



WEDDINGS

EVENTS PRODUCED & SERVICED BY

essential

CATERING + EVENTS



WEDDINGS AT FOREST EDGE

Celebrate Your Love at Forest Edge!

Forest Edge is a stunning backdrop for unforgettable weddings — a serene, mountain-fringed escape nestled in the heart of Gembrook, Victoria. Surrounded by lush forest landscapes and panoramic views of the Warburton Ranges, our venue offers a breathtaking blend of rustic charm and natural elegance, perfect for couples seeking a wedding immersed in nature.

From the moment you enquire, our dedicated wedding coordinators will work closely with you to bring your vision to life. Whether you're dreaming of an intimate ceremony or a grand celebration, we'll ensure every detail is meticulously planned — from coordinating with trusted suppliers to setting up décor, place cards, bonbonnières, and those final personal touches.

At Forest Edge, your wedding is more than an event — it's a relaxed and memorable experience. Let us take the stress out of planning so you can focus on soaking up every magical moment with the people you love most.

Book a consultation with a Forest Edge wedding coordinator today, and start creating the day you've always dreamed of.

THE CEREMONY

Welcome to Forest Edge where nature, elegance, and romance come together to create the perfect setting for your wedding ceremony.

TERRACE GARDEN

Capacity: 30 seated + Standing space

The Terrace Garden offers a truly breathtaking setting for your wedding ceremony. Set high in the Dandenong Ranges, this elevated garden provides panoramic views across the Warburton and Yarra Range – making it one of the most picturesque locations in the region to exchange vows. Surrounded by beautifully manicured gardens, the terrace features lush hedges and sculpted topiary, and the altar is framed by a rustic timber arbour. Seating for 30 is provided with our black Americana chairs and ample standing space is available throughout the garden. For an added touch of elegance, you also have the option to include our matching black aisle runner.

FRENCH INSPIRED WINEBAR

Capacity: 30 seated + 50 Standing space

In the case of poor weather, the ceremony can seamlessly move indoors to the stunning French inspired Wine Bar, complete with oak beams, cathedral ceilings, stone fireplace, and bifold glass doors that open onto the same panoramic views of the ranges, maintaining the connection to the landscape. Seating for 30 is provided with our rustic cross-back chairs, plus additional standing space.

Whether under clear skies, soft mist or by the warmth of the fireplace, Forest Edge offers a setting that feels intimate and elevated for your wedding ceremony.

After the ceremony, guests are invited to enjoy refreshments while the newlyweds take advantage of the picture-perfect surrounds for photos. With the terraced garden and 20 acres of rolling hills beyond, Forest Edge is made for unforgettable moments.

Your ceremony isn't just part of the day it's the heart of it.



THE RECEPTION

Framed by panoramic views and bathed in natural light, this is where unforgettable moments begin.

MAIN RECEPTION ROOM

Capacity: 120 Seated Reception, 150 Cocktail Reception

The main dining room is a stylish blend of earthy charm and industrial elegance framed by floor to ceiling windows that offer sweeping views across the rolling Warburton and Yarra Ranges. The space is both warm with earthy textures and moody colours, and also bright with a full wall of windows, letting in the dramatic views.

Adaptable for a seated reception or cocktail style reception, the main room is flexible to suit your needs. The décor includes sandstone bar, decorative fireplace, subtle ambient lighting and neutral tones; letting the views and natural light take centre stage.



YOUR MAGICAL WEDDING DAY

Create timeless memories after your wedding ceremony with one of our dining options. Your wedding coordinator will work with you to bring every detail of your dream wedding to life.

OUR WEDDING PACKAGES INCLUDE THE FOLLOWING

- Dedicated Wedding Coordinator to guide and assist you throughout the planning journey.
- On-the-day Wedding Supervisor & Wedding Concierge
- Ceremony in the Terrace Garden or French-Inspired Wine Bar
- Access to the grounds for photography and videography, after your ceremony.
- Chef's selection of 4 finger food items, served after your ceremony in the Wine Bar.
- Main Reception space
- Private Bridal Retreat space
- Your chosen wedding dining package: 3-Course Plated Reception | 3-Course Shared Platter Reception | Cocktail Reception.
- White crockery, silver cutlery & glassware
- 5-hour unlimited beverage package
- Cut and plattering of your wedding cake
- Cake barrel & cake knife
- Tea & coffee station, served with dessert
- Set up of your small decor items, including place cards, menus, signage, tea light candles, bonbonnières & guest book
- Use of the baby grand piano
- Wireless microphone in the reception space
- PA system for background music during the reception
- Rustic wishing well
- Outdoor festoon lights
- Outdoor umbrellas
- Ample on-site parking



SEATED RECEPTION

The plated menu offers a formal dining experience, with your choice of two unique dishes, served alternately to your guests.

