are able to accommodate up to 100 guests for an a-la-carte menu.

Tapas style is designed and recommended for numbers between 80 and 150 guests. Each bowl dish is equivalent to an entrée. A casual yet hip and funky way to celebrate your wedding.

We are able to accommodate up to 150 guests for a cocktail party. We suggest an on-site consultation be arranged so we will be able to quote accordingly as each persons requirements vary.

We offer menu and beverage packages to suit the most discerning and budget conscious alike.

Mt Rael Retreat offers six contemporary styled suites.

We highly recommend an on site meeting with our restaurant manager to discuss your special occasion.

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Lunch/Dinner - Tapas

Lunch \$110 p/p

Package Includes:

Venue hire from midday until 4pm

Professional staff for the duration of the function

Linen

4 hour beverage package (a) sparkling, beer, wines & soft drinks

3 course lunch with a choice of two dishes to be selected from the menu

Tea/coffee, petit fours

Dinner \$130 p/p

Package Includes:

Venue hire from 6pm to 12 midnight

Professional staff for the duration of the function

Linen

5 hour beverage package (a), sparkling, beer, wines, soft drinks

Canapés on arrival (Chef's selection) with pre-dinner drinks

3 course dinner with a choice of two dishes to be selected from the menu

Tea/coffee, petit fours

Tapas Lunch \$110 p/p

Package Includes:

Venue hire from midday until 4pm

Professional staff for the duration of the function

Linen

4 hour beverage package, sparkling, beer, wine, soft drinks

Tapas style bowl dish with a choice of 4 dishes to be selected from the menu

Tea/coffee, petit fours

Tapas Dinner \$120 p/p

Package includes

Venue hire from 6pm to 12 midnight

Professional staff for the duration of the function

Linen

5 hour beverage package, sparkling, beer, wines, soft drinks

Canapés on arrival (Chef's selection) with pre-dinner drinks

Tapas style bowl dish with a choice of 5 dishes to be selected from the menu

Tea/coffee, petit fours

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Please Note:

- We are happy to hold a date for 7 days. If the date is not confirmed within this time frame the date will be cancelled.
- A signed copy of the function agreement policy must be forwarded with a deposit of \$1,000.00 to secure a function within 10 days of a booking being confirmed.
- The total balance is payable 10 days prior to the function date.
- The deposit is fully refundable up to 2 months prior to the function date and 50% up to 1 month.
- Payments may be made by direct credit, cheque, cash, or credit card. Payments made by credit card will incur an additional 2.5% charge to cover merchant fees.
- All prices are inclusive of GST.
- Final numbers must be confirmed 10 days prior.
- Children up to the age of 12 years old will be charged at \$40 p/p.
- Mt Rael Retreat is available for garden ceremonies from 5pm. Should you require the venue prior to 5pm an additional charge of \$1,000.00 applies, Friday, Saturday & Sunday.
- Should you require the venue exclusively of an evening you must also reserve all 6 accommodation suites situated at Mt Rael Retreat. The rate per room, per night is from \$200 to \$350. The total cost of 6 suites is \$1,580.00. Accommodation costs do not make up the minimum spend for exclusive venue hire.
- Additional accommodation, we recommend Susan's in the Valley, go to www.susansinthevalley.com.au or contact Yarra Valley Tourism Centre on 5962 2600.

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The following minimum costs apply

Should you not meet the required minimum spend, choice of wine packages (b) or (c) are available

- Lunch - December to March

Monday to Friday	\$5,000.00
Saturday	\$6,500.00
Sunday, Public Holidays & Long Weekends	\$8,500.00

- Lunch - April to November

Monday to Friday	\$4,000.00
Saturday	\$5,500.00
Sunday, Public Holidays & Long Weekends	\$6,500.00

- Dinner - December to March

Monday to Friday	\$5,000.00
Saturday	\$7,500.00
Sunday, Public Holidays & Long Weekends	\$5,000.00

- Dinner - April to November

Monday to Friday	\$4,000.00
Saturday	\$5,500.00
Sunday, Public Holidays & Long Weekends	\$4,000.00

We can also recommend the following services to facilitate your wedding.

