



Weddings At Old Gippsstown

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211 Lloyd Street, Moe 3825

Old Gippstown is the perfect location for your wedding day, offering both Ceremony and Reception locations personally designed to make your day one to remember, why choose anywhere else?

Ideally placed in Moe, the Centre of Gippsland, set on 8 acres, with beautiful gardens and historic buildings, Old Gippstown will set a beautiful back drop for your special day. Old Gippstown has plenty of onsite parking and features two function areas designed to cater for small intimate gatherings through to extravagant dinner parties for up to 120 guests.

The main function room is surrounded by bifold doors and windows allowing you to bring the beautiful gardens and grounds into you event.

You aren't limited with choice when it comes to deciding on your ceremony location with Old Gippstown your choices are endless, we also don't have a limited capacity when it comes to guests for your ceremony.



Packages and Pricing

Ceremony only \$800

Prices based on a minimum of 50 People

Ashdale Package

3 Course Dinner

Reception Only \$125pp Ceremony & Reception \$135pp

Includes:

- Venue Hire
- Event Manager
- Dry Cleaning (table-cloths, napkins, bridal skirt)
- Use of our standard decorations (wooden centre pieces, candle holders, jam jars, wine barrels, lolly buffet jars, bird cage (wishing well)).
- Setup fee
- Cleaning Fee
- Insurances
- Ceremony Option – ceremony set up and use of park grounds for wedding photos.
- 4 hour bar service beer, wine & soft drink – guests to purchase spirits at bar prices (please note our liquor licence expires at 11pm, we require guests to be off the premises no later than 11:30pm)
- 3 course dinner – see catering options below:

Choice of Canapes or Soup - Main - Dessert

Canapes / Finger food served by staff for 1 hour this can be served after your ceremony or at the commencement of your reception (please indicate your selection below)

Main & Dessert served as alternate drop – includes Tea & Coffee station

PLEASE SELECT CHOICES OF MAIN AND DESSERT FROM THE MENU PACKAGE OPTIONS BELOW

ASHDALE CATERING Menu Options

SOUPS – Choose 2

Served with warm bread roll & butter

Chicken & Vegetable ☐

Thai Pumpkin w/ginger (vE) ☐

Potato/Leek & Bacon ☐

Minestrone (vE) ☐

Mushroom, Barley & Lentil (vE) ☐

CANAPES – Choose 4

Allowance 4 per person, most canapes & finger food are made in house with fresh, local and seasonal ingredients.

(v) vegetarian (vE) vegan Gluten Free options for some items

IMPORTANT – Select time of service

After ceremony ☐ TIME Commencement of Reception ☐ TIME

Arancini Balls ☐

Risotto balls, Tomato, Pumpkin & Basil, (vE) (gf) (hot)

Spiced Plum Meatballs ☐

Chargrilled Beef meatballs in a spiced plum sauce (hot) (gf)

Salsa & Brie Tarts ☐

Our own salsa with Brie in a crisp tart shell (cold) (v)

Chicken Goujons ☐

Chicken Breast Strips in a Panko Breadcrumbs (hot)

Spinach & Ricotta Parcels ☐

Bite sized flaky pastry filled with Spinach and Ricotta (hot) (v)

Smoky Avocado Crostini ☐

Crostini topped with avocado and smoky seasoning (cold) (vE)

Prawn Twists ☐

Whole prawn encased in crispy filo with coriander & garlic (hot)

Beef Sausage Rolls ☐

Mini sausage rolls served with our own tomato relish (hot)

Mini Quiches ☐

Quiche Lorraine mini (hot)

Smoked Salmon Crisps ☐

Toasted Turkish bread with smoked salmon and aioli (cold)

Frittata Bites ☐

Chargrilled vegetable & feta frittata (cold) (v) (gf)

Thai Biscuit with Veg ☐

Red Curry Biscuit with pickled vegetables (cold) (vE)

Chicken & Mushroom Pies ☐

Pies filled with chicken & mushroom in a creamy sauce (hot)

Pork & Chive Dumpling ☐

Aromatic steamed pork dumpling with chives (hot)

Mains - Choose 2

Beef Roast ☐

Roast Beef with potatoes, seasonal greens and sesame carrots

Atlantic Salmon ☐

Salmon Fillet served on mash with a ginger & lime glaze

Thai Beef Salad ☐

Tender beef slices, salad, peanuts and Thai dressing

Slow Cooked Beef Cheeks ☐

Slow cooked beef, served on couscous with glazed root vegetables

Chicken & Camembert ☐

Tender Chicken & camembert in filo served with rocket salad

Mozzarella Chicken Breast ☐

Baked Chicken breast with herbs & mozzarella & garden salad

Cider Braised Pork Loin ☐

Boneless slow braised loin served with Chinese greens on rice

Vegetarian Lasagne ☐

Seasonal Vegetables in rich napoli sauce served with a side salad

Creamy Garlic Prawns ☐

Whole prawns simmered in a creamy garlic sauce served on rice

Lamb Roast ☐

Roast Lamb with potatoes, seasonal greens and roast pumpkin

Desserts - Choose 2

Individual Parlovas ☐

Parlovas served with raspberry cream (GF)