FINGER FOOD

½ hour chef's selection of 4 finger food items on arrival, served on rotation

ENTRÉE

Charred asparagus spears, risotto, honey roasted garlic, smoked almonds, pecorino (v)(gf)

Heirloom tomatoes, Yarra Valley chevre, piperade, avocado oil, grilled Turkish bread (v)(nf)

Soy glazed Victorian beef flank, charred corn, spring onion, daikon, enoki, corn shoots (gf)(nf)

Thai chicken roulade, glass noodle salad, peanuts, citrus, nam pla, mint (gf)(df)(*)

Scallop ceviche, tomato, avocado, red onion, lime, chilli, torn corn tostadas (gf)(df)(nf)

That's Amore burrata, pea textures, cherry tomatoes, chorizo crumb, black sea salt (gf)(nf)

Za'atar prawn, compressed watermelon, Bulgarian feta, orange gel, extra virgin olive oil, lemon balm (gf)(nf)

Greek salad re imagined: compressed baby cucumber, cherry tomatoes, olives, red onion, baby gem, vegan feta, crumbled falafel, smoked capsicum gel (vg)(df)(gf)

Cured Tasmanian salmon, nicoise vegetables, white anchovy, micro basil (supplement \$4.00pp)

MAIN

Lamb rump, pepita dukkah, pumpkin hummus, asparagus, baked ricotta, pomegranate-raisin salsa (gf)(nf)

Prosciutto wrapped chicken breast, taleggio potato gratin, eggplant tomato compote, kale (gf)(nf)

Southern spiced & glazed salmon, quinoa, black bean and charred corn, avocado puree, crisp sweet potatoes (gf)(df)(nf)

Beef cheek massaman, fondant potato, edamame, beansprouts, peanuts (gf)(df)(*)

Baked barramundi with warm chorizo, kipfler & garden pea salad, sauce basquaise (gf)(df)(nf)(*)

Balinese pork belly, grilled peach, red onion & compressed baby cucumber, nuoc cham (gf)(df)(nf)(*)

Roasted capsicum, tomato & zucchini tatin, grilled pumpkin, eggplant relish, salsa verde (vg)(df)(nf)

Sous vide duck breast, spiced spring roll, carrot puree, Thai eggplant salad (nf)(*) (supplement \$3.00pp)

Sous vide 300 gm beef sirloin, confit cherry tomatoes, green beans, herb butter, jus (gf)(nf) (supplement \$10.00pp)

Accompaniment: freshly sliced local sourdough served with butter (v)



PLATED SPRING/SUMMER MENU SEPTEMBER TO FEBRUARY

DESSERT

Pineapple, guava, malibu custard & dulce con leche trifle, honeycomb, toasted coconut & banana crumb (v)(gf)(nf)

Halva cheesecake tart, lemon saffron syrup, pistachios, apricots, black sesame & fairy floss (v)

Raspberry & frangipane tart, raspberry gel, smoked almonds, crème fraiche (v)

Five spiced panna cotta, poached rhubarb, Sichuan pepper meringue (v)(gf)(nf)

Belgian chocolate truffle delice, torched marshmallow, coconut shavings, summer berries, granola (v)(gf)(nfo)

Ricotta & currant crepe, compressed strawberries, orange blossom, honey & lemon syrup (v)(gf)

Coconut & lime leaf rice pudding, mango, calamansi gel (vg)(df)(gf)

Strawberry, prosecco and basil pavlova, mascarpone pastry cream, bitter chocolate (v)(gf)(nf)

Maffra cheddar, quince paste, compressed celery, fig & ginger crackers (v)(supplement \$5.50pp)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free



SEATED RECEPTION

PLATED AUTUMN/WINTER MENU MARCH TO AUGUST

The plated menu offers a formal dining experience, with your choice of two unique dishes, served alternately to your guests.

