



EVENTS

2024 PACKAGES

A LITTLE ABOUT US

The Park is a premium waterfront venue in the heart of Albert Park.

Located within the highly sought after Albert Park Lake, The Park is celebrated for its tranquil views, extravagant chandeliers, open and stylish warehouse interiors and dramatic arched windows which offer an abundance of natural light from all angles.

We pride ourselves on delivering unforgettable experiences that can be tailored to suit your taste, budget and style. Should you require assistance designing your event package, please don't hesitate to ask one of our events team.





ALL THE DETAILS

36 Lakeside Drive Albert Park, Vic 3206

The Park is located directly on Albert Park lake and is only a short 10 minute drive from Melbourne CBD.

Capacities

900

Cocktail

500

Seated without
dance floor

420

Seated with
dance floor

ALL THE DETAILS

Venue Inclusions

- Dedicated Event Coordinator
- Professional venue operations manager, wait staff and chefs
- Personalised menu per table
- Dance floor (adjustable in size)
- A selection of cocktail furniture and décor pieces
- VIP Green Room
- Round tables with linen, napkin (your choice of black or white) and centrepiece
- In-house audio visual; two projector screens, two cordless microphones, lectern, PA system
- Weather proof outdoor balcony, overlooking Albert Park Lake
- Partition-able walls, to ensure a configurable space
- Two hour complimentary bump in prior to event commencement time
- One hour complimentary bump out post event conclusion time

We do not charge a venue hire, instead we offer the space based on a minimum food and beverage spend. Our minimum spends do vary depending on the date, time and style of the event.

Please note, all packages in this document fall under our pricing for 2024.

Prices are subject to increase per year, but are capped at a maximum increase of no more than \$10 per person, per year.



Cold

- Mushroom vol aux vents
- Chicken rilletes, mustard chive dressing on crostini (GFO)
- Salmon nigiri, togarashi pepper, wasabi mayonnaise (GF)
- Curried pumpkin & spinach tarts
- Goat cheese, olive tapenade, rucola (GFO)

Meats

- Cheeseburger spring rolls, burger sauce
- Peking duck spring roll, hoisin sauce
- Nacho croquettes Lamb koftas, mint sauce
- Tandoori chicken, cucumber raita (GF)
- Pulled beef taco, BBQ sauce, smoked paprika & pickled onion (DF)
- Pork & fennel sausage roll, tomato relish
- Beef carpaccio, sauce gribiche, truffle aioli
- Duck steamed bun, lemongrass & lime (DF)

Vegetable

- Gingered mushroom steam bun (DF)
- Whipped goats cheese tarts, puffed grains, fresh herbs
- Roast pumpkin tart, chickpea, soy pepitas (VE, GF)
- Porcini & truffle arancini, truffle mayonnaise, parmesan
- Miso vegetable spring roll, soy & ginger sauce (DF)
- Macaroni & cheese croquette (GFO)
- Grilled tofu & veg rice paper roll, soy sauce (VE, GF)

Seafood

- Steamed prawn dumplings, crisps, wasabi sesame (GFO)
- Kimchi rice paper roll, soy dipping sauce
- Smoked cod arancini, pea, curry mayonnaise
- Smoked salmon taco, cream cheese, wasabi sesame (GFO)
- Sesame prawn toast, chilli soy
- Prawn spring rolls, nuoc cham sauce

Roving Desserts

- White chocolate & raspberry cheesecake cone
- Baby Mars Bar tart
- Warm churros, hazelnut sauce
- Lemon meringue mini tarts
- Assorted macarons (GF)
- Coconut apricot cake pops

Substantial

- Pan fried potato gnocchi, smoked tomato, herbed cheese crumb, basil (VEG)
- Great Southern lamb shoulder, chickpea, cucumber salsa, pita crumb (DF, GFO)
- Baby cheeseburger, pickles, awesome sauce (GFO)
- Fried chicken, pickled gherkin, smoked paprika mayonnaise
- Crispy fried chicken tenderloin taco, buffalo sauce, blue cheese mayonnaise
- French fries, truffle mayonnaise
- Mini barbecue chicken sliders
- Mini American hotdog
- Fried fish taco, tartare sauce

(GF) Gluten Free (VE) Vegan
 (GFO) Gluten Free Option (VEG) Vegetarian
 (DF) Dairy Free

Pricing

- 6 Standard Canapé | **\$39 pp**
- 8 Standard Canapé | **\$52 pp**
- 10 Standard Canapé | **\$65 pp**
- Add Substantial Canapé
\$10 per item

classic set menu

Simplicity at it's best. Locally sourced produce designed to delight.

