



RENDEZVOUS

*Dream*





# *Congratulations*

on your engagement

## **An Unforgettable Day**

Your wedding is a day to be treasured and remembered forever, a day that is a reflection of your love for one another and a time to share with family and friends that is unique to you.

At Rendezvous Hotel Melbourne your wedding dreams can come true and be brought to life with the care and experience of our dedicated wedding specialists.

## **A Touch of Old World Magic**

Create the most memorable day of your life within the historic and grand surroundings of Rendezvous Hotel Melbourne.

Step into the elegant ambiance of the Edwardian Baroque era and engage in an affair that will lead you to the most important occasion of your life, just the way you imagine it to be.



### **An Elegant Setting**

An elegant venue like no other, we offer a choice of unique spaces including The Heritage Lounge and The Presidents Room.

A variety of function rooms are available, perfectly suited to intimate gatherings for up to 100 guests.

## *Venues*

### **The Ceremony**

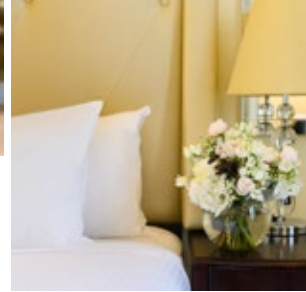
Eliminate the need for your guests to travel between your ceremony and reception by hosting both at Rendezvous Hotel Melbourne, the Atrium and Heritage Lounge spaces are perfectly suited for ceremonies of up to 100 guests.



RENDEZVOUS

*Packages*  
®





## *Floating Reception Package*

**\$99 per person**

In the Floating Reception Package you will receive:

- Three hour canapé menu
- Four hour premium beverage package
- Complimentary cutting and plating service of your wedding cake
- Freshly brewed tea and coffee served with your wedding cake
- Complimentary sparkling wine for your wedding toast
- Your choice of table centre pieces for cocktail tables
- Personalised menus
- Your own place cards and bonbonnaires arranged by your wedding coordinator
- Complimentary use of our stage and dance floor

The Floating Reception Package also includes, on the night of your wedding:

- Overnight accommodation for the bride and groom in our bridal suite, including a bottle of sparkling wine, gourmet buffet breakfast for two and a late checkout of 2pm
- Two complimentary valet parking spaces for use on the day of your wedding reception



## *A Classical Reception Package*

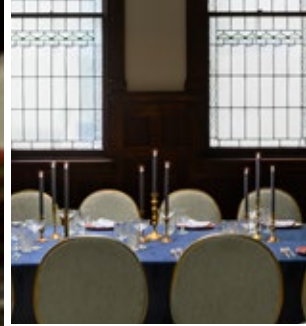
**\$115 per person**

In the Classical Reception Package you will receive:

- Pre reception drinks served with our chef's selection of canapés
- Two course alternate serve menu
- Four hour premium beverage package
- Complimentary cutting and plating service of your wedding cake
- Freshly brewed tea and coffee served with dessert
- Complimentary sparkling wine for your wedding toast
- Your choice of linen, table napkins and chair covers from our selection
- Your choice of table centre pieces from our selection
- Personalised menus
- A specially designed seating plan
- Your own place cards and bonbonnaires arranged by your wedding coordinator
- Complimentary use of our stage and dance floor

The Classical Reception Package also includes, on the night of your wedding:

- Overnight accommodation for the bride and groom in our bridal suite, including a bottle of sparkling wine, gourmet buffet breakfast for two and a late checkout of 2pm
- Two complimentary valet parking spaces for use on the day of your wedding reception
- Discounted accommodation for all guests attending your wedding



## *Grand Elegance Reception Package*

**\$145 per person**

In the Grand Elegance Reception Package you will receive:

- Pre-reception drinks served with our chef's selection of canapés
- Three course alternate serve menu
- Five hour premium beverage package
- Complimentary cutting and plating service of your wedding cake
- Freshly brewed tea and coffee served with dessert
- Complimentary sparkling wine for your wedding toast
- Your choice of linen, table napkins and chair covers from our selection
- Your choice of table centre pieces from our selection
- Personalised menus
- A specially designed seating plan
- Your own place cards and bonbonnaires arranged by your wedding coordinator
- Complimentary use of our stage and dance floor

The Grand Elegant Reception also includes, on the night of your wedding:

- Overnight accommodation for the bride and groom in our bridal suit, including a bottle of sparkling wine, gourmet buffet breakfast for two and a late checkout of 2pm
- Two complimentary valet parking spaces for use on the day of your wedding reception



## Cocktail Menu

### Cold

- California rolls with pickled ginger and wasabi
- Salmon gravalax with dill mayonnaise (gf)
- Vietnamese rice paper roll (gf)
- Grilled artichoke and goats cheese tart (v)
- Chilli prosciutto and grilled vegetables
- Toasted ciabatta with tomato, basil and Persian feta (v)
- Chicken roulade, toasted baguette, wood fired pepper relish
- Prawn cocktail (gf)
- Thai beef salad with nam jim dressing (gf)
- Spiced ratatouille and crisp parmesan wafer (v)
- Peppered roast beef with chat potatoes and horseradish cream (gf)
- Moroccan spiced chicken with smoked tomato relish

