



PHOTO: DUUET WEDDINGS

JACK RABBIT
THE BELLARINE

DD

Wedding Packages

Fusing sophisticated, contemporary cuisine with multi award-winning cool climate wines Jack Rabbit Vineyard is the unparalleled location for your wedding celebration.

Located on the dynamic Bellarine Peninsula only 90 minutes from Melbourne, Jack Rabbit Vineyard is the most remarkable wedding venue in the region. Nestled on a high hill with unrivalled views across the bay of Geelong, the You Yangs and Melbourne - our location is breathtakingly beautiful and the area's hidden jewel.

Exchange 'I do's' in the Vineyard's picturesque grounds then enjoy pre-dinner drinks and canapes as you and your guests take in the uninterrupted bay views. We offer a choice of two truly spectacular but quite distinctive reception venues; the Jack Rabbit Vineyard Restaurant and the House of Jack Rabbit. Enjoy exclusive use of your chosen reception venue where you'll feast and dance the night away.





Let's Celebrate



OUR PROMISE TO YOU

Jack Rabbit has been creating exquisite weddings for more than 8 years – we understand what it takes to produce a truly incredible event. Our tasteful, relaxed approach is coupled with the total commitment to making your day one that is special and memorable in every way possible for both you and your guests.

From the initial site inspection through to the big day itself, planning your special day should be exciting, stress free and a genuinely joyful experience. Trust that your dedicated Wedding Coordinator is at your disposal to help and guide you each step of the way.

Our careful attention to detail extends beyond the obvious – delicious food, sophisticated wines and impeccable service – we will fluff your gown before you head down the aisle, we're on hand to dim the lights once the dancing starts to craft the perfect atmosphere.

All those small yet vital details? We've got every angle covered for you.





Say I Do



Eliminate the need for your guests to travel between your ceremony and reception by hosting both at Jack Rabbit Vineyard. Our gorgeous, newly renovated space 'The Landing' is the perfect location to say 'I do' whilst enjoying the spectacular views of the bay & vineyard.

INCLUSIONS

- Ceremony site hire
- Iced water refreshment station
- Iron easel for arrival signage
- Signage wine barrel
- 40 white wooden chairs
- 2 wine barrels to mark the aisle
- Market umbrellas for shade
- External power outlet
- Wedding Coordinator to assist in organising your wedding ceremony
- Wedding photography permit within the grounds of Jack Rabbit Vineyard

LIFECYCLE OF A WINE GRAPEVINE

WHAT WILL THE VINES LOOK LIKE AT A CERTAIN TIME OF YEAR?

- Winter Pruning | Bare Branches | June through September
- Spring Budding | September through October
- Flourishing & Green | October through May
- Nets | Approximately a 4 week duration sometime between February through March
- Red & Gold Autumn Foliage | May through June



Feast, Dance & Celebrate in the Restaurant



The Jack Rabbit Vineyard Restaurant is a showpiece of understated elegance. French provincial meets contemporary design in our award winning Restaurant; we can cater up to 120 guests for a seated dinner or up to 200 guests for a cocktail reception.

INCLUSIONS

- DD Venue hire of the Restaurant
- DD 180 degree views across the bay and flourishing vines
 - DD Private deck
- DD Square or long tables with fresh white table linen
 - DD Provincial cross-back chairs
 - DD Gift table
 - DD Open fire place
- DD Wine barrel for cake table and silver cake knife
 - DD Iron easel for your seating chart
 - DD All crockery, cutlery and glassware
- DD Access to our sound system and cordless microphone
 - DD Guaranteed access to the space from 10am

CAPACITIES

	Friday or Sunday	Saturday
Seated with dance floor inside	Minimum 80 Maximum 120	Minimum 100 Maximum 120
Seated with dance floor outside	Minimum 80 Maximum 140	Minimum 100 Maximum 140
Cocktail	Minimum 80 Maximum 200	Minimum 100 Maximum 200





Party at the House of Jack Rabbit



With its cool, industrial chic vibe, the House of Jack Rabbit offers our couples a contemporary space to celebrate cocktail style with family and friends. The House's expansive deck is ideal for lapping up the sunshine in warmer weather, whilst indoors there's a fireplace to keep the space comfortable in cooler months making this an impressive venue year round.

