

PETER
ROWLAND
— EST. 1962 —

THE CENTRE IVANHOE — 275 UPPER HEIDELBERG RD, IVANHOE VIC 3079



The Centre Ivanhoe | Weddings

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Centre Ivanhoe

The Centre Ivanhoe, built in 1937, is one of Melbourne's finest examples of Art Deco architecture brimming with timeless glamour.



OVERVIEW

The Centre Ivanhoe is one of Melbourne's finest examples of Art Deco architecture brimming with timeless glamour, making it one of Victoria's most unique venues. Built in 1937, the venue accommodates a variety of events with its brilliant feature lighting, dramatic stages and large parquet dance floors.

The Great Hall accommodates up to 800 with a flexible floorspace and stage and is able to host expansive dinner parties, conferences, school formals and everything in between. As well as this gorgeous hero space, The Centre Ivanhoe also hosts a myriad of smaller spaces throughout the premises suitable for a wide range of intimate events.

LOCATION

275 Upper Heidelberg Rd,
Ivanhoe VIC 3079
(12km from Melbourne CBD)

TRANSPORT & PARKING

Ivanhoe train station
(400m/5min walk)
On-site carpark

FEATURES

- Original Art Deco interiors
- Large welcoming foyer
- Private bridal suite
- Dance floor
- Multiple smaller event ready rooms available throughout
- Balcony and viewing platform areas included

CAPACITIES	Seated	Standing
Great Hall	420	800
Streeton Room	220	300
McCubbin	110	200
Conder Room	70	100
Withers Room	50	80



V E N U E I N C L U S I O N S

Trestle tables, round tables and chairs (inc setup)

Indoor heating and cooling

Use of stage and stage facilities and Green room for performers

PA sound system, microphone and lectern

Large dance floor

On-site complimentary carpark

Bridal Suite

Bathrooms, accessible bathroom

Candelabra per table + an easel for seating chart

Complete set up of event including table settings, place cards and bonbonniere

Dedicated Event Producer to coordinate your event

Dedicated Function Manager on the day to run your event

Full set up of the event, including supplier bump in and out access

Personalised planning pack, seating template and access to preferred supplier list



CEREMONIES
AT THE ROTUNDA

Alternatively, opt to hold your wedding ceremony
at a stunning rotunda located in Heidelberg,
Rotunda hire \$1500

Inclusions:

Gazebo hire, use and set up of 40 chairs
Red carpet, white clothed registration table



Our Philosophy

At Peter Rowland, our philosophy has always been one of local – born and bred in Melbourne.

Led by Group Executive Chef Matthew Haigh, our culinary team design bespoke menus that will enchant and impress your guests.

Sourcing the best produce starts on home soil with countless hours of ground work alongside the people in our vast supply chain. It is no secret that Victoria boasts some of the best produce and you can be rest assured each dish is paddock to plate, it doesn't get any fresher than that.

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

We are proud of our network of farmers and growers across the stat and our ability to access top shelf and unique products is second to none. With countless weddings under our belt over the past 58 years, the team at Peter Rowland are here to not only to help you celebrate one of the best days of your life, but to also support local communities as farmers and as friends.

True local and true local relationships *done right*.





SEATED PACKAGES

Based on a 100 guest minimum

CLASSIC

\$115 per person

Set entrée
Alternate main
Your wedding cake as dessert
5 hour Bronze beverage package
Tea, coffee and house made biscotti

DISTINCT

\$144 per person

Canapés on arrival
Set entrée
Alternate main course
Set or roving dessert
Your wedding cake served on platters
5.5 hour Bronze beverage package
Tea, coffee and house made biscotti

LUXE

\$173 per person

Canapés on arrival
Antipasto platters on arrival
Alternate entrée
Alternate main
Alternate or roving dessert
Wedding cake served on platters
6 hour Bronze beverage package
Tea, coffee and house made biscotti

UPGRADE OPTIONS

FOOD

Canapés on arrival	\$16pp
Antipasto platter on arrival	\$15pp
Shared menu	\$45pp
Two side dishes	\$11pp
Cheese supper platter	\$15pp
Two late night snacks	\$16pp

