



Weddings

at the Wattle Park Chalet
Seated Packages 2024



Content

- ◆ INTRODUCTION
- ◆ SILVER PACKAGE
- ◆ GOLD PACKAGE
- ◆ MENU
- ◆ BEVERAGES
- ◆ EXTRAS
- ◆ PRICE LIST



With an atmosphere to complement its history, The Chalet's timeless look is perfect for a wedding filled with moments that will be etched in your memory.

The Wattle Park Chalet is an exclusive heritage wedding venue in Melbourne.

Set in 137 acres of stunning native parkland and seating up to 200, the Tudor style Chalet is the picture-perfect setting for creating unique and everlasting memories.

With its 1920's charm and timeless features, let your imagination run free and decorate and style the Chalet your way. Our team will guide you through your wedding journey making the planning process for your wedding day simple and easy.





The Chalet allows you to customise and decorate the venue and gardens to suit your unique style.

For your guest tables, you have the option to select round, or long tables as well as the choice of different cocktail tables, bar stools, ottomans & coffee tables for the cocktail hour.

All of our wedding packages are designed to ensure that each of your different tastes, requirements and budgets are catered for, making your often-difficult wedding decisions straight forward & easy.

With our industry knowledge, your wedding will be delivered in style, just as you imagined!

Silver



Package Options

Duration

5 Hour Function Duration (commencing after ceremony, when food & beverage service begins)

Exclusive use of the Grand Hall and Private Garden

Ceremony

Your wedding ceremony held complimentary in our garden (up to 1 hour duration)

28 White Americana Chairs

Signing Table

Décor & Venue

Classic Iron Candelabra Centrepiece or variety of vases

White Table Linen & White Linen Napkins

Table Numbers

Gift Table & Large Birdcage as wishing well for cards

Wattle Park Chalet's Wedding Planning Kit

Use of the Park and surrounds for Wedding Photos

Private Bridal Room

PA system, cordless microphone, lectern & projector

24-hour free on-site parking

Venue access prior to wedding day for planning, setup and rehearsals (Subject to availability)

Food

3 Chef's Canapes

2 Entrees (Served alternating)

2 Mains (Served alternating)

2 Sides served per table

2 Desserts (Served alternating)

Tea & Coffee

Your Wedding Cake cut & served on platters per table

*All Dietary Requirements can be catered for

Beverages

Willowglen NV Brut

Vivo Sauvignon Blanc

Vivo Shiraz

Peroni, Cascade Premium Light

Soft Drinks & Juice Package



Package Options

Gold



Duration

5.5 Hour Function Duration
(commencing after ceremony, when food & beverage service begins)
Exclusive use of the Grand Hall and Private Garden

Ceremony

Your wedding ceremony held complimentary in our garden for up to 1 hour
28 White Americana Chairs
Signing Table

Décor & Venue

Centrepiece choice of Classic Iron Candelabra or variety of Vases with Tealight Candles & mirrors
White Chair Covers and a choice from our range of Satin and Organza Sashes
White Table Linen, White Linen Napkins & Table Numbers
Gift Table & Large Birdcage as wishing well for cards
Wattle Park Chalet's Wedding Planning Kit
Use of Wattle Park for Wedding Photos
Private Bridal Room
PA system, cordless microphone, lectern, DVD Player & Data projector
24-hour free on-site parking
Access prior to wedding day for planning, setup & rehearsals
(Subject to availability)

Food

Selection of 4 Canapes
2 Entrees (Served alternating)
2 Mains (Served alternating)
2 Sides served per table
2 Desserts (Served alternating)
Supper of Fresh Fruit Platters,
Assorted Praline Chocolate & Port Wine
Tea & Coffee Buffet or Table Service

Your Wedding Cake cut & served on Platters per table
Complimentary menu tasting for 2

*All Dietary Requirements can be catered for

Beverages

Champagne Cocktails served on arrival
Willowglen NV Brut
Vivo Package - NV Chardonnay Pinot Noir, Sauvignon Blanc, Chardonnay, Shiraz, Cabernet Sauvignon
Willowglen Wine Package - NV Brut, Pinot Grigio, Rose Peroni, Corona, Furphy, Cascade Premium Light
Soft Drinks and Juice Package
House Spirits
(Bourbon, Scotch, Rum, Vodka, Barcardi, Gin)
BYO additional Beer, Wine and Spirits allowed



