

Weddings that feel distinctly you.

The Stables
at Sages Cottage Farm



A melbourne
event group venue

Eat. Drink. Be Married.

Embracing the allure of rustic romance, The Stables at Sages Cottage Farm is your idyllic haven for crafting unforgettable moments. As Melbourne Event Group's exclusive venue, we bring a seamless blend of professionalism and warmth to your celebration.

Entrust us with the intricacies, from ceremonies amidst the charm of Sages Cottage Farm to the rustic elegance of The Stables. Our commitment is to curate an experience where every detail aligns, ensuring your special day unfolds effortlessly. Discover the joy of being the #happycouple, relishing not just the celebration but the enchanting journey leading to your happily ever after.





Sparks will fly

Nestled in the picturesque Mornington Peninsula, The Stables at Sages Cottage Farm invites you with sweeping views and rustic charm. Here, the intersection of nature and romance transforms our venue into a coveted destination for weddings. Intimate ceremonies around Sages Cottage, the rustic charm of The Stables, and the captivating Rose Garden form a canvas for cherished celebrations.

Experience the embrace of nature's beauty as you toast by our serene lake, immerse yourself in the rustic interior, and witness the sunset over the hills. Each detail contributes like a brushstroke, crafting a day as memorable as the setting itself.

You've got good taste

At The Stables, we take catering to heart, infusing every celebration with a taste of perfection. Our approach is refreshingly uncomplicated yet rich in flavours, striking the perfect balance between abundance and quality. We're not just about filling plates; we're about creating an experience where every bite is a moment of delight.

For us, family is the essence, and our food philosophy reflects this. Imagine being welcomed into our home, where beautifully simple flavours take centre stage, and each dish is a testament to the warmth of connection. We believe that every significant moment should unfold around a table laden with incredible food—a palette of colours, textures, and tastes reminiscent of your favourite home-cooked meal. At The Stables, nobody leaves hungry, and every bite is a journey into the heart of culinary excellence.

Got a specific style in mind? Allow us to create custom menus to suit your event needs. Try us, we don't bite.







Embark: Venue Hire

4 hour venue hire: Reception only

4.5 hour venue hire: Ceremony and Reception

5 hour venue hire: Mingle Hour and Reception

5.5 hour venue hire: Ceremony, Mingle Hour, and Reception

At The Stables at Sages Cottage Farm, we've meticulously considered every detail (and we mean every single one) to guarantee that your special day exceeds every expectation. From your initial visit to the culmination of the Big Day, no task is too grand or too minute for our dedicated team. We're committed to handling everything to ensure that your wedding journey at Sages Cottage Farm is not just seamless but also a tale of love to be cherished.

The Lead Up

- Craft your ideal event using our purpose-built event calculator, ensuring every detail aligns with your vision
- Assistance in visualising your dream wedding through personal consultations with an event architect
- Meetings and discussions with your dedicated wedding coordinator to bring your vision to life
- After-hours coordination support until 9pm, as we work around your schedule
- Easy to use checklists and information packs to ensure planning is a breeze
- Inspiration and tips from our blog and social media sites
- Access to our exclusive "Friends of The Stables" list
- Exclusive access to our styling book for additional décor options

Investment

\$2,500*

* Venue hire for events held in 2027 will be \$2,750. Venue hire for events held in 2028 will be \$3,000.

The Big Day

- Exclusive adjoining marquee
- Beverage package served as both table and tray service
- Free on-site parking available
- Guest liaison to welcome guests and direct them to your wedding
- Fully briefed event manager to guarantee that your perfect day, as discussed with your dedicated wedding coordinator, is delivered
- Well groomed & professional waiters in a bespoke uniform
- Personal wedding party waiter provided to tend to your every need
- Wine barrel or square cake table with a cake knife and champagne flutes
- Your wedding cake cut and served roving on platters
- Premium quality lounge furniture; wine barrels, outdoor bar tables and stools
- Enchanting indoor and outdoor festoons
- Heaters and blankets included to ensure your guests stay comfortable during cooler evenings
- Bouquet vases to keep flowers fresh and add to wedding table decoration
- All allergy requirements catered for
- 60 minute complimentary bump in prior to the event commencing and 30 minute bump out post event
- No enforced security and associated costs
- No enforced cleaning fees

For Feasting

- Long, walnut wooden tables and black, crossback chairs
- Matching, wooden table risers for food service
- Personalised table menus, including beverage list
- Six stunning napkin colours to choose from in either a 'knot' 'book' or 'drop' fold, of charcoal, grey, duck egg, forest, sand, white or black.
- Set up of your place cards or any wedding favours
- Children's high chairs with colouring books and pencils



Investment

\$500*

* First Look package pricing for events held in 2027 will be an additional \$50. For events held in 2028, it will be an additional \$100.

