

# WEDDING

# *Packages*





# ABOUT US

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*Welcome to Seasons 5, a premier all-in-one destination for your dream wedding. Choose from our elegant chapel or beautiful gardens to serve as a backdrop to celebrate your love story.*

*Once married, have exclusive use of our Cinnamon Bay restaurant for post-ceremony beverages and then continue the celebrations in our grand ballroom. Our professional staff are here to guide you on your wedding planning journey, we can't wait to be with you every step of the way.*

- All-in-one location for your wedding ceremony, reception and accommodation*
- Stunning chapel, gardens with a gazebo and the grand ballroom for your picture-perfect day.*
- Resort amenities include a day spa, indoor heated swimming pool and gym*
- On-site parking for 300 cars ensures a hassle-free experience for your guests*

# WEDDING CEREMONY

Venue

## Our Chapel

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*Boasting floor to ceiling windows that overlooks the gazebo and private lake on one side and a beautiful olive grove on the other*

## *the details*

- *Venue hire for 1 hour*
- *Capacity up to 120 guests seated*
- *Up to 50 padded chairs*
- *Signing table with white skirting*
- *Easel*
- *Ceremony rehearsal*



# WEDDING CEREMONY

*Venue*

## Our Garden

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*The beautiful lush gardens are the perfect backdrop to say "I do!" complete with a view of the gazebo, private lake and a water feature*

### *the details*

- *Venue hire for 1 hour*
- *Capacity up to 300 guests seated*
- *Up to 50 padded chairs*
- *Signing table with white skirting*
- *Easel*
- *Ceremony rehearsal*



