

THE LANGHAM

MELBOURNE

SPECIAL OCCASIONS PACKAGE

AFTERNOON TEA WITH WEDGWOOD

\$80.00 PER PERSON

PACKAGE INCLUSIONS

WEDGEWOOD HIGH TEA STANDS

TEA, COFFEE AND ORANGE JUICE

GLASS OF SPARKLING WINE ON ARRIVAL

STYLING PACKAGE INCLUSIVE OF TABLE LINEN, CHAIR COVERS AND CENTREPIECES

TIER ONE

SILVER MOON MACARON FILLED WITH EARL GREY INFUSED BELGIAN MILK CHOCOLATE GANACHE

GIANDUJA CHOCOLATE MOUSSE WITH COCONUT MIST, BANANA CAKE,

DAISY CHOCOLATE AND 24 CARAT GOLD LEAF

LYCHEE MOUSSE AND TEAR DROP WITH ALMOND PAIN DE GENE BASE COVERED WITH PINK CLOUD

TIER TWO

MATCHA AND YUZU COMPOSITION GREEN TEA SPONGE TOPPED WITH YUZU CREMEAUX,

PASSIONFRUIT GEL AND VANILLA MASCARPONE

MODERN CHOCOLATE CANNOLI FILLED WITH WHIPPED BLOOD ORANGE MOUSSE,

LEMONGRASS JELLY

PISTACHIO DIPLOMAT CREAM FILLED ÉCLAIR WITH SALTED CARAMEL CRUNCHIES

AND MACERATED RASPBERRY

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TIER THREE

WARM TRADITIONAL BUTTERMILK SCONE AND DATE SCONE

SERVED WITH STRAWBERRY AND ROSE PETAL PRESERVE, LEMON CURD AND CLOTTED CREAM

TIER FOUR

MILAWA CHICKEN AND GRANNY SMITH APPLE PIN WHEEL WITH COMPRESSED APPLE

FIVE SPICE DUCK AND CUCUMBER WRAP WITH MANDARIN JUJUBES

TORN BURRATA WITH HEIRLOOM DEHYDRATED TOMATOES, CANDIED WALNUT AND OLIVE,

AGED BALSAMICO JELLY ON A COUNTRY STYLE BREAD (V)

BLUE SWIMMER CRAB REMOULADE WITH FENNEL SLAW, YUZU,

AVOCADO CRÈME AND YARRA VALLEY SALMON ROE

HOME CURED – AROMATIC SPICE AND CITRUS CURED OCEAN TROUT WITH NATIVE LIME,

BEETROOT ROSETTE, WHIPPED PERSIAN FETA AND BRIOCHE

FOR ENQUIRIES PLEASE CONTACT THE TEAM ON 03 8696 8234

OR tlmel.catering@langhamhotels.com