



BRIGHTON
BEACH
HOTEL
EST. 1843

WEDDING PACKAGE

4 The Esplanade, Brighton, VIC 3186 P: (03) 9592 3555
E: brightonbeachhotelfunctions@alhgroup.com.au



WELCOME TO BRIGHTON BEACH HOTEL

Congratulations on your engagement!

One of the most important decisions you will make when planning your wedding is the location. With golden sandy beaches right on our doorstep, Brighton Beach Hotel is one of Melbourne's best situated wedding venues.

Our dedicated Wedding Coordinator can assist with all your planning needs and will work with you to ensure your wedding dreams become a reality.

Make an appointment with us today for a private tour and consultation.

WE HAVE EVERYTHING
COVERED TO ENSURE
YOUR SPECIAL DAY IS
ONE TO REMEMBER.

YOUR HAPPILY EVER
AFTER STARTS HERE.

THE BAYVIEW ROOM



Located on the first floor, The Bayview Room boasts panoramic views of Port Phillip Bay and Melbourne's city skyline. With a private bridal suite for you and your party, adjoining room for your ceremony or for guests to gather for pre-dinner drinks and canapes, and an outdoor terrace, this room is perfect for up to 150 guests seated or 250 guests cocktail.

HIRE INCLUDES FULL EVENT PLANNING AND COORDINATION BY OUR PROFESSIONAL STAFF, LARGE CYLINDER GLASS VASE CENTERPIECES WITH FLOATING CANDLES ON MIRROR BASES & WHITE OR BLACK LINEN TABLE SETTINGS

SPEAK TO OUR FUNCTION MANAGER ABOUT CEREMONY OPTIONS INCLUDING ON-SITE, GREEN POINT PARK AND ON BRIGHTON BEACH

THE ALL-INCLUSIVE PACKAGE

\$115 PP - INCLUDES CANAPES ON ARRIVAL, 3 COURSE ALTERNATE DROP MENU, 5 HR SILVER BEVERAGE PACKAGE WITH TEA & COFFEE, CHAIR COVERS, CHOICE OF SASH

ENTREE

Pumpkin and parmesan arancini, truffle aioli, pistachio dukkah, micro salad (v)

Char-grilled harissa chicken salad, pearl couscous, orange peel, currants, toasted pepita seeds, creme fraiche, lime and pine nut dressing

Moroccan lamb served medium with mint and pea puree, confit garlic truffle pommes, shallot balsamic glaze (vlg)

Grilled calamari salad, citrus parsley puree, pickled fennel, orange, watercress and fresh lime (vlg)

Herb crusted duck leg, cauliflower puree, spiced blueberry compote, pistachio dukkah, watercress salad (vlg)

Roasted medley of beetroots, char-grilled greens, mint, candied walnuts, pumpkin hummus meringues (v, vlg, veo)

MAIN

250gm porterhouse char-grilled to medium, potato gratin topped with mozzarella, buttered dutch baby carrots, watercress, seeded mustard red wine jus (vlg)

Sous vide lamb loin, truffle pommes, wilted baby spinach, pistachio dukkah, rosemary red wine reduction (vlg)

Crispy skin salmon fillet, thyme turmeric roasted kipfler potatoes, citrus creamy spring onion puree (vlg)

Char-grilled harissa maryland chicken, roasted pumpkin, goats cheese mousse, micro salad, red wine reduction (vlg)

Crispy skin barramundi fillet, purple congo potatoes, sauteed bok choy, beurre blanc sauce (vlg)

Roasted purple congo risotto, pumpkin, green peas, shaved parmesan, truffle oil (v, veo)

DESSERT

Baked vanilla cheesecake, berry infused whipped cream, macadamia nut praline

Chocolate mousse, housemade honeycomb, chocolate soil, berries

Classic tiramisu with coffee cream and fresh strawberries

Housemade lemon tarts, Italian meringue, berry coulis and fresh berries

Carrot cake with petite nuts and seeds, whipped cream, strawberries

Mini pavlova, fresh cream, seasonal fruits (vlg)

Menus are served on a 50/50 basis.

(v) vegetarian, (vlg) very-low gluten, (veo) vegan option. Dietary can be catered for with prior notice.
Please note that due to seasonality some items or accompaniments may be substituted.

COCKTAIL WEDDING MENU

\$50 PP - INCLUDES 5 HOUR EVENT DURATION, YOUR CHOICE OF 10 CANAPES SERVED OVER TWO HOURS, YOUR WEDDING CAKE CUT AND SERVED ON PLATTERS, TEA & COFFEE STATION.

