

MEETINGS AND EVENTS KIT



“Experiences worth sharing”

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 contact us..



WHAT'S INCLUDED

Dedicated Event Coordinator

Professional venue operations manager, wait staff and chefs

Personalised menu, seating chart and floor plan

Dance floor (adjustable in size)

A selection of cocktail furniture (lounge and high bars) and décor pieces

Entertainment/VIP or Green Room

Round tables with linen, napkin (your choice of black or white) and centrepiece

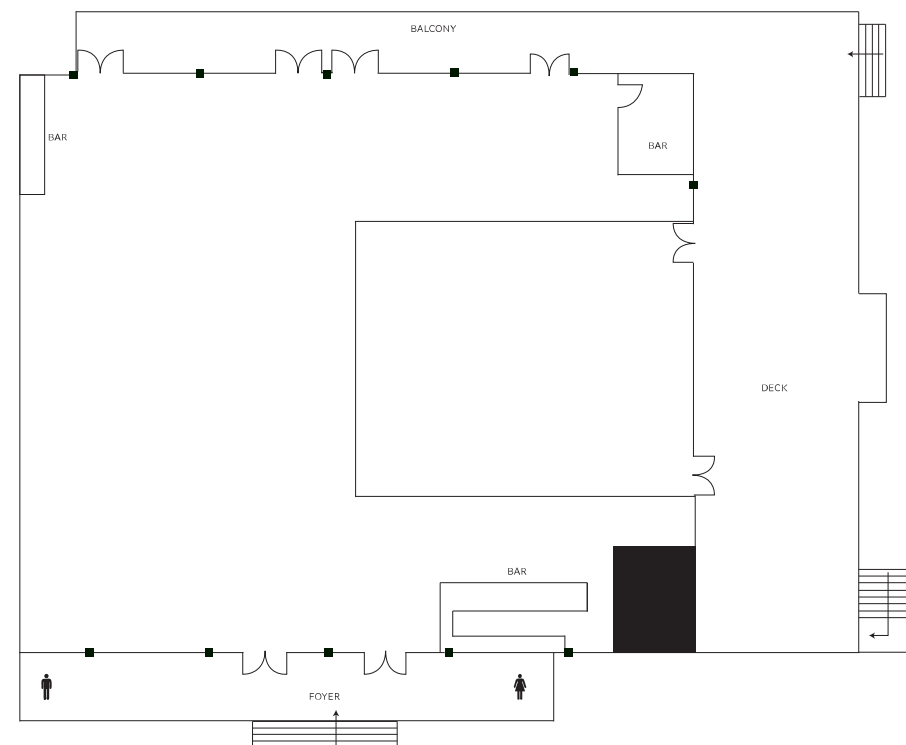
In-house audio visual; two projector screens, two cordless microphones, lectern, PA system

Private and weather proof outdoor balcony, overlooking Albert Park Lake

Partitionable walls, to ensure a configurable space

Two hour complimentary bump in prior to the event commencing and one hour bump out post event

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



*Check out our FAQs via our website theparkmelbourne.com.au

CAPACITIES

- **Cocktail** | 1000
- **Cabaret** | 300
- **Seated (no dance floor)** | 500
- **Theatre** | 600
- **Seated (dance floor)** | 420



The Park offers an array of menu packages specifically designed to be tailored and personalised. We understand the importance of giving your guests the ultimate experience and this can be achieved through our food and beverage offerings.

We recommend using our packages as a base and tailoring accordingly



CANAPÉ PACKAGES

CANAPÉS

MEAT

Cheeseburger spring rolls, awesome sauce
Beef carpaccio, slow cooked yolk, sesame crisp, chives
Baby Yorkshire pudding, beef, horseradish
Peking duck spring roll, hoisin
Pork and fennel sausage roll, apple sauce, herb crackle
Goats cheese tart, chorizo, baby basil
Lamb shoulder croquette, caper mayonnaise, kale crisps

FISH

Herb blinni, crème fraiche, caviar
Fried prawn dumplings, crisps, wasabi
Kimchi rice paper roll, soy dipping sauce
Smoked cod arancini, raisin puree, coriander
Salmon tartare, sesame crisp, nori
Prawn toast, wasabi mayonnaise, baby coriander

