



LIGHTNING HILL ESTATE

CASUAL GARDEN WEDDINGS

A little bit about us

Welcome to Lightning Hill Estate

Nestled on 20 serene acres of loved gardens and a historic vineyard, our Estate offers panoramic views that make you feel like you're in the Yarra Valley—without the travel. Just a 40-minute drive from the CBD and easy to find, our home is a hidden gem waiting to be shared.

We're a close-knit family of six (plus our furry friends) who bring warmth, laughter, and a touch of "crazy" to every wedding. Lightning Hill Estate is not just a venue—it's our haven. For couples seeking something unique, private, and full of love, we welcome you with open arms.

Our thoughtfully designed packages cater to couples wanting a beautiful, affordable celebration, with optional extras and even a warm welcome for four-legged family members. All packages include the celebrant and legal documentation through our trusted partners, David Schneider and his team at Registry Style Weddings Melbourne. If you have your own celebrant, you'll receive a \$200 discount.

Come visit, chat, and see for yourself why photos simply don't do it justice. You'll find us at 130 Whiteside Road, Officer—a gravel dead-end road accessible via Princes Highway only.

To arrange a visit, contact me directly on 0434 545 909 or email contact@lhevie.com.au.

We look forward to meeting you!

*With love,
Janine Fitzsimmons*



ALL PACKAGES INCLUDE:

Exclusive access to the venue
Dedicated Wedding Co-Ordinator
Celebrant & all legal documentation
Choice of 3 outdoor ceremony locations PLUS a wet weather option
White ceremony seating for all guests
Use of all equipment LHE has available
Speaker & microphone for music & speeches
Floral arrangements for wine barrels
Fully licenced bar
Access to discounts from our preferred suppliers
Use of Bridal Suite as your guests are arriving

OPTIONAL EXTRA'S

- Photography Hour - One hour, pre guest arrival (bridal party only) \$ 200
* with your own photographer
- 1200mm high White Timber L.O.V.E light up letters \$ 250
- Bridal Suite from 2 hours prior to guest arrival time \$ 200
- Bridal Suite from 9.00am \$ 500
- Food Service - Choose from our long list of in house menu options
Cocktail from \$34 per head, BBQ / Buffet from \$50 per head
- Optional External Catering - whether it's food trucks or cultural catering,
we welcome them all. 60 maximum for seated food service
- Pet Friendly (for couple only, not guests)
- Beverage Packages...
 1. Guests pay for own drinks
 2. Pre paid / pre arranged bar spend (TAB)
 3. Price per adult per hour

LOW DEPOSIT WHEN YOU'RE READY TO BOOK

\$ 900 deposit locks in your Monday - Thursday date.

\$1200 for Fridays and Saturdays.

No further payment required until 12 weeks prior to your wedding date

VALID FOR WEDDINGS HELD BY DECEMBER 31, 2025
130 WHITESIDE ROAD, OFFICER 0434 545 909
contact@lhev.com.au



PACKAGES

(CATERING & ALCOHOL CHOICES ADDITIONAL)

MONDAY – THURSDAY

Up to 20 guests, 2 hours, midday finish	\$ 1495
Up to 30 guests, 3 hours, up to 6pm finish	\$ 1695
Up to 60 guests, 4 hours, up to 9pm finish	\$ 2895
Up to 100 guests, 5 hours, up to 10pm finish	\$3995
Photography Hour complimentary with 5 hour package	

FRIDAY PEAK

Up to 20 guests, 2 hours, Midday Finish	\$ 1695
Up to 30 guests, 3 hours, up to 1pm Finish	\$ 1995
Up to 60 guests, 5 hours, 9pm Finish	\$ 3995
Up to 100 guests, 5 hours, 10pm Finish	\$ 4995
Photography Hour complimentary for 10pm finish package	

FRIDAY OFF PEAK

Up to 20 guests, 2 hours, midday finish	\$ 1495
Up to 30 guests, 3 hours, up to 1pm finish	\$ 1695
Up to 60 guests, 5 hours, 9pm finish	\$ 3395
Up to 100 guests, 5 hours, 10pm finish	\$ 3995
Photography Hour complimentary for 10pm finish package	

