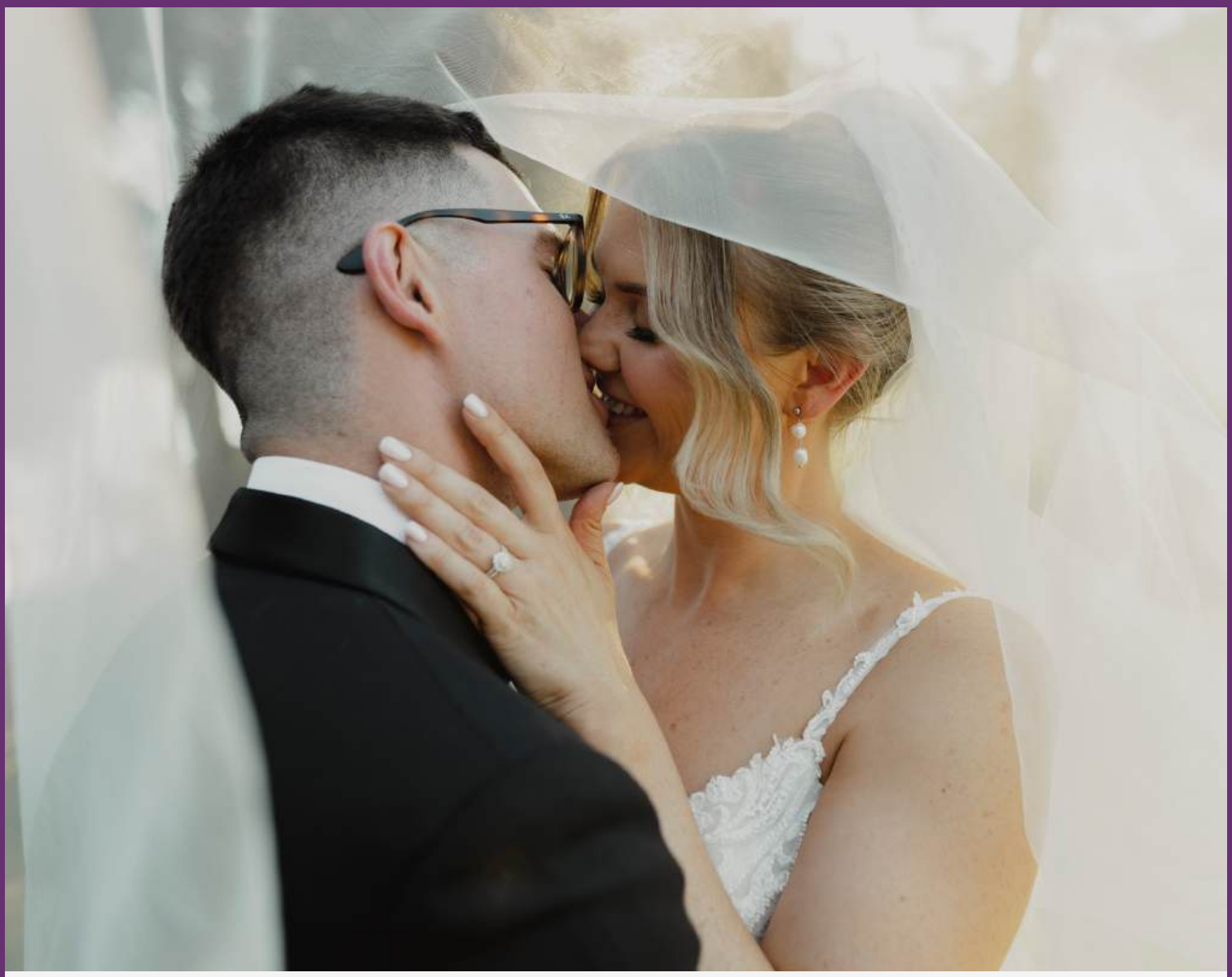
MULBERRY
ESTATE

WEDDINGS AT
MULBERRY ESTATE





CONGRATULATIONS

Welcome to Mulberry Estate!

With over 45 years of history, our estate offers romantic charm and expansive open spaces, creating the perfect setting for an unforgettable day.

We take pride in bringing your dream wedding to life with creativity, innovation, and style to ensure every detail is carefully planned and beautifully executed.

We are thrilled to be part of your wedding journey, and we invite you to discover our packages and offerings. Should you have any questions, our team is always here to assist.

