



Weddings



ALLURAH FUNCTIONS & EVENTS
0409 087 932
BALLARATALLURAH@GMAIL.COM



Allurah Functions and Events is a tranquil, exclusive property set on five acres and conveniently located eight minutes from Ballarat.

Beautifully renovated in 2016, Allurah has retained its original timeless charm while adding a modern and contemporary element. Whether it be your wedding day or your next important event, the team at Allurah will be with you every step of the way offering many food and beverage options to suit all tastes and budgets.

With exclusive use of the property you and your guests can enjoy the modern Australian cuisine on offer from Head Chef & Owner Leon Lavery ,who brings 25 years industry experience. Whether enjoying the property from the sweeping verandas or relaxing in the floodlit court yard, Allurah is the perfect venue for your next special occasion.

**Contact Leon to discuss your upcoming event or book a tour on
0409 087 932**

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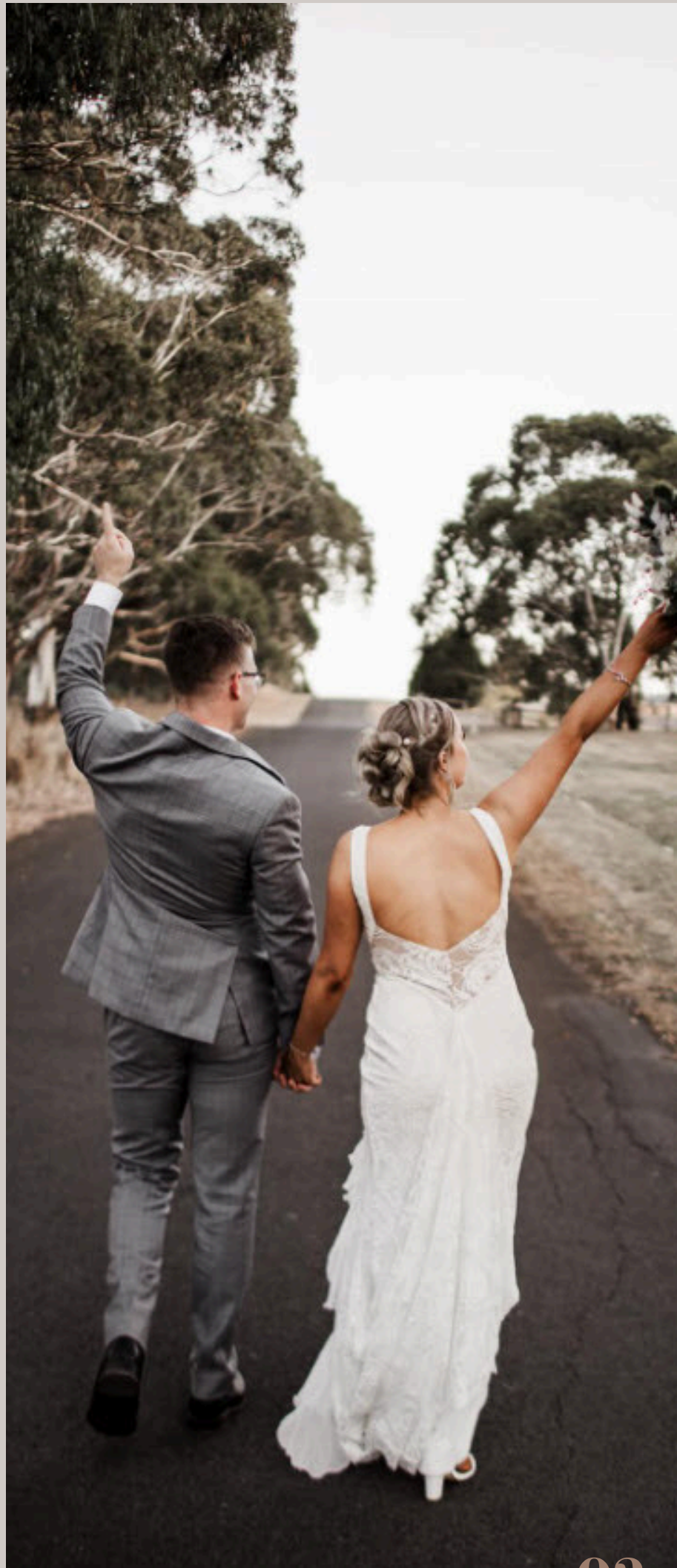
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FOOD & BEVERAGE