COLD CANAPE SELECTIONS

- Tomato, basil and goats cheese bruschetta (v, vlgo)
- Vegetarian rice paper rolls with soy and chilli dipping sauce (v, vlg)
- Smoked salmon roulades with chervil aioli (vlg)
- Paprika corn fritters with smashed avocado (vlgo)
- Roasted rolled beef pinwheels, paprika cream cheese (vlg)
- Roasted sweet potato wheel, onion jam, cauliflower rice (v, ve, vlg)

HOT CANAPE SELECTIONS

- Coconut katifi prawns with lime aioli
- Sweet potato and cashew empanadas with smokey tomato relish (v)
- Quesadilla filled with pico de gayo (v, veo, vlgo)
- Peking duck spring rolls, hoisin, sweet chilli sauce
- Housemade sausage rolls with smokey tomato relish
- Vegetable cigar spring rolls with sweet chilli sauce (v)
- Gourmet assorted pies, tomato relish
- Pumpkin and parmesan arancini, truffle aioli (v)
- Vegetable samosas with sweet and sour dipping sauce (ve)

SUBSTANTIALS - \$5PP PER ITEM

- Southern fried chicken skewers, ranch dipping sauce
- Beef sliders, aioli, onion jam
- Southern fried chicken sliders, crispy slaw, aioli
- Calamari boxes, aioli, lemon
- Lightly battered fish and chips, tartare, lemon
- Sweet potato and chickpea curry, steamed rice, raita (v, veo)

DESSERT CANAPES AVAILABLE FROM \$3PP PER ITEM

5 HOUR BEVERAGE PACKAGES AVAILABLE FROM \$55PP

BEVERAGE PACKAGES

SILVER BEVERAGE PACKAGE

T'Gallant Sparkling, Mornington Peninsula, VIC

Franklin Tate Estate Semillon Sauvignon Blanc, Margaret River, WA

Scotchmans Hill "The Hill" Chardonnay, Geelong, VIC

Seppelt "Great Entertainer" Shiraz, The Grampians, VIC

Heavy and light tap beers

Assorted soft drinks & juices

GOLD BEVERAGE PACKAGE

Upgrade to gold package for an additional \$10pp

Chandon NV Brut, Yarra Valley, VIC

Fifth Leg Semillon Sauvignon Blanc, Margaret River, WA

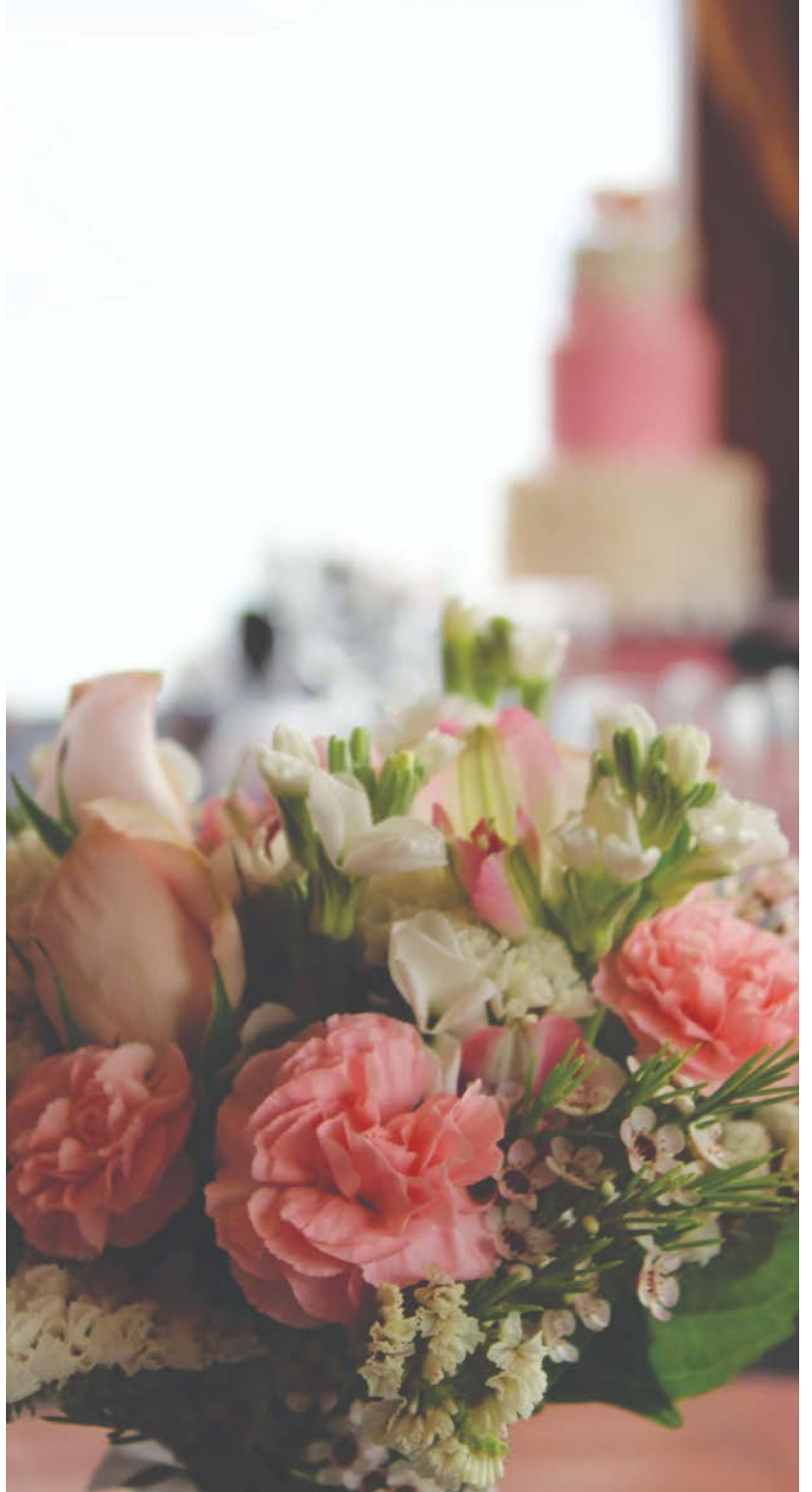
St Huberts "The Stag" Chardonnay, Yarra Valley, VIC

