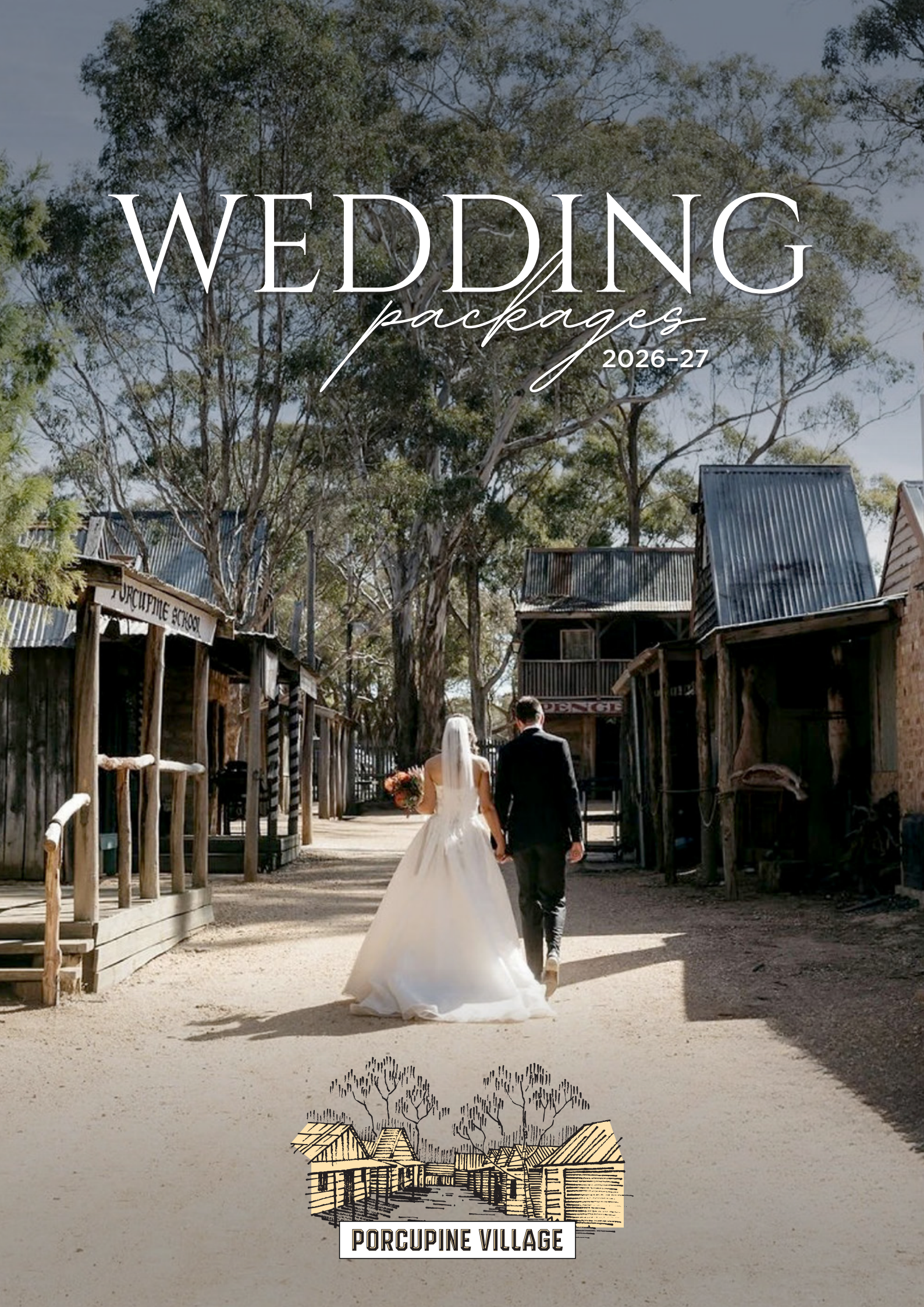


WEDDING

packages
2026-27



PORCUPINE VILLAGE

Your unique rural wedding awaits...