FINGER FOOD

½ hour chef's selection of 4 finger food items on arrival, served on rotation

ENTRÉE

Orange blossom & cumin baby carrots, harissa labna, pomegranate, pepitas, almond & dill (gf)(v)
Caramelised onion tatin, torched Victorian chevre, heirloom beets, red vein sorrel, Australian olive oil (v)(nf)
Ras el hanout spiced lamb loin, cauliflower skordalia, rosewater gel, tea-soaked prunes, chermoula (gf)(df)(nf)
Tandoori chicken thigh, red lentil daal, cottage cheese, compressed baby cucumber, herb oil (gf)
Korean barbecue short rib, fermented cabbage, daikon, chilli, sprouts, rice cracker (gf)(df)(nf)
Confit salmon, celeriac remoulade, macadamia brittle, mandarin, baby spinach (gf) (supplement \$4.00pp)
Garlic chilli prawns, saffron chive risotto, tomato gel, pangrattato (gf)
Warm mushroom salad with chilli, ginger, garlic & soy, grilled tofu, cashew nuts, spring onions, coriander, sesame seeds (vg)(df)(gf)
Seared scallops, truffled cauliflower, macerated raisins, kassler, chervil

MAIN

Daube of beef, Jerusalem artichoke puree, thick bacon, portobello mushroom (gf)
Lamb rump, braised red cabbage, celeriac puree, currant jus, woodland sorrel (df)(gf)(nf)
Pork belly, spiced parsnips, poached pear, Dutch carrot, crackle, piquant sauce (gf)(nf)
Grilled chicken breast, spinach puree, pancetta, kipfler potatoes, sage jus (gf)(nf)
Dukkah crusted barramundi, carrot pernod mousseline, heirloom carrot, roquette, celery & granny smith, verjuice (gf)
Teriyaki salmon, wasabi cauliflower, bok choy, radish, pickled ginger, sesame seeds (gf)(df)(nf)
Roasted beetroot, sage risotto, compressed fennel, pickled baby king browns, heirloom beets, vegan feta (vg)(gf)
Sous vide 300 gm beef sirloin, horseradish mash, confit shallots, forest mushrooms, brandy veloute (gf) (supplement \$10.00pp)

Accompaniment: freshly sliced local sourdough served with butter (v)

DESSERT

Spiced pear, hazelnut creme patisserie, meringue (v)(gf)
Baked orange cheesecake, Irish whiskey spiked marmalade (v)(nf)
Steamed lemon pudding, limoncello syrup, passion fruit curd, crème fraiche (v)(nf)
Mixed spice panna cotta, granny smith apple, blackberry, ANZAC crumb (v)(nf)
Flourless chocolate cake, mulled cherries, mascarpone (v)(gf)(nf)
Kaffir lime posset, roasted pineapple, fresh papaya, sesame brittle (v)(gf)(nf)
Maffra cheddar, quince paste, compressed celery, fig & ginger crackers (v) (supplement \$5.50pp)
Flourless chocolate cake, mulled cherries, mascarpone (gf)(nf)
Maffra cheddar, quince paste, compressed celery, fig and ginger crackers

Struggling to choose a sweet treat for your guests?

This single dessert selection could be the perfect option for some variety for all guests.

ASSIETTE OF MINI DESSERTS

Raspberry almond friand, neufchatel (v)(gf)
Baked orange cheesecake, whisky spiked marmalade (v)(nf)
Flourless chocolate cake, mulled cherries, mascarpone (v)(gf)(nf)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free



SEATED RECEPTION

Platters served to each table, ensuring your guests have a variety of menu options, encouraging interaction amongst your guests.

FINGER FOOD

½ hour chef's selection of 4 finger food items on arrival, served on rotation

ENTRÉE – TAPAS PLATTER CHOICE OF 3 TAPAS PER PERSON

Essential hummus, extra virgin olive oil, za'atar, Turkish bread (vg)(df)(nf)

Chilli garlic prawns, roquette, lemon (gf)(df)(nf)

Pork and chorizo meatballs, smokey paprika sugo (gf)(df)(nf)

Greek style roasted kipfler potatoes with lemon, garlic & oregano, Yarra Valley Persian feta (v)(gf)(nf)

Sriracha macaroni cheese croquette, pickled cucumber, herb salad (v)(nf)

Stir fried mushroom medley with ginger, chilli & soy; cashews, spring onion & coriander (vg)(gf)(df)