# RECEPTION

Venue

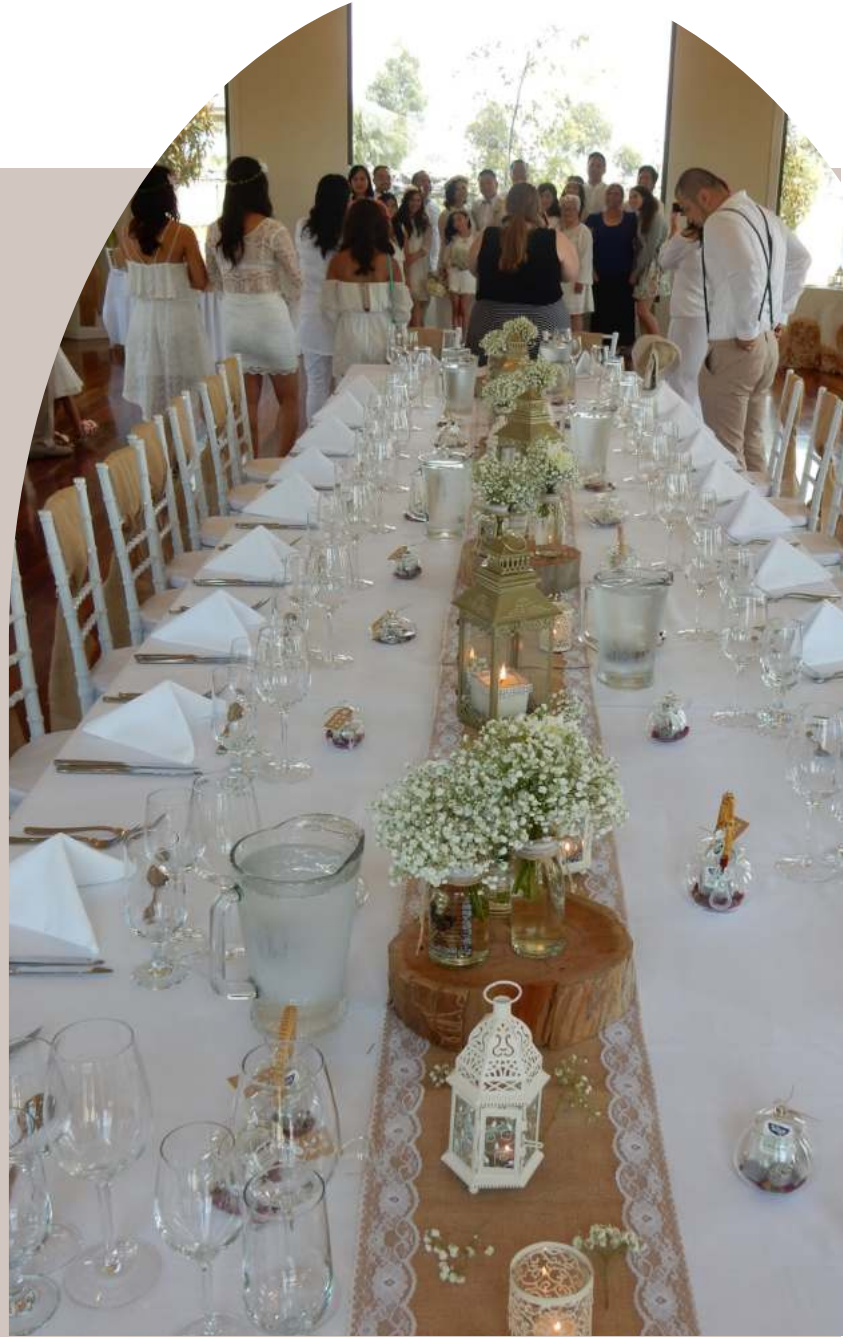
## CHAPEL

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*Our stunning non-denominational chapel can also be transformed into a unique and beautiful space to hold your wedding reception.*

### *the details*

- Hire for a 5 hour duration
- Seated capacity of 70 guests
- Cocktail capacity of 120 guests



# OUR BALLROOMS

*the details*

## CRYSTAL BALLROOM

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- Seated capacity of 100 guests
- Cocktail capacity of 150 guests

## GOLD PALACE BALLROOM

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- Seated capacity of 230 guests
- Cocktail capacity of 300 guests

## CRYSTAL GOLD PALACE BALLROOM

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- Seated capacity of 450 guests
- Cocktail capacity of 500 guests



# OUR PRICE 2024

*the details*

<b>Venue/Days Pricing</b>	<b>Mon-Thu Lunch / Dinner Fri Lunch</b>	<b>Sat - Sun Lunch</b>	<b>Fri &amp; Sun Dinner</b>	<b>Sat Dinner</b>
Lakeview Min Guests 60	Min Spend \$7200 \$120 per person	Min Spend \$7800 \$130 per person	Min Spend \$8400 \$140 per person	Min Spend \$9000 \$150 per person
Crystal Ballroom Min Guests 70	Min Spend \$8400 \$120 per person	Min Spend \$9100 \$130 per person	Min Spend \$9800 \$140 per person	Min Spend \$10500 \$150 per person
Gold Palace Ballroom Min Guests 120	Min Spend \$14400 \$120 per person	Min Spend \$15600 \$130 per person	Min Spend \$16800 \$140 per person	Min Spend \$18000 \$150 per person
Crystal Gold Palace Ballroom Min Guests 200	Min Spend \$24000 \$120 per person	Min Spend \$26000 \$130 per person	Min Spend \$28000 \$140 per person	Min Spend \$30000 \$150 per person

- Minimum spend does not include optional Add-Ons. It includes all Adults and children
- Kids 3-10 years half price
- 10% surcharge for public holidays
- Price for 2025 will be \$10 extra per person

# WEDDING VENUE

## *Inclusions*

### *the details*

- 1 Hour ceremony in our chapel or gazebo*
- 5 Hour venue hire for reception*
- Your choice of Sitdown, Canape, or Buffet*
- 4.5 Hour beverage package*
- 1 Night accommodation for the couple*
- Round tables and chairs*
- White linen and napery*
- Skirted bridal table*
- Cake table and gift table*
- Easel for your guest list*
- Exclusive bridal suite*
- Seasons 5 table centerpieces*
- White chair covers and colored sashes*
- Dance floor up to 6m x 4m*
- Bread and butter*
- Serving of wedding cake on platters*
- Professional function supervisor*
- Onsite parking*





# SIT DOWN

## *Packages*

### *the details*

#### *3 Course Meal*

*Choice of  
Alternating entree and mains  
Single serve dessert  
Your wedding cake is cut and  
served as a platter*



## Entree

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*Chicken, pancetta and sage cannelloni with tomato sauce, served with rocket salad*

*Parma ham-wrapped salmon with frisée lettuce and heirloom beetroot (gf)*

*Curry leaf butter prawns with green chilly chutney and mini poppadums (gf)*

*Sesame-seared tuna with mango salad and chili oil (gf)*

*Slow-cooked spiced chicken breast with carrot and orange puree, served with grilled leeks*

*Braised pork belly with onion puree and fennel salad (gf)*

*Heirloom tomatoes with tempered cauliflower and micro herbs (v, gf)*

*Puy lentil, walnut, carrot and sorrel salad (v, gf)*

*Za'atar-seasoned chicken breast with saffron cauliflower puree, pomegranate and crispy garlic pita*

*Pepper-crusted lamb loin with orange and beetroot salad, muhammara, carrot and micro coriander*

*Gin and citrus-cured kingfish with kalamansi fluid gel, seaweeds & tobiko caviar (gf)*

