

TP THE PARK

Weddings

A Little About Us

THE PARK IS A PREMIUM WATERFRONT VENUE
IN THE HEART OF ALBERT PARK

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.

Here at The Park, we pride ourselves on delivering unforgettable experiences that can be tailored to suit your taste, budget and style. Should you require assistance designing your event package, please don't hesitate to ask one of our events team.



All The Details

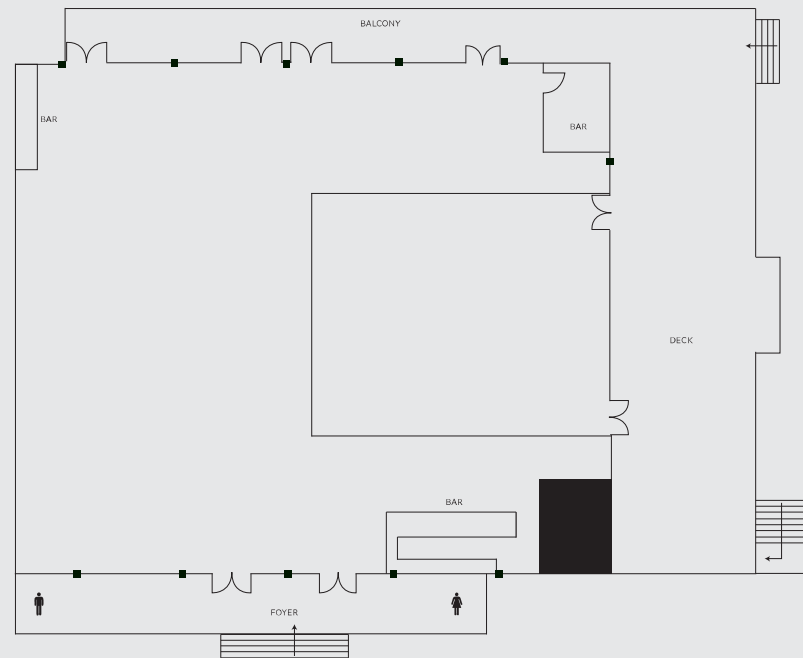
LOCATION

36 LAKESIDE DRIVE
ALBERT PARK, VIC 3206

The Park is located directly on Albert Park lake and is only a short 10 minute drive from Melbourne CBD.

CAPACITIES

Cocktail	1000
Seated Without Dancefloor	500
Seated With Dancefloor	420



All The Details

VENUE INCLUSIONS

Dedicated Event Coordinator

Professional venue operations manager, wait staff and chefs

Personalised menu per table

Dance floor (adjustable in size)

A selection of cocktail furniture (lounge and high bars) and décor pieces

VIP Bridal Suite

Round tables with linen, napkin (your choice of black or white) and centrepiece

In-house audio visual; two projector screens, two cordless microphones, lectern, PA system

Two private balconies, waterfront views

Partition-able walls, to ensure a configurable space

Two hour complimentary bump in prior to event commencement time

One hour complimentary bump out post event conclusion time

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.



Wedding Packages

When it comes to our wedding packages, we encourage you to put your own spin on your big day. 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...

PACKAGE 1

\$140 per person

Five hour Package 1 beverages
Selection of 3 canapés on arrival per person
Freshly baked ciabatta, salted butter
Classic Entrée (set serve)
Classic Main (alternate serve)
Choice of side
Your wedding cake | platter per table or roaming
Tea and coffee

PACKAGE 2

\$150 per person

Five hour Package 1 beverages
Selection of 3 canapés on arrival per person
Freshly baked ciabatta, salted butter
Classic Entrée (set serve)
Classic Main (alternate serve)
Dessert (two roving)
Choice of side
Your wedding cake | platter per table or roaming
Tea and coffee

PACKAGE 3

\$165 per person

Five hour Package 1 beverages
Selection of 3 canapés on arrival per person
Freshly baked ciabatta, salted butter
Classic Entrée (alternate serve)
Classic Main (alternate serve)
Dessert (alternate)
Choice of two sides
Your wedding cake | platter per table or roaming
Tea and coffee

CEREMONY

\$1,100 ceremony fee including 100 black leather chairs and a registration table.

Get in touch with our team to discuss available ceremony start times.



