BLUE WREN FARM

Weddings at Blue Wren Farm

Blue Wren Farm is a breathtaking all-inclusive wedding venue nestled in the heart of Mudgee’s renowned wine region, just over three hours from Sydney. Surrounded by rolling vineyards, manicured lawns, and vibrant gardens, the property offers a truly unique destination wedding experience.

A modern country estate where exceptional food, understated luxury and genuine hospitality come together to create unforgettable celebrations.



Venue Hire Inclusions

BEFORE THE DAY

A complimentary lunch or dinner for two at The Barn*
Blue Wren Farm wedding coordinator
Unlimited phone/email support and scheduled site visits
Run sheet, timing and logistics assistance
Trusted supplier recommendations

ON THE DAY

Blue Wren Farm wedding coordinator
Blue Wren Farm team to assist in directing guests across the property as wedding commences
Climate controlled comfort across all venue spaces

CEREMONY

40 white chairs + optional bench seating
Choice of arbour & signing table with chairs
Large white Turkish pots for styling
Ample standing space

CANAPÉS ON THE RECEPTION LAWN

Outdoor lounges, armchairs, tables & wine barrels
White market umbrellas
Fire pit (seasonal)
Outdoor verandah bar

RECEPTION

Complimentary onsite parking
Brown bentwood chairs
Hardwood banquet tables
Linen napkins/tablecloths
Classic white flatware, elegant silverware & crystal glassware
Cake table, knife & service included
Nespresso coffee & T2 tea station
Lectern and roaming cordless microphone
Gift table and white perspex wishing well
Timber easels (A1/A0)

*We do not offer a full tasting of our wedding menu.
Lunch or dinner is for 2 guests. Other guests are welcome to join in a paid capacity.

CEREMONY SPACES



Ceremony Spaces

With every wedding package, you can choose from our two ceremony spaces, each designed to provide a timeless backdrop for your vows and a seamless start to your celebration.



THE PAVILION

Set within lush gardens and vineyards, The Pavilion combines outdoor beauty with sheltered comfort - an elegant setting for your vows, rain or sunshine.



THE GARDEN

Framed by open vineyard views, The Garden offers an intimate, picturesque backdrop for an unforgettable outdoor ceremony.

Reception Lawn

Your food and beverage package starts here.

Whether you say your vows in The Pavilion or The Garden, the Reception Lawn is where the celebration continues. Set amongst lush gardens with views across the farm, it's where your guests gather for drinks and canapés once the ceremony has finished.

With its outdoor bar, established gardens and generous open space, it's the perfect setting to settle in, raise a glass and enjoy the first toasts of the day.

KEY FEATURES
White clothed round cocktail tables
Outdoor lounges, armchairs & tables
Wine barrels
Outdoor verandah bar
White market umbrellas
Fire pit (seasonal)





Optional Enhancements for The Reception Lawn

Elevate your day with these optional extra touches, available to tailor at an added cost.

COCKTAILS

Offer your guests a special cocktail from our list, to enjoy whilst mingling on The Reception Lawn.

CHAMPAGNE TOWER

Our five-tier Champagne tower creates a memorable moment for your first toast as a married couple, with your chosen bubbles poured from the top and cascading through the tower.

GIN BAR

Our custom gin bar brings a considered selection of locally distilled Baker Williams gins to The Reception Lawn, served with a choice of mixers and garnishes and prepared to order by our bartenders.

SEASONAL GRAZING TABLE

Abundant, seasonal and artfully styled. Enjoy a seasonal grazing table on The Reception Lawn following your ceremony, designed to perfectly complement the roaming canapés.

