

THE BRIGHTON SAVOY

WEDDINGS & EVENTS



THE BRIGHTON SAVOY

Available for viewing every Saturday and Sunday from 12noon - 5.00pm, no appointment necessary. Call us to arrange viewing at other times.

150 Esplanade Brighton, VIC 3186, Australia

+61 3 9592 8233

events@brightonsavoy.com.au

brightonsavoy.com.au



YOUR WEDDING IS OUR FAMILY'S STORY

As a family owned business for over 50 years, The Lee Family love to share in your story and celebrate your wedding day.

The Brighton Savoy offers you:

- A venue located on the beach in Brighton only 12km from the CBD.
- An Award-winning Hotel Reception venue.
- Modern international cuisine catering for weddings and events from 30 - 220 guests.
- Reception and ceremony packages or beach ceremony locations.
- Free onsite venue parking for guests.
- Spectacular beach and sunset wedding photo opportunities.
- Wedding night and guest accommodation.
- An events team available seven days a week to assist you from your initial inquiry to presenting you with the key to your honeymoon suite at the conclusion of your special day.

WEDDING RECEPTION PACKAGE

ON ARRIVAL

- Hot and Cold Savouries
- De Bortoli Willowglen Sem. Sauvignon Blanc
- De Bortoli Willowglen Shiraz Cabernet
- De Bortoli Willowglen Sparkling Brut
- Carlton Draught and Cascade Premium Light
- Soft Drinks and Iced water

THREE COURSE DINNER

- Entrée
- Main Course (select two)
- Dessert (select two)
- Coffee and tea

BEVERAGES DURING DINNER

- De Bortoli Willowglen Sem. Sauvignon Blanc
- De Bortoli Willowglen Shiraz Cabernet
- De Bortoli Willowglen Sparkling Brut
- Carlton Draught and Cascade Premium Light
- Soft Drinks and Iced water

ALSO PROVIDED

- Host to overview your function and act as a Master of Ceremonies (M.C) if required.
- Elevated and decorated bridal table.
- Guest table centrepieces on round mirror, surrounded by tea light candles.
- Central silk floral arrangement on bridal table.
- White linen serviettes.
- The cutting and serving of your wedding cake on platters - one per table.
- Honeymoon Suit Package
Including a Deluxe Seaview Suite with breakfast for two and a bottle of De Bortoli Willowglen Sparkling Brut.



WEDDING & CEREMONY PACKAGE

5.00PM - WEDDING CEREMONY (30 MINS)

- Host to assist in coordination of the ceremony and for the duration of your wedding
- Skirted table, flower arrangement for registry signing table
- Red carpet and 24 chairs for guests

5.30PM - HOT & COLD SAVOURIES & BEVERAGES (60 MINS)

- Hot Savouries
 - De Bortoli Willowglen Sem. Sauvignon Blanc
 - De Bortoli Willowglen Shiraz Cabernet
 - De Bortoli Willowglen Sparkling Brut
 - Carlton Draught and Cascade Premium Light
 - Soft Drinks and Iced water
- Whilst guests enjoy pre dinner service, there is time for bridal photography at locations around the hotel or on the Brighton Beach Foreshore. Upon your return guests are seated and the Grand Bridal introduction commences at 6.30pm.



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- Dessert (select two)
- Coffee and tea

BEVERAGES DURING DINNER

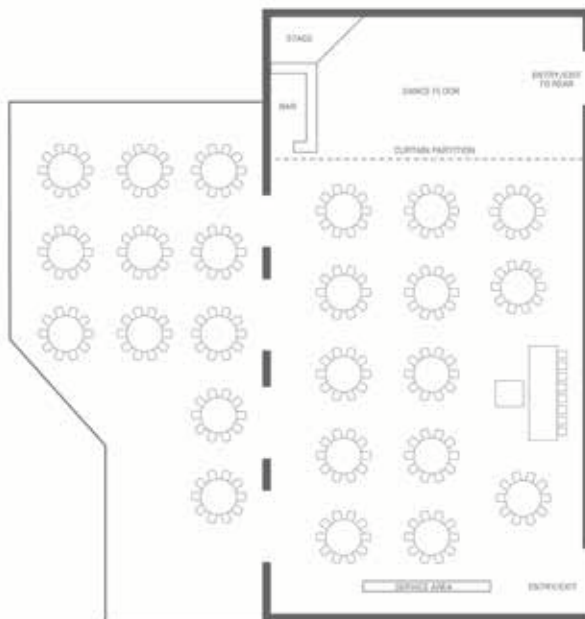
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THE GALA BALLROOM

