

SEAVIEW WILLIAMSTOWN



Wedding Package

When it comes to panoramic views, nothing delivers quite like Seaview Williamstown Events Centre. The unique venue boasts two amazing views: the breathtaking ocean views of Port Phillip Bay and the iconic city skyline. The stunning floor-to-ceiling windows provide the perfect backdrop for your wedding celebration, particularly during sunset.

CEREMONY VENUE HIRE: \$750.00 per wing/outdoor decking area (2 hour event time frame)

*Please be aware that we only accommodate wedding ceremonies if the reception is also booked with us.

COCKTAIL RECEPTION VENUE HIRE: \$600.00 per wing or **\$1000.00** for entire function space
(5 hour event time frame + 3 hour bump in period)

BANQUET RECEPTION VENUE HIRE: \$1000.00 per wing or **\$1800.00** for entire function space
(5 hour event time frame + 3 hour bump in period)




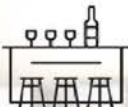
*The Venue Hire Fee for wedding receptions is in addition to per head costs for catering (minimum numbers vary depending on the chosen reception style).

All wedding ceremonies and reception styles include the following:

- Basic audio-visual equipment including plasma screen, in-house PA system, and hand-held wireless microphones
- Licensed bar (minimum beverage spends apply)
- Experienced event management
- Front of house service staff and chef team
- Cocktail and dining furniture
- Table linen
- A signing table
- Set up, pack down, and hygiene cleaning
- Crockery and glassware
- On site parking
- 3 x site visits prior to your special day
- Access to bridal suite

Additional charges:

- Security if required (\$80.00 per hour)
- *Security is mandatory for weddings with over 100 guests.
- Unlimited tea and coffee station (\$4.00 per person)
- White chair covers (\$3.50 per chair)

FUNCTION SPACE				
EAST OR WEST WING	130	2	3	1
EAST AND WEST WING	260	4	6	2

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Wedding Package

ALL PRICES INCLUSIVE GST.

INFORMAL COCKTAIL MENU

\$38.00 PER PERSON

BASED ON A MINIMUM OF 50 GUESTS

FULLY SERVICED - INCLUDES CHEFS TO PREPARE AND STAFF TO SERVE YOUR FINGER FOOD

SELECTION OF 7 ITEMS FROM THE LIST BELOW (MINIMUM OF 2 COLD)

HOT

- Vegetarian samosas w raita dipping sauce
- Vegetarian spring rolls w sweet chilli sauce
- Mini quiche selections
- Mini beef party pies
- Wok Tossed Asian inspired meatballs
- Salt and pepper calamari
- Fish Goujons w lemon and pepper mayo
- Chef's selection of arancini
- House made sausage rolls
- Jalapeño cheese bombs
- Mac n cheese croquettes w sriracha mayo
- Chicken and corn steamed dumpling w soy sauce
- Falafel bites w hummus
- Prawn Har Gow dumplings w soy dipping sauce

COLD

- Selection of gourmet sandwiches
- Chicken or tofu rice paper rolls
- Goats cheese and cranberry tarts
- Salmon, dill, and mascarpone tarts
- Veg gyoza w soy dipping sauce
- Traditional bruschetta of tomato, onion, basil & balsamic
- Bruschetta of roast pumpkin, feta & pepitas

PREMIUM COCKTAIL MENU

\$58.00 PER PERSON

BASED ON A MINIMUM OF 50 GUESTS

FULLY SERVICED - INCLUDES CHEFS TO PREPARE AND STAFF TO SERVE YOUR FINGER FOOD

SELECTION OF 7 ITEMS FROM THE LIST BELOW (4 HOT AND 3 COLD)

HOT

- Popcorn chicken w buttermilk waffles
- Panko crumbed prawns w spiced pineapple dipping sauce
- Pulled pork sliders w chipotle mayo
- Rubeen sliders w sauerkraut, Swiss cheese, Russian slaw, corn beef
- Chicken and prawn wonton w house sweet chilli
- Lamb skewer, marinated in rosemary and garlic w spiced yogurt dipping sauce
- Prawn or tofu rice paper roll
- Mini wagyu sliders burger
- Sweet corn and cilantro fritter with chilli jam dipping sauce

COLD

- Selection of gourmet sandwiches
- Mustard and tarragon chicken rolls w iceberg and radish
- Ginger soy fresh oyster
- Bloody mary oyster shots
- Roasted butternut and caramelised onion tart