Lots of love

Amrit, Shailee & The Mulberry Estate Team

WHY MULBERRY ESTATE?

Multiple ceremony and reception spaces for intimate, classic, garden-style and larger weddings.

Ceremony, photos, reception, food, beverages and styling can all happen in one place.

All-inclusive wedding options available for couples wanting a simpler planning experience.

In-house floristry and styling support to bring your wedding vision together.

Family-owned and operated, with a warm and personal approach from enquiry to wedding day.



CEREMONY LOCATIONS



THE RIVERSIDE

Located on the banks of the Swan River and framed by greenery, the Riverside is our most sought-after ceremony setting.

Silver Ceremony: $1,000
Gold Ceremony: $1,250



THE PAVILION

For the fairytale wedding you've always imagined, the Pavilion offers a picturesque setting filled with magic, and a sense of timeless wonder.

Silver Ceremony: $800
Gold Ceremony: $1,100



THE WINDMILL

Blending rustic charm with timeless character, the Windmill offers a truly unique and memorable setting for your wedding day.

Silver Ceremony: $800
Gold Ceremony: $1,100



THE OPEN FIELD

The Open Field offers sweeping views of rolling plains, an open-air atmosphere, and a stunning sunset backdrop to say "I do."

Silver Ceremony: $800
Gold Ceremony: $1,100

CEREMONY LOCATIONS



THE LOVER'S HIDEAWAY

The Lover's Hideaway offers a beautifully secluded setting for your ceremony, perfect for a romantic and unforgettable beginning.

Silver Ceremony: $800
Gold Ceremony: $1,100

CEREMONY PACKAGES



SILVER CEREMONY

- 24 White Tiffany Chairs
- A Cream Or Red Carpet
- Signing Table With Two Chairs

GOLD CEREMONY

- 30 White Tiffany Chairs
- A Cream Or Red Carpet
- Signing Table With Two Chairs
- Your Choice Of Arbour
- A Water Station

50% OFF MID-WEEK & WINTER CEREMONIES

50% off ceremony packages for weddings held from June to August or from Monday to Thursday.

Ceremony Only Package With Coordinator $2,100 All Year

RECEPTIONS



THE MULBERRY ROOM

The Mulberry Room showcases sweeping views of the Swan River, complemented by floor-to-ceiling glass windows and a grand chandelier.

A striking entryway welcomes your guests into a light-filled, creating a truly unforgettable setting for your celebration.

Capacity 70 - 280 Seated, 400 Cocktail

Room Hire: $2,200

Mon - Fri & Winter Hire: $1100



THE BURGUNDY ROOM

Designed to capture a warm and inviting ambience, The Burgundy Room is ideal for guests to enjoy both comfort and atmosphere in one beautiful setting.

As the day unfolds into evening, the space transforms effortlessly, creating a magical, light-filled environment that carries your celebration through every moment with style and ease.

Capacity 35 - 100 seated, 150 cocktail

Room Hire: $1,700

Mon - Fri & Winter Hire: $850

RECEPTIONS



THE CHAMPAGNE ROOM

This elegant space offers a refined and welcoming setting for your celebration from the moment guests arrive.

Thoughtfully designed to enhance both comfort and style, it provides a sense of exclusivity while maintaining a relaxed and inviting atmosphere throughout your event.

Capacity 10 - 80 Seated, 120 Cocktail

Room Hire: $1,400

Mon - Fri & Winter Hire: $700



THE TAPHOUSE

Perfect for a relaxed celebration, the Taphouse showcases stunning views of the Swan River, complemented by a warm and inviting indoor space and a secluded outdoor balcony.

Whether you're hosting a casual gathering or a more intimate event, it offers a laid-back yet refined atmosphere, where every guest feels effortlessly at ease.

Capacity 10 - 40 seated, 80 cocktail

Room Hire: $1,200

Mon - Fri & Winter Hire: $600

RECEPTIONS



THE GARDEN PAVILION

For something truly unique, celebrate beneath the stars with loved ones in our charming Pavilion.

With open skies, romantic lighting, and a touch of elegance, it creates a magical setting for your special day. The space offers a beautiful blend of openness and intimacy, allowing every moment to feel relaxed and meaningful.

Capacity 10 - 80 Seated, 165 Cocktail

Area Hire: $1,700

Mon - Fri & Winter Hire: $850



THE RIVERVIEW GARDENS

The Riverview Gardens features charming festoon lighting, a soft faux lawn, and surrounding greenery that create an inviting atmosphere, perfect for outdoor receptions.