Canape Menu

MEAT

Cheeseburger spring rolls, burger sauce
Pork belly taco, cucumber, hoisin (DF)
Peking duck spring roll, hoisin & plum (DF)
Pork & fennel sausage roll, miso mayonnaise
Beef carpaccio, sauce grabiche, truffle aioli
Lamb macaroni & cheese croquette, caper mayonnaise
Duck steamed bun, lemongrass & lime (DF)
Bolognese arancini, smoked sour cream

SEAFOOD

Fried prawn dumplings, crisps, wasabi
Kimchi rice paper roll, soy dipping sauce
Smoked cod arancini, pea, curry mayonnaise
Smoked salmon taco, cream cheese, wasabi sesame
Sesame prawn toast, chilli soy

VEGETABLE

Gingered mushroom steam bun (DF)
Whipped goats cheese taco, puffed grains, celery leaf powder
Roast pumpkin tart, chickpea, soy pepitas (VE) (GF)
Porcini & truffle arancini, truffle mayonnaise, parmesan
Miso vegetable spring roll, soy & ginger sauce (DF)
Macaroni & cheese croquette
Vegan rice paper roll, soy sauce (VE) (GF)

*contains nuts

SWEET

White chocolate and raspberry cheesecake cone
Golden Gaytime popsicle, salted caramel
Baby Mars Bar tart (GF)
Warm churros, chocolate, hazelnut sauce *
Lemon meringue (GF)
Raspberry macarons (GF) *
Banoffie pie taco, salted caramel

SOMETHING MORE

Pan fried gnocchi, pea, spinach, ricotta, tendrils
Ravioli of roasted pumpkin, sage & brunt butter, crisp leaves
Flinders Island lamb shoulder, chickpea, scorched cucumber, pita crumb
Baby cheeseburger, pickles, awesome sauce
Fried chicken, pickled gherkin, curry mayonnaise
Macaroni & cheese, three cheese, herb crumb
Three cheese empanada, chimichurri
Crispy fried chicken tenderloin taco, Louisiana hot sauce, blue cheese mayo
Salt and pepper squid, vinegar, lemon
Mini beef burger, cheese, pickles, burger sauce
French fries, parmesan, truffle
3 cheese toasty
Mini American hotdog
Fried fish taco chips, lemon, tartare sauce
Mini pizza



Classic Set Menu

Simplicity at its best. Locally sourced produce designed to delight.

Fresh ciabatta rolls, butter, Great Ocean Road sea salt

ENTRÉE

Wagyu girello pastrami, rye crumb, pickles, gruyere, Russian dressing
Hot smoked salmon, cream cheese, crispy caper, pickled shallot, bagel crisp
Pan fried gnocchi, pea, spinach, ricotta, tendrils (V)
Globe artichoke fried, chickpea puree, confit lemon, crisp leaves (GF) (VE)
Ricotta ravioli, smoked tomato and black garlic, crispy shallot (V)
Pork croquette, caramelised apple, brussel sprout slaw (DF)
Flinders Island lamb shoulder, chickpea, scorched and pickled cucumber, pita crumb (DF)

MAIN

Seared snapper, red pepper braised beans, peppernada, sago crunch, green oil (GF) (DF)
Chicken breast, potato mash, sesame broccolini, mustard jus, parsley & shallot salad (GF)
Baked brisket, sweet potato, peas, mustard fruit slaw (GF) (DF)
Flinders Island lamb shoulder, carrot, curried cauliflower, rice crispy (GF) (DF)
Pumpkin cannelloni, peseta, fetta, pepitta seeds, sage butter (V)
Pork belly, celeriac, Szechuan eggplant, spring onion dressing (GF) (DF)
Tasmanian salmon, miso, capsicum, black bean salsa, seaweed rice crisp (GF) (DF)
Roast vegetable tart, vegan cheese, pumpkin puree, rocket salad (VE) (GF) *

***contains nuts**

Dishes can be altered for dietary requirements upon request.

