



Our Exclusive Venues

Butler Lane, RICHMOND

Peter Rowland has unearthed a jewel of venue set to become a favourite for brides who desire a modern oasis for their wedding, just minutes from the CBD. Accessed from a secret lane way, Butler lane is an expansive, creative blank canvas that will bring to life a magical event. Located in the heart of Richmond, Butler Lane offers a modern renovated warehouse space with an open plan interior leading onto a picturesque large secret courtyard with full grown trees and a living ivy wall that will set the perfect backdrop for your special day. Whether for a cocktail style wedding for up to 300 guests or a sit down dinner with dance floor for 150 guests this modern venue is the perfect setting to create your everlasting memories.

Port Melbourne Yacht Club, PORT MELBOURNE

Port Melbourne Yacht Club, on the shores of Port Phillip Bay, showcases some of Melbourne's best bay views, impressing from every angle. Inside, the floor-to-ceiling windows flood the venue with natural light and reveal spectacular views during the day or night. Formalities can take place out on the large over water deck with an intimate seaside ceremony or for pre-celebration drinks, guests can soak up the sun and sip on cocktails as they watch the sunset over the bay.

Rippon Lea House & Garden, ELSTERNWICK

Set in luxurious gardens, the National Trust listed 19th century property will impress. The Grand Ballroom exudes elegance whilst offering a relaxed atmosphere, featuring an impressive chandelier and ornate balustrade overlooking the large dance floor. The alfresco entertaining space on the pool terrace is ideal for summer cocktail parties as guests mingle to the sounds of live music. With onsite ceremonies held in the heritage listed gardens, guests can wander through the 14 acres or enjoy a cocktail while playing croquet and bocce as the bridal party take time out for photos.



Our Cocktail Packages

- 5 hour event duration
- Substantial cocktail party menu consisting of 11 savoury canapés, 2 substantial bowl items (3 varieties) and 3 dessert canapés
- 5 hour beverage service
- Freshly brewed coffee & a selection of teas, served homemade biscotti
- Your wedding cake cut and served on platters with dessert
- Cake table with cake knife
- Existing venue furniture
- Vases for the bridal bouquets
- Complete set up of your chosen event space including bonbonnières & other accessories
- In house crockery, cutlery and glassware
- Table linen
- Dedicated Peter Rowland Event Planner to assist with all of your planning needs
- Peter Rowland Function Manager to look after you and your guests on the day

* Minimum numbers apply

* Surcharges apply, venue hire & security



PETER ROWLAND



Premium Cocktail Menu

Poultry

COLD

Peter Rowland's Chicken Sandwich

Crisp quail miang, roasted chilli, kaffir lime, herbs, fried shallots **lg df**

Peking duck jicama ravioli, avocado, spring onion jam, orange pearls

Duck parfait, gingerbread, hazelnut, grape gel

Tea smoked chicken, pistachio sablé, feta custard, cherry gel, basil

Corn tuile, avocado mousse, chipotle chicken, grilled pineapple & green tomato salsa, coriander **lg df**

Smoked duck, sesame toasted pumpkin, truffled Taleggio white bean purée, rhubarb, wild rocket