SATURDAY PEAK

Up to 100 guests, 6 hours, 10pm Finish	\$6695
Bridal Suite 2 hours prior & Photography Hour Complimentary	

SATURDAY OFF PEAK

Up to 100 guests, 6 hours, 10pm Finish	\$5895
Bridal Suite 2 hours prior & Photography Hour Complimentary	

SEASON DATES

PEAK	1 SEPTEMBER	30 APRIL
OFF PEAK	1 MAY – AUGUST 31	

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BBQ & BUFFET MENU

Please note: If you choose a menu from the BBQ Buffet range the maximum seating capacity is 60 guests including everyone in the bridal party. You will also need to hire your own chairs and table linen. We supply the tables, crockery, cutlery and paper napkins.

GO TO BUFFET

\$55 PER HEAD MINIMUM 40, MAXIMUM 60

- Succulent English Roast Beef & Demi Glaze Jus
- Baked Macaroni Three Cheese with Fresh Herbs
- Roasted Vegetables: Pumpkin, Rosemary Potatoes & Carrots
- Traditional Potato Salad
- Traditional Coleslaw Salad
- Mixed Rustic Rolls: Housemade Relishes

GOURMET BUFFET

\$65 PER HEAD MINIMUM 40, MAXIMUM 60

- Roast Chicken – Orange, Honey Glaze Roast Chicken
- Traditional Roast Beef – Seasoned and Slow Cooked Served with Our Home-Made Yorkshire Puddings and a Demi Glaze Jus
- Roasted Potatoes – Seasoned with Fresh Herbs
- European Style Roast Vegetables
- Cauliflower Gratin
- Deluxe Coleslaw Salad
- Summer Beetroot Salad
- Italian Macaroni Salad
- Served with Sauces, Relishes and Dinner Rolls

HOMESTYLE BUFFET

\$80 PER HEAD MINIMUM 40, MAXIMUM 60

- Italian Pan Cooked Chicken Masala with Capers & Mushrooms Sauce
- Traditional Slow Cooked Roast Lamb Seasoned with Rosemary and Mint Served with a Mint Demi Glaze Sauce
- Mac & Cheese Bake
- Cauliflower Gratin
- Roasted Herb & Rosemary Potato's with Roasted Pumpkin & Carrots
- Pumpkin Couscous Salad
- Mediterranean Pasta Salad
- Mixed Artesian Rolls, Relishes & Sauces

PRICING FOR FOOD AND DRINKS RELATES TO EVENT DATE, NOT BOOKING DATE
USUALLY NOT MORE THAN 10%

BBQ & BUFFET MENU

Please note: If you choose a menu from the BBQ Buffet range the maximum seating capacity is 60 guests including everyone in the bridal party. You will also need to hire your own chairs and table linen. We supply the tables, crockery, cutlery and paper napkins.

GO TO BBQ

\$55 PER HEAD MINIMUM 40, MAXIMUM 60

- ·Malaysian Style Chicken Satays
- ·Angus Beef Burgers
- ·Mixed Gourmet Sausages
- ·BBQ Lamb Souvlaki Skewers
- ·Hamburger & Long Rolls
- ·Traditional Coleslaw
- ·Vegetable Pasta Salad
- ·Potato Salad
- ·Grilled Onions,
- ·BBQ, Tomato Sauce, Mustard & Tzatziki

INTERNATIONAL BBQ

\$60 PER HEAD MINIMUM 40, MAXIMUM 60

- ·Greek Lamb Chops
- ·Ginger & Chilli Sticky Chicken Wings
- ·Angus Beef Patties
- ·Gourmet Mixed Sausages
- ·Grilled Onion, Mushroom, Capsicum & Corn
- ·Summer Pasta Salad
- ·Roasted Potato & Mushroom Salad
- ·House Made Vietnamese Coleslaw
- ·BBQ, Tomato, Sweet Chilli & Tzatziki
- ·Grilled Pita & Mixed Rolls