INCLUSIONS

- OO Venue hire of The House
- OO Panoramic views across the bay
- OO Private deck
- OO Square or long tables with fresh white table linen
 - OO Variety of quirky tables and chairs
 - OO Gift table
 - OO Open fire place
- OO Wine barrel for cake table and silver cake knife
 - OO Iron easel for your seating chart
 - OO All crockery, cutlery and glassware
- OO Guaranteed access to the space from 4pm

CAPACITIES

May through October | Minimum 140 | Maximum 200 guests
November through April | Price on Application



Lunch & Dinner Packages



PLATED JACK RABBIT TWO

A five hour lunch or dinner reception

- 00 Chef's selection of four canapés per person on arrival
- 00 Fresh bread rolls and butter
- 00 Two entrees or two desserts served alternately
- 00 Two mains served alternately
- 00 The Jack Rabbit beverage package for five hours
- 00 Freshly brewed coffee and selection of teas

PLATED JACK RABBIT THREE

A five hour lunch or dinner reception

- 00 Chef's selection of four canapés per person on arrival
- 00 Fresh bread rolls and butter
- 00 Two entrees served alternately
- 00 Two mains served alternately
- 00 Two desserts served alternately
- 00 The Jack Rabbit beverage package for five hours
- 00 Freshly brewed coffee and selection



Sample Plated Menu

— DD —

CANAPÉS

Chef's selection of four canapés on arrival

ENTRÉE | SELECT TWO

Rare seared kingfish, herb crust,
pickled mussels, fennel & grapefruit

Drysdale goat cheese & beetroot souffle,
olive oil granola, radish & balsamic

Western Plains pork belly, pea puree,
char onion, red wine currants

Smoked duck breast, pear,
walnut & pomegranate

MAIN | SELECT TWO

Bellarine Beef eye fillet, potato & pancetta terrine,
carrot puree, spinach, red wine jus

Atlantic salmon fillet, broccolini, soy beans, black rice,
cucumber, ginger & sesame salsa

Western Plains pork loin, local oyster mushrooms,
sweet potato fondant, pistachio dukkah

Free range chicken breast, baked polenta,
roast pumpkin, asparagus, shallot jam

DESSERT | SELECT TWO

Drysdale goat yoghurt & honey panna cotta,
carrot cake crumble, cardamom custard

Lemon tart, cherry mascarpone, cherry gel

Chocolate & orange marquise, orange jube, orange cream

Strawberry & lavender bavarois, musk meringue,
pistachio praline, white balsamic

Lunch & Dinner Packages



GRAZING JACK RABBIT TWO

A five hour lunch or dinner reception

- 00 Chef's selection of four canapés per person on arrival
- 00 Fresh bread rolls and butter
- 00 Two shared entrees to start or two shared desserts
- 00 Two shared mains
- 00 The Jack Rabbit beverage package for five hours
- 00 Freshly brewed coffee and a selection of teas

GRAZING JACK RABBIT THREE

A five hour lunch or dinner reception

- 00 Chef's selection of four canapés per person on arrival
- 00 Fresh bread rolls and butter
- 00 Two shared entrees to start
- 00 Two shared mains
- 00 Two shared desserts
- 00 The Jack Rabbit beverage package for five hours
- 00 Freshly brewed coffee and a selection of teas



Sample Grazing Menu

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CANAPÉS

Chef's selection of four canapés on arrival

ENTRÉE | SELECT TWO TO SHARE

Grilled garfish, grapefruit & carrot marmalade, sauce gribiche, lemon verbena cream, Port Phillip seaweed, nashi pear

Crispy quail, chicken liver parfait, brioche, pancetta, maple, smoked walnuts

Venison carpaccio, local olives, chickpea meringue, grass oil, preserved lemon, Drysdale goat feta, spiced crisp chickpeas

MAIN | SELECT TWO TO SHARE

Bellarine beef eye fillet & cheek, pickled mustard, swede, Chinese broccoli

Local King George whiting fillet, smoked Portarlington mussels, tomato fondue, pencil fennel, Jerusalem artichoke

