



**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.



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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



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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





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**ABBOTSFORD CONVENT PRECINCT
DAILY DELEGATE PACKAGE**

DAILY DELEGATE PACKAGE



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DAILY DELEGATE PACKAGE | ABBOTSFORD CONVENT

All packages include freshly brewed coffee, tea, organic teas and selection of orange juice, fruit bowl and iced water.

flip chart, whiteboard (on request)

Full day conference package (8 hours)

10 items \$85.00 per person

Half-day conference (5 hours)

8 items \$59.00 per person

Additional items

Morning or Afternoon \$12.00pp

Hot Buffet upgrade \$18.00pp

Upgrade to espresso coffee

Does not replace the freshly brewed coffee station, this will be charge on consumption plus cart hire

Full day hire 8 hours, \$450.00 per Barista

Half day hire 5 hours \$280.00 per Barista

Post Conference

Enjoy a selection of three canapes and standard beverage package to finish off the day

Post Conference canapes and drinks 1 hour \$25.00 per person

ARRIVAL

Lemon | Yoghurt | Olive Oil Loaf

Spiced Pear | Almond Tea Cake (GF)

Butter Croissant | House Made Raspberry Jam

Rosemary | Sea Salt Scone | Cultured Butter

Watermelon | Mint | Rooftop Honey (GF, VG)

MORNING TEA

SWEET SELECTION

Roasted Victorian Apples | Vanilla Yoghurt | Toasted Oats | Honey (GF)

House Made Bircher Muesli | Pear | Currants | Almond Milk (VG, GF)

Orange | Polenta Cake | Citrus Syrup (GF)

SAVOURY SELECTION

Zucchini | Feta | Dill Muffin

Olive Oil Focaccia | Rosemary | Sea Salt (VG)

Roasted Pumpkin | Thyme Tartlet





LUNCH | THE CONVENT TABLE

CENTRE TABLE SALADS

Farro | Roasted Beetroot | Carrot | Parsley | Lemon | Extra Virgin Olive Oil (VG)

Green Lentils | Roasted Pumpkin | Baby Spinach | Tahini | Sunflower Seeds (VG, GF)

Cucumber | Mixed Mint Dill Chives | Cumin Yoghurt | Lemon (GF, V)

Bitter Leaves | Radicchio | Pear | Walnuts | Verjuice Dressing (VG, GF)

MAIN DISHES

Slow Roasted Free Range Chicken Breast | Lemon | Thyme | Garlic Jus

Braised Victorian Beef Cheek | Parsnip | Carrot | Rosemary

Baked Barramundi | Fennel | Leek | Capers | Olive Oil

Roasted Hapuku | Celeriac | Silverbeet | Parsley Sauce

Charred Cauliflower | Chickpeas | Garlic | Cumin | Green Herbs (VG, GF)

ACCOMPANIMENTS

House Baked Sourdough

Pepe Saya Butter

Extra Virgin Olive Oil | Sea Salt

AFTERNOON

Almond Shortbread

Oat | Raisin Biscuit

Lemon Slice

Olive Oil Cake | Citrus Zest

Seasonal Melbourne Market Fruit Platter

OPTIONAL ELEVATIONS

SEASONAL SOUP SHOTS

Pumpkin | Sage | Nutmeg

Leek | Potato | Thyme

GARDEN BEVERAGES: HERBS THAT HAVE BEEN GROWN IN THE COVENT KITCHEN GARDEN

Lemon Verbena Iced Tea

Apple | Rosemary Water

Victorian Cheese Selection

Cheddar | Washed Rind | Quince | Nigella House made Bark





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**ABBOTSFORD CONVENT PRECINCT
WORKING LUNCH MENU**



WORKING LUNCH MENU | ABBOTSFORD CONVENT

All packages include freshly brewed coffee, tea, organic teas and selection of orange juice, fruit bowl and iced water.
flip chart, whiteboard (on request).