RECEPTION SPACES



The White Hall



The White Hall

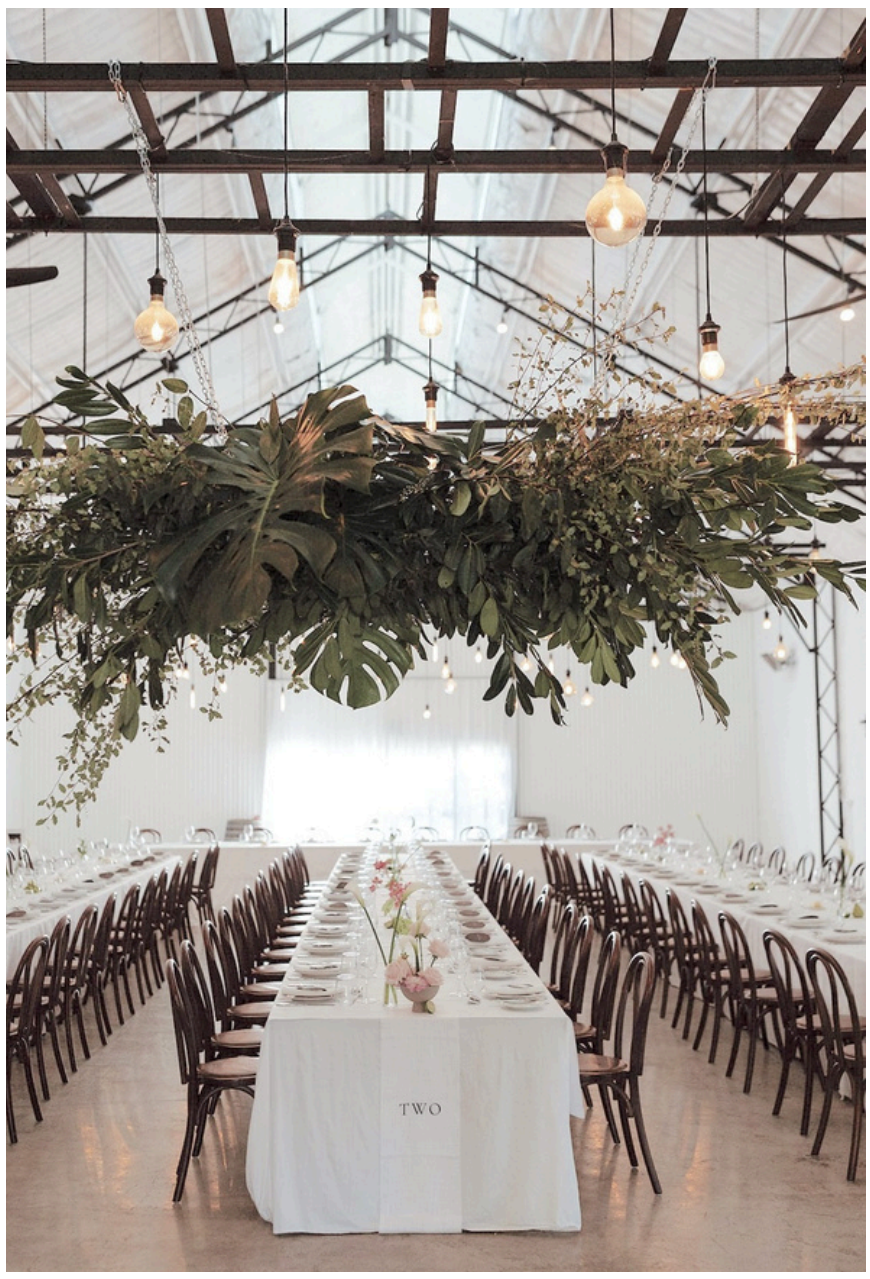
Light-filled, elegant and beautifully understated, The White Hall is a stunning canvas designed to take on the character of each celebration.