Bread

Fresh baked bread, cultured butter, great ocean road sea salt

Entree

Castigliano pastrami, fried bread, pickles, gruyere, special sauce

House smoked Tasmanian salmon, cream cheese, caper, pickled shallot, bagel crisp

Pan fried potato gnocchi, smoked tomato, herbed cheese crumb, basil (VEG)

Globe artichoke fried, truffle chickpea, goats' cheese, crisp leaves (GF, VEG)

Lakes Entrance octopus, confit potato, cream fraiche, avruga caviar (GF)

Confit pork belly, apple, radish, salt & vinegar crackle, chervil (DF, GF)

Great southern lamb shoulder, chickpea, cucumber salsa, pita crumb (DF)

Mains

Baked snapper, mussel cream, zucchini, fried spring onion (GF, DF)

Roasted chicken breast, crushed potato, leek, tarragon jus, parsley & shallot (GF, DF)

Braised beef cheek, fondant potato, kohlrabi slaw, horseradish cream (GF)

Victorian lamb shoulder, globe artichoke, parsnip, green bean (GF, DF)

Pork belly, spiced pumpkin, roasted onion, spring onion oil, crackling (GF, DF)

Tasmanian salmon, garden peas, roasted mushroom jus, potato rosti, nori oil (DF)

Sides

Roasted chat potato, salt & vinegar (GF, VE)

Garden salad, mixed herbs, seeded mustard vinaigrette (GF, VE)

Cheesy corn, tarragon, parmesan (GF, VEG)

Seasonal greens, lemon & herb oil (GF, VE)

Cumin roasted carrots, crispy chickpeas, tarragon (GF, VE - CONTAINS SOY)

Slow roasted pumpkin, spiced yoghurt, salt and vinegar pepita seeds (GF, VEG)

Dessert

Lemon curd, toasted meringue, candy zest, shortbread

Yogurt Panna cotta, vanilla bean, berries, granola

Rice pudding, coconut, vanilla, poached strawberry (GF)

Toasted coconut tart, blueberry, cream (GF)

Chocolate tart, roasted peanut, salted caramel (GF)

Dishes can be altered for dietary requirements upon request.

(GF) Gluten Free

(DF) Dairy Free

(VE) Vegan

(VEG) Vegetarian

Pricing

1 Course - alternate serve | **\$58 pp**

2 Courses - alternate serve | **\$78 pp**

3 Courses - alternate serve | **\$98 pp**

\$7 per person per side

High End Culinary Techniques. Designed to WOW our epicurean guests.

Bread

Mini French baguette, Le Conquerant butter, Murray River salt

Entree

Wild mushrooms on toast, roast onion jus, tarragon cream, cured yolk (VEG)

Confit duck leg, celeriac, morello cherry

Ricotta & lemon ravioli, burnt butter cream, chervil (VEG)

Lobster ravioli, saffron sauce, poached prawn, asparagus

Seared scallop, caviar cream, chervil oil, pickled fennel, apple (GF)

San Danelle prosciutto, cauliflower, peppernada, fried shallot, chive (GF)

Mains

Roasted chicken breast, poached thigh, potato rosti, truffle leek, sprouts (GF)

Grain fed eye fillet, potato mash, tartare condiments, cured yolk, jus (GF)

Crispy skin barramundi, diamond clam, kohlrabi, roasted nori, bottega butter

Flinders lamb loin, braised neck, fondant potato, heirloom carrot, crispy salt bush (GF)

Pinnacle 2+ porterhouse, wild mushrooms, crumbed carrot, horseradish

Confit duck leg, seared breast, celeriac, juniper, red cabbage, wing sauce (GF)

Sides

Roasted chat potato, salt & vinegar (GF, VEGAN)

Garden salad, mixed herbs, seeded mustard vinaigrette (GF, VEGAN)

Cheesy corn, tarragon, parmesan (GF, VEG)

Seasonal greens, lemon & herb oil (GF, VEGAN)

Cumin roasted carrots, crispy chickpeas, tarragon (GF, VEGAN - CONTAINS SOY)

Slow roasted pumpkin, spiced yoghurt, salt and vinegar pepita seeds (GF, VEG)

Dessert

Chocolate fondant, vanilla bourbon ice-cream, amarena cherry, freeze dry

Baked lemon cheesecake, berry compote

Sticky toffee pudding, butterscotch sauce, ginger crumb

Chocolate mousse, raspberry coulis

Caramelised peach, polenta tarts, roasted almonds, bourbon cream (VEGAN)

Dishes can be altered for dietary requirements upon request.