Full day conference package (8 hours)

\$85.00 per person

Half-day conference (5 hours)

\$59.00 per person

Additional items

Morning or Afternoon \$8.00pp

Hot Buffet upgrade \$15.00pp

Upgrade to expresso coffee

Does not replace the freshly brewed coffee station, this will be charge on consumption plus cart hire

Full day hire 8 hours, \$450.00 per Barista

Half day hire 5 hours \$280.00 per Barista

MORNING TEA

SWEET SELECTION

Orange | Almond | Polenta Cake (GF)

Apple | Cinnamon | Oat Crumble Slice (GF)

Lemon | Yoghurt | Olive Oil Loaf

Banana Bread | Honey | Spelt

Blueberry | Almond | Crumble Slice

SAVOURY SELECTION

Zucchini | Feta | Dill Muffin

Cheddar | Chive | Savoury Scone

Olive Oil Flatbread | Rosemary | Sea Salt (VG)

Spinach | Ricotta | Filo

Pumpkin | Thyme | Mini Tart

[Veg= vegetarian, LG= low gluten, N = contains nuts, D = contains dairy]





SEASONAL FRUIT PLATTER

PROTEIN SALADS

Grilled Chicken | Cos | Cherry Tomato | Cucumber | Herb Dressing (GF)

Poached Barramundi | Potato | Green Beans | Parsley | Lemon | Olive Oil (GF)

Slow Cooked Victorian Beef | Pearl Barley | Carrot | Rocket | Mustard Dressing

Tuna | Cannellini Beans | Red Onion | Parsley | Lemon | Olive Oil (GF)

Falafel | Chickpeas | Tomato | Cucumber | Tahini | Lemon (VG, GF)

Pulled Lamb | Lentils | Spinach | Mint | Yoghurt Dressing (GF)

Smoked Chicken | Quinoa | Capsicum | Baby Herbs | Lemon Dressing (GF)

WRAPS

Grilled Chicken | Herb Aioli | Cos | Tomato | Soft Wrap

Pulled Beef | Pickled Onion | Cheddar | Mustard | Soft Wrap

Falafel | Lettuce | Tomato | Tahini | Soft Wrap (VG)

Grilled Eggplant | Capsicum | Goats Cheese | Rocket | Spinach Wrap (V)

Spiced Lamb | Yoghurt | Cucumber | Mint | Soft Wrap

Tuna | Sweetcorn | Cos | Lemon Mayo | Soft Wrap

SANDWICHES

Free Range Egg | Chive Mayo | Cos | White Sandwich

Ham | Swiss Cheese | Dijon | Multigrain Sandwich

Tuna | Sweetcorn | Cucumber | Dill | Lemon | Multigrain Sandwich

Chicken | Avocado | Baby Spinach | Grain Sandwich

Beef | Pickle | Cheddar | Wholemeal Sandwich

Pumpkin | Feta | Rocket | Grain Sandwich (V)

BAGUETTES

Chicken | Tarragon Mayo | Cos | Baguette

Ham | Gruyère | Dijon | Cornichon | Baguette

Beef | Horseradish Cream | Rocket | Baguette

Mozzarella | Tomato | Basil | Olive Oil | Baguette (V)

Smoked Turkey | Cranberry | Brie | Baguette

Tuna | Olive | Tomato | Parsley | Lemon | Baguette





ACCOMPANIMENTS

Mixed Leaf Salad | Cucumber | Herbs | Champagne Vinaigrette (VG, GF)

PRG Potato Crisps | Sea Salt

AFTERNOON TEA

Almond Shortbread

Lemon Slice

Olive Oil Cake | Orange

Chocolate Brownie | Sea Salt

Carrot Cake | Cream Cheese | Walnuts

Raspberry | Coconut Slice

Seasonal Fruit Platter (GF VG)



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**ABBOTSFORD CONVENT PRECINCT
MORNING TEA AND AFTERNOON TEA**

MORNING TEA AND AFTERNOON TEA



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MORNING TEA AND AFTERNOON TEA | ABBOTSFORD CONVENT

Create you own menu with a selection of morning or afternoon tea

\$8.00 per item

Upgrade to espresso coffee

Does not replace the freshly brewed coffee station, this will be charge on consumption plus cart hire

Full day hire 8 hours, \$450.00 per Barista

Half day hire 5 hours \$280.00 per Barista

MORNING TEA

Labneh | Roasted Fig | Honey | Thyme (GF)

Bircher Muesli | Green Apple | Currants | Almond Milk (VG, GF)

Poached Pear | Vanilla | Lemon Verbena Yoghurt (GF)

Zucchini | Goats Cheese | Dill | Buckwheat Muffin (GF)