Roast corn fed chicken, molé sauce, succotash, soy bean, midnight corn, popped corn

Leura lamb leg, beetroot fondant, green beans, olive oil granola, salt bush & lovage

DESSERT | SELECT TWO TO SHARE

Chocolate & orange thyme tart, choc dirt, cardamom cream

Toffee apple & rosemary pudding, roasted quince, star anise cream, quince syrup

Mandarin & white chocolate bombe alaska, pistachio dacquoise & mandarin glaze

Lemon meringue tart, toasted coconut

Lunch & Dinner Packages



COCKTAIL WEDDING PACKAGE

A five hour cocktail reception

- 00 Your choice of eight cold & hot canapés
- 00 Two substantial meals | served 1 per person
- 00 The Jack Rabbit beverage package for five hours
- 00 Freshly brewed coffee and selection of teas



PHOTO: LIM PHOTOGRAPHY

Sample Cocktail Menu

— DD —

COLD CANAPÉS

Bellarine tomato & ricotta tartlet, basil & cashew tapenade
Pork rilette, potato roesti, shallot marmalade
Zucchini fritters, sweet corn mousse
Rare seared swordfish, nori & wasabi
BBQ corn cobettes, sesame & coriander
Pickled Portarlington mussels
Bellarine beef carpaccio, capers & pickled onion
Chicken liver parfait en croute, tea soaked prune

HOT CANAPÉS

Thai fish & crab cakes, avocado & chilli salsa
Steamed pork buns, cucumber relish
Mushroom & mozzarella frittata, tomato dressing
Middle eastern pumpkin, almond & currant pastries, spiced yoghurt
Crispy thai beef, crunchy noodles
Baked scallops, mustard & cheese crust
Jerk chicken drumettes, Creole dipping sauce
House made falafel, garlic yoghurt
Duck sausage rolls, beetroot relish
Spring onion & leek tartlets, confit garlic sauce
Meredith goats cheese tartlets, red pepper salsa
Prawn or mushroom won tons, BBQ dipping sauce

SUBSTANTIAL MINI MEAL | SELECT TWO

Pulled pork, asian slaw
Mushroom risotto, parmesan, herbs
Fish goujons, chips, tartare sauce
Herb roasted chicken, spinach, tarragon sauce
Pumpkin curry, fragrant rice, cucumber pickle

Menu Extras

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MENU UPGRADES

Add additional canape item

Add additional substantial item

Add additional sides

CAKEAGE

Plated and served with cream and berry coulis

Plated and served on platters to the tables

Platters

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ANTIPASTO PLATTER

Serves 4-6

Grilled and marinated vegetables, pickled mushroom, marinated olives, tapenades, fresh bread

CHARCUTERIE PLATTER

Serves 4-6

A selection of Barwon Valley meats, housemade terrine, pickled vegetables, sourdough crisp breads

CHEESE PLATTER

Serves 4-6

A selection of local and imported cheeses, muscatels, bread, crackers, fresh pear

WE CAN ALSO CREATE GRAZING STATIONS!
SPEAK TO OUR WEDDING COORDINATORS FOR MORE INFORMATION.





What's to Drink?



Standard Beverage Package | Included

WINES

- Jack Rabbit Sparkling Blanc de Blanc
- Jack Rabbit Frizzante
- Jack Rabbit Sauvignon Blanc
- Jack Rabbit Pinot Grigio
- Jack Rabbit Riesling
- Jack Rabbit Rosé
- Jack Rabbit Chardonnay
- Jack Rabbit Pinot Noir
- Jack Rabbit Merlot
- Jack Rabbit Shiraz
- Jack Rabbit Cabernet Shiraz

** All wines subject to availability*

SPIRITS

A select range of spirits is available for weddings held in the Restaurant upon request only. Please speak to your Wedding Coordinator for further details.

