

# Weddings At Belvedere

**We are always ready to understand and satisfy all of your desires, especially on the most important day of your life!**

Belvedere Bar n Grill offers a number of Wedding Packages and also the opportunity to customize the menu for your special day. We cater for all dietary requirements and special needs as it is our priority to make your night a success.

## **We have a number of different spaces available for your use:**

- The Function Room and the Main Restaurant combined, which can be closed to the public, seats comfortably up to 150 people sit-down and can cater for up to 100 people stand-up or up to 200 people utilising the Wharf Area with amazing river views.
- The Main Restaurant can cater for up to 120 people sit-down or up to 200 people stand-up.
- The Function Room can cater from 18 to 24 people or up to 80 people by extending to the back terrace of the restaurant.
- The Bar and the Deck combined, which can be closed to the public and can cater for up to 200 people with amazing river view
- The Total Area can cater up to 500 people by occupying the main restaurant, function room, bar and deck, all with water view.

**Our expert wedding planners and coordinators offer full assistance service and advice you the best solutions to decide together the party of your dreams**



# Our Wedding Packages

- Room or venue hire for the duration of your wedding
- Decking with spectacular river and city views for your guests
- Dance floor area available
- All sit down packages include crisp white linen table cloths, white napkins, cutlery and glassware
- Skirted bridal table, gift table and cake table
- Personalised menus on guest tables
- CD player or iPod facilities for you to play your special music
- Wheel chair friendly venue with 350 complimentary undercover car parks for guests of Portside
- Personal waiter dedicated to the bridal table
- Experienced MICE Manager dedicated to you on your wedding day

Below are the different menu options available. All menu options are served as an alternative drop. Please select a beverage package to accompany.

## **\$75 per person**

A choice of 3 canapés from the wedding canapés menu 2 entrees served alternate drop 2 mains served alternate drop your own wedding cake served as desserts with fresh cream and coulis

## **\$85 per person A**

A choice of 4 canapés from the wedding canapés menu 2 entrees served alternate drop 2 mains served alternate drop 2 desserts served alternate drop your own wedding cake served in large platters on the table .

## **\$95 per person A**

A choice of 5 canapés from the wedding canapés menu 2 entrees served alternate drop 2 mains served alternate drop 2 desserts served alternate drop your own wedding cake served as desserts with fresh cream and coulis



# Wedding Canapés

## Hot Canapés

Duck spring rolls with hoisin dipping sauce

Vegetarian spring rolls (VGO)

Chilli salt squid with lime

Selection of chicken and beef satay with peanut dipping sauce (gf)

Mushroom Arancini filled with mozzarella cheese (v)

Thai Fish cakes w cucumber relish

Vegetable Samosa (VG )

Deep fried calamari and onion ring with sauce tartare

Fried chicken wings in honey roast dressing

## Cold Canapés

Salmon smoked on billini with seasoned mascarpone and red onion jam

Rare roast beef on crostini with mustard butter and horseradish cream

Bruschetta of tomato and basil (v)

Rice paper rolls with vegetables (v)

Smoked chicken, tomato & avocado tartlets

Sugar cured fish with sweet mustard

Mozzarella and tomato on skewer w virgin olive oil and basil

## Substantial Canapés

Salmon cakes with aioli

Our fish and chips with aioli (50 g)

Our sausage rolls with pork and fennel sausages with tomato relish

Beef pie with tomato sauce

# Wedding Menu Selection

## Entrees

Hinterland zucchini flowers filled with goat's cheese, served with mushroom ragout

Crispy pork belly with pumpkin puree, braised cabbage and apple

Freshly shucked natural oysters

Ravioli of spanner crab with chili and parsley butter

Smoked salmon with rocket, dill, chili and lime dressing

Ocean king prawns with avocado and celeriac remoulade

Rare seared beef salad, braised mushroom, Parmesan with truffle oil

Garlic bruschetta with field greens, ricotta cheese, roasted peppers, and tomatoes

## Main Course

Oven roasted pork, beef, lambs ribs, with chili, garlic and ginger sauce

Baked gold band snapper, cauliflower cheese puree, fondant potatoes and sauce basil

Pan fried salmon fillet with broccolini with roasted corn relish

Chicken breast confit , parmesan mash, green beans, and red wine

Slow roasted lamb shoulder, butter beans, confit of tomato and salsa verde

200g Beef eye filet with gratin potato, spinach, mushrooms and sauce Diane

350g Beef rump with roasted potatoes, eggplant puree, and green beans

Grilled pork cutlet with stir-fry egg noodles and vegetables

Roast veal loin, filled with mozzarella cheese, Parma ham served with peppercorn sauce

Peas and beans risotto topped with parmesan cheese

Roasted zucchini with confit of mushrooms, and yellow lentils cooked in tomato stock

## Side options

Belvedere fat chips with aioli

Steamed vegetables with organic extra virgin olive oil and lemon

Rocket, pear and pecorino salad

Baby cos salad with parmesan, croutons and Caesar dressing

Creamy garlic mash

Sautéed green beans with gremolata and Persian feta

Roasted root vegetables with rosemary and garlic oil

## Dessert

Classic lemon tart with clotted double cream

Apple tart with crème Anglaise and cinnamon ice cream

Pavlova with vanilla ice cream and fresh fruits

Orange and almond cake, candied walnuts, crème fraiche ice cream

Apple and rhubarb crumble with vanilla ice cream

Vanilla Brule with biscotti

Bailey's Irish cream tiramisu

Chocolate brownie, salted caramel and banana ice cream

Fruit trifle with chocolates shavings

## To finish:

Freshly brewed coffee and a selection of petit fours

**Please note that your selections will be served as an alternate drop**