

**TP THE PARK**

*Events*

## *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 900

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Seated Without Dance floor 450

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Seated With Dancefloor 400

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Theatre 500

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Cabaret 300

# 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 and décor pieces

VIP Green Room

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

Weather proof outdoor balcony, overlooking Albert Park Lake

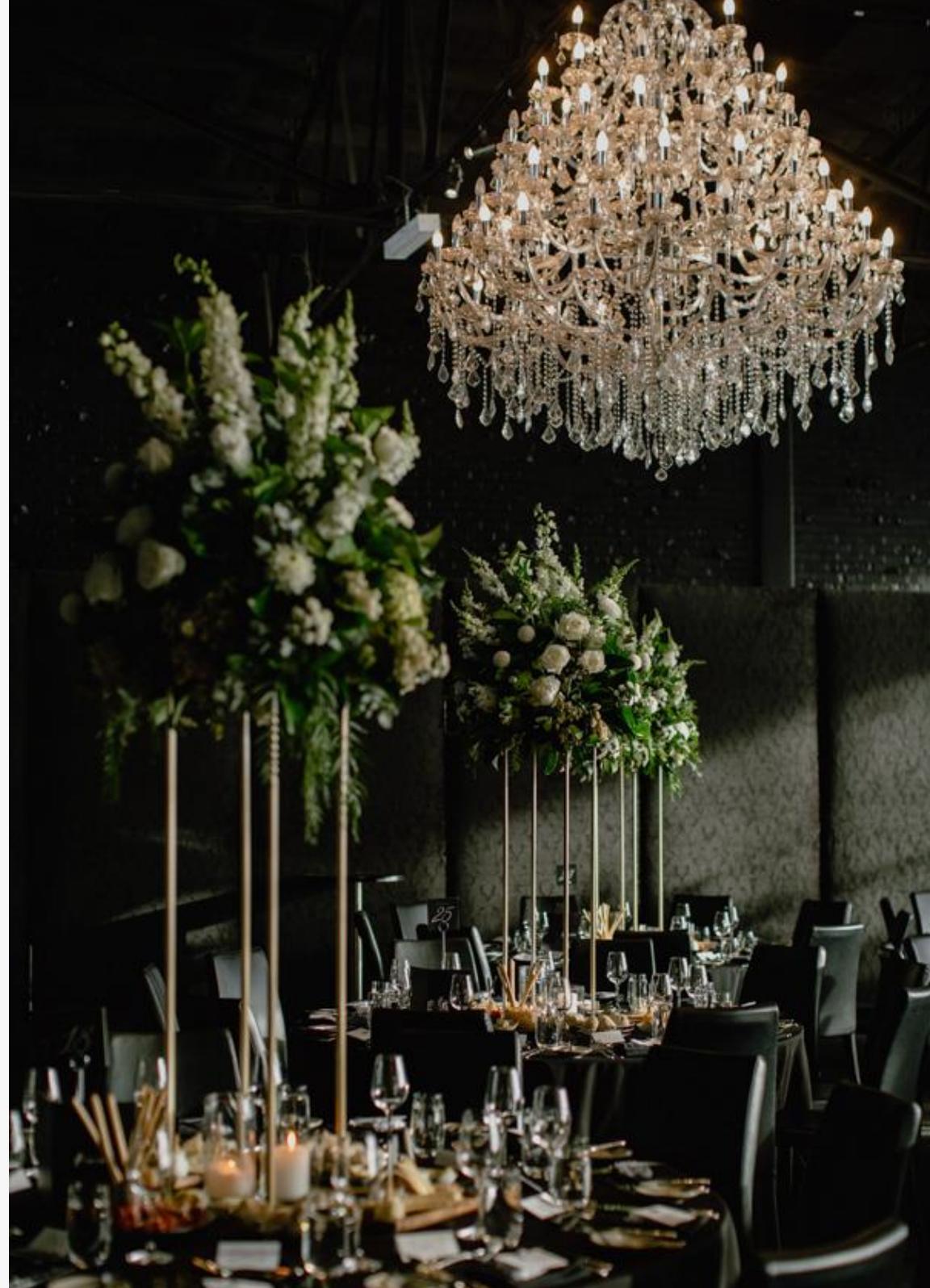
Partition-able walls, to ensure a configurable space

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.