Grilled salmon skewer, radicchio, citrus mayo (gf)(df)(nf)

Beef empanada, chipotle aioli

Tomato, basil tarte tatin, arugula, balsamic (vg)(nf)

Spice corn mousse, pico de gallo, avocado, corn chip (v)(gf)(nf)

Prosciutto wrapped asparagus, cherry tomato salsa, vincotto (gf)(df)(nf)

MAIN CHOICE OF 2 MAIN OPTIONS

Marinated beef flank, black garlic aioli, truss cherry tomatoes (gf)(df)(nf)

Korean beef short rib, pickled cucumber ribbons, coriander (gf)(df)(nf)(supplement \$5.00 pp)

Five spice crust pork belly, sticky soy glaze, coriander, crispy shallot (gf)(df)(nf)

Salmon fillet, thyme, roquette, fennel, citrus dressing (gf)(df)(nf)

Grilled chicken thigh, crisp prosciutto, sage, vincotto (gf)(df)(nf)

Chermoula lamb shoulder, pomegranate & sumac spiced salad (gf)(df)(nf)

Tandoori baked chicken thigh, cauliflower "rice", mint (gf)(nf)

Middle eastern spiced lamb rump, skordalia, tendrils (gf)(df)(nf)(supplement \$5.00pp)

Beef cheek massaman style, beansprouts, peanuts & chilli (gf)(df)

Kingfish, pico de gallo salsa, paprika mayo (gf)(df)(nf)(supplement \$8.00 pp)

Casarecce pasta with forest mushrooms, pecorino, roquette & truffle oil drizzle (v)(nf)

Pumpkin, capsicum & zucchini tajine; tomato, ras el hanout, mint & preserved lemon (gf)(vg)(df)(nf)

Accompaniment: freshly sliced local sourdough served with butter (v)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free

SHARED PLATTER MENU

SIDES CHOICE OF 2 SIDE OPTIONS

Rosemary roasted chat potatoes (gf)(vg)(df)(nf)

Roasted pumpkin wedges with Indian spices and pepitas (gf)(vg)(df)(nf)

Salad greens, balsamic vinaigrette, cucumber, Spanish onion, tomato & torn herbs (gf)(vg)(df)(nf)

Heirloom carrots with orange blossom, dill & mustard seeds (gf)(vg)(df)(nf)

Cos leaves, radish, mint, with citrus dressing (gf)(vg)(df)(nf)

Broccolini, seasonal greens, chickpea sesame dressing (gf)(vg)(df)(nf)

Roquette, parmesan & pine nut salad (v)(gf)

Roast cauliflower, spinach, caramelised onion & almond salad with tahini dressing (gf)(vg)(df)

DESSERTS CHOICE OF 2 DESSERT OPTIONS

Flourless chocolate cake, mulled cherries, mascarpone (v)(gf)(nf)

Petite pavlova, hazelnut pastry cream, poached pear (v)(gf)

Salted caramel chocolate tart, freeze dried mandarin (v)(nf)(gf available, supplement \$1.50pp)

Lemon tart, dehydrated raspberries (v)(nf)(gf available, supplement \$1.50pp)

Coconut & lime leaf rice pudding, mango, calamansi gel (vg)(df)(gf)(nf)

Mixed spice panna cotta, granny smith apples (gf)(nf)



Cocktail Reception

Selection of 10 finger food and your choice of either a substantial item or 2 premium finger food selections. This package will ensure your guests are well and truly full.

Cold Selections

- Sushi | prawn | teriyaki chicken | salmon | tofu & vegetable (vg)(v), with soy & wasabi (gf)
- Peppered beef crostini, wasabi cream
- Roma tomato, onion & basil cornetto, balsamic pearls (v)
- Kingfish ceviche, rice puff, yuzu, tomato, micro coriander (gf)(df)
- Roasted prawn, compressed watermelon, za'atar, orange gel (gf)(df)
- Potato rosti, Tasmanian smoked salmon, crème fraiche (gf)
- Prosciutto wrapped chicken roulade, pepperonata (gf)(df)
- Goats cheese tartlet, capsicum pearls, baby basil (v) (gf available on request)

