Wedding Kit
Located within the highly sought after Albert Park Lake, The Park is celebrated for its tranquil views, extravagant chandeliers, open and stylish warehouse interiors and dramatic arched windows which offer an abundance of natural light from all angles.
What's Included

Dedicated Event Coordinator
Professional venue operations manager, wait staff and chefs
Personalised menu, seating chart and floor plan
Dance floor (adjustable in size)
A selection of cocktail furniture (lounge and high bars) and décor pieces
Bridal suite
Skirted bridal table
Round tables with linen, napkin (your choice of black or white) and centrepiece
In-house audio visual
Private and weather proof outdoor balcony, overlooking Albert Park Lake
Partitionable walls, to ensure a configurable space
Two hour complimentary bump in prior to the event commencing and one hour bump out post event
We do not charge a venue hire, instead we offer the space based on a minimum food and beverage spend. Our minimum spends do vary depending on the date, time and style of the event

CAPACITIES

> Cocktail | 1000
> Seated (no dance floor) | 500
> Seated (dance floor) | 420

* Check out FAQ’s via our website theparkmelbourne.com.au
When it comes to our Ceremony and Reception packages, we encourage you to put your own spin on your big day. For that reason, our packages are designed to be tailored to suit both of your dreams. We encourage you to use the below as a base, and work your magic from there...

I. $134.00 per person
Five hour beverage package (tier I)
Canapés on arrival (chef’s selection of three)
Selection of baked bread
Classic Entrée (set serve)
Classic Main (alternate serve)
Choice of side
Your wedding cake | platter per table or roving
Tea and coffee

II. $146.00 per person
Five hour beverage package (tier I)
Canapés on arrival (chef’s selection of three)
Selection of baked bread
Classic Entrée (set serve)
Classic Main (alternate serve)
Choice of side
Dessert (two roving)
Your wedding cake | platter per table or roving
Tea and coffee

III. $157.00 per person
Five hour beverage package (tier I)
Canapés on arrival (client selection of three)
Selection of baked bread
Classic Entrée (alternate serve)
Classic Main (alternate serve)
Choice of two sides
Dessert (alternate or three roving)
Your wedding cake | platter per table or roving
Tea and coffee

Cocktail style events are also available. Please contact our team for more information.

Planning a Winter Wedding? Special offers are currently available. Visit our website for further details.
$1,000 Ceremony Fee
One hour duration, commencing anytime from 4pm
100 black leather chairs
Standing room available for additional guests
One registration table with white linen

MAKE IT YOURS...
1 x seasonal floral arrangement for registry table | $60 each
1 x 10 metre carpet runner (black, white or red) | $250
White market umbrella (white) | $200 each
White Tiffany chiavari padded chairs | $10 per chair (minimum 40)
Wooden A-frame chalkboard | $100 including custom script writing
Customised flower wall (2.5m x 2.5m) | from $500
White pedestals and urns with seasonal floral arrangement | $200 each

*Ceremony pricing valid in conjunction with Reception
The Classic Menu is simplicity at its best; an enticing range of locally sourced produce designed to delight each and every one of your guests.

Freshly baked ciabatta roll, salted butter

**ENTRÉE**
Pan fried gnocchi, pumpkin, sage, chive
Ricotta ravioli, washed rind cheese, mustard seeds, lemon zest
Beetroot cured salmon, yoghurt, mandarin, rye
San Danielle prosciutto, parmesan, chorizo, hazelnut
Smoked pork, fennel, apple, crackle
Lamb shoulder, cucumber, mint, sesame

**MAIN**
Roasted snapper, cauliflower, mustard seeds, curry spices
Salmon, soba noodles, spring onion and ginger dressing, shitake broth
Roast chicken, charred carrots, cauliflower, young greens, barley
Pork belly, fennel, celeriac, tarragon jus, herb crackle
Slow cooked beef cheek, smoked carrot and ham hock braise, pickled slaw
Charred sweet potato, carrots, seeds, grains, root vegetable crisp

**DESSERT**
Poached fruit trifle, apple jelly, pastry cream, candied buckwheat
Custard cream, rhubarb, oat crumble, lemon thyme
Salted caramel cheesecake, honeycomb, pretzels, bourbon syrup
Chocolate mousse, mandarin, ginger crumb, orange cream
Treacle tart, poached pear, brandy cream, toasted grains
Sticky toffee pudding, caramel, clotted cream, brandy snap crumb

**TEA AND COFFEE**
Our Luxe Menu is designed to WOW; offering high end produce and culinary techniques sure to astound your most discerning and epicurean guests.