HOT

House made chicken, mushroom & artichoke pie, cranberry relish

Korean fried chicken, toasted bun, cucumber kimchi, kewpie mayonnaise

Duck & cherry ravioli, confit sweet potato, pear jus purée

Star anise confit duck steamed bun, raw greens, sticky orange glaze

Peppered duck mignon skewer, orange mustard fruit, mizuna **lg df**

Quail scotch egg, quail mince, onion, herb crumb, quince aioli

Meat

COLD

Sake cured beef, wasabi cream, herb salad, rice pillow **lg**

Beef tartare caper biscotti, egg yolk jam **df**

Iberico ham, spanish doughnut, rockmelon jam, candied olive

Pork floss, chilli infused salsify **lg**

Grilled Angus beef, English mustard scone, cauliflower cream, watercress

Fried tendon puffs, carrot hummus, air dried beef, hazelnuts **df**

HOT

Beef brik pastry cigar, celeriac remoulade, parsley purée **df**

Slow cooked lamb shoulder & feta sausage roll, black olive marmalade

Chinese steamed BBQ pork bun, ponzu gel, cucumber pickle, spring onion salad

Parmesan crusted veal schnitzel roll, lemon & fennel slaw, prosciutto mayonnaise

Chorizo & potato croquette, spiced tomato gel, saffron mayonnaise

Sticky cardamom braised beef cheek, preserved lemon, horseradish & celeriac purée, tapioca cracker **lg**

[continued]

Seafood

COLD

Salmon kibbeh nayeh, pomegranate, radish, cucumber **Ig**

Dukkah rubbed tuna, yuzu mayonnaise, radish, dill sable

Snapper toasted corn tostada, lime, coriander, avocado

Squid ink croissant, crème fraîche, smoked ocean trout, roe, pickled cucumber

Compressed watermelon, crab, hot mint salad **Ig df**

Kingfish, romesco, pickled shallot, seaweed cracker **Ig**

HOT

Pancetta wrapped miso glazed scallop, nashi pear purée, fried Thai basil **Ig df**

Prawn hot dog, wasabi tomato mayonnaise, egg yolk mustard, pickled cucumber

Steamed crab dim sum, white mushroom & seaweed powder, black vinegar, chilli oil

Crumbed lobster brioche roll, truffled mayonnaise, chervil

Prawn spring roll, sweet & sour sauce

Lobster bisque, poached lobster, saffron crème fraîche, chives **Ig**

Vegetarian

COLD

Blue cheese rolled green grape, mascarpone and pistachio **Ig**

Apple jelly, beetroot relish, goat's cheese, caraway tuile

Cereal tuile, Shadows of Blue, pistachio crumb, grape gel

Goat's curd & beetroot ravioli, black olive salt

Goat's cheesecake, fig & grape relish

Red pepper tuiles, olive foam

HOT

Cauliflower gruyère & olive croquette, gremolata mayonnaise

Leek & mascarpone galette, dried tomato, chervil, purple basil

Fried mozzarella, pea pesto, grilled zucchini, sweet onion pickle

Potato & parmesan velouté, shaved truffle **Ig**

Mushroom & pinenut san choy bow, shiitake soy purée **Ig df**

Crumbed smoked mozzarella, milk bun, coriander, cucumber

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Sweet

Orange curd tart, hazelnut salted caramel, smoked Italian meringue

Yuzu curd, ginger oat crumble, matcha sponge, white chocolate mango pearls

Pink peppercorn pavlova, lime zest mascarpone, grilled pineapple **lg**

Dark chocolate mousse, kirsch jelly, cherry sphere, shaved chocolate, shaved sponge finger, baby mint

Toasted banana bread, condensed milk caramel, brûléed banana, vanilla fairy floss

Substantial

additional

Soy & orange cured kingfish, cucumber, green onion, wasabi mayonnaise, nori powder, tapioca **lg**

Butter poached prawn, chive omelette, baby corn, petite herb, bisque **lg**

Slow cooked salmon, grilled zucchini, pea, salted smoked ricotta, lemon gel **lg**

Chicken ceasar salad croquettes, baby cos, quail egg, crispy Kaiserfleisch, bacon jam, white anchovy dressing, parmesan cheese

Corn feed chicken, chimichurri corn salad, smoked almonds, avocado, tabasco gel **lg**

Vanilla salted duck breast, charred corn, pine nuts, orange **lg**

Beef rendang, jasmine rice, smashed cucumber, coconut, kaffir lime **lg**

Pepper rubbed beef, compressed shiitake, fig purée, watercress, fried pumpkin seeds, fennel slaw **lg**