Hot Selections

- Pumpkin, sage & lemon arancini, grated pecorino, basil Aioli (v)
- Sriracha macaroni cheese bites, pickled cucumber (v)
- Lamb, currant and Aleppo pepper polpette, roasted capsicum (gf)(df)
- Chilli garlic prawns (gf)(df)
- Yakitori chicken skewer with ponzu dressing (gf)(df)
- Pork & fennel sausage roll, caramelised onion & tomato relish
- Sweet potato croquettes, hummus (vg)(gf)(df)
- Pork & water chestnut Shu Mai with soy dipping sauce (df)
- Steamed vegetable gyoza with soy dipping sauce (v)(vg)
- Essential fried chicken, panko crust & chipotle spiked mayo
- Traditional Ivans beef pies, tomato relish
- Thai vegetable spring roll, coriander, lime & sweet chilli (vg)(df)
- Pumpkin & almond samosa, coconut-mint raita (vg)(df)
- Moroccan vegan wellington (gf)(vg)(df)
- Vegan lentil & chickpea curry pot pie (gf)(vg)(df)
- Ratatouille pithivier, aioli (v)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free



Dessert Selections Add One Or More Premium Finger Item

- Nutella mousse cones (gf available)
- Salted caramel chocolate tartlet, freeze dried mandarin (gf available on request)
- Lemon tart, freeze dried berry (gf available)
- Flourless chocolate cake, mascarpone (gf)(nf)
- Coconut panna cotta, chilli roasted pineapple (gf)(vg)
- Raspberry frangipane tart

Premium Finger Food Add One Or More Premium Item

- Spiced Lebanese lamb fattaya, pomegranate yoghurt
- Grilled scallops, verjuice macerated raisins, micro herb (gf)(df)
- Peking duck crepes, plum sauce (df)
- Vietnamese pork Banh Mi, pate, crackling, carrot, red chilli, torpedo roll
- Steamed Pork belly bao, pickled carrot, cucumber, mint, coriander & sriracha mayo (v available)
- Steamed bun with duck and lemongrass, nam jim (df)
- Pulled BBQ Beef Slider, Sriracha Mayo, dill Pickle, Spinach, Milk Bun (gf available)
- Vegan "burger" pattie, spinach, roasted capsicum, hummus, slider Roll (vg)(df)(gf)
- Katsu chicken burger, kewpie mayo, pickled

Substantial Items Add One Or More Premium Item

- Baked Tasmanian salmon, soba noodles, green beans, cherry tomatoes, Thai dressing (df)
- Prawns, chorizo, Kipfler potato, roasted cherry tomatoes & rocket (gf)(df)
- Fish & chips lemon and tartare
- Black sesame chicken, wasabi, soy mayo & Asian slaw (gf)(df)
- Moroccan duck salad, carrot, ginger, raisin, Ras el hanout dressing (gf)(df)
- Slow braised beef, truffled mash, merlot jus (gf)
- Roasted cauliflower, spinach, caramelised onion & almond salad with tahini dressing (vg)(gf)
- Roasted pumpkin, sweet potato salad with capsicum, chickpea and sumac yoghurt (v)(gf)
- Falafel, quinoa, radish, edamame, chilli citrus dressing (gf)(vg)(df)
- Capunti pasta, forest mushroom, truffle oil & pecorino (v)
- Tortellini filled with ricotta & sundried tomato saffron cream (v)

Additional Items Per Person	2025	2026	2027
Premium Finger Food (per item)	\$7.50	\$8.50	\$9.50
Substantial Items (per item)	\$16.00	\$17.00	\$18.00

All prices listed are inclusive of GST

Enhancements

Grazing Stations

Beautifully set up and styled by one of our food stylists! With large timber boards, rosemary pots, timber boxes and buffet ware. Choose one option.

Grazing Station*

- Prosciutto, salami, chorizo (gf)
- Gippsland double cream brie, Willow Grove blue, Maffra cheddar and Meredith goats cheese (gf)
- Mt Zero olives, sun dried tomatoes, artichokes and caponata(vg)(gf)
- Dried apple and apricots (vg)(gf)
- Melon, strawberries and red grapes (vg)(gf)
- Aioli(gf), Basil aiol(gf)i, Beetroot relish (vg)(gf) and quince paste (vg)(gf)
- Lavosh, grissini, ciabatta and water crackers (gf cracker available kept separate)