CIDER & BEER SELECTION

- Flying Brick Cider Co. Pear
- Flying Brick Cider Co. Original
- Flying Brick Cider Co. Draught
- Asahi
- Furphy
- Corona
- Peroni
- Prickly Moses Chainsaw
- Prickly Moses Otway Light

OTHER

- Organic fruit juices
- Assorted soft drinks
- Lemon, lime & bitters
- Sparkling mineral water
- Tea & coffee

Beverage Extras

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Premium Package | add \$15.00 per person

WINES

Yes said the Seal Blanc de Noir
Leura Park Estate Block 1, Reserve Hand Picked Chardonnay
Jack Rabbit Heritage Reserve Sparkling Cabernet Sauvignon
Jack Rabbit Frizzante
Jack Rabbit Sauvignon Blanc
Jack Rabbit Pinot Grigio
Jack Rabbit Riesling
Jack Rabbit Rosé
Jack Rabbit Merlot
Jack Rabbit Pinot Noir
Jack Rabbit Shiraz

** All wines subject to availability*

CIDER & BEER SELECTION

Flying Brick Cider Co. Pear
Flying Brick Cider Co. Original
Flying Brick Cider Co. Draught
Asahi
Furphy
Corona
Peroni
Prickly Moses Chainsaw
Prickly Moses Otway Light

OTHER

Organic fruit juices
Assorted soft drinks
Lemon, lime & bitters
Sparkling mineral water
Tea & coffee

BEVERAGE EXTENSION

Only to be added to the start of the reception, all events to conclude at 11pm

1/2 hour extension

1 hour extension

BEVERAGE UPGRADES

Under 18's beverage package

Jack Rabbit Champagne Cocktail on arrival | Choose from two options

Custom Cocktail on arrival | Serve your favourite

Jugs of Pimms on arrival | Serves 4

Jugs of Sangria on arrival | Serves 4





Special Wedding Offer



Jack Rabbit Vineyard offers guests a discounted rate and a lower minimum of people required, if you book your wedding on a week night in the Jack Rabbit Restaurant.

If you would like to get married on a Monday, Tuesday, Wednesday or Thursday, we will waive the venue hire fee and lower the minimum required guests!

Please see capacity details below:

JACK RABBIT VINEYARD RESTAURANT

Seated | Minimum 60 | Maximum 120

Cocktail | Minimum 60 | Maximum 200

PLEASE NOTE: THIS OFFER EXCLUDES PUBLIC HOLIDAYS AND NEW YEARS EVE.



What they Say

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Our wedding at Jack Rabbit Vineyard was everything we hoped for - and more! The venue is absolutely stunning and the newly renovated ceremony area is amazing. Our guests all commented on how beautiful it was! The food and service was great and everything ran so smoothly. Kristie, the events planner is a legend. She's so friendly, approachable, accommodating, helpful and cool as a cucumber! Thank you to everyone at Jack Rabbit for making our wedding day everything we dreamt of. We just had the best time!

KIRRALEE & RYAN, OCTOBER 2018

Jack Rabbit, you are simply perfect. From the amazingly, delicious meals, to the wonderful and accommodating staff who were always smiling and eager to please, there was no doubting our Wedding day wasn't going to be special. But then throw in the absolutely spectacular views and gorgeous new landing pad, we were just blown away. Thank you so much to the gorgeous Kristie and her crew for making our day so amazing.

EBONY & LINDSAY, NOVEMBER 2018

Jack Rabbit Vineyard has held a special place in our hearts ever since my parents moved to the area ten years ago. As such we didn't think twice about booking the venue for our wedding. The stunning views, relaxed, friendly vibe and excellent wines and food just helped to cement our decision. And we certainly made the right one. Jack Rabbit were professional and welcoming from the outset, and set our minds at ease from the earliest stages of planning. The result was a beautiful wedding that was everything that we ever wanted. Our guests had a fabulous time, as did we. Our connection with Jack Rabbit and the beautiful Bellarine has forever been deepened and for that, we thank you Jack Rabbit.

TAMARA & ADAM, DECEMBER 2018

We absolutely loved getting married at Jack Rabbit and we are so happy we selected your venue for the day. The views were stunning, the staff and service was brilliant, and there was plenty of food and drinks going around which was of high quality. We couldn't be happier. Brandy was amazing, we felt she was the key to making our experience at Jack Rabbit as special as it was. She responded to all of our requests and also made helpful suggestions we hadn't even thought of. Small things like holding down my veil as I walked down with dad was so sweet.

