

Wedding Culinary Journey



About THE Chef

Mount William Station is delighted to welcome Executive Chef Luke Wakefield to lead our kitchen, marking an exciting new chapter in the Station's culinary offering.

With over 20 years' experience across some of Australia's leading kitchens — including Balthazar in Perth and most recently Executive Chef at Spicers Hidden Vale, where the restaurant was awarded Best Hotel Restaurant 2025 — Luke brings a refined, produce-driven approach to dining in the Grampians.

Drawing inspiration from the Station's farm, kitchen gardens, and exceptional local producers, Luke crafts seasonal menus designed to elevate every celebration. Whether it's elegant multi-course dining or generous shared feasts, each menu is thoughtfully crafted to create a warm, elevated dining experience that brings guests together and truly celebrates the place.

A Culinary Journey, Designed Around You

For couples seeking something truly personal, our Chef's Table experience offers a completely bespoke menu, created in collaboration with Executive Chef Luke Wakefield. With careful consideration of your tastes and the seasons, we create a bespoke and immersive dining experience for your guests.



Personalised Menu Design

Enjoy a one-on-one consultation with Executive Chef Luke Wakefield to design a one-of-a-kind reception menu, uniquely tailored to your wedding celebration only

Bespoke Ingredients & Style

Move beyond traditional formats with the freedom to create a dining experience that reflects your vision, including:

- Sourcing the best Australian and international ingredients (think premium wagyu beef, Australian truffles, Beluga caviar or Sydney Rock Oysters)
- Dishes that reflect your own personal journey. From your first dinner together, a favourite holiday spot, to influences from your cultural histories and shared future plans.
- Bespoke service style & customised dish formats to suit your wedding dinner flow.

Up to 120 Guests*

Sharing Style

Our shared table is the preferred dining style for larger weddings, offering a beautifully relaxed yet elevated way to bring guests together.

Platters are artfully presented at the centre of each table, encouraging guests to share, connect, and dine at ease. This generous style of service reflects the spirit of Mount William Station — effortless, abundant, and deeply connected to its country setting.

Wedding Dinner

2026 / 27



Estate Table

\$125pp

Grazing platter to start
2 mains
2 sides
1 dessert



Signature Estate Table

\$140pp

Grazing platter to start
3 mains
3 sides
2 desserts



Additions

Canapés may be selected as a wedding add-on or as the primary dining style. When chosen as the primary dining option, a minimum spend applies.

Canapé Menu

Estate Grazing Table

Our grazing tables create a beautiful centerpiece allowing guests to help themselves while enjoying drinks and conversation.

A generous display of local charcuterie, house terrines, estate pickles, olives and seasonal produce.

\$25 per guest

Roaming Canapés

Canapés are served by our team circulating among guests, designed as refined, individual bites.

Ideal for cocktail hour or standing receptions (a minimum spend applies), guests may select from a variety of canapé options to suit their event.

- Minimum order: 3 canapé varieties, 2 per person
- Minimum event size: 20 guests
- Maximum: None

Station Canapés

Presented as a beautifully styled table in a fixed location, allowing guests to help themselves at their leisure.



Additions

Welcome Dinner

Begin the wedding celebrations with a welcome dinner shared with your closest guests. From relaxed to more refined dining — menus are chef's choice, thoughtfully designed around seasonal produce, with dietary requirements and preferences gladly accommodated.

Up to 40 guests

2-course, \$90 per guest

main & dessert
entree & main

3-course, \$100 per guest

entree, main, dessert

Chef cooked BBQ, \$65 per guest

3 proteins, 2 sides, sauces



Additions

Continental Breakfast

A self- service spread of premium bakers bread to toast, cereals and granola, milk, juice, tea and coffee.

6 to 30 guests, \$20 per guest

The Bridal Breakfast

A selection of premium sweet and savoury pastries, baked breads, seasonal fruit platter, farm house cereals, milk, juice, pot teas & barista coffees

6 to 30 guests, \$35 per guest

Homestead High Tea (Lunch)

A hand crafted selection of sweet and savoury finger snacks, served on Mount William high tea stands

Up to 30 guests. \$35 per guest



Additions

Late Night Snack

To be placed at the bar/stationary table. Available only during a specified service window (no later than 10pm).

50 to 120 guests. \$30 per guest

Cake Cutting

Couples are welcome to bring their own wedding cake to be enjoyed as part of their celebration. Our team will professionally cut, plate, and serve the cake to your guests, ensuring a seamless and elegant finish to your dining experience. A cake service fee per guest applies.

\$6 per guest

Recovery Lunch

The morning after the wedding is a lovely opportunity for guests to gather again and enjoy a relaxed meal during their recovery day or before departing the estate.

30 to 120 guests. From \$35 per guest

🌀 Additions Menu 🌀

Taste AND Stay

For couples who have secured their wedding date at Mount William Station and would like to experience the flavours of their wedding menu, there is the opportunity to enjoy a stay at Mount William Station and sample our wedding menu during our three-course dining experience.

Staying at Mount William Station allows couples to experience the property as their guests will — immersing themselves in the history, heritage, and atmosphere of the estate while enjoying a preview of the dining that will shape their wedding celebration.

