

Royal Botanic Gardens Victoria

WEDDING PACKAGES

2020-2021




The Terrace




THE TERRACE

Creating an impressive backdrop from the covered outdoor terrace, the spectacular Ornamental Lake provides the ideal setting for couples to celebrate their special occasion. Guests will delight in mingling at our picturesque venue, where floor to ceiling glass windows can be opened on balmy nights accentuating striking views of these stunning gardens.

While 60-180 guests can be accommodated comfortably for a sit-down function, we can also cater for 300 guests for a cocktail soirée. Pride in the quality of its service and menu is of great importance to The Terrace team.

Our experienced team understands that every wedding is unique and we take pleasure in attending to your needs. Our food and beverage options can be tailored to suit this very special occasion.

ALL PACKAGES INCLUSIVE OF

Personalised Wedding Coordinator to assist with planning your reception

Experienced Function Supervisor to oversee the day

Wrought iron candelabra centrepieces with white pillar candles

Fishbowl vases for displaying bridal bouquets

Wrought iron easel and display frame for your guest list

Crisp white table linen and napkins

Dressed cake table and knife

Personalised table menus and table numbers

Dance floor space

Lectern and roving microphone

Designated bridal suite with private powder room

Exclusive use of covered terrace adorned with fairy lights

Floor to ceiling windows overlooking the Ornamental Lake

Terrace birdcage for your wishing well

Location maps to send with your invitations

Invitation to our annual menu tasting evening





TERRACE PACKAGE

Five hour event duration 6.30pm – 11.30pm

Chef's selection of four hot and cold canapés on arrival

Selection of two entrée, main and dessert items served alternatively to the table or as share platters

Chef's selection of a side dish, and roasted chat potatoes served with the main meal

Wedding cake (provided by client) sliced and served on platters

Selection of teas and freshly brewed coffee served to the table

Garden Beverage Package

\$160 per person – April – September

\$170 per person – October – March

COCKTAIL SOIRÉE

Five hour event duration 6.30pm – 11.30pm

Your selection of nine canapés and two substantial items

Dessert station

Wedding cake (provided by client) sliced and served on platters

Selection of teas and freshly brewed coffee

Garden Beverage Package

\$140 per person – April – September

\$150 per person – October – March



BOTANIC EXPERIENCE

For those who want it all, and more!

Five and a half hour event duration 6.00pm – 11.30pm

Your selection of five hot and cold canapés on arrival

Selection of two entrée, main and dessert items served alternatively to the table or as shared platters

Chef's selection of a side dish, and roasted chat potatoes served with the main meal

Wedding cake (provided by client) sliced and served on platters

Selection of teas and freshly brewed coffee served to the table

Your selection of one premium Beer, Sparkling, White and Red Wine

\$185 per person – April – September

\$195 per person – October – March

YARRA PACKAGE

For those wanting a winter wonderland wedding.

Five hour event duration 6.00pm – 11.00pm

Chef's selection of four hot and cold canapés on arrival

Selection of one entrée served to the table

Selection of two main meals served alternatively to the table

Chef's selection of a side dish, and roasted chat potatoes served with the main meal

Wedding cake (provided by client) sliced and served on platters

Selection of teas and freshly brewed coffee served to the table

Garden Beverage Package

\$140 per person – May – August only



PLATED MENU

CHEF'S SELECTION OF ASSORTED HOT AND COLD CANAPÉS ON ARRIVAL

Entrée

Crispy skinned duck, vanilla parsnip puree, beetroot and walnut mash, pickled grapes and cherry jus (GF)

Prosciutto wrapped chicken fillet, couscous salad and apricot glaze

Steamed fish cake, sautéed prawns, swede puree, grilled asparagus, crispy pancetta and lobster bisque (GF)

Pistachio crusted lamb loin, feta and pepper dew polenta cake, mashed minted peas and port wine glaze (GF)

Pan seared King salmon, avocado puree, wasabi aioli, edamame salad, puffed black rice and furikake (GF)

Main

Duo of lamb rump and crumbed shoulder, cauliflower and truffle puree, falafel, roasted turnips with redcurrant and thyme jus

Twice cooked pork belly, sweet potato mash, candied baby apples, apple syrup and sage crumb