Reveal: First Look Moments

Steal a moment just for the two of you before the celebrations begin. Your First Look at Sages Cottage Farm is a chance to slow down and savour the anticipation, surrounded by the beauty of the property. Picture the quiet charm of Sage's Cottage, the orchard path, the open paddocks or the lakeside clearing. Each location offers its own sense of romance.

As guests make their way onto the property, you enjoy a calm hour together with drinks served just for you and something delicious to nibble on while your photographer captures the magic. It is intimate, relaxed and the perfect way to start your celebration.

- One hour of private First Look time in your chosen location
- Sparkling, beer or non alcoholic sips served for the two of you
- Nibbles prepared for you and your wedding party in the VIP room
- Team member support to guide the experience
- Access to signature photography locations across the property
- Coordination with your photographer for a seamless flow





Investment

\$800

* Ceremony package pricing for events held in 2027 will incur an additional \$100. For events held in 2028, it will incur an additional \$200.

Unite: Ceremony Moments

Discover your perfect ceremony backdrop at Sages Cottage Farm. Picture the charm of Sage's Cottage, the romance of our rose-covered archway, the open field, or the serene lake-side clearing. Each spot is tailored just for you. In case of rain, rest assured - all locations have a wet-weather alternative, seamlessly transitioning inside the barn or under the marquee. Your ceremony, rain or shine, will be magical at Sages Cottage Farm.

- 10 wooden pews
- 2 wine barrels
- Rustic signing table
- Iced self-serve water station for all your guests
- 1-hour ceremony rehearsal the week before your wedding

Rustic Door Entrance - \$250

Step into sophistication with our Rustic Door Entrance - an intimate hideaway for the wedding party, revealing each member through a grand entrance at the rose-covered archway.



Anticipate Mingle Hour

Begin your celebration on a high note with our exclusive Mingle Hour, a warm and welcoming way to bridge the gap between your vows and the festivities ahead. As you sneak off for photos and soak in the just-married feeling, your guests will enjoy a relaxed hour of drinks, great food, laughter, and good company. With the sun setting over the farm and the buzz of conversation filling the air, it's the perfect way to set the tone for a night of unforgettable memories.

Mingle Hour Beverage & Canapés - \$25pp*

Keep the celebrations going with an extra hour added to your selected beverage package, served alongside four exquisite chef's selection canapés per person. Designed to carry the energy of cocktail hour through to your reception, it is a seamless and generous way to keep guests enjoying every moment.

Exceptional Extras

Cocktail On Arrival - \$16pp

Elevate your arrival with one of our signature cocktails, where each sip anticipates the magical celebration ahead.

Lawn Games - \$100 for the hour

Our Lawn Play package includes Giant Jenga, Giant Connect 4, and Corn Hole, all guaranteed to infuse your celebration with laughter, relaxation, and memorable camaraderie. Let the games begin and let the good times roll!

"Ring For Bubbles" Wall - \$900 for the hour

Infuse joy into your celebration with our Premium Sparkling, served from our fun "Ring for Bubbles" Wall.

* Mingle Hour pricing for events held in 2027 will incur an additional \$5 per person. For events held in 2028, it will incur an additional \$10 per person.







Reception Cuisine

Embark on a delectable culinary journey with our exceptional Reception Cuisine, where each menu option is expertly crafted to add a touch of gastronomic delight to your wedding celebration. At The Stables, we present four distinctive reception menus, promising to enchant your palette and satisfy every culinary desire.

Plated Menu - \$125pp*

Immerse yourself in the refined elegance of our Plated Menu, meticulously designed to offer a personalised dining journey. Indulge in a plated entree followed by alternating main courses that showcase the culinary expertise of The Stables. Each dish is artfully presented, ensuring a sophisticated and memorable dining experience. Your menu includes one of our seasonal dessert offerings - the perfect way to end on a sweet (and stylish) note.