BEVERAGES

Signature cocktail on arrival	\$16pp
Gold beverage package	\$11pp
Silver beverage package	\$5.50pp
Additional 30min of beverages	\$13pp
Basic spirit package	\$23pp
BYO spirits	\$POA

Classic seated dining

Entrées

Cardamom and fennel seed cured salmon, carrot ketchup, pea, seafood mayonnaise, pickled celery

Seared vanilla salt chicken breast, smoked kipflers, golden beetroot, pumpkin puree, salsa verde

Grilled chicken, BBQ corn and pineapple salad, green tomato, avocado, kewpie, coriander, corn taco crisp

Bresola, cauliflower hummus, pomegranate, sorrel, ricotta, raisin pine nut dressing, sour dough croutons

Braised lamb tortellini, formed pea broth, fennel chip, grana padano

Grilled zucchini, honey roasted heirloom carrot, smoked goats cheese, green elk, hazelnut dukkah, olive oil powder

Main

Crispy skin salmon, saffron potatoes, minted pea, baby turnips, mussel and fennel emulsion

Butter poached chicken, grilled and purée pumpkin, fried chickpeas, charred broccoli, macadamia

Roasted chicken breast and pressed leg, cauliflower fritters, carrot, bread sauce, jus

Pork loin, shaved and roasted beetroot, fennel, apple cider jus, grilled cabbage

Grilled porterhouse, triple cooked potato, mushrooms, celeriac remoulade, rocket

Dessert

Vanilla poached pineapple, yogurt custard filled brandy snap cigar, pine nut purée, lime curd, liquorices leaves

Mango purée, saffron poached pears, honey comb, sorrel, orange pearls

Textures of chocolate and coffee, orange torched homemade marshmallows

Chocolate, mandarin and salted caramel dome, chocolate short bread, freeze dried mandarin, mint

Strawberry and watermelon rose syrup, pomegranate, yoghurt jelly, sesame tuile, green apple sorbet

Sheep's milk and lavender flower cheese cake, almond crunch, glazed rhubarb, pickled blueberries

Canapés and bowls

Canapés

Cold canapés

Saffron rice cracker, tea smoked chicken, BBQ corn purée
Parma ham, Spanish donut, rock melon jam, candied olive
Salmon kibbeh nayeh, pomegranate, radish, cucumber
Toasted corn tostada, snapper, lime, coriander, avocado
Crispy fried pork belly, wonton crisp, Asian salad, finger lime
Podded peas, whipped ricotta, lemon and mint tart
Cauliflower panna cotta, rhubarb relish, parmesan wafer, flowers
Cereal tuile, shadows of blue, pistachio crumb, grape fluid gel

Hot canapés

Korean fried chicken, toasted bun, cucumber kimchie, kewpie
Chicken and miso kofta, egg yolk jam, sweet mayonnaise
Slow cooked lamb shoulder and feta sausage roll, black olive marmalade
Harissa lamb Turkish pizza, eggplant caviar, smoked almonds, quince labne, coriander
Angus beef cheek daube, caramelized onion crème fraîche, fried kale
Chinese BBQ pork steam bao, ponzu gel, cucumber pickle, spring onion salad
Barramundi fish finger, dill sauce, salt and vinegar powder, radish
Cauliflower Gruyère and olive croquette, gremolata mayo
Leek & mascarpone galette, dried tomato, chervil & purple basil
Fried mozzarella, pea pesto, grilled zucchini, sweet onion pickle

Substantial bowls

Confit salmon, pea, zucchini, mint, goats curd, salsa verde, lemon gel, gaufrette potato
Crispy lamb rib, cashew butter, Asian slaw, chili caramel
Pepper rubbed beef, compressed shiitake, raisin puree, watercress, fried pumpkin seed, fennel slaw
Butter poached chicken, sweet corn textures, chickweed, salted burnt butter popcorn powder
Wild mushroom risotto, fresh herbs, cultured butter, aged parmesan
Heirloom carrot salad, tahini yogurt hummus, goat's cheese, baby rocket, olive oil powder

