RENDEZVOUS

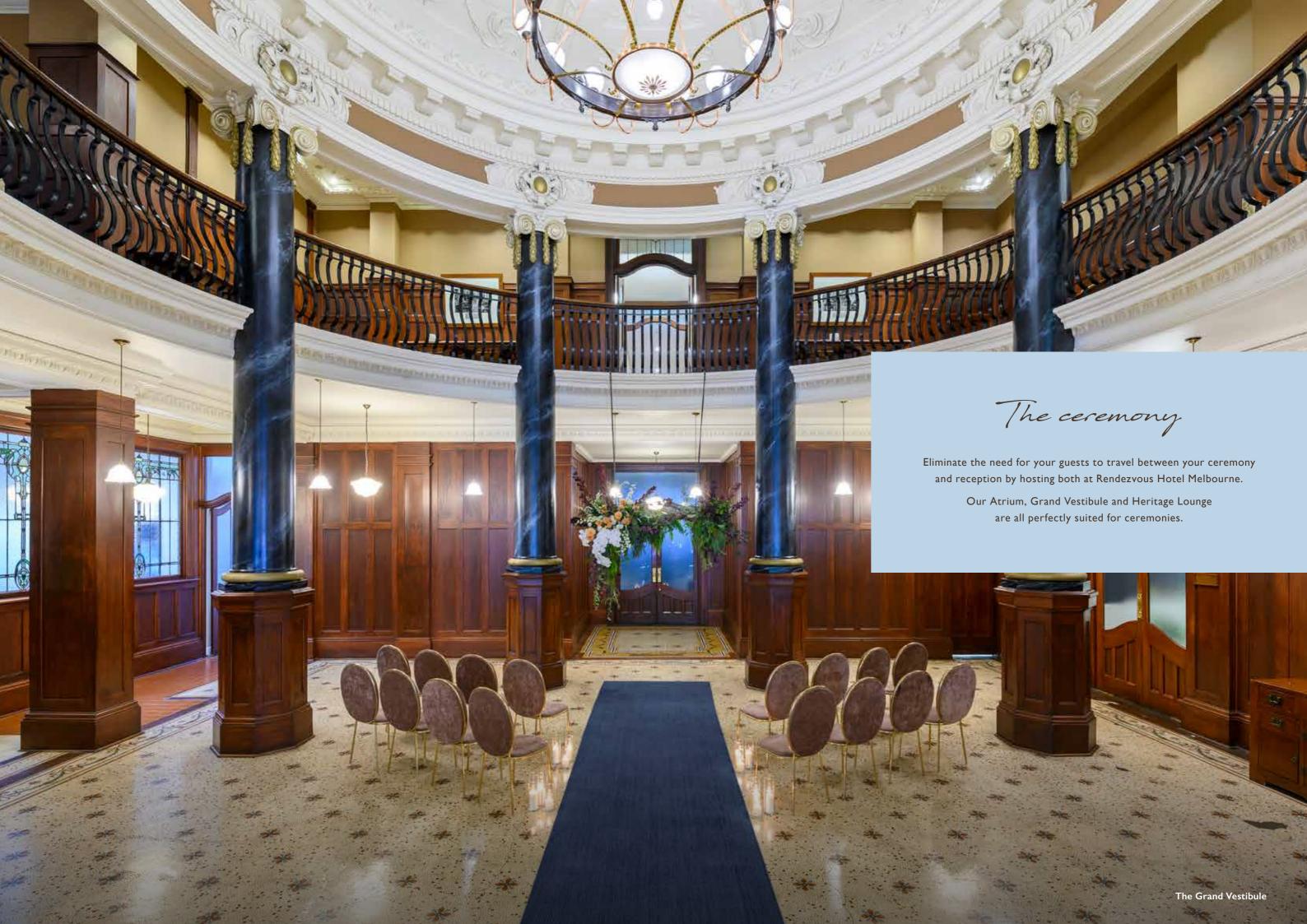
HOTEL

Melbourne

Celebrate Your Special Day







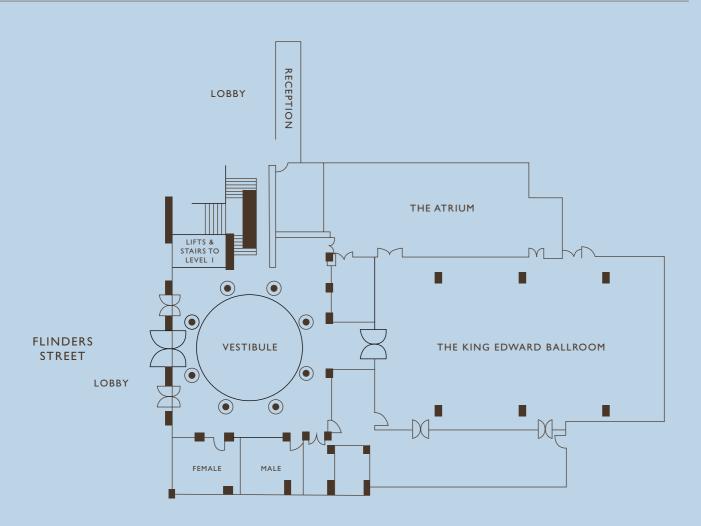




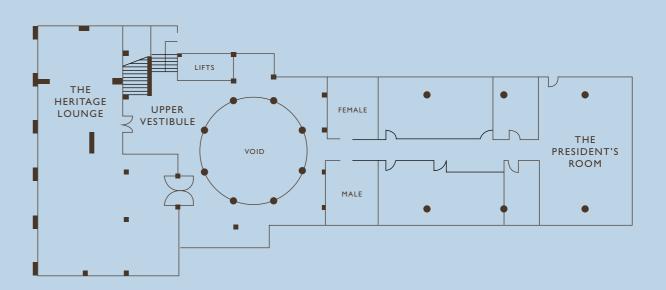


EVENT SPACES AND FLOOR PLANS

Ground Floor	Sqm	Length (m)	Width (m)	Height (m)	Cocktail	Banquet	Cabaret	Boardroom
The King Edward Ballroom with stage	241.5	21	11.5	3.45	330	150	120	66