Mezze Grazing Station*

- Pastrami, smoked duck and Greek lamb shoulder (gf)
- Yarra Valley Persian feta, seared halloumi and feta cubes (gf)
- Mt Zero olives, artichokes, pickled red onion, baby cucumber, cherry tomatoes, baby beetroot, baby carrot, stuffed bell peppers, dolmades and falafel (gf)
- Watermelon, dried figs, dates and apricots (vg)(gf)
- Baba ganoush(vg)(gf), hummus(vg)(gf) and tzatziki (gf)
- Pita, lavosh and turkish bread (gf cracker available kept separate)

Orchard & Field Grazing Station (Vegan & Gluten Free Friendly)

- Watermelon, rock melon and honeydew melon (vg)(gf)
- Strawberry, raspberry and blueberry (vg)(gf)
- Pineapple, mango, banana, grapes, kiwi and orange (vg)(gf)
- Carrot, cucumber, baby corn, cherry tomato and shaved baby beetroot (vg)(gf)
- Apple, apricots, raisins, dates and figs (vg)(gf)
- Cashews, walnuts, pecans, peanuts and pepitas (vg)(gf)
- Vegan yoghurt, hummus, guacamole (vg)(gf)

**Gluten free items maybe in proximity or touching ingredients that contain gluten.
(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free*



Champagne Tower

Celebrate in style with our elegant five tier champagne tower; the perfect way to add a bit of sparkle to your first toast as husband and wife.

Pricing Options per Person	2025	2026	2027
Grazing Station	\$23.00	\$23.50	\$24.00
Mezze Grazing	\$25.00	\$25.50	\$26.00
Orchard & Field Grazing	\$27.00	\$28.00	\$28.50
5-Tier Champagne Tower (per tower)	\$500	\$520	\$530

All prices listed are inclusive of GST

CURTAIN RAISER

Cocktails on arrival – Choose 2 to serve

APEROL SPRITZ

The Aperol Spritz dazzles with its light, bubbly refreshment – a vibrant blend of prosecco and Aperol, making it the perfect opener for a sunny day or an elegant evening.

DIRTY MOJITO

Perfect for those warm, balmy nights – like the curtain rising on a great evening, with the rich depth of dark rum setting the stage.

ESPRESSO MARTINI

Vodka and Kahlúa set the stage for a memorable evening – the perfect start to your event.

MEZCAL PALOMA

The lights dim, and the first note of smoky mezcal plays out, captivating the senses. Bright grapefruit juice and a splash of zesty lime join the melody, striking a perfect balance of smoky, citrusy brilliance.

BLOOD ORANGE NEGRONI

Blood orange brings a citrusy sweetness, giving this Blood Orange Negroni a vibrant, show-stopping twist on the classic – a blend of gin, Campari, blood orange juice, and sweet vermouth

HUGOS

This drink is light and floral, like the opening scene of a summer evening – with the delicate sweetness of elderflower and the lively sparkle of prosecco, it's refreshing, vibrant, and ready to steal the spotlight.

SPICY MARGARITA

Enjoy the Spicy Margarita, where the heat meets the citrus in a bold and unforgettable performance – with tequila at its heart, Cointreau's sweet orange notes, and the zesty kick of fresh lime juice.

PRICING OPTIONS PER PERSON	2025	2026	2027
Cocktails on Arrival (45 minutes)	\$16.00	\$16.50	\$17.00



All prices listed are inclusive of GST



BEVERAGE PACKAGES

Opening Scene (Included)

SPARKLING WINE

Pizzini Prosecco, King Valley, VIC

WHITE VARIETIES

Pizzini Pinot Grigio, King Valley, VIC
Moments of Clarity Chardonnay 2024, Barossa Valley, SA

RED VARIETIES

Motley Cru Pinot Noir, King Valley, VIC
Torzi Matthews 'DJ' Shiraz, Barossa Valley, SA

BEER AND CIDER

Yering Farm Apple Cider
Stone & Wood Pacific Ale
Carlton Draught

NON ALCOHOLIC

Heineken Zero, Coke, Coke Zero, Lemonade,
Mineral Water, Soda Water, Orange Juice,
Apple Juice

Yarra Valley Showcase (Upgrade)

