

# Winter Wedding Special

Available in April, June, July and August 2020



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## **Sit-Down Wedding**

**Weeknight, Saturday, Sunday- \$149.00 per person**

*Min 50 guests Grand Foyer*

*Min 65 guests Atrium*

*Min 85 guests Treetops*

*Min 110 guests Pumping Station, Melbourne Gallery*

*Min 130 guests Birrarung Gallery*

*Min 180 guests Main Foyer*

## **All-inclusive five-hour celebration package with the following;**

Complimentary ceremony inclusive of white chairs, red carpet, signing table

Complimentary glass of sparkling served on arrival at your ceremony

Dedicated Wedding Co-ordinator

Gallery of your selection for pre-dinner drinks (cocktail furniture included)

Selection of black or white table linens

Professional security and cleaners

Five hour silver beverage package

Chefs selection canapes on arrival

Three course-menu inclusive of set entrée, alternating main, artisan dinner rolls, dessert platter, followed by tea and coffee

Your wedding cake cut and served on platters to the table

All products may contain traces of all allergens as they are made in a commercial kitchen. (ld) recipe may contain dairy, (lg) recipe may contain gluten, (ldo) alteration available where recipe may contain dairy, (lgo) alteration available where recipe may contain gluten, (v) vegetarian, (vo) alteration available where recipe is vegetarian, (vg) vegan, (vgo) alteration available where recipe is vegan. Altered dishes (ldo) (lgo) (vo) (vgo) may incur additional charges.

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## Canapes

two pieces per person

Chef's selection canapes on arrival

## Entrée

select one

Beet cured salmon gravlax, yuzu avocado puree, compressed pickled grape, sorrel, dill, tonka bean, caviar <sup>LG, LD</sup>

Veal carpaccio, asparagus, baby carrots, sorrel, chervil, baby radish, caper mayonnaise, native pepper berry <sup>LG, LD</sup>

Grilled zucchini, wattle seed spinach puree, flaxseed chia cracker, nasturtium flowers, olive <sup>V, VG, LG, LD</sup>

Salt baked beetroot, beetroot puree, balsamic caviar, chervil, enoki, olive oil snow <sup>V, VG, LG, LD</sup>

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|   |  |
|---|--|
| <b>Mains</b>                            | Free range chicken breast, mixed bean couscous salad, heirloom cherry tomato chorizo nage<br>LD  |
| select two                              |  |
| served alternating                      | Pulled beef, potato gratin, cippolini, beetroot elk salad LG   |
|   | Chickpea panisse, fines herbs, brussel sprouts, green peas, heirloom cherry tomato nage,<br>watercress salad V, VG, LG, LD             |
|   | Roasted cauliflower, cauliflower piccalilli, cauliflower puree, puy lentils, heirloom carrots,<br>asparagus, salsa verde V, VG, LG, LD |
| <b>Accompanied by</b>                   | Artisan bread rolls, salted butter   |
| <b>Additional sides</b>                 | Iceberg lettuce, radicchio, mint, dill, baby radish, cucumber, balsamic dressing V, VG, LG, LD   |
| additional \$5.5 per<br>person per side | Super green salad, French vinaigrette V, VG, LG, LD  |
|   | Paris mash - rich creamy mash potato, cultured butter, parsley V, LG   |
|   | Roquette salad, grana padano, aged balsamic, roasted pears V, LG   |

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## Dessert

select two

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table

Trio of filled bonbons - mango, yuzu milk, baileys <sup>v</sup>

Opera slice <sup>v</sup>

Mini tulips, rhubarb compote, crumble <sup>v</sup>

Cheesecake sweet cones, lemon balm, hazelnut crumble <sup>v</sup>

## Tea and Coffee

Filtered Lavazza coffee and T2 selection

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## Drinks

Each package can be tailored specifically on request and is based on a five hour event  
Additional service is available at \$5.5 per person per hour extension to each package

## Silver Package

(Included)

## Wine & Beer

Sparkling

Morgan's Bay Sparkling Cuvée

White Wine

Morgan's Bay Semillon Sauvignon Blanc

Red Wine

Morgan's Bay Shiraz Cabernet

Beer

Carlton Dry and Cascade Premium Light

## Non-alcoholic

Sparkling mineral water, soft drinks and juices

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