Canapes



Silver

3 Chef's Canapes

Gold

Select 2 from classic menu & 2 from the superior menu

Classic Canapes

- ▶ Rare beef on sourdough croustini with port caramelised onion
- ▶ Prosciutto, pear and gorgonzola rolls
- ▶ Riesling poached salmon with dill mayonnaise croustades
- ▶ Basil wrapped bocconcini with sundried tomato and olive (v)
- ▶ Parmesan shortbreads with beetroot pesto (v)
- ▶ Gourmet mini chicken slider with coleslaw and cheddar
- ▶ Crispy salt & pepper calamari served with green chilli, coriander & coconut relish
- ▶ Chicken, mint & coriander briouats with mint yoghurt
- ▶ Petite pastry of silverbeet, feta, walnut & caramelised onions accompanied by a fragrant mint tzatziki (v)
- ▶ Japanese style potato gyozas filled with goat's cheese accompanied by a lemon & mint sauce (v)
- ▶ Hazalnut falafel with whipped tahini & a hint of sumac (v)
- ▶ Asian style pork balls with chilli lime dipping sauce

Superior Canapes

- ▶ Chilli king prawn with mango salad and cucumber (gf)
- ▶ Cumin crusted lamb with smokey babaganoush (gf)
- ▶ Grilled scallops with wasabi pea puree and crispy pancetta (gf)
- ▶ Turmeric & ginger infused lamb brochettes with piquant peanut sauce (gf)
- ▶ Beer battered tempura prawn with chilli aioli
- ▶ Prawn & fennel wontons with mango and ginger dip
- ▶ Polenta crumbed Tasmanian oysters with sambol aioli

v: vegetarian

gf: gluten free

Entrees



Please select 2 items (to be served alternating)

- ▶ Pan fried salmon with miso glaze and apple coleslaw (gf)
- ▶ King prawn & avocado salad with papaya, herbs, tomato salsa and basil aioli (gf)
- ▶ Moroccan spiced lamb loin with roasted eggplant and capsicum salsa with mint yoghurt (gf)
- ▶ Pan roasted duck breast with polenta chips, green beans and blackcurrant sauce (gf)

- ▶ Seafood ravioli with a lemon butter sauce
- ▶ Handmade pumpkin and feta tortellini served on a bed of sautéed spinach & drizzled with sage-cider cream (v)
- ▶ Caramelised onion, sweet potato & goats cheese tartlet with mixed leaves & balsamic dressing (v)

v: vegetarian

gf: gluten free



Mains



Please select 2 items (to be served alternating)

- ▶ Grilled barramundi on corn puree and sautéed asparagus with tarragon, lemon and pickled daikon
- ▶ Chicken supreme with roasted kipfler potatoes, sautéed chiffonade brussels sprouts and pancetta
- ▶ Herb crusted salmon on braised fennel with orange beurre blanc
- ▶ Slow cooked lamb shank with garlic mash, sautéed broccolini with red wine, orange and cardamom jus
- ▶ Slow cooked eye fillet with truffle mustard mash, baby carrots, salsa verde, thyme & pinot noir jus (Add \$12pp to the Gold Package price)

- ▶ Slow cooked beef cheek on sweet potato puree with green bean and honey jus
- ▶ Grilled Mediterranean vegetable stack with goat's cheese & basil dressing (v)
- ▶ Roasted pork belly with apple cabbage coleslaw(gf)

v: vegetarian

gf: gluten free



Sides & Dessert



Sides

Gold Package *Please select 2 items*

- ▶ Warm potato salad with bacon and cherry tomatoes
- ▶ Roasted kipfler potatoes with caper and parsley dressing
- ▶ Green bean salad with grilled corn kernels and red pepper
- ▶ Black eyed peas and kale salad with warm beacon vinaigrette

Silver Package

- ▶ Roasted paprika and rosemary chat potatoes with garlic butter
- ▶ Baby spinach, pumpkin, pine nut salad with an apple cider dressing

Dessert

Please select 2 items *(to be served alternating)*

- ▶ Chocolate tart with macerated strawberries, caramelised hazelnut & orange bavaois
- ▶ Chai infused panacotta with cardamom crumble and cumin crisps
- ▶ Rich tiramisu with whipped Baileys Irish cream
- ▶ Rose flavoured blanc manche with raspberry coulis, candied pistachio and dried rose petals
- ▶ Banana & crunchy macadamia parfait with chocolate & cumin sauce
- ▶ Vanilla crème brulee with sliced fruit

Dietary Requirements

All dietary requirements such as vegetarian, vegan, gluten free, lactose intolerant, fructose intolerant and any allergies can be catered for.