(GF) Gluten Free

(DF) Dairy Free

(VE) Vegan

(VEG) Vegetarian

Pricing

1 Course - alternate serve | **\$63pp**

2 Courses - alternate serve | **\$88pp**

3 Courses - alternate serve | **\$113pp**

\$7 per person per side



Create a relaxed and intimate ambiance with family style grazing.

Bread

Fresh ciabatta rolls, butter, Great Ocean Road sea salt

Entree

Hot smoked salmon, cream cheese, crispy caper, pickled shallot, bagel crisp

Wagyu girello pastrami, rye crumb, pickles, gruyere, Russian dressing

Ploughman's plate, local cheese, pickles, meats, crackers

Peking duck spring roll, lettuce wrap, plum sauce (DF)

Roasted pumpkin, brown butter, feta, smoked almonds (V)

Poached chicken salad, soba noodle, fermented chilli

Crispy chicken taco, Louisiana hot sauce, blue cheese mayo

Mains

Roasted lamb shoulder, caper & raisin jus (GF) (DF)

Baked salmon, mustard, herb salad (GF) (DF)

Slow braised chicken, smoked tomato, olive (GF) (DF)

Pork belly, Asian flavours (GF) (DF)

Smoked beef brisket, sweet potato puree (GF) (DF)

Sides

Corn on the cob, paprika butter (GF)

Roasted chat potato, smoked salt (VE) (GF)

Garden salad, shallot vinaigrette (VE) (GF)

Iceberg, blue cheese dressing, fried shallot (GF)

Cumin roasted carrots, crispy chickpeas (VE) (GF)

Dessert

Coconut and blueberry tart, raspberry coulis (DF)

Warm jam doughnut, cinnamon sugar (DF)

Warm churros, chocolate, hazelnut sauce

Lemon meringue Raspberry macarons (GF)

Profiteroles, whipped cream, Nutella butterscotch

Dishes can be altered for dietary requirements upon request.

(GF) Gluten Free

(DF) Dairy Free

(VE) Vegan

(VEG) Vegetarian

Pricing

2 Course – shared style | **\$83pp**

3 Course – shared style | **\$103pp**

\$7 per person per side

feeling hungry

Antipasto & Charcuterie

2 boards, share style | \$21 per person

A selection of premium Australian and imported cured meats with marinated artichokes, olives, stuffed peppers, pickles, pita breads, salted pretzels, dehydrated fruit grissini and crisp breads

Cheese Boards

2 boards, share style | \$21 per person

A selection of artisan Australian and imported cheeses with quince paste, fruits, nuts, salted pretzels and crisp breads. Showcasing Fromager d’Affinois, Cypress grove Midnight Moon and Tarago shadows of blue, or any local favourite you would like to substitute from the above.

Dips & Pita Bread

2 boards, share style | \$8 per person

Chef’s selection three dips accompanied with warm ficelle, pita breads and grissini sticks.



Savoury

Antipasto Bar | \$21 per person | Minimum 50 guests

A selection of cured meats, marinated vegetables, dips, crisp breads, grissini and olives

Cheese Station | \$21 per person | Minimum 100 guests

A selection of local and imported cheese with quince paste, bread loaves and olives

Oyster Bar | \$18 per person | Minimum 50 guests

Freshly shucked Tasmanian pacific oysters, served with shallot vinaigrette, cracked black pepper, lemon and sea salt

Chinatown | \$30 per person | Minimum 50 guests

Crispy pork and peanut slaw baby bao buns, soy mushroom with eggplant miso baby bao buns, crispy prawn dumplings, vegetable dumplings, peking duck spring rolls

Sliders Station | \$20 per person | Minimum 50 guests

A selection of sliders; chicken, beef, crab cake, vegetable along with pickles and condiments

Seafood Station | \$25 per person | Minimum 50 guests

Cold and hot items including prawns, oysters, salt & pepper calamari and mussels & smoked salmon mousse on crostini, served with hot sauce dressing and Cajun spice fries

Sweet

Mini Boutique Dessert Station | \$15 per person | Min 50 guests

Sacher Framboise, passion fruit slice, chocolate brownies and assorted macarons

Premium Gelato Station | \$20 per person | Minimum 100 guests

Your choice of four flavours, with sauces and toppings

Doughnut Bar | \$12 per person | Minimum 50 guests

Glazed doughnuts; raspberry, chocolate, vanilla and sugar coated

Bespoke options available.