Overlooking the Swan River, the space blends modern comfort with a vibrant, open-air backdrop, offering a relaxed yet stylish setting where guests can enjoy unforgettable moments.

Capacity 10 - 150 seated, 300 cocktail

Area Hire: $2,200

Mon - Fri & Winter Hire: $1,100

*Dancefloor Not Included



ALL INCLUSIVE WEDDINGS

Our all-inclusive wedding package is designed to deliver a seamless, stress-free experience from beginning to end.

Bringing together seamless coordination, refined styling, exceptional catering, and a curated network of trusted suppliers, we ensure every element of your big day works in perfect harmony.

WHAT'S INCLUDED?

A dedicated wedding coordinator
Your choice of photographer from our list for 5 hours
Your choice of celebrant from our list
Arbour flowers, bridal table flowers & table centrepieces in your colours
Bouquets and buttonholes in your colours
Table numbers, place cards, menus, welcome sign & seating chart
Use of the entire grounds for photography
Complimentary use of our golf buggy (subject to availability)
Your choice of ceremony package & location and reception location
Your choice of food and beverage packages
Your choice of DJ/MC from our list for 6 hours
Tea lights, candles and napkins (your choice of colour)
Round or long tables with white or black tablecloths
Table settings, including glassware, cutlery & crockery
Your choice of wedding cake from our list of suppliers
Cocktail tables, stools, wine barrels, and tables
Wine barrel/plinth for your cake

ALL-INCLUSIVE WEDDINGS













PRICING GUIDE

Assuming Gold Riverside Ceremony, Gold Menu Package & Standard 6 Hour Drink Package

Package	Standard Price	**All Inclusive Price** *Assuming Gold Floral Package*
40 Guests, Champagne Room	$10,250	Starts From $22,250
60 Guests, Garden Pavilion	$14,350	Starts From $26,350
80 Guests, Burgundy Room	$18,150	Starts From $30,150
100 Guests, Riverview Gardens	$22,450	Starts From $34,450
110 Guests, Mulberry Room	$24,350	Starts From $36,350

Personalised quotes are available upon request
Price estimates are subject to change

*All Inclusive pricing includes venue hire, ceremony package, photography, DJ, celebrant, cake, floristry, meals, beverages & stationery

SET MENU

SILVER PACKAGE

$110 per person

Choice of two canapés
Baked rolls to start
Set entrée
Alternate drop mains
Wedding cake cut and plattered
Tea & coffee to finish

GOLD PACKAGE

$125 per person

Choice of three canapés
Baked rolls to start
Alternate drop entrée
Alternate drop mains
Two dessert bar items
Wedding cake cut and plattered
Tea & coffee to finish

DIAMOND PACKAGE

$145 per person

Choice of four canapés
An antipasto platter during cocktail hour
Baked rolls to start
Alternate drop entrée
Choice of three mains*
Three dessert bar items
Wedding cake cut and plattered
Tea & coffee to finish

*Mains are available as a rotating drop or pre-order





CANAPÉS

Choose warm or cold canapés from the cocktail menu

ENTRÉE

Teriyaki beef sirloin strips with Asian slaw (GF)

Grilled garlic prawns with a hint of smoked paprika, charred peppers, feta cheese, olive oil & balsamic glaze (GF)

Crispy golden potato rösti layered with charred capsicum and roasted eggplant, finished with a rich balsamic glaze (GF)(DF)(V)

Twice-cooked sticky pork belly on a nest of crunchy apple, fennel, and celery salad (GF)

Marinated lamb cutlets with aromatic spices, served with couscous salad, minted yoghurt, and a wedge of lime (GF)

Spicy honey & lime chicken with shaved fennel, Spanish onion, and feta salad (GF)

MAIN

Fresh Australian barramundi fillet with orange & fennel salad with roasted broccolini coated in a beurre blanc sauce (GF)

Melt-off-the-bone beef rib served with charred corn and potato salad and red wine jus (GF)

Moroccan spiced free-range chicken breast with sweet potato scented mash, fresh herb salad, and a mint saffron yogurt (GF)

Wild mushroom risotto with aged parmesan cheese and rocket (V) (GF)

Succulent beef cheek with garlic mash, served with roasted baby carrots, baby beetroot, fennel bulb & red wine jus (GF)

