



**ABBOTSFORD CONVENT PRECINCT
WEDDING PACKAGE**

WEDDING PACKAGE



WEDDING PACKAGE | ABBOTSFORD CONVENT

A wedding menu should always inspire and delight. Food is our superpower and this is when our creativity in the kitchen comes alive!

A balance of temperature, texture, and theatre designed as edible works of art

Decadent & Hand Crafted | Romantic & Innovative | Indulgent & Thoughtful

Capacity

Seated wedding 150 guest round banquet tables | 130 guest long tables |
cocktail wedding 220 guest

Venue Hire

\$3,200 or 2,500 for off peak season

- 2-hour bump in & 1-hour bump out post event
- One security guard for 100 guests for the duration of the event
- A dedicated Event Planner & Function Manager
- Round banquet tables and walnut timber chairs
- White or black table linen, napkins & silver napkin rings
- Crockery, cutlery, and glassware
- Personalised menus (2 per table) and complete set up of table settings including place cards, table numbers & bonbonnières.
- Cake table, cake knife & champagne flutes for toasting
- Gift table and easels for welcome sign & seating chart
- In-house sound system, lectern & hand-held microphone
- Bridal suite
- Indoor heating & cooling
- Outdoor courtyard with bar, market umbrellas and free-standing heaters
- Cocktail tables and stools



WEDDING PACKAGE | ABBOTSFORD CONVENT

Wedding Ceremonies

With Reception | \$2,000

Ceremony only | \$3,200

Inclusive in your ceremony fee is:

- 30 white bent wood chairs
- Signing table & two chairs
- Access to bridal suite
- Cocktail tables and stools for casual seating
- One security guard

Want to mingle with your guest after your ceremony? Enjoy drinks and nibbles before heading to your reception venue.*

1 Hour | \$27 per person

- Sparkling & signature bottled water
- Sparkling wine & beer
- Our famous Peter Rowland chicken sandwich

Please note, that this does not apply if you are holding your wedding Reception with.



WEDDING PACKAGE | ABBOTSFORD CONVENT

A wedding menu should always inspire and delight. Food is our superpower and this is when our creativity in the kitchen comes alive!

A balance of temperature, texture, and theatre designed as edible works of art

Decadent & Hand Crafted | Romantic & Innovative | Indulgent & Thoughtful

Seated Wedding

Plated Dinner

5 hours \$226 .00 per person

6 hours \$237.00 per person

Inclusive of:

Three canapes for pre sinner (chef selection)

Plated entrée

Alternative main course + once shared side dish

Plated dessert or two roaming dessert canapes

Level 1 Beverage package (for duration)

Your wedding cake cut and served on platters

Tea and Coffee

WEDDING PACKAGE | ABBOTSFORD CONVENT

Sharded Dinner

5 hours | \$247.00 per person

6 hours | \$258.00 per person

Inclusive of:

Three canapes for pre-dinner drinks (chef's selection)

Two shared entrées

Three shared main courses + two shared side dishes

Two roaming dessert canapes

Level 1 Beverage Package (for duration)

Your wedding cake cut and served roaming

Tea and coffee

UPGRADE TO 7 HOURS | \$36 per person

Inclusive of additional hour Level 1 Beverage package + late night soak

WINTER WEDDING – June to August (selective menu)

5 HOURS | \$205

6 HOURS | \$216

Inclusive of:

- Three canapes for pre-dinner drinks (chef's selection)
- Plated entrée
- Alternate main course + one shared side dish
- Two roaming dessert canapes
- Level 1 Beverage Package (for duration)
- Your wedding cake cut and served on platters
- Tea & coffee

Please see menu for food and beverage selections.

All prices are incl. GST. Minimum food and beverage spend applies.



