

HOTEL CHADSTONE

Meetings & Events
Wedding Menu

Package Inclusions and Pricing

PEARL PACKAGE - \$180 per person

- o Three canapés, house baked bread
- o Entrée, alternating main course, dessert
- o Five hour superior beverage package

DIAMOND PACKAGE - \$200 per person

- o Five canapés, house baked bread
- o Alternating entrée and main course with two shared side dishes
- o Choice of plated or roving canapé desserts
- o Five hour superior beverage package

PLATINUM PACKAGE - \$220 per person

- o Arrival Cocktail
- o Three canapés, house baked bread
- o Entrée, alternating Main Course
- o Choice of plated or roving canapé desserts
- o Five hour luxury beverage package



Cold Canapés

- Victorian Stracciatella with semi-dried heirloom tomatoes, basil crumble (gf,v)
- Kombucha compressed baby cucumber, zaatar labneh, citrus salsa (gf,v)
- Beetroot tartare, whipped fetta, Amarena balsamic and Charcoal tart (gf,v)
- Rockmelon, prosciutto, burnt figs, vincotto (gf)
- Spicy tuna, crisp seaweed, togarashi, saffron aioli (gf)
- Spanner crab, dill, finger lime caviar, betel leaves (gf)
- Victorian wagyu beef tataki, ponzu sauce, sesame & shizo

Hot Canapés

- Forest mushroom arancini, romesco, Parmigiano Reggiano (gf,v)
- Spinach and caramelised onion quiche, granny smith tartare (gf,v)
- Braised wagyu short rib, truffled celeriac puree (gf)
- Teriyaki sticky pork belly bites, pickled daikon radish (gf)
- Butter poached Hervey bay scallop, cauliflower puree (gf)
- Prosciutto and chicken breast ballotine, confit tomato pesto (gf)
- Victoria Hill lamb kofta, walnut, ginger infused labneh (gf)

(v) vegetarian, (vv) vegan (gf) gluten friendly

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Entrée



BURRATA AND HEIRLOOM BEETROOT SALAD (v)

Sous vide heirloom beetroots, pine nuts and rosemary crumb, Amarena cherry balsamic

RICOTTA AND SPINACH RAVIOLI (v)

Desert sage, parmesan, semi dried tomato, wild mushroom sauce

SLOW COOKED PORK BELLY (gf)

Pomme ana, cauliflower puree, onion crumb, jus

SHER WAGYU TATAKI

Pickled cucumber, spring onions, wakame ponzu dressing (gf)

TASMANIAN SMOKED SALMON TARTARE, MARINATED SCALLOP

Celeriac remoulade, salmon roe, yuzu dill crème, charcoal crisp

MISO CAREMELISED EGGPLANT (vv) (gf)

Salsa verge pickled onion, macadamia crumble, coconut and ginger dressing



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Main

MIDDLE EASTERN CAULIFLOWER STEAK (vv)

Tagine of vegetables, cous cous

TASMANIAN SALMON FILLET (gf)

Potato gratin, pea puree, lemon beurre blanc

CRISP SKIN BARRAMUNDI (gf)

Cloudy Bay clams, baby fennel, Kalamata olives, roasted vine tomato, salsa verde

TENDER WAGYU CHEEK (gf)

Du puy lentil ragout, baby vegetables, roasted garlic, red wine reduction

ROASTED FILLET OF BEEF (gf) - \$10 supplement

Black truffle mashed potato, asparagus, roasted shallots, béarnaise sauce

GRASS FED ANGUS PORTERHOUSE STEAK (gf)

Roasted kipfler, confit onions, Warrigal greens, green peppercorn jus

LEMON & THYME INFUSED VICTORIAN CHICKEN FILLET

Ratatouille, pearl cous cous, chicken supreme sauce

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Dessert



CRÈME CATALANA TART (v)

Pate de fruit, passionfruit chiboust, orange confit, meringue drops, spiced vanilla bean ice cream

ROSE BOMB - RASPBERRY AND CHOCOLATE DOME (v)

Chocolate soil, white chocolate ice cream

CHOCOLATE OPERA CAKE (v)

Micro mint quenelle of valrhona chocolate mousse, hazelnut praline, seasonal berries

MADAGASCAN VANILLA PANNA COTTA (gf)

