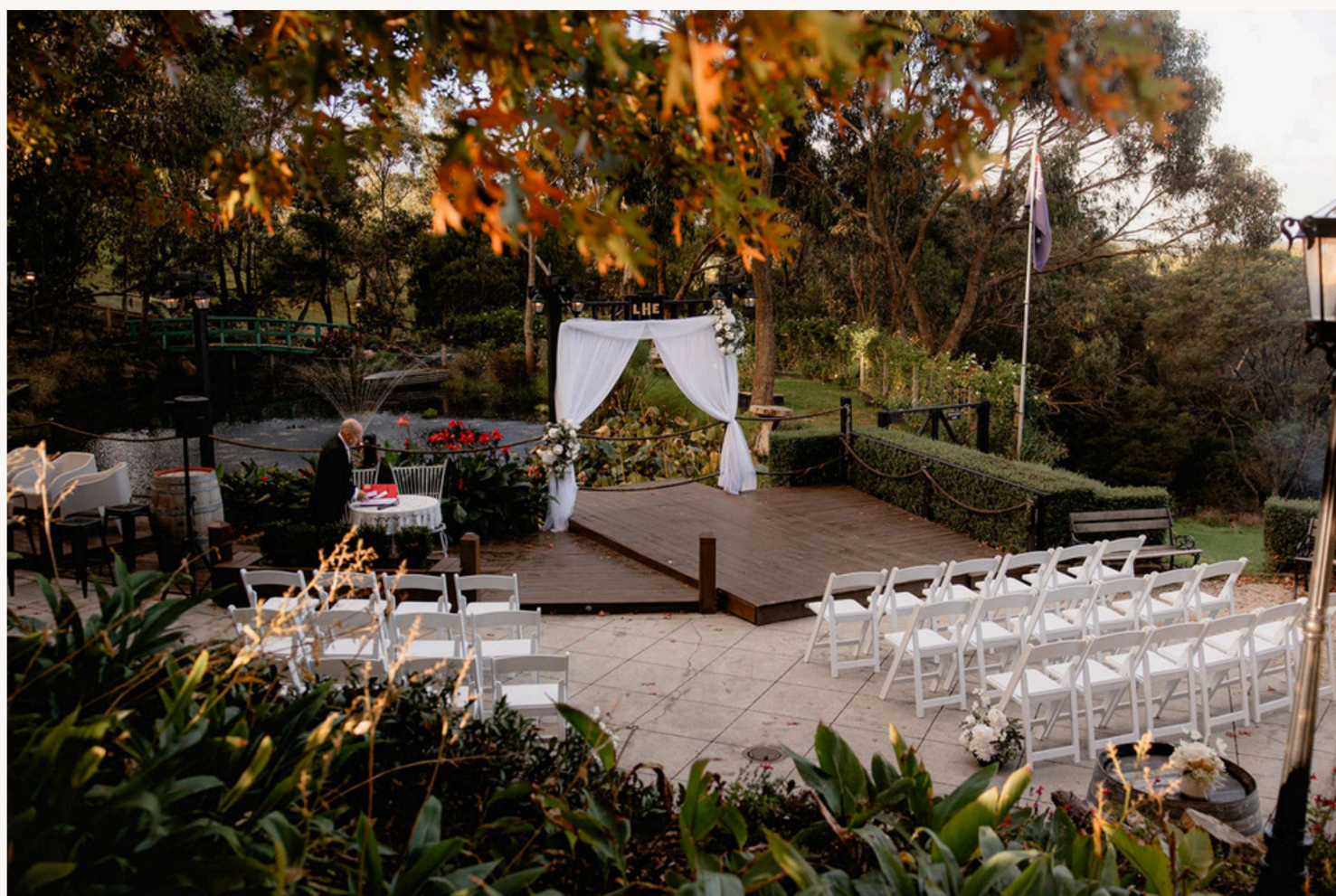




LIGHTNING HILL ESTATE

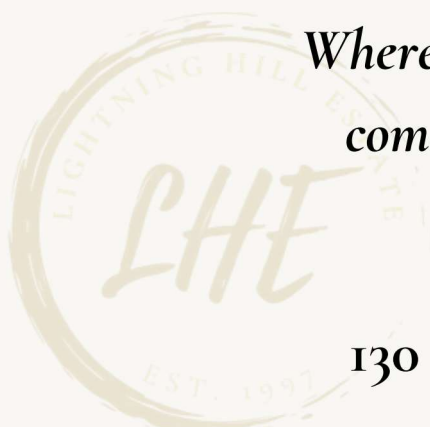
Casual Garden Weddings

WEDDING PACKAGES 2026



*Where casual meets quality, nature and love
come together - along with a touch of fun
and a lot of dancing!*

130 Whiteside Road, Officer VIC 3809





LIGHTNING HILL ESTATE

Casual Garden Weddings

Welcome to Lightning Hill Estate

Nestled on 20 serene acres of loved gardens and a historic vineyard, our Estate offers panoramic views that make you feel like you're in the Yarra Valley—without the travel. Just a 40-minute drive from the CBD and easy to find, our home is a hidden gem waiting to be shared.

We're a close-knit family of five (plus our furry friends) who bring warmth, laughter, and a touch of “crazy” to every wedding. Lightning Hill Estate is not just a venue—it's our haven. For couples seeking something unique, private, and full of love, we welcome you with open arms.

Our thoughtfully designed packages cater to couples wanting a beautiful, affordable celebration, with optional extras and even a warm welcome for four-legged family members. All packages include the celebrant and required legal documentation through our trusted partners, David Schneider and his team at Registry Style Weddings Melbourne. If you have your own celebrant, you'll receive a \$200 discount.

Come visit, chat, and see for yourself why photos simply don't do it justice. You'll find us at 130 Whiteside Road, Officer—a gravel dead-end road accessible via Princes Highway only.

To arrange a visit, simply click on the 'Book a Tour' link on the website.

We look forward to meeting you!

With love,
Janine Fitzsimmons



ALL PACKAGES INCLUDE:

Exclusive access to the venue
Day before delivery of your bits and bobs
Next day pick up of your bits and bobs left behind (including vehicles)
