

PETER
ROWLAND
— EST. 1962 —



Distinct Wedding Venue Packages

2019 – 2020

PETERROWLAND.COM.AU



DISTINCT WEDDING VENUE PACKAGES

The Perfect Partner

We'll collaborate with you to create your perfect day, down to the very last detail. Your wedding day needs to reflect you as a couple, and we will help with every aspect of that, including the venue, menu, flowers, styling and the entertainment.

It's impossible to imagine a more personal and individual event than a wedding – we understand that. We will help you find exactly the right place for it, whether that's a gallery, a country estate, industrial warehouse, by the beach or somewhere you've never even dreamed of. Drop us a line or give us a call and we'd love to go through the options with you.



OUR VENUES

Our Venues

Peter Rowland has sourced the most beautiful venues to host a wedding or celebration that will become part of your history and an occasion that you and your guests will never forget.

Whether you dream of a wedding just moments from the CBD or somewhere romantic and perfectly located in the Yarra Valley, Peter Rowland can help you plan your special day. We have a place for every occasion, for those seeking a creative blank canvas that will bring a magical idea to life or a National Trust listed property with heritage listed gardens to host the perfect onsite ceremony we can work with you to make it happen.



OUR VENUES





DISTINCT WEDDING DINING PACKAGES

We will help create a package and menu that suits your style, whether you're after a three-course sit-down dinner, a cocktail party, a champagne reception with canapés, a buffet, casual bowl food, or a combination of all of these approaches.

Our distinct wedding dining packages customarily consist of the inclusions shown right. Please ask us about our event packages or let us customise a package and a menu specially for you.

5 hour event duration

Your choice of canapés on arrival (3 per person)

Three course menu offering alternative main, set entrée and dessert

Assorted bread rolls and grissini with King Island butter

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 spends and surcharges apply.



DISTINCT WEDDING DINING MENU

Canapés

- Poached prawn, lime mayo, prawn cracker, chive salad *lg df*
- Salmon tartare, rye croute, lemon gel *df*
- Grilled aged ribeye skewer, béarnaise, fried parsley *lg*
- Fried chicken mieng, green mango, roasted coconut, lime, chilli
- Leek, mascarpone & chervil galette, confit tomato *v*

Entrée

- Cardamon & fennel seed cured salmon, carrot ketchup, wild pea, kewpie mayonnaise, pickled celery *lg df*
- Blackened kingfish, kohlrabi, avocado, puffed rice, petite Asian salad, yuzu gel *lg df*
- Seared vanilla salt chicken breast, smoked kipflers, golden beetroot, pumpkin purée, salsa verde *lg*
- Sous vide beef fillet, roasted cauliflower, raisins, radish, hazelnut salt watercress *lg*
- Duck led rilette, pistachio nut, grape, brioche wafer, apple, petite lime elk
- Grilled zucchini & goats' cheese cannelloni, heirloom tomato, crisp basil, olive oil *v*

Main

Served with a selection of breads

- Brown butter barramundi, miso glazed carrots, shaved cauliflower, shiitake dashi broth, Japanese beans *lg*
- Pancetta & pine nut crusted, sumac grilled hapuka, truffled white bean, grilled zucchini, baby turnips, saffron mussel butter
- Butter poached chicken, grilled & purée pumpkin, fried chickpeas, sugar snaps *lg*
- Pork loin, shaved & roasted beetroot, fennel, grilled cabbage, apple cider jus *lg df*
- Grilled aged porterhouse, triple cooked potato, mushrooms, celeriac remoulade, rocket *lg*
- Grilled beef fillet, sticky braised beef cheek cigar, smoked tomato, charred broccolini, crisp leek *df*
- Braised lamb shank, parsnip, pearl onion, minted peas *lg*

