



MUSEUMSPACES

Presenting the Pumping Station at Scienceworks and the Immigration Museum – perfect for your special celebration. These unique venues, steeped in Victorian history provide the perfect backdrop for the ultimate soirée.

Museum Spaces understands the sense of occasion and the finesse involved in executing the perfect wedding celebration. Dedicated in nature, our team of event professionals will guide you down the aisle every step of the way.

Your Perfect Day

The Pumping Station, Scienceworks
Immigration Museum
Weddings

—
museumspaces@museum.vic.gov.au
museumspaces.com.au
03 9270 5051



Cocktail Reception

Selection of eight Canapés, two Substantial Canapés and two Dessert Canapés.

Canapés

Prawn & Asian herb rice paper rolls with black vinegar dressing

Sweet potato spring roll (GF, Vegan)

Flaky three cheese cigars with harissa yoghurt, pistachio, pomegranate (V)

Spiced lamb & pine nut cigars with pomegranate molasses, minted yoghurt

Open salmon tart with Asian herbs, crème fraiche

Peking duck crepes with cucumber, spring onion, hoi sin

Crispy five spiced calamari with chilli, mint, nuoc cham

Black Angus mini burgers with emmental, mustard, tomato relish

Korean fried popcorn chicken with chipotle mayo

Mushroom & parmesan crumbed risotto with garlic aioli (V)

Tempura prawns with mixed vegetable, wasabi mayonnaise

Pork & fennel sausage rolls with spicy relish

Substantial Canapés

Crispy fried flathead goujons with shoe string fries, tartare

Pasta Bolognese with shaved parmesan, basil

Pulled pork brioche with mint, lime aioli

Nachos with zesty guacamole, cucumber salsa

Potato & ricotta gnocchi with wild mushrooms, crispy parmesan

Dessert Canapés

Baklava “lady fingers” with honey, pistachios

Italian custard cannoli

Mini raspberry donuts with cinnamon sugar

Chocolate profiteroles

To Finish

Freshly brewed coffee, selection of teas, accompanied by your wedding cake served on platters.

5-Hour Beverage Package, inclusive of

Sparkling

Lorimer Chardonnay Pinot Noir

White Wine – choice of one

De Bortoli Willowglen Sauvignon Blanc

La Bossa Pinot Grigio

Red Wine – choice of one

De Bortoli Willowglen Shiraz Cabernet

La Bossa Merlot

Beer

Cascade Premium Light

Peroni Nastro Azzurro

Soft drinks, Orange Juice, Mineral Water

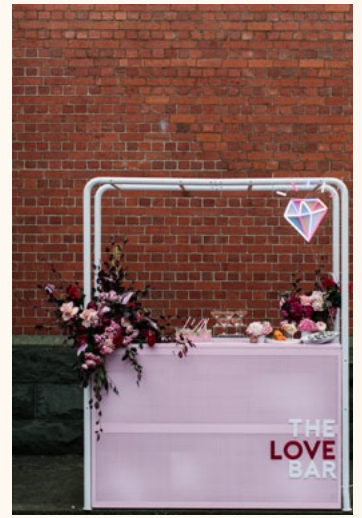
Styling Inclusions

Round ottomans, with matching cocktail furniture

Styled bar, florals and tealight candles

Cake table, set with cake knife and Champagne flutes for toasting

\$160 per person, minimum 120 Guests



Seated Lunch or Dinner

Canapes on Arrival

Chef's Selection of three per person

Freshly baked bread rolls & butter

Set Entrée

Choice of one option

Citrus oil poached Tasmanian salmon with fennel salad, orange & shaved radish

Char grilled king prawns with celeriac remoulade, citrus infused Beurre blanc, Yarra Valley salmon roe

Lamb cutlet with hummus, sautéed cauliflower

Chef's seasonal Terrine with soused vegetables

Crispy duck with red curry, pumpkin puree, frisee, apple, crème fraiche

Goat's cheese with red pepper, black olive tart, endive salad (V)

Alternating Main Course

Choice of two options

Char grilled chicken breast with sage burnt butter, pumpkin risotto

Black Angus beef sirloin with bacon & chive crush potato, red wine jus

Tasmanian salmon with crushed potato, roasted cauliflower

Roasted barramundi fillet with spicy red pepper, chorizo, black olive

Duck leg ragu with thyme, roasted garlic, confit potato, roasted baby carrots

Grilled polenta with oven dried tomato & wild mushroom fricassée, basil, mint & parsley pesto, shaved pecorino