Spinach | Ricotta | Preserved Lemon | Filo Triangle

Cheddar | Chive | Black Pepper | Buttermilk Scone

Olive Oil Flatbread | Rosemary | Sea Salt (VG)

Seeded Crackers | Whipped Ricotta | Garden Herbs

Seasonal Fruit | Orange | Mint





AFTERNOON TEA MENU

Valrhona Chocolate Brownie | Sea Salt

Caramel Slice | Dark Chocolate | Shortbread Base (GF)

Lemon Tart | Almond Crust | Torched Meringue

Vanilla Slice | Passionfruit Glaze

Almond Shortbread | Vanilla Bean

Raspberry | Coconut | Jam Slice (VG)

Olive Oil Cake | Blood Orange | Yoghurt (V, GF)

Dark Chocolate | Almond | Sea Salt Bark (VG, GF)

Seasonal Fruit | Strawberry | Blueberry (GF)



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**ABBOTSFORD CONVENT PRECINCT
TWO AND THREE COURSE PLATED MENU**

TWO AND THREE COURSE PLATED MENU



TWO AND THREE COURSE PLATED MENU



TWO AND THREE COURSE PLATED MENU | ABBOTSFORD CONVENT

SILENCE, RITUAL AND FIRE | SIX EXPRESSIONS | SIX CONTEMPLATIONS

This menu can be presented as either an individually plated dining experience or a more relaxed shared grazing style designed to encourage connection and conversation at the table. Celebrating the best of Victoria seasonal produce and ingredients harvested directly from the Abbotsford Convent gardens. Inspiration is drawn from the Convent's historic grounds, edible gardens and neighboring Yarra River landscape.

2 course \$85.00 per person

3 course \$100.00 per person

ENTRÉE | FROM THE GARDEN

Coal Roasted Beetroot | Black Garlic | Sheep's Milk Yoghurt | Cocoa Nib | Garden Thyme (GF, V)

Yellowtail Kingfish | Smoked Tomato Water | Finger Lime | Basil Oil | Samphire (GF)

Jerusalem Artichoke | Fermented Mushroom Broth | Hazelnut | Lovage (VG, GF)

Duck Breast | Blood Plum | Radicchio | Native Pepperberry | Roasting Jus

Ricotta Gnocchetti | Burnt Butter | Lemon Myrtle | Pangrattato | Aged Parmesan (V)

Zucchini Flower | Whipped Feta | Green Olive | Oregano | Honey (V)

[Veg= vegetarian, LG= low gluten, N = contains nuts, D = contains dairy]

MAIN | FROM THE HEARTH

Wood Grilled Lamb | Anchovy | Charred Parsley | Preserved Eggplant | Lamb Jus (GF)

Braised Short Rib | Coffee | Glazed Carrot | Charred Onion | Beef Jus (GF)

Baked Barramundi | Saffron Potato | Braised Fennel | Tomato Confit | Olive Oil (GF)

Free Range Chicken | White Miso | Burnt Honey | Black Vinegar | Garden Greens (GF)

Roasted Cauliflower | Sesame Tahini | Date Molasses | Aleppo Pepper | Toasted Pepitas (VG, GF)

Roasted Quail | Juniper | Pearl Onion | Silverbeet | Juniper Jus (GF)

SIDES | FROM THE GARDEN AND THE HEARTH

Charred Cabbage | Caraway | Brown Butter

Baked Pumpkin | Fermented Chilli | Yoghurt Whey

Braised White Beans | Garlic | Rosemary Oil

Grilled Leeks | Hazelnut | Sherry Vinegar

Steamed Greens | Almond | Currant

Hand Cut Chips | Beef Fat | Sea Salt





DESSERT | AT THE TABLE

Burnt Honey Panna Cotta | Roasted Apricot | Thyme | Almond Crumb (GF)

Dark Chocolate Crèmeux | Olive Oil | Sea Salt | Rosemary (GF)

Milk Tart | Nutmeg | Cinnamon | Vanilla Bean

Blood Orange Granita | Campari | Strawberry | Mint (VG, GF)

Brown Butter Financier | Hazelnut | Coffee Cream

Yoghurt Parfait | Sour Cherry | Pistachio | Honey (GF)



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**ABBOTSFORD CONVENT PRECINCT
COCKTAIL PARTY MENU**

CONVENT PRECINCT COCKTAIL PARTY





COCKTAIL PARTY MENU | ABBOTSFORD CONVENT

A standing canapé function offers the ideal way for guests to unwind and immerse themselves in the unique atmosphere — particularly when hosted in one of our exclusive locations overlooking some of the iconic environment at Abbotsford Convent in their naturalistic habitats.