Dessert

All desserts followed by coffee, a selection of teas, served with biscotti

- Vanilla poached pineapple, yoghurt custard filled brandy snap cigar, pine nut purée, lime curd, blue liquorice leaves *v*
- Mango purée, saffron poached pears, honeycomb, sorrel, orange pearls *v lg*
- Textures of chocolate & coffee, orange torched house made marshmallow
- Passionfruit panna cotta, ANZAC biscuit, chocolate mousse, passionfruit sponge
- Compressed watermelon, grilled apple, buttermilk gel, basil syrup, herbs, flowers *v*

dairy free df, vegetarian v, vegan ve, low gluten lg



DISTINCT WEDDING DINING UPGRADES

Wandering Entrée

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 & olive croquette, gremolata mayonnaise

To The Table

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

Wandering Dessert

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



DISTINCT WEDDING DINING UPGRADES

Cheese

Selection of Artisan cheese by the Calendar Cheese Company

Pear wafers, pepper port figs, rhubarb jam, honey caramelised walnuts, lavosh, sourdough croûtes, wafers

Antipasto

Rocket & parmesan salad with a creamy balsamic vinaigrette, marinated mushrooms, prosciutto, salami, smoked ocean trout, sliced melon, wedges of roasted capsicum, zucchini & spinach frittata, truss tomato, basil, baby bocconcini, marinated olives

Additional Options

ALTERNATIVE SERVICE

Choose two items from each entree and/or dessert to be served alternately.

SELECT YOUR OWN

Guests make their selection of entree, main and/or dessert on the night of the event

CHILDREN

Under 13 years old

Seated three course dinner menu with canapés

CREW

Available for your band, entertainers, photographers or videographers

Main course & non alcoholic refreshments





DISTINCT WEDDING COCKTAIL PACKAGES

Set to impress, our dining menus combine fresh, local ingredients, the latest food trends & classic Peter Rowland style.

Our distinct wedding cocktail packages customarily consist of the inclusions shown right. Please ask us about our packages or let us customise a menu specially for you.

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

Your wedding cake cut and served on platters with dessert

Cake table with cake knife

Existing venue furniture

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 spends and surcharges apply.



DISTINCT WEDDING COCKTAIL MENU

Poultry

Served cold

Peter Rowland's Chicken Sandwich

Cauliflower & halloumi fritter, butter roasted chicken, apple, sorrel, walnut

Safron rice cracker, tea smoked chicken, BBQ corn purée *lg*

Served hot

Confit duck, fig & watercress arancini, orange gel

Miso chicken kofta, egg yolk jam, sweet mayonnaise *df*

Quail, chicken & ginger sausage roll, apple ketchup

Meat

Served cold

Beef tartare caper biscotti, egg yolk jam *df*

Olive oil poached lamb, sundried tomato & rosemary biscotti, pickled onion, watercress *df*

Crispy fried pork belly, wonton crisp, Asian salad, finger lime *df*

Served hot

Harissa lamb Turkish pizza, eggplant caviar, smoked almonds, quince labne, coriander

Grilled rib eye skewer, pickled shallot, béarnaise mayonnaise *lg*

Angus beef cheek daube, caramelised onion crème fraîche, fried kale

Seafood

Served cold

Sous vide prawn, crisp lettuce taco, mandarin curd, apple celery leaf *lg*

Cured kingfish nasturtium, ginger, roe, wasabi *lg df*

Smoked mackerel brandade, Sardinian flat bread, baby cucumber, horseradish snow

Served hot

Five spiced salt & pepper squid, crisp green onion, chilli mayo *lg df*

Barramundi fish finger, dill sauce, salt & vinegar powder, radish

Confit tuna, fennel purée, olive, lemon salad *lg*



DISTINCT WEDDING COCKTAIL MENU

Vegetarian

Served cold

Vegetarian steak tartare of watermelon, confit apple, mango gel, rye toast *df*

Podded spring pea & ricotta tart, lemon, mint

Cauliflower panna cotta, rhubarb relish, parmesan wafer, flowers

Served ht

Ash tartlet, Raclette rarebit, cornichon, radish

Ginger soy & oyster mushroom crisp wonton cup, fried pickled ginger, coriander

Chickpea fritter, parmesan salt, truffle salsa mayonnaise *lg*

Sweet

White chocolate dipped honeycomb, freeze dried raspberry *lg*

Toasted brioche, clotted cream cheesecake, strawberry, shaved coconut

Orange blossom & honey glazed mini doughnuts

Turkish delight profiteroles, grilled apple, cinnamon sugar

Substantial

Olive oil poached salmon, goats' curd, fresh pea, mint, lemon, potato crisps *lg*