Chicken breast marinated with smoky paprika served with Sicilian caponata, red pepper sauce, and garnished with fresh herbs (GF)

Char grilled Southwest eye fillet with spinach, garlic mash, garlic field mushrooms & red wine jus (GF)

Tender slow-roasted lamb shank served over creamy garlic mash with green beans, finished with a rich red wine jus (GF)(DF)

Herb-crusted lamb rack on potato gratin with a ratatouille (Diamond Only)

DESSERTS

Custard tart with seasonal fresh fruits

Chef's selection of mini cakes

Belgian chocolate tart with white chocolate flake

Vanilla cheesecake with seasonal fruit

Fresh seasonal fruits (GF)

Chocolate-dipped strawberries (GF)

Vanilla panna cotta with berry coulis & fresh strawberries (GF)

Italian tiramisu cake

BUFFET MENU

SILVER PACKAGE

$110 per person

Choice of two canapés
Freshly baked bread with butter
Choice of one carvery dish
Choice of two hot dishes
Choice of two salads
Wedding cake cut and plattered
Tea and coffee to finish



GOLD PACKAGE

$125 per person

Choice of three canapés
Freshly baked bread with butter
Choice of two carvery dishes
Choice of three hot dishes
Choice of three salads
Choice of two dessert bar items
Wedding cake cut and plattered
Tea and coffee to finish



DIAMOND PACKAGE

$145 per person

Choice of four canapés
Freshly baked bread with butter
Choice of two seafood dishes
Choice of two carvery dishes
Choice of three hot dishes
Choice of four salads
Choice of three dessert bar items
Wedding cake cut and plattered
Tea and coffee to finish

CANAPÉS

Choose warm or cold canapés from the cocktail menu

CARVERY

Roasted porterhouse beef with Mulberry Jus (GF)

Three-hour roasted beef cheek with Mulberry Jus (GF)

Baked Champagne ham with honey glaze (GF)

Mulberry special roasted chicken pieces with olives (GF)

Traditional lamb leg roast (GF) (Diamond Only)

Accompanied by:

Sautéed chat potatoes

A medley of seasonal vegetables

SEAFOOD

Ocean fresh king prawns with cocktail sauce (GF)

Natural oysters with lemon (GF)

Sashimi fresh salmon with wasabi (GF)

HOT FOOD

Tortellini in tomato & basil sauce (V)

Gnocchi in Tomato Basil Sauce (GF)(DF)(V)

Glazed pork ribs with a smoky BBQ sauce, served with charred corn on the cob (GF)

Creamy butter chicken curry served with rice (GF)

Peri peri roasted chicken (GF)

Hokkien noodles with stir-fried Asian vegetables in a Szechuan sauce (V)

Creamy paneer curry with basmati rice (GF) (V)

Crumbed local snapper fillet with lemon butter

Spicy Coconut Thai green curry with seasonal vegetables, chicken and jasmine rice (VGO, GF)

Creamy risotto with wild mushrooms, truffle oil, and fresh thyme (V)

SALADS

Traditional Caesar salad

Potato salad with Dijon mustard mayo (V)

Pumpkin, rocket, quinoa & pine nut salad (GF) (V)

Mediterranean tuna salad (GF)

Charred corn & quinoa salad (GF)(DF)(V)

Traditional Greek salad (GF)(DF)(V)

DESSERTS

Custard tart with seasonal fresh fruits

Chef's selection of mini cakes

Belgian chocolate tart with white chocolate flake

Vanilla cheesecake with seasonal fruit

Fresh seasonal fruits (GF)

Chocolate-dipped strawberries (GF)

Vanilla panna cotta with berry coulis & fresh strawberries (GF)

Italian tiramisu cake

FEAST MENU

GOLD PACKAGE

$125 per person

Choice of three canapés | An antipasto platter per table | Choice of two shared mains | Choice of two dessert bar items | Wedding cake served | Tea & coffee to finish

DIAMOND PACKAGE

$145 per person

Choice of four canapés | An antipasto platter per table | Choice of three shared mains | Choice of three dessert bar items | Wedding cake served | Tea & coffee to finish

SELECTIONS

CANAPES

Choose warm or cold canapés from the cocktail menu

SHARED MAINS

American-style smoky beef ribs (GF)

Peri peri spiced roast chicken with corn, capsicum & radish (GF)

Asian-style steamed whole barramundi with ginger, chilli & spring onion (GF)

Wine braised beef with root vegetables (GF)