*Pulled pork, caramelized shallot, charred baby corn, quinoa and coriander salad, smoked chili jam and yuzu dressing (gf)*

*Green tomato fritter with goat's curd, veg risotto, and lemon emulsion (v)*

*Herb-crusted goat cheese, avocado, green bean & apple salad, merlot vinaigrette (v)*

## Mains

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*Confit corn-fed chicken Maryland's with pea puree, Lyonnaise potato and mushroom cream sauce (gf)*

*Parmesan & herb-cruste chicken kiev with spaghetti alla checca & asparagus*

*Grilled beef fillet, saute mushrooms, broccoli and a roasted garlic mash with red wine jus (gf)*

*Xo sauce crusted barramundi with crushed kipfler, spinach and feta cheese (gf)*

*Balsamic and tamarind marinated beef sirloin with paprika potatoes, green beans and a shiraz jus (gf)*

*Grilled seasonal fish, chorizo and butter beans stew with crumbed artichokes*

*Mushroom pithivier with a roasted pumpkin and goat's cheese salad (v)*

*Roasted chicken marinated in preserved lemon, smoked paprika & cumin with asparagus, braised lentil salad & tarragon salsa Verde*

*Smoked slow roast beef sirloin, caramelized Parisienne potatoes and garlic, thyme roast carrots and Swiss brown mushrooms, leek tartlet and merlot jus*

*Braised beef short ribs, smoked onion puree, colcannon mash, speck & and pearl onions, mustard sauce (gf)*

*Pan-seared silver dory fillets, carrot and anise oil, pommes mousseline, carrot crisps, broad beans (gf)*

*Sage and garlic marinated lamb shanks, with honey glazed carrot and broccoli with a red wine jus (gf)*

*Orecchiette pasta with tomato sugo, red pimentos and spinach (v)*

*Tunisian chickpea stew with carrots, turmeric, yoghurt and harissa paste (v)*

*Seated Menu*

## Dessert

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*Chocolate mousse, oreo soil, mandarin segments, and mandarin gel*

*White chocolate pannacotta with strawberry jelly and macerated fruits (gf)*

*Cardamom and jaggery rice pudding with mango puree and exotic fruits (gf)*

*Chocolate raspberry crunch with praline dust and edible flowers*

*Lemon curd tartlet with berry coulis and berry sorbet*

*White chocolate and baileys panna cotta with berry compote (gf)*

*Chocolate sponge with dark and white chocolate mousse, coated with a gold marbled chocolate glaze*

*Sticky date pudding with butterscotch sauce*

## Kids

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*Two course meal & juice for children aged 3 - 10 years*

### *Mains*

*Chicken nuggets, chips and salad*

*Penne pasta in Napoli (v) or Bolognese sauce*

*Fish, chips and salad*

### *Dessert*

*Vanilla or chocolate ice cream*

*Fruit salad*

# BUFFET

## *Packages*

### *the details*

*Choice of*

*two meats,  
one seafood,  
two vegetables,  
two salads,  
one rice,  
one dessert,  
bread and butter  
your wedding cake is cut &  
served as a platter*



## Meat

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*Mustard roasted beef sirloin on a bed of grilled onions and leeks (gf)*

*Roasted beef silverside with shallot and red wine sauce (gf)*

*Beef bourguignon caramelised pearl onions and speck (gf)*

*Citrus marinated chicken with coconut and lime sauce (gf)*

*Tamarind marinated chicken breast with lentil fondue (gf)*

*Southern-style fried chicken with chipotle mayo*

*Garlic and rosemary roasted leg of lamb (gf)*

*Lamb kofta with tabouleh and yoghurt*

*Lamb sausage with caramelised onion*

*Homemade smokey BBQ pork ribs (gf)*

*Jerk spiced pork loin (gf)*

*Pork and veal meatballs with tangy tomato sauce*

## Seafood

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*Sesame-cruste salmon with snow peas and white wine sauce (gf)*

*Moroccan spiced barramundi with a chickpea stew (gf)*

## Vegetables

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*Roasted seasonal veg (gf)*

*Chargrill corn on the cob (gf)*

*Roasted chat potatoes with garlic and thyme (gf)*

*Creamy parmesan polenta with veg ragu (gf)*

*Baked potatoes with sour cream and chives (gf)*

*Steamed vegetable (gf)*

## Salad

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*Rocket, walnut, pear & parmesan salad (v, gf)*