Couples who have confirmed their wedding date receive 10% off their stay.



Inclusions & Considerations

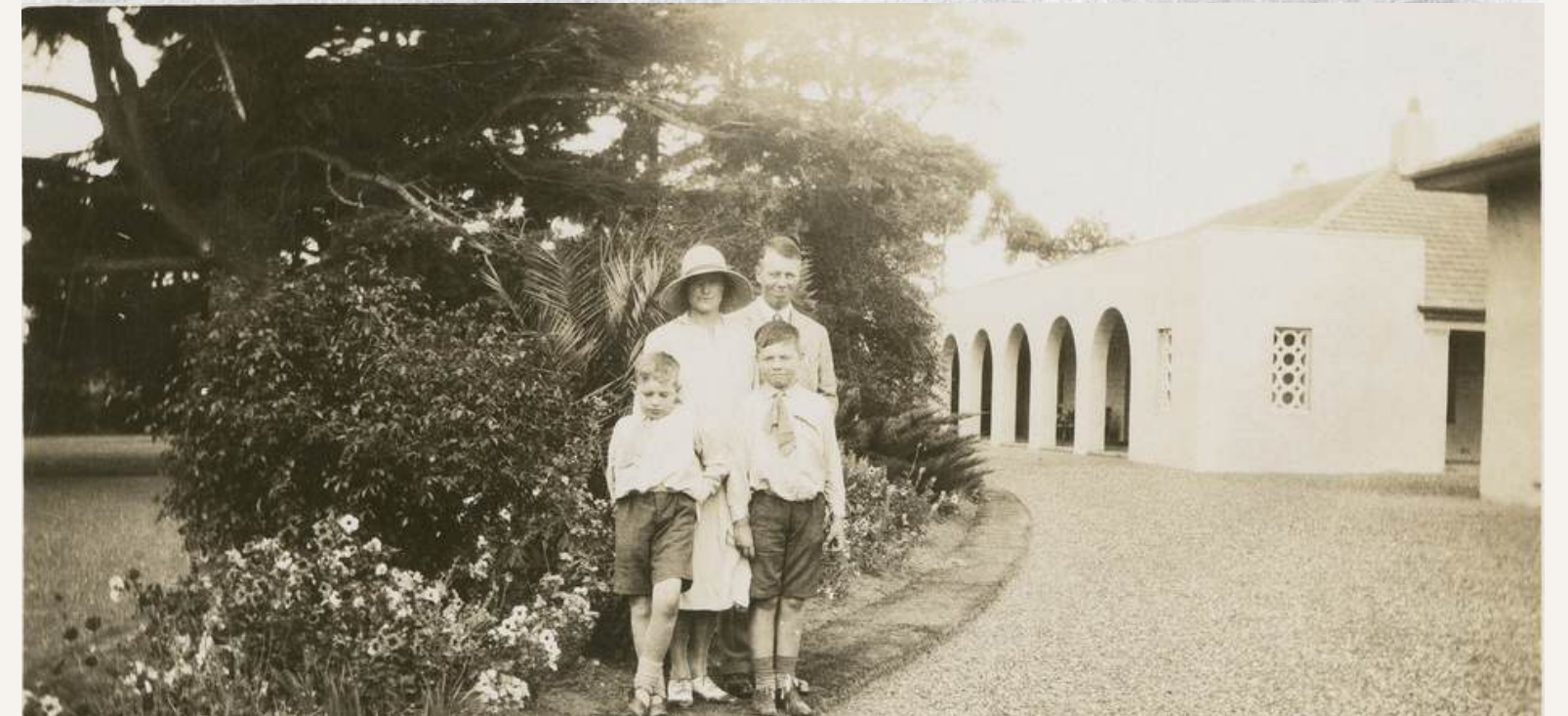
- Coffee Service for Homestead guests every morning. Service time from 8:30am - 10:00am
- 1 video call to meet with Chef Luke to discuss menu options.
 - Please note, Chef Luke will work with couples specifically on the reception dinner menu and food selections. Any questions relating to catering logistics, service style, timing, or event coordination will be managed by the Mount William Station events team.
- Plain white plates & silverware are included when choosing our catering offering. Napkins, tablecloths, and other table styling elements will need to be hired and set up via the wedding planner.

When Mount William Station Provides All Meals

- If Mount William Station does NOT cater the reception, couples may select from the regular hotel dining menu (please enquire)
- If Mount William Station DOES cater the reception, couples must choose from the wedding catering menu displayed in this brochure (see “Additions” as these options are designed for larger service).

To ensure smooth service and planning for weddings at Mount William Station, the following guidelines apply.

- Menu selections must be confirmed **30 days** prior to the event.
- Final guest numbers must be confirmed **14 days** prior to the event.
- Dietary requirements must be submitted **14 days** prior to the event.
- Where a group has more than five guests with dietary requirements, couples may be asked to select menu items that best accommodate these needs to ensure smooth kitchen service.
- Mount William Station reserves the right to adjust service formats if required to ensure a consistent guest experience.



MOUNT WILLIAM STATION

Contact Information

Telephone

+61 497 614 092 (Reception)

Email

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Location

118 Mount William Estate Rd, Willaura, VIC 3379