VEGETABLE

California roll, Sriracha, baby coriander
Whipped goats cheese tart, baby basil, puffed grains
Cucumber cup, feta, mint, olive
Roast pumpkin tart, chickpea, soy pepitas
Roast mushroom arancini, herb mayonnaise, parmesan
Miso vegetable spring roll, soy and ginger sauce
Grilled cheese spring roll, awesome sauce

DESSERT

Vanilla bean rice pudding, cinnamon crumbs
Chocolate mousse, mandarin, ginger crumb
Warm jam doughnut, cinnamon sugar
Gaytime popsicle, salted caramel
Poached fruit, custard, candied buckwheat
Black salted caramel slice
Opera cake, tiramisu cream, chocolate soil
Chocolate brownie, Nutella frosting, hazelnut
White chocolate, peanut & caramel cake

SUBSTANTIAL

Pan fried gnocchi, pumpkin, sage, chives
Charred sweet potato, carrots, seeds, grains
Pork & bean braise, chorizo, crispy kale
Braised lamb shoulder, carrots, cauliflower
Baby cheeseburger, pickles, awesome sauce
Fried chicken, pickled gherkin, sriracha mayonnaise
Mac & cheese croquettes, herb mayonnaise

\$30.00 per person | 6 canapés

\$40.00 per person | 8 canapés

\$65.00 per person | 10 canapés and 2 substantial items



SEATED LUNCH & DINNER PACKAGE | CLASSIC MENU

The Classic Menu is simplicity at its best; an enticing range of locally sourced produce designed to delight each and every one of your guests.

BREAD

Freshly baked ciabatta roll, salted butter

ENTRÉE

Pan fried gnocchi, pumpkin, sage, chive
Ricotta ravioli, washed rind cheese, mustard seeds, lemon zest
Beetroot cured salmon, yoghurt, mandarin, rye
San Danielle prosciutto, parmesan, chorizo, hazelnut
Smoked pork, fennel, apple, crackle
Lamb shoulder, cucumber, mint, sesame

MAIN

Roasted snapper, cauliflower, mustard seeds, curry spices
Salmon, soba noodles, spring onion and ginger dressing, shitake broth
Roast chicken, charred carrots, cauliflower, young greens, barley
Pork belly, fennel, celeriac, tarragon jus, herb crackle
Slow cooked beef cheek, smoked carrot and ham hock braise, pickled slaw
Charred sweet potato, carrots, seeds, grains, root vegetable crisp

DESSERT

Poached fruit trifle, apple jelly, pastry cream, candied buckwheat
Custard cream, rhubarb, oat crumble, lemon thyme
Salted caramel cheesecake, honeycomb, pretzels, bourbon syrup
Chocolate mousse, mandarin, ginger crumb, orange cream
Treacle tart, poached pear, brandy cream, toasted grains
Sticky toffee pudding, caramel, clotted cream, brandy snap crumb

TEA AND COFFEE

2 Course

\$60.00 per person | Set serve Entrée OR Dessert, Alternate serve Main

\$65.00 per person | Alternate Serve Entrée OR Dessert, Alternate Serve Main

3 Course

\$85.00 per person | Alternate Serve Entrée, Main and Dessert



SEATED LUNCH & DINNER PACKAGE | LUXE MENU

Our Luxe Menu is designed to WOW; offering high end produce and culinary techniques sure to astound your most discerning and epicurean guests.

BREAD

Single origin sourdough loaf, cultured butter, Murray River salt flakes

ENTRÉE

Szechwan eggplant, black bean salsa, Chinese chilli oil, pickled greens
Cured kingfish, almond, apple, green chilli, pickle
Roast scallops, kimchi butter, sesame greens, cabbage crisp
Prawn and lobster ravioli, peas, radish, herb beurre noisette
Smoked duck, corn, celeriac, cured yolk
Slow roasted carrot, chorizo, fennel, macadamia

