



*Seville Hill*  
*Yarra Valley*



weddings & functions

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# '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, makes for the ideal 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 beneath the stars.

Alternatively, inside the Winery amongst the French oak barrels makes a relaxed setting for the reception with ample room to dance.



## Function Times

Seville hill offers you the option for either a lunch or evening ceremony and reception. We tailor each event to your individual requirements and will work with you to create your ideal day that will be remembered for lifetime.

We allow four and a half hours with service of alcohol concluding at 10.30pm with an 11pm closing of the evening's event. 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 time to include your ceremony this can be arranged. Maximum time allowed to be extended is 1 hour at a cost of \$880



## The Ceremony

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, imagine how spectacular it would be under the shade of towering elms in the crisp summer air, surrounded by your loved ones celebrating your special day.

We can provide seating for the ceremony or if you prefer white chairs may be hired. A signing table and chairs can also be provided for the ceremony; any decorations that you would like can be set up by our experienced staff. Sound equipment including microphones can be provided for the ceremony at a cost of \$150.

**Please note that the throwing of confetti is prohibited**

We do allow the use of rose petals or bubbles



## Reception

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

Seville Hill has available white trestle tables, chairs and linen. If you require particular seating requirements, this would be quoted on request and be priced accordingly.

Please see our list of preferred suppliers for equipment, flowers, decorations, etc.

### Outside garden celebration

During the warmer months, why not dine under the towering elms on the grassed garden area. A cocktail event is a great way for your guests to enjoy and celebrate your wedding on a warm sunny day or under the moonlight night sky.

Please refer to catering options for pricing on menus.

### 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.

### Celebrate with a cocktail event

A cocktail style event is perfect for that more relaxed feel; it allows your guests to liaise without the restriction of having to be seated at a table. This style events allows you to choose between or utilise the two areas (outdoor and in the winery), we design a canapé menu around your selections. Cocktail weddings are based on a four and a half hour event including ceremony.



## Catering options and menus

At Seville Hill, we offer a range of dining options including cocktail, alternating sit down and a banquet style dining experience.

### Cocktail

For Cocktail style events, we design a menu around your selection of 6 canapé varieties from the standard canapé list & 2 from the substantial canapé list.

Cocktail weddings are based on a four and a half hour event, including the ceremony.

Sweet canapés can be substituted with standard canapés.

A cocktail function is \$80 per person.



### Standard Canapé

- Buckwheat blini, smoked salmon with a caper crème fraiche (gf)
- Sour dough bruschetta with Roma tomato, buffalo mozzarella and fresh basil (v)
- Seared tuna, wasabi and avocado mousse, daikon (gf)
- Prawn, coriander and lime, crispy taco (gf)
- Caramelised onion tartlet, Yarra Valley fetta (v)
- Seared eye fillet on crisp potato roesti, horseradish cream (gf)
- Ricotta and basil filled zucchini flowers in a light tempura batter (v)
- Tuscan meatballs sub, melted mozzarella, Italian tomato salsa (gf)
- Chimichurri Tiger prawn and chorizo skewer (gf)
- Arancini of saffron and mozzarella (v)
- Homemade pork and thyme sausage rolls, tomato relish
- Malaysian satay chicken skewer (gf)
- Pizza; - Potato, rosemary and mozzarella with a confit garlic base (V)  
Italian sausage, parsley & bocconcini with a Napoli base
- Sweet corn, Manchego and jalapeno croquettes, guacamole (v)
- Potato, thyme and blue cheese croquettes, quince and caramelised onion relish (V)

### Substantial Canapé

- Salt and pepper squid, shoestring French fries, lemon aioli (gf)
- Jamaican jerk chicken tortilla, red cabbage, fresh tomato salsa, cilantro and lime mayo
- Cheese burger slider, dill and pickle mayo
- Lemon and oregano slow roasted lamb shoulder souvlaki
- Seared scallop, slow braised pork belly, corn puree, prosciutto dust (gf)
- Potato gnocchi, grilled exotic mushrooms, burnt butter and sage, Parmigiana Reggiano (v)

### Sweet Canapé

- Chocolate and cherry liquor mousse (gf)
- Lemon curd tartlet, blueberry compote
- Vanilla bean Pannacotta, lavender syrup (gf)
- Summer Berry deconstructed cheesecake



## Alternating sitdown

For this style of dining we can only cater for a maximum of 100 guests

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

- 2 course – entrée or canapés and main or main and dessert \$85 per head
- 3 course – entrée or canapés, main and dessert \$95 per head

There is the option to have 5 standard canapés served as an entrée if you prefer to take advantage of the outdoor views before moving into the winery.



