



# WEDDINGS

CELEBRATIONS THAT SPARKLE



COURABYRA WINES

Image credit: Corrina & Dylan



Credit: Roslyn Clare

## YOUR BIG DAY

Let's make it memorable and stress-free

During the fresh burst of buds in spring, for a long lunch on a summer's afternoon, to see the rich colours of autumn or when there's snow on the peaks and a fire in our cosy restaurant, Courabyra Wines can host any event in our spacious and stunning location.

For a sparkle in the glass as well as on the ring finger, our vineyard provides a scenic backdrop for unforgettable weddings, and is perfect for milestone birthdays and family gatherings.

We are here to help you along this personal and amazing journey. This should be fun, exciting and stress free.

We cannot wait to help you have the most special and memorable day at Courabyra Wines.



# VENUE

Where the journey begins.

Sun-kissed summer vows, or romantic winter elegance, we have spaces for all seasons. Let us work with you to find the perfect backdrop for your unforgettable day.

## Weddings + Private Functions

1) Cellar Door Inside

- Capacity // 46 sit down

2) Outside Deck & Verandah

- Capacity // 125 sit down or cocktail

3) Indoor Event Space

- Capacity // 125 sit down or cocktail

- Event space with full bar available

// Exclusive Venue Access (available for option 1, 2, and /or 3). A venue hire fee of \$3000 applies

