



**PETER ROWLAND**

# Wedding Essentials

Dinner Package 2012

# Wedding Essentials Dinner Package

Just say “I do” we’ll take care of the rest

## What You Receive

### **In the Wedding Essentials Seated Dinner Package you will receive:**

- Savouries on arrival
- Three course dinner
- Alternate main course service (50/50)
- Beverage Package 1 – 4.5 hours service
- Dedicated Function Manager
- Service staff and chefs
- Venue hire
- White linen and napery
- Printed menus on each table

The Wedding Essentials Dinner Package is based on a 5 hour function duration with 4.5 hour service duration.

### **\$150.00 per person**

Peter Rowland Catering has been part of Australian weddings since 1962, many of them famous, all of them memorable.

Together we will create the wedding of your dreams and memories that will last a lifetime.

Our Wedding Essentials Package continues to be a popular option for the most discerning bride who has an eye for excellence and wants the very best on her special day.

## How We Can Help

Each of our exclusive venues has an experienced Event Planner dedicated to creating a day that reflects your style and captures the romance of your union.

Our Event Planners will provide you with a tailored service to assist you in bringing your wedding vision to life.

### **Preferred Suppliers**

Peter Rowland Catering has long established relationships with some of the industry's most experienced wedding suppliers and can assist you with the following:

- Audio visual
- Entertainment
- Floristry
- Furniture and equipment hire
- Gift registry
- Marriage celebrant
- Photography
- Specialty linen
- Stationery
- Theming, styling and event décor
- Transport
- Videography
- Wedding cake



# Your Choice of Venues

The Wedding Essentials Dinner Package lets you choose from five beautiful, unique venues in Melbourne, each with their own distinctive character including:

## The Chapter House

Heritage listed neo-gothic style building

## Melbourne Museum

Contemporary style, from garden views to unique exhibition spaces

## NGV International

Located on St Kilda Road, Australia's most visionary art gallery

## Port Melbourne Yacht Club

A breathtaking view on the water's edge

## Rippon Lea

A 19th century mansion surrounded by 5 hectares of superb gardens

## Package Inclusions

| Venues                           | Venue Hire | Venue Security | PA System | Venue Membership |
|----------------------------------|------------|----------------|-----------|------------------|
| <b>The Chapter House</b>         | ●          | ●              |           |                  |
| <b>Melbourne Museum</b>          | ●          | *              | ● †       | ●                |
| <b>NGV International</b>         | ●          | *              | ●         | ●                |
| <b>Port Melbourne Yacht Club</b> | ●          | ●              |           |                  |
| <b>Rippon Lea</b>                | ●          | ●              | ●         |                  |

If you require an extension of time for the function, please speak to one of our Event Planners. \*Additional security charges apply. You receive a complimentary membership to National Gallery of Victoria or Melbourne Museum for 12 months. † PA system only available in Treetops area. \*Minimum guest numbers apply.

“A great caterer has the taste of a chef, the imagination of an artist and the timing of a conductor”



Peter Rowland OAM, Founder



Port Melbourne Yacht Club



The Chapter House



NGV International



Melbourne Museum



Rippon Lea



# Dinner Menu

Included in the Dinner Package  
5 hour function duration

## **Canapes** please select three

Salt cod brandade, sauce Romesco,  
fennel seed biscotti

Atlantic salmon gravlax, potato rösti, crème fraîche **gf**

Braised venison and juniper berry pithivier,  
plum & star anise dipping sauce

Persian feta, smoked eggplant & lemon thyme  
spring roll **v**

Thai spiced corn cake, cucumber relish **v, df**

## **Selection of breads to the table**

### **Entrée** please select one

Beef fillet poached in olive oil, celeriac remoulade,  
poached baby pears, shaved Parmesan, mâche **gf, nf**

Butter poached prawns, avocado purée,  
mango & piquillo pepper salsa, smoked  
Roma tomato jam, micro herb salad **gf, nf**

Roma tomato tart, heirloom tomatoes,  
Ceridwen goat's cheese fondant,  
aged balsamic vinaigrette, basil **v, nf**

### **Main** please select two to be served alternately

Maryland of confit free-range chicken,  
Moroccan spiced pumpkin, black cabbage,  
sauce Romesco

Smoked braised lamb, roasted shallots,  
button mushrooms, baby carrots,  
potato fondants, burgundy jus **nf**

Grilled Atlantic salmon, smoked aubergine,  
Mediterranean vegetables, shellfish cream **gf, nf**

### **Dessert** please select one

Warm apple crumble, roast apple &  
cinnamon purée, vanilla bean ice cream

Strawberry mousse, compressed strawberries,  
strawberry ice cream, meringues **gf, nf**

Flourless bitter chocolate and macadamia  
fudge brownie, Ferrero Rocher ice cream,  
seasonal berries **gf**

*Followed by coffee and a selection of teas  
served with signature chocolates*

## Menu Upgrade Options

Our team can assist in tailoring a menu for your wedding based on your individual taste or a special theme.