SIDES

Roasted chat potato, smoked salt (VE) (GF)
Garden salad, seeded mustard vinaigrette (VE) (GF)
Iceberg, blue cheese dressing, fried shallot (V) (GF)
Green beans, lemon & herb oil (VE) (GF)
Cumin roasted carrots, crispy chickpeas (VE) (GF)
Slow roasted pumpkin, salt & vinegar pepita seeds (GF)

DESSERT

Coconut & blueberry tart, raspberry coulis (DF)
Buffalo milk panna cotta, vanilla bean, berries, granola
Mango sticky rice, coconut & kaffir lime (VE) (GF)
Mars Bar Chocolate tart, coffee cream, salted pretzels
Warm sticky date, clotted cream, vanilla butterscotch
Strawberry cheesecake, white chocolate crumb
Belgian waffle apple pie, maple cream fraiche

Luxe Set Menu

High End Culinary Techniques. Designed to WOW our epicurean guests.

Freshly baked fusetta, Le Conquerant butter, Murray River salt

ENTRÉE

Potato terrine, broad bean, cured yolk, bacon emulsion (GF)

Smoked pork knuckle sandwich, pickled cabbage, honey mustard (DF)

Salt baked Jerusalem artichoke, truffle, bay infused puree, whipped goats curd (V) (GF)

Lobster ravioli, saffron poached prawn, shellfish sauce

Seared scallop, black garlic & parsnip, frizae & pine nut salad (GF) (DF) *

MAIN

Roasted chicken breast, poached thigh, potato gratin, leek, sprouts (GF)

Eye fillet, potato mash, tartare condiments, cured yolk, jus (GF)

Crispy skin barramundi, zaatar pumpkin seed puree, pico de gallo, smoked chickpea (GF) (DF)

Pumpkin ravioli, spinach and pea, zuchinni flower (V)

Confit duck leg, green lentils, broad beans, beetroot, orange, (GF) (DF)

***contains nuts**

Dishes can be altered for dietary requirements upon request.

SIDES

Roasted chat potato, smoked salt (VE) (GF)

Garden salad, seeded mustard vinaigrette (VE) (GF)

Iceberg, blue cheese dressing, fried shallot (V) (GF)

Green beans, lemon & herb oil (VE) (GF)

Cumin roasted carrots, crispy chickpeas (VE) (GF)

Slow roasted pumpkin, salt & vinegar pepita seeds (GF)

DESSERT

Chocolate fondant, vanilla bourbon ice-cream, freeze dry mandarin

Lemon curd Bombe Alaska, candy lime syrup, macaron (GF) *

Chocolate opera cake, hazelnut sauce, salted pretzel praline *

Caramelised pineapple, passionfruit sorbet, yuzu tapioca (VE)

Crepe suzette, vanilla bourbon ice-cream, orange confit

Shared Menu

Create a relaxed and intimate ambiance with family style grazing.

Fresh ciabatta rolls, butter, Great Ocean Road sea salt

ENTRÉE

Hot smoked salmon, cream cheese, crispy caper, pickled shallot, bagel crisp

Wagyu girello pastrami, rye crumb, pickles, gruyere, Russian dressing

Ploughman's plate, local cheese, pickles, meats, crackers

Peaking duck spring roll, lettuce wrap, plum sauce (DF)

Roasted pumpkin, brown butter, feta, smoked almonds (V) *

Poached chicken salad, soba noodle, fermented chilli

Crispy chicken taco, Louisiana hot sauce, blue cheese mayo

MAIN

Roasted lamb shoulder, caper & raisin jus (GF) (DF)

Baked salmon, mustard, herb salad (GF) (DF)

Slow braised chicken, smoked tomato, olive (GF) (DF)

Pork belly, Asian flavours (GF) (DF)

Smoked beef brisket, sweet potato puree (GF) (DF)

*contains nuts

Dishes can be altered for dietary requirements upon request.