# Canapé 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)

## 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)

## 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

## ROVING DESSERTS

White chocolate & raspberry cheesecake cone  
Baby Mars Bar tart (GF)  
Warm churros, hazelnut sauce  
Lemon meringue mini tarts (GF)  
Assorted macarons (GF)  
Coconut apricot cake pops

## *SUBSTANTIAL ITEM*

Pan fried potato gnocchi, pumpkin, green pea, salsa verde, fried basil (VEG)  
Great Southern lamb shoulder, chickpea, cucumber salsa, pita crumb (DF)  
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

## PRICING

6 Standard Canapé | \$30 per person  
8 Standard Canapé | \$40 per person  
10 Standard Canapé | \$50 per person

*Add Substantial Canapé | \$9 per item*

# Classic Set Menu

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

## BREAD

Fresh baked bread, cultured butter, great ocean road sea salt

## ENTREE

Castigliano pastrami, fried bread, pickles, gruyere, special sauce

House smoked Tasmanian salmon, cream cheese, caper, pickled shallot, bagel crisp

Pan fried potato gnocchi, pumpkin, green pea, salsa verde, fried basil (VEG)

Globe artichoke fried, truffle chickpea, goats' cheese, crisp leaves (GF, VEG)

Lakes entrance octopus, confit potato, cream fraiche, avruga caviar (GF)

Confit pork belly, apple, radish, salt & vinegar crackle, chervil (DF, GF)

Great southern lamb shoulder, chickpea, cucumber salsa, pita crumb (DF)

## MAINS

Baked snapper, mussel cream, zucchini, fried spring onion (GF, DF)

Roasted chicken breast, crushed potato, leek, tarragon jus, parsley & shallot (GF, DF)

Braised beef cheek, fondant potato, kohlrabi slaw, horseradish cream (GF)

Victorian lamb shoulder, globe artichoke, parsnip, green bean (GF, DF)

Pork belly, spiced pumpkin, roasted onion, spring onion oil, crackling (GF, DF)

Tasmanian salmon, garden peas, roasted mushroom jus, potato rosti, nori oil (DF)

## SIDES

Roasted chat potato, salt & vinegar (GF, VEGAN)

Garden salad, mixed herbs, seeded mustard vinaigrette (GF, VEGAN)

Cheesy corn, tarragon, parmesan (GF, VEG)

Seasonal greens, lemon & herb oil (GF, VEGAN)

Cumin roasted carrots, crispy chickpeas, tarragon (GF, VEGAN – CONTAINS SOY)

Slow roasted pumpkin, spiced yoghurt, salt and vinegar pepita seeds (GF, VEG)

## DESSERT

Lemon curd, toasted meringue, candy zest, shortbread

Yogurt Panna cotta, vanilla bean, berries, granola

Rice pudding, coconut, vanilla, poached strawberry (GF)

Toasted coconut tart, blueberry, cream (GF)

Chocolate tart, roasted peanut, salted caramel (GF)

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

## PRICING

1 Course - alternate serve | \$50

2 Course - alternate serve | \$70

3 Course - alternate serve | \$90

*\$3 per person per side*

# Luxe Set Menu

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

## BREAD

Mini French baguette, Le Conquerant butter, Murray River salt

## ENTRÉE

Wild mushrooms on toast, roast onion jus, tarragon cream, cured yolk (VEG)

Confit duck leg, celeriac, morello cherry

Ricotta & lemon ravioli, burnt butter cream, chervil (VEG)

Lobster ravioli, saffron sauce, poached prawn, asparagus

Seared scallop, caviar cream, chervil oil, pickled fennel, apple (GF)

San Danelle prosciutto, cauliflower, peppernada, fried shallot, chive (GF)

## MAIN

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

Grain fed eye fillet, potato mash, tartare condiments, cured yolk, jus (GF)

Crispy skin barramundi, diamond clam, kohlrabi, roasted nori, bottega butter

Flinders lamb loin, braised neck, fondant potato, heirloom carrot, crispy salt bush (GF)