About Us

Intimate Weddings at Porcupine Village

Set on the outskirts of Victoria's historic and scenic town of Maldon, the Golden Nugget Restaurant at Porcupine Village offers an intimate destination wedding experience defined by warmth, character, and thoughtful hospitality.

Framed by historic surroundings and a peaceful rural landscape, Porcupine Village provides a timeless setting for couples seeking a wedding that feels personal, meaningful, and beautifully understated.

With a relaxed yet refined atmosphere, it is a place where moments are unhurried, details are considered, and celebrations are shared with intention.

At the heart of every wedding is exceptional food and genuine service. Our award-winning Golden Nugget Restaurant kitchen and dedicated team work closely with each couple to create a seamless experience, ensuring your day unfolds effortlessly from beginning to end.

Whatever your vision, our team is here to guide and support you. At the Golden Nugget Restaurant, weddings are crafted with care, intention, and a deep respect for the story you are beginning together.



Garden Arbour

Ceremony Space Hire: \$500

Our elegant handcrafted iron arbour is set within landscaped gardens on the boundary of Porcupine Village's 15-acre heritage surrounds, offering a romantic focal point for intimate ceremonies.

Framed by beautifully landscaped garden surrounds and stone-covered ground, this peaceful setting provides a relaxed and beautiful space to exchange your vows,

with plenty of room for personal styling, florals, and meaningful touches.

Surrounded by rural scenery and heritage character, the Garden Arbour creates a naturally picturesque backdrop, allowing couples to celebrate in a setting that feels private, grounded, and thoughtfully connected to the wider Village environment.

Ceremony Includes:

- Signing table & chairs
- Up to 40 ceremony seats
- One hour ceremony rehearsal (by arrangement)
- Set-up coordination by the Golden Nugget Restaurant team

Additional styling and hire extras, including full pricing, are provided separately to this brochure.

Ceremony Rehearsal & Drop-Off

A one-hour rehearsal can be arranged prior to your wedding and is typically led by your officiant, with support from our team.

Decorations and styling items may be delivered at rehearsal by prior arrangement, securely stored, and prepared for use on your wedding day, with collection available the following day at 11am.

On the day, our team will assist with ceremony set-up, including signing tables and basic seating.

E: chef@porcupinevillage.com.au



Golden Nugget Restaurant

Reception Space Hire: \$1,100

Wedding receptions are hosted within the Golden Nugget Restaurant, a warm and character-filled space designed for relaxed celebrations centred on exceptional food, genuine hospitality, and meaningful connection.

With both indoor dining, a covered alfresco area, and an open pebbled courtyard, the

restaurant offers a flexible setting for intimate seated receptions or cocktail-style gatherings.

Surrounded by heritage buildings and rural scenery, the Golden Nugget provides a naturally welcoming atmosphere where guests can settle in, take their time, and enjoy a thoughtfully paced celebration with your closest family and friends.

Reception Includes:

- Private use of entire restaurant indoors and out
- Tables, chairs, crockery, cutlery and glassware
- Heating and cooling for year-round comfort
- Table and bar service by the Golden Nugget Restaurant team
- Flexible seating or cocktail-style layouts

Additional styling and hire extras, including full pricing, are provided separately to this brochure.

Reception Sound & Atmosphere

In line with liquor licensing requirements, all amplified sound, including music and speeches, must conclude by 9.00pm and is managed through the restaurant's in-house sound system, designed to suit the space and support a relaxed, intimate celebration.

Where live musicians are engaged, performances are required to be unplugged and at a suitable volume for the dining environment.

External sound systems, amplifiers, or additional speakers are not permitted.



Wedding Formats

Weddings at Porcupine Village are designed around intimate guest numbers, flexible formats, and exceptional food and service. Select the format that suits your celebration, then personalise your menu and beverage selections on the following pages.