Dessert canapés

White chocolate dipped honeycomb, freeze dried raspberries
Toasted Brioche, clotted cream cheesecake, strawberry, shaved coconut
Orange curd tart, hazelnut salted caramel, smoked Italian meringue
Pink peppercorn pavlova, lime zest mascarpone, grilled pineapple
Orange blossom and honey glazed mini donuts
Turkish delight profiteroles, grilled apple, cinnamon sugar

Shared dining

Entrées

Please select 2

Lamb, pea purée, baby beetroot, tendrils

Beef tataki, salted black bean, shiitake purée, bean shoots, crispy onions

Fig, asparagus, jamon, blue cheese, wild rocket, vinavotto

Masterstock chicken, soba noodle, crispy shallot, chilli caramel

Beetroot falafel, smoked eggplant purée, pickled onion and parsley salad

Gin cured salmon, horseradish, shaved fennel, almond crumble

Mains

Please select 3

Char grilled chicken, pumpkin purée, sugar snaps, crispy chickpeas, chicken jus

Wagyu beef brisket, fried potato's, corn purée, chimmi churri, smoked almonds

Chermoula roasted lamb shoulder, spiced eggplant, pearl cous cous, preserved lemon, alleppo pepper

Crisp skin barramundi, steamed Asian greens, jasmine rice, soy and mirin

Roast pumpkin wedges, goats cheese mousse, toasted seeds and nuts

Duck breast, braised red cabbage, pickled cherries

Sides

Please select 2

Triple cooked chips, smoked salt

Roasted carrots, pistachio butter

Broccoli, fetta, chilli and lemon

Baby cos, shaved parmesan, boiled egg, buttermilk dressing

Ancient grain salad, toasted almonds, mint, parsley, sherry vinegar

Dessert

Please select 3

Turkish delight profiteroles, grilled apple, cinnamon sugar

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

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

Beverage packages

Gold

Sparkling

Veuve Ambal Blanc de Blancs

NV Tahbilk Coueslant Chardonnay Pinot Noir

NV Dalfarras Prosecco, King Valley

White wine

Cape Mentelle Georgiana Sauvignon Blanc

Mountadam 555 Chardonnay

Redbank 'The Long Paddock' Pinot Grigio, King Valley

Pizzini Riesling, King Valley

Rose

Tahbilk Grenache Mouvedre Rose

Red wine

Cape Mentelle Marmaduke Shiraz

Mountadam 555 Cabernet Sauvignon

Penfolds Seventy-Six Shiraz Cabernet

St Hubert's 'The Stag' Pinot Noir

Beer & cider

James Boag's Premium

James Boag's Premium Light

Kirin

Heineken

James Squire Orchard Crush cider

Non-alcoholic

Lurisia Bolle sparkling mineral water

Assorted Coca Cola soft drinks

Orange juice

Silver

Sparkling

Seppelt 'The Drives' Sparkling Pinot Noir Chardonnay

White wine

821 South Sauvignon Blanc

Seppelt 'The Drives' Chardonnay

Red wine

Seppelt The Drives Shiraz

T'Gallant Juliet Pinot

Beer & cider

James Boag's Premium

James Boag's Premium Light

Furphy Ale

James Squire Orchard Crush cider

Non-alcoholic

Lurisia Bolle sparkling mineral water

Assorted Coca Cola soft drinks

Orange juice

Bronze

Sparkling

NV Alex McPherson Chardonnay, Pinot Noir, SE Victoria

White wine

Rothbury Estate Semillon Sauvignon Blanc

Catorina McPherson Chardonnay, SE Victoria

Red wine

Rothbury Estate Shiraz Cabernet Sauvignon

Jock McPherson Cabernet Merlot, SE Victoria

Beer

Boag's Draught

Furphy Ale

Boag's Premium Light

Non-alcoholic

Lurisia Bolle sparkling mineral water

Assorted Coca Cola soft drinks

Orange juice



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.