LUNCH

\$50 PER HEAD MINIMUM 30, MAXIMUM 60

- ·Authentic Chicken Butter Curry / Saffron Rice
- ·Penne Beef Bolognese
- ·Caramelized Onion, Pumpkin & Red Capsicum Polenta Tart
- ·Arancini Balls
- ·Fresh Garden Salad
- ·Roti Bread & Freshly Baked Dinner Rolls
- ·Fresh Fruit Platters
- ·Mixed Mini Cakes

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COCKTAIL MENU

HARMONY PACKAGE

\$34 PER HEAD MINIMUM 40 GUESTS

Mushroom & White Wine Risotto Balls - V
Gourmet Vegetable Cigar Spring Rolls served with Sweet Chilli Sauce
House Made Mac & Cheese Balls - V
Panko Crumbed Whiting with Sweet Chilli Sauce
Mini Gourmet Chicken Parma Bites with Garlic Aioli
Mini Potato Cakes Topped with a Bruschetta Mix - V
Dutch Style Crumbed Beef Bittern Balls with Tomato Relish
Moroccan Style Kofta Skewers Grilled Served with Tzatziki
Mixed Gourmet Canape Pies with house made Tomato Relish - V
Crumbed Halloumi Batons with Garlic Aioli - V
Malaysian Style Chicken Puffs

GOURMET KITCHEN PACKAGE

\$41 PER HEAD MINIMUM 40 GUESTS

House made Beef Harissa Balls with house made Tomato Relish
Mixed Gourmet Italian Style Arancini - V
Roasted Corn & Sweet Chilli Empanada's with a Sweet Chilli Sauce - V
Asian Style Prawn Twisters with Garlic Aioli
Salt & Pepper Calamari - served with a lemon aioli
Gourmet Japanese Style Vegetable Gyoza - V
Indian Style Samosa - V?
Malaysian Style Grilled Chicken Satay Skewers
Moroccan Kofta Skewers
Traditional Lebanese Kibbehs
Gourmet Mixed Italian Style Cocktail Pizza's - V

ELEGANCE PACKAGE

\$47 PER HEAD MINIMUM 40 GUESTS

Mixed Sushi Platter - A mix of sushi & sashimi elegantly presented - V
Mini Beef Wellingtons - Beef, fresh herbs, mushrooms & white wine in puff pastry
Middle Eastern Halloumi Pastries - Seasoned with fresh herbs & wrapped in pastry - V
Sundried Tomato & Pesto Arancini Balls with house made dipping sauce - V
Chicken Souvlaki Skewers, marinated in lemon, olive oil, garlic & oregano with Tzatziki
Grilled Angus Beef Sliders in mini rolls with Cheese & Tomato Relish
Panko Whiting & Shoe String Chips - Served in mini bamboo basket & Garlic Aioli
Chicken & Mushroom Vol au Vent, sauteed in white wine & fresh herbs
Pumpkin & Roast Almond Samosa, cooked in a light coconut curry - V
Goats Cheese & Jalapeno Croquettes - Handmade, Spanish Flavours - V

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COCKTAIL MENU

LARGE PARTY PACKAGE

\$32 PER HEAD MINIMUM 70 GUESTS

Greek Style Grilled Kofta Skewers
Mini Italian Meatballs with house made Tomato Relish
Mixed Gourmet Mini Risotto Balls - V
Mixed Gourmet Canape Quiches - V
House made mini Sausage Rolls with house made Tomato Relish
Mixed Asian Selection of Cocktail Spring Rolls, Money Bags & Vegetable Samosa's - V
Karaage Chicken with Sweet Chilli Sauce
Panko Crumbed Whiting with Garlic Aioli
Malaysian Style Beef Rendang Puffs with house made Tomato Relish
Salt & Pepper Calamari with Garlic Aioli
Mini Potato Cakes with house made Tomato Relish V
Middle Eastern Beef Pastry Bites