\$8.00 PER ITEM

ADDITIONAL MINI BOWLS

- Lobster ravioli, caper n lemon butter
- Asian chicken slaw w peanuts, herbs, fried shallots
- Pumpkin ravioli w tomato, pine nuts, beurre noisette & parmesan

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BANQUET MENU

OPTION 1: 2 COURSE SET MENU
\$78.00 PER PERSON

OPTION 2: 3 COURSE SET MENU
\$88.00 PER PERSON

NOTE:

- **SELECT 2 CHOICES IN EACH COURSE TO BE SERVED ALTERNATIVELY TO YOUR GUESTS (MINIMUM OF 25 PEOPLE)**
- **INCLUDES SIDE OF BREAD AND BUTTER PER GUEST**

ENTREE

- Pumpkin & ricotta ravioli w brown butter & sage sauce, pine nuts, tomato, and parmesan
- Ricotta gnocchi w tomato sugo and parmesan
- Forrest mushroom risotto w sage, pine nuts, and truffle (max of 50 serves)
- Beef carpaccio w arugula, red onion, pine nuts, parmesan, capers & olive oil
- Smoked salmon salad w croutons, sweet garlic mayo, dill, red onion, and micro herbs
- Roast chicken caesar salad w crumbed egg
- Seared scallop w basil and pea risotto
- Herb crusted cauliflower steak w white bean purée
- Seared scallop w mint & pea purée, and crispy bacon
- Clam chowder
- Greenery minestrone w black bean

Limited Christmas Offer (November and December only)

- Classic greenery prawn cocktail

MAIN

- Stuffed roast Kiev w roast garlic potato mousseline, spinach purée, green pea & olive oil
- Eye fillet w roast pumpkin n sweet potato mash, green beans & rosemary port jus
- Braised lamb shank w root vegetables, rosemary, and peas on rustic mash potato
- Crispy skin salmon fillet w niçoise salad of potato, green beans, olives, and anchovy
- Barramundi fillet w coconut and clam broth, and a pickled Asian inspired herb salad
- Crispy pork belly w celeriac mash, and a date & cilantro relish
- Large Field Mushroom, stuffed with roma tomato's, rosemary and garlic served with a lentil and parsley salad

Limited Christmas Offer (November and December only)

- Roasted turkey breast filled with cranberry ricotta, sautéed brussel sprouts and pork wine glaze

DESSERT

- Sticky date pudding w butterscotch sauce & double cream
- Individual apple crumble tart w double cream
- Eton mess w meringue, berries, banana & double cream
- Chocolate panna cotta w mandarin segment, braised dates & double cream

Limited Christmas Offer (November and December only)

- Christmas pudding w brandy anglaise

CHILDREN'S MENU

2 COURSE (UP TO 12 YEARS OLD)

\$19.50 PER CHILD - PLEASE SELECT ONE MAIN

- Beef lasagna w salad
- Crumbed chicken tenders w fries and salad

DESSERT

- Chocolate ice cream sunday

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Package Upgrades

STANDARD ANTIPASTO PLATTER at \$18 per person (min 20)

Includes cheese, cured meats, olives, marinated pickled vegetables, bread, crackers, and dried fruits

GOURMET CHEESE SELECTION at \$20 per person (min 20)

Selection of Australian and International Cheese, crackers, quince jam, dried fruits, and nuts

PETIT FOURS + SWEET TREATS at \$20 per person (min 20)

Selection of handmade tartlets, choc truffles, miniature cakes, and biscotti

GRAZING TABLE at \$22 per person (min 30)

Includes selection of shaved cured meats, cheese, fresh & dried fruits, crackers, pretzels, fresh bread, selection of dips, olives, and pickles

SEAFOOD PLATTER at \$30 per person (min 20)

Selection of whole king prawns, natural oysters, smoked salmon or trout, marinated mussels in tomato salsa, cocktail sauce, and finished w seasonal fruit

FRUIT PLATTER at \$10 per person (min 10)

Includes seasonal fruits

Please notify your event coordinator of any dietary requirements prior to function

