

**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

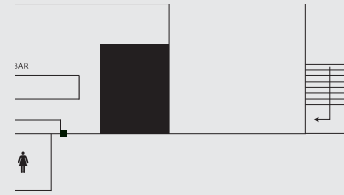
## LOCATION

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

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

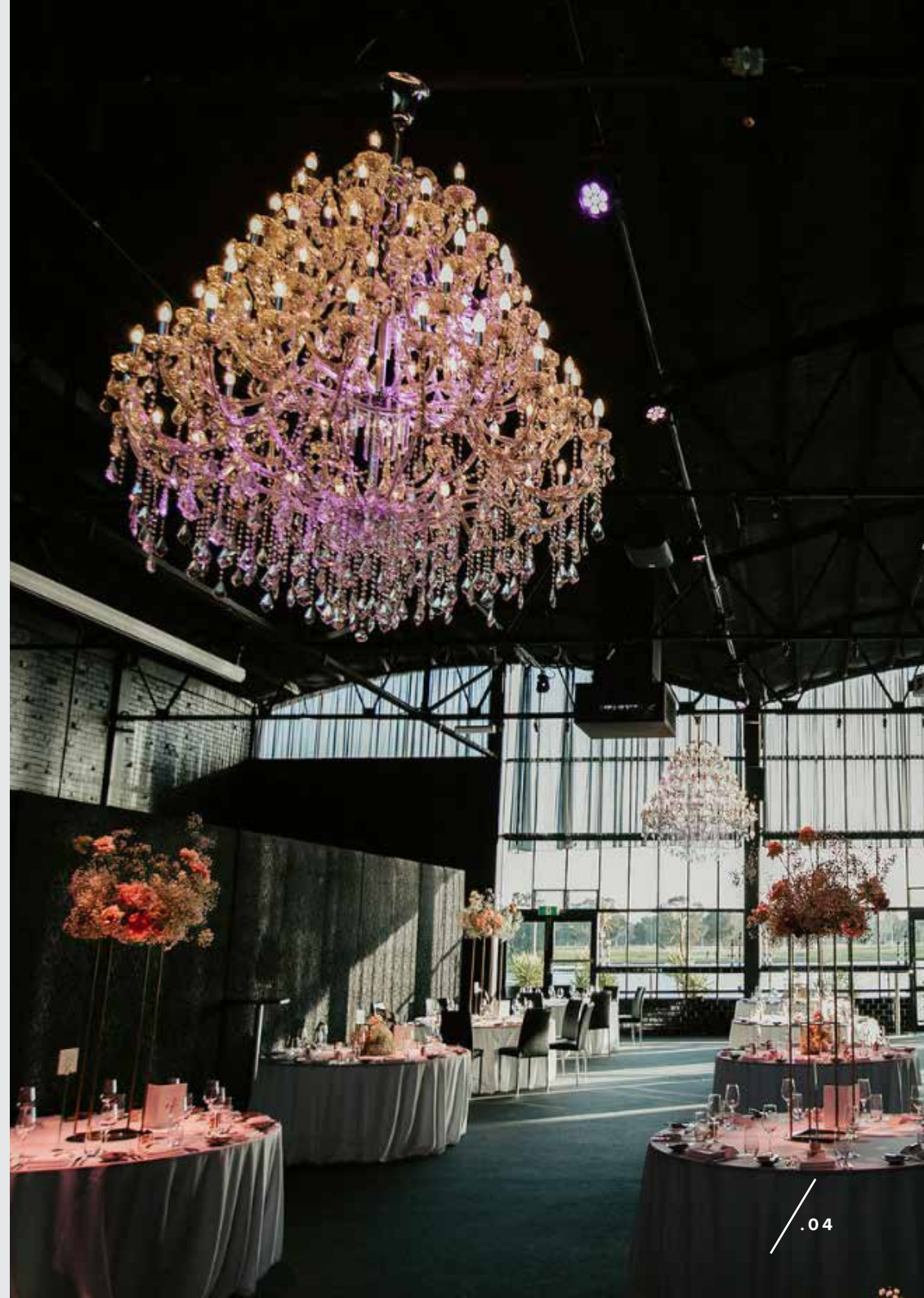
Partition-able walls, to ensure a configurable space

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 Canapes  
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**

\$1,000 ceremony fee including 100 black leather chairs and a registration table.  
Get in touch with our team to discuss available ceremony start times.

## **SPECIAL OFFER WINTER WEDDINGS**

Book your wedding for June, July or August 2020 and you'll receive 10% off your wedding package\*.