Tender slow-roasted lamb shank served over creamy garlic mash with green beans, finished with a rich red wine jus (GF)(DF)

Accompanied by:

Rosemary infused roasted potato, with chorizo & leek (GF)

Seasonal greens with almond flakes & seeded mustard honey yogurt (GF)(V)

Mulberry style orange & fennel salad (GF) (V)

DESSERTS

Custard tart with seasonal fresh fruits

Chef's selection of mini cakes

Belgian chocolate tart with white chocolate flake

Vanilla cheesecake with seasonal fruit

Fresh seasonal fruits (GF)

Chocolate-dipped strawberries (GF)

Vanilla panna cotta with berry coulis & fresh strawberries (GF)

Italian tiramisu cake

COCKTAIL MENU

$115 per person

Includes six cold canapés, six warm canapés, two substantial canapés & two dessert canapés, your wedding cake cut and served and tea & coffee to finish

COLD CANAPÉS

Bruschetta (V)

Goat's cheese with dill, cucumber, crostini and cherry tomato (V)

Smoked cooked prawn, served on a savoury cracker with avocado mousse (GF)

Caramelised onion, roast beef and goat's cheese

Roast beef crostini, cream cheese, tomato relish and mustard

King lobster and prawn cups with lettuce and cocktail sauce (GF)

Assorted Vegetarian Nori Rolls (V)(GF)

Caprese Skewers with Basil, Cherry Tomato & Bocconcini (V)(GF)

WARM CANAPÉS

Lamb meatballs with fresh herbs and feta cheese (GF)

Chilli garlic prawns (GF)

Vegetarian arancini (V)

Handmade pumpkin & chicken dumplings with beetroot wrappers

Vegetarian gyozas with soy sauce (GF)(V)

Tempura king prawns with spicy mayo

Chicken, cranberry & brie puffs

Sticky Soy Beef Skewers with Toasted Sesame (GF)(DF)

SUBSTANTIAL CANAPÉS

Mild, creamy butter chicken with steamed rice (GF)

American-style BBQ beef ribs with slaw

Lamb cutlet served on a bed of creamy mash and ratatouille sauce (GF)

Basket of fish & chips, with lemon & tartare sauce

Wagyu beef sliders with caramelised onions, cheddar, and aioli

Vegetarian tofu sliders with onions, lettuce, tomato and chilli mayo (V)

Spiced lamb koftas with mint yogurt dipping sauce (GF)

Moroccan fried cauliflower with avocado cream and pickled onion (V) (GF)

Creamy paneer curry with basmati rice (GF)(V)

DESSERTS

Custard tart with seasonal fresh fruits

Chef's selection of mini cakes

Belgian chocolate tart with white chocolate flake

Vanilla cheesecake with seasonal fruit

Fresh seasonal fruits (GF)

Chocolate-dipped strawberries (GF)

Vanilla panna cotta with berry coulis & fresh strawberries (GF)

Italian tiramisu cake



BEVERAGE PACKAGE

STANDARD

5 Hours: $55 per person
6 Hours: $65 per person

Mulberry Estate sparkling wine
Mulberry Estate red & white wine
Mulberry Estate rose
Alby Draught & Alby Crisp
Assorted soft drinks and juice

DELUXE

5 Hours: $75 per person
6 Hours: $85 per person

Deluxe sparkling
Deluxe moscato
Deluxe rose
Deluxe white wine
Deluxe red wine
Three deluxe tap beers
House cider
Mocktails
Assorted soft drinks and juice

Deluxe Add Ons:
Add cocktails: $20 per person
Add spirits: From $10 per person

PREMIUM

5 Hours: $65 per person
6 Hours: $75 per person

Premium sparkling
Moscato or rose
Premium white wine
Premium red wine
Three premium tap beers
House cider
Assorted soft drinks and juice

NON-ALCOHOLIC

5 Hours: $30 per person
6 Hours: $35 per person

Assorted soft drinks and juice

ON-CONSUMPTION

An alternative to the beverage packages, you may choose to create a bar tab. Minimum value $25 per person for 5 hours.