- Local florist – Bron Bron Janga. A very creative and respected florist, specializing in weddings highly recommended – Ph 5962 4226
- Civil Marriage Celebrant – Cheryl Miller – Ph 9735 5018 mobile 0419 504 835
- Andy's Nightmoves DJ Services – Andy or Carol ph 0418 360 191, 03 9736 1870
- Flute Duo Background Wedding Music – Kerri 0408 351 713 Gabby 0438 557 384
- Blue Tango, David Richard and Lynne Gough. www.bluetangoduo.com Ph 9439 1695
- Hot Rod Heaven – Chris & David Cox ph 9789 4488
- High Society Limousines – Nancy or Liz ph 9739 5991, 9739 5992
- Rotary Bus Service – 59621110 or Regional Bus Shuttle Service – 0400652028

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Lunch/Dinner - Order of Service

12noon – 4pm

Wedding Duration

11:30am

Guests Arrive

12noon – 12:20

Ceremony

12:20 – 12:50pm

Photos taken during beverage service

12:50pm

Guests seated for lunch

1:30pm

Entrées served

2:15pm

Main course served

3pm

Cutting of the cake

3:15pm

Desserts & coffee served

4pm

Conclusion

6pm – 12 midnight

Wedding Duration

5pm

Guests Arrive

5:30pm

Ceremony

6pm

Canapé & Beverage Service

6:45pm

Guests seated for dinner

7:30pm

Entrées served

8:15pm

Main course served

9pm

Dessert Served

9:30pm

Cutting of Cake/Tea & Coffee Served

11:45pm

Bar Closes

12midnight

Function Concludes

This is a suggestion only

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Wedding Menu Summer 2007 / 2008

To Start (please choose two entrees)

Wagyu bresaola, Turkish bread croutê, spiced hummus, tomato and parsley salad

Zucchini carpaccio, Buxton smoked trout, mint labne, sourdough crumbs, Yellingbo extra virgin olive oil

Crab and tarragon terrine, preserved grapefruit chutney, toasted coconut flakes

Confit whole baby tomato tart, onion marmalade, Yarra Valley Dairy goats cheese, basil leaves

Sicilian style pan-fried duck livers, marinated bell peppers, muscatel grapes, pinenuts, sherry vinegar

To Continue (please choose three mains including the vegetarian option))

Slow poached free range chicken breast, sweetcorn fritter, grilled cotechino sausage, Dijon mustard sauce

Lamb noisettes, sautéed spätzle, lettuce and peas, rosemary jelly

Garlic crusted veal cutlet, niçoise style salad, sauce remoulade

Roasted eye fillet steak, pan-fried gnocchi, rocket, bacon lardons, ricotta, reduced balsamic jus

Crispy fried eggplant, toasted Waterwood farm walnuts, watercress, Greek yoghurt dressing

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Wedding Menu Summer 2007 / 2008 (continued)

Something Extra

New season potatoes, lemon, garlic & parsley butter

Sautéed beans and cucumber, dill crème fraiche

Summer lettuce leaves, raspberry vinaigrette

To Finish (please choose two desserts)

Silvan Estate summer berry pudding, housemade clotted cream

Passion fruit parfait, orange glaze, lime madeleines

Gingerbread, semifreddo zabaglione, caramelised pineapple and coffee syrup

Cheese selection served with fruit toast, water crackers, mango jam

To Follow

Kimbo espresso style coffee & selection of T2 teas served with petit fours

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Tapas Style Menu

Savoury suggestions

Carpaccio of Yarra Valley rainbow trout, crispy capers, fennel, watercress, fresh horseradish

Goats cheese raviolo, asparagus veloute, candied prosciutto, and asparagus and walnut salad

Grilled lamb fillets marinated in oregano, served with pearl barley braise

Thai green chicken curry with pilaf rice, bean shoots and coriander

Braise red wine oxtail with risoni

Rich beef, pearl onions and mushroom ragout

Sliced duck breast served on baby leeks, orange salsa

Grilled polenta with eggplant peperonata, basil mayonnaise

Smoked salmon with buckwheat noodle salad, tomato and chilli jam

Wild mushroom risotto with Persian fetta

Sweet suggestions

Lemon delicious pudding with local raspberry ice cream

Poached rhubarb and Tamarillo with clotted cream

Semifreddo zabaglione with caramelised pears and treacle

Citrus fruit salad baked sheeps milk yoghurt, pistachio biscotti

Please select 5 bowl dishes

***Additional bowl dishes - \$10 per bowl
Menus subject to seasonal availability***