COCKTAIL WEDDING | ABBOTSFORD CONVENT**4 HOURS | \$184**

- Eight savoury canapes & one dessert canape
- One substantial bowl
- One late night soak
- Level 1 Beverage Package (for duration)
- Your wedding cake cut and served roaming

3 HOURS | \$154

- Selection of eight hot or cold canapes
- One substantial bowls
- One dessert canape
- Level 1 Beverage Package (for duration)

4 HOURS | \$170

- Selection of eight hot or cold canapes
- One substantial bowl
- One late night snack
- One dessert canape
- Level 1 Beverage Package (for duration)

5 HOURS | \$192

- Selection of eight hot or cold canapes
- Two substantial bowls
- One late night snack
- One dessert canape
- Level 1 Beverage Package (for duration)

These packages can be tailored to your needs through the addition of food stations or other food items.

Please speak to our Sales team about your vision.

Please see menu for food and beverage selections.

All prices are incl. GST. Minimum food and beverage spend applies



WEDDING PACKAGE | ABBOTSFORD CONVENT

MENU ADDITIONS

Additional canape \$11 per item

Additional bowl item \$16 per item

Additional late night snack-\$13 per item

Upgrade your plated entrée OR dessert to an alternate drop - \$11 per person

Upgrade your plated entrée AND dessert to an alternate drop - \$15 per person

Additional side dish - \$11 per person

Grazing Tables – from \$45 per person (POA)

Kid's Menu (4-12 years old) - \$79 per child

Crew Meal (ind.refreshments) - \$84 per person

BEVERAGE UPGRADES

Beverage Package I – included in your wedding Package

Beverage Package II – additional cost \$11 per person

Beverage Package III – additional cost \$19 per person

BEVERAGE EXTENSIONS

Beverage Package I – \$14 per person for 30 minutes

Beverage Package II – \$16 per person for 30 minutes

Beverage Package III – \$19 per person for 30 minutes

BEVERAGE ADD-ONS

Inclusion of a Rose - \$9

Beer Upgrade - \$7 per person (add 2 beers)

Please refer to our beverage menu for all inclusions of our beverage packages



CANAPÉS

From 0.00 per person

Smoked Potato Cloud | Yarra Valley Caviar | Horseradish Espuma, | Chive Tuille (GF)

Wagyu Tartare, Truffle | Black Garlic Emulsion | Quail Egg Yolk| Potato Crisp (GF)

Seared Hiramasa Kingfish| Frozen Wasabi Rock,|Yuzu Pearl | Pickled Daikon| Sea Ice (GF, DF)

Slow-Cooked Duck Neck Croquette | Bush Tomato Gel | Truffle Dust | Juniper Ash

Portland Lobster Brioche| Lemon Verbena Aioli| Dill Oil | Fennel Nori Choux Puff| Smoked Eel | Fermented Apple Gel|Tobiko Caviar

Crispy Jerusalem Artichoke | Macadamia Mousse | Lemon Myrtle Dust| Charred Leek (V, |F)

Szechuan Spiced Pork Belly Lollipop| Sticky Davidson Plum Caramel | Sesame Snow (GF, DF)

Buttery Short Crust Pastry Tartlet Caramelised Shallot| Crème Fraiche| Shaved Black Truffle, Gold Leaf. (V)

Salt-Baked Mille-feuille | Heirloom Beetroot | Smoked Goat's Curd| Candied Walnut| Verjuice Gel, Sorrel. (Gf, V)

Brioche Wafer |Parmesan Custard | Burnt Honey. (V)

Confit Cherry Tomato, Aged Balsamic Pearls, Basil Gel, Dehydrated Black Olive Powder, Parmesan Shell. (Gf, V)





Entrée

Cured Port Phillip Bay Snapper | Finger Lime Caviar | Compressed Cucumber | Dill Mist (GF, DF)

Butter-Poached Marron| Sea Foam | Fennel Pollen, Saffron Beurre Noisette | Roasted Seaweed (GF)

Salt-Baked Celeriac | Fermented Hazelnut Cream | 24-hour Confit Egg Yolk | Smoked Almond Crumble (V, GF)