Please ensure that you supply us with these details at least 10 days prior to the day of the function.

Food & Beverage

FOOD ADDITIONS



ANOTHER ENTRÉE OR MAIN (degustation)

Add another Entrée for \$15 pp or another Mains item for \$19pp

CHILDREN'S MENU

For kids under 11 yrs of age: \$60 per child – see example menu below

Entrée: Penne Pasta

Main: Chicken Schnitzel with chips

Dessert: Ice cream and jelly

CREW MEALS

Musicians, photographers and any other crew are charged at \$85.00 per person for main meals and drinks throughout

MINI DISH

+ \$7/ per item (ask for a mini dish menu)

Choose to have a more substantial item during canapes.

One canape item will be substituted for one mini dish item

Platters

Everybody loves food! Add more by selecting some of our platters below

ANTIPASTO PLATTER - Serves 10- \$100.00 each

Marinated artichokes, kalamata olives, sliced char-grilled kumara, zucchini, mushrooms, double smoked ham, sliced mortadella & prosciutto. Served with ciabatta, grissini sticks, hummus & roquette pesto

SEAFOOD PLATTER - Serves 10- \$145.00 each

Salt & pepper calamari, marinated king prawns & half shell oyster & half shell mussels

CHEESE PLATTER - Serves 10- \$120.00 each

Selection of cheeses accompanied by quince paste, crackers, grapes & figs (v)

FRUIT PLATTER - Serves 10- \$45 each

A selection of seasonal sliced fruit (v)

Beverages



PACKAGES & UPGRADES

Both of our Silver & Gold packages include different beverage lists which are served throughout your entire reception. You may then add an upgraded item or choose to upgrade the entire package as detailed in the following pages

With further premium selections of champagne, wines, boutique beers and spirits, let us design a beverage list that exceeds yours & your guests' expectations. Give our Event Coordinators a call to discuss how we can tailor an offering that suits your individual tastes & requirements.



Beverages



SILVER PACKAGE 4.75 hrs

Sparkling

- ▶ Willouglen NV Brut

White

- ▶ Vivo Sauvignon Blanc

Red

- ▶ Vivo Shiraz

Heavy Beer

- ▶ Peroni

Light Beer

- ▶ Cascade Premium Light

Non-Alcoholic

- ▶ Lemonade
- ▶ Lemon Squash
- ▶ Cola
- ▶ Diet Cola
- ▶ Orange Juice
- ▶ Apple Juice



Beverages



GOLD PACKAGE 5.25 hrs

Sparkling

- ▶ Willoughlen NV Brut
- ▶ Vivo NV Chardonnay Pinot Noir

White

- ▶ Vivo Chardonnay
- ▶ Vivo Sauvignon Blanc
- ▶ Willoughlen Pinot Grigio

Red

- ▶ Vivo Shiraz
- ▶ Vivo Cabernet Sauvignon
- ▶ Willoughlen Rose

Champagne Cocktail

- ▶ Willoughlen Brut, tropical fruit juice, fresh pineapple, sugar cube, Bitters

Basic House Spirits

- ▶ Scotch, Bourbon, Rum, Vodka, Gin

Heavy Beer

- ▶ Peroni, Corona, Furphy

Light Beer

- ▶ Cascade Premium Light

Non-Alcoholic

- ▶ Lemonade
- ▶ Lemon squash
- ▶ Cola & Diet cola
- ▶ Fanta
- ▶ Sparkling water
- ▶ Orange juice
- ▶ Apple juice