MAIN

Smoked pumpkin, pepitas, soy greens, chive & apple vinaigrette
Confit artichoke, whipped goats cheese, pearl barley, malt vinegar reduction
Barramundi, caviar cream, potato, peas, pickles
Roast chicken, sweetcorn, baby leek, saffron vinaigrette, hazelnuts
Flinders Island lamb shoulder and rump, confit onion, cauliflower and cabbage braise
Eye fillet, tartare condiments, slow cooked yolk, potato puree, beef jus

DESSERT

Rum glazed pineapple, chilli, mint, coconut cream
White chocolate and strawberry sphere, meringue, elderflower, freeze dried fruit
Peanut and caramel eskimo pie, salted pretzels, chocolate mousse, meringue
Fennel and vanilla panna cotta, citrus salad, honeycomb, bee pollen
Chocolate opera cake, tiramisu cream, cinnamon sponge
Chocolate fondant, caramel, crème fraiche, chocolate soil

TEA AND COFFEE

2 Course

\$70.00 per person | Set serve Entrée OR Dessert, Alternate serve Main

\$75.00 per person | Alternate Serve Entrée OR Dessert, Alternate Serve Main

3 Course

\$95.00 per person | Alternate Serve Entrée, Main and Dessert



SEATED LUNCH & DINNER PACKAGE | FEASTING MENU

Our feasting style packages are perfect for creating a relaxed and intimate ambience as guests are welcome to help themselves to Chef's spectacular spread of share dishes adorning your tables.

2 Course

\$90.00 per person | Entrée OR Dessert, Main and side dishes

3 Course

\$105.00 per person | Entrée, Main and side dishes, Dessert

SAMPLE MENU I

Shared Entree

Gin cured salmon, fennel, horseradish, lemon
Zucchini, lemon olive oil, pepitas, cider vinegar, basil
San Daniele prosciutto, balsamic dressing, pear

Shared Mains

Slow roasted lamb shoulder, cumin, coriander, fenne seed
Lemon and cider braised chicken, garlic, thyme, bay

Sides

Cos lettuce, sourdough crouton, lemon dressing,
parmesan
Roasted cauliflower, burnt butter, capers, chives
Baby chat potatoes, thyme salt

Roving Dessert

Golden gaytime popsicle
Gingerbread cake, cream cheese frosting

Tea and Coffee

SAMPLE MENU II

Shared Entree

Cured ocean trout with fennel, violas and baby spinach
Roasted pumpkin with chic pea's, rosemary and basil
Roasted chicken with soy mushrooms, daikon, chilli and
savoy cabbage

Shared Mains

Slow roasted lamb shoulder with cumin, fennel seed,
lemon and garlic, a cucumber yoghurt and pea tendrils
Roasted snapper with lemongrass, chilli and ginger,
green beans and wasabi sesame seeds

Sides

Spiced Quinoa salad with roast cauliflower and glazed
carrots
Garden salad with a shallot and red wine vinaigrette
Roasted chat potatoes, thyme salt flakes

Roving Dessert

Mini vanilla eclair
Lemon curd tart with lemon thyme meringue
Chocolate brownie with nutella frosting

Tea and Coffee

SAMPLE MENU III

Shared Entree

Prawn and abalone sesame toast, wasabi, spring onions
Szechwan eggplant, black bean salsa, crispy shallots
Pickled cucumber cup, spanner crab, apple

Shared Mains

Master stock braised pork cheek, five spice carrot puree
Crispy skin salmon fillet, spring onion and ginger dressing
Glazed beef, chilli, peppers, sesame, BBQ sauce

Sides

Broccolini, bok choy, black sesame, oyster sauce
Fried rice, egg, spring onion, soy, ginger

Shared Dessert

Coconut pannacotta, mandarin jelly, lime sago
Five spice banana fritter, green tea ice cream, ginger
crumb

Tea and Coffee



SHARED BREAKFAST

Freshly brewed tea and coffee and a selection of juices are included for the duration

SHARED BREAKFAST

A choice of;

Poached pear granola, lemon yoghurt
Apple bircher, crisp grains and seeds
Baby fruit pots, mint and honey syrup
Mini croissants, strawberry preserve
Mini Danish pastries
Banana bread friand, cream cheese frosting
Bacon and egg roll, HP butter
Ham and cheese croissant, baby basil
Seasonal fruit