Celery salt fried calamari, chilli & pernod spiked tomato, fennel basil slaw, olive oil *lg df*

Fried chicken, sweet potato, Japanese bean, sesame, avocado, yuzu dressing *lg df*

Crispy braised lamb belly, cashew butter, raw green slaw, chilli caramel

Veal shoulder & mushroom ragu, gnocchi, parsley gremolata

Char grilled pork cheek, rhubarb, pasta dura crumb, cauliflower, basil grape reduction

Mozzarella fritter, grilled zucchini, pea, mint, olive, watercress *v*

Heirloom carrots, sheeps' yoghurt, smoked almond dukkah, nasturtium leaf, honey dressing, cranberries *v lg*



DISTINCT WEDDING COCKTAIL UPGRADES

Seafood / Sushi Bar

Freshly shucked oysters, peeled prawns, cured & marinated salmon, cured & marinated kingfish
Lemon, lime, pickled cucumber, yuzu gel, watercress purée, soy, fried ginger, creme fraiche,
wasabi mayonnaise. Accompanied by herb blinis, brioche toast, rice pillows

Asian Steamed Bar

A selection of steamed delights served in steamer baskets
Crisp ketjap manis braised lamb bao, pickled cucumber, kewpie mayonnaise
Chicken, shiitake and fermented seaweed, miso wasabi sesame dressing
Scallop, prawn, sichuan pepper & watercress, black vinegar and chilli oil
Sticky pork bun, garlic shoots, ponzu gel
Mushroom, ginger & green onion, garlic shoots

Late In The Night

Corn dog, filled with pineapple & coriander slaw
Lamb burger, whipped feta, pickled red onion, smoked tomato
Wild mushroom & thyme pie, cabbage gel

Ice Cream Stand

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, 100's & 1000's, chocolate flakes



DISTINCT WEDDING COCKTAIL UPGRADES

Dessert Bar

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

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

Mini churros, warm salted caramel, cream, chocolate sauce

A block of seasonal cracked chocolate & honeycomb rubble board

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

Candy Bar

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

Artisan cheese table designed with the Calendar Cheese Company. Accompanied by pear wafers, pepper port figs, rhubarb jam, honey caramelised walnuts, lavosh, sourdough croutes, wafers





BEVERAGE PACKAGES

Package 1

Sparkling

NV Alex McPherson Chardonnay, Pinot Noir, SE, VIC

Wine

2016 Catriona McPherson Chardonnay, SE VIC

2016 Jock McPherson Cabernet Merlot, SE VIC

Beer

James Boags Draught

James Boags Premium Light

Soft drinks (All Packages)

Sparkling Mineral Water

Assorted Soft Drinks

Orange Juice

Package 2

Sparkling

NV One Million Cuttings, Chardonnay, Pinot Noir, SE, VIC

Wine

2014 Thomas Goss, Sauvignon Blanc, McLaren Vale, SA

2013 Thomas Goss, Shiraz, McLaren Vale, SA4

Beer

James Boags Draught

James Boags Premium Light

Package 3

Sparkling

NV Coueslant, Chardonnay, Pinot Noir, Goulburn, VIC

Select One White Wine

2016 Pizzini Riesling, King Valley, VIC

2013 Thomas Goss, Shiraz, McLaren Vale, SA

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

Beer

James Boags Draught

James Boags Premium Light



BEVERAGE UPGRADES

Additional

Premium Beer

Stella Artois
Furphy Refreshing Ale
Little Creatures Pale Ale
James Squire Orchard 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.

Cocktails and Mocktails

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.

Champagne

Upgrade to include French champagne on arrival.
G.H.Mumm Cordon Rouge Brut NV



Since 1962 we have been dedicated to crafting events, whether it's a wedding, cocktail party, conference or a gathering of friends. Each event is special to us and we bring the same sense of fun, creativity, style and imagination to everything we do. See our event packages or let us customise a package and menu specially for you.

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