Dedicated Wedding Co-Ordinator for planning and assistance on the day
Celebrant & all required legal documentation (\$200 discount if you have your own)
Choice of three outdoor ceremony locations PLUS 2 wet weather options
White ceremony seating for guests
Use of all equipment LHE has available
Speaker & microphone for music & speeches
Floral arrangements for wine barrels
Fully licenced bar (sorry, no byo)
Access to discounts from our preferred suppliers (potential saving of thousands)
Use of Bridal Suite as your guests are arriving

OPTIONAL EXTRA'S

- Photography Hour - One hour, pre guest arrival (bridal party only) \$ 220
* with your own photographer
- 1200mm high White Timber L.O.V.E light up letters \$ 250
- Bridal Suite from 2 hours prior to guest arrival time \$ 220
- Bridal Suite from 9.00am \$ 550

FURTHER INFORMATION

- **Food Service - Choose from our long list of in house menu options**
Canape platters from \$70 per platter, casual seating and coffee tables
Cocktail from \$35 per head, casual seating and coffee tables provided
BBQ / Buffet - Subject to discussion regarding numbers, seasons etc
- **External Catering**
Whether it's food trucks or cultural catering, we welcome them all.
Maximum 60 for seated food service
- **Beverage Options**
 1. Guests pay for their own drinks
 2. Pre paid / pre arranged bar spend (TAB)
 3. A blend of the above
- **Pet friendly** (for bridal couple only, not guests). Kids also allowed

LOW DEPOSIT WHEN YOU'RE READY TO BOOK

\$1200 deposit locks in your Monday - Thursday date.

\$1500 for Fridays and Saturdays.

No further payment required until 12 weeks prior to your wedding date

For weddings scheduled in 2027 and beyond, package and optional extra prices will increase by 5% per year to accommodate for rising costs - as a minimum unless otherwise quoted.

