

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.

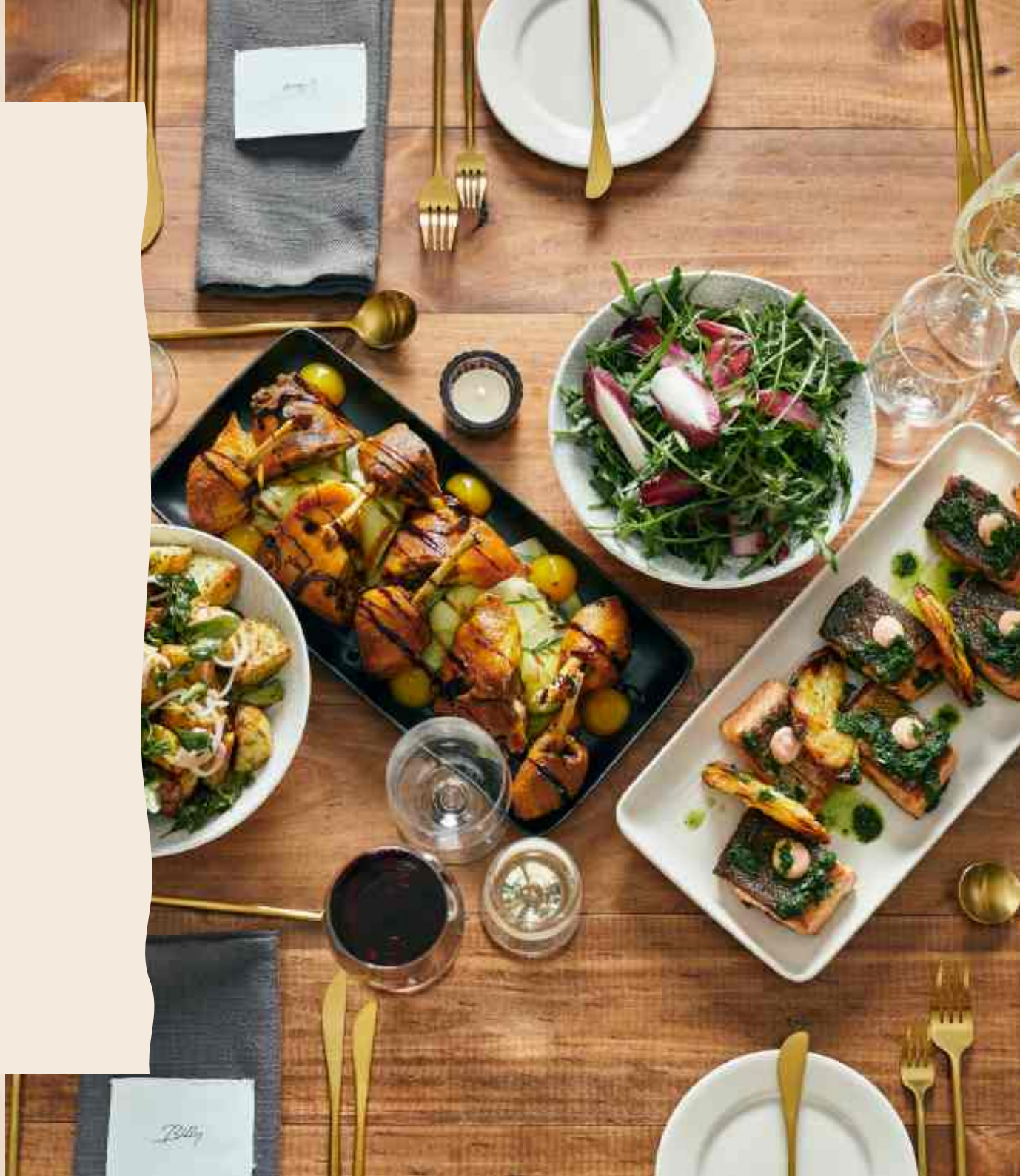
Experience the embrace of nature's beauty as you toast by our serene lake, immerse yourself in the rustic interior, and witness the sunset over the hills. Each detail contributes like a brushstroke, crafting a day as memorable as the setting itself.