GOLD MENU



ENTREE

- *Moroccan spiced lamb kofta on roasted carrot hommus, crispy baby cos chiffonade & tzatziki*
- *Seared scallops on roasted pumpkin, baby beetroot & herbed cheese topped with tenderils & sticky beetroot balsamic*
- *Battered local tiger prawns with petite Asian salad, enoki mushrooms, crispy vermicelli & lime & chilli glaze*
- *Chimmichurri beef skewers with coconut & kaffir lime rice, fried shallots & bokchoy*
- *Seared Tasmanian salmon with snow pea tendrils, cherry tomatoes, mint and pickled red onion with orange wasabi mayonnaise*
- *Lightly spiced chicken tenderloins with mesclun, avocado puree, smoked red pepper coulis & toasted pine nuts*

MAINS

- *Dukkha crusted lamb rump on creamy mash with pepperanata, labneh, micro salad & rosemary jus*
- *Crispy skin pork belly infused with cinnamon & star anise on roasted root vegetables, cider braised apple puree, sticky jus & beetroot balsamic*
- *250gm Prime Sirlion steak with thyme & eschalot tart, asparagus wrapped proscuito, crumbled blue vein & cabernet sauvignon jus*
- *Roast five spice Chicken Breast with sweet potato puree, braised Chinese mushroom ragout & sesame fried asparagus*
- *Asian infused confit duck leg with broccolini, potato galette and roasted cherry tomatoes with an orange coriander glaze*
- *Crispy skin snapper and local prawns on saffron mash with zucchini pappardelle, tomato beurre blanc and curry oil*

DESSERTS

- *Chocolate and jaffa cheesecake with chocolate & pistachio crumbs, Timboon salted caramel ice-cream & strawberries*
- *Vanilla bean panna-cotta with tropical fruits, green ginger syrup & macadamia nut shortbread*
- *Bittersweet chocolate tart with berry sorbet, raspberry coulis & white chocolate shards*
- *Warm chocolate brownies with Baileys ice cream, hazelnut praline & Frangelico anglaise*
- *Warm apple, cinnamon & raspberry clafoutis with red wine poached pear, sticky syrup & double cream*

\$84.50* PER PERSON

The Gold Menu includes canapes upon arrival. Please select two dishes from each course. All meals are alternate drop with special dietary requirements catered for upon request. *Prices are GST exclusive. Prices valid until 31st December 2026.



SILVER MENU



ENTREE

- *Roasted tomato & white bean soup with crispy chorizo & baby spinach*
 - *Chicken & spring vegetable broth with ginger & turmeric*
 - *Traditional pumpkin soup with swirls of cream & fresh chives*
 - *Thai infused sweet potato soup finished with coriander oil*
 - *New England seafood chowder with poached mussels*
 - *Italian minestrone with roquette pesto & parmesan shavings*
- Alternate option to soups is to serve canapes for an extended period*

MAINS

- *Crispy skin chicken breast with roast sweet potato cake, asparagus, turmeric dukkha & herb oil*
- *Roasted Sirloin of Beef with confit garlic mash beetroot pesto, semi-dried cherry tomato & shiraz jus*
- *Crispy Skin Tasmanian salmon with caramelised orange hollandaise, crispy chat potato cake, asparagus and sweet potato shards*
- *Macadamia Crusted Pork cutlet with saffron potatoes on sesame bok-choy, Asian tat-sou salad, orange & chilli glaze*
- *Moroccan spiced Lamb Loin on smoked paprika mash with broccolini, black eyed peas, harissa & cumin jus*
- *Chicken & prosciutto roulade filled with spinach, semi-dried tomato & creamy feta on white bean puree with asparagus & sweet potato shards*

DESSERTS

- *Shortcrust lemon tart with raspberry/ passionfruit coulis & berry sorbet*
- *Cookies & Cream Cheesecake with vanilla anglaise & double cream*
- *Sticky Date Pudding with caramel sauce, vanilla ice cream & almond wafer*
- *Decadent chocolate pudding served with ganache, Timboon salted caramel ice-cream & berries*

\$74.50* PER PERSON

The Silver Menu includes canapes upon arrival. Please select two dishes from each course. All meals are alternate drop with special dietary requirements catered for upon request. *Prices are GST exclusive. Prices valid until 31st December 2026.