Little Yering Pinot Noir, Yarra Valley, VIC

Tyrrells Rufus Stone Shiraz, Heathcote, VIC

Heavy and light tap beers

Assorted soft drinks & juices



OPTIONAL EXTRAS

CHAIR COVER AND SASH FOR COCKTAIL WEDDINGS

\$5.50 PER CHAIR

MIRROR CENTREPIECE

\$15 PER TABLE

SIDE DISHES

\$15 PER TABLE

ANTIPASTO PLATTERS

\$10 PER PERSON

AUSTRALIAN CHEESE AND FRUIT PLATTER

\$9 PER PERSON

KIDS MAIN, ICE-CREAM AND SOFT DRINKS

\$40 PER CHILD

CONTRACTORS MEALS

\$30 (incls soft drinks)

4 COURSE, BEVERAGE ON CONSUMPTION

\$75 PER PERSON



TERMS & CONDITIONS

CONFIRMATION OF BOOKING

A tentative reservation will be held for a period of seven (7) days. Once this time has lapsed the venue reserves the right to release the tentative reservation. A booking is considered confirmed upon receipt of this signed terms and conditions, completed booking form and full deposit payment. A deposit of \$1000 is required as confirmation. We accept EFTPOS, cash and all major credit cards.

FINAL DETAILS & PAYMENT

The venue requires all food and beverage selections in to be provided twenty eight (28) days prior to the event, along with tentative guest numbers, food service times and other specifics relating to your event. Final guest numbers are then required fourteen (14) days prior to your event, and this will number will form the basis of your final charging. All catering and all costs relating to beverage packages must be paid upon confirmation of final numbers. There are no refunds given should your guest numbers decrease after this time. Drinks tabs are payable at the conclusion of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by the venue staff until the conclusion of your event.

CANCELLATION

Cancelling a function after a deposit has been paid can only be done by consulting directly with the Venue Manager and only by the person who paid the initial deposit. Any cancellation made within a period of eight (8) weeks of the date of the function will forfeit the deposit. Any cancellations made within four (4) weeks of the function will forfeit the full value of the function plus any costs associated with third party hire (eg DJ, balloons etc). If the venue feels that any function / event will affect the smooth running of the the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

MENUS

Please note menus, prices, wine vintages and ingredients are subject to change due to seasonality and availability and may differ after making your booking. Due to the nature of restaurant meal preparation and possible cross-contamination, we are unable to guarantee the absence of allergens in menu items.

SIGNAGE, DECORATIONS, EXTERNAL SUPPLIERS

Any additional equipment / entertainment / decorations or props required, other than those supplied / recommended by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape. The venue must approve any and all equipment and decorations, and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

MINORS & ADDITIONAL SECURITY

Minors are only permitted on the premises in the company of their parent or guardian. Minors are to remain in the room reserved and are to be supervised all all times whilst within the venue, including whilst using facilities such as stairwells, foyers and public restrooms. Particular functions eg 21st birthdays may require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding.

DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the function. In the event of fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

FUNCTION CONDUCT, CLIENT RESPONSIBILITY

It is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

I CAN CONFIRM THAT I _____

HAVE READ & UNDERSTOOD THE ABOVE TERMS & CONDITIONS AND AGREE TO COMPLY

SIGNED _____ DATE _____

BOOKING CONFIRMATION FORM

CONTACT NAMES:

ADDRESS:

CONTACT MOBILE:

CONTACT EMAIL:

DAY / DATE OF FUNCTION:

START / FINISH TIME:

GUEST NUMBERS:

STYLE (SEATED or COCKTAIL):

CEREMONY LOCATION:

A \$1000 deposit is required to secure your function booking, to accompany this form and a signed copy of the terms and conditions. We accept payment via cash, EFTPOS and all major credit cards, and payment can be made in person at the venue or over the phone.

OFFICE USE ONLY -

SIPOS #: _____

DATE OF PAYMENT: _____