\*T&Cs apply.



# Canape Menu

## COLD

Mushroom vol aux vents

Chicken rilletes, mustard chive dressing on crostini

Salmon nigiri, togarashi pepper, wasabi mayonnaise

Curried pumpkin & spinach tarts (GF)

Goat cheese, olive tapenade, rucola.

## MEAT

Cheeseburger spring rolls, burger sauce

Peking duck spring roll, hoisin sauce (DF)

Nacho croquettes

Lamb koftas, mint sauce

Tandoori chicken, cucumber raita

Pulled beef taco, BBQ sauce, smoked paprika & pickled onion (DF)

Pork & fennel sausage roll, tomato relish

Beef carpaccio, sauce gribiche, truffle aioli

Duck steamed bun, lemongrass & lime (DF)

## SEAFOOD

Steamed prawn dumplings, crisps, wasabi sesame

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

Prawn spring rolls, nuoc cham sauce

**\*contains nuts**

## VEGETABLE

Gingered mushroom steam bun (DF)

Whipped goats cheese tarts, puffed grains, fresh herbs

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

Grilled tofu & veg rice paper roll, soy sauce (VE) (GF)

## ROVING DESSERTS

White chocolate & raspberry cheesecake cone

Golden Gay time popsicle, salted caramel

Baby Mars Bar tart (GF)

Warm churros, hazelnut sauce \*

Lemon meringue mini tarts (GF)

Assorted macarons (GF) \*

Coconut apricot cake pops

Cherry white chocolate

## SOMETHING MORE

Pan fried gnocchi, smoked tomato, herbed cheese crumb, basil

Flinders Island lamb shoulder, green hummus, pickled cucumber, quinoa crumb

Baby cheeseburger, pickles, awesome sauce

Fried chicken, pickled gherkin, smoked paprika mayonnaise

Crispy fried chicken tenderloin taco, buffalo sauce, blue cheese mayonnaise

French fries, truffle mayonnaise

Mini barbecue chicken sliders

Mini American hotdog

Fried fish taco, tartare sauce





# Classic Set Menu

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

## **BREAD**

Warm ciabatta rolls, butter, Great Ocean Road sea salt

## **ENTRÉE**

Cold smoked salmon, cream cheese, crispy caper, pickled shallot, bagel crisp.

Pan fried gnocchi, smoked tomato, herbed cheese crumb, basil

Spinach & ricotta cannelloni, passata, Stracciatella, sage butter (V)

Pork belly, caramelised peach, courgette, dill, mustard dressing (DF, G.F)

Flinders Island lamb shoulder, green hummus, pickled cucumber, quinoa crumb (DF)

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

Fried Globe artichoke, chickpea puree, lemon confit, crisp leaves (G.F) (VE)

## **MAIN**

Seared barramundi, spring greens, lemon butter sauce, green oil, soft herbs (GF)

Chicken breast, herbed potato mash, sesame broccolini, mustard jus, potato & shallot crisp (GF)

Slow cooked beef cheeks, sweet potato puree, peas, mustard fruit slaw (GF) (DF)

Flinders Island lamb shoulder, sweet potato, curried cauliflower, puffed rice, grain mustard sauce (GF) (DF)

Pork belly, crackle, Szechuan eggplant, wombok and coriander dressing (GF) (DF)

Tasmanian salmon, crisp greens, sesame dashi broth, black sesame crisp (GF) (DF)

Broccoli & pumpkin tart, carrot puree, rocket salad, lemon dressing (VE) (GF)

**\*contains nuts**

*Dishes can be altered for dietary requirements upon request.*

## **SIDES**

Roasted chat potato, rosemary salt

Garden salad, seeded mustard vinaigrette

Iceberg, blue cheese dressing, fried shallot

Green beans, lemon & herb oil

Cumin roasted carrots, crispy chickpeas

Slow roasted pumpkin, salt & vinegar pepita seeds

## **DESSERT**

Gianduja chocolate cake bar, raspberry, vanilla sabayon

Sacher framboise, berry coulis, freeze dried raspberry

Vanilla panna cotta, berries compote, crunchy granola

Cherry Chocolate tart, Chantilly cream, chocolate soil

Strawberry cheesecake, white chocolate crumb, berries compote

Green tea trifle, mascarpone mousse, yuzu cream

Coconut tapioca puddings, tropical fruits, lime & vanilla syrup, taro chips

# Luxe Set Menu

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

## **BREAD**

Mini French baguette, Le Conquerant butter, Murray River salt

## **ENTRÉE**

Heirloom tomato tarte fine, truffled infused goats curd, black olive oil (V)