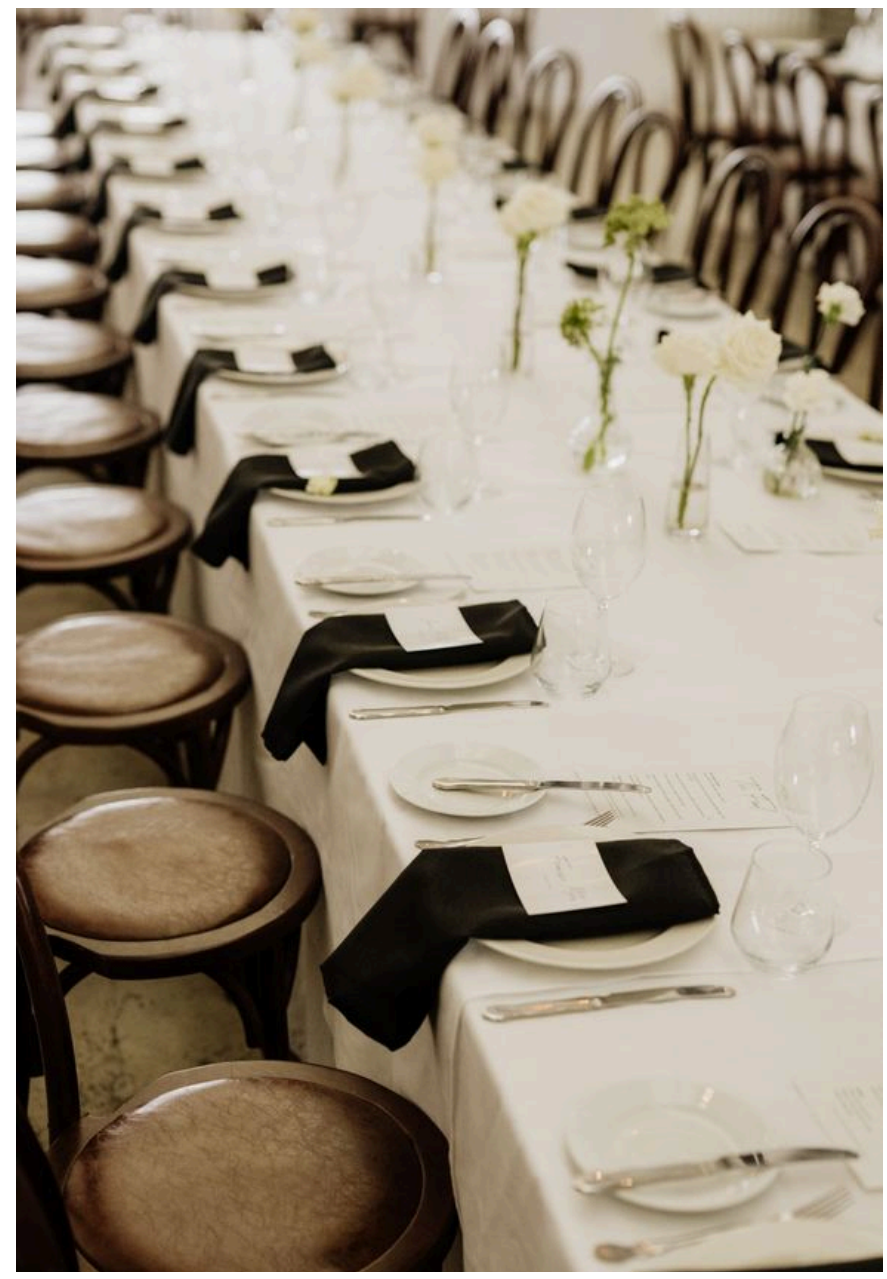
Crisp white interiors create a refined backdrop, while softly glowing pendant lights bring warmth and atmosphere as the day moves into evening. Generous in scale yet intimate in feel, the space can be styled with complete freedom - from long tables and abundant florals to something paired-back and beautifully simple.

Accommodating celebrations from 60 to 160 seated guests, or up to 250 for a cocktail-style reception, The White Hall offers the flexibility to create a setting that feels entirely your own.