Pinnacle 2+ porterhouse, wild mushrooms, crumbed carrot, horseradish

Confit duck leg, seared breast, celeriac, juniper, red cabbage, wing sauce (GF)

## SIDES

Roasted chat potato, salt & vinegar (GF, VEGAN)

Garden salad, mixed herbs, seeded mustard vinaigrette (GF, VEGAN)

Cheesy corn, tarragon, parmesan (GF, VEG)

Seasonal greens, lemon & herb oil (GF, VEGAN)

Cumin roasted carrots, crispy chickpeas, tarragon (GF, VEGAN – CONTAINS SOY)

Slow roasted pumpkin, spiced yoghurt, salt and vinegar pepita seeds (GF, VEG)

## DESSERT

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

Baked lemon cheesecake, berry compote

Sticky toffee pudding, butterscotch sauce, ginger crumb

Chocolate mousse, raspberry coulis

Caramelised peach, polenta tarts, roasted almonds, bourbon cream (VEGAN)

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

## PRICING

1 Course - alternate serve | \$55

2 Course - alternate serve | \$80

3 Course - alternate serve | \$100

*\$5 per person per side*

# Shared Menu

Create a relaxed and intimate ambiance with family style grazing.

## BREAD

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)

## 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)

Warm jam doughnut, cinnamon sugar (DF)

Warm churros, chocolate, hazelnut sauce

Lemon meringue Raspberry macarons (GF)

Profiteroles, whipped cream, Nutella butterscotch

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

## PRICING

2 Course – shared style | \$75

3 Course – shared style | \$95

*\$3 per person per side*

# Feeling Hungry

## **Antipasto & Charcuterie | 2 boards, share style | \$15 per person**

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 | \$15 per person**

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 and Tarago shadows of blue, or any local favourite you would like to substitute from the above

## **Dips & Pita Bread | 2 boards, share style | \$8 per person**

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

## **Petit Fours Board | 1 boards, share style | \$3 per person**

A Chef's selection of Petit Fours to accompany your Tea and Coffee



# Food Stations

## SAVOURY

### Antipasto Bar | \$20 per person

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

### Cheese Station | \$20 per person

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

### Oyster Bar | \$18 per person

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

### China Town | \$25 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

### Sliders Station | \$20 per person

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

### Seafood Station | \$25 per person

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 | \$20 per person

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

## SWEET

### Mini Boutique Dessert Station | \$15 per person

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 | \$15 per person

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 | \$12 per person

Glazed doughnuts; raspberry, chocolate, vanilla and sugar coated

*Bespoke options available.*

# Beverage Packages

<p><b>PACKAGE 1</b></p> <p>Edge of the World Sparkling Wine          Edge of the World White Wine          Edge of the World Red Wine          Edge of the World Rose Wine</p> <p>James Squire Orchard Crush Cider          Furphy Ale          James Boag's Premium Light</p> <p>Soft drinks and juices</p>	<p><b>PACKAGE 2</b></p> <p>Aurelia Prosecco, South East Australia          821 Sauvignon Blanc, Marlborough, NZ          Seppelt Drives Shiraz, Heathcote, VIC          Edge of the World Rose Wine</p> <p>James Squire Orchard Crush Cider          Furphy Ale          Carlton Draught          James Boag's Premium Light</p> <p>Soft drinks and juices</p>	<p><b>PACKAGE 3</b></p> <p>Madame Coco Brut NV, Aude Valley, France          Pikorua Sauvignon Blanc, Marlborough, NZ          Circa 1858 Chardonnay, Central Ranges, NSW          T'Gallant Cape Schank Pinot Noir, Adelaide Hills, SA          Wynns Gable Cabernet Sauvignon, Coonawarra, SA          St Hubert's The Stag Rose, Heathcote, VIC</p> <p>James Squire Orchard Crush Cider          Furphy Ale          Heineken          James Boag's Premium Light</p> <p>Soft drinks and juices</p>	<p><b>PACKAGE 4</b></p> <p>Piper Heidsieck Cuvee Brut Champagne, Reims, France          Penfolds Max's Chardonnay, Adelaide Hills, SA          Pikorua Sauvignon Blanc, Marlborough, NZ          Coldstream Hills Pinot Noir, Yarra Valley, VIC          Argento Classic Malbec, Mendoza, Argentina          Marquis de Pennautier Rose, LanguedocRoussillon, France</p> <p>James Squire Orchard Crush Cider          Mt Kosciuszko Pale Ale Furphy Ale          Heineken          James Boag's Premium Light</p> <p>Soft drinks and juices</p>
<p><b>Package 1 Pricing</b></p> <p>2 Hours   \$45 per person          3 Hours   \$55 per person          4 Hours   \$65 per person          5 Hours   \$75 per person</p>	<p><b>Package 2 Pricing</b></p> <p>2 Hours   \$55 per person          3 Hours   \$65 per person          4 Hours   \$75 per person          5 Hours   \$85 per person</p>	<p><b>Package 3 Pricing</b></p> <p>2 Hours   \$65 per person          3 Hours   \$75 per person          4 Hours   \$85 per person          5 Hours   \$95 per person</p>	<p><b>Package 4 Pricing</b></p> <p>2 Hours   \$75 per person          3 Hours   \$85 per person          4 Hours   \$95 per person          5 Hours   \$1055 per person</p>