Elopement

2-10 Guests

An intimate ceremony followed by a relaxed dining experience within the restaurant.

Small Wedding

15-70 Guests

A seated reception experience centred on seasonal menus and thoughtful service.

Cocktail Celebration

30-100 Guests

A more social format with roving canapés and flexible use of indoor and outdoor spaces.

Reception Only

15-70 Guests

For couples holding their ceremony elsewhere and joining us for a restaurant reception.

MENU

ENTRÉE

Crispy pork belly on a bed of spiced apple and fennel with a ginger and miso glaze

Spinach and ricotta ravioli with a burnt butter and sage sauce topped with fresh parmesan

Roasted sirloin

Food Packages

Our food packages are designed around fresh, local produce and thoughtfully balanced flavours, offering flexible dining styles to suit your celebration. Choose the format that best fits your day, with detailed menu options outlined on the following pages.

One Course Dining

Main Only | \$50 per person

A seated dining experience featuring your choice of main course, served with shared seasonal sides.

Two Course Dining

Entrée & Main or Main & Dessert | \$70 per person

A seated dining experience featuring seasonal entrées followed by your choice of main courses, served with shared sides.

Three Course Dining

Entrée, Main & Dessert | \$100 per person

Our most popular option, offering a complete dining experience with beautifully prepared entrées, your selected mains, and indulgent desserts.

Cocktail Style

Canapés & Substantial Bites

Choice of: 8 items \$70pp

10 items \$85pp

Substantial food bowl: \$10 each

A relaxed, social format with roaming canapés and substantial items, designed for mingling across indoor and outdoor spaces.

Additional food extras are listed later in this brochure.

Final menu selections and dietary requirements are confirmed during your planning consultation.



Formal Dining Menu

Our chefs will create a seasonal menu designed to showcase fresh, local produce and thoughtfully balanced flavours. Each dish is prepared with care and intention, drawing on modern Australian influences and classic techniques to deliver food that is generous, refined and deeply satisfying. The selections below are sample menu options only, offering a glimpse into the style and variety available. Our team will work with you to create a menu tailored to your event and guest preferences.

Entrées

Choice of Two (alternating)

Steamed prawn hargow dumplings, soy vinegar, daikon salad, and crispy fried shallots
Crispy pork belly, apple and fennel salad, ginger, and miso dressing (GF).

Pumpkin, fetta, and leek tart with tomato relish and sweet pea tendrils (V) Spinach and ricotta ravioli, burnt sage butter, and freshly grated Grana Padano.

Mains

Choice of Two (alternating)

Pan-fried fillet of salmon served with sesame seeds and ginger and soy dressing (GF)
Free-range breast of chicken, with a herb crust served with a Pomodoro Sauce.

Sumac roasted cauliflower steaks, with green goddess dressing and Pico de Gallo (VG & GF)
200g Biodynamic eye fillet of beef, served medium with a red wine reduction (GF).

Desserts

Choice of Two (alternating)

Tangy individual lemon meringue tarts with dollop cream.

Warm apple and rhubarb crumble cakes with Chantilly cream and diced rhubarb (GF)
Walnut and chocolate brownie, vanilla bean ice cream, and raspberry sauce (GF).

Individual pavlova, served with passionfruit curd, fresh raspberries, toasted almonds, and cream.

Vegetarian (V), Vegan (VG), and Gluten-Free (GF).

Our menus can accommodate vegetarian, vegan, gluten-friendly and certain severe allergy requirements (e.g. nuts, eggs, shellfish) with a minimum of 21 days' notice.

While we follow strict food safety protocols, we cannot guarantee the complete absence of allergens due to our multi-faceted kitchen environment.



Cocktail Menu

Our chefs have curated a canapé selection designed to showcase fresh, local produce and thoughtfully balanced flavours. Ideal for relaxed, social celebrations, these bite-sized offerings allow guests to mingle and enjoy a variety of beautifully prepared dishes throughout your celebration.