Food & Beverage



ADDITIONS & UPGRADES

TEAHOUSE UPGRADE + \$4pp

- ▶ End your wedding with our range of specialty teas

PORT UPGRADE + \$2.50pp*

- ▶ Offer your guests a shot of port after dessert- the perfect finish to dinner

CHOCOLATE BOWL + \$30 each bowl *

- ▶ Large bowl of assorted praline chocolates served with tea & coffee

PETIT FOUR UPGRADE @ \$12.50 per person

- ▶ Add a stunning finishing touch to your tables by swapping your dessert with bite sized selections of fruit tarts, lemon meringue, mini eclairs, lamington rolls, New York berry cheese cake bites

WEDDING CAKE AS DESSERT – Save \$5pp

- ▶ Save your sweet tooth by removing dessert and just having your wedding cake. Served to tables on platters

* Included in the Gold package

HOUSE SPIRITS + \$16pp *

- ▶ House Bourbon, Scotch, White Rum, Vodka, Gin
Please enquire for our Premium Spirits range

BEER UPGRADES

- ▶ Add more range to your package by adding one or more beer.
Please ask us for an indicative quote

ESPRESSO CART + POA

- ▶ Lattes, cappuccino's, flat whites, espressos, long blacks and speciality teas to your guests over a 2-hour period

FROZEN COCKTAIL BAR

+ \$14 pp (1 per person) or \$29 pp (2.5-hour duration)

- ▶ Up to 3 Varieties of Frozen Cocktails will be available throughout your reception

please discuss limits with your event coordinator

Venu & Decor



FINISHING TOUCHES

CHAIR COVERS & SASHES + \$7pp *

- ▶ White Chair Covers & a selection of organza or satin sashes (included with Gold package)

FLORAL CENTREPIECE

- ▶ Ask us for a quotation for either; ivy or both ivy & flowers up the stem of our Candelabras or a floral centrepiece utilising our vases or jars

LINEN UPGRADE

- ▶ Ask us for a quotation of coloured napkins or coloured tablecloths

EXTENSION OF TIME + \$14pp per ½ hour

- ▶ Keep the night going and extend your wedding by 30 minute increments.
Includes drink service, staff and venue hire. Bar restrictions apply

EXTRA OUTDOOR CHAIRS

- ▶ The Chalet supplies 28 white outdoor chairs for your ceremony.
Please enquire with us for supplier pricing for more chairs

* Included in the Gold package

MARQUEES

- ▶ Ask us for a quotation for a 3x3m or 6x6m marquee for the garden

PHOTOBOOTH

- ▶ Capture your memories with a photo booth

EXTRA LIGHTING

- ▶ Brighten up your wedding with more elaborate lighting for the Great Hall and the garden

WE CAN ALSO HELP YOU WITH

- ▶ Invitations and stationery
- ▶ Florists
- ▶ Photographers and Videographers
- ▶ Fireworks
- ▶ Accommodation
- ▶ Specialty Sash colours
- ▶ Gelato Carts & Lolly Buffet
- ▶ Bonbonniere ideas

Please enquire with us for supplier contacts and pricing



Pricing



WEDDINGS 2024

Silver

	October - April	May & September	June - August
Saturday	\$159 minimum 90	\$152 minimum 80	\$145 minimum 70
Sunday	\$153 minimum 60	\$148 minimum 60	\$145 minimum 50
Friday	\$152 minimum 60	\$147 minimum 60	\$144 minimum 40
Monday-Thursday*	\$151 minimum 40	\$145 minimum 40	\$140 minimum 40

Gold

	October - April	May & September	June - August
Saturday	\$170 minimum 90	\$164 minimum 60	\$160 minimum 60
Sunday	\$168 minimum 60	\$167 minimum 60	\$157 minimum 50
Friday	\$166 minimum 60	\$161 minimum 60	\$156 minimum 40
Monday-Thursday*	\$160 minimum 40	\$154 minimum 40	\$152 minimum 40

Venue Hire: \$880 (inc. GST)

All prices include GST

A 20% surcharge applies to public holidays

Functions are not held during Christmas, New Years and Easter.

*Weekdays before a Public Holiday incur a Sunday rate.

Please consider a 3% price increase for each following year



Your Wedding & Events Team

Wattle Park Chalet

Provincial Events Pty Ltd
1012 Riversdale Rd, Surrey Hills Vic 3127

03 9808 0122

events@provincialevents.com.au

www.wattleparkchalet.com.au