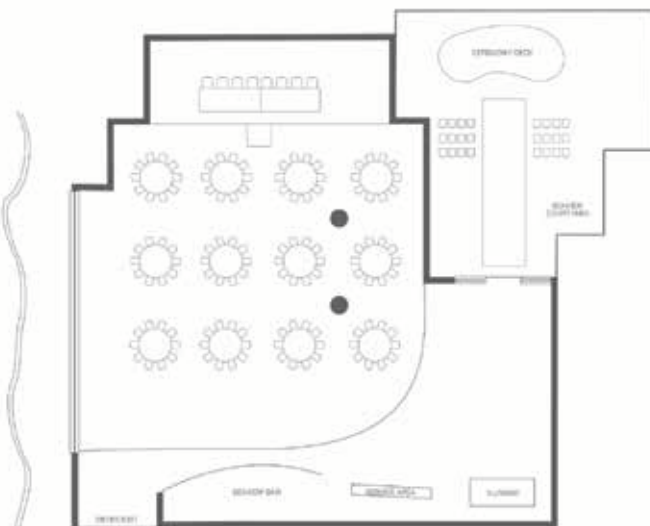
100 - 220 Guests



Our Gala Room is suitable for larger weddings and adjoins onto a glass Atrium Courtyard. Our atrium is perfect for a weather protected wedding ceremony or for guests to relax and have their canapés and drinks on arrival.

THE SEAVIEW ROOM

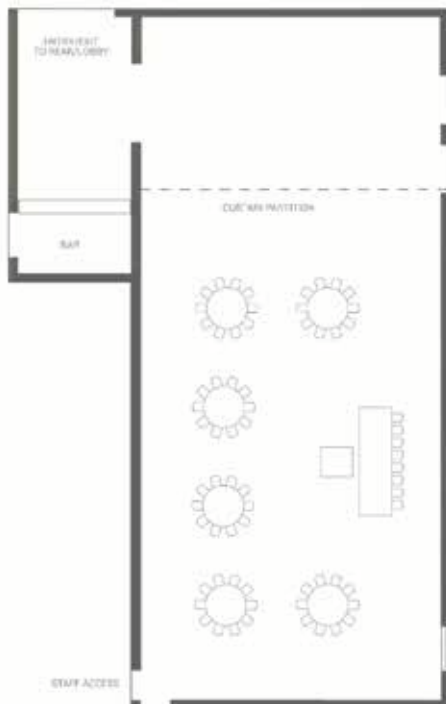
80-150 Guests



The Seaview Room, with its adjoining garden courtyard, boasts magnificent bay views overlooking Brighton Beach. Our beautiful garden courtyard is especially designed for your outdoor ceremony. Take in the breathtaking views of Port Phillip Bay with pre-dinner drinks and canapés.

THE WELLINGTON ROOM

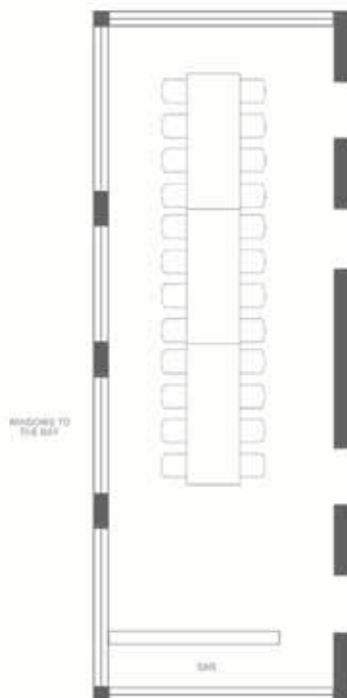
30-80 Guests



The Wellington Room is decorated in neutral tones that reveal a timeless elegance. Ideal for intimate weddings, the room offers a large sized dance floor, natural lighting and is the location for romantic photos of your special day. Ceremonies can also be hosted on the dance floor.

THE SEAVIEW TERRACE

30-50 Guests



Adjacent to the hotel lobby, with its beautiful fireplace, The Seaview Terrace has magnificent 180 degree views over Port Phillip Bay. This room is suitable for smaller style weddings and private dinners.

HONEYMOON SUITE & GUEST ACCOMMODATION

Located directly across the road from a safe sandy beach, perfect for beach volleyball, cricket or a swim. A jogging track winds along the beach front and is ideal for an early morning walk. The nearby Brighton Seabaths provide the opportunity for relaxing and unwinding after a busy day. Tennis, squash courts, golf courses and gymnasiums are nearby.



FEATURES:

- 60 Four Star Accommodation Suites
- Breathtaking Seaview Rooms
- Queen Size Beds
- Twin Rooms
- Air Conditioning & Heating
- Large Writing Desk
- Clock Radio & Alarm
- Complimentary Foxtel Channels
- Free Broadband Wi-fi Internet
- ISD/STD Direct Dial Phones
- Iron And Ironing Boards
- Tea/Coffee Making Facilities
- Refrigerator

WEDDING & EVENTS MENU

FIRST COURSE

(SELECT ONE)

Mediterranean Antipasto Plate (G)

Prosciutto, Hungarian salami, roast vegetables, frittata, feta cheese, marinated Kalamata olives and egg.

