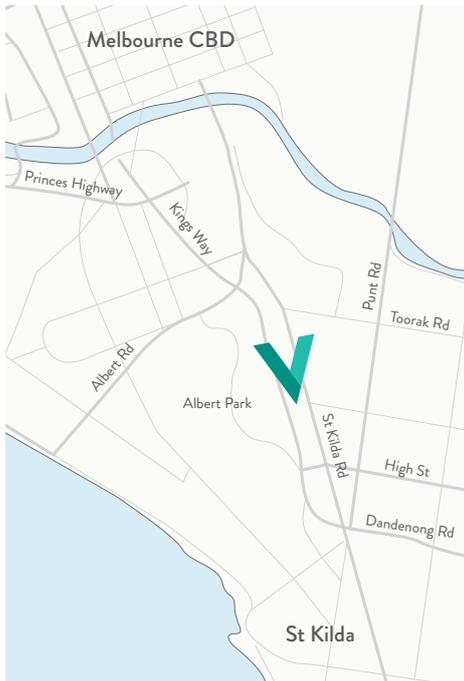


WEDDINGS

at the Melbourne Parkview Hotel



VENUE & LOCATION



The Parkview offers one of Melbourne's most stylish and flexible wedding venues in a great location just on the fringe of Melbourne's city precinct. Our Boulevard Room overlooks the tree lined boulevard of St Kilda Road with the city skyline in the distance and Albert Park adjacent, the perfect setting for that perfect day.

The Parkview offers a variety of facilities to cater for receptions, pre-wedding drinks, post-wedding lunches, and accommodation for you and your guests.

We are renowned for exceptional customer service and our team will ensure that every detail of your reception is taken care of so that you can relax and enjoy your wedding day. Our experienced wedding coordinators will work with you to create a reception that will be memorable for both you and your guests.

To view our facilities or discuss your wedding plans with one of our wedding coordinators please feel free to call us on 03 9924 8144.

RECEPTION VENUE

The Boulevard Room

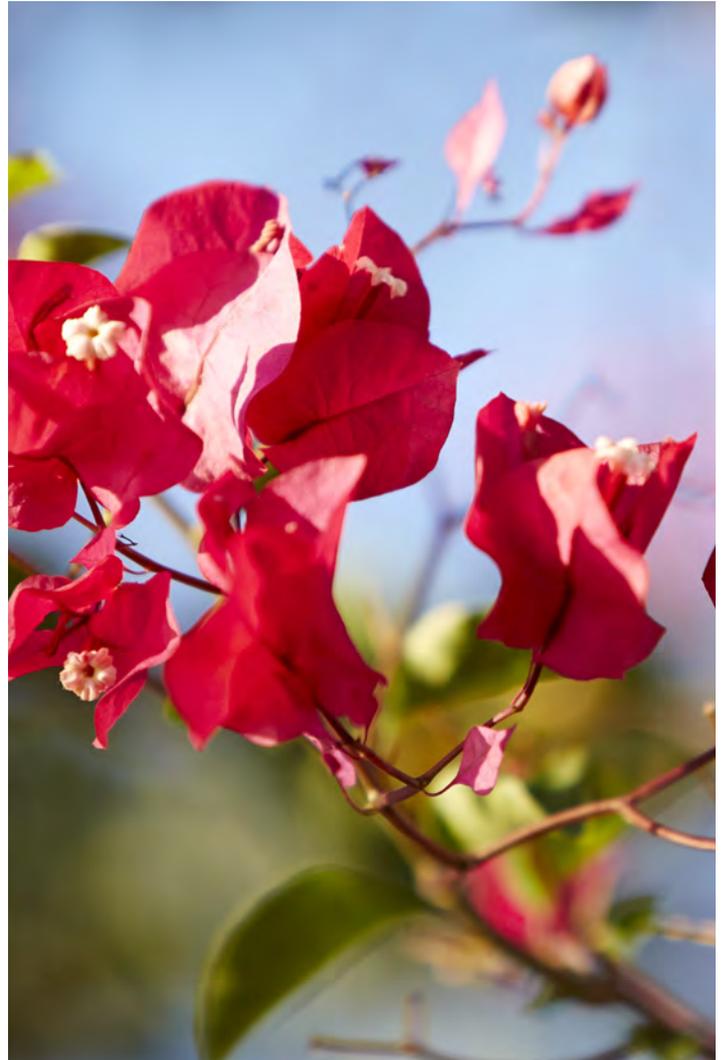
Catering for weddings of up to 150 guests the Boulevard Rooms are modern with the latest features in lighting and audio. The room is filled with natural light and from dusk it offers wonderful views of the city lights and the tree lined boulevard. The Boulevard Rooms also offer a large balcony that stretches the length of the room. This room is located on the first level of the hotel and can be accessed by the hotel lifts or via stairs from the mezzanine level.