Sides will be served to the centre of the table for guests to enjoy. The menu will be served alternately to your guests, for this you would need to select two dishes for each course from below.

### Entrée

- Pork, duck & pistachio terrine, baby endive salad, caramelised onion relish, toasted sour dough
- Seared scallops, corn puree, asparagus, crispy prosciutto (gf)
- Bruschetta of Tempura zucchini flower, Yarra Valley goats curd, heirloom tomatoes (v)
- Slow roasted 5 spiced pork belly, Asian salad, caramel glaze (gf)
- Seville Hill grazing platter; cured meats, terrine, imported and local cheeses, dips, marinated vegetables, olives, artisan breads

### Mains

- Whole roasted Lamb rack, potato dauphinoise, broad bean mash, rosemary infused jus (gf)
- Eye fillet, potato puree, roasted truss tomatoes, caramelised shallots, Reserve Shiraz jus (gf)
- Herb roasted chicken breast, cauliflower and potato mash, confit garlic sautéed sugar snap peas (gf)
- Pan seared snapper, crispy Kipfler potato, greens and Seville hill beurre blanc (gf)
- Grilled haloumi, eggplant puree, chargrilled king oyster mushroom, salsa Verde (gf, v)

### Sides

- Rosemary salted crispy potatoes (gf, v)
- Beans with confit chili and garlic (gf, v)
- Frisee, pear and goats cheese, Seville hill red wine vinaigrette (gf, v)
- Roquette, pinenut and parmesan (gf, v)

### Desserts

- Chocolate and cherry liquor mousse, cherry liquor jelly (gf)
- Lemon curd tart, blueberry compote, torched meringue
- Traditional Italian Tiramisu
- Eton mess, passionfruit curd, fresh summer berries, double cream (gf)
- Seville hill Merlot Poached pear Tart Tatin, vanilla bean mascarpone, praline crumble



## Banquet Style

A very traditional way to celebrate a wedding is to dine with a banquet style menu. Meals are served on platters to the centre of each table, guests 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 three dishes from the entrée and three dishes from the main course.



There is the option to have 5 standard canapés serve as an entrée if you prefer to take advantage of the outdoor views before moving into the winery.

Prices are as follows;

- 2 course-entrée or canapés and main \$90 per head
- 3 course-entrée or canapés, main and dessert \$100 per head

## Entrée

- Pork, duck & pistachio terrine, baby endive salad, caramelised onion relish, toasted sour dough
- Seared scallops, corn puree, asparagus, crispy prosciutto (gf)
- Bruschetta of Tempura zucchini flower, Yarra Valley goats curd, heirloom tomatoes (v)
- Slow roasted 5 spiced pork belly, Asian salad, caramel glaze (gf)
- Seville hill grazing platter; cured meats, terrine, imported and local cheeses, dips, marinated vegetables, olives, artisan breads

## Mains

- Seville hill Cabernet braised beef cheek, gremolata (gf)
- Lamb shoulder slow roasted with garlic and oregano, house made labneh, heirloom baby carrots (gf)
- Whole roasted baby barramundi with lemon, chilli, garlic and herbs (gf)
- Spring chicken roasted with turmeric and lemon, honey carrot puree (gf)
- Ravioli of exotic mushrooms, burnt butter and sage, Parmigiano Reggiano (v)

## Sides

- Rosemary salted crispy potatoes (gf, v)
- Beans with confit chili and garlic (gf, v)
- Frisee, pear and goats cheese, Seville hill red wine vinaigrette (gf, v)
- Roquette, pinenut and parmesan (gf, v))

## Desserts

- Chocolate and cherry liquor mousse, cherry liquor jelly (gf)
- Lemon curd tart, blueberry compote, torched meringue
- Traditional Italian Tiramisu
- Eton mess, passionfruit curd, fresh summer berries, double cream (gf)
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## Children

Children aged 3 - 12 year can be catered for at \$25 per child, this would include a main meal, dessert and drinks. Children above the age of 12 will be charged at adult prices. We do not charge for children under 3 years of age.

## Crew - \$35 per person

Any band members, DJ's, photographers, videographers or any other person associated with your function should be included as a guest if they are to be served a meal. A separate dining space can be arranged for any crew members.