The items below are sample selections only, offering a glimpse into the range of dishes available. Our chefs work with each client to tailor a menu that suits the style and atmosphere of their event.

Cold Selection

Smoked salmon blinis with lemon & dill aioli
Blistered cherry tomato bruschetta, red onion, and micro basil (VG) (GF available).

Medium rare roast beef en croute with horseradish cream (GF available).

Petite caramelised onion and fetta filo tartlets (V).

Substantial Food Bowls

Singapore noodles with Bok choy in teriyaki sauce.

Traditional ratatouille on smashed chat potatoes (VG & GF).

Peanut satay chicken on fragrant jasmine rice (GF).

Classic Caesar Salad bowls, home-made dressing, bacon, crumbled egg, and croutons (GF available).

Hot Selection

Steamed prawn and ginger dumplings with home-made Nuoc Cham.

Pumpkin and thyme arancini on Napoli (VG & GF).

Baby croissants filled with smoked ham and double cream brie (vegetarian available)
Mini beef brisket and cracked pepper pies.

Dessert Selection

Variety of sweet Petit Four cakes and Assorted slices.

Filled and chocolate-coated Profiteroles.

Antipasto & Dip Boards

(On Request)

Olives, breads, cheeses, cured meats, sun-dried tomatoes and dips.

Vegetarian (V), Vegan (VG), and Gluten-Free (GF)

Our menus can accommodate vegetarian, vegan, gluten-friendly and certain severe allergy requirements (e.g. nuts, eggs, shellfish) with a minimum of 21 days' notice. While we follow strict food safety protocols, we cannot guarantee the complete absence of allergens due to our multi-faceted kitchen environment.

Please consider your guests' dietary requirements when choosing your menu.



Beverage Packages

House Package

3 hrs \$35pp | 4 hrs \$55pp | 5 hrs \$60pp

A classic drinks selection featuring red, white and sparkling wines, standard beers and cider, plus soft drinks, juices, tea and coffee.

Ideal for couples seeking a relaxed, crowd-pleasing option.

Premium Package

3 hrs \$45pp | 4 hrs \$70pp | 5 hrs \$80pp

An elevated beverage offering with an extended wine selection and a wider range of premium beers and ciders, alongside soft drinks, juices, tea and coffee.

Perfect for couples wanting additional choice and variety.

Spirits Upgrade

3 hrs \$30pp | 4 hrs \$40pp | 5 hrs \$50pp

Available as an upgrade to any drinks package, enhancing your guests' experience with an extended selection of premium spirits.

(Please note that shots are not permitted)

Cash Bar

A flexible option allowing guests to purchase drinks directly at bar prices throughout your celebration.

Tab

A hosted option where you nominate an amount and drink selection, settled at the end of the event.

Additional drink extras are listed later in this brochure.



Beverage Menu

Our beverage selection has been thoughtfully curated to complement your celebration, featuring a balanced mix of local wines, popular beers, premium spirits and crowd favourites. Packages include the selections listed below, with Premium Package inclusions highlighted accordingly.

Red Wine

- House Red
- **Premium Shiraz**
- **Premium Pinot Noir**

White Wine

- House White
- **Premium Pinot Gris**
- **Premium Chardonnay**

Sparkling & Rosé

- House Sparkling
- **Premium Rosé**
- **Premium Prosecco**

Beers & Cider

- House Light Beer
- House Heavy Beer
- **Corona**
- **Shedshaker Knucklehead Rye IPA**

*We practice the responsible service of alcohol.
ID may be requested if a guest appears under
25 years of age.*

Spirits

- Bombay Gin
- Four Pillars Rare Dry Gin
- Bacardi
- Sierra Tequila
- Fireball
- Black Sambuca
- White Sambuca
- Jägermeister
- Kahlúa
- Baileys
- Smirnoff Vodka
- Grey Goose Vodka
- Sailor Jerry Spiced Rum
- Bundaberg Rum
- Wild Turkey American Honey
- Johnnie Walker
- Chivas Regal 12 Years
- Makers Mark