GOURMET LARGE PACKAGE

\$38 PER HEAD MINIMUM 70 GUESTS

Angus Beef Sliders with Cheese, Fresh Baby Spinach Leaves & Tomato Relish
Mini Chicken Schnitzel Sliders with Coleslaw & Cheese
Malaysian Chicken Satay Skewers
USA Mac & Cheese Balls - V
Dutch Style Beef Croquettes with Tomato Relish
Greek Style Grilled Kofta Skewers with Tomato Relish
Mixed Gourmet Italian Style Vegetable Arancini - V
Mini Gourmet Mixed Pizza's - V
Beef Con Carne Empanada's with house made Tomato Relish
Vegetarian Empanada's with house made Tomato Relish - V
Peking Duck Wellingtons
Mushroom & Goats Cheese Wellingtons - V
Mixed Gourmet Canape Pies - V
Mixed Gourmet Canape Quiches - V
Crumbed Mozzarella Goujons - V

KIDS PACK \$27 PER CHILD

A child-friendly menu featuring favourite foods, including party pies and sausage rolls. It may include treats like sugar, nuts, chocolate, and ice cream, but no vegetables or green items, unless allergies are noted.

ALLERGY REQUIREMENTS

For guests with allergies, we provide separate food upon prior arrangement, including their names for identification. If selecting from the Canape Platter Menu, there is an additional cost of \$33 per person. Note that we do not cater to dietary preferences like Keto or Diabetic diets.

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CANAPE PLATTER MENU

Most of our meats are house roasted or poached.
All our relishes and sauces are house made.
We only use organic chicken breast, house poached.
All platters have a variety of fresh vibrant fillings including
vegetarian options

- 40pt Mixed Gourmet Sandwich Platter - \$ 125
- 40 Mixed Gourmet Mini Wraps - \$ 135
- 20 Mini Mixed Deli Rolls - \$ 140
- Mixed Platter – 20pt Mixed Sandwich & 20 Mini Wraps - \$ 135
- 20 Mini(ish) Baguettes - \$ 145

20 EXQUISITE RIBBON SANDWICHES \$ 135

A selection of smoked salmon, poached chicken breast, champagne ham, & egg salad with a variety of mixed fine ingredients

20 MIXED BANH-MI MINI ROLLS \$ 160

Grilled chicken, beef, and a vegetarian option with egg mixed, coriander, mint, chilli and red onion, carrot, and grilled red capsicum with sweet chilli

20 MINI ASIAN STYLE ROTI WRAPS \$ 150

Vietnamese chicken with Asian slaw, Indian style vegetables, Thai beef with Thai salad, Lebanese falafel mix

30 GOURMET MINI VEGAN ROLLS \$ 145

A selection of gourmet house made innovative mixed fresh ingredients vegan mini rolls

FRESH FRUIT & CHEESE PLATTER \$ 130

Invigorating seasonal fruits & a variety of gourmet cheeses & crackers

CHEESE PLATTER \$ 130

A selection of domestic and international cheese served with a variety of crackers dried fruits and strawberries

FRESH FRUIT PLATTER \$ 120

An invigorating mix of seasonal fruit

MIXED DIP PLATTER \$ 110

A selection of house made dips with fresh crudites and oven baked corn chips

COLD FOOD PLATTER \$ 160

24 grilled kofta skewers, 40 tomato & basil risotto balls, 24 mixed quiches & 60 flame grilled meatballs over two platters with tzatziki dip

GOURMET ANTIPASTO PLATTER \$ 150

A selection of deli meats, a house made dip, house made falafel, grilled pita bread, gourmet cheeses & antipasto vegetables