VALID FOR WEDDINGS HELD BY DECEMBER 31, 2026
130 WHITESIDE ROAD, OFFICER 0434 545 909
CONTACT@LHEVIC.COM.AU



PACKAGES

(CATERING & ALCOHOL CHOICES ADDITIONAL)

MONDAY - THURSDAY ALL YEAR

2 hour package, 10am - midday	\$1955
4 hour package, midday - 4pm or 2pm - 6pm	\$ 3125
5 hour package, 4pm - 9pm	\$ 4825
5.5 hour package, 4.30pm - 10pm	\$5995
Photography Hour complimentary with 10pm package	
• Photography Hour would start at 3.00pm	

FRIDAY PEAK

4pm - 9pm. Ceremony start time of 4.15pm	\$ 5995
4.30pm - 10pm. Ceremony start time of 4.45pm	\$ 6725
Photography Hour complimentary for 10pm finish package	
• Photography Hour would start at 3.00pm	

FRIDAY OFF PEAK

4pm - 9pm. Ceremony start time of 4.15pm	\$ 4895
4.30pm - 10pm. Ceremony start time of 4.45pm	\$ 5995
Photography Hour complimentary for 10pm finish package	
• Photography Hour would start at 3.00pm	

SATURDAY PEAK

4pm - 10pm. Ceremony start time of 4.15pm	\$7365
Bridal Suite 2 hours prior & Photography Hour Complimentary	
• Bridal Suite 2pm, Photography Hour starts at 2.30pm	

SATURDAY OFF PEAK

4pm - 10pm. Ceremony start time of 4.15pm	\$6725
Bridal Suite 2 hours prior & Photography Hour Complimentary	
• Bridal Suite 2pm, Photography Hour starts at 2.30pm	

SEASON DATES

Peak	1 September	30 April
Off Peak	1 May - June	30
1 July - 31 August Closed for Friday / Saturday Events		

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FOOD / BEVERAGE OPTIONS

CANAPES / PLATTERS

SUITABLE FOR UP TO 40 GUESTS

Perfect for an intimate guest list - served grazing style

FROM \$70 PER PLATTER - COLD

FROM \$85 PER PLATTER - HOT

COCKTAIL STYLE

SUITABLE FOR GUEST NUMBERS FROM 40 UP TO 140

FROM \$36 PER PERSON

Our preferred style of food service! Copious amounts of food - we like to roll people out at the end of the evening. We walk around and serve you and your guests wherever they are located, perfect for socialising and having a great time.

CASUAL ROASTS

Suitable for a total maximum of 70. Menus available on request

EXTERNAL CATERING / FOOD TRUCKS

Registration and Insurance documents must be provided and they are only permitted to use the LHE kitchen for the purposes of food presentation

BEVERAGE OPTIONS

We have a very wide selection of wines, sparkling wines, over 15 different beers, all the dominant spirits as well as selected cocktails, soft drinks, non alcoholic options plus hot drinks.

You are welcome to choose between guests paying for their own drinks, running a TAB, or a mixture of both. We are a fully licensed venue so no drinks are to be brought onto the premises. Having said that, if there is a specific drink (or cocktail) you would like available just let us know and we will have it here for you.

Monday - Thursday minimum bar spend	\$500
Friday minimum bar spend	\$1500
Saturday minimum bar spend	\$2000

If you are having guests purely purchase their own drinks and the total amount spent does not reach the minimum spend then you as the client are responsible for any shortfall. This assists us with covering staff costs as our Monday - Thursday pricing is rock bottom to say the least.

Food and beverage pricing relates to function date and not booking date.