COCKTAIL MENU



COLD

- *Roasted vegetable frittata with herbed cheese*
- *Bruschetta with grilled chorizo, beetroot puree & creamy feta*
- *Open baguettes with gourmet fillings*
- *Mini prawn cocktails with Thousand island dressing*

HOT

- *Thai sweet potato soup shooter finished with coriander oil*
- *Prosciutto, crispy potato, garlic confit & rosemary pizza*
- *Chimichurri beef skewers*
- *Salt, Sichuan pepper & five spice squid with citrus aioli*
- *Thai chicken sausage rolls with tomato relish*
- *Smoked salmon topped with wasabi hollandaise on sweet potato hash*
- *Caramelized onion, thyme & goats cheese tart drizzled with basil pesto*
- *Roast pumpkin & baby spinach arancini balls*
- *Hot & spicy buffalo wings*
- *Assorted dumplings*
- *Vegetarian spring rolls with soy/sesame dipping sauce.*

SUBSTANTIAL

- *Smoked pulled pork or Tamarind beef cheek slider*
- *Lamb Rojan Josh with Jasmine rice*
- *Sesame crusted chicken tenderloins with chips and tomato relish*
- *Herb buttered gnocchi with braised leek, roast peppers and chorizo*

PETIT DESSERTS

A selection of the below will be prepared on dessert platters

- *Mini vanilla panna-cotta with berry compote*
- *Citrus flan with petit couer*
- *Bittersweet chocolate tart with fresh berries*
- *Selection of gourmet filled profiteroles*
- *Assorted macarons*

\$74.50* PER PERSON

**Please select two cold items, six hot items and two substantial items.
Special dietary requirements catered for upon request. *Prices are GST
exclusive. Prices valid until 31st December 2026.**