Please note vintages change often, if you are interested in knowing what current vintages we have stocked please speak with our team.

# Beverage Upgrades

## **BEER | \$5 per person**

Heineken  
James Square 150 Lashes Pale Ale  
James Squire Orchard Crush  
James Boag 's Draught  
Kirin  
Coopers Pale Ale  
Mt Kosciuszko Pale Ale

## **SPIRITS PACKAGE BASIC | \$10 per person, per hour**

Smirnoff Vodka  
Jim Beam Bourbon  
Gordon's Gin  
Bacardi Rum  
Johnny Walker Red Label Whiskey

## **SPIRITS PACKAGE PREMIUM | \$15 per person, per hour**

Grey Goose Vodka  
Makers Mark Bourbon  
Hendricks Gin  
Kraken Rum  
Johnny Walker Black Label Whiskey

## **COCKTAILS | \$15 per person, per cocktail**

Mimosa, Bellini  
Classic Sangria  
Aperol Spritz  
Espresso Martini  
Margarita



# Breakfast Packages

## PRICING

### Shared breakfast

\$30 per person | 4 items, tea & coffee, juices

\$40 per person | 6 items, tea & coffee, juices

### Plated Breakfast Package

\$35 per person | 1 plated option, tea & coffee, juices

\$45 per person | 1 plated option, fruit platter, tea & coffee, juices

\$5 per person | Upgrade to an Alternate Serve plated breakfast package



*Freshly brewed tea and coffee and a selection of juices are included for the duration of your event.*

## SHARED BREAKFAST

Yoghurt fruit pots, muesli, honey syrup (DF)

Mini croissant, smoked ham and cheese

Orange friand (GF) (DF)

Muesli slice (DF)

Banana bread, cultured butter

Bacon and egg English muffin, HP butter

Bircher muesli, compressed apple, cinnamon yoghurt (V)

Fresh and compressed fruits, leatherwood honey, quinoa (GF) (DF)

Mini Danish pastries

Smoothie of the day

Fresh fruit platter (VE) (GF)

Coconut honey and oat muffin (DF)

## PLATED BREAKFAST

Belgian waffle, free range bacon, maple butter

Belgian waffle, poached pear, leatherwood honey cream (V)

Bostin bean cassoulet, free range egg, salsa verde, brioche crumb (V)

Scrambled or poached eggs on sourdough with your choice of two sides:

*Free range bacon*

*Avocado*

*Smoked salmon*

*Bostin beans*

*Pork and sage sausage*

*Button mushrooms ala grecque*

*Slow roasted tomato*

# Conference Packages

## Half Day Conference | \$65 per person

Select from two morning OR afternoon tea items, three sandwiches and two salads items. Includes tea & coffee, juices.

## Full Day Conference | \$85 per person

Select from two morning AND afternoon tea items, three sandwiches and two salads items. Includes tea & coffee, juices.