Chocolate Brownie ☐

House made Brownies served warm with Baileys sauce

Sticky Date Pudding ☐

Served with butterscotch sauce & ice cream

Chocolate Mousse ☐

Creamy mousse served with strawberries & cream (GF)

Lime Cheesecake Slice ☐

Sponge based cheesecake with tangy lime topping

Apple Crumble ☐

House made Apple Crumble served with vanilla cream

Citrus Tart ☐

Tangy & creamy citrus Tart served with cream

Mango Cheesecake ☐

House made cheesecake with mango and toffee macadamias

Baked Rice Custard ☐

Creamy rice custard served with vanilla ice cream (GF)

Bread & Butter Pudding ☐

Fruity bread & butter pudding with ice cream

GLUTEN FREE – VEGETARIAN – VEGAN OPTIONS ARE AVAILABLE

The above options MUST be requested and confirmed 4 weeks prior to date.

All dietary requirements must be submitted at the time of confirmation please note if no dietary requirements are requested they will not be catered for.

Loren Package

2 Course Dinner

Reception Only \$115pp Ceremony & Reception \$125pp

Includes:

- Venue Hire
- Event Manager
- Dry Cleaning (tablecloths, napkins, bridal skirt)
- Use of our standard decorations (wooden centre pieces, candle holders, jam jars, wine barrels, lolly buffet jars, bird cage (wishing well)).
- Set-up fee
- Cleaning Fee
- Insurances
- Ceremony Option – ceremony set up and use of park grounds for wedding photos.
- 4-hour bar service beer, wine & soft drink – guests to purchase spirits at bar prices (please note our liquor licence expires at 11pm, we require guests to be off the premises no later than 11:30pm)
- 2 course dinner – see catering options below:

Choice of Canapes & Main – Soup & Main – Main & Dessert

Canapes / Finger food served by staff for 1 hour this can be served after your ceremony or at the commencement of your reception (please indicate your selection below)

Main & Dessert or Soup & Main served as alternate drop – includes Tea & Coffee station

*PLEASE SELECT CHOICES OF ENTRÉE/MAIN OR MAIN/DESSERT
FROM THE MENU PACKAGE OPTIONS BELOW*

LOREN CATERING Menu Options

SOUPS – Choose 2

Served with warm bread roll & butter

Chicken & Vegetable ☐

Thai Pumpkin w/ginger (vE) ☐

Potato/Leek & Bacon ☐

Minestrone (vE) ☐

Mushroom, Barley & Lentil (vE) ☐

CANAPES – Choose 4

Allowance 4 per person, most canapes & finger food are made in house with fresh, local and seasonal ingredients.

(v) vegetarian (vE) vegan Gluten Free options for some items

IMPORTANT – Select time of service

After ceremony ☐ TIME Commencement of Reception ☐ TIME

Arancini Balls ☐

Risotto balls, Tomato, Pumpkin & Basil, (vE) (gf) (hot)

Spiced Plum Meatballs ☐

Chargrilled Beef meatballs in a spiced plum sauce (hot) (gf)

Salsa & Brie Tarts ☐

Our own salsa with Brie in a crisp tart shell (cold) (v)

Chicken Goujons ☐

Chicken Breast Strips in a Panko Breadcrumbs (hot)

Spinach & Ricotta Parcels ☐

Bite sized flaky pastry filled with Spinach and Ricotta (hot) (v)

Smoky Avocado Crostini ☐

Crostini topped with avocado and smoky seasoning (cold) (vE)

Prawn Twists ☐

Whole prawn encased in crispy filo with coriander & garlic (hot)

Beef Sausage Rolls ☐

Mini sausage rolls served with our own tomato relish (hot)

Mini Quiches ☐

Quiche Lorraine mini (hot)

Smoked Salmon Crisps ☐

Toasted Turkish bread with smoked salmon and aioli (cold)

Frittata Bites ☐

Chargrilled vegetable & feta frittata (cold) (v) (gf)

Thai Biscuit with Veg ☐

Red Curry Biscuit with pickled vegetables (cold) (vE)

Chicken & Mushroom Pies ☐

Pies filled with chicken & mushroom in a creamy sauce (hot)

Pork & Chive Dumpling ☐

Aromatic steamed pork dumpling with chives (hot)