## Corporate Packages

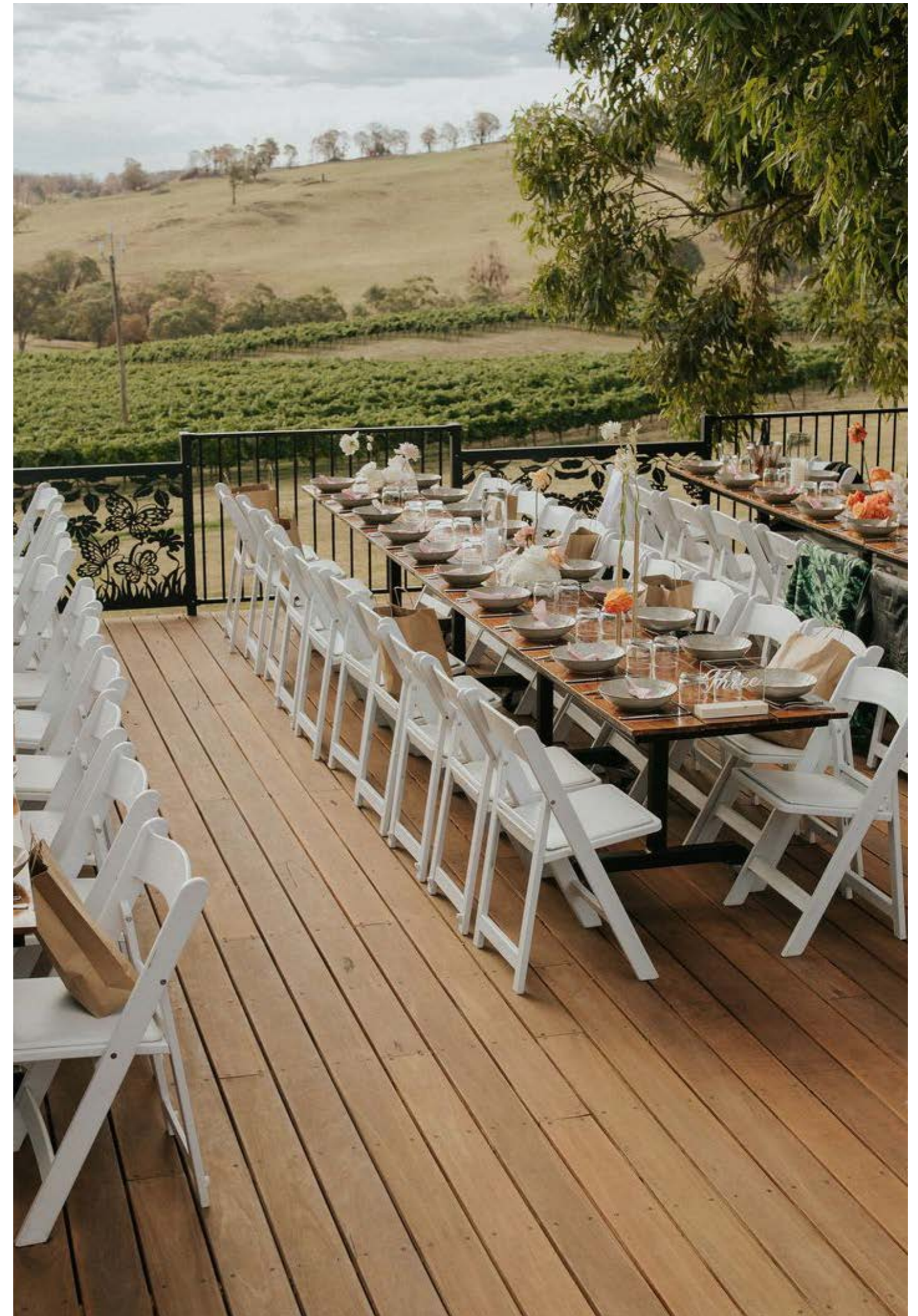
Indoor Event Space – Corporate packages

- Includes PA system, projector/screen, wi-fi

- Catering packages available on request

- Room hire // \$150 per day

- Room hire // \$650 per week (5 days, Mon - Fri)





# FOOD

## // Ceremony

Canapes – Cheese Platter & Three Hot Options \$32 PP  
Celebratory drink at Service - Sparkling from \$12/Glass  
Ceremony Vineyard Booking Fee \$800

## // Reception Option 1 - \$90 PP

Canapes – Three hot options & Three cold options  
Main – Two Options  
Dessert – Two Options  
Plating of Wedding Cake  
OR  
No dessert option, plating & service of Wedding Cake only - \$80 PP

## // Reception Option 2 - \$106 PP

Canapes – Four hot options & Four cold options  
Main – Three Options  
Dessert – Three Options  
Plating of Wedding Cake  
OR  
No dessert option, plating & service of Wedding Cake - \$96 PP

## // Additional items

LOVE Letters, Heart & Hooks Hire \$200  
Wine Barrel Hire \$40 each  
Chair Hire – on request  
Bridal Picnic Package – on request

// Prices are correct at time of publishing for 2025 weddings. Future pricing is subject to change.

## // Reception Option 3 - \$130 PP

A Large Grazing Board  
Canapes - Five Options  
Entrée – Two Options  
Main – Three Options  
Dessert – Three Options  
Plating of Wedding Cake  
OR  
No Dessert option, plating & service of Wedding Cake - \$122 PP

## // Canape Option 4 - \$106 PP

Cheese Platters  
Platters - Canape Only – Eight Options  
Dessert – Four Options  
Plating & Service of Cake  
OR  
No Dessert option, plating & service of Cake - \$96 PP

# DRINKS

## // Ceremony Option

Celebratory drink at Service - Sparkling from \$12/Glass  
Beer or Cider \$10  
Non-alcoholic options available

## // 4 Hour Drinks package - \$70 PP

1 NV Sparkling Wine  
2 White Wines  
2 Red Wines  
2 Beer Choices  
Non-alcoholic options available  
\$15pp for every additional hour