Canapes packages can be made from hot, cold or sweet items.

1 hour canape package - 4 Canapes \$ 54.00 per person

2 hour canape package - 6 Canapes, 1 substantial \$ 75.00 per person

3 hour canape package - 8 Canapes, 1 substantial 1 sweet \$ 93.00 per person

4 hour canape package - 8 Canapes, 2 substantial, 1 sweets \$ 103.00 per person

5 hour canape package - 8 canapes, 2 substantial, 2 sweets \$ 119.00 per person

Additional canape items \$12.00 per person

Additional substantial items \$16.00 per person

SAVOURY CANAPÉS

Torched Yellowtail Kingfish | Cucumber | Finger Lime | Dill | Trout Roe (GF, DF)

Beef Tartare | Pickled Shallot | Mustard | Seaweed Crisp (GF)

Chicken Liver Parfait | Pickled Cherry | Brioche Croute

Miso Glazed Chicken | Sesame | Spring Onion | Crispy Rice (GF, DF)

Roasted Pumpkin Tart | Goat's Curd | Pepitas | Thyme (V, GF)

Caramelised Onion | Gruyère | Gougère (V)

Wild Mushroom | Parmesan | Arancini (V, GF)

Potato | Rosemary | Smoked Salt | Croquette (V, GF)

SUBSTANTIAL MINI BOWLS

Braised Beef Cheek | Soft Polenta | Parsley | Jus (GF)

Roasted Chicken Thigh | Burnt Honey | Black Vinegar | Steamed Rice (GF, DF)

Baked Barramundi | Saffron Potato | Braised Fennel | Olive Oil (GF, DF)

Spiced Lamb | Freekeh | Sheep's Milk Yoghurt | Mint (GF)

Wild Mushroom Risotto | Parmesan | Thyme (V, GF)

Roasted Pumpkin | Chickpeas | Tahini | Pepitas (VG, GF)





SWEET CANAPÉS

Dark Chocolate Brownie | Single Origin Cocoa | Sea Salt (V, GF)

Vanilla Bean Panna Cotta | Roasted Strawberry (V, GF)

Lemon Olive Oil Cake | Cultured Yoghurt (V)

Salted Caramel | Choux (V)

Raspberry | Almond | Friand (V, GF)

Petite Pavlova | Cream | Seasonal Berries (V, GF)



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**Spring and Summer
Beverage Menu**

LEVEL ONE BEVERAGE PACKAGE

Like It Like That Prosecco
Like It Like That Pinot Grigio
Counterpoint Shiraz

Carlton Draught
Peroni Zero

Assorted Soft Drinks, Orange Juice,
Sparkling & Still Mineral Water

LEVEL TWO BEVERAGE PACKAGE

[select one]
Moments of Clarity Sparkling Pinot Noir
Chardonnay
Villa Fresco Prosecco

[select one]
Long Story Short '26 Maples' Chardonnay
Pizzini Pinot Grigio

[select one]
Boucher 'Heathcote' Shiraz
Reschke 'R-Series' Pinot Noir

[select three]
Balter Cerveza
Stone & Wood Pacific Ale
Coopers Lite
Peroni Zero

Assorted Soft Drinks, Orange Juice, Sparkling
& Still Mineral Water

LEVEL THREE BEVERAGE PACKAGE

[select one]
Chandon Brut
Paul Louis Blanc de Blanc
Paul Louis Sparkling Rose

[select two]
Gippsland Wine Co 'Fumé' Sauvignon Blanc
Vinfolk Pinot Gris
Leeuwin Estate "Art Series" Riesling
Medhurst "Yarra Valley" Chardonnay
2023 Domaine Saint Marie Provence Rose

[select two]
Long Story Short '26 Maples' Pinot Noir
Hare's Chase 'Springer' Shiraz
Devils Lair 'Dance with the Devil' Cabernet
Sauvignon

[select three]
Balter Cerveza
Little Creatures Pale Ale
Peroni Nastro Azzuro
Asahi Super Dry
Heineken Zero