The King Edward Ballroom without stage	241.5	21	11.5	3.45	350	170	136	72
The Atrium	90	6	15	10.05	100	60	48	43
The Grand Vestibule	81	_	_	10.05	100	-	-	_

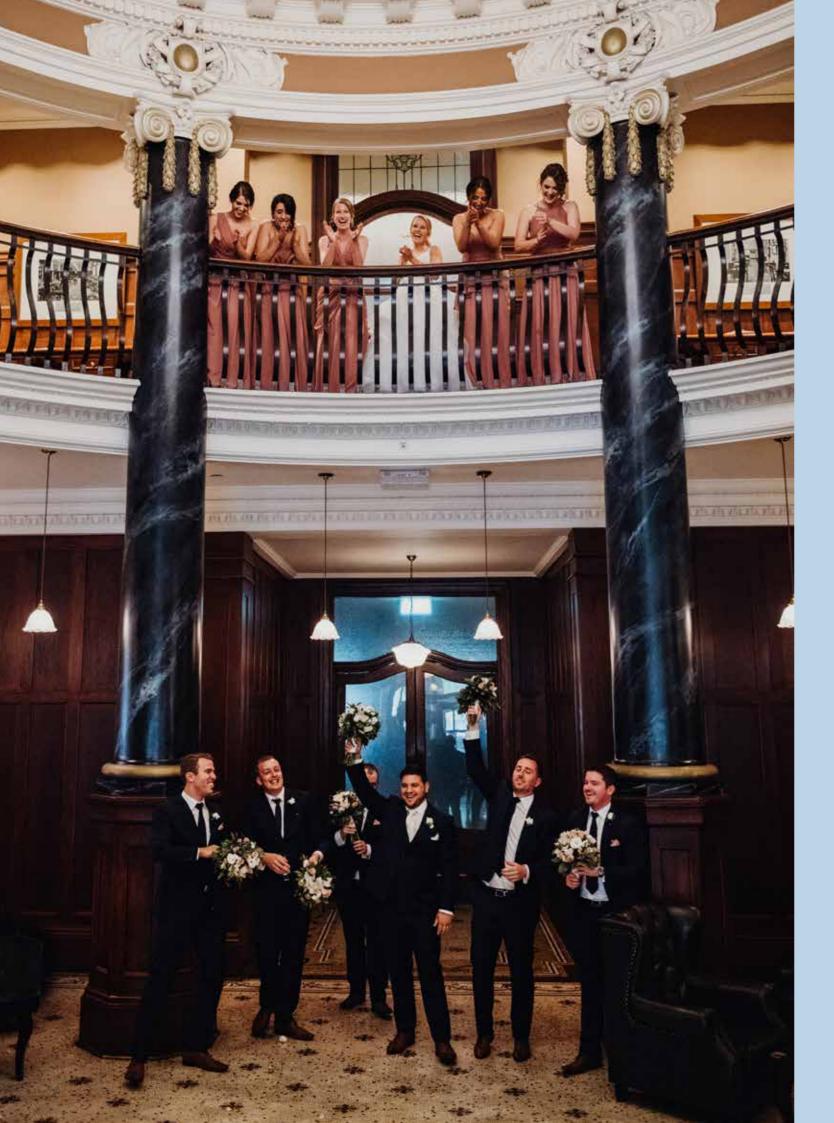


Level I	Sqm	Length (m)	Width (m)	Height (m)	Cocktail	Banquet	Cabaret	Boardroom
Heritage Lounge	99.7	16.9	5.9	3.05	120	70	56	41
President's Room	80.5	7	11.5	3.45	60	50	40	24