## // 6 Hour Drinks package - \$100 PP

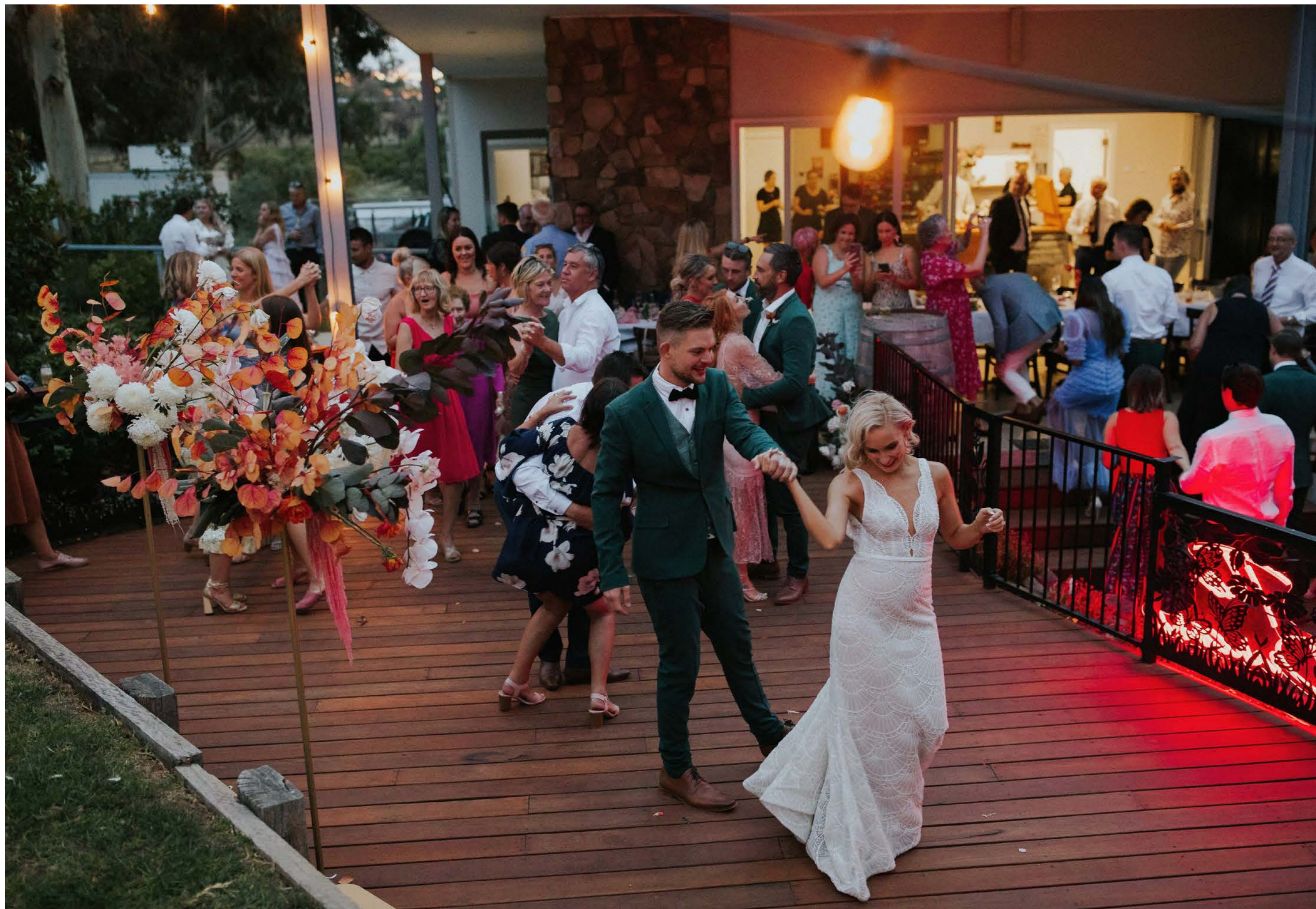
2 NV Sparkling wine  
2 white Wines  
2 Red wines  
2 Beer Choices  
Non-alcoholic options available  
\$15 pp for every additional hour

## // Bar Tab

A Bar Tab can be arranged prior to the reception with a limit/price set by the client. A Bar Tab may also be organised for the reception instead of a Drinks package with a minimum price of \$30 PP. Other options can be organised for the addition of spirits and the Bridal party choices.

Courabyra Wines is a Licensed Premise ONLY – NO BYO allowed

// Prices are subject to change based on your beverage selection.



# CUISINE

We want to make sure everything from the lead up to the day to the food and drinks, to the late night dancing is exactly what you planned.

Below we have provided a sample menu. We also are more than happy to work with you on anything specific you were hoping to be available for your wedding.

