



MILLBROOK  
*Winery*







**Located in the historic town of Jarrahdale in the Perth Hills, Millbrook Winery is surrounded by natural beauty.**

From jarrah forests to rolling vines and grounds with breathtaking views, Millbrook offers a unique and romantic setting to celebrate your special day.

Exchange your vows surrounded by loved ones against picture-perfect backdrops, then dance the night away while our experienced, attentive staff cater to your every need.

You and your guests will enjoy a superb epicurean menu from our acclaimed chefs in Millbrook's two-hatted restaurant, perfectly matched with our boutique wines.

Our team is here to ensure you savour every moment at Perth's most picturesque winery and leave with a lifetime of memories.

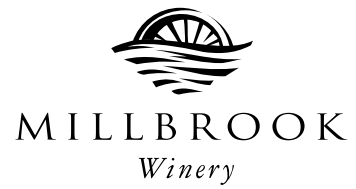
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*"Before we even got engaged it was a dream to get married at Millbrook, and my goodness they didn't disappoint. From the beginning, Stevi-Lee was responsive, informative, professional and supportive and we can't thank her enough for going above and beyond at every turn for us, even when changes were thrown our way.*

*As quite an anxious bride, Stevi-Lee couldn't have been more helpful and completely put me at ease, answering every question like nothing was too much or silly to ask. All of our guests commented on what a wonderful venue we chose and the service we received on the night was absolutely lovely from every staff member. Everything went so smoothly for us and we can't thank everyone at Millbrook enough for making it our dream day."* Amy

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**WA Restaurant of the Year 2022 & 2024**  
GOURMET TRAVELLER RESTAURANT AWARDS

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**Two Chef Hats**  
THE AUSTRALIAN GOOD FOOD GUIDE

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**Chef of the Year – Guy Jeffreys**  
WA GOOD FOOD GUIDE AWARDS

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**Top 100 Australian Restaurants**  
GOURMET TRAVELLER RESTAURANT AWARDS

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**Best Dining Experience in Regional WA**  
GOURMET TRAVELLER RESTAURANT AWARDS

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**Winery of the Year**  
THE WEST AUSTRALIAN WINE GUIDE

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# OUR VENUE

## Tasting Room

### PERFECT FOR PRE-DINNER DRINKS

Our modern tasting room is located on the ground floor of the dramatic winery building and is entered via a striking stone colonnade. The room opens onto a large jarrah deck overlooking a beautiful lake and is the ideal setting for pre-dinner drinks or an indoor wedding ceremony.



## Reception Room

### 120 SEATED | 140 COCKTAIL

Our stunning reception room (restaurant) with its high ceiling and blackbutt timber throughout is located on the upper level of the winery. The air-conditioned room features bi-fold doors which open onto a jarrah balcony and deck with panoramic views of the property.

## Grounds

### A BACKDROP FOR PHOTOGRAPHY

Our beautiful venue grounds incorporate sparkling lakes and tree-lined walkways, surrounded by jarrah forests and vined hills. Millbrook offers a tranquil, natural setting perfect for marriage ceremonies and inspirational wedding photography.



# YOUR WEDDING CEREMONY



## By the Lake SURROUNDED BY NATURE

Vows can be exchanged where the lush green lawn meets our sparkling lake surrounded by nature with spectacular views everywhere you look. The options are endless to make this idyllic setting your own.

## Colonnade

### A BEAUTIFUL BACKDROP

The colonnade, with its high stone arches and stunning vistas, offers shelter from the sun or a light shower. Choose either the timber doors of the tasting room, or the spectacular wisteria-covered entrance as the backdrop to your ceremony.



## Tasting Room

### AN ELEGANT INDOOR SETTING

Entered through the colonnade, our tasting room with its stone fireplace, full-length glass windows and views of the rolling hills and lake, offers an elegant setting for an indoor ceremony.



# VENUE HIRE

September to April

MINIMUM 70 GUESTS | \$3,000

May to August

MINIMUM 50 GUESTS | \$1,500

## Inclusions

- Exclusive use of the venue on a Friday or Saturday from 4.30pm to 11.30pm
- Event management support before and on the day of your wedding
- Ceremony setup with 32 white folding chairs and a signing barrel
- Choice of round or long tables
- Dark beech timber chairs with burgundy cushion seat
- White tablecloths and napkins
- Crockery, cutlery and glassware
- Setting up of place cards, bonbonniere, menus and guest lists
- Cutting and platter service of wedding cake
- Tea and coffee station
- Microphone and lectern
- Gift table
- Decorative wine barrels
- Dance floor
- Security service