COCKTAIL MENU

MENUS CANNOT BE CHANGED BUT CAN BE ADDED TO.
ALLERGIES CATERED INDIVIDUALLY

HARMONY PACKAGE

\$36 PER HEAD MINIMUM 40 GUESTS

Gourmet Vegetable Cigar Spring Rolls served with Sweet Chilli Sauce - V
Mini Potato Cakes Topped with a Bruschetta Mix - V
House made beef meatballs with tomato relish
Pub style mini chicken schnitzel
Traditional kofta skewers with freshly made tzatziki
House made Greek mumma style sausage rolls wrapped in flaky pastry
Panko Crumbed Whiting with Sweet Chilli Sauce
Italian arancini, crunchy on the outside, delicious on the inside - V
Mixed dumplings, steamed and served with traditional soy sauce - V
Mixed Gourmet Canape Pies with house made Tomato Relish - V

GOURMET PACKAGE

\$41 PER HEAD MINIMUM 40 GUESTS

Fresh, bite size sushi with a mix of delicious fillings - V
Gourmet Mixed Cocktail Pizza's with all the classic toppings - V
Italian arancini, crunchy on the outside, delicious on the inside - V
House made beef meatballs with tomato relish
Mini Potato Cakes Topped with a Bruschetta Mix - V
House made Greek mumma style sausage rolls wrapped in flaky pastry
Gourmet Japanese Style Vegetable Gyoza - V
Malaysian Style Grilled Chicken Satay Skewers
Fishermen's basket - served in individual little baskets
Traditional beef wellingtons, complete with mushrooms
Crispy mozzarella sticks with a warm cheesy filling - V

ELEGANCE PACKAGE

\$46 PER HEAD MINIMUM 40 GUESTS

Fresh, bite size sushi with a mix of delicious fillings - V
Fresh tartlets with a selection of the finest ingredients - V
Salt & pepper calamari bites that are bloody delicious!
Crispy mozzarella sticks with a warm cheesy filling - V
Karaage chicken bites even Colonel Sanders would be proud of
Juicy little prawns wrapped in a golden pastry twister
Grilled Angus beef sliders in mini rolls with cheese & tomato relish
Duck wellington, traditionally made, delicious and served with tomato relish
Pub style chicken parma bites - taste as good as they sound
Gourmet Vegetable Cigar Spring Rolls served with Sweet Chilli Sauce - V
Italian arancini, crunchy on the outside, delicious on the inside - V
House made Greek mumma style sausage rolls wrapped in flaky pastry

PRICING FOR FOOD AND DRINKS RELATES TO EVENT DATE, NOT BOOKING DATE

PRICE VARIATION USUALLY NOT MORE THAN 10%



COCKTAIL MENU - ADD ON ITEMS

EACH MENU IS CERTAINLY ENOUGH TO CATER FOR HUNGER.

MANY PEOPLE PREFER TO OVER FEED SO HERE IS YOUR CHANCE DO SO.

ADD AS MANY AS YOU LIKE, ADD NONE OR ADD PLATTERS

PRICES ON BELOW ITEMS ARE PER PERSON. DEPENDING ON THE ITEM IT COULD MEAN ONE PIECE PER PERSON OR IT COULD BE MULTIPLE PIECES PER PERSON

Prawn twisters- Juicy little prawns wrapped in a golden pastry twister	\$4.60
Salt & pepper calamari bites with an aioli dipping sauce	\$4.60
Karaage chicken pieces even Colonel Sanders would be proud of!	\$4.60
Sausage Rolls, house made by our very own Greek mumma	\$4.60
Mini potato cakes topped with chunky tomato relish	\$4.60
Pub style mini chicken schnitzels	\$4.60
Beef Sliders- Grilled angus beef sliders in mini rolls with cheese & tomato relish	\$5.50
Chicken sliders - crispy Chicken snitzel sliders in a mini roll with cheese & colesaw	\$5.50
Cigar sized duck spring rolls with a plum dipping sauce	\$5.50
Nonna's mixed mini pizza's topped with traditional Italian toppings	\$5.50
Lamb kofta's served with a fresh, house made tzatziki	\$5.50
Traditional duck wellingtons	\$5.50
Mixed gourmet croquettes served with matching dipping sauces	\$5.50
Saffron and pistachio arancini	\$5.50
Panko crumbed whiting with hot chips in mini baskets	\$6.00
Juicy garlic prawns on fragrant seasoned rice, served in mini bowls	\$12.00

KIDS PACK \$27 PER CHILD

A child-friendly menu featuring favourite foods, including party pies and sausage rolls. It may include treats like sugar, nuts, chocolate, and ice cream, but no vegetables or green items, unless allergies are noted.