**LUXE MENU UPGRADE PRICING**

<table>
<thead>
<tr>
<th>Package</th>
<th>Price per person</th>
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<tbody>
<tr>
<td>Package I</td>
<td>$10.00</td>
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<tr>
<td>Package II</td>
<td>$10.00</td>
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<tr>
<td>Package III</td>
<td>$15.00</td>
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Single origin sourdough loaf, cultured butter, Murray River salt flakes

**ENTRÉE**

Szechwan eggplant, black bean salsa, Chinese chilli oil, pickled greens
Cured kingfish, almond, apple, green chilli, pickle
Roast scallops, kimchi butter, sesame greens, cabbage crisp
Prawn and lobster ravioli, peas, radish, herb buerre noisette
Smoked duck, corn, celeriac, cured yolk
Slow roasted carrot, chorizo, fennel, macadamia

**MAIN**

Smoked pumpkin, pepitas, soy greens, chive & apple vinaigrette
Confit artichoke, whipped goats cheese, pearl barley, malt vinegar reduction
Barramundi, caviar cream, potato, peas, pickles
Roast chicken, sweetcorn, baby leek, saffron vinaigrette, hazelnuts
Flinders Island lamb shoulder and rump, confit onion, cauliflower and cabbage braise
Eye fillet, tartare condiments, slow cooked yolk, potato puree, beef jus

**DESSERT**

Rum Glazed Pineapple, chilli, mint, coconut cream
White chocolate and strawberry sphere, meringue, elderflower, freeze dried fruit
Peanut and caramel Eskimo pie, salted pretzels, chocolate mousse, meringue
Fennel and vanilla panna cotta, citrus salad, honeycomb, bee pollen
Chocolate Opera cake, tiramisu cream, cinnamon sponge
Chocolate fondant, caramel, crème fraiche, chocolate soil

**TEA AND COFFEE**
Canapé menu

Canapés

Meat
Cheeseburger spring rolls, awesome sauce
Beef carpaccio, slow cooked yolk, sesame crisp, chives
Baby Yorkshire pudding, beef, horseradish
Peking duck spring roll, hoisin
Pork and fennel sausage roll, apple sauce, herb crackle
Goats cheese tart, chorizo, baby basil
Lamb shoulder croquette, caper mayonnaise, kale crisps

Fish
Herb blini, crème fraiche, caviar
Fried prawn dumplings, crisps, wasabi
Kimchi rice paper roll, soy dipping sauce
Smoked cod arancini, raisin puree, coriander
Salmon tartare, sesame crisp, nori
Prawn toast, wasabi mayonnaise, baby coriander

Vegetable
California roll, Sriracha, baby coriander
Whipped goats cheese tart, baby basil, puffed grains
Cucumber cup, feta, mint, olive
Roast pumpkin tart, chickpea, soy pepitas
Roast mushroom arancini, herb mayonnaise, parmesan
Miso vegetable spring roll, soy and ginger sauce
Grilled cheese spring roll, awesome sauce

Roving Dessert
Vanilla bean rice pudding, cinnamon crumbs
Chocolate mousse, mandarin, ginger crumb
Warm jam doughnut, cinnamon sugar
Gaytime popsicle, salted caramel
Poached fruit, custard, candied buckwheat
Black salted caramel slice
Opera cake, tiramisu cream, chocolate soil
Chocolate brownie, Nutella frosting, hazelnut
White chocolate, peanut & caramel cake
Food Stations

Why not spoil your guests with one or more of our exciting food stations. Perfectly themed, these interactive stations are sure to keep your guests talking.

