



Your wedding day at The Farmer's Place

This is your day, and we're here to help make it just how you imagine it. We offer a paddock-to-plate experience by using locally sourced, seasonal produce.

This pack contains only a small sample of what we can do. Together, we aim to help you create a day for everyone to enjoy.



675 Anglesea Rd,
Freshwater Creek, 3217
0499 333 093
info@thefarmersplace.com.au

What we are going to do for you...

Our venue caters for different event styles, from formal dinners through to roaming cocktail parties starting at \$110 per person.

What's included in our packages:

Menus

Your choice of different menu styles. See the samples included in this brochure.

Beverage packages

Five hours of drinks served to your guests with several packages to choose from.

Cake, tea and coffee service

Silver cake knife and serving of your wedding cake. We also provide tea and coffee service.

Exclusive venue use

Five hours of exclusive use of our venue and gardens. We are open all year round, and our licence allows us to serve you and your guests until 10pm.

Venue set-up and pack up

We will set up all guest tables with linen tablecloths and napkins, skirted bridal table, cake serving and gifts table. All glassware, crockery and cutlery.

Sound system and music

We have a great dancefloor and sound system, which is suitable for live music or a DJ.

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Our menus

Our menus always reflect the local seasons. Our canapé and sampling plate options could include those listed below. When you talk to us about your preferences we'll create something that celebrates you and the best of the season.

COCKTAIL MENU

Hot dishes

Thai fish cakes with chilli & coriander dipping sauce
Baked mushrooms with gruyere & semi-dried tomatoes
Teppanyaki beef and vegetables
Spicy chicken quesadilla with capsicum salsa
Rosemary-infused lamb & capsicum skewer
Tuscan marinated crispy pork belly with apple sauce
Lamb fillet, pistachio stuffing wrapped in filo
Salt & pepper squid in a paper cone
Crispy goat cheese ravioli & miniature herb salad

Cold dishes

Aromatic Thai pork & roasted rice on crispy lettuce (served on spoons)
Smoked trout & cucumber roulade on light rye crostini
Tomato tarte tatin with smoked chicken & pesto
Parmesan and prosciutto grissini
Chicken rice paper rolls with sweet soy
Five-spice duck salad, served on spoons
Fresh oysters with sparkling chardonnay dressing

More substantial dishes

Rosemary encrusted lamb, summer salad of strawberries, beans, mint & raspberry vinaigrette
Spicy traditional Singapore noodles in a box
Gourmet mini beef burger with tomato relish
Pulled pork slider with slaw served in a mini brioche bun

Desserts

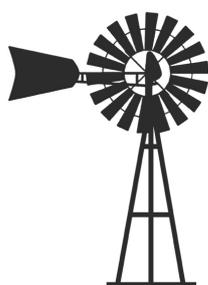
Tropical fruit skewers with passionfruit coulis
Strawberries with chilli chocolate fondue
Mini tiramisu
Traditional vanilla bean crème brûlée
Decadent chocolate Tart
Churros with hot chocolate pot
Mini strawberry cheese cake

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Let's get creative

Have another idea you'd like to explore? We love doing things differently. So, this is just a small sample of the menu options we can create. If you'd like to try something specific, run it past us. We'd love to help if we can.



FARM GRAZING MENU

We offer a range of buffet styles including a woodfired oven roast carvery, to outdoor barbecues and succulent spit roasts.

Carvery (Wood-fired meats)

Peppered-crust scotch fillet
Garlic & rosemary leg of lamb on the bone
Marinated free-range pork loin
Roasted chicken with garlic & herb stuffing
Turkey breast with orange & cranberry stuffing
Asian-marinated leg of lamb with vietnamese mint
Baked free-range ham with orange glaze

Outdoor barbecue

Grilled whole striploin of beef
Local fish fillets infused with Thai spices
Spiced lamb skewers
Haloumi cheese, marinated field mushrooms
Marinated baby octopus

Rustic spit roasts

We offer spit-roast options with local lamb, beef, chicken or pork served with vegetables from our wood-fired oven.