### Hot

- Potato bomba (v)
- Thai snapper skewers (gf)
- Chicken and sweet corn sippers (gf)
- Chicken satay with spicy peanut sauce
- Sweet potato and cashew empanada (v)
- Spiced lamb kofta (gf)
- Moroccan vegetable savoury roll (v)
- Beef samosa
- Pumpkin arancini balls (v)
- Peking duck and apple wontons
- Thai vegetable spring rolls (v)
- Petite gourmet pies

### Sweet

- Lime meringue tartlet
- Pistachio tartlet
- Coffee cream tartlet
- Cherry frangipani tartlet
- Raspberry curd tartlet
- Lemon tartlet
- Passionfruit tartlet
- Chocolate praline tartlet

(v) Vegetarian, (vg) vegan, (d/f) dairy-free, (gf) gluten-free product\*, (n/f) nut-free product\* - \*Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.





## Designer Dinner Menu

### Entree

Slow cooked pork belly with apple balsamic reduction and apple puree (gf)

Goats cheese flan with caramelised onion, dressed baby greens and candied olives

Seared scallops on potato rosti with pea puree and pancetta crisps

Smoked duck breast and confit duck leg with mache salad, cabernet onion jam, roasted pear, hazelnut dressing (gf)

Roast tomato tart with bocconcini, basil and snow pea tendrils (v)

Butternut pumpkin soup with double cream and baby chives (v, gf)

Asian poached chicken breast on wasabi noodle salad (gf)

Salad of rocket, lamb and chargrilled vegetables with roasted garlic aioli (gf)

### Main Course

#### Beef & lamb

Char grilled beef fillet with a caramelised onion potato cake, sautéed greens, salsa verde and a port wine jus

Lemon thyme brushed lamb rump, caponata vegetables, grilled eggplant with scented jus (gf)

Grilled medallions of beef on truffle mash potato with a tomato and spinach tartlet and cabernet sauvignon reduction

Slow braised beef on creamy mash potato, green beans and port wine reduction

#### Seafood

Grilled ocean trout on crab mash, baby bok choy and a light bisque reduction

Crispy skin barramundi on crushed green peas, roast pepper and verjuice beurre blanc (gf)

Roasted Tasmanian salmon tikka style on chilli pumpkin risotto and lemon butter sauce

Herb crusted blue eye on Parisian potato puree, roasted bacon lardons, mushroom and pearl onions and a port wine reduction



## *Designer Dinner Menu continued*

### **Poultry**

Confit of duck Maryland, spatzle, snow peas, grilled pear and finished with a chilli glaze

Prosciutto wrapped chicken breast on caramelised onion and sweet potato puree, sautéed greens with a lemon thyme scented jus (gf)

Corn-fed chicken supreme, grilled white polenta, and baby broccolini with a smoked tomato chutney

### **Vegetarian**

Wild mushroom parcel with asparagus and a tapenade butter sauce (v)

Roasted vegetable filo with a slow roasted tomato jus (v)

Stuffed zucchini with a pumpkin mousse on sun-dried tomato cous cous and grilled asparagus (gf, v)

### **Dessert**

Double chocolate tart with cream and fresh berries

Sticky date pudding with butterscotch sauce and vanilla bean ice cream

Coconut panna cotta, mango jelly and pineapple salsa (gf)

Confit of rhubarb, vanilla custard mille feuille and rhubarb sorbet

Strawberry cheesecake, caramelised popcorn and raspberry teardrops

Praline and honey nougat mousse layered on a chocolate base with pistachio and chocolate sauce

Passionfruit and white chocolate cheesecake

Apple and rhubarb crumble with anglaise sauce and vanilla bean ice cream (gf available on request)



## *Beverage Packages*

### **Standard package**

- Chain of Fire Sparkling Brut
- Chain of Fire Semillon Sauvignon Blanc or Chardonnay
- Chain of Fire Shiraz Cabernet or Merlot
- Carlton Draft
- Cascade Light
- Selection of mineral water, juice and soft drink

### **Premium package**

- Craigmoor Sparkling Brut or Sparking Rose
- Beach Hut Sauvignon Blanc or Chardonnay
- Beach Hut Shiraz or Merlot
- Pure Blonde
- Corona
- Selection of mineral water, juice and soft drink

### **Prestige package**

- Taltarni Sparkling Brut
- Pocket Watch Sauvignon Blanc or Pinot Gris
- Pocket Watch Pinot Noir or Cabernet Sauvignon
- Peroni
- Crown Lager
- Selection of mineral water, juice and soft drink



## *Wedding Enhancements*

To create your own wedding experience, we have a selection of add-ons to enhance your day. Please speak to your Wedding Coordinator for more information about the options available, including:

### **Extras**

Wedding Ceremony in the Atrium - \$1,000 room hire

Children's Meals - \$25 per person

Band Meals - \$30 per person

Sorbet Course - \$5 per person

### **Price on Request:**

Audio Visual

Beverage upgrades

Lolly bar

Cheese platters

Seafood buffet

Choice menu

Alternate choice menu

DJ

Photo booth

Accommodation upgrade



RENDEZVOUS

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