SIDES

Corn on the cob, paprika butter (GF)

Roasted chat potato, smoked salt (VE) (GF)

Garden salad, shallot vinaigrette (VE) (GF)

Iceberg, blue cheese dressing, fried shallot (GF)

Cumin roasted carrots, crispy chickpeas (VE) (GF)

DESSERT

Coconut and blueberry tart, raspberry coulis (DF)

Golden Gaytime popsicle, salted caramel (GF)

Warm jam doughnut, cinnamon sugar (DF)

Warm churros, chocolate, hazelnut sauce *

Lemon meringue

Raspberry macarons (GF) *

Profitta rolls, whipped cream, Nutella butterscotch *



Feeling Hungry

ANTIPASTO

Antipasto & Charcuterie | 2 boards, share style

A selection of premium Australian and imported cured meats with marinated artichokes, olives, stuffed peppers, pickles, pita breads, salted pretzels, dehydrated fruit grissini and crisp breads

Cheese | 2 boards, share style

A selection of Artisan Australian and imported cheeses with quince paste, fruits, nuts, salted pretzels and crisp breads showcasing Fromager d'Affinois, Cypress grove Midnight Moon & Tarago shadows of blue

Dips & Pita Bread | 2 boards, share style

Chefs selection three dips accompanied with warm pita breads & grissini sticks

SUPPERTIME SNACKS

Crispy fried chicken tenderloin taco, Louisiana hot sauce, blue cheese mayo

Salt and pepper squid, vinegar, lemon

Mini beef burger, cheese, pickles, burger sauce

French fries, parmesan, truffle

3 cheese toasty

Mini American hotdog

Fried fish taco chips, lemon, tartare sauce

Mini pizza



Food Stations

SAVOURY

Antipasto Bar

A selection of cured meats, marinated vegetables, dips, crisp breads, grissini and olives

Oyster Bar

Freshly shucked Tasmanian pacific oysters, served with shallot vinaigrette, cracked black pepper, lemon and sea salt

China Town

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

New Orleans

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

SWEET

Candy Bar

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 Bar

Vanilla ice-cream cups soft served by our attendant, garnished by your guests
Sauces: Strawberry, chocolate, caramel
Toppings: Sprinkles, M&M's, marshmallow, Bailey's cream, pistachio chocolate bark, chilli caramel praline, poached fruits

Doughnut Bar

Glazed doughnuts; raspberry, chocolate, vanilla and sugar coated

Bespoke options available. Please discuss further with a member of our team.



Beverages

PACKAGE 1 BEVERAGES

Included in all wedding packages:

Edge of the World Sparkling Wine

Edge of the World White Wine

Edge of the World Red Wine

Furphy

James Boag's Premium

Light soft drinks and juices

BEVERAGE UPGRADES

CHAMPAGNE

Mumm Cordon Rouge NV

WINE

2017 Yalumba Cristobel Moscato, SA

BEER

Heineken

James Square 150 Lashes Pale Ale

James Squire Orchard Crush

James Boag's Draught

Kirin

Coopers Pale Ale

Mt Kosciuszko Pale Ale

SPIRITS

Smirnoff Vodka

Bullet Bourbon

Gordon's Gin

Bacardi Rum

Johnny Walker Red Label Whiskey

MIXED COCKTAILS

Mimosa, Bellini, Classic Cosmo, Classic Sangria, Aperol Spritz, Espresso Martini, Gluwein, Green Apple Mojito, Miami Iced Tea, Passionfruit Caprioska, Pink Grapefruit Caprioska

BEVERAGE CART

Whiskey Cart

Johnny Walker Black, Chivas Regal 12 yr old, Glenmorangie Original, Talisker Skye, Bailey's Irish Cream, Baileys of Glenrowan Founder Classic Muscat. All served in retro crystal decanters with soda and ice as you like it.

Pricing

MENU UPGRADES

Upgrade to Luxe Menu | \$10 per person

Upgrade to Shared Menu | \$10 per person

Add a Side Dish | \$3 per person

Antipasto & Charcuterie - 2 boards, share style | \$200 per table

Cheese - 2 boards, share style | \$200 per table

Dips & Pita Bread - 2 boards, share style | \$50 per table

Fruit | 2 boards, share style | \$50 per table

Food Station | Starting from \$15 per person



Pricing

BEVERAGE PACKAGE UPGRADES

Upgrade to one of our Premium Beverage packages from the House Beverage package.