BEVERAGES



PREMIUM PACKAGE
\$57.50* PER PERSON

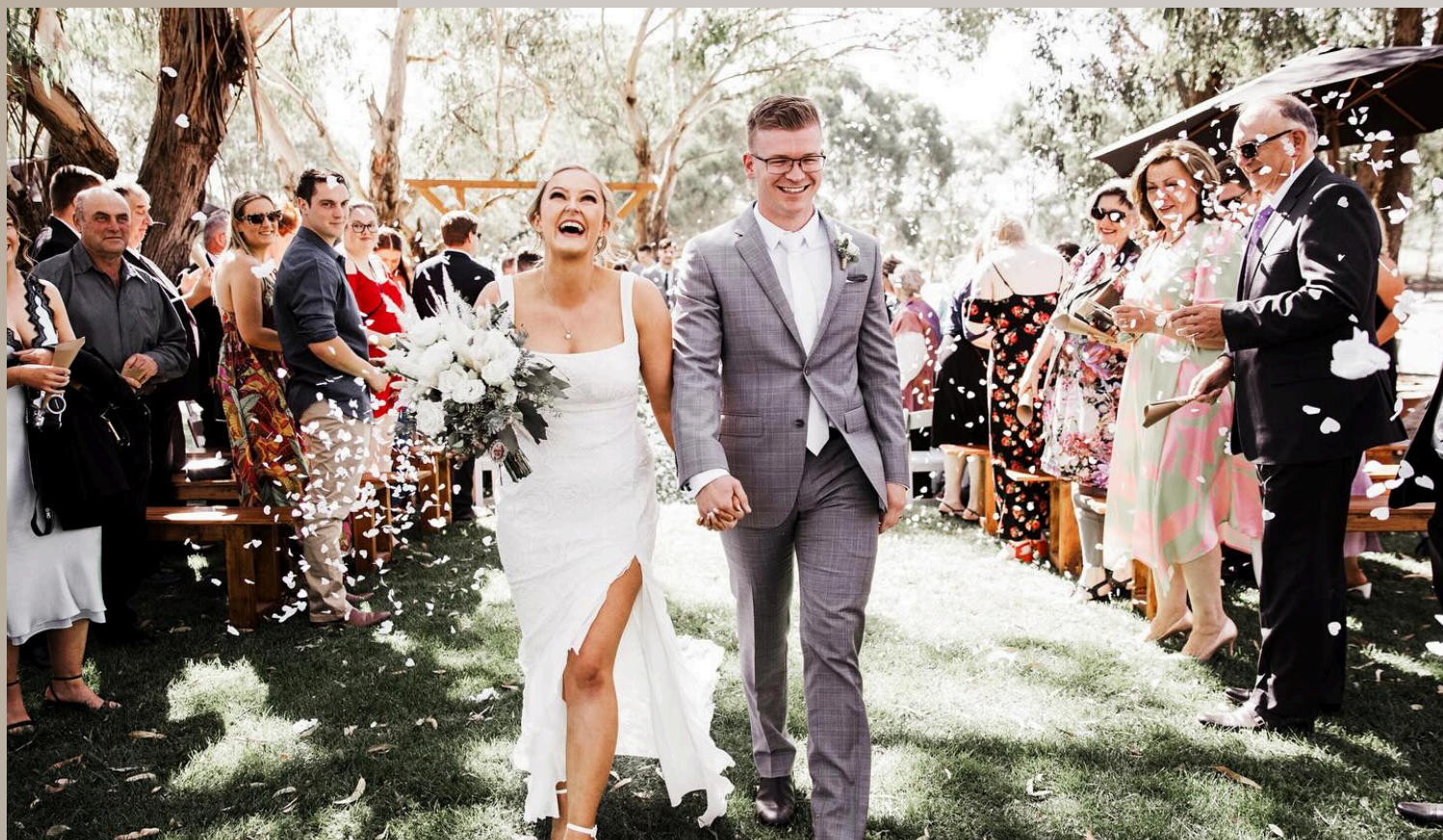
- *Charles De Fure Premium French sparkling*
- *Step by Step Moscato*
- *Aimees Garden Pink Moscato*
- *Tahbilk Pinot Gris*
- *McPhersons 'Pickles' Sauvignon Blanc*
- *Billi Billi Shiraz*
- *Tahbilk Cabernet Sauvignon*
- *Five Seeds Cider*
- *Corona*
- *Carlton Dry*
- *Great Northern*
- *Cascade Premium Light*
- *Non alcoholic beer and wine available on request*
- *Espresso Coffee and Tea*
- *Soft Drink and Juices*

STANDARD PACKAGE
\$50* PER PERSON

- *McPhersons Sparkling Wine*
- *Step by Step Moscato*
- *Aimees Garden Pink Moscato*
- *McPhersons 'Pickles' Sauvignon Blanc*
- *Billi Billi Shiraz*
- *Carlton Dry*
- *Great Northern*
- *Cascade Premium Light*
- *Non alcoholic beer and wine available on request*
- *Espresso Coffee and Tea*
- *Soft Drink and Juices*

Beverage packages are for a five hour period. Additional time can be arranged, in advance, at \$5.00 per person, per half hour. *Prices are GST exclusive. Prices valid until 31st December 2026.

CEREMONY



We have several locations on site for ceremonies, both outdoor and indoor. These stunning locations are best visited before making your selection, contact us to book in a tour.



Ceremonies are \$500 and include 30 white chairs, six bench seats and a simple signing table and chairs. Each ceremony location has a custom installed arbour that can be decorated or left as is.*

See our Extras (page 11&12) for the extra options we have for hire.

All ceremony sites have power available, chat to your Celebrant about their AV options.

**Prices are GST exclusive.*

INCLUSIONS



All of our weddings include the following:

- *Exclusive use of the property with abundant on site parking*
- *Dedicated Wedding Coordinator*
- *White table cloths*
- *Your choice of white or black napkins*
- *Your choice of white or black chair covers with white or black sashes*
- *Skirted Bridal Table and Gift Table*
- *Wine Barrells to use*
- *Restored Wine Barrell to use as a Cake Table*
- *Cake Knife to use*
- *Microphone and PA System to use*
- *Simple Table Numbers*
- *Simple Easel for Table Plan*
- *Printed menu per person*
- *Cutting of wedding cake, served on platters*
- *Extensive range of outdoor furniture*
- *Market umbrellas in outdoor areas*
- *Festoon lighting in outdoor areas*



EXTRAS

We have a range of optional items that be can hired to elevate the styling of your wedding. These items are exclusive to our venue and take the hassle out of having to coordinate additional suppliers.