Texan BBQ Menu - \$115pp*

Embrace the bold, smoky flavours of the South with our Texan BBQ Menu, ideal for those who want a blend of hearty comfort and communal dining. Start with four substantial BBQ-inspired canapés that set the tone for a true Texas feast, followed by three feasting mains, each paired with traditional Southern sides. Complete your feast with one of our rotating seasonal desserts - from roving choc tops in summer to warm churros in winter.

Feasting Menu - \$105pp*

For those seeking a more communal atmosphere, our Feasting Menu offers a seated shared event. Delight in a grazing station for entree and then select 3 shared main platters served to the middle of the table. Additionally, each table will enjoy one hot and one cold seasonal side dish, enhancing the shared dining experience. A seasonal dessert is included to round off your meal - simple, sweet, and perfectly in tune with the moment.

Cocktail Menu - \$90pp*

Embrace the dynamic energy of our Cocktail Menu, where 6 savoury canapés, 3 savoury bowls, and a substantial canapé will be expertly served, roving around the party to ensure a lively and engaging culinary experience. One of our fun seasonal desserts is included to keep the good vibes going - churros or choc tops, depending on the time of year.

* For events held in 2027, the selected reception menu will incur an additional \$5 per person. For events held in 2028, the selected reception menu will incur an additional \$10 per person.

Indulge: Sweet Endings

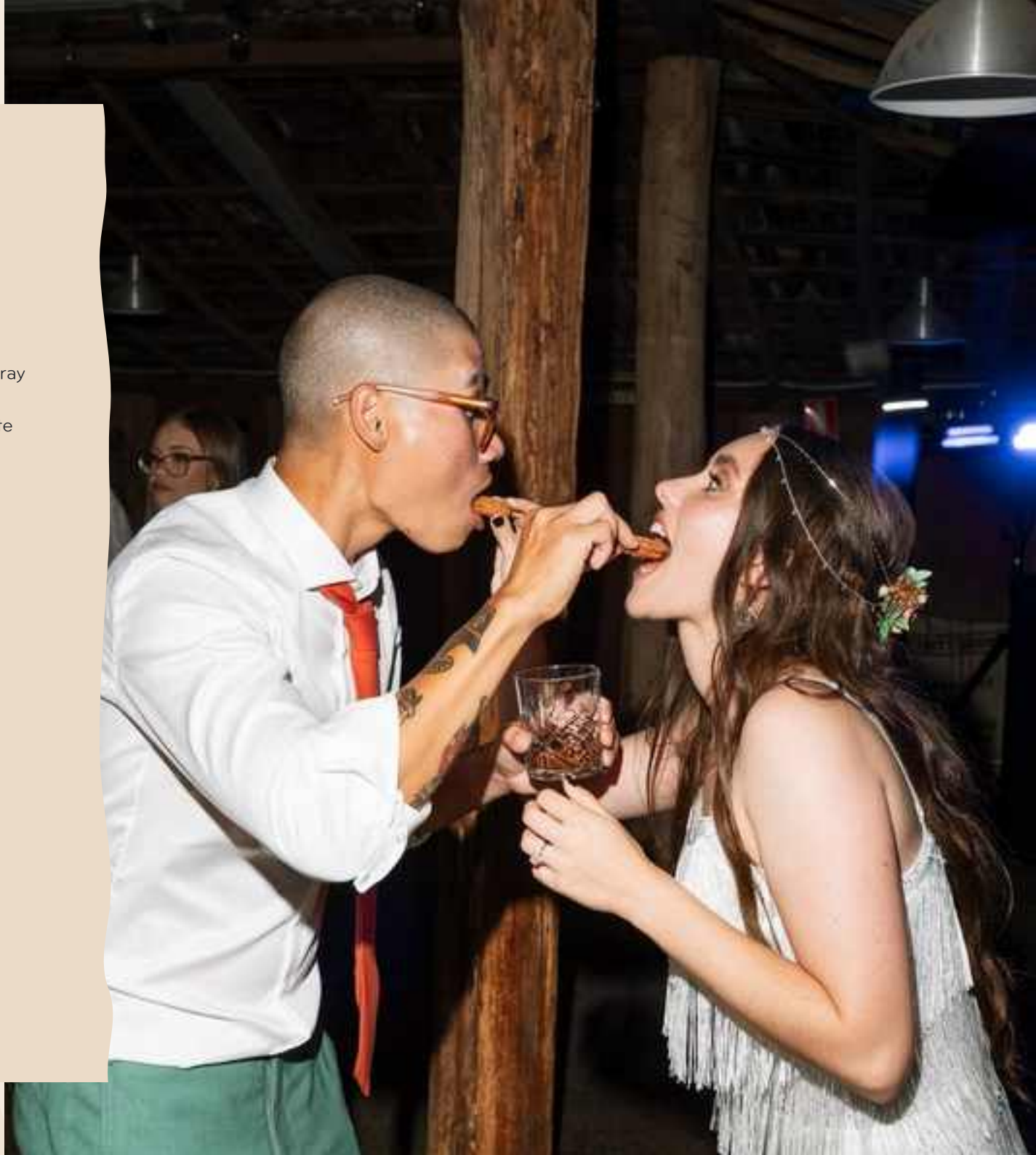
Indulge in satisfying your guests' sweet cravings with an array of irresistible wedding desserts, expertly crafted to add a touch of sweetness to your celebration of love. From delicate pastries to other delightful confections, each option below promises to elevate the sweetness of your special day.