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.







Investment

\$2,500

Embark: Venue Hire

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

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 Seated Packages

- 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

\$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

Find the perfect setting for your ceremony at Sages Cottage Farm. Choose from the charm of the historic cottage, the romance of the rose-covered archway, the open field or the peaceful lakeside clearing. Each location offers its own beautiful backdrop, with a wet-weather option available in the barn, so your ceremony can continue seamlessly, whatever the weather.

- 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.





Savouri Reception Cuisine

Plated Package - \$205pp*

5 hour event duration

Enjoy a beautifully presented plated menu, designed to make your celebration feel special from start to finish. Begin with hot and cold canapés, followed by your choice of entrée and alternating main courses prepared by The Stables kitchen team. Seasonal sides bring everything together, before finishing with your choice of dessert. Paired with our Classic beverage selection, it is a generous dining experience filled with flavour.

- 1 sparkling wine, 1 white wine, 1 red wine, 2 beers and 1 alcohol removed beer, and 1 pre-mixed spirit from the Classic beverage selection.
- Continuous service of 4 hot and cold canapé varieties on arrival
- Choice of entrée
- Choice of alternating plated main course
- Choice of 1 hot and 1 cold seasonal side dish served per table with main course
- Choice of dessert

* For events held in 2027, the selected reception menu will incur an additional \$10 per person. For events held in 2028, the selected reception menu will incur an additional \$20 per person.





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The service at The Stables was exceptional from start to finish. The team worked closely with us to bring our wedding to life, and every detail felt thoughtful and well cared for

KELLY

Texan BBQ Package - \$195pp* **5 hour event duration**

Enjoy the bold, smoky flavours of our Texan BBQ Menu, made for relaxed celebrations and sharing around the table. Begin with four generous BBQ-inspired canapés, followed by three hearty feasting mains served with classic Southern sides. Finish with a seasonal dessert, from roving choc tops in summer to warm churros in winter.

- 1 sparkling wine, 1 white wine, 1 red wine, 2 beers and 1 alcohol removed beer, and 1 pre-mixed spirit from the Classic beverage selection.
- Continuous service of 4 BBQ inspired hot and cold canapé varieties on arrival
- 3 shared BBQ inspired main platters served to the middle of the table
- 4 substantial BBQ inspired side dishes served per table with main course
- Choice of dessert

* For events held in 2027, the selected reception menu will incur an additional \$10 per person. For events held in 2028, the selected reception menu will incur an additional \$20 per person.