Diced Tuna Tartare

Miso, sesame, ginger dressing, edamame beans, wakame, crispy bread and citrus mayo.

Beef Carpaccio, Thinly Sliced Rare Beef (G)

With rocket, shaved parmesan, mayo and potato crunch.

Smoked Salmon Plate (G)

Micro herbs, capers, potato crunch and lemon citrus mayo.

Pumpkin & Ricotta Ravioli (V)

With parmesan, pumpkin dice, oven roasted tomato sauce.

Satay Chicken Strips (G)

Basmati rice, Satay sauce, pineapple and cucumber garnish.

Greek Style Tasting Plate (V)

Dolmades, feta cheese, roast zucchini, eggplant, marinated Kalamata olives, tzatziki and hummus dips with toasted breads.

Saffron Spiced Chilli Prawns (G)

Basmati rice and mild red chilli sauce.

Five Spice Duck & Mushroom Risotto (G)

With mushroom ragout and parmesan shavings.

Spiced Potato & Pea Filo Parcel (V)

Oven Baked parcel with a Bush tomato chutney.

SOUPS

Roast Tomato & Basil Soup with Parmesan Crouton (V)

Minestrone - seasonal vegetables, beans, tomato, Pearl Couscous & pesto. Savoy's signature Hungarian goulash soup.



MAIN COURSE

(SELECT ONE OR TWO)

Roast Scotch Fillet of Beef

Pomme potatoes, seasonal vegetables and rosemary beef jus.

Slow Cooked Beef Cheek

Seasonal vegetables with a garlic mash & Red Wine jus.

Herbed Chicken

Crispy skin herbed chicken breast, seasonal vegetables, mushroom ragout, pomme potatoes and light chicken jus.

Fish of the Day

Potato latke, seasonal vegetables, oven roasted tomato sauce and citrus dressing.

Butter Chicken

Spiced chicken thigh, mild cashew curry sauce, basmati rice and garlic naan.

Vegetable Tagine

Cumin roasted sweet potato and chickpeas, herb lemon and almond cous cous, tahini yoghurt and coriander.

Chicken Verrato

Marinated roasted chicken breast, rice pilaf, seasonal vegetables, baby capers & tomato jus.

Festive Seasonal Roast Turkey & Ham

Sliced roast turkey breast, spiced smoked ham, pomme potatoes, Seasonal Vegetables, traditional festive gravy and cranberry sauce.

Rack of Lamb

(additional cost \$7.00 per person)

Three points, pomme potatoes, seasonal vegetables, mint jus.

Eye Fillet of Beef 220 gram

(additional cost \$7.00 per person)

Roast garlic mash, seasonal vegetables, caramelised onion & rosemary jus.

Fillet of Atlantic Salmon

(additional cost \$7.00 per person)

Brown rice, edamame, wakame, sesame & miso citrus dressing.

DESSERT

(SELECT ONE OR TWO)

Deconstructed Berry Cheese Cake

Almond coconut-crumble, fresh raspberries and berry gel.

Chocolate & Orange Panna Cotta

Fresh strawberries, shortbread crumbs, orange gel and chocolate shavings.

Eaton Mess

Crushed meringue, whipped cream, fresh strawberries & raspberries, Berry gel and honeycomb.

Sticky Date Pudding

Butterscotch sauce, chocolate soil, vanilla ice cream, dates, honeycomb.

Christmas Plum Pudding

Served with brandy custard, whipped cream and berries.

Bread & Butter Pudding

Saffron, cardamom & cinnamon spiced sultana pudding, Vanilla custard, honey drizzle and honeycomb.

Profiteroles

Choux pastry puffs filled with crème patisserie topped on chocolate custard with vanilla ice cream.

DESSERT TRIO

Served to All Guests

Mini sticky date pudding, butterscotch sauce, mini apple & walnut strudel, custard, vanilla ice cream, chocolate soil.

DIETARY GUIDE

We take great care to ensure those with special dietary needs are provided meals that are suitable. Please advise in advance if any of your guests are vegetarians, coeliac or have any specific food allergies.

WEDDING AND EVENT TERMS & CONDITIONS

By booking your function at the Brighton Savoy, you agree to the following terms and conditions.

- 1. DEPOSIT:** A deposit of \$2000.00 by Direct Bank Transfer or cash is required within 7 days of confirmation. Once this deposit is paid, the function room is booked for your use, and all other potential clients are turned away. Any further payments made towards a function are treated as Deposits.

In the event of the cancellation of a function, the deposit is not refundable or transferable. The Brighton Savoy will attempt to mitigate its loss by attempting to rebook your Function date. Should your function date and the function room be re booked for a function of a similar nature, we shall refund 50% of your deposit. This refund will be payable after the date on which your function was due to be held.