Dessert Grazing Station - \$25pp

Immerse yourself in a self-serve station featuring a collection of miniature, bite-sized sweets. It's a tempting grazing experience for every dessert lover.

Roving Desserts - \$16pp

Select 3 delightful roving dessert canapés, each a bite-sized burst of sweetness.





Delight: Moonlight Munchies

Savoury bites crafted to wrap up your celebration under the stars. A flavourful finale designed to complement the night and help soak up the festivities.

Loaded Fries Station - \$12pp

The Crispy Fries Station, featuring a variety of toppings such as cheese, bacon, green onions, and sour cream, is continuously replenished and served for 45 minutes.

Late Night Bites - \$12pp

Select two delectable late-night bites to circulate among your guests towards the end of the event.





Celebrate: Beverage Bliss

Indulge in effortless sips of celebration from the first toast to the final sweet bite. Our thoughtfully curated beverage packages are designed to enhance your dining experience, providing a continuous flow of refreshment and delight from dinner through dessert. All packages include still water, sparkling water, Coke, Coke Zero, lemonade, orange juice, apple juice, and pineapple juice

Mornington Peninsula - \$85pp*

Explore our Mornington Peninsula package, which includes a choice of 1 sparkling wine, 2 white wines, 2 red wines, 2 beers and 1 alcohol removed beer, and 2 pre-mixed spirits from the local region.

Gold - \$70pp*

Opt for our Gold package featuring 1 sparkling wine, 1 white wine, 1 red wine, 2 beers and 1 alcohol removed beer, and 2 pre-mixed spirits from our Gold beverage selection.

Classic - \$55pp*

For a more classic offering, our Classic package includes 11 sparkling wine, 1 white wine, 1 red wine, 2 beers and 1 alcohol removed beer, and 1 pre-mixed spirits from the Classic beverage selection.

Extra Fun

Cocktail Hour - \$40pp

Whether you prefer a lively welcome or a stylish nightcap at The Stables, the choice is yours! Select three cocktails to perfectly complement your event, adding a personalised touch to every sip for a memorable experience.

* For events held in 2027, the selected beverage package will incur an additional \$5 per person. For events held in 2028, the selected beverage package will incur an additional \$10 per person.



FAQs

What is your venue hire and per head cost?

There is a venue hire of \$2,500 at The Stables at Sages Cottage Farm which includes everything listed in 'The Lead up' and on 'the big day' in your package brochure.

As for what that price is, that depends on a lot of factors because we're not a 'cookie cutter' kind of venue. We allow you to build a unique package special to both of you.

Our event architects can help you with a quote for the wedding day that you are after, so please get in touch!

What is a minimum commitment ? What is it made up of?

A minimum commitment is an overall amount that is agreed upon by both the venue and the client at a time of booking. It is the minimum amount of money the client must spend with the venue which can be made up of food, beverage or time in the venue.

Will the minimum commitment increase?

No, once the minimum commitment has been confirmed in writing on your booking agreement it will not vary.

How do I confirm my booking?

Just ring or email us and say "yes!" Then we will create a booking agreement and a deposit invoice for you. Once the signed booking agreement has been returned to us and the deposit invoice has been paid, your booking is confirmed.