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CANAPE PLATTER MENU

20 MIXED SLIDERS	\$ 150
Chicken schnitzel, tomato, cheddar, lettuce & mayo Beef, horseradish, swiss cheese, tomato, spinach & mustard Falafel, hummus, carrot, sprouts, lettuce & chilli jam Ham, bocconcini cheese, spinach, seeded mustard & tomato	
GRILLED TURKISH BREAD & DIPS	\$ 120
A selection of grilled Turkish breads, crudites and crackers and fresh vibrant dips	
50 MINI SUSHI PLATTER	\$ 150
Mixed sushi & nori rolls, served with soy, wasabi & ginger	
MIXED GRAZING PLATTER	\$ 150
60 Grilled meatballs, 40 pumpkin & feta risotto balls, cubed cheese, two house made dips oven baked corn chips and freshly made falafel	
50 MINI EXQUISITE TARTS	\$ 240
Mini gourmet tarts with a selection of exquisite fillings including smoked salmon, rare roast beef, Thai chicken, and lamb fillet spectacularly garnished	
20 NACHO CUPS	\$ 120
Tomato salsa, guacamole & sour cream topped with corn chips served in individual cups	
VEGETARIAN HOT FOOD PLATTER	\$ 300
20 Roast Vegetable Quiches	20 Spinach & Cheese Pastizzi
20 Arancini Balls	20 Roast Vegetable Quiches
20 Haloumi Pastries	
MEAT EATERS HOT FOOD PLATTER	\$ 300
25 House Made Mini Pies	25 Mediterranean Pizza's
25 House Made Mini Sausage Rolls	25 Middle Eastern Beef Samboosik
COMBINATION HOT FOOD PLATTER	\$ 300
20 House made Chicken Schnitzels	20 Spinach & Ricotta Pastizzi - V
20 Moroccan Kofta Skewers	20 USA Mac & Cheese Balls - V
20 Gourmet Vegetable Samosa - V	
HOT MIXED QUICHES	\$ 110
30 Quiche Lorraine	
30 Cheese & Spinach Quiche	
AUSSIE HOT PARTY PLATTER	\$ 110
24 Gourmet Mini Pies	
24 Homemade Mini Sausage Rolls	
TRADITIONAL COCKTAIL SPRING ROLLS	\$ 110
60 Delicious vegetables wrapped in pastry & served with sweet chilli sauce	
GLUTEN FREE OR VEGAN PACK FOR ONE	\$33

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SWEET TREATS

HOMESTYLE PLATTER

80PC - \$130.00

50 Cream Puffs

50 Chocolate Profiteroles

20 Chocolate Eclairs

HOMESTYLE PLUS

100PC - \$150.00

20 Cream Puffs

20 Chocolate Profiteroles

20 Chocolate Eclairs

20 Mini Mixed Gourmet Slices

20 Mini Churros

DELISH PLATTER

80PC - \$150.00

20 Chocolate Eclairs

20 New York Cheesecakes

20 Gourmet Mixed Profiteroles

20 Mixed Gourmet Slices

CHEESECAKE PLATTER

60PC - \$155.00

15 Cookies & Cream

15 New York Baked

15 Tim Tam

15 Berry Cheesecake

SWEET PASSION PLATTER

75PC - \$150.00

15 Mississippi Mud Cakes

15 Mixed Profiteroles

15 Banana Hummingbird Gourmet Cakes

15 New York Cheesecakes

15 House made Mixed Mini Slices

MINI GOURMET PLATTER

100PC - \$150.00

50 Mini Churros

20 Cheesecake Bites

20 Cream Puffs

50 Mini Apple Pasty Puffs

Served with Chocolate Sauce

MINI SLICE PLATTER

40PC - \$115.00

40 Mixed Housemade Gourmet

Mini Slices - VERY POPULAR

MACAROONS PLATTER

40PC - \$175.00

Handmade Gourmet Mixed Macaroons

MIXED GOURMET CAKES

40PC - \$155

A selection of mixed cakes

MIXED GOURMET PETITE FOURS

20PC - \$150.00

Red Velvet

Lemon Meringue

Caramel Delight

Chocolate-Mint

MIXED GOURMET CUPCAKES

20PC - \$150

Red Velvet

Cookies & Cream

Strawberry & Vanilla

Peppermint & Passionfruit

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