PACKAGE 2 | \$5 PER PERSON

Select 3 of the following beverages:

Seppelt 'The Drives' NV Pinot Chardonnay,
South Australia

2015 821 South Sauvignon Blanc 2015,
South Marlborough, NZ

2016 Seppelt 'The Drives' Chardonnay 2016,
Henty, VIC

2015 T'Gallant 'Cape Schanck' Pinot Noir 2015,
Mornington Peninsula, VIC

2015 West Cape Howe 'Cape to Cape' Shiraz 2015,
Great Southern, WA

Furphy
James Boag's Premium Light
Soft drinks and juices

PACKAGE 3 | \$12 PER PERSON

Select 4 of the following beverages:

Veuve D'Argent Cuvee Prestige Blanc de Blancs Brut,
France

2015 Brokenwood Pinot Gris 2015,
Beechworth, VIC

2015 Langmeil 'High Road' Chardonnay 2015,
Barossa Valley, SA

2015 Chaffey Bros 'Duft Punk' Gewurztraminer, Riesling,
Weiber Herold, *Eden Valley, SA*

2014 Chaffey Bros 'La Resistance' Grenache, Syrah,
Mourvedre, *Barossa Valley, SA*

2014 Opawa Pinot Noir 2014,
Marlborough, NZ

2014 Hay Shed Hill Cabernet Sauvignon 2014,
Margaret River, WA

Furphy
James Boag's Premium Light
Your choice of 1 premium beer
Soft drinks and juices

PACKAGE 4 | \$21 PER PERSON

Select 5 of the following beverages:

Heemskerk 'Georg Jensen' Hallmark Cuvee NV,
TAS

2016 Kooyong 'Beurrot' Pinot Gris 2016,
Mornington Peninsula, VIC

2016 Nautilus Estate Chardonnay 2016,
Marlborough NZ

2017 Freycinet Riesling 2017,
East Coast, TAS

2012 Last Horizon Pinot Noir 2012,
Tamar Valley, TAS

2014 Bowen Estate Shiraz 2014,
Coonawarra, SA

2011 Bodega 'Conde Veldemar' Crianza DOC Tempranillo
Rioja, Spain

Furphy
James Boag's Premium Light
Your choice of 2 premium beers
Soft drinks, sparkling mineral water and juices

Pricing

BEVERAGE UPGRADES

CHAMPAGNE | \$15 PER PERSON

Mumm Cordon Rouge NV

WINE | \$3 PER PERSON

2017 Yalumba Cristobel Moscato, SA

BEER | \$5 PER PERSON

James Square 150 Lashes Pale Ale

James Squire Orchard Crush

James Boag's Draught

PREMIUM BEER | \$7 PER PERSON

Heineken

Kirin

Coopers Pale Ale

Mt Kosciuszko Pale Ale

SPIRITS

3 hours | \$12 per person

4 hours | \$15 per person

5 hours | \$18 per person

COCKTAILS | \$15 PER PERSON

Mimosa, Bellini, Classic Cosmo, Classic Sangria, Aperol Spritz,
Espresso Martini, Gluwein, Green Apple Mojito, Miami Iced Tea,
Passionfruit Caprioska, Pink Grapefruit Caprioska

WHISKEY CART | \$18 PER PERSON



Preferred Suppliers

We work with a bunch of talented suppliers who are our trusted partners and experts in their respective fields.

VALIANT EVENTS | Furniture Hire & Event Styling

Custom events that inspire, brought to life by a passionate styling team. We elevate your event with fresh on trend hire furniture and accessories that excite.

valiant.com.au

info@valiant.com.au

STYLE BY NATURE | Florals

Style by Nature would like to take you on a journey of the imagination – through fragrance, colour & design to a destination of your own choosing – a floral fantasy.

stylebynature.com.au

enquires@stylebynature.com.au

AV 24/7 | Audio Visuals

Event Production lies at the heart of AV 24/7 and all it has to offer. Our ability to initiate new ideas, explore new technology thus deliver new outcomes is achieved by our dynamic, agile and dedicated team.

av24-7.com.au

info@av24-7.com

SOLUTION ENTERTAINMENT | Music & Entertainment

Whether it be a DJ, Band, MC or Interactive Entertainment, Solution Entertainment create amazing experiences that exceed client expectations backed with an unmatched entertainment network across the country and strong understanding of Australian Venue Co. venues.

solutionentertainment.com.au

bella@solutionentertainment.com.au

For more information on our preferred suppliers please visit our website at www.riversedgeevents.com.au/our-network/ or chat to one of our team members.



GET IN TOUCH

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

(03) 8563 0072

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www.theparkmelbourne.com.au

