



MEMORABLE WEDDINGS
START @ THE PLOUGH



MAKING YOUR
DREAMS COME TRUE

The Plough Stables

The Plough @ Myrniong has been hosting weddings since 2010, providing memorable experiences for couples and their guests.

With our hospitality expertise and passion, your special day is assured. Together, we will create your dream wedding.

Visit with us to share your expectations and turn them into reality.

Follow our Socials



THE PLOUGH BISTRO MYRNIONG



THEPLOUGHMYRNIONG



THEPLOUGHMYRNIONG8394

Our Package

WEDDING PACKAGE
from **\$140pp**

- 3-Course Set Menu
- 3-hour Beverage Package

THE STABLES **\$1000**

Hold your ceremony in our beautifully restored stables, originally built 1901, complete with Egyptian chandelier, 40 white chairs, split system for ultimate comfort, modern bathroom, and as much atmosphere that you could handle!

EXTRAS

- Kids (main, ice-cream, soft drink) \$36 each
- Canapés (3 kinds) or Dessert \$18pp
- Wedding Rehearsal \$150
- Extended function options
- Linen tablecloths & napkins: \$10pp
- Dedicated attention to your needs - FREE

Refer to our terms & conditions
for the finer details (*overleaf*)



Set Menus 3-Courses \$80 pp

Step 1: SELECT 3 COURSES

Canapés

(3 kinds, complementing your selection of Mains)

Served at The Stables (with Beverage Package)

OR Served in the Restaurant

(if prior to commencement of your Beverage Package)

Starter Course

(sharing platters)

Tasting board: a selection of house-cured meats, terrine & relishes, croquettes, marinated olives, pickled vegetables & house-baked bread (GF*)

Main Course

(alternating, choose 2 dishes)

36-hour slow-cooked blade steak

with peas, mushrooms, mash & red wine sauce (GF)

Slow-cooked rolled pork

with roast spiced carrot, apple salad & mustard sauce (GF)

Rollled chicken

with carrot, roast cauliflower & creamy mash (GF)

Baked Atlantic Salmon

with Asian veg & oyster sauce

Dessert Course

(both desserts, alternating)

Chilled chocolate pot with mandarine & fairy floss (GF)

Caramel panna cotta with honeycomb (GF*)

Step 2: SELECT 'ADD ON' if required

Canapés or Dessert Course: \$18pp

Late Night Subs: \$10pp

Linen table clothes & napkins: \$10pp

Step 3: ADD BEVERAGE

Adult Packages
Beverage
\$20 pp PER HOUR
minimum 3 hours

Chilled wines

Sparkling Cuvée

Moscato

Pinot Grigio

Sauvignon Blanc

Chardonnay

Rosé

Red wines

Merlot

Cabernet Sauvignon

Shiraz



Other beverages included

Tap Beer (Draught & Lager)

Selection of Beer & Cider Stubbies

Soft Drinks & Sparkling Water

Tea & Coffee

Beverages not included

available to be purchased at your function

A wide selection of spirits & cocktails



Kids Options

\$36pp

Main Course

(To be ordered at your function)

Bolognese

with penne pasta & parmesan cheese

Chicken schnitzel with chips & slaw

Dessert

Ice cream with topping

Kids' Beverage

Pepsi & Pepsi Max

Lemonade, Raspberry, Solo

Sparkling Mineral Water





Our food is Delicious

SERVICE IS EVERYTHING

All menus are created using dishes that are served at our restaurant, The Plough @ Myrning.

Dine in our restaurant and you will experience the meals, wines and service you can expect for your event, eliminating having a "test-run" at your wedding!



The finer Details

1. \$1000 deposit will secure your preferred date and venue. You will be provided with an invoice detailing your menu and beverage selections, dates, times, number of guests and banking information. Balance is required two weeks prior to the function as cleared funds.
2. Use of The Stables for a wedding ceremony will attract a \$1000 hire fee. Wedding Rehearsal fee: \$150.
3. Cakes brought onto the premises will be cut and served on a platter at no extra charge. Any accompaniments (e.g. pouring cream) will be added accordingly.
4. Functions (including the bar) must finish by 10pm. If you plan to extend your function to 11pm, a surcharge of \$20pp will apply. The Beverage Package must also be extended to coincide with the closing time.
5. Dietary requirements that involve a meal replacement from your chosen Set Menu will be charged an additional \$5 per person that requires a replacement meal. All dietary requirements notified one week prior to the function will be catered for. Dietary requirements announced on the day of your function cannot be guaranteed however we will endeavour to accommodate as best we can.
6. Set Menu dishes may change by the time your function is held due to seasonal availability of some ingredients. Your specific set menu will be confirmed three weeks prior to your function and this confirmed menu will not be changed without your consent.
7. Minimum spend limit of 50 adults x \$160pp applies for exclusive use of the Restaurant. Exclusive use of Lower Dining Room or Gallery (depending on numbers) available for smaller functions (35 guests or less).
8. These terms and conditions may be updated to reflect changing operational regulations that are applicable to The Plough and its staff.



Contact Us

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