ALLERGY REQUIREMENTS

For guests with allergies, we provide separate food upon prior arrangement, including their names for identification. If selecting from the Canape Platter Menu, there is an additional cost of \$33 per person. Note that we do not cater to dietary preferences like Keto or Diabetic diets.

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CANAPE PLATTER MENU

Most of our meats are house roasted or poached.

All our relishes and sauces are house made.

We only use organic chicken breast, house poached.

All platters have a variety of fresh vibrant fillings including vegetarian options

• 40 Mixed Gourmet Sandwich Platter	\$ 125
• 40 Mixed Gourmet Mini Wraps	\$ 135
• Mixed Platter – 20pt Mixed Sandwich & 20 Mini Wraps	\$ 135
20 MIXED BANH-MI MINI ROLLS	\$ 160
Grilled chicken, beef, and a vegetarian option with egg mixed, coriander, mint, chilli and red onion, carrot, and grilled red capsicum with sweet chilli	
20 MIXED SLIDERS	\$ 150
Chicken schnitzel, tomato, cheddar, lettuce & mayo Beef, horseradish, swiss cheese, tomato, spinach & mustard Falafel, hummus, carrot, sprouts, lettuce & chilli jam Ham, bocconcini cheese, spinach, seeded mustard & tomato	
GRILLED TURKISH BREAD & DIPS	\$ 120
A selection of grilled Turkish breads, crudites and crackers and fresh vibrant dips	
50 MINI SUSHI PLATTER	\$ 130
Mixed sushi & nori rolls, served with soy, wasabi & ginger	
MIXED DIP PLATTER	\$ 110
A selection of house made dips with fresh crudites and oven baked corn chips	
FRESH FRUIT & CHEESE PLATTER	\$ 130
Invigorating seasonal fruits & a variety of gourmet cheeses & crackers	
CHEESE PLATTER	\$ 130
A selection of domestic and international cheese served with a variety of crackers, dried fruits and strawberries	
FRESH FRUIT PLATTER	\$ 120
An invigorating mix of seasonal fruit	
GOURMET ANTIPASTO PLATTER	\$ 150
A selection of deli meats, a house made dip, house made falafel, grilled pita bread, gourmet cheeses & antipasto vegetables	

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NOW FOR THE PLATTER MENU SOME PEOPLE JUST CAN'T GO PAST...
(FEEL FREE TO ADD IT TO ANY OF OUR MENU'S, NO JUDGEMENT HERE)

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CANAPE PLATTER MENU

\$ 70

Fairy Bread - yep, you read correctly

We've had so many requests, we had to make it official. Done properly, of course: white bread and real butter. Then there's the sprinkle controversy - long or round. Regardless of what you request we have to do a 50/50 split between the long and the round - trust us, it's a thing! This platter contains 40 corners of each variety and is ALWAYS served with a smile!

FRANKFURTS

\$ 120

An all time favourite, 3 kilo's of Frankfurts aka Little Boys. Skin on or skin off

CHICKEN NUGGETS

\$ 85

100 of the good old fashioned chicken nuggets

AUSSIE HOT PARTY PLATTER

\$ 110

24 Gourmet mini pies and 24 mini sausage rolls, served with tomato sauce
** or double it for \$150 **

TRADITIONAL COCKTAIL SPRING ROLLS

\$ 110

60 Delicious vegetables wrapped in pastry & served with sweet chilli sauce
** or double it for \$150 (because everyone always takes at least 2 or 3) **