Venison Tartare | Davidson Plum | Quail Egg | Pickled Mountain Pepper | Rye Tuille (DF)

Native Citrus-Cured Zucchini Carpaccio | Fermented Basil Oil | Smoked Goats' Cheese| Black Garlic Powder | Edible Flower (V, GF)

Handmade Duck & Shiitake Tortellini| Creamed Wild Mushroom |Enoki | Truffle

Charred Skull Island Prawns | Lemon Aspen Butter | Baked Baby Heart Cos | Native Sea Parsley | Chili (GF)

MAIN COURSE

Slow-Roasted Wagyu Striploin (9+) | Smoked Bone Marrow Butter | Wild Mushrooms, Tamarind Jus (GF)

Great Ocean Road Crayfish | Corn Espuma | Crustacean Bisque | Saffron Coral Crisp (GF)

Slow-cooked Saltbush Lamb Shoulder | Smoked Eggplant Purée | Bush Tomato Jus | Charred Baby Leek (GF)

Miso-glazed Kingfish | Citrus Beurre Blanc | Charred baby Lee | Furikake (GF, DF)

Bannockburn Corn Fed Chicken Breast | Charcoal-Grilled Quince | Macadamia Puree | Native Pepper Berry Jus (GF)

Black Garlic and Caramelised Pumpkin Mille-Feuille |, Smoked Almond Cream | Crispy Sage (V)

SIDES

Charred Baby Cos | Burnt Butter Hollandaise | Toasted Hazelnut | Shaved Parmesan (GF)

Crispy Agria Potatoes | Truffle Dust | Sea Salt Flakes | Rosemary Oil (GF)

Warrigal Greens | Smoked Butter | Pickled Macadamia | Lemon Zest (GF, V, Option)

Roasted Baby Heirloom Carrots | Wattle seed Glaze | Crispy Carrot Top (GF, DF, V)

Wild Mushrooms | Confit Garlic | Tarragon Oil | Crispy Shallot (GF, DF)

Compressed Granny Smith Apple | Baby Endive | Native Sea Parsley | Charred Fennel | Wild Rocket Salad | White Balsamic and Bush Honey Vinaigrette (V, GF, DF)



DESSERT

Frozen Lemon Myrtle and Gin Sphere | Raspberry Dust | Elderflower Mist (GF)

Chocolate and Wattle seed Mousse | Aerated Sponge | Caramelised Cacao Nibs (GF)

Native Berries| Rosella Gel | Meringue Shards | Riberry Syrup (GF)

Valrhona Dulcey Chocolate and Hazelnut Parfait | Smoked Honeycomb | Gold Leaf (GF)

Flinders Island Honey Panna Cotta | Roasted Fig |Candied Macadamia | Spiced Syrup (GF)

Chilled White Chocolate and Finger Lime Soufflé | Burnt Orange Tuille, | Almond Praline

DESSERT CANAPES

Native Strawberry and Eucalyptus Choux

Golden Chocolate Sphere, |Liquid Passionfruit |Coconut Snow, |
Edible Gold (GF)

Textures of Lemon Myrtle
Lemon Myrtle Mousse | Crisp Meringue | Frozen Curd (GF)

Davidson Plum | Dark Chocolate and Macadamia Opera Cake

Finger Lime & Elderflower Jelly
Served In an Ice Spoon With Gold Leaf Garnish (GF)

Smoked Vanilla Crème, Honeycomb and River Mint Mille-Feuille

Valrhona Chocolate and Wattle seed Aero Bar | Whipped Ganache

Kakadu Plum and White Chocolate Tartlet | Candied Violets

SIGNATURE EXPERIENCE ENHANCEMENTS

For an even more memorable dining experience:

Tableside Truffle Shaving

Pre-dessert Palate Cleansers; Liquid Nitrogen Frozen Yuzu &
Lemongrass Granita

Charcuterie; Victorian Artisan Cheese Selection | House-made Lavosh |
Seasonal Fruit Pastes





peterrowland.com.au

(03) 9825 0000