Mains - Choose 2

Beef Roast ☐

Roast Beef with potatoes, seasonal greens and sesame carrots

Atlantic Salmon ☐

Salmon Fillet served on mash with a ginger & lime glaze

Thai Beef Salad ☐

Tender beef slices, salad, peanuts and Thai dressing

Slow Cooked Beef Cheeks ☐

Slow cooked beef, served on couscous with glazed root vegetables

Chicken & Camembert ☐

Tender Chicken & camembert in filo served with rocket salad

Mozzarella Chicken Breast ☐

Baked Chicken breast with herbs & mozzarella & garden salad

Cider Braised Pork Loin ☐

Boneless slow braised loin served with Chinese greens on rice

Vegetarian Lasagne ☐

Seasonal Vegetables in rich napoli sauce served with a side salad

Creamy Garlic Prawns ☐

Whole prawns simmered in a creamy garlic sauce served on rice

Lamb Roast ☐

Roast Lamb with potatoes, seasonal greens and roast pumpkin

Desserts - Choose 2

Individual Parlovas ☐

Parlovas served with raspberry cream (GF)

Chocolate Brownie ☐

House made Brownies served warm with Baileys sauce

Sticky Date Pudding ☐

Served with butterscotch sauce & ice cream

Chocolate Mousse ☐

Creamy mousse served with strawberries & cream (GF)

Lime Cheesecake Slice ☐

Sponge based cheesecake with tangy lime topping

Apple Crumble ☐

House made Apple Crumble served with vanilla cream

Citrus Tart ☐

Tangy & creamy citrus Tart served with cream

Mango Cheesecake ☐

House made cheesecake with mango and toffee macadamias

Baked Rice Custard ☐

Creamy rice custard served with vanilla ice cream (GF)

Bread & Butter Pudding ☐

Fruity bread & butter pudding with ice cream

GLUTEN FREE – VEGETARIAN – VEGAN OPTIONS ARE AVAILABLE

The above options MUST be requested and confirmed 4 weeks prior to date.

All dietary requirements must be submitted at the time of confirmation please note if no dietary requirements are requested they will not be catered for.

Calagero Package

Cocktail / Finger Food

Grazing Table and Hot Finger Food

Reception Only

\$107pp

Ceremony & Reception

\$117pp

Includes:

- Venue Hire
- Event Manager
- Dry Cleaning (table cloths, napkins, bridal skirt)
- Use of our standard decorations (wooden centre pieces, candle holders, jam jars, wine barrels, lolly buffet jars, bird cage (wishing well).
- Set up fee
- Cleaning Fee
- Insurances
- Ceremony Option – ceremony set up and use of park grounds for wedding photos.
- 4 hour bar service beer, wine & soft drink – guests to purchase spirits at bar prices (please note our liquor licence expires at 11pm, we require guests to be off the premises no later than 11:30pm)
- Cocktail / Finger Food – see catering options below:

On arrival a grazing table of cheeses (3), crackers, cured meats, dried fruits, dips (2), breads, chocolate & antipasto vegetables.

Later staff will serve hot finger food. Finger food (av. 8 p/h) selected from canape list.

Includes a Tea & Coffee Station

Our cocktail dessert package may be added from \$7.50 p/h

*PLEASE SELECT CHOICES OF CANAPES FROM THE MENU PACKAGE
OPTIONS BELOW*

CALAGERO CATERING Menu Options

CANAPES – Choose 8

Allowance 8 per person, most canapes & finger food are made in house with fresh, local and seasonal ingredients.

(v) vegetarian (vE) vegan Gluten Free options for some items

IMPORTANT - Select time of service

After ceremony ☐ TIME Commencement of Reception ☐ TIME

Arancini Balls ☐

Risotto balls, Tomato, Pumpkin & Basil, (vE) (gf) (hot)

Spiced Plum Meatballs ☐

Chargrilled Beef meatballs in a spiced plum sauce (hot) (gf)

Salsa & Brie Tarts ☐

Our own salsa with Brie in a crisp tart shell (cold) (v)

Chicken Goujons ☐

Chicken Breast Strips in a Panko Breadcrumbs (hot)

Spinach & Ricotta Parcels ☐

Bite sized flaky pastry filled with Spinach and Ricotta (hot) (v)

Smoky Avocado Crostini ☐

Crostini topped with avocado and smoky seasoning (cold) (vE)

Prawn Twists ☐

Whole prawn encased in crispy filo with coriander & garlic (hot)

Beef Sausage Rolls ☐

Mini sausage rolls served with our own tomato relish (hot)

Mini Quiches ☐

Quiche Lorraine mini (hot)

Smoked Salmon Crisps ☐

Toasted Turkish bread with smoked salmon and aioli (cold)