Can I make a tentative booking?

We understand that making a decision on your preferred venue can take a little time and you may often need to consult your friends and family. So, we offer our potential clients a tentative booking for 3 days. This essentially places your name on the date but is not a booking. Once the 3 days has expired, we will contact you to confirm your decision, or to have your name removed from the date. Our venue is very popular, so, unfortunately, we can't hold a date any longer than 3 days, as we often have a waiting list.

How much is the deposit?

A \$3,000 deposit is required to secure your special day at The Stables at Sages Cottage Farm.

When is my next payment due after paying the deposit?

The 1st progress payment is due 6 months prior to your event date.

The 2nd progress payment is due 3 months prior. Your final payment of the remaining balance is due no later than 7 days prior to the event date. Which means you get to relax in that final week and focus on more important things.

What is the next stage after paying my deposit?

A deep breath and a glass of bubbles... because you're officially getting married! But after that, you can expect an introduction email from our Coordination Team to introduce themselves, and also so you know who to contact moving forward. Then we give you a rest until around 10 months before your wedding where you will receive a planning checklist to help you get started. Within that checklist is a timeline so you'll know what to expect from then on.

Do you offer a children's menu?

Yes, we sure do! Our children's menu is available for little guests aged 12 and under and includes a three-course meal, a mocktail, and a fun activity pack. Please speak with your coordinator for current pricing.

What is the price of a meal for our working guests (DJ, photographer etc.)?

Please note we only offer the full menu, and working guests receive this at 20% less than your adult price per head.

When do I have to give final numbers?

In order to make sure we order the correct amount of food, beverage and staff for your wedding, we do require that you inform us of your final guest (and supplier) numbers, including any special allergies, no later than 14 days prior to the event date.

FAQs (cont.)

What happens if I need to cancel my event?

We understand that at times unexpected things happen and events may need to be cancelled.

Please read through our terms and conditions for all relevant information.

Where is The Stables at Sages Cottage Farm?

Our address is: 85 Sages Rd, Baxter VIC 3911

Are you an accessible venue?

Yes. In accordance with the Discrimination Act 1992, we offer accessible rest rooms, ramps, accessible parking and wide doors.

What are the parking options available?

There are plenty of car park spaces available which are all free of charge.

Can The Stables at Sages Cottage Farm be accessed by public transport?

Sages Cottage Farm is located on the Mornington Peninsula in a suburb called Baxter.

Baxter does have a train station that is a 4-minute drive away from Sages Cottage Farm.

Are animals or pets allowed on the premises?

Unfortunately, Sages Cottage Farm do not allow animals on-site to ensure the comfort and safety of their resident animals.

Audio visual

It is recommended that you make use of your DJ or band's sound equipment for speeches.

Any additional AV can be organised through our preferred supplier.

When do I have access to the venue on the day of my booking?

You (and/or your suppliers) will have access to the venue 60 minutes prior to the commencement of your event and half an hour post event.

Please note that The Stables operates as a café in the day which means we may not be able to offer earlier access than the complimentary 60 minutes. If earlier access is required, please speak to your event coordinator. Additional charges may apply.

Preferred suppliers

At The Stables at Sages Cottage Farm we pride ourselves on working with the best vendors that Victoria has to offer, and as such, we're only comfortable recommending those who have been through a serious reference checking process. All the suppliers on our list are businesses and people who are committed to working within the Melbourne Event Group values and who we trust to deliver only the very best service and products to our valued clients. (You will receive a copy of this list when you book your wedding with us.)

What is your responsible service of alcohol policy?

All Melbourne Event Group staff are trained in the Responsible Serving of Alcohol, and by law may refuse to serve alcohol to any person/s who seems to be intoxicated. Melbourne Event Group prohibits any minors under the age of 18 years to be served or given any alcoholic beverages at any time regardless of who they are with.

Does The Stables cater for specific food allergies?

Yes, absolutely! We aim to provide suitable options for all our guests. We do, however, need adequate time to accommodate special requests and, therefore, all allergies must be confirmed alongside your final guest numbers 14 days before your wedding. A good way to ensure you get this information from your guests on time is to include a line in your invite which says: "Please RSVP with any allergies by this date"



Filling cups, bellies and hearts



03 9819 1020 • events@melbourneeventgroup.com.au • melbourneeventgroup.com.au