VEGETARIAN HOT FOOD PLATTER

\$ 180

40 Vegetarian Spring Rolls
30 Steamed Gyoza
25 Spinach Pakora
25 Spinach & Ricotta Triangles
25 Mac 'n' Cheese Bites

MEAT EATERS HOT FOOD PLATTER

\$ 180

25 Mini Meat Pies
25 Mini Sausage Rolls
50 Chicken Nuggets
50 Bite Size Salt & Pepper Squid

COMBINATION HOT FOOD PLATTER

\$ 180

40 Steamed Pork Dumplings
30 Steamed Vegetarian Gyoza
30 Spinach & Cheese Quiche
50 Chicken Nuggets
50 Bite Size Salt & Pepper Squid

HOT MIXED QUICHES

\$ 95

30 Quiche Lorraine
30 Cheese & Spinach Quiche

GLUTEN FREE OR VEGAN PACK FOR ONE

\$33

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SWEET TREATS



HOMESTYLE PLATTER

80PC - \$130.00

- 30 Cream Puffs
- 30 Chocolate Profiteroles
- 20 Chocolate Eclairs

HOMESTYLE PLUS

100PC - \$150.00

- 20 Cream Puffs
- 20 Chocolate Profiteroles
- 20 Chocolate Eclairs
- 20 Mini Mixed Gourmet Slices
- 20 Mini Churros

DELISH PLATTER

80PC - \$150.00

- 20 Chocolate Eclairs
- 20 New York Cheesecakes
- 20 Gourmet Mixed Profiteroles
- 20 Mixed Gourmet Slices

CHEESECAKE PLATTER

60PC - \$155.00

- 15 Cookies & Cream
- 15 New York Baked
- 15 Tim Tam
- 15 Berry Cheesecake

SWEET PASSION PLATTER

75PC - \$150.00

- 15 Mississippi Mud Cakes
- 15 Mixed Profiteroles
- 15 Banana Hummingbird Gourmet Cakes
- 15 New York Cheesecakes
- 15 House made Mixed Mini Slices

MINI GOURMET PLATTER

100PC - \$150.00

- 30 Mini Churros
- 20 Cheesecake Bites
- 20 Cream Puffs
- 30 Mini Apple Pasty Puffs
- Served with Chocolate Sauce

MINI SLICE PLATTER

40PC - \$115.00

- 40 Mixed Housemade Gourmet Mini Slices - VERY POPULAR

MIXED GOURMET CAKES

40PC - \$155

- A selection of mixed cakes



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ROAST MENU

Please note: If you choose a menu from the Roast range the maximum seating capacity is 70 guests including everyone in the bridal party.

Menus cannot be changed but can be added to.

Seating is casual, bar table style - designed to eat then dance - no table decorating required!

TRADITIONAL AUSSIE ROAST

\$47 PER HEAD MINIMUM 30, MAXIMUM 70

- Choice of 2 meats - Beef, Chicken, Lamb or Pork (plus crackle of course)
- Choice of 3 salads / vegetables
- Buttered French sticks
- Gravy and condiments

TRADITIONAL AUSSIE ROAST LARGE

\$60 PER HEAD MINIMUM 30, MAXIMUM 70

- Choice of 3 meats - Beef, Chicken, Lamb or Pork (plus crackle of course)
- Whole roast potatoes
- Choice of 4 salads / vegetables
- Buttered French sticks
- Gravy and condiments

SALADS AND VEGETABLE CHOICES

- | | |
|----------------|------------------------|
| • Garden Salad | • Whole roast potatoes |
| • Pasta Salad | • Scalloped potatoes |
| • Coleslaw | • Roast pumpkin |
| • Potato Salad | • Cauliflower gratin |
| • Rice Salad | • Peas |
| | • Carrots |

Add extra salads or vegetable dishes - \$7 per person

Add the fourth meat - \$10 per person

GLUTEN FREE AND VEGAN OPTIONS AVAILABLE

If choosing from these two menu's the only items that can be added to it are from our sweets selection and page two of our platter selection

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