STATEMENT PIECES

- LOVE - LIGHT UP \$250
- LOVE - RUSTIC \$150
- CHAMPAGNE WALL \$100
- CEILING DRAPERY WITH TWINKLE LIGHTS \$550
- BACKDROP DRAPERY WITH TWINKLE LIGHTS \$350
- PREMIUM DRAPERY PACKAGE WITH 2 BACKDROPS, CEILING AND TWINKLE LIGHTS \$1100

**PRICES ARE EXCLUSIVE OF GST*



STYLING PIECES

WELCOME SIGN WITH
YOUR PERSONALISED
TEXT \$100

1940S VINTAGE
WROUGHT IRON
SIGNING TABLE &
CHAIRS \$50

RED CARPET \$100

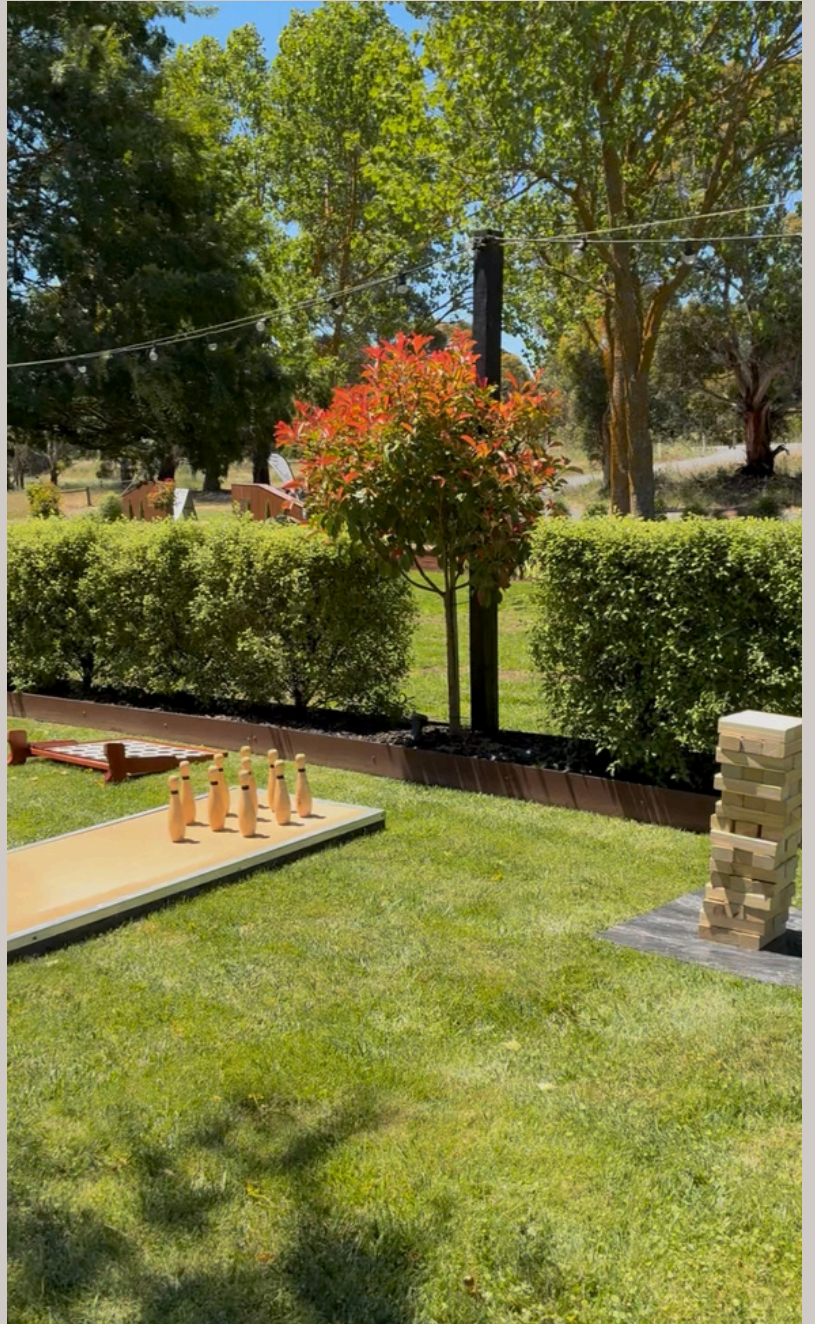
VARIOUS OUTDOOR
GAMES \$200

CENTREPIECES
- TIMBER BASES
- GLASS VASES
- METAL HEXAGONS

TABLE NUMBERS
- VARIOUS

OTHER
- PLINTHS WITH FLOWERS
- PAIR OF VASES

ENQUIRE FOR PRICES
**PRICES ARE EXCLUSIVE OF GST*



TERMS

CONFIRMATION AND DEPOSIT

To confirm your booking at Allurah Functions & Events a non-refundable \$1500.00 deposit, along with a signed booking form, must be completed and paid within 7 days of a tentative booking. Allurah reserves the right to cancel any tentative booking if payment and signed booking form has not been received within this timeframe.

PAYMENT

All food and beverage package payments must be finalised 14 days prior to the event date. Failure to finalise payment before the due date may result in the event being cancelled and cancellation fees applied, as outlined below. Credit card details will be held on file for final settlement purposes. You will be notified regarding any charges processed on your credit card for any breakages, damages or incidentals. In the event that the account is not settled a Debt Collection Agency will be engaged, with all associated fees passed on.

CANCELLATIONS

In the unfortunate circumstance your event is cancelled the following charges will apply:

- More than 120 days prior to reception – loss of deposit
- 14-120 days prior to reception- 50 % of event cost to be paid
- Up to 14 days prior to reception- 100% of reception cost to be paid

Allurah must be notified in writing of any cancellations.

VENUE HIRE

A venue hire fee of \$1000.00 +GST is applicable to all weddings held in 2026. Weddings held from 1st of January , 2027 there venue hire will be \$2000 +GST.

MENUS & BEVERAGES

Menu selections must be finalised 14 days prior to the event. It is essential that Allurah is informed of any special dietary requirements at this stage. Due to unexpected product and seasonal availability some items may need to be substituted, the client will be notified of these changes.