## Something extra

If you would like to incorporate a cheese or antipasto platter at the start of your function or as a dessert later in the evening, an extra charge will apply.

\$28 per cheese plate \$30 per antipasto

(We can advise you on the appropriate number of platters for your function)

## Beverages

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 wines to be available for the day. Sparkling will be provided for post ceremony celebrations from the bar and will also be available upon during the reception..

A selection of beers can be made available;

- Imported or Craft Beers
- Local beers - Crown or Carlton Draught or VB
- Light Beer – Cascade Premium Light or Boags Light

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 will be available.

## Beverage Packages available;

### Premium Package -\$75

Imported and or Craft Beer – Light Beer – soft drinks – choice of 2 Red Wines (Shiraz, Pinot Noir or Cabernet Sauvignon or European varieties) and 2 White wines (Reserve Chardonnay, Sauvignon Blanc or Rose) and Sparkling Wine

### Standard Package - \$65

Local Beer – Light Beer – soft drinks - choice of 2 Red Wines (Pinot Noir, Cabernet Sauvignon or Merlot) and 2 White wines (Reserve Chardonnay, Sauvignon Blanc or Rose) and Sparkling Wine

## Consumption Package is also available

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





## 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 also to be confirmed 3 weeks prior to wedding.

Cancellation policy requires notification to be made as soon as possible.  
The 25% deposit will be forfeited if cancellation is made within 16 weeks before event date.  
The 50% deposit will be forfeited if cancellation is made within the 12-week period.  
Total amount paid will be forfeited if cancellation is made within the 3 weeks before the event date.  
Any deposit made with hire companies outside our control is solely your responsibility.

We \_\_\_\_\_ & \_\_\_\_\_

understand the payment and cancellation policy set out above and agree to those stated conditions and enter into a binding contract when the 25% booking deposit is made. Once a menu has been agreed on and arrangements confirmed, we also agree to pay a further 25% on issue of invoice. On final numbers prior to 3 weeks before the event we agree also to pay the balance on the final invoice.

We, the undersigned also agree not pursue any legal action to recoup any of the deposits paid in advance for our function at Seville Hill.

Name \_\_\_\_\_ Signature \_\_\_\_\_ Date \_\_\_\_/\_\_\_\_/\_\_\_\_

Name \_\_\_\_\_ Signature \_\_\_\_\_ Date \_\_\_\_/\_\_\_\_/\_\_\_\_



## Preferred Suppliers List

### Music:

Christopher D'Aloisio  
Email: [chris@creativecontrol.com.au](mailto:chris@creativecontrol.com.au)  
Phone: 0407 643 284



### Equipment Hire:

Betta Party Hire  
Address: Factory 8/91 Beresford Rd, Lilydale, 3140  
[www.bettapartyhire.com.au](http://www.bettapartyhire.com.au)  
Phone: 9735 5774



### Transfers:

Yarra Valley Specialty Tours and Transfers  
Address: Warburton  
Phone: 5966 2466



Yarra Valley Concierge  
Sandy Coull  
Address: Gruyere  
Phone: 0421 247848



### Celebrant:

Lee Jolley  
Phone: 0412 687 662  
[info@leejolleycelebrant.com.au](mailto:info@leejolleycelebrant.com.au)



### Florists:

Valley Blooms  
Call 0400 428 822  
[www.facebook.com/ValleyBloomsByJess](http://www.facebook.com/ValleyBloomsByJess)



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



Accommodation:

Dalblair Bed & Breakfast  
65 Ducks Lane, Seville.  
M: 0439 955 411  
P: 61(0)3 5961 9041  
E: enquiries@dalblairbnb.com.au



Wild Cattle Creek  
Address: 473 Warburton Hwy, Seville  
Phone: 5964 4755 or 0407 368663



Ainsworth Estate  
Address: 110 Ducks Lane, Seville  
Phone: 5964 4711



Yarra Valley Motel  
Address: 418-420 Maroondah Hwy, Lilydale  
Phone: 9735 3000



Lilydale Motorinn  
Address: 474 Maroondah Hwy, Lilydale  
Phone: 9739 3900



York on Lilydale  
Corner of York and Swansea Roads, Mt. Evelyn  
Phone: 9736 4000



Yarra Valley Visitor Information Centre and  
Accommodation Booking service  
The Old Courthouse, Harker Street, Healesville  
Phone: 5962 2600  
[www.visitarravalley.com.au](http://www.visitarravalley.com.au)