12







FLOATING RECEPTION PACKAGE

\$99 per person

Your selection of four hot and four cold canapés

Three hour premium beverage package

Centerpieces for each cocktail table

A Gift From Us

Overnight accommodation for the couple in our Bridal Suite, including sparkling wine, gourmet breakfast and late checkout





CLASSICAL RECEPTION PACKAGE

\$125 per person

Pre-reception beverages and our chef's selection of canapés
Four hour premium beverage package
Two course plated alternate serve menu
Complimentary cutting of your wedding cake, served on platters
Standard centrepieces, table linen and chair covers

A Gift From Us

Overnight accommodation for the couple in our Bridal Suite, including sparkling wine, gourmet breakfast and late checkout

Discounted accommodation for all guests attending your wedding





GRAND ELEGANCE RECEPTION PACKAGE

\$150 per person

Pre-reception beverages and chef's selection of canapés
Five hour premium beverage package
Three course plated alternate serve menu
Complimentary cutting of your wedding cake, served on platters
Your selection of centrepieces, table linen and chair covers
Arrangement of your bonbonnieres by your Wedding Coordinator
Complimentary use of our stage*

A Gift From Us

Overnight accommodation for the couplein our Bridal Suite, including sparkling wine, gourmet breakfast and late checkout

Discounted accommodation for all guests attending your wedding

Two complimentary car spaces for use on the day of your wedding

*only applies to bookings in King Edward Ballroom





DINNER

SOUP

Chicken and sweet corn

Butternut pumpkin and crème fraîche
Potato and leek
Minestrone
Roasted tomato and red capsicum
Lemony red lentil

ENTRÉE

Slipper lobster, avocado charred cucumber, caviar and frisse

Tri colour quinoa, baby spinach leaves, toasted nuts and seeds, goji berries with house vinaigrette

Grazing platter – salumi selection, cured vegetables, pesto Turkish bread

Slow-cooked lamb ribs and vinaigrette slaw

Mushroom filo parcel, dill sour cream

Tuscan chicken tenders, green peppercorn, tomato aioli

MAIN

Seared eye fillet, pommes Anna, broccolini, red wine jus +8 per person Lamb shank, couscous, sautéed julienne vegetable jus Beef ox cheek, roasted garlic mash, ratatouille and jus

Duck leg confit, truffle mash, sautéed greens and plum sauce

Chicken supreme stuffed with sundried tomato, basil and Persian feta on herb-crushed baby potatoes, French beans and Hollandaise

Salmon fillet on sautéed leeks and quinoa

with tarragon cream

Seared barramundi, asparagus and lemon dill risotto

Vegetarian chickpea stew, char-grilled eggplant

Wild mushroom risotto, truffle oil, parmesan, micro herbs

DESSERT

Eton Mess fresh berries, Chantilly cream, meringue

Orange pana cotta, chocolate rough,
almond bread crisp mint

Tiramisu

Chocolate fondant, raspberry sorbet

Sticky fig caramel pudding, honeycomb ice cream

Raspberry chocolate bread and butter

pudding, Frangelico anglaise

Freshly brewed coffee and selection of teas



CANAPÉ

COLD

Pork mince and witlof
Smoked salmon cucumber pin wheel
Bruschetta tomato and basil on ciabatta
Vegetable rice paper rolls
Roast beef relish rosti
Chicken liver paté

SWEET

Crème brûlée
Orange panna cotta
Profiteroles
Chocolate mousse
Petit four

HOT

Beet and feta arancini
Calamari on sugar cane
Cauliflower poppers
Lamb and rosemary pie
Pumpkin and almond samosa
Vegetable pakora
Chorizo and spinach tart
Tempura prawn

SUBSTANTIAL

+10 per person per item

Tandoori tenders and naan bread

Pulled BBQ pork buns

Chickpea stew and grilled eggplant

Barramundi and chips

Mini sesame chicken burgers with rocket and aioli

BEVERAGE PACKAGES

STANDARD PACKAGE

Chain of Fire Sparkling Brut
Chain of Fire Semillon Sauvignon Blanc or Chardonnay
Chain of Fire Shiraz Cabernet or Merlot
Carlton Draught
Cascade Light