*For a list of wine and beer options, please contact your wedding coordinator



ENHANCE YOUR DAY

FOOD

Grazing Platters ($10 Per Person)
Extra Beer Selections ($10 Per Person)
An Extra Choice of Meal ($10 Per Person)
An Additional Canapé ($5 Per Person)
Mocktails ($10 Per Person)
Cheese Board Served With Dried Fruit & Wafers ($100)
Antipasto Platter Served With Turkish Bread ($100)

FOR THE KIDS

Plated Nuggets & Chips or Chef's Selection Pasta with Soft Drink ($35 Each)

HIRE

Welcome Sign & Easel ($150)
LED Seating Chart ($200)
Petal Station ($150)
Large TV Screens ($200 Each)
White Screen Projector ($300)
Wooden Dance Floor ($400)
LED Dance Floor (Excl. Mulberry Room) ($700)
Printed Seating Charts, Menus & Place Cards (POA)
Rolls Royce (Use On Mulberry Grounds Only) ($200)
Mirror Photobooth (With a backdrop, unlimited prints and props) ($600)
PA System With Microphone ($200)

IN-HOUSE FLORISTRY

We're proud to introduce Annette, one of our experienced wedding and event coordinators at Mulberry Estate. With a strong background in floristry, Annette, together with our dedicated wedding team, can confidently guide you through all your optional floral and styling needs.



<u>The Silver Package $1,600</u>

Bridal flowers (Real)

- 1x bride bouquet
- 2x bridesmaids bouquets
- 3x buttonholes

Ceremony & Reception (Artificial)

- Small arbour floral piece
- Up to 10x small & simple table centrepieces with tealight candles & table numbers
- Bridal table flowers with tealight candles



<u>The Gold Package $2,500</u>

Bridal flowers (Real)

- 1x bride bouquet
- 3x bridesmaids bouquets
- 4x buttonholes

Ceremony & Reception (Artificial)

- Medium arbour floral piece
- Flowers on aisle chairs
- Welcome sign with easel & florals
- Up to 10x medium table centrepieces with tealight candles & table numbers
- Central Bridal table floral piece with tealight candles



<u>The Diamond Package $3,500</u>

Bridal flowers (Real)

- 1x bride bouquet
- 3x bridesmaids bouquets
- 4x buttonholes

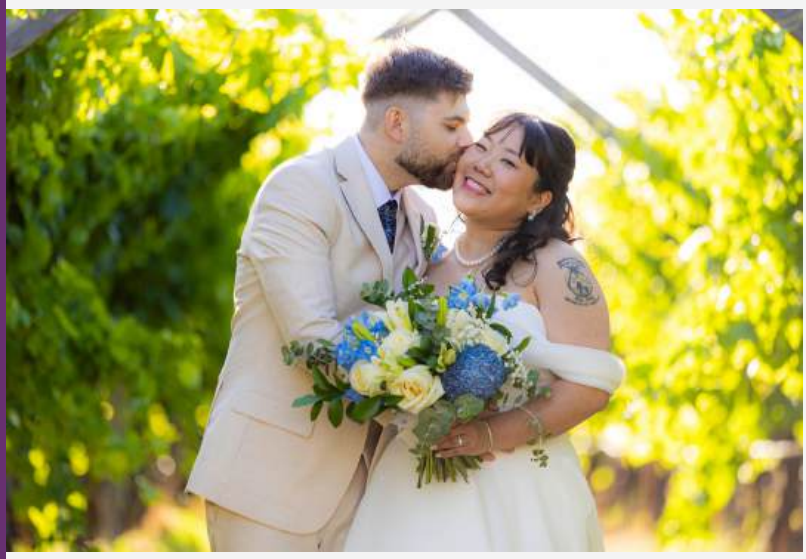
Ceremony & Reception (Artificial)

- Large arbour floral pieces & draping
- Flowers on aisle chairs
- Welcome sign with easel & florals
- Up to 10x large table centrepieces with tealight candles & table numbers
- Full Bridal table florals with tealight candles

Additional bouquets, buttonholes, and centrepieces can be obtained at extra charges. Bouquets & buttonholes are for you to keep. All other florals and styling items are for hire only.

FLORAL EXAMPLES











Tentative Booking Form

MULBERRY ESTATE

NAMES

Bride / Groom

Groom / Bride

E-MAIL

MOBILE

ADDRESS

Street address

City

State / zip code

DATE OF WEDDING

EVENT TIME

NO. OF GUESTS

HOW DID YOU HEAR ABOUT US?