The Mezz

The Mezz is located on the mezzanine level of the hotel and offers the perfect location for pre-reception drinks. Overlooking Woods Restaurant and the hotel lobby this area offers a private location for your guests to enjoy a drink upon arrival at the hotel.

The Albert Rooms

The Albert Rooms are located opposite the Boulevard Rooms and offer plenty of natural light, these rooms are ideal for use as a chapel for wedding ceremonies.



GOLD WEDDING

\$99.50 per person

Based on a minimum of 60 guests

Inclusions

- Chefs selection of hot and cold canapés
- Three course alternate served meal – two choices per course
- 4.5 hour beverage package inclusive of red and white wine, sparkling wine, beer, soft drink and orange juice
- Freshly brewed coffee and tea
- Overnight accommodation for the bride and groom on the night of the reception including car parking, late checkout and full buffet breakfast for two
- Complimentary menu tasting for the bride and groom when choosing your menu selections
- Pre-reception drinks and canapés served on 'The Mezz'
- Boulevard Room hire
- Lectern and microphone for speeches
- White linen tablecloths
- White linen napkins
- Bridal table, cake table and gift table
- Printed menus, two per table placed on guest tables
- Wrought iron easel with guest list and seating plan
- Complimentary bridal party room (pre-reception)
- First year anniversary accommodation package, with our compliments
- Coordination, on your behalf, of any preferred decorations and dietary requirements
- Dedicated Wedding Coordinator



Weddings with less than 60 guests can be accommodated with a small room hire fee.

GOLD WEDDING MENU

Canapés

- Chefs selection of hot and cold canapés

Entrée

- Broccoli, onion jam and blue cheese tart with balsamic drizzle and roquette salad
- Caesar salad of baby cos lettuce, shaved Italian parmesan, herb croutons, creamy caesar dressing and topped with egg and crispy bacon
- Green pea risotto topped with slow braised ham hock and truffle oil drizzle

Main Course

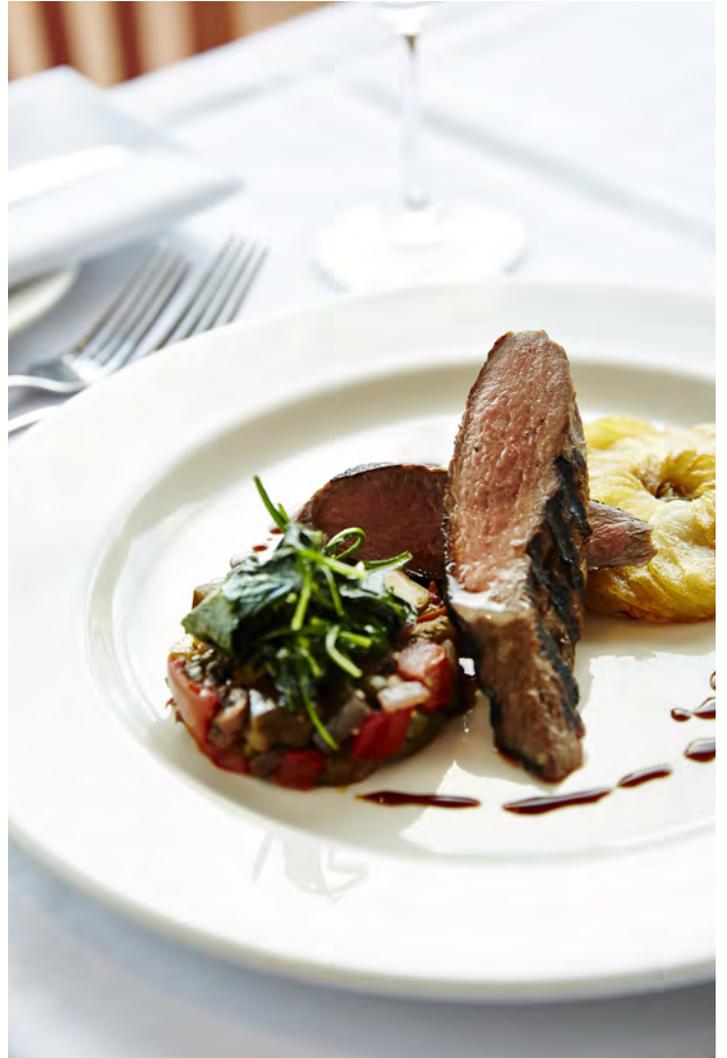
- Prosciutto wrapped chicken breast with fried polenta and spicy tomato, corn and herb salsa with red wine jus
- 250g sirloin steak grilled and served with fondant potato, roasted field mushroom and red wine jus
- Harissa marinated lamb rump on rose and pistachio cous cous, herbed yoghurt and pomegranate molasses
- Roasted pork belly served on mashed potato, seasonal greens and a green ginger wine jus
- Baked Atlantic salmon fillet on saffron risotto and dill butter