Selection of mineral water, juice and soft drink

PREMIUM PACKAGE

Craigmoor Sparkling Brut or Sparking Rose
Beach Hut Sauvignon Blanc or Chardonnay
Beach Hut Shiraz or Merlot
Pure Blonde

Becks

Selection of mineral water, juice and soft drink

PRESTIGE PACKAGE

Taltarni Sparkling Brut
Pocket Watch Sauvignon Blanc or Pinot Gris
Pocket Watch Pinot Noir or Cabernet Sauvignon or Pocket Watch Shiraz
Corona

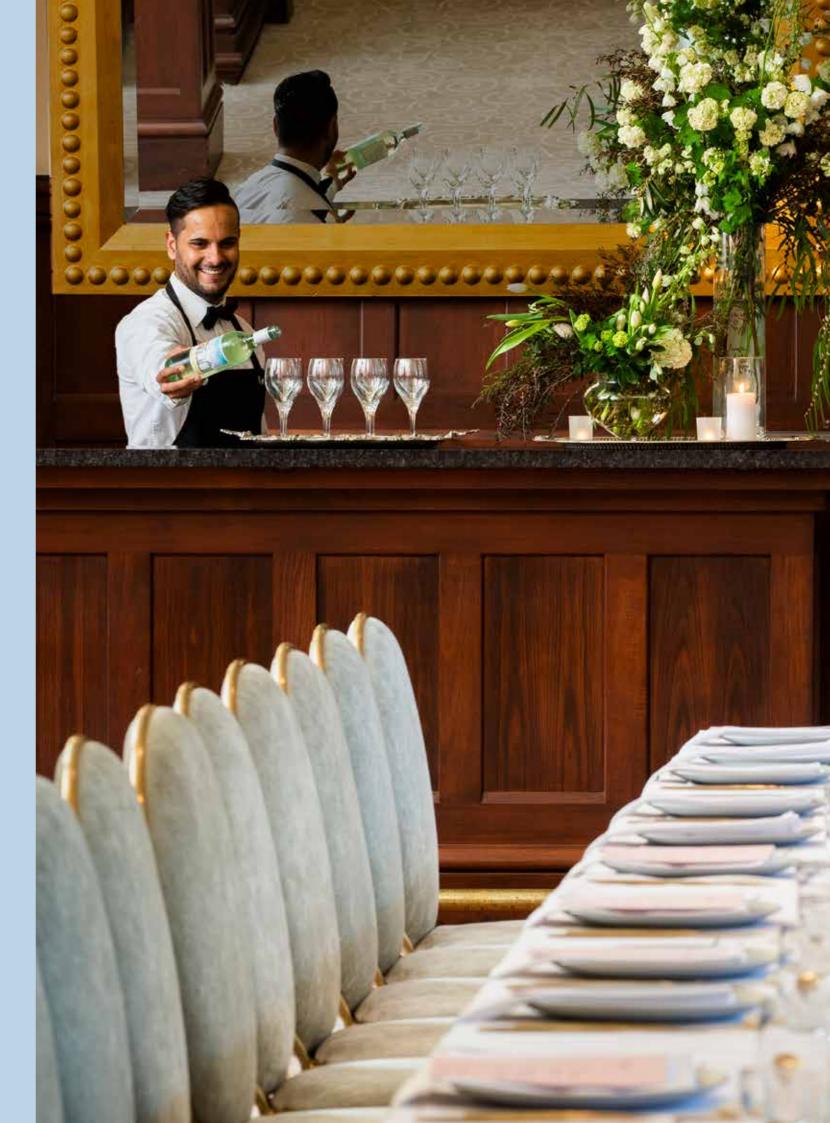
Crown Lager
Selection of mineral water, juice and soft drink

UPGRADE

Pure Blonde Cider 5 per person

Carlton Zero (non-alcoholic beer) 5 per person

Ask our team for further beverage upgrades.





ENHANCEMENTS

Ask your Wedding Coordinator about the following upgrades to your event

Audio Visual Equipment

Celebrant

Ceremony Space

Chair Covers

Crew Meal

Dance Floor / Stage

Decorations

DJ / Bands

Florist

Kids Menu

Photo Booth

Photographer

Sweet / Savoury Platters and Food Stations

Table Linen

Table Menus

Wedding Cake

Wedding Guest Accommodation

Wedding Signage



Melbourne