Non-Alcoholic

- Tea & Coffee
- Soft Drink - Postmix
- Juice - Apple & Orange
- Non-alcoholic Beer & Wine

*Alcohol service concludes at **10.00pm** in line with licensing requirements.*

*Celebrate love, laughter, and the moments
that become memories for lifetime.*





Celebration Extras

Optional additions to personalise your celebration. The selections below are sample extras only, designed to showcase the range of options available. A full list of extras and current pricing will be provided during your planning consultation.

Venue Extras

- **Horse & Carriage** | Price on application.
- **Guest Seating easel** | \$50.
- **White Ceremony Chairs** | \$2 per chair
- **Carpet Runner** | \$60
- **Wooden Arch** | \$150
- **Wine Barrels** | \$55 each
- **Canapés for Wedding Party** | \$15 per person.
- **Restaurant Fireplace** | NO CHARGE (Indoor & outdoor, lit during cooler months).
- **Courtesy Bus** | NO CHARGE. (11 passengers, 5km radius, pickup and drop off).
- **Porcupine Inn** | \$500. (Wedding party pre-drinks, licensed for 5 people. Includes selected beer and soft drink for 1 hour).

Food Extras

- **Grazing Table / Dip Boards** | from \$15pp
- **Cake Cutting Service** | \$3.50pp
- **Oyster & Seafood Station** | from \$40pp
- **Donut Wall** | \$100 + donuts at cost

Drink Extras

- **Prosecco Tower** | \$250
- **Village Cocktail / Mocktail Dispenser** | \$270 (cocktail pricing, serves approx. 25-30 guests)
- **Signature Cocktail** | \$25 per person (custom cocktail created for the couple)
- **Bar Extension** | \$20pp per additional half hour

Extras shown are sample options and subject to availability. A full list of available extras and confirmed pricing will be provided during your planning consultation.

The Finer Details

Terms and Conditions

We want your day to be everything you've imagined. To ensure everything runs smoothly, please take a moment to review the following important information.

Securing Your Date

- A signed booking form and non-refundable \$1,000 deposit are required to confirm your wedding date.
- Dates remain open to other couples until the deposit is received.

Payments

- A further 50% of your balance is due 3 months prior to your wedding.
- Final payment is due 14 days before your wedding date.
- Payments can be made via bank transfer, EFTPOS, or credit card (fees may apply).
- Please note, all payments are non-refundable once made.
- A surcharge of 15% applies to weddings held on Public Holidays and 10% for weddings held on Sundays.

Guest Numbers

- Final guest numbers must be confirmed no later than 21 days prior.
- This number forms the basis of your final invoice.

Food & Beverage

- Menu and beverage selections are required at least 21 days prior to your wedding.
- Special dietary requirements can be catered for with minimum 21 days notice.
- Wedding cake can be plated or served on platters, please advise your coordinator.
- BYO food or alcohol is not permitted, with the exception of a wedding cake.
- Alcohol service concludes strictly at 10.00pm in line with Responsible Service of Alcohol regulations.
- Meals and drinks for entertainers will be provided at the couple's expense and charged to the final account.

Venue Access & Use

- A one-hour ceremony rehearsal can be arranged on a pre-selected date, subject to availability.
- Access for décor, drop-offs, and set-up is by appointment with your coordinator.
- All items must be collected by 11.00am the following day unless otherwise arranged.
- Confetti, rice, or glitter are not permitted; dried petals, leaves or bubbles are welcome.
- Candles must be enclosed in glassware. Open flames are not permitted inside the restaurant.
- Our accommodation is currently not available.

The Finer Details

Terms and Conditions

The following details form part of your wedding agreement. Please review carefully and reach out if you require clarification on any aspect.