Frittata Bites ☐

Chargrilled vegetable & feta frittata (cold) (v) (gf)

Thai Biscuit with Veg ☐

Red Curry Biscuit with pickled vegetables (cold) (vE)

Chicken & Mushroom Pies ☐

Pies filled with chicken & mushroom in a creamy sauce (hot)

Pork & Chive Dumpling ☐

Aromatic steamed pork dumpling with chives (hot)

COCKTAIL DESSERT OPTIONS

Choose 3 for \$7.50 p/h

4 for \$9.00 p/h

5 for \$11.50 p/h

Chocolate Mousse in a biscuit cup ☐

Mini Jam filled Donuts ☐

Citrus Tart ☐

Individual Cheesecake Slice ☐

Chocolate Mud Cakes with Peanut butter ganache ☐

Raspberry Pavlovas ☐

Petite Chocolate Eclairs ☐

Melting Moments ☐

White Chocolate & Rosewater Truffles ☐

Trifle in a cup ☐

Sticky Date Puds ☐

Caramel Tarts ☐

Ripplebrook Package

Reception Only

\$105pp

Ceremony & Reception

\$115pp

Includes:

- Venue Hire
- Event Manager
- Dry Cleaning (table cloths, napkins, bridal skirt)
- Use of our standard decorations (wooden centre pieces, candle holders, jam jars, wine barrels, lolly buffet jars, bird cage (wishing well).
- Set up fee
- Cleaning Fee
- Insurances
- Ceremony Option – ceremony set up and use of park grounds for wedding photos.
- 4 hour bar service beer, wine & soft drink – guests to purchase spirits at bar prices (please note our liquor licence expires at 11pm, we require guests to be off the premises no later than 11:30pm)
- Buffet Style Dinner – see catering options below:

Traditional roast with a choice of two meats, roasted rosemary potatoes, seasonal greens and sesame carrots OR a selection of salads including garden salad, coleslaw, beetroot & jacket potatoes. Staff will assist with serving the meats, guests can serve their own vegetables/salads. Included is gravy & warm dinner rolls and butter.

Includes a Tea & Coffee Station

EXTRAS

Grazing Table - \$10.50 p/h ☺

☐ Time of service

An abundance of cheeses (3), crackers, cured meats, dried fruits, dips (2), & antipasto vegetables, if you would like a grazing table prior to your reception, please speak to catering staff before booking.

Cocktail Desserts - from \$6.50 p/h ☺

☐

A selection of cocktail desserts served buffet style for your guests to enjoy. Choose from the options list. This can be added to any package.

Lemonade Stand - \$5.00 per head (☺)

☐ Time of service

House made Lemonade and chilled water for your guests to enjoy prior to reception.

Bubbles & Lemonade - \$9.00 p/h (☺)

☐ Time of service

Champagne served by the glass house for one-hour, self-serve homemade Lemonade & chilled water for your guests to enjoy prior to reception.

Lolly Stand - \$6.00 p/h (☺)

☐

An array of assorted lollies displayed in glass jars for guests to help themselves throughout the reception. It is possible to choose your favourites or staff can select for you.

Donut Wall - \$5.00 per head ☺

☐

Iced and Cinnamon Donuts for guests to help themselves after dinner. Can be colour themed.

Tea & Coffee Station - \$2.00 p/h ☺

☐

Self-serve tea & coffee. Cups & saucers & mugs, milk, all refreshed throughout the night as necessary.

Ice Cream Cart - (☺)

☐ Yes.. I would like a price estimate

We have vendors available for your Wedding to serve delicious Ice Cream & Gelato from a Vintage Ice Cream Cart, variable price depending on your preferred selections. Please let staff know on booking if you would like this service quoted.

Cake Cutting Service - \$2.50 per head ☺

☐ Strictly before 9pm.

If using your wedding Cake as a dessert, we can assist with the cutting. Cut cake will be placed on platters for your guests to help themselves. Bags will be available for take home cake.

IF YOU DO NOT OPT FOR THIS SERVICE, PLEASE ENSURE YOU HAVE ALL NECESSARY ITEMS TO CUT AND SERVE YOUR CAKE.

Cocktail Dessert Options – Choose 3 for \$7.50 p/h

4 for \$9.00 p/h

5 for \$11.50 p/h

Chocolate Mousse in a biscuit cup ☐

Mini Jam filled Donuts ☐

Citrus Tart ☐

Individual Cheesecake Slice ☐

Chocolate Mud Cakes with Peanut butter ganache ☐

Raspberry Parlovas ☐

Petite Chocolate Eclairs ☐

Melting Moments ☐

White Chocolate & Rosewater Truffles ☐

Trifle in a cup ☐