

FUNCTION

SPACES





PRIVATE DINING ROOM
14 guests seated





DINING ROOM 44 guests seated





CANTERBURY CORNER
20 guests seated | 40 guests standing

CANAPE

MENU

5 PIECES 20PP 2 X HOT, 2 X COLD, 1 X DESSERT

7 PIECES 28PP4 X HOT, 2 X COLD, 1 X DESSERT

9 PIECES 35PP 4 X HOT, 4 X COLD, 1 X DESSERT

COLD

Oysters Natural
Raw Kingfish, Squid Ink Puffed Rice
Octopus & Bloody Mary
Duck Liver Pâté
Carpaccio of Veal, Curry Oil, Truffle Soy
Sushi (Veg option available)

HOT
Tempura Oyster
Garlic Butter Scallop
Crispy Pork Belly bites
Crispy Squid
Lamb & Chorizo Sausage Roll
Peppered Chicken Wings
Kilpatrick Oysters
Mac & Cheese Croquettes
Rare Beef Skewers
Wood Fire Grilled Vegetable Skewer

Layered Chocolate Tart Gazpacho & Goat's Cheese Sorbet Shot White Sangria Poached Mandarin & Liquorice cream

Cheese

DESSERT

MINI HANDHELDS 6PP

Mini Cheese Burgers

Mini Zucchini Burgers

Fish & Chips

Crispy Squid, Squid Ink Rice Puff

Sausage Roll

Triple Quinoa & Black Rice Salad with Dill Yoghurt.

(Remove yoghurt for Vegan)

PLATTERS, 30 PIECES

Peppered Wings - \$70
Lamb & Chorizo Sausage Roll - \$80
Lime & Chilli Squid - \$80
Raw Beef Skewers - \$80
Wood Fire Grilled Vegetable Skewers - \$70
Samosa - \$60
Sushi (Veg option available) - \$70
Crispy Pork Belly - \$80

gf - gluten free | veg - vegetarian | vgo - vegan



ENTREE

Crispy pork belly bites with grilled kimchi puree, pork skin & snow pea shoots

Wood fire grilled octopus with set bloody mary, kiss peppers & watercress coulis. Served cold (gf)

Salt cured duck breast, duck liver pâté, fig beetroot chutney & lavosh

Salted beets, farmhouse cheese blancmanger, watercress & chipped beets (gf, veg, vgo)

MAINS

Steamed dory with fish consommé, baby turnips, risoni salad & lotus root

Free range chicken breast, triple cooked kipfler potatoes, caramelized brussels sprouts & red wine jus (gf)

Grass fed porterhouse, dauphinoise potato, rocket & parmesan salad and peppercorn sauce

Tagliatelle with Napoli, shimeji, champignon, oyster mushrooms & porcini (vegan)

DESSERTS

White sangria poached mandarin, liquorice ice cream

Salted three layed chocolate tart with lychee

Berry gazpacho & goat's cheese sorbet

Cheese for one

Your guests may select from the above options on the day of the event. For large groups of more than 30 guests we ask that you select two dishes per course to be served alternately. All dietary requirements will be catered for separately, please advise our functions manager of dietary requirements 48 hours prior to your function.

BEVERAGE

PACKAGES

BASIC

2 hour 39pp | 3 hour 49pp | 4 hour 59pp

WINE

Arrowhead Sparkling | Arrowhead Sauvignon Blanc
Arrowhead Shiraz Cabernet

BEER

Boags Draught | Hawthorn Brewing Co. James Boags Premium Light | Pipsqueak Apple Cider

Soft Drink

PREMIUM

2 hour 49pp | 3 hour 59pp | 4 hour 69pp

WINE

Domaine Chandon Sparkling | Totara Sauvignon Blanc | Howard Park "Miamup" Chardonnay | La Vieille Ferme Rosé Howard Park 'Miamup' Cabernet Sauvignon BEER

Corona | Heineken 3 | Boags Draught
Little Creatures Bright Ale | James Boags Premium Light |
Furphy Refreshing Ale | Pipsqueak Apple Cider |
Hawthorn Brewing Co.

Soft drinks

Add house spirits for \$10pp

DELUXE

2 hour 59pp | 3 hour 69pp | 4 hour 79pp

WINE

Domaine Chandon Sparkling | Totara Sauvignon Blanc
Craggy Range Tu Muna Road Sauvignon Blanc
Catalina Sounds Pinot Gris | Stone Dwellers Riesling
Howard Park "Miamup" Chardonnay | Yabby Lake Chardonnay
La Vieille Ferme Rosé | Stone Dwellers Rosé
Stefano Lubiana Pinot Noir
Howard Park 'Miamup' Cabernet Sauvignon | Grand Barossa Shiraz

Select wine by the bottle including Champagne upgrade (Moet & Chandon \$45)

BEER
All tap & bottled beer

Soft drinks

Add house spirits for \$10pp

CORPORATE PACKAGES

MORNING TEA 25PP

Coffee, selection of tea and /or juices Assorted muffins

AFTERNOON TEA 25PP

Espresso coffee & selection of teas Freshly baked scones with jam & cream

PREMIUM PACKAGE 45PP

Refreshments: Espresso coffee, selection of tea and/or juices on arrival
Morning tea: Assorted muffins, espresso coffee and a selection of juices
Lunch: order from our a la carte
Afternoon tea: Freshly baked scones with jam & cream, espresso coffee and a selection of teas

EXECUTIVE PACKAGE 60PP

Refreshments: Espresso coffee, selection of tea and/or juices on arrival
Morning tea: Assorted muffins, espresso coffee and a selection of juices
Lunch: order from our a la carte
Afternoon tea: Freshly baked scones with jam & cream, espresso coffee and a selection of teas

WEDDING ACCOMODATAION

PAY FOR 2 NIGHTS, STAY FOR 3

Enjoy a night of free accommodation at the Middle Park Hotel, a boutique hotel just moments from the park.

This offer is available to all guests at your wedding. Ask your wedding coordinator about booking your stay at the Middle Park Hotel

Offer available for king suite. Bookings must be made with your wedding coordinator to redeem this offer.

THE KING APARTMENT

Corner apartment with stunning views over albert park lake and melbourne cbd. Separate bedroom, entertainment area and lounge, wet bar, full size bathroom with free standing claw foot bath, double head shower, bathrobes.



King chiropedic bed
Original rennie ellis prints
Plantation shutters
Spacious high ceilings
Built-in window banquettes
36" LCD high definition televisions
Egyptian cotton linen with luxurious towels
Ensuites with walk in showers
Hair dryers

In-room safe
Tea and coffee making facilities
Foxsports
Complimentary wifi in your room and throughout the venue
Hotel guests have access to our guest lounge
with free use of our imac computer
Air conditioning/heater
Iron and ironing board

AFTER PARTIES

COMPLIMENTARY GLASS OF SPARKLING ON ARRIVAL FOR EVERY GUEST

Ask your wedding coordinator to reserve a space at the Middle Park Hotel after your reception



102 Canterbury Road, Middle Park VIC 3206 middleparkhotel.com.au (03) 9810 0079