FOOD STYLE

- ☐ Buffet menu
- ☐ Plated set menu
- ☐ Cocktail menu
- ☐ The feast

BEVERAGE STYLE

- ☐ Alcohol Package
- ☐ On consumption
- ☐ Alcohol free

CEREMONY LOCATION

- ☐ The Riverside
- ☐ The Open Field
- ☐ The Garden Pavilion
- ☐ The Windmill
- ☐ The Lover's Hideaway

RECEPTION LOCATION

- ☐ Mulberry Room
- ☐ Burgundy Room
- ☐ Champagne Room
- ☐ Taphouse
- ☐ Outdoor Pavilion
- ☐ Riverview Gardens

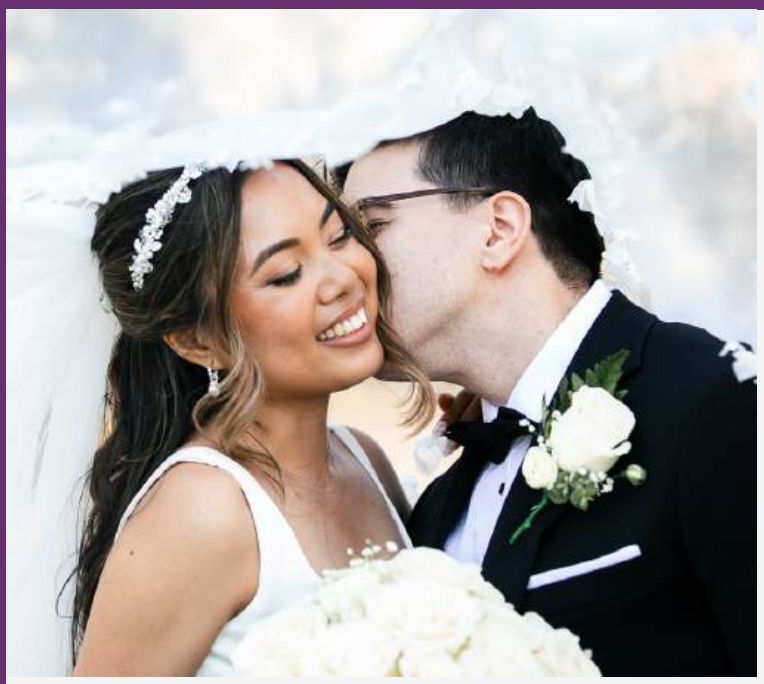
HAVE YOU READ AND AGREE TO OUR TERMS AND CONDITIONS? YES / NO

VIEW T&CS

BOOKING CONTACT NAME: ..... SIGNED: .....

MULBERRY ESTATE CONTACT: ..... DATE: .....

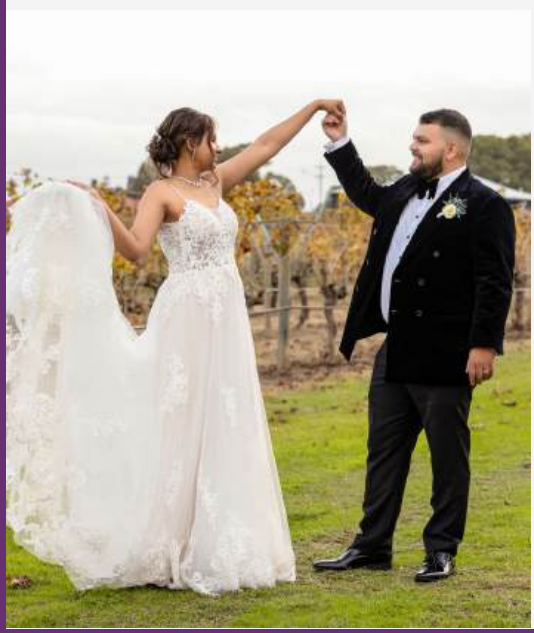
OFFICE USE ONLY: DEPOSIT PAID: INVOICE NO.















WE LOOK FORWARD TO CELEBRATING WITH YOU

Thank you to our photographers for their amazing images:

Dennis Tan Creative | S2V Studio | Cloud Imagery | Fox & Luna Photography | Stellar Visions
James Simmons | Cellar Door Studios | Jodie Greave | C Smith Photography | Naked Dove Photography
Sonder House Photography | Jolyn Shephard Photography | Trish Woodford Photography
Waynos Fotos Films | Charlotte Davis Photography

Viewings by appointment only.
34 Hamersley Rd, Caversham WA 6055
Ph (08) 9379 0344
M: 0473 333 483
events@mulberryestate.com.au
mulberryestate.com.au

MULBERRY
ESTATE