KEY FEATURES
Seated celebrations for 60-160 guests
Cocktail-style celebrations for up to 250 guests
Timeless white interiors with statement pendant lighting
Flexible floor plans and styling possibilities
Fully climate controlled for year-round comfort

FLOORPLAN EXAMPLES





Food by The Barn

Catering at Blue Wren Farm is offered by our onsite restaurant, The Barn, with a focus on simple, seasonal food made with beautiful produce and served with generosity.

Our wedding menus are designed for the way we love to eat - beginning with canapés and generous roaming items shared over drinks, before moving to abundant dishes served down the table for guests to enjoy together.

You will choose your own menu from our seasonal selection of canapés, substantial canapés, main dishes and accompaniments, creating a dining experience that feels entirely your own.

Below is a sample menu to give you an idea of what we offer.

CANAPÉS

Rye crisp, San Daniele prosciutto, parmesan cream, fried rosemary
Miniature beetroot tart, smoked labne, candied walnuts (v)

Mushroom arancini, truffle aioli (v)
Karaage-style fried chicken, sriracha mayonnaise, fresh lime

SUBSTANTIAL CANAPÉS

Chargrilled cheeseburger, beetroot relish, horseradish ketchup
Chargrilled lamb cutlets, olive salsa (gf)

PROGRESSIVE SHARED TABLE FEAST

Pane di casa, Meander Valley butter

Slow-roasted lamb, cumin yoghurt, fresh herb salsa
Greek-style roast chicken, oregano, confit garlic, lemon aioli

Roasted spiced pumpkin, saffron yoghurt, toasted seeds, fried kale
Seasonal green salad, snow peas, shaved radish, fresh herb vinaigrette
Duck fat potatoes, house chicken salt

$100 per person

Beef fillet may be selected for an additional $10 per person.





Beverage Packages

All packages are 5 hours and include sparkling, white, rosé & red wine, beer, mineral water & soft drinks. Extend your package for an additional $10 per person, per hour.

STANDARD BEVERAGE PACKAGE | $65PP

A curated selection of local and regional wines, beers, sparkling, and soft drinks.

PREMIUM BEVERAGE PACKAGE | $80PP

Elevated local and regional choices for a touch of sophistication.

DELUXE BEVERAGE PACKAGE | $95PP

Ultra-premium Australian & international beverages, including a post-ceremony spritz per guest.

BEVERAGES ON CONSUMPTION

Minimum spend $4,000. Set up a bar tab from our premium regional selection.

BYO

Corkage $4,400 - supply your own alcohol and ice (delivered the day prior). Includes RSA trained staff, glassware and cleaning. Spirits can be supplied by Blue Wren Farm if required.

The Barn



The Barn: the restaurant wedding

For weddings of 30 - 60 guests, The Barn offers a more intimate way to celebrate at Blue Wren Farm. Relaxed, generous and centred around exceptional food, wine and the people you love.

Begin with your ceremony in The Pavilion, followed by drinks and canapés on The Reception Lawn. As the afternoon settles into evening, guests move into The Barn for dinner.