PLATED BREAKFAST

A choice of;

Apple and pear bircher muesli, lemon curd yoghurt, crunchy granola
Belgian waffles, poached pear, toasted grains, honey
Pork and bean breakfast cassoulet, chorizo, thyme crumbs
Scrambled eggs, chives, sourdough with your choice of two sides;
Bacon, smashed avocado, baked beans, smoked salmon, slow roasted tomato, buttered mushrooms

Shared

\$30.00 per person | 4 items

\$45.00 per person | 6 items

Plated

\$30.00 per person | 1 plated option

\$45.00 per person | 1 plated option with seasonal fruits and pastries



WORKSHOP PACKAGES

Freshly brewed tea and coffee, a selection of juices and soft drinks are included for the duration

MORNING AND AFTERNOON TEA

Select two of the following, per break session;

Sweet mini muffin
Savoury mini muffin
Freshly baked scone, cream, strawberry preserve
Sliced or whole fresh fruit
Baby quiche Lorraine, chive, smoked bacon
White chocolate and almond cookie
Lemon and coconut slice
Cherry ripe slice
Chocolate brownie, nutella frosting
Cheddar and tomato croissant

SANDWICHES

Select three of the following fillings;

A selection of breads, ciabatta, baguettes and wraps
Poached chicken, herb mayonnaise
Beef pastrami, cheese, pickles
Smoked ham, cheese, mustard mayonnaise
Waldorf salad, apple, walnuts, celery
Soft boiled egg, mayonnaise, baby cress
Cheddar cheese, Branston pickle, rocket

SALADS

Select two of the following;

Spiced cauliflower, quinoa, toasted almonds, soaked currants
Soy braised chicken, mushrooms, radishes, Chinese cabbage slaw
Shredded kale, parmesan, salted chilli and lemon dressing
Caesar; baby cos, parmesan, herb croutons
Waldorf; apples, celery, walnuts, crisp lettuce
Mixed leaves, cucumbers, baby tomatoes

Half Day

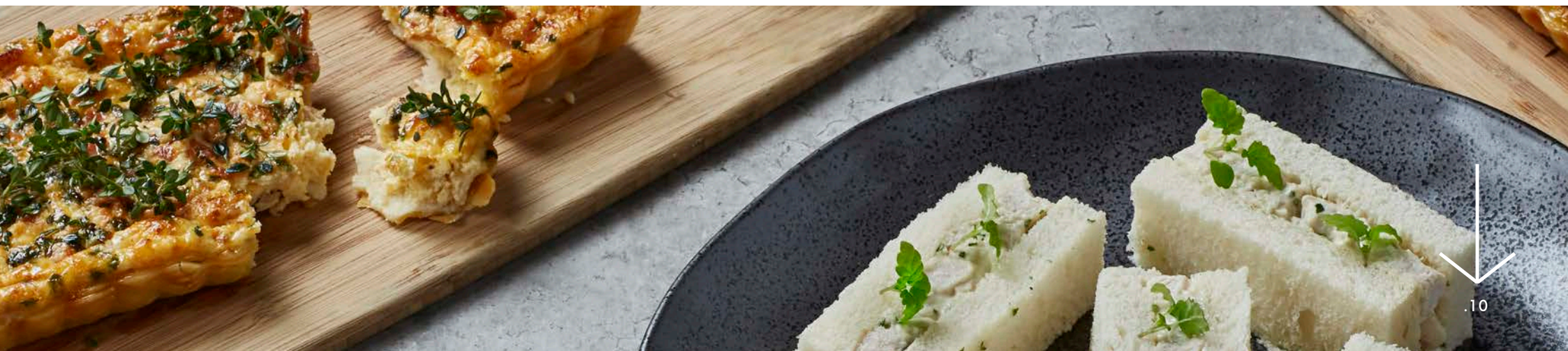
\$58.00 per person | Morning or afternoon tea, working style lunch (sandwiches and salads)

Full Day

\$85.00 per person | Morning tea, working style lunch (sandwiches and salad), afternoon tea

Looking to go formal?