*Summer salad (gf)*

*Greek salad (gf)*

*Potato, corn & green onion salad (gf)*

*Pasta salad (gf)*

*Cauliflower, carrot & lentil salad (gf)*

*Asian coleslaw (gf)*

## Rice

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*Pilaf rice (gf)*

*Steamed rice (gf)*

*Nasi goreng (gf)*

*Veg fried rice (gf)*

## Dessert

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*Chocolate mud cake with chantilly cream*

*Mini eclairs*

*Petite four tartlets*

# CANAPE

## *Packages*

### *the details*

*Your choice of*

*four hot  
four cold  
two substantial*

*your wedding cake is cut and  
served as a platter*



## Cold Canapes

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*Goat cheese with baby beet and balsamic glaze*

*Smoked salmon with herbed cream cheese on dill butter toast*

*Chargrill vegetable bruschetta (v)*

*Chilled watermelon, tender coconut and mint shot (gf, v)*

*Chicken liver pate and caramelised onion mini tarts*

*Rice paper rolls (v, gf)*

*Chickpeas, green mango and masala onion mini pap pads (gf)*

*Crab, cucumber and tomato with charred corn puree (gf)*

*Spiced prawns with kachumber, coriander mayo (gf)*

*Crispy Lebanese bread with eggplant and pomegranate (v)*

## Hot Canapes

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*Arancini balls (v)*

*House marinated Chicken tenderloin skewers (gf)*

*Prawn and chorizo skewers (gf)*

*Chicken lollipops (gf)*

*Selection of Mini pies*

*Southern fried chicken strips*

*Salmon and prawn bites*

*Crispy cream cheese, parmesan and jalapeno bites (v)*

*Mini burgers*

*Mushroom and red onion jam with polenta bites (gf)*

*Veg curry puffs (v)*

## Substantial Canapes

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*Butter chicken with cumin and green peas pilaf rice (gf)*

*Chicken burritos*

*Fish and chips with tartare sauce*

*Open Philly steak sandwich with smoked cheddar*

*Chili and salt-rubbed braised pork belly with rice noodles and a coriander sauce (gf)*

*Meatballs with spiced lentil and tomato sauce*

*Crispy salt and pepper squids with Asian salad and lemon mayo*

*Seafood paella (gf)*



# BEVERAGE

## *Packages*

### *the details*

*Choice of*

*two beers  
four wines including sparkling  
soft drinks & juice  
tea & coffee station*

*Spirits can be purchased at  
the bar price*



## Beers

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*Carlton Draught*

*Great Northern*

*Heineken*

*Corona*

## Wine

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*Red*

*Cracker Jack Shiraz*

*Raven Park Cabernet Sauvignon*

*Kangaroo Creek Pinot Noir*

*White*

*Sparkling White*

*Moscato*

*Kingsdale Sav Blanc*

## Spirits

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*Black Label Whiskey*

*Jack Daniel*

*Jim Beam*

*Bombay Sapphire Gin*

*Absolut Vodka*

*Drinks Menu*

# POST CEREMONY

## *Celebrations*

### RESTAURANT & BAR

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*Our gracious foyer is the perfect place for your guests to enjoy drinks and finger food while you have your photographs taken*

*You may also wish to have your guests wait in style and comfort in our Cinnamon Bay Restaurant before your grand entrance to the Ballroom*

### *the details*

- *Up to 2 hours duration*
- *Beer, wine and soft drinks*
- *Chef's selection of finger food*
- *DJ booth to play your songs*

*\$25 per person*



# ACCOMMODATION

*Stay at venue*

## CHOICE HOTEL

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*Make your special day even more convenient for your guests! Seasons5 offers comfortable accommodation with 38 villas, a fully-equipped gym, and an indoor heated swimming pool. Enhance the experience with an option for breakfast at our on-site restaurant the next day. Ensure your wedding celebration is seamless and memorable for everyone involved*

*the details*

- Queen vila \$180 per night
- Spa villa \$220 per night
- Family villa \$400 per night



# DAY SPA

## *Unique Event Enhancements*

### DAY SPA

*Pamper your wedding guests with our diverse spa treatments, offering a range of indulgent experiences. Alternatively, transform your pre-wedding celebration into an unforgettable Hens Night at our luxurious day spa. Elevate the joy of your special moments with relaxation and rejuvenation*

### OTHER ADD ONS

- *Antipasto platter*
- *Cheese platter*
- *Sparkling Wine*

*talk to our function staff for pricing*



# OUR VENUE

# Photos



LET'S CHAT

Contact us

## CONTACT US

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*We are delighted to support you with any inquiries, concepts, or aspirations you may have for your wedding day.*

*Feel free to reach out to our experienced events team for a tour of our venue. Let's explore the possibilities of making your dream wedding a reality at Seasons5.*

*We are eager to be your hosts and look forward to the opportunity*



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