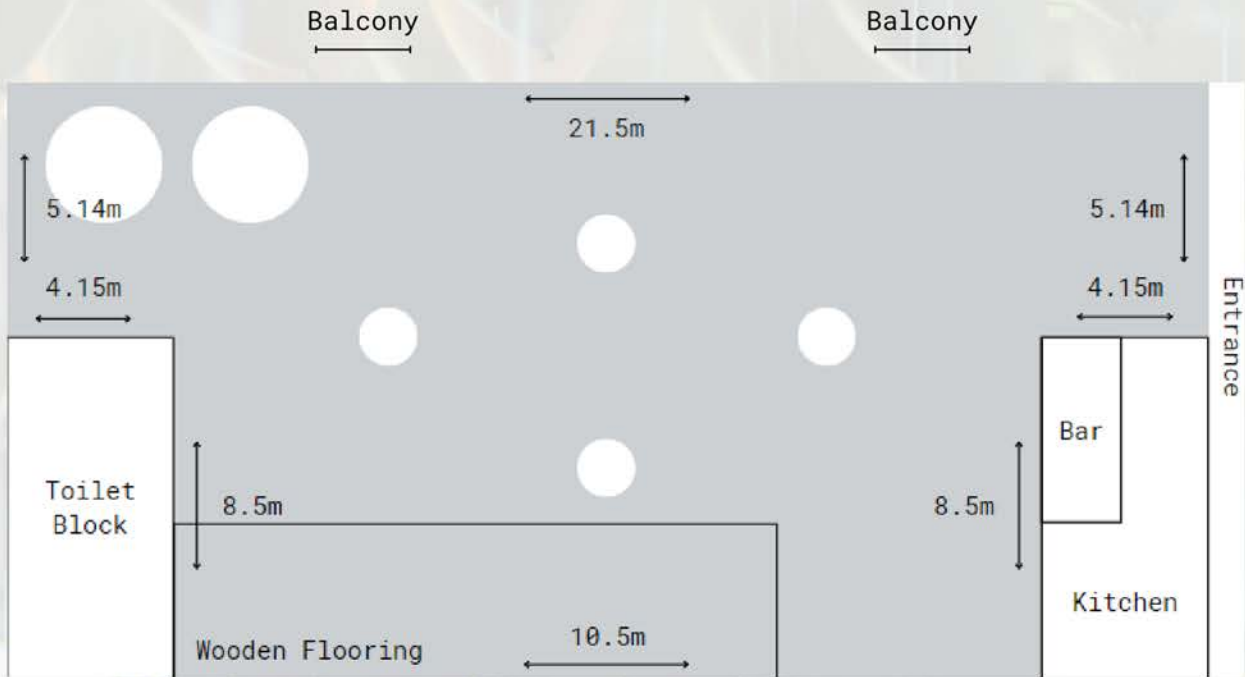
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Cocktail Reception Floor Plans