Slow braised beef cheeks, Jerusalem artichokes, caramelized onion jam, crispy kale, pickled mushroom and bordelaise (GF)

Char grilled eye fillet, potato gratin, garlic puree, grilled vine tomatoes and red wine jus (GF)

Hapuku, glass fennel and onion salad, potato cake, spinach puree with beurre blanc (GF)

Free range chicken breast, roasted pumpkin puree, chorizo crumb, broad bean salad, crispy artichokes and rosemary jus (GF)



Dessert

Chocolate indulgence; chocolate addiction cake with whiskey spiked ganache and chocolate almond cake with peanut butter fudge and gooey caramel (GF)

Lime and coconut cheesecake, silky coconut cheesecake with lime fruit gel (GF)

Passionfruit and white chocolate cheesecake, passionfruit gel and white chocolate curl (GF)

Lemon meringue tart, buttery shortbread base with creamy lemon curd and Italian meringue (GF)

Rich chocolate cheesecake, swirls of hazelnut praline and honey, ganache and toffee (GF)

Assorted miniature desserts including mousse, fruit, chocolates tarts and cheesecakes

Inclusive

Fresh bread rolls and butter served to the table

Chef's selection of a side dish, and roasted chat potatoes served with the main meal



COCKTAIL MENU

CREATE YOUR OWN

Canapés

Beef tartar on herb crostini

Ceviche of snapper with coconut and lime (GF)

Chef's selection of gourmet mini pastries

Chicken liver paté with crisp brioche crouton and caper berry

Chicken san choy bow (GF)

Chilli and lime zest prawns (GF)

Crab and sweet corn fritters

Fried local calamari on amaranth and fresh herb salad (GF)

Gnocchi alla Romana with prosciutto and sage crumbs

Green pea and mint fritters with lemon crème fraiche (V)

Gyoza with black Chinese vinegar

Harvey Bay scallops with popcorn puree and nasturtium leaves (GF)

Korean BBQ pork kimchi and enoki mushrooms (GF)

Manchego, corn and jalapeno croquettes (V)

Open crisp vegetable rice paper rolls (GF, V)

Peking style duck crepes

Selection of brioche sliders inclusive of pork, lamb and fish

Selection of taco shells inclusive of prawn, salmon and avocado salsa

Steamed prawn dumplings with sweet soy and chilli

Sushi cones with pickled ginger (GF, V)

Tempura whiting with smoked chilli salt

Whipped goat's cheese tarts with puffed wild rice (V)



Substantial Items

Chicago style hot dogs

Crispy duck with Tsukemono salad and sweet sesame dressing (GF)

Crispy skin salmon, lemon pepper quark with roquette fennel salad (GF)

Pan fried potato dumplings with heirloom tomatoes and pangrattato (V)

Ras El Hanout spiced lamb with quinoa tabouli salad (GF)

Twelve hour braised pulled veal shoulder with fattoush salad and crisp pita ribbons

Wild mushroom risotto with white truffle oil and herb salad (GF, V)

Dessert

Assorted miniature desserts including mousse, fruit, chocolates tarts and cheesecakes

Assorted macaroons (GF)

