

PETER
ROWLAND
— EST. 1962 —

ABBOTSFORD CONVENT — 1 ST HELIERS ST, ABBOTSFORD VIC 3067



Abbotsford Convent | Weddings

PETERROWLAND.COM.AU



Abbotsford Convent

A living place for curiosity and collaboration, meeting and meaning.
The heart of a creative community.
A precinct of art, culture and events.



OVERVIEW

The Rosina Function Space is a unique venue offering heritage elegance for your special event; featuring original lead-light windows, polished floorboards, atmospheric high ceilings and exposed trusses.

This exquisite space is the perfect canvas for you to add your own personal touch to create a fabulous celebration for up to 280 guests seated or 500 guests for a cocktail style event.

Host your wedding ceremony amongst the rolling lawns of the heritage gardens or in the original bluestone Good Shepherd Chapel.

LOCATION

1 St Heliers St,
Abbotsford VIC 3067
(4km from Melbourne CBD)

TRANSPORT & PARKING

On site carpark access
from St Heliers Street

Victoria Park train station
(900m, 12 minute walk)

FEATURES

- 3 ceremony locations to choose from, including the Oak Tree, Heritage Gardens, and Good Shepherd Chapel
- Adjoining courtyard for pre dinner drinks
- Original leadlight windows
- Spectacular chandeliers
- Bridal Suites

ROSINA (FR & CY*) CAPACITY

Cocktail	500
Seated	280

*Function Room & Courtyard**



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*.





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

Candelabras

PA sound system, microphone and lectern

Large dancefloor

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



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C E R E M O N Y

P A C K A G E S

THE CHAPEL

Surrounded by heritage listed buildings and beautiful landscaped gardens, the 1986 bluestone chapel is a stunning backdrop for your ceremony and it located in the corner of Abbotsford Convent on St Heliers Street.

The Chapel can host ceremonies up to 250 guests

WITH RECEPTION \$2,000

WITHOUT RECEPTION \$3,000



THE HERITAGE GARDENS

With the Abbotsford Convent buildings and lush greenery as an elegant backdrop for your ceremony, the Heritage Gardens are the perfect location for your ceremony. The Rose Garden is a favourite amongst couples particularly.

WITH RECEPTION \$1,500

WITHOUT RECEPTION \$3,000





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C E R E M O N Y

P A C K A G E S

THE ROSINA COURTYARD

Begin your celebration in the Rosina Courtyard whilst enjoying pre-lunch or dinner drinks and gourmet canapes. The open air space is perfectly styled with wicker furniture, church pew benches, high bar tables and bentwood stools.

WITH RECEPTION \$1,000
WITHOUT RECEPTION..... \$3,000





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

- Antipasto platters on arrival
- Canapés 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

Canapés on arrival	\$16pp	Gold beverage package	\$11pp
Cheese supper platter	\$15pp	Silver beverage package	\$5.50pp
Antipasto platter on arrival	\$15pp	Additional 30min of beverages	\$13pp
Shared menu	\$45pp	Signature cocktail on arrival	\$16pp
Two side dishes	\$11pp	Basic spirit package	\$23pp
Two late night snacks	\$16pp	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

Bresaola, 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

Reserve

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.