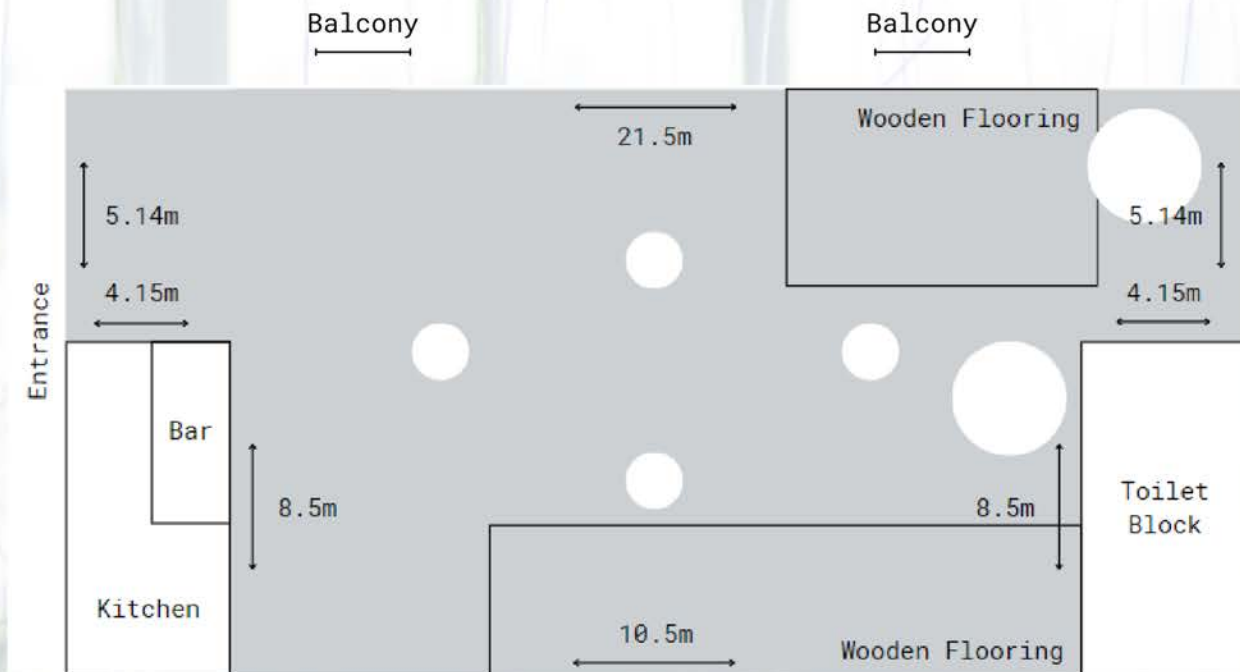
East Wing

Please note: Floor plans are based on full capacity.



West Wing

Please note: Floor plans are based on full capacity.



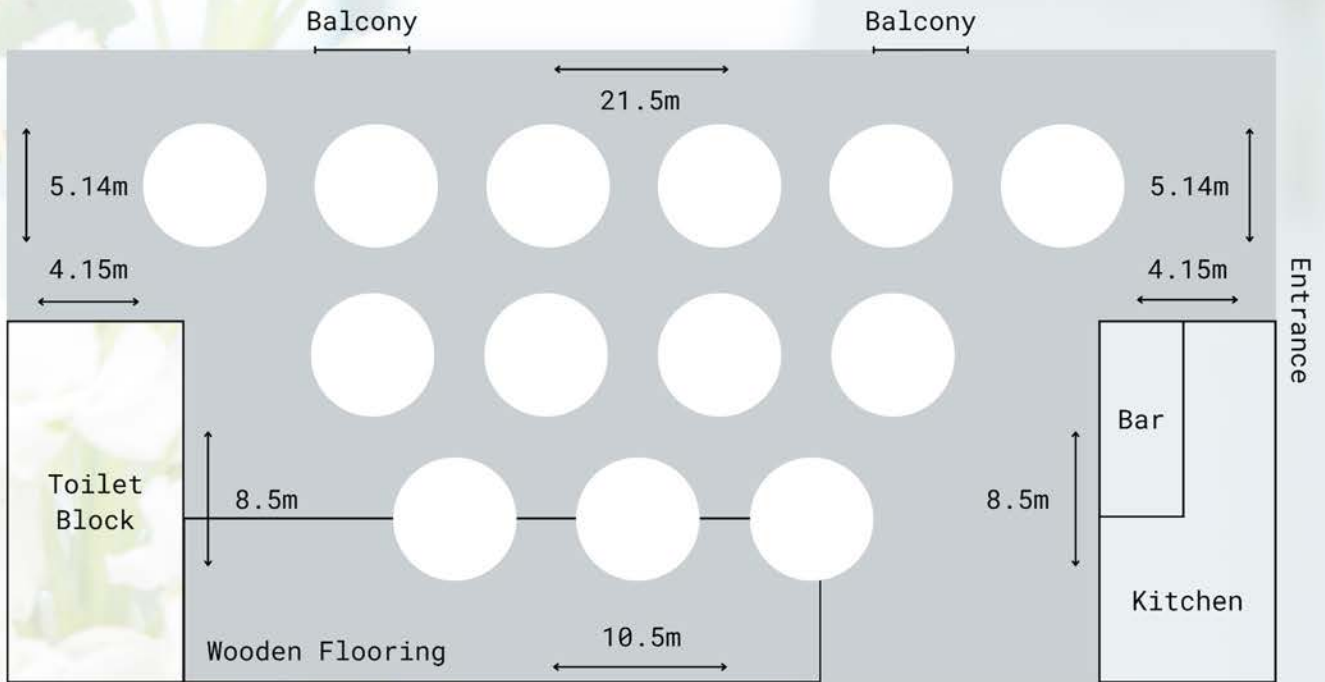
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Banquet Reception Floor Plans

East Wing

Please note: Floor plans are based on full capacity.



West Wing

Please note: Floor plans are based on full capacity.