All mains served with seasonal garden salad

Set Dessert

Choice of one option

Lemon curd trifle strawberry, custard & meringue

Warm sticky date pudding with caramel sauce, vanilla ice-cream

Pear & apple cobbler with vanilla buttermilk custard

Vanilla bean panna cotta with passionfruit jelly, strawberries, baby basil

Decadent chocolate haven with fresh cream, raspberry coulis (GF)

New York cheesecake with berry compote

To Finish

Freshly brewed coffee and a selection of teas, accompanied by your wedding cake served on platters.

5 Hour beverage package inclusive of Sparkling

Lorimer Chardonnay Pinot Noir

White Wine – choice of one

De Bortoli Willowglen Sauvignon Blanc

La Bossa Pinot Grigio

Red Wine – choice of one

De Bortoli Willowglen Shiraz Cabernet

La Bossa Merlot

Beer

Cascade Premium Light

Peroni Nastro Azzurro

Soft drinks, Orange Juice, Mineral Water

Styling Inclusions

Your choice of vintage centrepieces with ivory candles from our selection

White clothed round dining tables with silver underlays, white linen napkins, personalised menus and tealight candles.

Cake table set with cake knife and Champagne flutes for toasting.

\$180 per person, minimum 120 Guests



Additional Menu Upgrades

Food

Canapés each
\$5 per person

Substantial Canapés each
\$8 per person

Alternating Entrée or Dessert each
\$6.00 per person

Side Dish shared per table
\$6.00 per person

Antipasto Platters shared per table
\$10.00 per person

Chef's Cheese Board shared per table
\$10.50 per person

Late Night Snacks
From \$8.50 per person

Beverages

Selection of cocktails
From \$15.00 per person

Basic Spirits Package
Absolut Vodka, Plymouth Gin,
Chivas Regal 12 years, Jack Daniels,
Bacardi Rum
\$18.00 per person

Spirits on Consumption
Spirits are charged on consumption
by the bottle and are served from
behind the bar.

Consumption prices on application

Catering

We are currently undergoing a catering tender process at Scienceworks, Pumping Station and Immigration Museum. The tender process is designed to ensure that all guests visiting our venues experience food and beverage to the highest standards, with an experienced, creative and respected caterer.

For all events confirmed prior to 31 August 2018, event pricing and catering obligations will be honoured for your event as per your contract with Museum Spaces with the appointed caterer. Catering requirements including menu and beverage selections will be confirmed with the newly appointed caterer from the 1 September 2018.

AV & Lighting

Museum Spaces Technical Ops are the preferred venue AV suppliers. Your wedding package includes an on-site AV technician for the duration of your event, along with in-house festoon lighting for the Pumping Station.

Should you wish to arrange any additional audio visual or special effect lighting – such as dance floor lighting, band lighting, DJ sound system, floral rigging, etc. – please make contact with Museum Spaces Technical Ops for a quote.

Security

Security is required for all Weddings at both the Immigration Museum and the Pumping Station. Guards are included in all Wedding Packages. Your Event Coordinator will be able to advise you further on times booked.

Event Coordinator

With your special day in the expert hands of our dedicated planner, every detail is taken care of, leaving you to enjoy your magical day. On the day of your Wedding an Event Coordinator will be on site to assist you from the moment you arrive.



Capacity

Immigration Museum

Atrium

Dinner and Dancing 60
Cocktail 130
Ceremony 80

Atrium — Courtyard

Dinner and Dancing 200
Cocktail 750
Ceremony 180

Grand Foyer

Ceremony 100

Long Room

Dinner and Dancing 130
Cocktail 250

Scienceworks

The Pumping Station — Boiler House

Dinner and Dancing 220
Cocktail 450
Ceremony 200

The Pumping Station — Engine Room

Dinner and Dancing 80
Cocktail 200
Ceremony 150

Melbourne Planetarium — Foyer Room

Dinner and Dancing 100
Cocktail 250
Ceremony 100

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**Surcharges applicable for Sundays, New Year's Eve and Public Holidays.*

**Menus subject to change.
Final selections will be confirmed with the appointed caterer closer to the event date.*