- 2. MINIMUM NUMBERS:** The following minimum numbers apply. Should your final number of guests fall below these numbers you shall be charged accordingly. The minimum number of guests does not include children. Should your guest numbers increase substantially from your initial booking, please contact us to discuss maximum capacities.

	Sit Down Functions	Cocktail Party	Lunch
Gala Room	MINIMUM 100 ADULT GUESTS	150 ADULT GUESTS	100 ADULT GUESTS
Seaview Room	MINIMUM 80 ADULT GUESTS	120 ADULT GUESTS	60 ADULT GUESTS
Wellington Room	MINIMUM 30 ADULT GUESTS	50 ADULT GUESTS	30 ADULT GUESTS
Seaview Terrace	MINIMUM 30 ADULT GUESTS	30 ADULT GUESTS	30 ADULT GUESTS

- 3. FINAL DETAILS APPOINTMENT:** We will contact you to schedule your appointment approx. 3-4 weeks prior to your event. At this time all details in relation to your event such as menu selections, room plans & running sheet will be discussed. Upon completion of this appointment all details are considered to be final and no changes will be accepted.

These appointments are held on weekday evenings (Monday-Thursday) at 6.00PM & 7.00PM. Weekend appointments are not available.

- 4. FINAL NUMBERS OF GUESTS:** Must be confirmed at least 4 working days prior to your function date. This confirmed number is the minimum number of guests that the final invoice will be based on.
- 5. HANDOVER APPOINTMENT:** An appointment will be scheduled to arrange for the hand-over of all items relating to your event. This will be scheduled on a working day prior to your event. Payment of your final balance is required at or before this appointment.
- 6. BRIDAL SUITE:** The Brighton Savoy offers a complimentary Bridal Suite as a gift to the Bride and Groom only, this offer is not transferable, and the suite is not to be used to entertain guests after the reception. Failure to respond to these conditions will result in the offer being withdrawn. Access to bridal suite is available from 2.00pm on the day of your function.

7. **FUNCTION DURATION:** All evening functions are quoted on a five-hour duration and can commence from 5.00PM, and must conclude at or before midnight. All luncheon functions are a four hour duration and must conclude at or prior to 3.00PM.
8. **CEREMONY & RECEPTION PACKAGE:** is a continuous package and can commence at or after 5.00PM and must conclude at or before midnight. If you have booked our beach back up package, please be aware this cannot be cancelled after your Final Details appointment.
9. **MEAL SERVICE:** All Meals are served on an alternating basis.
10. **BEACH CEREMONIES:** Please note a permit from Bayside Council is required. You can contact the council on (03) 9599 4444.
11. **BEACH BACK UP PACKAGE:** Please note it is a requirement that your reception package and beach back up run consecutively.
12. **FOOD TASTING:** The Brighton Savoy does not offer food tasting, however our Seaview restaurant is open 7 nights a week, and you are welcome to make a reservation.
13. **BAR SERVICE PRE FUNCTION:** Please be aware that no beverage service is available to function guests prior to the pre-determined function commencement time.
14. **BAR SERVICE:** Beverage service concludes 30 minutes prior to the conclusion of a function. The Brighton Savoy reserves the right to refuse beverage service as per Responsible Service of Alcohol guidelines and obligations. If you have selected the option to provide a single bottle of spirits per guest table, please ensure they are standard 700ml bottles. Larger bottle will not be accepted.
15. **OFFENSIVE BEHAVIORS:** The Brighton Savoy reserves the right to exclude or eject any guest from an event or function without refund.
16. **BEST PRACTICE GUIDELINES - MUSIC VICTORIA:** The Occupational Health & Safety Act 2004 requires the Brighton Savoy to monitor sound levels to ensure that they are within acceptable guidelines. Please advise your band or DJ that they are required to comply by cooperating with any member of the Brighton Savoy in relation to their volume as directed.
17. **PROFESSIONAL SERVICES:** Photographers, video operators and DJ / Band Members, in attendance for the whole function must be provided a meal. These Prices are included in the quoted event package.
18. **IMAGES OR VIDEO:** Any event taking place at the Brighton Savoy may be featured for use in print or online media, including the Brighton Savoy website and social media pages.
19. **METHOD OF PAYMENT:** Final payment, based on confirmed numbers, must be in the form of Cash or Bank Cheque, or Direct Bank Transfer. Payment by cash or bank cheque is required no later than your hand over appointment prior to your function. A Direct Bank transfer can be made no later than two working days prior to your function. We do not accept credit cards as payment for function services.
20. **LOSS OR DAMAGE:** The function organiser is responsible for the replacement or repair costs for any fixtures or fittings damaged by guests prior to, during or after attending a function. The Brighton Savoy shall not be responsible for loss or damage of property left on the premises prior, during or after a function.