Upgrade to a seated lunch for an additional \$7.00 per person



FOOD STATIONS

Why not spoil your guests with one or more of our exciting food stations? Perfectly styled, these interactive stations are sure to be a talking point for your guests

ANTIPASTO BAR | \$22.00 per person

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

OYSTER BAR | \$13.00 per person

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

SUSHI BAR | \$22.00 per person

A selection of fresh sushi served with pickled ginger, soy and wasabi

CHINA TOWN | \$25.00 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

OLD TOWN NEW ORLEANS | \$25.00 per person

Fried chicken Po' Boy on a milk roll with Tabasco mayonnaise, beef brisket with pickled slaw and smokey BBQ sauce, triple cheese empanada with Dijon mustard

NEW ENGLAND SEAFOOD BOIL | \$25.00 per person

Cooked and peeled prawns with potato salad and Marie Rose sauce, shucked oysters with hot sauce dressing, salt and pepper fried fish with Cajun spiced French fries

CHEESE & CHARCUTERIE | \$25.00 per person

A selection of Australian and European cheeses, quince paste, cured meats, crisp breads, olives, sourdough and marinated vegetables

SWEET SHOP | \$17.00 per person

Our Event Coordinators will assist in tailoring your sweet station, choosing sweets that will suit your event theme and colour scheme amongst our chic florals and assorted glass jars

ICE CREAM PARLOUR | \$17.00 per person

Vanilla ice-cream cups soft served by our attendant, garnished by your guests

Sauces: Strawberry, banana, chocolate, caramel

Toppings: Sprinkles, M&M's, marshmallow, Bailey's cream, pistachio chocolate bark, chilli caramel praline, poached fruits



A LITTLE EXTRA?

Go Healthy Station | \$15.00 per person or \$5.00 per item

Fruit smoothie shot
Protein ball
Fresh pressed juice
Fresh fruit

From The Bakery | \$8.00 per item per person

Mushroom and thyme tart or quiche
Smoked bacon and chives tart or quiche
Tomato and onion tart or quiche

Canapés | \$5.00 per item per person

Substantial Items | \$8.00 per item per person

Supper Time Snacks | \$6.00 per person per item

French fries, vinegar salt
Truffled cheese toastie
Mini fried dim sim, chilli sauce

Side Dishes to accompany seated events | \$3.00 per side per person

Roasted chat potatoes, thyme salt flakes
Cumin spiced carrots, crisp chickpeas, star anise
Garden salad, red wine vinaigrette
Green bean salad, wasabi sesame seed, miso

Antipasto Board | \$10.00 or \$15.00 per person (small or large sizes available)

A selection of premium Australian and imported cured meats with marinated artichokes, olives, sourdough, grissini and crisp breads

Cheese Board | \$10.00 or \$15.00 per person (small or large sizes available)

A selection of Artisan Australian and imported cheeses with quince paste, dried fruit, nuts and crisp breads





BEVERAGE PACKAGES

TIER I

Markview Brut Cuvee NV, NSW
Markview Sauvignon Blanc 2015, NSW
Markview Shiraz 2014, NSW

James Boag's Draught
James Boags Premium Light
Soft drinks and juices

TIER II

Select three of the following wines:

Seppelt 'The Drives' NV Pinot Chardonnay, SA
821 South Sauvignon Blanc 2015, South Marlborough, NZ
Seppelt 'The Drives' Chardonnay, 2016, Henty, VIC
T'Gallant 'Cape Schanck' Pinot Noir 2015, Mornington Peninsula, VIC
St Hallets 'Black Clay' Shiraz 2015, Barossa Valley, SA

James Boag's Draught
James Boag's Premium Light
Soft drinks and juices

TIER III

Please select four of the following wines:

Chant du Midi Blanc de Blanc NV, Aude Valley, France
Brokenwood Pinot Gris 2015, Beechworth, VIC
Langmeil 'High Road' Chardonnay 2015, Barossa Valley, SA
Chaffey Bros 'Dufte Punkt' Gewurztraminer, Riesling, Weiber Herold 2015, Eden Valley, SA
Chaffey Bros 'La Resistance' Grenache, Syrah, Mourvedre 2014, Barossa Valley, SA
Opawa Pinot Noir 2014, Marlborough, NZ
Petaluma 'Hundred Line' Cabernet Sauvignon 2010, Coonawarra, SA