MINIMUM SPEND

Total wedding reception expenditures must equate to a minimum of \$5000.00.

GST

All pricing excludes GST. GST will be added to the final invoice.

FINAL NUMBERS

Final guest numbers must be confirmed 14 days prior to the event, this number will be the minimum number of guests charged regardless of attendees. Numbers may be increased up to three business days before the event and will be charged accordingly.

WEDDING RECEPTION DURATION

Wedding reception packages are for a duration of five hours and commence between 5.30- 6.30pm for evening receptions. Additional time can be arranged and will be charged at a rate of \$5.00 per guest for every additional thirty minutes. All additional time must be pre-arranged and payment finalised 14 days prior to reception.

ENTERTAINER MEALS

Any entertainers meals and drinks required under the Musicians Award (if applicable) can be provided at a cost per person, which will be charged to the client.

TERMS

RESPONSIBLE SERVICE OF ALCOHOL AND GUEST CONDUCT

Allurah Functions & Events adheres to Responsible Service of Alcohol guidelines and reserves the right to refuse service of alcohol to intoxicated guests and check for appropriate forms of identification before service of alcohol. Any guest behaviour deemed inappropriate by management may result in them being asked to leave the premises. BYO is not permitted. All buildings & lawns are strictly non-smoking. Smoking must be restricted to the designated area towards the carpark & smokers must use the ash trays provided. It is the client's responsibility to communicate this fact to all guests attending their function.

DAMAGE & LOSS

The signatory of the booking form is financially liable for any damages incurred at the venue as a result of them or any of their guests, including the need for unreasonable cleaning. Although all care will be taken, Allurah accepts no responsibility for the loss or damage to clients property including any hired equipment prior to, during or after the reception.

DECORATIONS

Any decorations requiring fixing to any part of the building internally or externally must be approved by Allurah management prior to the reception. Due to environmental factors, no confetti, rice or glitter is permitted on the premises.





*Let us always meet each other with smile, for
the smile is the beginning of love.*



Information correct as at 13 April 2026
Prices valid until 31 December 2026.