Where your Fairytale Begins...

THE LANGHAM

MELBOURNE





Dreams Come True

For You - The Romance, the Elegance, the Grandeur. If you've always dreamt of a special wedding at The Langham, Melbourne, let us take care of your dreams with a five star celebration, befitting the fairest princess.

Your enchanting day will have all the trimmings. A personalised reception complete with:

- Personal Wedding Co-ordinator to assist with your preparations
- Chef's selection of hot and cold canapés upon arrival
- 3 course dinner menu inclusive of alternate entree, main and dessert with tea, coffee and petit fours
- 5.5 hour beverage package inclusive of your choice of Sparkling wine, red and white wines, Crown Lager, Boags Premium Light, soft drinks and orange juice.
- A Styling Package including your choice of sashes, chair covers, table linen and table centerpieces
- One night's accommodation for the Bride and Groom including breakfast for two, valet parking and late checkout of 2pm (on the night of the wedding)
- Special Accommodation package available for your wedding guests on the night of the wedding (subject to availability)
- A menu tasting for 4 guests approximately 6 weeks prior to your wedding. Saturdays or Sundays between 12pm and 2pm for a share tasting of 3 entrees, 3 mains and 3 desserts.
- Use of our stunning venue for your wedding photographs
- Reduced meal price for children (4-12 years), band members and photographer
- Dance floor, cake table, menus for guest tables, lectern and microphone
- Complimentary valet parking for 2 guests

\$185 per person on Saturday evenings \$170 per person on Friday and Sunday evenings *Minimum numbers apply

*Prices subject to change



ENTREE

Grilled prawns with cannelloni of mushrooms, confit tomatoes, saffron cream and Yarra valley salmon pearls

Twice cooked pork belly with cucumber and mint salad, chilli, lime and palm sugar dressing (GF)

> Five spiced roasted duck with mushroom risotto, rocket leaves and Parmesan crisp (GF)

Wok-fried fresh scallops with chilli sauce and Asian greens (GF)

Salmon Tataki Salad with miso, jalapeño and truffle dressing, avocado and tomato salsa (GF)

Spanner crab and prawn cocktail with crisp lettuce and Mary Rose cocktail sauce (GF)

Wood mushroom and spinach wellington, chestnut cream (V)

Beetroot and Yarra valley goat's cheese salad with rocket leaves and pine nuts, aged balsamic vinaigrette(V) (GF)



MAINS

Salmon fillet with medallion of crayfish, asparagus spears, lillyput capers and champagne butter emulsion

Rack of lamb with ratatouille and porcini mushrooms, glazed turnips and rosemary scented lamb jus (GF)

Premium Angus tenderloin, dauphinoise potatoes with classic Shiraz bordelaise sauce (GF)

Barramundi fillet with eggplant and tomato compote, pea puree and citrus and avocado salsa (GF)

Corn fed chicken breast with prosciutto and brioche herb crust, baby vegetables and confit garlic sauce

> Scaloppine of veal with truffle polenta, braised fennel, sage infused veal jus (GF)

Open lasagne of pumpkin with grilled vegetables, chervil mascarpone and pesto oil (V)

Heirloom vegetable cannelloni, ratatouille stuffed tomato, asparagus and cauliflower (GF) (V)



DESSERT

Belgium bittersweet chocolate truffle torte, blood orange segments

Almond tart with prunes macerated in cinnamon syrup, mascarpone cream

Vanilla bean crème brûlée with seasonal berries (GF)

Praline opera torte with Cointreau and citrus coulis, crème fraiche (GF)

Mango and tonka bean pannacotta, poached pears and rum macerated cranberries

Apple galette with vanilla bean ice cream, passion fruit coulis

Local and imported cheese plate, quince paste, fruit, nuts & lavosh

Flourless chocolate and dates pudding with brandied berry compote (GF)



Children

3 course meal with soft drinks, chair cover and sash 4-12 year olds \$85 per child

Little Legends Menu Please choose one dish for each course from the following selection:

Starters

Chicken nuggets with French fries Macaroni pasta with ham and cheese sauce Fish fingers with chips Spring rolls with sweet and sour sauce Tiny pineapple and ham pizza Chicken noodle soup Cucumber and avocado sushi roll with soy dipping sauce

Mains

Junior cheeseburger in English muffin Chicken schnitzel with chips Sausage rissole with mashed potato and gravy Little beef lasagne with cheese and tomato sauce Spaghetti with meat balls Grilled 120g steak with chips and gravy Egg and chicken fried rice Filo bon bon of pumpkin and Pontiac potato and creamed spinach Lasagne of grilled eggplant and tomato with button mushroom sauce

> To Finish Ice cream with Freddo frog Chocolate mousse Fruit jelly with 100's and 1000's Ice cream sundae with nuts and wafers Ice cream with marshmallow and jelly beans



ADDITIONAL OPTIONS

SHARED PLATES TO START

Seafood plate with peeled tiger prawns, Oysters natural with lime and cocktail sauce (GF) \$18 per person Antipasto platter with marinated grilled vegetables, pancetta, salumi, buffalo mozzarella and spiced olives (GF) \$10 per person Roti bread with chutney and pickles \$8 per person (V) Mezze plate of assorted dips with warm Turkish bread \$8 per person (V)

> PRE-MAIN COURSE \$7pp Champagne Sorbet Pink Grapefruit Sorbet Gin & Tonic Sorbet Pimms Sorbet Mojito Sorbet

SIDE DISHES \$6pp Quinoa, pickled cucumber and labneh salad with pomegranate and citrus segments Roma tomato, Persian fetta and pine nut panzanella salad Warm goats cheese roasted pumpkin salad Thick cut chips with Murray River pink salt Vine ripened tomatoes, Victorian buffalo mozzarella, basil, extra virgin olive oil Chicory and blue cheese salad with nashi pear dressing Roasted kipfler potatoes, rosemary salt



CHOICE MENUS

Choice menus can be offered to a maximum of three choices per course. Additional charges do apply for this option:

Choice of 2: \$10.00 per entrée, \$20.00 per main and \$10.00 per dessert. Choice of 3: \$20.00 per entrée, \$30.00 per main and \$20.00 per dessert.