James Boag's Draught
James Boag's Premium Light
Your choice of 1 premium beer (see pg. 15 for options)
Soft drinks and juices

TIER IV

Select five of the following wines:

Mumm Cordon Rouge NV, Champagne, France
Heemskerk 'Georg Jensen' Hallmark Cuvee NV, TAS
Henschke 'Little Innes' Pinot Gris 2015, Adelaide Hills, SA
Joseph Chromy Chardonnay 2015, Tamar Valley, TAS
Freycinet Riesling 2013, East Coast, TAS
Last Horizon Pinot Noir 2012, Tamar Valley, TAS
Bowen Estate Shiraz 2014, Coonawarra, SA
Bodega 'Conde Veldemar' Crianza DOC Tempranillo 2011, Rioja, Spain

James Boag's Premium
James Boag's Premium Light
Your choice of 2 premium beers (see pg. 15 for options)
Soft drinks, sparkling mineral water and juices

Tier I

3 Hours | \$34.00 per person
4 Hours | \$43.00 per person
5 Hours | \$52.00 per person

Tier II

3 Hours | \$44.00 per person
4 Hours | \$53.00 per person
5 Hours | \$61.00 per person

Tier III

3 Hours | \$50.00 per person
4 Hours | \$59.00 per person
5 Hours | \$67.00 per person

Tier IV

3 Hours | \$55.00 per person
4 Hours | \$63.00 per person
5 Hours | \$71.00 per person

SOFT DRINK PACKAGES

A selection of soft drinks and juices

3 hours | \$15.00 per person
4 hours | \$20.00 per person
5 hours | \$25.00 per person

Beverages can also be served on a consumption basis, speak to a member of our team today.



A LITTLE EXTRA?

SPIRIT PACKAGES

Smirnoff Vodka, Bullet Bourbon, Gordon's Gin, Bundaberg Rum, Bacardi, Rum & Johnny Walker Red Label Whiskey

1 hour | \$6.00 per person
2 hours | \$9.00 per person
3 hours | \$12.00 per person
4 hours | \$15.00 per person

BEER UPGRADES

\$5.00 per person | select one of the following;

James Squire 150 Lashes Pale Ale, Little Creature Rogers Beer, James Squire Orchard Crush

\$7.00 per person | select one of the following;

Heineken, Kirin, Coopers Pale Ale

COCKTAILS

\$12.00 per person | select one of the following, served on arrival

Mimosa | Champagne, chilled citrus juice, served in a champagne flute

Peach Bellini | Prosecco sparkling wine, peach puree, served in a champagne flute

COCKTAILS

\$18.00 per person | select two of the following, served alternately on arrival

Aperol Spritz | Aperol, sparkling wine, a dash of soda, a zesty orange twist, served in a champagne flute

Mojito | Bacardi, mint, lime, a dash of sugar, topped with a spritz of soda, served in an old fashioned glass

Watermelon and Ginger Mint Punch | Vodka, sparkling wine, watermelon, fresh lime, ginger, mint & lemonade, served in a Tom Collins glass

Pomegranate and Passionfruit Martini | Vodka, passionfruit liqueur, fresh lime & pomegranate juice, served in a martini glass

Spiced Red Wine Punch | Red wine, Cointreau, a heady blend of fragrant spices, fresh orange, served in a wine glass

BEVERAGE CARTS

Whiskey Cart | \$17.00 per person

Johnny Walker Black, Chivas Regal 12 yr old, Glenmorangie Original, Talisker Skye, Bailey's Irish Cream, Baileys of Glenrowan Founder Classic Muscat

*All served in retro crystal decanters with soda and ice as you like it

Pimms Cart | \$15.00 per person

Build your own ultimate cocktail; mason jars of Pimm's No 1 Cup, includes dry ginger and lemonade, fresh mint, lemons, limes, oranges, strawberries, grapes, cucumber sticks



LET US SHOW YOU MORE...

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

03 8609 7272

info@melboureneventsgroup.com.au

www.theparkmelbourne.com.au

