



LEONDA

BY THE YARRA

LUNCH WEDDING
PACKAGE



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Create the most memorable day of your life within the surrounds of the willows on the banks of the Yarra River, where the culmination of riverside surrounding, restaurant-style cuisine and exceptional service will ensure all aspects of your special day are perfectly realised in one of Melbourne's leading elegant wedding reception venues – Leonda By The Yarra.

A truly great wedding venue caters to every guest's needs, including the special needs of the bride and groom. When you choose Leonda as your wedding venue you can rest and refresh in our bridal suite before your reception commences, capture your special memories in a stunning garden setting and to farewell your guests you can descend an elegant staircase to the waterfront and depart by boat from our private jetty. You can also greet your guests as they enjoy canapés and pre-dinner drinks on a balcony or courtyard overlooking the Yarra River.

Our reputation as one of the best wedding venues in Melbourne has been earned by our commitment to your total satisfaction – this means that we will not only provide you with one of Melbourne's best wedding venues, but will also work to create your perfect night and meet your personal needs.



PACKAGE

We are pleased to present your lunch wedding package inclusive of:

- 4 hour duration
- Chef's selection of canapés on arrival with pre dinner drinks
- Leonda beverage package
- Three course menu (50/50 entrée, 50/50 main course, 50/50 dessert)
- Selection of seasonal salads & vegetables per table
- Coffee & a selection of teas, served with petit fours
- Wedding cake cut & served on platters
- Personalised menu per table
- Floral arrangement & skirting on bridal table
- Cake table with cake knife
- Private bridal suite
- Lectern & microphone for speeches
- Large dance floor
- Ample complimentary parking
- Fresh floral table centrepieces
- White chair covers

Your Lunch Wedding Package will be tailored to meet your exact needs, including the time of year and day of the week that you prefer. As a result of this, all our prices are also tailored to match. For more information, please speak to your Event Executive who can provide you with a more comprehensive quote.





APPETISER

You have selected our Lunch Wedding Package, which does not incorporate an appetiser. If you wish to serve an appetiser in addition to your package inclusions, please speak to your wedding coordinator for pricing details.

DIP PLATTER

Middle Eastern beetroot, spinach & fetta, & black olive dip served with grissini & flat bread

OR

ANTIPASTO PLATTER

Semi-dried tomatoes, rainbow olives, hot sopressa salami, salmon gravlax with dill, pepper dew & marinated eggplant served with grissini & flat bread



ENTRÉE

SRIRACHA CHILLI CHICKEN

With roasted pineapple & coconut slaw

TWICE COOKED PORK BELLY

With pickled red cabbage & toffee apple purée

BBQ DUCK

With white polenta cake, thyme & truffle cream & roasted mushrooms

PAN SEARED SALMON

With baby potato rosti, lemon, caper & herb mayonnaise

ROASTED SLIPPER LOBSTER RISOTTO

With citrus, basil & green onion

CAVOLO NERO AGNOLOTTI

Ricotta & kale agnolotti with beurre noisette & chilli pearls

GOAT'S CHEESE & CARAMELISED ONION TART

With a baby mesclun salad & a balsamic dressing

PAN FRIED GNOCCHI WITH ROASTED CHICKEN & FIELD MUSHROOMS

With pumpkin velouté & a crunchy panko crumb

GRILLED SNAPPER FILLET

With Basque piperade, capers & red pepper vinegar





MAIN

GRILLED ROCKLING FILLET

On Paris mash, charred spinach & a red wine reduction

ROASTED 'MILK FED' VEAL BACKSTRAP

With cauliflower purée, mushroom medley & a masala sauce

HUNTER VALLEY EYE FILLET

With truffled potato gratin, parsnip crisps & a beef glaze

ROASTED CHICKEN BREAST

With grilled asparagus & pea risotto, black garlic dressing & micro herbs

CRISPY SKIN TASMANIAN SALMON

With Asian citrus salad & coconut dressing

TWELVE HOUR BEEF CHEEK

With parsnip purée, marrow jus & crisp potato shards

VICTORIAN LAMB LOIN

With fondant potato, sautéed greens & Madeira sauce

TWICE COOKED DUCK LEG

With blood orange & carrot relish, stir fried greens & duck jus

ROASTED GARLIC & LEMON CHICKEN BREAST

With creamy polenta, green beans & a lemon garlic jus

PAN SEARED BARRAMUNDI

With sautéed rice noodle, Chinese greens & ponzu sauce

ALL MAIN COURSES ARE SERVED WITH A SIDE OF:

VEGETABLES *(Select 1 of the following)*

Roasted root vegetables | Mixed green vegetables

POTATOES *(Select 1 of the following)*

Roasted parsley potatoes | Creamy mash | Duck fat potatoes | Steak fries

SALAD *(Select 1 of the following)*

Mixed leaf | Spinach, pumpkin & radicchio with pomegranate dressing | Rocket, parmesan & pear | Greek salad | Caprese salad





DESSERT

PASSIONFRUIT CURD TART

With baby meringues & fresh mint

STRAWBERRY SPHERE

With dehydrated strawberries, strawberry lace & meringue shards

ORANGE & BITTER CHOCOLATE TART

With choc-orange ice-cream, nut praline & orange segments

A TWIST OF CHOCOLATE

With milk crumble, crème fraiche ice cream & mixed berries

HONEY & YOGHURT BAVAROIS

With fig, shredded coconut & nut praline

PEACH CHEESECAKE

With peach gel, hazelnut & brown sugar crumb

WARM CHERRY & ALMOND CLAFOUTI

With vanilla bean & cherry swirl ice-cream

VANILLA CRÈME BRULÉE

With nut praline & Chantilly cream

MILK CHOCOLATE PARFAIT

With malt, whisky caramel & baby mint



FOOD STATIONS

The Oyster Bar	\$10.00 per person
The European Cheese Station	\$8.50 per person
The Dessert Station	\$8.50 per person
Ice Cream Station	\$5.00 per person

SUPPER

You have selected our Lunch Wedding Package which does not incorporate a supper option. If you wish to serve supper in addition to your package inclusions, please speak to your wedding coordinator for pricing details.

Fruit Platter & Cheese Board

Maffra cloth aged cheddar, Wattle Valley blue cheese & Wattle Valley double brie served with lavosh, muscatels & quince paste