Pastrami lamb, pumpkin hummus, macadamia, parmesan crumb, pickled fennel, sorrel **lg**

Crisp lamb belly, cashew butter, baby onions, brine fried eggplant

Charred broccolini, feta, chilli, lemon, parsley, sourdough, pomegranate

Pumpkin & sage tortellini, whipped feta, brown butter leek, fried walnuts **v**



Additional Menu Options

Wandering Entrée

additional

in addition to your 3 included canapés

Beef brik pastry cigar, celeriac remoulade, parsley purée
Crispy fried pork belly, wonton crisp, Asian salad, finger lime
House made chicken, mushroom & artichoke pie, cranberry relish
Five spiced salt & pepper squid, crisp green onion and chilli mayonnaise
Podded spring pea & ricotta tart, lemon, mint
Cauliflower gruyère and olive croquette, gremolata mayonnaise

Wandering Dessert

additional

Turkish delight profiteroles, grilled apple, cinnamon sugar
Pink peppercorn pavlova, lime zest mascarpone, grilled pineapple
Toasted brioche, clotted cream cheesecake, strawberry, shaved coconut
Orange blossom and honey glazed mini doughnuts
Dark chocolate mousse, kirsch jelly, cherry sphere, shaved chocolate, shaved sponge finger, baby mint

To The Table

vegetable additional items,

Triple cooked potato, chive crème fraîche, wild garlic flowers
Char grilled broccolini, smoked almonds, chickpea, lemon, chilli
Textures of heirloom carrots, radicchio and mustard butter, parsley
Roasted cauliflower, wild rice, rocket, radish, sheep's yoghurt, pomegranates, hazelnut dressing
Baby cos, chargrilled zucchini, fresh pea, mint, smoked ricotta, lemon dressing
Coloured tomatoes, torn mozzarella, basil, confit fennel dressing

Antipasto Or Cheese Platters

additional

To replace entrée or dessert as individual plates or shared platters

additional

Fourth course as shared platters

additional

Fourth course as individual plates

Alternate Menu Service

select two items to be served alternatively

additional charges apply as follows

Entrée or dessert

Entrée and dessert

Dinner & Cocktail Upgrades

Complement your pre-dinner drinks service with some delicious, interactive food stations or opt for some decadent dessert options to enhance your carefully selected menu.

Seafood / Sushi Bar

additional

Freshly shucked oysters, peeled prawns, cured and marinated salmon and kingfish

Lemon, lime, pickled cucumber, yuzu gel, watercress purée, soy, fried ginger, creme fraiche, wasabi mayonnaise

Herb blinis, brioche toast, rice pillows

Asian Steamed Bar

additional

A selection of steamed delights served in steamer baskets

Crisp ketjap manis braised lamb boa, pickled cucumber, kewpie mayonnaise

Chicken, shiitake and fermented seaweed, miso wasabi sesame dressing

Scallop, prawn, sichuan pepper and watercress, black vinegar and chilli oil

Sticky pork bun, garlic shoots, ponzu gel

Mushroom, ginger and green onion, garlic shoots

Late In The Night

additional

Corn dog – filled with pineapple and coriander slaw

Lamb burger, whipped feta, pickled red onion, smoked tomato

Wild mushroom and thyme pie, cabbage gel

Ice Cream Stand

additional

Large steal urns of vanilla bean ice cream, double chocolate gelato & raspberry sorbet served in old fashioned waffle cones

Accompanied by crushed vanilla shortbreads, poached strawberries, hot chocolate sauce, raspberry & passionfruit coulis, crushed nuts, hundreds & thousands, chocolate flakes

Dessert Bar

additional

A substantial and decadent sweet heaven, soft lollies, hard candy

Coloured meringues – whipped cream, freeze dried raspberry, pistachio nut praline, popping candy, shaved chocolate

Mini churros, warm salted caramel, cream and chocolate sauce

A block of seasonal cracked chocolate and honeycomb rubble board

A selection of home made dessert from the pastry kitchen at Peter Rowland

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Candy Bar

additional

Our elegant candy bars include a variety of soft lollies, hard candy & delicious chocolates, displayed beautifully in a range of jars & bowls to match the colour theme of your choice.