Dessert

- Warm sticky date pudding with butterscotch sauce and cream
- Chocolate and orange ganache tart with fudge sauce and vanilla cream
- Individual pavlova-meringue base topped with chantilly cream, honeycomb and chocolate crumble served with vanilla ice cream
- Freshly brewed coffee and tea

Beverages

- Rothbury Estate Chardonnay
- Rothbury Estate Shiraz Cabernet
- Rothbury Estate Sparkling Cuvee
- Victoria Bitter
- Carlton Draught
- Boag's Premium Light
- Orange Juice
- Soft Drinks



Please note menus are subject to change, however once a wedding is confirmed, menu will be as requested

PLATINUM WEDDING

\$125.00 per person

Based on a minimum of 60 guests

Inclusions

- Your choice of any 6 canapés from the canapé menu
- Three course alternate served meal - two choices per course
- Bridal table will receive a choice of meals
- 5 hour beverage package with premium red and white wine, sparkling wine, beer, soft drink and orange juice.
- Freshly brewed coffee and tea with chocolates
- Fitted chair covers with your choice of coloured sash
- White tablecloths, with you choice of five different centerpieces
- Overnight accommodation for the bride and groom on the night of the reception, including car parking, late checkout and full buffet breakfast for two
- Complimentary menu tasting for the bride and groom when choosing your menu selections
- Pre-reception drinks and canapés served on 'The Mezz'
- Red carpet welcome
- Boulevard Room hire
- Dance floor
- Lectern and microphone for speeches
- White linen napkins
- Bridal table, cake table and gift table
- Printed menus, two per table placed on guest tables
- Wrought iron easel with guest list and seating plan
- Complimentary bridal party room (pre-reception)
- First year anniversary accommodation package, with our compliments
- Coordination, on your behalf, of any preferred decorations and dietary requirements
- Dedicated Wedding Coordinator



Weddings with less than 60 guests can be accommodated with a small room hire fee.

PLATINUM WEDDING MENU

Canapés

- Your choice of any 6 canapés from the canapé menu

Entrée

- Broccoli, onion jam and blue cheese tart with balsamic drizzle and roquette salad
- Caesar salad of baby cos lettuce, shaved Italian parmesan, herb croutons, creamy caesar dressing and topped with egg and crispy bacon
- Green pea risotto topped with slow braised ham hock and truffle oil drizzle
- Mild chicken satay with steamed basmati rice and a spiced peanut sauce
- Smoked duck breast on a roasted beetroot, goat's cheese, orange and roquette salad
- Smoked salmon, tomato, red onion, fetta and basil bruschetta with balsamic glaze

Main Course

- Prosciutto wrapped chicken breast with fried polenta and spicy tomato, corn and herb salsa with red wine jus
- 250g sirloin steak grilled and served with fondant potato, roasted field mushroom and red wine jus
- Harissa marinated lamb rump on rose and pistachio cous cous with herb yoghurt and pomegranate molasses
- Roasted pork belly served on mashed potato, seasonal greens and a green ginger wine jus
- Baked Atlantic salmon fillet on saffron risotto and dill butter
- Grilled chicken breast with a herb and onion stuffing served on a sweet corn risotto with red wine jus
- Beef eye fillet on roasted garlic and chive hash cake with sauteed spinach and red wine jus
- Twice cooked duck leg with mashed potato, citrus salad and blackcurrant jus
- Grilled rockling fillet on a fetta and preserved lemon mash with seasonal vegetables and Moroccan spiced tomato jus

Side Dishes

Your choice of two per table. Additional \$2.00 per person

- Roasted garlic and rosemary smashed potatoes
- Mixed leaf salad with 12 year old balsamic dressing
- Steamed vegetable medley
- Roquette, fetta, pecan and cranberry salad with sherry vinaigrette

Dessert

- Warm sticky date pudding with butterscotch sauce and cream
- Individual pavlova-meringue base topped with chantilly cream, honeycomb and chocolate crumble served with vanilla ice cream
- Chocolate and orange ganache tart with fudge sauce and vanilla cream
- Profiteroles filled with baileys custard and topped with warm Belgian chocolate sauce
- Pecan pie with pumpkin cheesecake cream and caramel sauce
- European baked cheesecake with creme fraiche and berry coulis
- Roving dessert served canapé style (equals 2 dessert choices)
 - lemon tart, chocolate crackles, cinnamon donuts, chocolate and hazelnut brownies, mini ice-creams
- Freshly brewed coffee, tea and chocolates