WEDDING CAKE

Cut and served complimentary on platters to the table Served individually with cream and/or coulis \$5 per person

> **ENTERTAINMENT** Main meal and soft drinks only \$35 per person



CHOICE OF BEVERAGE PACKAGES

CHOICE ONE Morgan's Bay Pinot Chardonnay (Sparkling Wine) Morgan's Bay Semillon Sauvignon Blanc Morgan's Bay Shiraz Cabernet

CHOICE TWO

Willowglen Sparkling Brut NV (Sparkling Wine) Willowglen Semillon Sauvignon Blanc Willowglen Shiraz Cabernet

> INCLUDES Crown Lager Boags Premium Light Soft drinks & Juices

UPGRADE YOUR BEVERAGE PACKAGE

De Bortoli Package \$10.00 per person De Bortoli Windy Peak Sparkling Pinot Chardonnay, De Bortoli Windy Peak Sauvignon Blanc Semillon, De Bortoli Windy Peak Chardonnay, De Bortoli Windy Peak Cabernet Merlot, Crown Lager, Boags Premium Light, Orange Juice, Mineral Water and Soft Drinks Pink Sparkling wine to toast the bride and \$15.00 per glass groom Domaine Chandon Rosé \$66.00 per bottle

PRE DINNER

Champagne piccolos on arrival with pre dinner drinks \$35.00 per bottle Blushing Bride \$15.00 per glass Bellini – Sparkling wine and peach nectar Kir Royale – Sparkling wine and Cassis Kiss Me - Sparkling wine and cranberry juice Traditional Champagne Cocktail – Sparkling wine, bitters and sugar Please note a maximum of two cocktail options can be selected for the evening.

SPIRITS

Basic spirits, including, scotch, gin, vodka, brandy and rum Served for half hour with pre dinner drink \$10.00 per person Or on a consumption basis \$10.00 per glass



FREQUENTLY ASKED QUESTIONS

IS THERE A RESTRICTION TO THE SIZE OF THE BAND I CAN HAVE? Yes, in Alto there is a maximum of a 3 piece band, drum kits are not allowed. In our Clarendon Ballroom there is a maximum of a 5 piece band.

IS THERE CAR PARKING AVAILABLE AT THE HOTEL FOR GUESTS? Yes, Southgate car park is under The Langham, Melbourne. Prices are available on request.

CAN I UPGRADE MY ROOM FOR THE WEDDING NIGHT? Yes, please ask the Wedding Co-ordinator for prices to upgrade your room for your wedding night from a Delux River Room to a Corner Room or One bedroom Spa Suite.

DO WE GET AN OPPORTUNITY TO TASTE THE FOOD AND SEE HOW IT IS PRESENTED? Yes, we do offer a complimentary menu tasting for 4 people approximately 6 weeks prior to your wedding. This consists of sharing 3 entrees, 3 mains and 3 desserts.

WHAT IS THE PAYMENT PROCESS SHOULD I WISH TO GO AHEAD WITH A BOOKING? We can hold a date for 7 days without obligation. After 7 days we ask you to sign a contract and pay a deposit based on 20% of the estimated function costs. The next instalment is due 2 months before your wedding and final payment is due a week prior. Full payment structures are included within your contract.

Do you cater for children at the Wedding?

Yes, we offer a package for children under 12 years of age for \$85.00 per child. Infants under 4 are complimentary.



FREQUENTLY ASKED QUESTIONS

IS A DANCE FLOOR INCLUDED IN THE ROOM? Yes, we will also prepare a floor plan of the room and provide a lectern and microphone.

CAN YOU CATER FOR INDIAN/ASIAN WEDDINGS? Yes, please let us know and we can send you these special packages

DO YOU ALLOW OUTSIDE CATERERS FOR FOOD AND BEVERAGE? No, we do not allow outside food or beverage to be brought onto the premises, Wedding cakes are an exception. We have preferred suppliers for many options – but if you have a special supplier you would like to use we can ask for approval for entertainers, photographers etc.

CAN WE HAVE OUR CEREMONY AT THE LANGHAM, MELBOURNE? Yes, please enquire about this with the Wedding Co-ordinator.

ARE THERE ANY ADDITIONAL COSTS?

A room hire charge applies to Alto, our premium function space on the top floor. Please enquire about this with the Wedding Co-Coordinator. Please note minimum numbers are required and should these not be met an additional room hire charge may apply. Bring your fairytale to life at The Langham, Melbourne.

For further information about your favourite Princess Package, or to discuss intimate Bespoke Packages, please contact our wedding executive on 03 8696 8149 or visit melbourne.langhamhotels.com.au

AND THEY LIVED HAPPILY EVER AFTER