



WEDDINGS AT *Capri*
CELEBRATIONS,
EVENTS & CATERING

NEW BEGINNINGS

As you begin your exciting new adventure as husband and wife, begin it with Capri.

We are excited about our new beginnings too.

Capri is now located at 258 Pakington Street, in the heart of Geelong's cosmopolitan mecca. Our new venue has been lovingly restored and renovated. It now combines classic heritage features, including beautiful stain glass windows and ornate ceiling roses, with stunning contemporary styling and elegance.

We've combined our new venue with our renowned Capri hospitality. Capri have been creating beautiful weddings since 1990. We understand the detail needed to create the most memorable day in your life. Our experienced, friendly and professional team look forward to showing you our beautiful venue, discussing our new, delicious menu and tailoring a memorable celebration for both you and your guests.



ROOM TO CELEBRATE

THE BERKLEY ROOM

Perfect for a more intimate wedding. The welcoming Berkley Room offers classic architectural features and contemporary, stylish furnishings. It is the perfect backdrop for you to add your own individual touch.

The Berkley Room accommodates up to 80 guests banquet style or up to 150 guests cocktail style.

THE BALLROOM

Before entering the Ballroom your guests can enjoy pre-dinner drinks on the spacious terrace or relax in our intimate alfresco garden area. If the weather is chilly, a roaring fire welcomes your guest in our elegant foyer. Indulge in our delicious array of canapés before entering the impressive Ballroom.

The Ballroom is a refined, classic room combining ornate ceiling roses and herringbone parquet flooring with stunning contemporary styling and elegance.

The generous dance floor will see your guests dancing all night long.

Our Ballroom accommodates up to 200 guests banquet style or up to 300 guests cocktail style.

THE GRAND BALLROOM

Alternatively, the partition between the Ballroom and The Berkley Room can be removed to create a Grand Ballroom.

Generously proportioned, for the most monumental occasions, the Grand Ballroom accommodates up to 300 guests banquet style or up to 400 guests for a cocktail style.



ALL INCLUDED

- Bridal retreat with private food and beverage service prior to your reception
- Styling: Table centerpieces of roses and tea light candles
- Personalised menus
- Guest board and easle
- Tables set with crisp white linen
- Elevated seating for the bridal table, if desired
- Gift table
- Cake table
- Cake knife, toasting glasses for Bride and Groom
- Cutting and serving of your wedding cake
- In-ceiling audio visual system
- Lectern and cordless microphone (on request)
- Playlist capacity
- Onsite parking

FOOD GLORIOUS FOOD

Generous portions, delicious dishes prepared by our executive chef, who trained in London and Europe. Chef prides himself on selecting the freshest, local produce.

THREE COURSE SIT-DOWN (5 hour duration)

- Celebratory canapés
- Alternate entrée, main and dessert
- Salad platter to share
- Your selection of two side dishes
- Complimentary cutting and serving of the wedding cake on platters
- Classic Beverage Selection: Australian sparkling, De Bortoli Cabernet Sauvignon, De Bortoli Sauvignon Blanc, Peroni beer, soft drink, tea and coffee, served for 5 hours

\$130 per guest

FIVE COURSE SIT-DOWN (6 hour duration)

- Celebratory canapés
- Alternate entrée, pasta, main and dessert
- Salad platter to share
- Your selection of two side dishes
- Fruit and cheese board
- Complimentary cutting and serving of the wedding cake on platters
- Classic Beverage Selection: Australian sparkling, De Bortoli Cabernet Sauvignon, De Bortoli Sauvignon Blanc, Peroni beer, soft drink, tea and coffee, served for 6 hours

\$145 per guest

MORE PLEASE, SIR

ANTIPASTO (\$6 per person)

San Daniele prosciutto, chargrilled vegetables, marinated olives, bocconcini, white anchovies cured meats & crisp bread

CHEESEBOARD (\$7.5 per person)

Chef's selection of Artisan cheese, quince paste, candied walnuts, fresh apple & crisp bread

MORE TIME

\$10 per person for each additional hour, concluding no later than 11:30pm

TAILORED BEVERAGE SELECTION

Your choice of beverages. Cost based on your preferences.

SEASONAL SAMPLE MENU

Our menu changes with the seasons and is individually tailored to the preferences of the Bride and Groom. Your menu selections will be confirmed closer to your wedding day.

Here are some examples of menu selections we offer, depending upon what is local, fresh and in season:

ENTRÉE

Cold smoked salmon tarator, citrus salad and balsamic glaze

Lamb back strap, quinoa tabouli and labneh

Chicken galantine, herb salad and vinaigrette

Porcini and pea risotto, Grana Padano

Calamari fritti, cucumber and fennel salad, citrus dressing

Antipasto Platter

PASTA

Ricotta and roast pumpkin raviolo, beurre blanc sauce

Ricotta gnocchi, sage and burnt butter sauce

Roasted vegetable and feta lasagne

Traditional lasagne

MAIN

Chicken breast with brie, prosciutto, slow roasted tomato and mustard-cream reduction

Eye fillet, goats cheese stuffed mushroom, sautéed greens and red wine jus

Sesame coated tuna, nicoise salad, salsa verde

Atlantic salmon, rosemary and garlic smashed potatoes and salsa verde

Chargrilled pork rib-eye, creamy mash, braised apple and red cabbage, pork and pear jus (extra \$4 per person)

Confit duck, white bean cassoulet and cherry jus

SIDES

Caprese salad heirloom tomatoes, buffalo mozzarella, basil, olive oil

Roasted chat potatoes, sea salt, garlic and rosemary

Green beans, almonds and citrus dressing

Baby carrots, cumin and honey

DESSERT

Vanilla bean panna cotta, blood orange sorbet and chocolate soil

Raspberry mousse, vanilla bean ice cream and almond biscotti

Cinnamon and star anise poached pear, white chocolate ganache and biscuit crumb

Tiramisu, coffee custard and raspberry compote

Baked cheesecake, raspberry mirror, lime pearls, chocolate crumb and ice cream

Apple and rhubarb crumble tart, mascarpone cream



YOUR QUESTIONS ANSWERED

Can we see the venue?

Yes, please visit us. You will be warmly welcomed to our beautiful venue. To make a time to visit us, please contact us on 03 5272 2445.

Can we have photos at your venue?

Yes, we'd love for your photographer to capture your beautiful memories in our garden, on our terrace or within our stunning venue. Your photographer is welcome to a pre-wedding site visit to select the best locations.

We have children coming to our wedding. What are the costs per child?

We are a family business, and we firmly believe children are at the heart of all families. We warmly welcome children at Carpi. Our children's menu provides all the favorites we know kids love to eat. All children's meals include soft drink and fruit juice:

Guests under 12 years of age: \$40 per child

Guests between 12-17 years of age: Full adult meal and soft drink, \$10 less than adult cost

We have a number of high-chairs available, upon request. Our restrooms are equipped with change tables.

Can you provide a meal to our band members?

Yes. Entertainers and suppliers will be served a full guest meal with drinks: \$80 per person.

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