### **Wandering Entrees Option 1**

Add \$6.50 per person

Shiitake mushroom & water chestnut rice paper roll,  
sesame oil & mirin dipping sauce **v**

Chardonnay pickled beetroot tartlet with white bean  
and Taleggio cream **v, nf**

Braised lamb & aubergine pide, baba ghanoush

Steamed char siu pork bun, light soy sauce

Beef cheek and pancetta pithivier **nf**

Seared Hokkaido scallops, cauliflower cream,  
truffle oil, shiso **nf**

### **Wandering Desserts Option 1**

Add \$3.50 per person

Blueberry & almond friends

Lemon posset, raspberry coulis, baby mint **gf**

Baby meringue sandwich,  
Belgium chocolate mousse **gf**

Vanilla sponge lamingtons, strawberry jam,  
bitter chocolate, desiccated coconut

Roast pineapple & star anise empanadas,  
icing sugar, double cream

### **Alternate Menu Service**

You can choose two items from each course  
to be placed alternately.

### **Additional Charges Apply as Follows:**

**1 course** add \$6.00 per person

**2 courses** add \$8.00 per person

### **Upgrade to Antipasto or Cheese Plate**

From \$8.00 per person.

# Beverage Package 1

Included in the Dinner Package  
4.5 hour service duration

## **Beverage Package 1**

### ***Inclusive of all beverages below***

Morgans Bay Sparkling  
2008 McIntyre Lane Chardonnay  
2006 Mount Langi Billi Shiraz  
Carlton Draught beer  
Carlton Sterling light beer  
Mineral water, soft drinks and orange juice

## Beverage Upgrades Options

### **Upgrade to Beverage Package 2**

Add \$3.50 per person

### ***Inclusive of all beverages below***

NV Mitchelton Imprint Sparkling  
2010 Allira Sauvignon Blanc  
2009 Allira Cabernet Sauvignon Merlot  
Carlton Draught beer  
Carlton Sterling light beer  
Mineral water, soft drinks and orange juice

### **Other Upgrades Available**

- A half hour extension of beverage service on your event add \$9.75 per person
- NV Moët & Chandon Brut Champagne service for half an hour on arrival add \$28.50 per person
- Cocktails on arrival add \$10.50 per person
- Basic spirit bar for 4.5 hours add \$16.00 per person

Please speak to your Event Planner regarding further upgrade options including:

- Premium beers
- Espresso bar

### **Upgrade to Beverage Package 3**

Add \$12.50 per person

### ***Inclusive of the sparkling wine***

NV Taltarni 'T Series' Sparkling

### ***Please select one white and one red wine***

2010 Mitchelton Blackwood Park Riesling  
2009 Cape Mentelle 'Georgiana' Sauvignon Blanc  
2009 Balnarring Vineyard Chardonnay  
2009 Mr Frog Pinot Noir  
2008 Mount Adam Cabernet Merlot  
2006 Heathcote Winery 'Cravens Place' Shiraz

### ***Inclusive of all beverages below***

Carlton Draught beer  
Carlton Sterling light beer  
Mineral water, soft drinks, orange juice and Tiro;  
pink grapefruit, Italian red orange or passionfruit,  
elderflower mineral water

To organise a site inspection at one of our exclusive venues please contact us on +61 3 9825 0092 or email [weddings@peterrowland.com.au](mailto:weddings@peterrowland.com.au)

Experience our venues online at [www.peterrowland.com.au](http://www.peterrowland.com.au)



## PETER ROWLAND

For more information on the Wedding Essentials Packages, please contact us on +613 9825 0092 or email [weddings@peterrowland.com.au](mailto:weddings@peterrowland.com.au)

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Winner: Best Venue Caterer



### Wedding Essentials Dinner Package venues

The Chapter House St Paul's Cathedral  
Melbourne Museum Carlton  
NGV International St Kilda Road  
Port Melbourne Yacht Club Port Melbourne  
Rippon Lea Elsternwick

### Peter Rowland Catering venues also include\*

Flemington – The Event Centre  
The Ian Potter Centre – NGV Australia  
Federation Square  
Gardens House Royal Botanic Gardens  
Individual and marquee locations

\*Please note these venues are not part of the Wedding Essentials Dinner Package offer.