SAMANTHA & BOBBY, DECEMBER 2018





The Essentials

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THE NEXT STEP

Come experience the gorgeous spaces here at Jack Rabbit Vineyard. To book a site inspection please contact our Wedding Manager on 5251 2223 (extension 3) to secure an appointment.

WEDDING CEREMONY

Your small wedding ceremony should shine with your special touches, however as a working vineyard confetti, dried rose petals and rice are not permitted. Bubbles and fresh rose petals are always welcome!

WET OR HOT WEATHER OPTIONS

We hope the sun is shining warm and bright on your wedding day. Just in case there are a few drops of rain or if it's an extremely hot day we have undercover or indoor options available.

DEPOSIT

To secure your wedding booking and ensure we reserve your date you'll just need to simply complete some basic paperwork and leave a \$1000 deposit.

OUR VINEYARD

Jack Rabbit is a working vineyard and at certain times of the year will have associated viticultural activities, which may include vine nets and farming equipment being present on the premises.

DECORATIONS

Externally sourced suppliers such as sound, lighting, florists or stylists need to ensure the appropriate set up and pack down times are adhered to. The standard set up time is from 10am for The Restaurant and 4pm for The House of Jack Rabbit on the day of your wedding. If your suppliers require additional set up time, this needs to be approved by Jack Rabbit prior to the day. All suppliers need to ensure they conclude set up at least 1 hour prior to the commencement of the event.

PREFERRED SUPPLIER LIST

We will provide you with lots of guidance and assistance along the way – our carefully crafted supplier list will be sent to you when you confirm your wedding booking!

WEDDING STYLISTS

Jack Rabbit Vineyard does not allow wedding stylists onsite without prior approval. If you are interested in working with a wedding stylist for your big day you will require written approval by Jack Rabbit, please send the stylist's details to us prior to engaging in their services.

RESPONSIBLE SERVICE OF ALCOHOL

As an operator of a licensed venue, Jack Rabbit is required to meet certain obligations in relation to the responsible service of alcohol. Jack Rabbit has a responsibility to demonstrate best practice in terms of the service of alcohol and to set a positive example to customers and to other licensees by complying with mandatory compliance regulations.

Jack Rabbit's staff are committed to the regulations of RSA (Responsible Service of Alcohol Victoria) and reserve the right to refuse the service of alcohol to any person.

SECURITY

In accordance with Jack Rabbit's regulations and for the safety of you and your guests, security services are required for all evening events. Wedding receptions hosting up to 100 guests require one security guard, receptions with over 100 guests require an additional guard. Guards commence their service at 6.00pm and remain onsite until the last guest departs.

CANCELLATIONS

Should unfortunate circumstances force you to defer or cancel your booking, your deposit and subsequent payments will only be refunded under extenuating circumstances. Under all other circumstances the deposit and subsequent payments are non-refundable and non-transferable.

PRICES

All prices quoted are inclusive of GST. Prices are correct at the time of printing and are subject to change without notice.

Weddings booked on public holidays will incur a 20% surcharge to all food and beverage costs. Please note Jack Rabbit does not accept wedding bookings on Christmas Day or Good Friday.

CAKES

In accordance with Victorian food safety regulations, Jack Rabbit Vineyard only accepts cakes that are professionally prepared and delivered by licensed food retailers or registered food businesses. Cakes must be delivered by a professional supplier to ensure safe transport, your wedding coordinator will contact your cake supplier to make arrangements for delivery on your behalf.

MEALS FOR THIRD PARTY SUPPLIERS

Third party supplier meals are available and include a main meal and 2 glasses of beer, wine or soft drink. Please advise of any dietary requirements for these meals no later than 14 days prior to your wedding.

PLEASE NOTE FULL TERMS AND CONDITIONS ARE ADVISED IN YOUR CONFIRMATION PAPERWORK.