## // Hot and Cold Canapes

Arancini

Potato & Chorizo Balls

Garlic Prawn Skewers (GF)

Zucchini Fritters with Smoked Salmon (GF)

House-made Sausage Rolls

Smoked Salmon Terrine (GF)

Rice Paper Rolls (VEG option, GF)

Lamb Kebabs (GF)

Chicken Satay Kebabs (GF)

Caramelised Onion, Beetroot, Goats Cheese Tartlets

Pork, Apple & Fennel Meatballs (GF)

Mini Beef Sliders

Chicken, Feta & Quinoa Meatballs (GF)

Paninis

Croquettes – Vegetable or Chicken

## // Large Grazing Board

Smoked Meats, Cheeses, Dips, Quince paste, Onion Jam, Olives, Fruit, Crackers & Bread

## // Entrée

Garlic Chilli Prawn Pasta

Soup of your choice – Minestrone, Roast Pumpkin, Spiced Moroccan Lentil Soup

Roast Vegetable Stack with House-made Tomato Sauce (VEG, GF)

House-made Ravioli with Roast Pumpkin, Pine Nuts & Spinach

Thai Red Satay Chicken Skewers on Coconut Rice (GF, DF)

Salt & Pepper Squid

Croquettes – Vegetable or Chicken

Roast Pumpkin Steak (GF)

Stuffed Portabella Mushroom (GF)

*Please note that if you have any dietary requirements or speciality food needs we can discuss these options with you.*

## // Mains

Chicken Roulade stuffed with Brie Cheese and Quince Paste wrapped in Prosciutto, served with Hassle-back Potatoes & Roast Vegetable Stack (GF)

Slow Cooked Pork Belly, Smashed Potatoes in Garlic Butter, Pea Purée with Apple Brandy Sauce (GF)

Beef Brisket with Mushrooms and Red Wine Jus, served on Sweet Potato Puree & Broccolini (GF)

Chicken Katsu with Japanese Slaw

Fillet of Duck with Pinot and Orange Jus served with Duck Fat Roasted Potatoes and Julienne Beetroot & Carrot Salad (GF)

Roast Vegetable Stack with Green & Potatoes (VEG , GF)

Beef Bourguignon served on Potato Puree & Seasonal Vegetables

Chicken in White Wine and Caper Sauce, served with Potato Gratin & Seasonal Greens (GF)

Honey Miso baked Salmon Fillet, served on Rice & Seasonal Greens (GF)

Dukkah Crusted Lamb Cutlets/Rack & Roast Vegetable Salad (GF)

Chicken, Capsicum, Chickpea & Chilli on Couscous

Beef/Chicken/Vegetable Curry with Spiced Rice (GF)

Slow Cooked Moroccan Lamb, Sweet Potato on Couscous & Yoghurt Dressing

Osso Buco served with Saffron Risotto & Gremolata

Eye Fillet Steak with Herb Butter, Potato Pavé & Greens (GF)

Chicken Wellington stuffed with Spinach and Mushrooms, served on Potato Pomme & Greens

Herb Crusted Barramundi on Roast Vegetable Salad (GF)

Glazed Pork Belly on Mash with Cabbage & Apple Slaw

Rissoto Cakes with House-made Tomato Sauce & Whipped Fetta (VEG , GF)

## // Dessert

Sticky Date Pudding with Caramel Sauce & Ice Cream

Chocolate Brownie with Chocolate Ganache & Ice Cream (GF)

Vanilla Bean Custard Tart with Cream

Apple Crumble Tart with Ice Cream

Key-lime Pie with Cream

Dessert Platter 3 Mini Tartlets

Pavlova with Berries and Cream (GF)

Baked Cheesecake with Cream

Dessert Share Platters  
– assortment of bite-sized desserts

OR Wedding Cake Served as Dessert

# MAKE IT HAPPEN

If you would like to discuss your date preference or if you have any questions we would love to hear from you.

// Location

805 Courabyra Rd Tumbarumba

[www.courabyrawines.com](http://www.courabyrawines.com)

// Contact

Cathy Gairn

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// Opening hours

Thursday – Monday 11.00am – 5.00pm

Friday & Saturday Evenings 6pm – 9.30pm



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