Beverages

- Angel Cove Sauvignon Blanc
- Maximus Premium Shiraz
- Signature Wines Red Label Sparkling NV
- Boag's Premium
- Boag's Premium Light
- Orange Juice
- Soft Drinks

Please note menus are subject to change, however once a wedding is confirmed, menu will be as requested

BUFFET MENU

Gold Buffet

\$125.00 per person

Platinum Buffet

\$145.00 per person

Starters

- Crab and sweet corn soup
- Assorted dim sum – sesame prawns, cocktail samosa, spring rolls and shao mai
- Basket of breads and rolls

Seafood, Smoked & Roasted Meats Served Cold

- Double smoked gypsy ham
- Cajun roasted chicken pieces
- Rare roasted mustard and garlic beef fillet
- Smoked Atlantic salmon
- Tiger prawns, lemon wedges and lime mayonnaise

Fresh Salads

- Caesar salad
- Potato salad with seeded mustard mayonnaise
- Shredded cabbage with a Thai style lime and palm sugar dressing



Hot Carvery

- Roasted turkey breast with pan gravy and cranberry sauce
- Roasted leg of lamb with rosemary jus
- Garlic and rosemary roasted potatoes

Hot Food

- Red braised pork belly with chilli caramel
- Thai red duck curry with green beans and red pepper
- Roti bread and steamed Jasmine rice

Dessert

Served with double cream.

- Lemon tart
- Fresh fruit salad
- Flourless chocolate cake
- Sticky date pudding and butterscotch sauce
- Assorted cheese platter
- Freshly brewed coffee and tea

We can customise a buffet especially for your wedding reception to suit your requirements, please ask us for further information

CANAPÉ MENU

Cold canapés

- Vietnamese prawn (or vegetarian) rice paper rolls
- Sushi with pickled pink ginger, wasabi and soy sauce
- Tomato and basil bruschetta topped with crumbled fetta
- Hommus on spicy pita crisps
- Seared beef on sourdough crouton with olive tapenade
- Mini tarts - maple roasted sweet potato or chicken and leek
- Duck liver pâté on toast
- Dolmades – Greek style stuffed vine leaves
- Norwegian smoked salmon on sourdough with dill sour cream
- Brie cheese on crackers with glace clementines

Hot canapés

- Crumbed calamari with dipping sauce
- Chickpea and pinenut falafel with tzatziki sauce
- Coconut crumbed prawns with dipping sauce
- Polenta crusted fish goujons with aioli
- House made curry scented sausage rolls
- Harissa marinated chicken skewers with yoghurt sauce
- Gourmet mini pies – assorted flavours
- Gourmet mini quiches – assorted flavours
- Mini pizza supreme or vegetarian
- Spiced samosa with mango chutney
- Sticky honey glazed pork and coriander meatballs
- Assorted Asian savouries with sweet chilli sauce
- Pesto and 3 cheese arancini



WEDDING MENU

Children's Menu

\$25.00 per child

Children 12 years and under

Main Courses

- Battered fish pieces
- Beef burger with tasty cheese
- Ham and pineapple pizza
- Chicken nuggets with tomato sauce
- Spaghetti bolognese topped with parmesan cheese

All children's meals come with salad, chips and bottomless soft drinks.

Dessert

- Ice cream with your choice of topping
(caramel, chocolate, strawberry, banana or vanilla)

Ancillary Meals

\$45.00 per person

Band, DJ, Photographer, etc.

- Main meal with complimentary soft drinks



WEDDING UPGRADES

Gold Package

Upgrades

Items may be individually upgraded:

- Fitted chair cover and sash	\$11.50 per cover
- Coloured tablecloths	\$35.00 per table
- Your choice of canapés for ½ hour	\$10.50 per head
- Chocolates with coffee and tea	\$3.50 per head
- 5 hour beverage package	\$12.00 per head
- Centerpieces	POA
- Dance floor	\$150.00 per square metre
- Red carpet	\$150.00 (5.5 x 1.2m)

Other

- Table runners	\$10.00 per table
- Accommodation with full buffet breakfast for two - for wedding guests	\$189.00 per room

THANK YOU

We thank you for taking the time to look through our wedding brochure. If you have any questions or if you would like to add something not listed as part of your reception please feel free to let us know. We are extremely flexible with all arrangements and would look forward to assisting with any additional requirements you may have.

We hope to have the opportunity to show you our venue in the near future, and wherever you choose to have your reception we wish you a memorable and enjoyable day.

Thanks again,

The Wedding Team
Melbourne Parkview Hotel



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