Seared scallop, black garlic & parsnip, frisee, pine nut salad

Togarashi spiced prawns, avocado tian, grapefruit dressing, orange dust

Borrowdale Pork belly, apple puree, fennel & chive dressing, crackle

Beetroot carpaccio, goat cheese, asparagus, smoked almond, aged balsamic

Potato terrine, broad beans, cured egg yolk, bacon emulsion (GF)

Ricotta ravioli, champagne butter, greens, fine herbs

## **MAIN**

Hazeldene Roasted chicken breast, confit thigh, potato and pumpkin gratin, leek, brussel sprouts

(GF)

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

Swordfish, garlic kale, baby capers, Mount Zero olives & zesty caper dressing (GF)

Summer vegetables terrine, goat cheese, basil dressing (V)

Confit duck leg, slow roasted breast, black lentils, beetroot, orange jus,(GF)

## **SIDES**

Roasted heirloom potato, smoked salt

Garden salad, seeded mustard vinaigrette

Iceberg, blue cheese dressing, anchovies, olives

Mixed summer Greens, lemon & herb oil

Cumin roasted carrots, smoked chickpeas, almond

Slow roasted pumpkin, salt & vinegar pepita seeds

## **DESSERT**

Chocolate fondant, vanilla bourbon ice-cream, amarena cherry, freeze dry

mandarin

Pear & salted caramel tart with crystallised violets

Chocolate opera cake, hazelnut sauce, salted pretzel praline \*

Apple tart tatin, clotted cream, apple chips

Caramelised peach, polenta tarts, roasted almonds, bourbon cream

**\*contains nuts**

*Dishes can be altered for dietary requirements upon request.*



# Feeling Hungry

## BOARDS

### 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, or any local favourite you would like to substitute from the above

### Dips & Pita Bread | 2 boards, share style

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

## SUPPERTIME SNACKS

Baby cheeseburger, pickles, awesome sauce

Fried chicken, pickled gherkin, curry mayonnaise

French fries, truffle mayonnaise

Mini barbecue chicken sliders

Mini American hotdog

Fried fish, lemon & tartare sauce



# Food Stations

## SAVOURY

### **Antipasto Bar**

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

### **Cheese Station**

A selection of local and imported cheese with quince paste, bread loaves 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

### **Sliders Station**

A selection of sliders; chicken, beef, crab cake, vegetable along with pickles and condiments

### **Seafood Station**

Cold and hot items including prawns, oysters, salt & pepper calamari and mussels & smoked salmon mousse on crostini served with hot sauce dressing and Cajun spice fries

### **Raclette Station**

Cheese served with steamed potato, gherkins, pickles, cold meats and breads

## SWEET

### **Mini Boutique Dessert Station**

Mini madeleines, green tea and apricot friend, sago mango pyramid, raspberry macaron with marshmallow, peanut butter slice, passion fruit slice and chocolate brownie

### **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.**

# Pricing

## 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  
2017 Famille Perrin Ventoux La Vielle  
Ferme Rose, Rhone FR

### 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, Green Apple Mojito, Passionfruit 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

## 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,  
*South Marlborough, NZ*

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

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

2015 West Cape Howe 'Cape to Cape' Shiraz,  
*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,  
*Beechworth, VIC*

2015 Langmeil 'High Road' Chardonnay,  
*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,  
*Marlborough, NZ*

2014 Hay Shed Hill Cabernet Sauvignon,  
*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,  
*Mornington Peninsula, VIC*

2016 Nautilus Estate Chardonnay,  
*Marlborough NZ*

2017 Freycinet Riesling,  
*East Coast, TAS*

2017 Ata Rangī Crimson Pinot Noir,  
*Martinborough NZ*

2014 Bowen Estate Shiraz,  
*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

2017 Yalumba Cristobel Moscato, SA | \$3 per person

2017 Famille Perrin Ventoux La Vielle Ferme Rose, Rhone FR | \$5 per person

### 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 | \$18 PER PERSON

Mimosa, Bellini, Classic Cosmo, Classic Sangria, Aperol Spritz,  
Espresso Martini, Green Apple Mojito, Passionfruit Caprioska

### WHISKEY CART | \$18 PER PERSON





## GET IN TOUCH

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

(03) 8563 0091

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[www.theparkmelbourne.com.au](http://www.theparkmelbourne.com.au)