Package 1

2 Hours | **\$48 per person**
 3 Hours | **\$58 per person**
 4 Hours | **\$68 per person**
 5 Hours | **\$78 per person**

Sparkling

Edge of the World Sparkling

Wine

Edge of the World Sauvignon Blanc, Multi Regional, AUS

Edge of the World Rose, Multi Regional, AUS

Edge of the World Shiraz Cabernet, Multi Regional, AUS

Beer

Furphy Ale

James Boag's Premium Light

Cider

James Squire Orchard Crush Cider

Soft Drink

Soft drinks and juices

Package 2

2 Hours | **\$58 per person**
 3 Hours | **\$68 per person**
 4 Hours | **\$78 per person**
 5 Hours | **\$88 per person**

Sparkling

Alpha Box & Dice Tarot Prosecco NV, Murray Darling, SA

Wine

821 Sauvignon Blanc, Marlborough, NZ

Paloma Riesling, Clare Valley, SA

T'Gallant Juliet Moscato, Mornington, VIC

Devils Corner Pinot Noir, East Coast, TAS

Wynns 'The Gables' Cabernet Sauvignon, Coonawarra, SA

Beer

Furphy Ale

Carlton Draught

James Boag's Premium Light

Cider

James Squire Orchard Crush Cider

Soft Drink

Soft drinks and juices

Package 3

2 Hours | **\$68 per person**
 3 Hours | **\$78 per person**
 4 Hours | **\$88 per person**
 5 Hours | **\$98 per person**

Sparkling

Hare & Tortoise Prosecco NV, King Valley, VIC

Wine

Hesketh Fiano, Clare Valley, SA

St Huberts Chardonnay, Yarra Valley, VIC

Bertaine et Fils Rose, Aude Valley, France

Heartland 'Spice Trader' Shiraz, Langhorne Creek, SA

Alamos Malbec, Mendoza, Argentine

Beer

Furphy Ale

Heineken

Carlton Draught

James Boag's Premium Light

Cider

James Squire Orchard Crush Cider

Soft Drink

Soft drinks and juices

Package 4

2 Hours | **\$78 per person**
 3 Hours | **\$88 per person**
 4 Hours | **\$98 per person**
 5 Hours | **\$108 per person**

Sparkling

Piper Heidsieck Cuvee Brut Champagne, Reims, France

Wine

Penfolds Bin 311 Chardonnay, Multi Regional, SA

Hesketh Fiano, Clare Valley, SA

Quatre Vin Rose, Côtes de Provence, France

Giant Steps Yarra Valley Pinot Noir, Yarra Valley, VIC

Bests Bin 1 Shiraz, Great Western, VIC

Beer

Mt Kosciuszko Pale Ale

Furphy Ale

Heineken

Carlton Draught

James Boag's Premium Light

Cider

James Squire Orchard Crush Cider

Soft Drink

Soft drinks and juices

Non-Alcoholic Packages

2 Hours | **\$22 per person**
 3 Hours | **\$27 per person**

4 Hours | **\$32 per person**
 5 Hours | **\$37 per person**

Please note vintages change often, if you are interested in knowing what current vintages we have stocked please speak with our team.

Wine

Cost per bottle

Veuve Clicquot Yellow Label Brut NV,
Reims, France—\$145

Laurent Perrier Cuvee Rose Brut NV,
Tours-sur-Marne, France—\$275

Dom Perignon Brut Vintage 2012,
Epernay, France—\$495

Dom. William Fevre Petit Chablis,
Burgundy, France—\$92

Penfolds Bin 28 Kalimna Shiraz,
Multi Regional SA—\$92

Spirits

Premium Package

\$17 per person, per hour

Grey Goose Vodka
Four Pillars
Hendricks Gin
Kraken Rum
Makers Mark Bourbon
Johnny Walker Black Label Whiskey

Spirits

Basic Package

\$12 per person, per hour

Smirnoff Vodka
Jim Beam Bourbon
Gordon's Gin
Bacardi Rum
Johnny Walker Red Label Whiskey