Assorted Soft Drinks, Orange Juice, Sparkling
& Still Mineral Water

SPRING & SUMMER COCKTAIL MENU

Cocktails - \$19 per cocktail

Greenhouse Spritz

Gin, Lillet Blanc, Prosecco, Fresh Lemon, Cucumber

Lavender Tonic

Vodka, Lavender, Fresh Lemon, Tonic

Pomegranate Mojito

White Rum, Pomegranate Juice, Fresh Lime, Mint

Orange Fizz

Whisky, Aperol, Fresh Lemon, Soda Water

Pink Paloma

Tequila, Fresh Grapefruit, Fresh Lime

Spritz Bar

Aperol Spritz

Elderflower Spritz

Limoncello Spritz





DRINKS

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 30minutes

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

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

BEVERAGE ADD-ONS

Inclusion of Rose - \$9 per person

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

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





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**ABBOTSFORD CONVENT PRECINCT
COMMUNITY AND NON-PROFIT MENU**

COMMUNITY AND NON-PROFIT MENU





COMMUNITY AND NON-PROFIT MENU

This menu can be presented as either individually plated service or a more relaxed shared grazing style to the table. When seated, guests are welcomed with a thoughtfully curated sustainably sourced seasonal starters that celebrate local produce and reflect the commitment to conservation of Abbotsford Convent.

Three Course 4 hour package

Predinner Canapes – choice of (3) \$26.00pp

Select one entrée, mains and one dessert \$105.00 per person

Includes soft drink, Tea and Coffee

Select one entrée, mains and one dessert \$147.00 per person

Includes Alcohol, Tea and Coffee

Cocktail 8 items \$52.00 per person

CANAPÉS

SAVOURY

Roasted Barramundi Brandade | Tomato Relish | Polenta

Pulled Lamb | Mint Yoghurt | Flatbread

Chicken Liver Mousse | Pickled Grape | Rye Crisp

Pumpkin And Chickpea Falafel | Tahini | Parsley

Cheese And Potato Croquette | Smoked Salt | Aioli

SWEET

Dark Chocolate and Olive Oil Torte (GF)

Baked Cheesecake | Plum

Honey And Almond Semolina Cake

Poached Pear | Vanilla | Shortbread Crumb

Yoghurt And Berry Mousse | Oat Crumble (GF)





SUBSTANTIAL BOWLS

Roasted Barramundi | Blistered Tomato | Saffron Butter Sauce | Broccoli (GF)

Braised Beef | Pearl Barley | Carrot | Parsley (GF)

Slow Cooked Chicken | Chickpea | Spinach | Lemon (GF)

Pumpkin And Ricotta Gnocchi | Burnt Butter | Sage (V)

Red Lentil | Sweet Potato | Ginger | Yoghurt (VG, GF)

PLATED MENU

ENTRÉE

Burrata | Roasted Pumpkin | Pickled Onion | Pepita Crumb (V, GF)

Chicken And Pistachio Terrine | Cornichon | Mustard

Charred Broccoli | Almond | Garlic | Chilli (VG, GF)

Whipped Ricotta | Grilled Zucchini | Oregano | Olive Oil (V, GF)

Roasted Tomato Soup | Cream | Paprika | Chives (V, GF)

MAIN

Baked Barramundi | Fennel | Potato | Saffron and Garlic Butter (GF)

Slow Cooked Lamb Shoulder | Garlic | Broccolini | Rosemary | Lamb Jus (GF)

Roasted Chicken Breast | Lemon | Greek Pilaf | Thyme (GF)

Braised Beef | Onion | Carrot | Mum's Gravy (GF)

Baked Eggplant | Tomato | Mozzarella | Basil (V)

DESSERT

Chocolate Pot | Nutmeg

Baked Cheesecake | Plum

Warm Apple Cake | Custard

Sticky Date Pudding | Butterscotch

Rice Pudding | Cinnamon (GF)

SIDES

Roast Potatoes | Rosemary | Sea Salt (VG, GF)

Steamed Green Beans | Butter | Lemon Zest (V, GF)

Cos Lettuce Salad | Cucumber | Fine Herbs | PRG Dressing (VG, GF)

Roasted Carrots | Cumin | Honey (VG, GF)





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