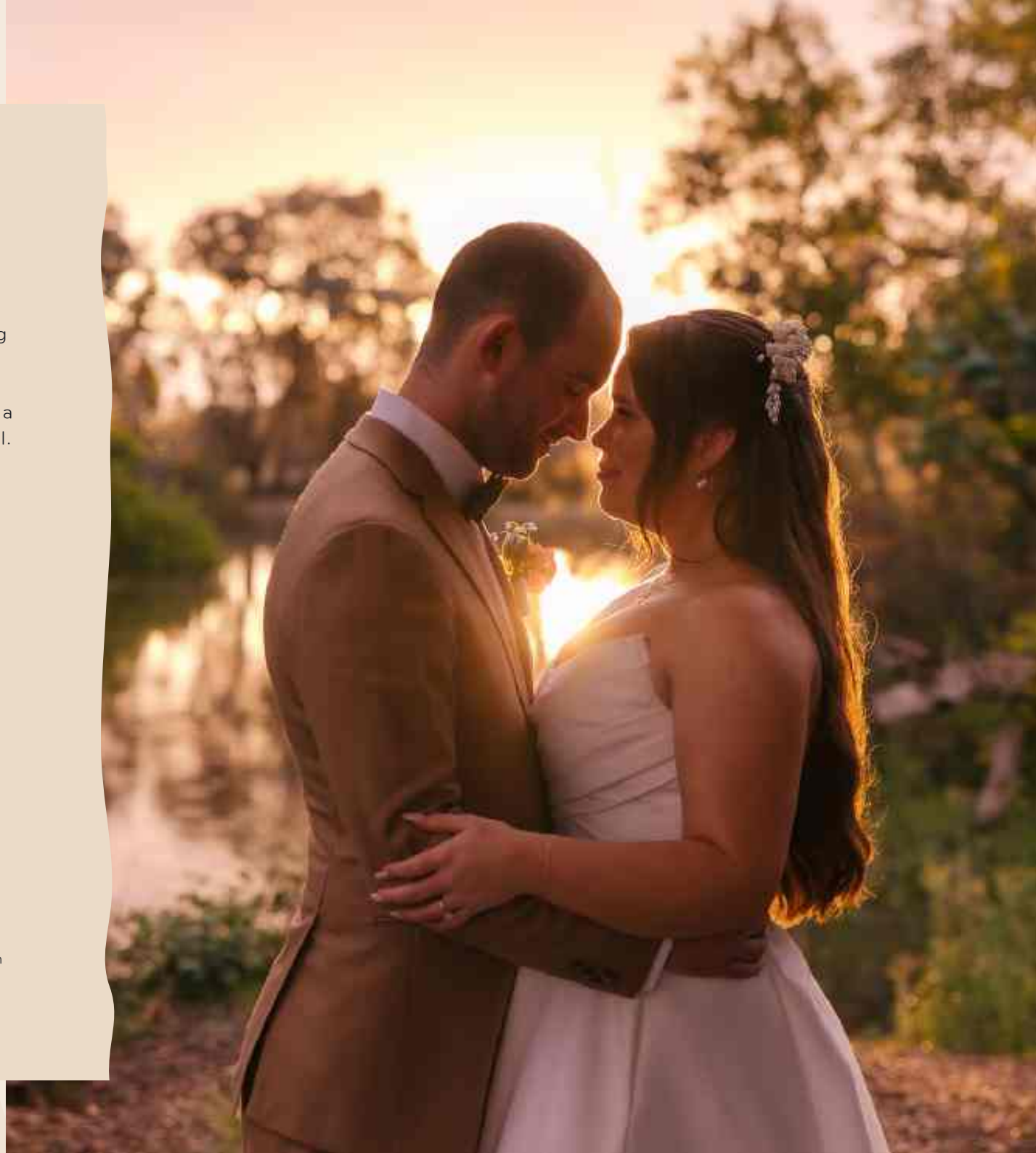
Feasting Package - \$185pp*

5 hour event duration

Enjoy a relaxed, shared dining experience designed to bring everyone together around the table. Begin with a generous grazing station, followed by three main platters served to share, with one hot and one cold seasonal side. Finish with a seasonal dessert for a simple and satisfying end to the meal.

- 1 sparkling wine, 1 white wine, 1 red wine, 2 beers, 1 alcohol removed beer and 1 pre-mixed spirit from our Classic beverage selection
- Continuous service of 4 hot and cold canapé varieties on arrival
- Grazing station
- Choice of 3 main platters served to the centre of the table
- Choice of 1 hot and 1 cold seasonal side dish served per table with the main course
- Choice of dessert

* For events held in 2027, the selected reception menu will incur an additional \$10 per person. For events held in 2028, the selected reception menu will incur an additional \$20 per person.





Cocktail Package - \$175pp*

5 hour event duration

Keep the celebration moving with a lively Cocktail Menu filled with flavour. Enjoy six savoury canapés, three generous bowls and a substantial canapé, followed by a fun seasonal dessert, with choc tops in summer or warm churros in winter.

- 1 sparkling wine, 1 white wine, 1 red wine, 2 beers and 1 alcohol removed beer, and 1 pre-mixed spirit from the Classic beverage selection.
- Choice of 6 savoury canapés
- Choice 3 savoury bowls
- Choice of 1 substantial canapé
- Choice of dessert

* For events held in 2027, the selected reception menu will incur an additional \$10 per person. For events held in 2028, the selected reception menu will incur an additional \$20 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. A \$2,000 event bond is also required six weeks prior, held as a pre-authorisation on your nominated credit card and only charged if additional costs arise.

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 Disability 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



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