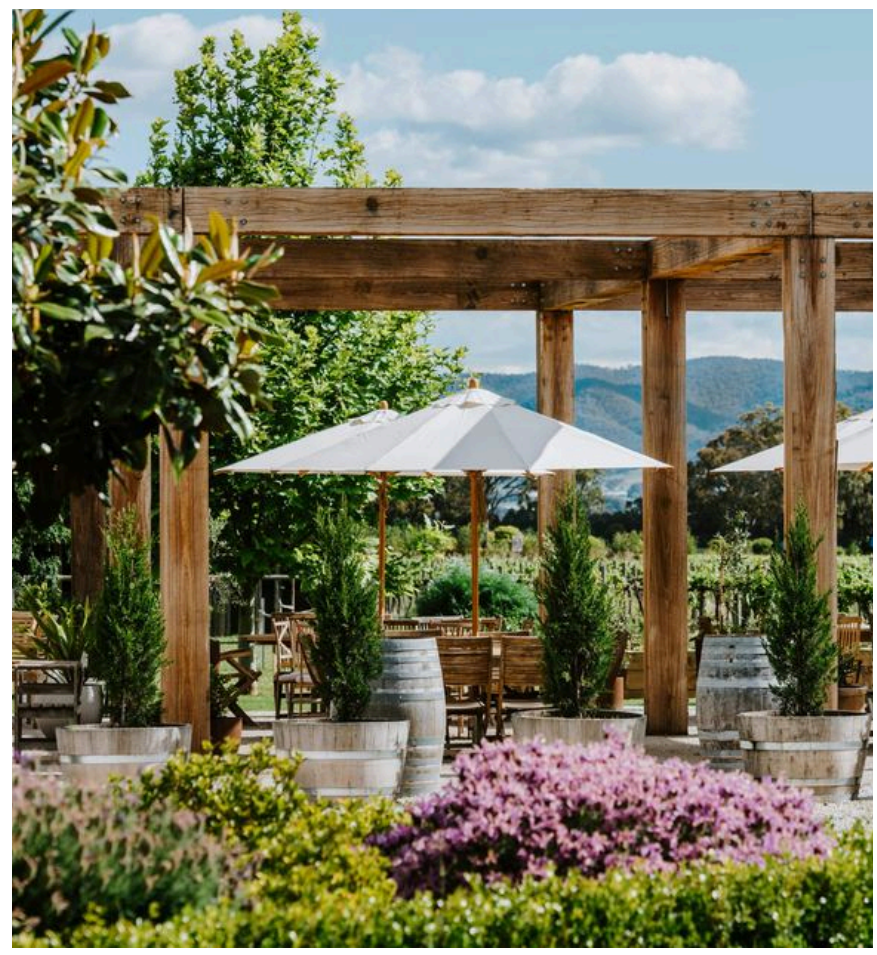
Inside, the restaurant is set with individual tables of up to 10 guests, creating the warmth and atmosphere of a beautiful dinner party rather than a traditional wedding reception.

As dinner draws to a close, the doors open to the adjoining courtyard, where drinks, music and dancing carry the celebration into the night.

A beautiful ceremony. Drinks in the garden. Dinner in your The Barn. Dancing in the courtyard. All shared with 30 - 60 of your favourite people.

KEY FEATURES
Intimate dining space seating 30–60 guests
Restaurant-style tables, up to 10 guests per table
Dressed in white linen
High pitched ceilings and warm timber interiors
Custom built bar for seamless service
Polished concrete floors
Adjoining courtyard with retractable roof for dancing





Food at The Barn

At The Barn, food isn’t simply part of the reception - it’s at the heart of it.

As our restaurant, The Barn gives us the opportunity to approach your wedding meal as we would a wonderful dinner: seasonal produce, generous dishes, beautiful wine and food made to be genuinely enjoyed. Allow your guests to experience the warmth and energy of a restaurant, with our team of chefs creating a beautiful menu.

With guests seated restaurant-style at tables of up to ten, dinner feels intimate and convivial. Plates arrive, wine is poured and conversation flows - creating the kind of relaxed, generous dining experience that people remember.

For couples who really care about food, this is what makes a wedding at The Barn so special. Your reception doesn’t just include a great meal; the meal becomes part of the celebration.

CANAPÉS
Rye crisp, San Daniele prosciutto, parmesan cream
Miniature beetroot tart, smoked labneh, candied walnuts (v)
Crisp pork gyoza, ponzu dressing
Karaage-style fried chicken, sriracha mayonnaise

DINNER
House made sourdough focaccia

SMALL PLATES
Pumpkin & sage arancini, saffron aioli, house pickles
Smoked trout rillettes, pickled eschalot, fried capers
Rare roast beef, anchovy crema, Parmigiano Reggiano

LARGE PLATES
Slow roasted lamb, spiced chickpeas, fried curry leaves
Chargrilled butterflied chicken, fresh harissa dressing

SIDES
Crunchy potatoes, house chicken salt
Baby gem lettuce salad, pickled fennel & green goddess dressing
Roasted fioretto cauliflower, warm caper dressing





Beverage Offering

Our 5 hour beverage package starts with drinks on The Reception Lawn and moves into the restaurant for dinner.