**ANTIPASTO BAR | $22.00 per person**
A selection of cured meats, marinaded vegetables, dips, crisp breads, grissini and olives

**OYSTER BAR | $13.00 per person**
Freshly shucked Tasmanian pacific oysters, served with shallot vinaigrette, cracked black pepper, lemon and sea salt

**SUSHI BAR | $22.00 per person**
A selection of fresh sushi served with pickled ginger, soy and wasabi

**CHINA TOWN | $25.00 per person**
Crispy pork and peanut slaw baby bao buns, soy mushroom with eggplant miso baby bao buns, crispy prawn dumplings, vegetable dumplings, peking duck spring rolls

**OLD TOWN NEW ORLEANS | $25.00 per person**
Fried chicken Po’ Boy on a milk roll with Tabasco mayonnaise, beef brisket with pickled slaw and smokey BBQ sauce, triple cheese empanada with Dijon mustard

**NEW ENGLAND SEAFOOD BOIL | $25.00 per person**
Cooked and peeled prawns with potato salad and Marie Rose sauce, shucked oysters with hot sauce dressing, salt and pepper fried fish with Cajun spiced French fries

**CHEESE & CHARCUTERIE | $25.00 per person**
A selection of Australian and European cheeses, quince paste, cured meats, crisp breads, olives, sourdough and marinaded vegetables

**SWEET SHOP | $17.00 per person**
Our Event Coordinators will assist in tailoring your sweet station, choosing sweets that will suit your event theme and colour scheme amongst our chic florals and assorted glass jars

**ICE CREAM PARLOUR | $17.00 per person**
Vanilla ice-cream cups soft served by our attendant, garnished by your guests
Sauces: Strawberry, banana, chocolate, caramel
Toppings: sprinkles, M&M’s, marshmallow, Bailey’s cream, pistachio chocolate bark, chilli caramel praline, poached fruits

**DOUGHNUT STATION - $9.00 per person**
Glazed doughnuts; raspberry, chocolate, vanilla and sugar coated
Substantial Canapés | $8.00 per item per person
Pan fried gnocchi, pumpkin, sage, chives
Charred sweet potato, carrots, seeds, grains
Pork & bean braise, chorizo, crispy kale
Braised lamb shoulder, carrots, cauliflower
Baby cheeseburger, pickles, awesome sauce
Fried chicken, pickled gherkin, sriracha mayonnaise
Mac & cheese croquettes, herb mayonnaise

Supper Time Snacks | $6.00 per item per person
French fries, vinegar salt
Truffled cheese toastie
Mini fried dumplings, chilli sauce

Antipasto Board | $10.00 / $15.00 per person (small or large sizes available)
A selection of premium Australian and imported cured meats with marinated artichokes, olives, sourdough, grissini and crisp breads

Cheese Board | $10.00 / $15.00 per person (small or large sizes available)
A selection of Artisan Australian and imported cheeses with quince paste, dried fruit, nuts and crisp breads

Side Dishes | $3.00 per side per person
Roasted chat potatoes, thyme salt flakes
Cumin spiced carrots, crisp chic peas, star anise
Garden salad, red wine vinaigrette
Green beans, lemon and parsley
**Beverage Packages**

**TIER 1**  (Included in reception packages)
Arrowhead Block Chardonnay Pinot Brut, SE Australia
Arrowhead Block Sauvignon Blanc, SE Australia
Arrowhead Block Cabernet Shiraz, SE Australia
Furphy
James Boag’s Premium Light
Soft drinks and juices

**TIER 2**
Select 3 of the following wines:
Seppelt ‘The Drives’ NV Pinot Chardonnay, SA
821 South Sauvignon Blanc 2015, South Marlborough, NZ
Seppelt ‘The Drives’ Chardonnay 2016, Henty, VIC
T’Gallant ‘Cape Schanck’ Pinot Noir 2015, Mornington Peninsula, VIC
West Cape Howe ‘Cape to Cape’ Shiraz 2015, Great Southern, WA
Furphy
James Boag’s Premium Light
Soft drinks and juices