Mini tongs & scoops as well as white noodle boxes are provided for your guests to fill & take home

Cheese Stations

additional

Artisan cheese table designed with the Calendar Cheese Company

Pear wafers, pepper port figs, rhubarb jam, honey caramelised walnuts

Lavosh, sourdough croûtes, wafers



Beverage Packages

Package One

NV Alex McPherson Chardonnay, Pinot Noir, SE, VIC
2016 Catriona McPherson Chardonnay, SE VIC
2016 Jock McPherson Cabernet Merlot, SE VIC
James Boags Draught
James Boags Premium Light
Schweppes sparkling mineral water
Assorted Schweppes soft drinks
Orange juice

Package Two

NV One Million Cuttings, Chardonnay, Pinot Noir, SE, VIC
2014 Thomas Goss, Sauvignon Blanc, McLaren Vale, SA
2013 Thomas Goss, Shiraz, McLaren Vale, SA
James Boags Draught
James Boags Premium Light
Schweppes sparkling mineral water
Assorted Schweppes soft drinks
Orange juice

Package Three

NV Coueslant, Chardonnay, Pinot Noir, Loire Valley, VIC

select ONE white wine

2016 Pizzini Riesling, King Valley, VIC

2016 Cape Mentelle 'Georgiana' Sauvignon Blanc, Margaret River, WA

select ONE red wine

2015 Bellvale Gippsland Pinot Noir, VIC

2014 Balnaves The Blend, Cabernet Sauvignon, Merlot, Cabernet Franc, Coonwarra SA

2014 Cape Mentelle Marmaduke Shiraz, Margaret River, WA

James Boags Draught

James Boags Premium Light

Schweppes sparkling mineral water

Flavoured mineral water

Assorted Schweppes soft drinks

Orange juice

[continued]

Package Four

NV Chandon Brut, Yarra Valley, VIC

NV Chandon Brut Rose, Yarra Valley, VIC

select TWO white wines

2015 Michelton Blackwood Riesling, Central VIC

2015 Kuku Sauvignon Blanc, Marlborough, New Zealand

2015 Chandon Chardonnay, Yarra Valley, VIC

select TWO red wines

2016 Red Claw Pinot Noir, Yarra Valley, VIC

2015 Wirra Wirra Church Block Cabernet Sauvignon, Shiraz, Merlot, McLaren Vale, SA

2016 Heathcote Winery Cravens Place Shiraz, Heathcote, VIC

2016 Pink Claw Rosè, Mornington Peninsula, VIC

Stella Artois

James Boags Premium Light

Schweppes sparkling mineral water

Flavoured mineral water

Assorted Schweppes soft drinks

Orange juice

Upgrades

Premium Beer

You may wish to upgrade to premium beers.

Additional

Stella Artois

Furphy Refreshing Ale

Little Creatures Pale Ale

James Squire Orchid Crush Apple Cider

Spirits

You may wish to include basic or top shelf spirits served from the bar. Please ask your Event Planner for a full list.

Basic spirits

additional

Top shelf spirits

additional

Additions

Cocktails

Peter Rowland's signature cocktails on arrival

are a great way to start your wedding. Please

ask your Event Planner for a full list of selections.

Cocktails

additional

Mocktails

additional

Champagne

Upgrade to include French champagne on arrival.

G.H.Mumm Cordon Rouge Brut NV

Half hour service on arrival

additional

One hour service on arrival

additional

PETER ROWLAND

Our latest menus are designed to entice, but we're also inspired by particular briefs & special requests. The possibilities are endless & our culinary team can create a personalised menu to suit.

Menu valid until 31st July 2019. Please consider the environment before you print. © Peter Rowland

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