Our carvery, outdoor barbecue and spit roast options all come with salad and dessert, which can include the following:

Salads

Roasted beetroot and char-grilled capsicum
Sweet potato and potato with sour cream and chives
Red cabbage coleslaw
Rocket & parmesan with balsamic dressing

Desserts

Apple and rhubarb strudel
Tiramisu Cake
Hazelnut & wattle seed pavlova
Churros and hot chocolate pot
Mini gelato waffle cones

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Sit-down dinner menu

This can be a formal or casual occasion with a roaming entrée to start or a three-course sit-down dinner.

Entrées

Salt & Sichuan pepper seafood served with a coriander , cucumber and shallot salad.

Shitake mushroom ravioli with rocket & walnut pesto.

Crispy goats cheese tortellini with herb & pear salad.

Smoked chicken and cos lettuce salad
served with a parmesan aioli.

Salmon prepared 3 ways: Cured with garden-fresh herbs, lemon and mustard; hot-smoked in our wood-fired oven; and tartare marinated in whiskey, dill and honey.

Seasonal vegetable and smoked mozzarella terrine served with rocket salad & sticky balsamic dressing.

Main courses

Lamb loin poached in honey and rosemary mead, served with pumpkin puree, garlic potato mash finished with red current jelly.

Local fish poached in saffron & served with white wine sauce & Potarlington mussels with broccolini & parsley potatoes.

Grilled porterhouse steak with green peppercorn sauce, hand-cut chips, beans & baby carrots.

Boned leg of Chicken stuffed with a mushrooms, wrapped in prosciutto & served on a bed of Warragul greens & garlic mash.

Roasted herb-crust rack of lamb
on a bed of roast capsicum cous cous & smoked eggplant puree.

Desserts

Vanilla creme brûlée with orange & walnut biscotti.

Dark chocolate mousse with white chocolate and peppermint ganache & strawberry syrup.

Crispy apple and blackberry tortellini with vanilla bean gelato.

Honey-poached pear and spiced carrot cake.

Iced peach soufflé & raspberry compote.

Macadamia panna cotta with salted caramel sauce and macadamia nut praline.

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Drinks packages

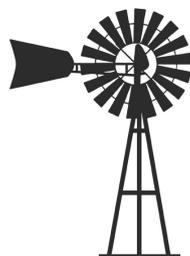
We proudly source all our beverages from local wineries and breweries.

Base Package

Sparkling
Choice of 3 wines
Light beer
Local craft beer on tap
Tea, coffee and soft drinks

Premium Package

Sparkling
Choice of 4 wines
Light beer
Local craft beer on tap
Tea, coffee and soft drinks



Other things we can help you with:

Flowers

Your flower arrangements can be delivered to us on the day or the day before and we will place them out for you. We recommend they arrive in vases to ensure they stay fresh.

Decoration and styling

We operate 7 days a week as a café and events venue. If you'd like to reimagine the space, this can be part of the package we can arrange for you. Marquees and other installations can be provided at an additional cost.

Photography

The photographers we work with are local to our area and know our venue. You're welcome to bring your own photographer and they will be able to access our venue for inspection prior to your wedding day.

Music

There are many talented musicians working in our local community. We are happy to provide suggestions for you. If you wish to create your own playlist, we can ensure this runs on our sound system.

Transport

If you need to transport your guests we can arrange mini bus and coach hire from one of our local suppliers.

Accommodation

We work with local businesses to help you with accommodating your out-of-town guests. From glamping on-site to luxury guest suites nearby, we can ensure everyone is well-rested before and after your big day.



Our commitment to you

While you're busy saying "I do", we have our own commitments to live up to. Not only do we provide you with a day to remember, we make it environmentally responsible. We are fortunate to live in a part of the world with incredible biodiversity and natural beauty. We aim to do our bit to keep it that way.

Our commitment is that when you choose to hold your wedding with us, we'll source the most sustainable, local and ethical products we can. We will seek out waste-free options, and ensure that your special day is beautiful, fun and respectful of our environment. Every choice we make has an impact. This is just one small way we can help change the world for the better.



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