All items are served roaming/cocktail style



BEVERAGE PACKAGES

Garden Beverage Package

Inclusive in all packages

Morgan's Bay Sparkling Cuvee

Morgan's Bay Semillon Sauvignon Blanc

Morgan's Bay Chardonnay

Morgan's Bay Shiraz Cabernet

Carlton Draught

Cascade Premium Light

Soft drinks, orange juice and mineral water



Customise Your Own Beverage Package

Soft drinks, orange juice and mineral water included

Add \$18.00 per person for one Beer, Sparkling, White and Red wine selection

Add \$23.00 per person for two Beer, Sparkling, White and Red wine selections

Sparkling Wine

Seppelt Fleur de Lys Sparkling
Chardonnay Pinot Noir

T'Gallant Sparkling Prosecco

White Wine

821 South Sauvignon Blanc

The Stag Chardonnay

Juliet Moscato

T'Gallant Imogen Pinot Gris

Red Wine

The Stag Pinot Noir

Wynns 'The Gables'
Cabernet Sauvignon

Penfolds Koonunga Hill
Cabernet Sauvignon

The Stag Shiraz

Little Berry Shiraz

Rose

T'Gallant Rose

Beers and Cider

Peroni

Stella Artois

Fat Yak

Corona

Asahi

Thatchers Cider



UPGRADES

Espresso coffee and potted teas served to the table - \$4.50 per person

Basic spirits for 1 hour duration - \$12.00 per person

House cocktails - \$15.00 per glass

Espresso martinis - \$16.00 per glass

GH Mumm NV Champagne - \$105.00 per bottle

Seasonal vegetables - \$4.50 per person

Seasonal fresh fruit platter - \$4.50 per person

Platter of assorted dips and toasted Turkish bread - \$9.50 per person

Antipasto platter - \$15.50 per person

Cheese platter and condiments - \$15.50 per person

Prawn and oyster station - \$20.00 per person

Food stations available upon request





ADDITIONAL INFORMATION

Ceremonies

To have your wedding ceremony on the Royal Botanic Gardens please contact Blake's Feast on (03) 9821 0669. They can assist you with ceremony package prices, inclusions and wet weather back up options.

Reception Hours

The Terrace operates as a function space from 6.00pm till 11.30pm. This cannot be extended as our liquor licensing concludes at 11.30pm.

Menu Tasting Evening

The Terrace offers one menu tasting night per year. This is an opportunity to sample the menu and beverage items from the Terrace Package. This is complimentary for our couples. Additional guests are welcome to attend and will be charged.

Supplier Meals

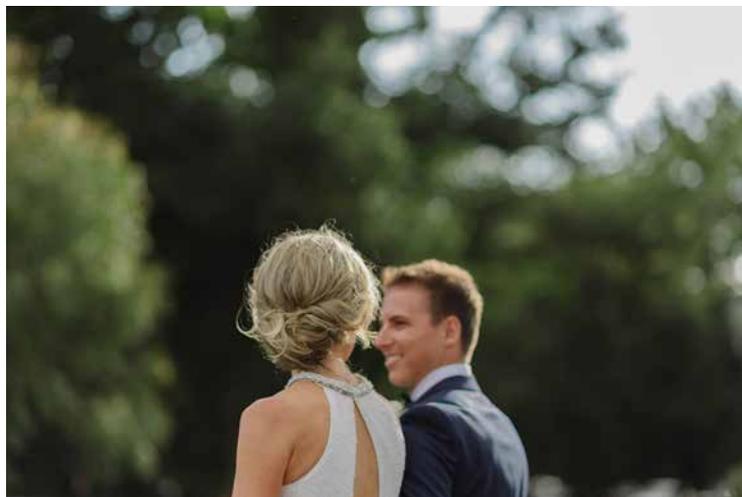
We offer a two course meal for suppliers inclusive of beverages for \$80.00 per person.

Children's Meals (3-12 years)

We offer a three course meal for children inclusive of five hours of non-alcoholic beverages for \$75.00 per person.

Teenager's Meals (13-17 years)

We offer the same package as the adults for teenagers with the exception of alcohol, instead they will be provided with 5 hours of non-alcoholic beverages. Price is dependent on package selection (\$25.00 per person less the package price).



Audio Visual

Roaming microphone and portable lectern are included in all packages. Should you wish to hire in a sound system or other AV equipment please contact our Wedding Coordinator for our preferred suppliers list.

Security

Compulsory additional cost \$435.00

It is a compulsory requirement of the Royal Botanic Gardens to have one security guard present onsite. Two security guards are required for receptions with more than 180 guests.

Minimum Spends

October 1st – March 31st (Peak Season)

We have a minimum food and beverage spend of 80 guests on a Friday or Sunday evening and 100 guests on a Saturday evening.

April 1st – September 30th (Off-Peak Season)

We have a minimum food and beverage spend of 60 guests on a Friday or Sunday evening and 80 guests on a Saturday evening.

If your guest numbers are below the minimum the additional guest spend can be used to upgrade food and beverage items.

All further enquiries please contact our specialised Wedding Coordinator.

P: (03) 9820 9590

E: theterrace@delawarenorth.com







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