*The venue hire is additional to the food and beverage costs.*



*"Thank you so much for helping make our wedding the most magical day for Jared and I! Everything turned out so perfectly and we loved every second! Millbrook was the most beautiful and perfect setting for our big day." Jena*

## OPTIONAL EXTRAS

Festoon lighting	\$770.00
Additional meals:	
• Service providers, eg photographer (main course and soft drinks)	\$55.00 per person
• Children 3 to 12 years (two courses and soft drinks)	\$40.00 per child
Function extension – maximum half hour	\$300.00
Beverage package extension	\$3.00 per person
Other extras:	POA + 15% admin
• Arbour – rectangle or circle	
• Tiffany chairs – white, gold or walnut	
• Bentwood chairs – white or walnut	
• Natural oak cross-back chairs	
• White cross-back chairs	
• Wooden wishing well	
• White square wishing well	
• Round timber logs (10)	

*Any additional lighting (eg festoon or fairy lights) must be booked through Millbrook.*





## SET MENU PACKAGES

### Package 1

Choice of three canapés  
Freshly baked bread  
Choice of one entrée  
Choice of two mains  
Choice of one dessert  
Tea & coffee

Deep Woods Estate Beverage Package **\$195 pp**

Millbrook Beverage Package **\$205 pp**

Limited Release Beverage Package **\$220 pp**

### Package 2

Choice of three canapés  
Freshly baked bread  
Choice of two entrées  
Choice of two mains  
Garden salad & vegetables  
Choice of one dessert  
Tea & coffee

Deep Woods Estate Beverage Package **\$205 pp**

Millbrook Beverage Package **\$215 pp**

Limited Release Beverage Package **\$230 pp**

### Package 3

Choice of four canapés  
Freshly baked bread  
Choice of two entrées  
Choice of two mains  
Garden salad & vegetables  
Choice of two desserts  
Cheese platter  
Tea & coffee

Deep Woods Estate Beverage Package **\$215 pp**

Millbrook Beverage Package **\$225 pp**

Limited Release Beverage Package **\$240 pp**

*Package options can be customised to suit your requirements and will be priced on application.*

*The above package pricing is for the period 1 July 2025 to 30 June 2026.*

*Package pricing for the period 1 July 2026 to 30 June 2027 increases by \$5 pp.*





## SET MENU SELECTIONS

### Canapés

- Oysters (df)(gf)
- Sweet corn fritters, aioli (v)
- Scallops, roasted capsicum (df)(gf)
- Beef & horseradish crostini (dfo)
- Chickpea panisse, hummus, pickled zucchini (df)(gf)
- Pea & potato samosa, mint yoghurt (v)
- Sun-dried tomato & whipped ricotta lavosh (v)(gfo)
- Cured meat boards (df)(gf)

### Entrées

- Roast pork belly, braised lentils (df)(gf)
- Pumpkin risotto, parmesan, salsa verde (gf)(v)(dfo)
- Confit eggplant, spiced tomato sauce (df)(gf)

### Mains

- Slow roasted beef sirloin, root vegetables, red wine reduction (df)(gf)
- Rosemary marinated chicken breast, mashed potato, tomato sauce (gf)
- Pan-seared salmon, roasted fennel & chickpea salad, speck (df)(gf)

### Desserts

- Vanilla bean panna cotta, seasonal fruit (gf)
- Dark chocolate iced parfait, white chocolate crumb (gf)
- Orchard fruit bakewell tart, custard cream

*The menu selection can be customised to include a main vegetarian option.*

*Our kitchen uses produce from local farms and when available heirloom vegetables, herbs and fruit handpicked on the estate.*

# COCKTAIL PACKAGE

## Package

5.5 HOUR DURATION

Choice of five canapés

Choice of three substantial items

Cheese platters

Tea & coffee

Deep Woods Estate Beverage Package **\$195 pp**

Millbrook Beverage Package **\$205 pp**

Limited Release Beverage Package **\$220 pp**



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Package pricing for the period 1 July 2026 to 30 June 2027 increases by \$5 pp.*





## COCKTAIL MENU

### Canapés

- Oysters (df)(gf)
- Sweet corn fritters, aioli (v)
- Scallops, roasted capsicum (df)(gf)
- Beef & horseradish crostini (dfo)
- Chickpea panisse, hummus, pickled zucchini (df)(gf)
- Pea & potato samosa, mint yoghurt (v)
- Sun-dried tomato & whipped ricotta lavosh (v)(gfo)
- Cured meat boards (df)(gf)