Music & Entertainment

- All entertainment (musicians, DJs, or playlists) must connect through Golden Nugget's in-house sound system.
- External speakers or PA systems are not permitted. Music must conclude at 9.00pm as per our licensing.

Styling & Suppliers

- Couples are welcome to engage their own florists, stylists, photographers, celebrants, and musicians. All external suppliers must be approved in advance.
- Suppliers must operate within the restaurant's guidelines to ensure guest comfort and smooth service.

Cancellations & Postponements

- In the event of cancellation, all deposits and payments are non-refundable.
- Cancellations made within 6 months of the wedding date will incur 50% of the estimated total cost.
- Cancellations made within 3 months of the wedding date will incur 100% of the estimated total cost.
- Postponements will be treated as cancellations unless otherwise agreed in writing.

Liability & Safety

- Golden Nugget takes no responsibility for loss or damage to items brought onto the property by the couple, guests, or suppliers.
- Children must be supervised by an adult at all times.
- Fire safety rules must be followed; no fireworks or sparklers.
- Golden Nugget reserves the right to refuse service or remove any guest behaving in a disorderly manner.
- Golden Nugget is a non-smoking venue. A designated smoking area is located in the front restaurant courtyard. Please note: there is to be no alcohol in this area.

Porcupine Historical Township Access

- Guests may not enter or roam the Village under any circumstance.
- Access to the Historical Township for photos must be pre-arranged with your coordinator – a guided escort must be arranged.
- Alcohol is not permitted in the Village and only licensed for the Golden Nugget and Porcupine Inn.



The Porcupine Village Experience

At the heart of every Porcupine Village wedding is connection, atmosphere, and exceptional food. Designed for couples who value quality over scale, our restaurant-led celebrations offer a warm, welcoming setting where guests can relax, dine well, and truly enjoy each moment together.

A Food-First Celebration

Our award winning Golden Nugget Restaurant kitchen offers seasonal menus, thoughtful service, and beautifully paced dining ensure your reception feels generous, relaxed, and memorable. Food is not an afterthought here, it is part of the experience.

Intimate by Design

Our space is created for elopements, intimate weddings, and small celebrations where time can be spent with every guest. Flexible dining and cocktail formats encourage conversation, connection, and an easy flow from one moment to the next.

Relaxed, Refined Atmosphere

The Golden Nugget offers a setting that feels both polished and unpretentious. Warm interiors, an all-year alfresco area, and a thoughtfully curated service style create an environment where celebrations unfold naturally, without the pressure of large-scale production.

Experienced, Attentive Staff

Your wedding is delivered by our experienced restaurant team, supported by a dedicated point of contact throughout planning. From the first enquiry to the final toast, every detail is handled with care, professionalism, and a genuine commitment to hospitality.

At Golden Nugget, weddings are about slowing down, sharing exceptional food, and celebrating in a space designed for meaningful moments.



Next Steps:

Booking Your Porcupine Village Wedding

Planning your wedding at the Golden Nugget is simple and stress-free. Here's how it works:

1. Book a Viewing

Visit Porcupine Village and explore the space. We'd love to show you around and hear about your vision.

2. Personalised Quotation

We'll prepare a tailored quote based on your chosen format, menu selections, drinks package, and any extras.

3. Secure Your Date

To confirm your booking, simply return your booking form with a non-refundable deposit of \$1,000.

4. Planning Together

Our dedicated team will support you throughout the planning process with meetings, calls, and email guidance as needed.

5. Final Details

Around three weeks prior to your wedding, we'll confirm guest numbers, menu selections, and beverage packages. Final payment is due 14 days before your date.

6. Your Wedding Day

Relax, celebrate, and enjoy every moment while our team brings your day together with care and attention.

www.porcupinevillage.com.au



PORCUPINE VILLAGE

GOLDEN NUGGET
RESTAURANT

8 Allans Road, Maldon Vic 3463

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Image courtesy of Ali Bailey Photography