### MORNING & AFTERNOON TEA

- Lemon & blueberry mini muffin (DF)
- Flourless chocolate mini muffin (GF)
- Pumpkin feta & cheese mini muffin (V)
- Fresh scone, cream, strawberry preserve
- Sliced or whole fresh fruit (VE) (GF)
- Beef and mushroom pie (DF)
- Chicken and leek pie (DF)
- Pork steamed bun, chilli and ginger (DF)
- Steamed teriyaki mushroom bun (VE)
- Muesli slice (VE)
- Chocolate lamington (GF) (DF)
- Caramel slice (GF)
- Chocolate macadamia brownie
- Assorted mini doughnuts
- Mini eclairs Assorted macaron (GF) \*
- Banana cake, cream cheese frosting
- Chocolate raspberry cake (VE)

### SANDWICHES

- A selection of breads, ciabatta, baguettes & wraps:
- Poached chicken, herb mayonnaise
  - Smoked ham, cheese, tomato & mustard
  - Wagyu beef pastrami, cheese, pickles
  - Soft boiled egg, curry mayonnaise, baby cress
  - Cheddar cheese, piccalilli, watercress

### SALADS

- Caesar, baby cos, parmesan, croutons (V)
- Orzo pasta, bacon bits, iceberg, tomato salsa (DF)
- Greek salad, feta, red onion, olive, quinoa (V) (DF) (GF)
- Mixed leaves, cucumber, roasted capsicum, cherry tomato, balsamic (VE) (GF)
- Caprese, seasonal tomato, mozzarella, basil, balsamic (V) (GF)



# Preferred Suppliers

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

## **LEVIAN EVENTS | Flowers, Styling and Fairy Lights**

Levian Events are all things event design and styling. Let Levian take you on a journey of wonderment and excitement for your special day

[levian.com.au](http://levian.com.au)

[info@levian.com.au](mailto:info@levian.com.au)

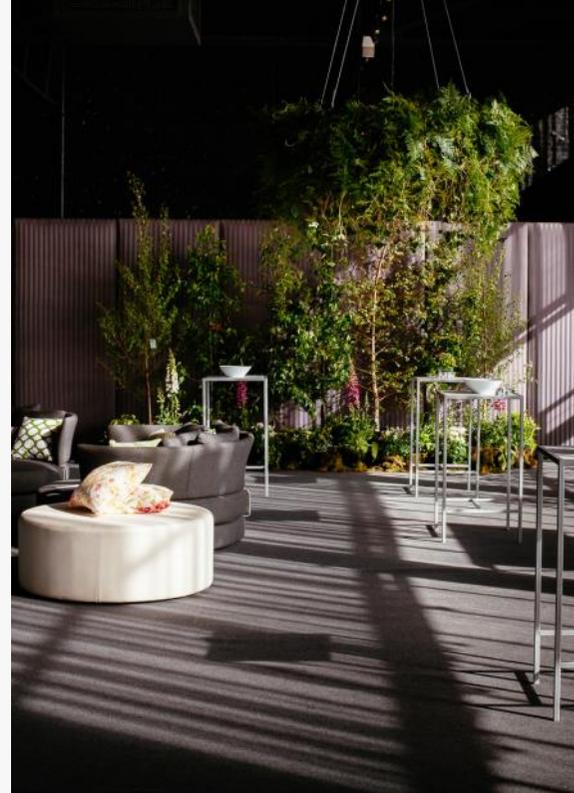
## **SYNERGY | Audio Visual, Dry Ice and Pyrotechnics**

Event production lies at the heart of Synergy and all it has to offer. Their ability to initiate new ideas, explore new technology thus deliver new outcomes is achieved by their dynamic, agile and dedicated team.

[synergyeventsgroup.com.au](http://synergyeventsgroup.com.au)

[info@synergyeventsgroup.com.au](mailto:info@synergyeventsgroup.com.au)

For more information on our preferred suppliers please visit our website at [www.theparkmelbourne.com.au/our-network/](http://www.theparkmelbourne.com.au/our-network/) or chat to one of our Event Coordinators



# *Get In Touch*

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

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