### Something More Substantial

#### SELECT 3

#### 1 PORTION OF EACH PER PERSON

- Beef kofta, grilled flatbread, hung yoghurt
- Pumpkin risotto, parmesan, salsa verde (gf)(v)(dfo)
- Roast pork belly, braised lentils (df)(gf)
- Confit eggplant, spiced tomato sauce (df)(gf)

### Cheese Platters | Mini Desserts

#### SELECT 1

- Selection of cheeses, quince paste, crackers
- Petit fours (2 per person)

*Additional items can be ordered and will be priced accordingly.*

*Our kitchen uses produce from local farms and when available heirloom vegetables, herbs and fruit handpicked on the estate.*



## BEVERAGE PACKAGES

### Deep Woods Estate Package

Strelley Farm Estate Pinot Noir Chardonnay Sparkling  
 Deep Woods Ivory Semillon Sauvignon Blanc  
 Deep Woods Ebony Cabernet Shiraz  
 Eagle Bay Kolsch 4.8%  
 Eagle Bay Pale Ale 5.1%  
 Eagle Bay XPA 3.5%  
 Roleystone Brewing Co Original Apple Cider – Dry 6.5%  
 Roleystone Brewing Co Gold'n Pear Cider – Sweet 6.5%  
 Juice, Soft Drink & Mineral Water  
 Tea & Coffee Station

### Millbrook Package

Strelley Farm Estate Pinot Noir Chardonnay Sparkling  
 Millbrook Regional Sauvignon Blanc  
 Millbrook Regional Chenin Blanc  
 Millbrook Regional Rosé  
 Millbrook Regional Tempranillo  
 Millbrook Regional Grenache Shiraz Mourvèdre  
 Eagle Bay Kolsch 4.8%  
 Eagle Bay Pale Ale 5.1%  
 Eagle Bay XPA 3.5%  
 Roleystone Brewing Co Original Apple Cider – Dry 6.5%  
 Roleystone Brewing Co Gold'n Pear Cider – Sweet 6.5%  
 Juice, Soft Drink & Mineral Water  
 Tea & Coffee Station

### Limited Release Package

The Yilgarn Blanc de Blancs Sparkling  
 Millbrook Estate Viognier  
 Millbrook Limited Release Chardonnay  
 Millbrook Estate Shiraz Viognier  
 Millbrook Estate Petit Verdot  
 Eagle Bay Kolsch 4.8%  
 Eagle Bay Pale Ale 5.1%  
 Eagle Bay XPA 3.5%  
 Roleystone Brewing Co Original Apple Cider – Dry 6.5%  
 Roleystone Brewing Co Gold'n Pear Cider – Sweet 6.5%  
 Juice, Soft Drink & Mineral Water  
 Tea & Coffee Station

*Beverage service duration 5.5 hours commencing at 5.30pm. An extension to the beverage service duration is available at an extra charge. All wines are subject to availability. A beverage consumption tab is available on request, conditions apply.*



# WINTER WEDDINGS

## Special Venue Hire

MINIMUM 50 GUESTS | CEREMONY + RECEPTION

Millbrook offers a stunning venue year-round, with autumn and winter setting the scene for a magical wedding. The spectacular vistas of the seasonal colours and lush green hills, coupled with candlelit dining by the open wood fire, create a romantic ambience.

Celebrate your wedding day during the months of May, June, July or August and receive half-price venue hire, inclusive of all standard inclusions, plus a complimentary upgrade to a six-hour beverage package.









## GET IN TOUCH

For further information on celebrating your special day at Millbrook Winery or to arrange a time to meet with us, please contact our Events Coordinator:

Stevi-Lee O'Dea

08 9525 5648

events@millbrook.wine

Old Chestnut Lane, Jarrahdale

We look forward to meeting with you.



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*"We always knew that we wanted to get married at a winery so of course we looked at every single winery in Perth. As soon as we arrived at Millbrook we knew it was the place that we wanted to get married. It is not only beautiful to look at but the produce is all grown on the grounds, the food is beautiful and the wine is absolutely amazing. Stevi-Lee was amazing to work with from day one. On the wedding day I knew that I didn't have to worry about a thing. Stevi-Lee and the whole team at Millbrook were so professional ensuring that even with a last minute change in weather, the whole day went without a hitch. I couldn't be happier with how the day turned out thanks to the team at Millbrook." Tamika*

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Photography credits: Amanda Alessi | Ayzia Jade | Carlos Arevalo | Christine Lim | Compose Photography | Ella Otranto | Jason Soon | Kenneth Lim | Melissa's Photography | Merge Photography | Michelle Dean | Nathan Maddington | Peter Edwards | Shannon Stent | Simone Addison. For more information on a particular photograph featured in this brochure, please contact our Events Coordinator.



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