SPARKLING WINE

2017 Zonzo Estate Vintage Brut, Yarra Valley, VIC
NV Dominique Portet, Rose, Yarra Valley, VIC

WHITE VARIETIES

2023 Tokar Estate Chardonnay, Yarra Valley, VIC
2024 Medhurst Sauvignon Blanc, Yarra Valley, VIC

RED VARIETIES

2020 Yering Farm, Estate Series, Pinot Noir, Yarra Valley, VIC
2012 Bulong Estate, Cabernet Merlot, Yarra Valley, VIC

BEER AND CIDER

Yering Farm Apple Cider
Stone & Wood Pacific Ale
Corona
Asahi Super Dry

NON ALCOHOLIC

Heineken Zero, Coke, Coke Zero, Lemonade,
Mineral Water, Soda Water, Orange Juice, Apple Juice

PRICING OPTIONS PER PERSON

	2025	2026	2027
Opening Scene (5 hours)	Included in reception package		
Additional hour	\$16.00	\$16.00	\$16.00
Yarra Valley Showcase (5 hours)	\$16.00	\$17.50	\$18.50
Additional hour	\$17.50	\$17.50	\$17.50



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Spirit (Upgrade)

BASIC SPIRITS

Johnnie Walker Red
Jim Beam Bourbon
Gordons Gin
Smirnoff
Vodka
Bundaberg Rum

PREMIUM SPIRITS

Starward Two Fold Scotch (Melbourne)
Makers Mark Bourbon
Grey Goose Vodka
Naught Dry Gin (Yarra Valley)
The Kraken Black Spiced Rum

PRICING OPTIONS PER PERSON

	2025	2026	2027
Basic Spirits	\$14.00	\$14.50	\$15.00
Premium Spirits	\$22.00	\$23.00	\$24.00

CEREMONY PACKAGES

CEREMONY ONLY

Forest Edge offers a breathtaking setting for your wedding ceremony, surrounded by panoramic views of the Warburton Valley and beautifully maintained gardens. Whether you envision an outdoor celebration beneath the open sky or an intimate indoor ceremony, Forest Edge provides a versatile and picturesque backdrop for your special day.

In the case of inclement weather, outdoor ceremonies have the flexibility to relocate indoors, ensuring a seamless and comfortable experience for you and your guests.

Your wedding ceremony package includes exclusive use of the ceremony spaces for two hours, along with full access to the venue's scenic grounds for photography.

Ceremony availability

- Monday to Friday: Ceremonies may commence at 11am for a morning ceremony and 1pm for an afternoon ceremony.
- Saturday & Sunday: Subject to availability.

PRICING OPTIONS	2025	2026	2027
Terrace Garden	\$2,500	\$2750	\$2950
French-Inspired Wine Bar	\$2,500	\$2750	\$2950

All prices listed are inclusive of GST





WEDDING PACKAGES

WEDDING CEREMONY & RECEPTION

Enjoy the ease and elegance of hosting both your wedding ceremony and reception at Forest Edge in Gembrook. Say your vows surrounded by breathtaking views, then invite your guests to enjoy pre-dinner drinks and canapés while you and your bridal party explore our picturesque gardens for your wedding photography. After your photos, unwind in the private bridal retreat to refresh before the celebrations continue into the evening.

Our Dining Room is beautifully suited to a range of menu styles including shared platter and plated. For a more relaxed affair, the alfresco terrace and lounge areas offer a perfect setting for a cocktail-style reception, where guests can mingle and enjoy the ambience.

Ceremony and reception timings are flexible from Monday to Thursday, with your celebration able to begin at any time. On Fridays, Saturdays, and Sundays, ceremonies may commence from 3pm (April to September) or from 4pm (October to March).

All catering packages include a standard six-hour duration and require a minimum of 60 guests for off-peak season or 80 guests for peak season.

PRICING OPTIONS PER PERSON

	2025	2026	2027
Cocktail Reception	\$195.00	\$200.00	\$205.00
Seated Reception – Plated Menu	\$225.00	\$235.00	\$245.00
Seated Reception – Shared Platter Menu	\$225.00	\$235.00	\$245.00

All prices listed are inclusive of GST



ACCOMMODATION

Stay with us – In our 3 new Boutique hotel-style rooms

Begin your day with sunlight filtering through your private balcony and the fresh mountain air of the Dandenong Ranges.

Forest Edge combines refined elegance with natural serenity, offering exquisitely designed rooms for two. Each features a luxurious ensuite, stunning views, and impeccable details, perfect for your wedding guests.

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- Ensuite bathroom with bathrobes and premium amenities
- Secure keypad entry and in-room safe
- Each room accommodates 2 guests only

Bookings are online via [‘Stay Enquiry Form’](#) only



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