**TIER 3**
Please select 4 of the following wines:
Chant du Midi Blanc de Blanc NV, Aude Valley, France
Brokenwood Pinot Gris 2015, Beechworth, VIC
Langmeil ‘High Road’ Chardonnay 2015, Barossa Valley, SA
Chaffey Bros ‘Dufe Punkt’ Gewurztraminer, Riesling, Weiber Herold 2015, Eden Valley, SA
Chaffey Bros ‘La Resistance’ Grenache, Syrah, Mourvedre 2014, Barossa Valley, SA
Opawa Pinot Noir 2014, Marlborough, NZ
Hay Shed Hill Cabernet Sauvignon 2014, Margaret River, WA
Furphy
James Boag’s Premium Light
Plus your choice of 1 premium beer (see pg. 13 for options)
Soft drinks and juices

**TIER 4**
Select 5 of the following wines:
Heemskerk ‘Georg Jensen’ Hallmark Cuvee NV, TAS
Kooyong ‘Beurrot’ Pinot Gris 2016, Mornington Peninsula, VIC
Ata Rangi ‘Petrie’ Chardonnay 2015, Martinborough, NZ
Freycinet Riesling 2017, East Coast, TAS
Last Horizon Pinot Noir 2012, Tamar Valley, TAS
Bowen Estate Shiraz 2014, Coonawarra, SA
Bodega ‘Conde Veldeman’ Crianza DOC Tempranillo 2011, Rioja, Spain
Furphy
James Boag’s Premium Light
Plus your choice of 2 premium beers (see pg. 13 for options)
Soft drinks, sparkling mineral water and juices

### BEVERAGE PACKAGE UPGRADE
- **Tier 2**  | $10.00 per person
- **Tier 3**  | $16.00 per person
- **Tier 4**  | $20.00 per person

### SOFT DRINK PACKAGE
A selection of soft drinks and juices

**Duration**
- **3 hours**  | $15.00 per person
- **4 hours**  | $20.00 per person
- **5 hours**  | $25.00 per person
S P I R I T P A C K A G E S
Smirnoff Vodka, Bullet Bourbon, Gordons Gin, Bundaberg Rum, Bacardi Rum & Johnny Walker Red Label Whiskey

Duration
1 hour | $6.00 per person
2 hours | $9.00 per person
3 hours | $12.00 per person
4 hours | $15.00 per person

C H A M P A G N E U P G R A D E S
$15 per person
Mumm Cordon Rouge NV

B E E R U P G R A D E S
$5.00 per person (select one of the following)
James Squire 150 Lashes Pale Ale, James Squire Orchard Crush, James Boag’s Draught
$7.00 per person (select one of the following)
Heineken, Kirin, Coopers Pale Ale, Mt Kosciuszko Pale Ale

C O C K T A I L S
$12.00 per person | select one of the following, served on arrival
Mimosa | Champagne, chilled citrus juice, served in a champagne flute
Peach Bellini | Prosecco sparkling wine, peach puree, served in a champagne flute

C O C K T A I L S
$18.00 per person | select two of the following, served alternately on arrival
Aperol Spritz | Aperol, sparkling wine, a dash of soda, a zesty orange twist, served in a champagne flute
Mojito | Bacardi, mint, lime, a dash of sugar, topped with a spritz of soda, served in an old fashioned glass
Watermelon and Ginger Mint Punch | Vodka, sparkling wine, watermelon, fresh lime, ginger, mint & lemonade, served in a Tom Collins glass
Pomegranate and Passionfruit Martini | Vodka, passionfruit liqueur, fresh lime & pomegranate juice, served in a martini glass
Spiced Red Wine Punch | Red wine, Cointreau, a heady blend of fragrant spices, fresh orange, served in a wine glass

B E V E R A G E C A R T S
Whiskey Cart | $17.00 per person
Johnny Walker Black, Chivas Regal 12 yr old, Glenmorangie Original, Talisker Skye, Baileys Irish Cream, Baileys of Glenrowan Founder Classic Muscat
*All served in retro crystal decanters with soda and ice as you like it
Pimms Cart | $15.00 per person
Build your own ultimate cocktail, mason jars of Pimm’s No 1 Cup, includes dry ginger and lemon-ade, fresh mint, lemons, limes, oranges, strawberries, grapes, cucumber sticks
LET US SHOW YOU MORE...

Contact a member of our team today for a personalised meeting and tour of The Park

03 8563 0072

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