#jackrabbitweddings

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THE BELLARINE

85 McAdams Lane, Bellarine VIC 3222 P: 5251 2223 E: functions@jackrabbitvineyard.com.au

www.jackrabbitvineyard.com.au  [@jackrabbitvineyard](https://www.instagram.com/jackrabbitvineyard)

JACK RABBIT
THE BELLARINE



Wedding Package

2020 PRICING GUIDE

CEREMONY PACKAGE	\$1300.00
JACK RABBIT VINEYARD RESTAURANT VENUE HIRE	
May through July	\$2500.00
August through October	\$3000.00
November through April	\$3500.00
HOUSE OF JACK RABBIT VENUE HIRE	
May through October	\$3500.00
November through April	\$POA
LUNCH OR DINNER PACKAGES & 5 HOUR BEVERAGE	
Cocktail Canape	\$180.00 per person
Jack Rabbit Two Plated or Grazing	\$180.00 per person
Jack Rabbit Three Plated or Grazing	\$200.00 per person
MENU UPGRADES	
Add canapé	\$5.00 per piece
Add substantial	\$10.00 per piece
Add sides	\$10.00 per person, per side
PLATTERS	
Antipasto Serves 4 – 6	\$45.00 per platter
Charcuterie Serves 4 – 6	\$50.00 per platter
Cheese Serves 4 – 6	\$50.00 per platter
CHILDREN & CREW PACKAGES	
Children (Under 12) Two Course & Drinks	\$40.00 per person
Children (Under 12) Three Course & Drinks	\$55.00 per person
Crew Package Main & 2 Drinks	\$60.00 per person
CAKEAGE & DESSERT UPGRADES	
Individually cut and served plated with cream & berry coulis	\$10.00 per person
Platters to the tables	\$100.00 service fee
Add roving desserts (3 pieces)	\$15.00 per person
BEVERAGE EXTENSIONS	
½ Hour Package	\$15.00 per person
1 Hour Package	\$25.00 per person
BEVERAGE UPGRADES	
Jugs of Pimms & Sangria Serves 4	\$50.00 per jug
JR Champagne Cocktail	\$16.00 per glass
Custom Cocktail	\$22.00 per glass
Non Alcoholic Package	\$37.00 per person

JACK RABBIT
THE BELLARINE



Wedding Package

2021 PRICING GUIDE

CEREMONY PACKAGE \$1400.00

JACK RABBIT VINEYARD RESTAURANT OR HOUSE OF JACK RABBIT VENUE HIRE

May through July \$3000.00
August through October \$3500.00
November through April \$4000.00

HOUSE OF JACK RABBIT VENUE HIRE

May through October \$4000.00
November through April \$POA

LUNCH OR DINNER PACKAGES & 5 HOUR BEVERAGE

Cocktail Canape \$200.00 per person
Jack Rabbit Two | Plated or Grazing \$200.00 per person
Jack Rabbit Three | Plated or Grazing \$220.00 per person

MENU UPGRADES

Add canapé \$5.00 per piece
Add substantial \$10.00 per piece
Add sides \$12.00 per person, per side

PLATTERS

Antipasto | Serves 4 – 6 \$50.00 per platter
Charcuterie | Serves 4 – 6 \$60.00 per platter
Cheese | Serves 4 -6 \$60.00 per platter

CHILDREN & CREW PACKAGES

Children (Under 12) Two Course & Drinks \$45.00 per person
Children (Under 12) Three Course & Drinks \$55.00 per person
Crew Package | Main & 2 Drinks \$70.00 per person

CAKEAGE & DESSERT UPGRADES

Individually cut and served plated with cream & berry coulis \$10.00 per person
Platters to the tables \$100.00 service fee
Add roving desserts (3 pieces) \$15.00 per person

BEVERAGE EXTENSIONS

½ Hour Package \$25.00 per person
1 Hour Package \$30.00 per person

BEVERAGE UPGRADES

Jugs of Pimms & Sangria | Serves 4 \$55.00 per jug
JR Champagne Cocktail \$18.00 per glass
Custom Cocktail \$24.00 per glass
Non Alcoholic Package \$40.00 per person