Featuring a range of premium wines, curated by our restaurant team to complement our seasonal menu. As availability may vary, final selections will be shared with you in the lead up to your day.

Start with a signature cocktail from The Barn such as our seasonal spritz, followed by a selection of local, regional and international wines.

WINE
2022 Bunnamagoo Blanc de Blancs, Mudgee NSW
2024 Gilbert Pinot Gris, Orange NSW
2023 Skimstone Chardonnay, Mudgee NSW
2023 Rameau D'Or Rosé, Provence
2023 De Salis Pinot Noir, Orange NSW
2024 First Ridge Barbera, Mudgee NSW

BEER

Please select 2 from the below

Peroni Nastro Azzurro
James Squire One Fifty Lashes Pale Ale
Great Northern Super Crisp Lager
Mudgee Brewing Co Lager
Hop & Clover Pacific Ale
Three Tails Mid-Western

Non-alcoholic wines and spirits are available on the day, by request.

Pricing

Choose from two beautiful and distinctive reception spaces, each with its own unique character and atmosphere. Once you've selected your preferred setting, food and beverage packages are added on a per-person basis.

THE WHITE HALL

A versatile, contemporary space perfect for weddings of all sizes. Bright and flexible, The White Hall is a true blank canvas that can be styled to reflect your unique vision. With seating for up to 160 guests, or cocktail style for 250, it's our most popular reception space, and for good reason.

Month	Day	Minimum Guest Numbers	Price
SEPT, OCT, NOV, DEC MAR, APR, MAY	Mon - Thurs	60	$10,500
	Fri - Sat	80	$12,500
JAN, FEB JUN, JUL, AUG	Mon - Thurs	60	$6,500
	Fri - Sat	80	$9,500

THE BARN

An intimate, food-led setting for 30 to 60 guests. The Barn is our onsite restaurant, where guests dine at tables of up to ten and the night spills into the courtyard for dancing, more a beautiful dinner party than a traditional reception.

Month	Guest numbers	Venue hire	Food & beverage package
ALL YEAR	30 - 60	$5,000	$300 per person

ACCOMMODATION



The Farmhouse

SLEEPS 10 GUESTS

Set amongst the vineyards, The Farmhouse offers a beautiful place to settle in and enjoy the days surrounding your wedding.

Generous living spaces and all the comforts of home make it ideal for sharing with family and friends - from an easy dinner the night before to getting ready together on the morning of the wedding.

Being onsite means everything is close at hand, with The Pavilion just a short drive away.
No rushing between locations, simply more time to enjoy the anticipation, the company and the occasion.

Two-night minimum stay | $2,400



Glamping Tents

SLEEPS 10 · 2 GUESTS PER TENT | 5 TENTS

Set among the vineyards, our five luxury glamping tents provide a unique and comfortable stay.

Stylishly appointed with modern amenities, they offer a relaxed and memorable retreat for friends and family to enjoy the wedding weekend close to the celebration.

Two-night minimum stay | $2,500*
**pricing is inclusive of all 5 tents*



Preferred Suppliers

At Blue Wren Farm, we have curated an outstanding list of suppliers including celebrants, florists, photographers, videographers, cake makers, babysitters, transport options, and accommodation providers.

The selection of suppliers for your wedding is paramount in ensuring a remarkable day that you and your guests will reflect on for years to come.



The most memorable celebrations aren’t created by grand gestures.

They are created by thoughtful hospitality, shared meals, unhurried moments and the people you love most. Make the most of every moment.

Blue Wren Farm is a complete wedding experience. Thoughtfully designed to carry you through every chapter of your celebrations.

Get in Touch

When you’re ready, our team is here to answer questions. From securing your date to exploring exclusive use of the property, we’ll guide the next steps.

CONTACT

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