Clotted cream fresh strawberries, peanut brittle, micro mint

LEMON BRÛLÉE TART (v)

Clotted cream, lime sorbet, candied lemon, raspberry meringue, vanilla bean, lemon trickle

BELGIAN BITTERSWEET CHOCOLATE TRUFFLE TORTE (gf)

Mandarin crème, dehydrated raspberry crisp, orange jubes

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Shared Plates

MEZE PLATE (v) - \$30.00 per person

Assortment of dips, crudities, and warm Ciabatta bread

CHARCUTERIE PLATTER (gf) - \$35.00 per person

Victorian Pancetta, San Daniel Prosciutto, Saucisson, pickles, mixed olives, rustic baguette

SEAFOOD PLATE (gf) - \$55.00 per person

Tiger prawns, natural oysters, bay bugs, yellow fin Tuna tartare, smoked salmon, lime and cocktail sauce

CHEESE BOARD - \$35.00 per person

Selection of Australian cheeses, condiments and crackers

DESSERT PLATTER \$25.00 per person

Chef's selection of seasonal mini desserts and petit fours

Shared Side Dishes

STEAMED BROCCOLINI (v) (gf) - \$10.00 per person

extra virgin olive oil, lemon balsamic

WARM GOATS CHEESE ROASTED PUMPKIN SALAD (v) (gf) - \$10.00 per person

Pine nuts chervil

THICK CUT CHIPS (v) - \$10.00 per person

Murray River pink salt, aioli

ROCKET SALAD (gf) - \$10.00 per person

Parmesan, pine nuts, fig crumb, balsamic glaze

PARISIENNE MASHED POTATOES (gf) - \$10.00 per person

Chive butter

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Superior Beverage Package

SPARKLING AND MOSCATO WINE - *please select one*

Oxford Landing

Angas Premium Moscato

WHITE WINE - *please select one*

Marty's Block Chardonnay

Marty's Block Sauvignon Blanc

RED WINE - *please select one*

Marty's Block Cabernet Sauvignon

Marty's Block Shiraz

BEERS - *please select two*

Boag's Light

Furphy Crisp Lager

Furphy Refreshing Ale

Heineken 0.0



Luxury Beverage Package

SPARKLING AND MOSCATO WINE - *please select one*

Chandon Brut, Yarra Valley, Victoria

Innocent Bystander Moscato

WHITE WINE - *please select one*

Vasse Felix Filius Chardonnay

Vasse Felix Filius Sauvignon Blanc Semillion

RED WINE - *please select one*

Vasse Felix Filius Cabernet Sauvignon

Vasse Felix Filius Shiraz

BEERS - *please select two*

Prickly Moses Otaway Light

Heineken

Little Creatures Pale Ale

Heineken 0.0



Mixology

Available as part of the Platinum Package or priced additionally at \$25 each.
Served upon arrival to your reception.

HAUTE COUTURE

Gin, Lemon, Elderflower, Rosemary, Sparkling Brut

PASSION FRUIT MARTINI

Vodka, Vanilla, Passion Fruit, Orange Juice

NEGRONI

Gin, Vermouth, Campari, Orange

RUMBELINA

Rum, Lime, Pineapple Juice, Grenadine

ROB ROY

Scotch, Sweet Vermouth, Bitters, Orange

ESPRESSO MARTINI

Vodka, Kahlua, Espresso

EN VOGUE – *non-alcoholic* \$15.00

Elderflower, Lemon, Apple Juice



Spirits

Complement your package with bar service.
Spirits priced individually in addition to your package.

SUPERIOR SPIRITS- \$14 each

- 42 BELOW
Vodka, New Zealand
- TANQUERAY
Gin, UK
- HAVANA CLUB ANEJO 3 ANOS
White Rum, Cuba
- MAKER'S MARK
Bourbon, USA
- CHIVAS REGAL 12 YEAR OLD
Blended Scotch Whisky, Scotland
- EL JIMADOR REPOSADO
Tequila, Mexico

LUXURY SPIRITS- \$16 each

- BELVEDERE
Vodka, Poland
- FOUR PILLARS RARE DRY
Gin, Australia
- BRIX
Spiced Rum, Australia
- BUFFALO TRACE
Bourbon, USA
- JOHNNIE WALKER BLACK LABEL
Blended Scotch Whisky, Scotland
- TROMBA BLANCO
Tequila, Mexico