Cocktails

\$18 per cocktail

Mimosa
Bellini (choose your flavour)
Aperol Spritz

\$22 per cocktail

Fruit Tingle
Cosmopolitan
Posnstar Martini
Maragarita
Espresso Martini
Negroni
Long Island



Shared Breakfast

\$48 per person | 4 items (2 small, 2 large) tea & coffee, juices

\$63 per person | 6 items (3 small, 3 large) tea & coffee, juices

Small

Yoghurt fruit pots, muesli, honey syrup (DF)

Muesli slice (DF)

Banana bread, cultured butter

Bircher muesli, compressed apple, cinnamon yoghurt (V)

Mini Danish pastries

Large

Croissant, smoked ham and cheese

Bacon and egg English muffin, HP butter

Egg-based Italian Frittata

Fresh fruit platter (VE) (GF)

Freshly brewed tea and coffee and a selection of juices are included for the duration of your event.

Plated Breakfast

\$48 per person | 1 plated option, tea & coffee, juices

\$58 per person | 1 plated option, fruit platter, tea & coffee, juices

+\$5 per person | Upgrade to an Alternate Serve plated breakfast package

Belgian waffle, free range bacon, maple butter

Belgian waffle, poached pear, leatherwood honey cream (V)

Bostin bean cassoulet, free range egg, salsa verde, brioche crumb (V)

Scrambled or poached eggs on sourdough with your choice of two sides:

- Free range bacon
- Avocado
- Smoked salmon
- Boston beans
- Pork and sage sausage
- Button mushrooms ala grecque
- Slow roasted tomato

(GF) Gluten Free

(DF) Dairy Free

(VE) Vegan

(VEG) Vegetarian

Freshly brewed tea and coffee and a selection of juices are included for the duration of your event.

Half Day Conference

\$78 per person

Select from two morning OR afternoon tea items, three sandwiches and two salads items. Includes tea & coffee, juices.

Full Day Conference

\$98 per person

Select from two morning AND afternoon tea items, three sandwiches and two salads items. Includes tea & coffee, juices.

Coffee Cart

For 3 hours duration (50 pax minimum)

\$15 per person

See next page for package menus



Morning & Afternoon Tea

Lemon & blueberry mini muffin
Flourless chocolate mini muffin (GF)
Pumpkin feta & cheese mini muffin (V)
Fresh scone, cream, strawberry preserve
Sliced or whole fresh fruit (VE) (GF)
Beef and mushroom pie
Chicken and leek pie
Pork steamed bun, chilli and ginger (DF)
Steamed teriyaki mushroom bun (VE)
Muesli slice (VE)
Chocolate lamington
Caramel slice (GF)
Chocolate macadamia brownie
Assorted mini doughnuts
Mini eclairs
Assorted macaron (GF) *
Banana cake, cream cheese frosting
Chocolate raspberry cake (VE)
Lemon meringue (GF) (V)

Sandwiches

A selection of breads, ciabatta, baguettes & wraps:
Poached chicken, herb mayonnaise
Smoked ham, cheese, tomato & mustard
Wagyu beef pastrami, cheese, pickles
Soft boiled egg, curry mayonnaise, baby cress
Cheddar cheese, piccalilli, watercress

Salads

Caesar, baby cos, parmesan, croutons (V)
Orzo pasta, bacon bits, iceberg, tomato salsa (DF)
Greek salad, feta, red onion, olive, quinoa (V) (DF) (GF)
Mixed leaves, cucumber, roasted capsicum, cherry tomato, balsamic (VE) (GF)
Caprese, seasonal tomato, mozzarella, basil, balsamic (V) (GF)

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PREFERRED SUPPLIERS

We work with a number of talented suppliers who are our trusted partners and experts in their respective fields.

Synergy

- Audio Visual
- Dry Ice
- Pyrotechnics
- Lighting & Fairy Lights

synergieventsgroup.com.au

Kerr Events

- Bridal Tables
- Stage and Stage Coverings
- Acrylic Dance Floors
- Artificial Floral Arrangements
- Ceiling Installations
- Draping
- Cutlery
- Stationery (Seating Plans etc)
- Backdrops

www.kerrevents.com.au

For more information on our preferred suppliers, please chat to one of our Event Coordinators.

GET IN TOUCH

From your initial enquiry, all the way through to the day of your event, our reliable team will be on hand to support in the organising and smooth-running of your occasion.

(03) 8563 0091

info@theparkmelbourne.com.au

www.theparkmelbourne.com.au

