



WEDDING PACKAGES

**BRIGHTON
BEACH**
HOTEL
EST. 1843



Welcome to BRIGHTON BEACH HOTEL


Congratulations on your engagement! One of the most important decisions you will make when planning your wedding is the location. With golden sandy beaches right on our doorstep, Brighton Beach Hotel is one of Melbourne's best situated wedding venues.

Our dedicated Wedding Coordinator can assist with all your planning needs and will work with you to ensure your wedding dreams become a reality. Make an appointment with us today for a private tour and consultation.

We have everything covered to ensure your special day is one to remember... your happily ever after starts here!

 brightonbeachhotel.com.au

 brightonbeachhotelfunctions@algroup.com.au

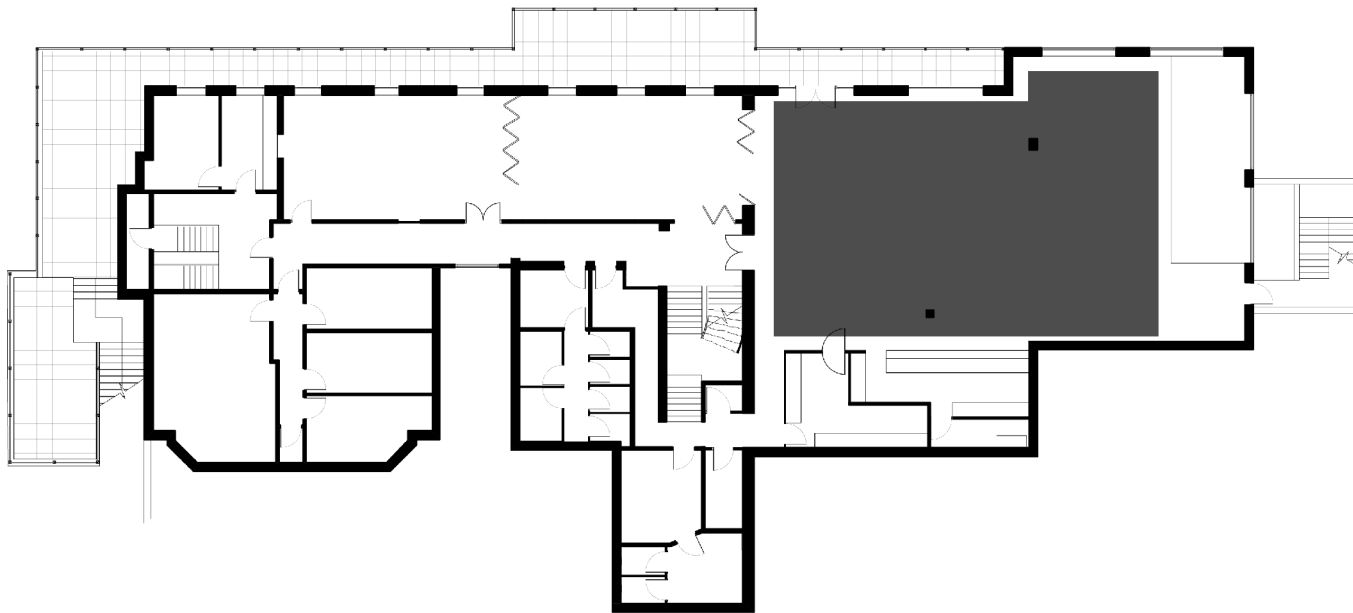
 4 The Esplanade , Brighton Beach, 3186

  @brightonbeachhotel brightonbeachhotel.com.au

THE BAYVIEW

Located on the first floor, The Bayview Room boasts panoramic views of Port Phillip Bay and Melbourne's city skyline. With a private bridal suite for you and your party, adjoining room for your ceremony or for guests to gather for pre-dinner drinks and canapes, and an outdoor terrace, this room is perfect for up to 150 guests seated or 250 guests cocktail.

Hire includes full event planning and co-ordination by our professional staff, mirror base and candle holder table centrepiece, choice of table linen and chair covers (black or white) and coloured chair sash and table runner.



Speak to our Wedding Coordinator about ceremony options including on-site, Green Point Park and on Brighton Beach.



ALL INCLUSIVE PACKAGE

\$125PP

Includes canapes on arrival, 3-course alternate drop menu, silver beverage package with tea and coffee, chair covers, choice of sash and centrepiece. Upgrade to Nespresso pods for additional \$2.50pp

ENTREE

Twice cooked pork belly, cucumber salsa, yakitori skewer, noir jam (vlg)

Mechoul lamb strap, green pea hummus, cauliflower, tabbouleh, mint (vlg)

Grilled calamari, citrus parsley puree, pickled orange, fennel, radish, lime (vlg)

Char-grilled herb chicken, cranberry, couscous, fig vincotto, minted yogurt

Spinach ricotta tortellini, garlic butter, crispy sage, lemon balm, pecorino (v)

Handmade feta thyme arancini, black garlic aioli, toasted sesame (v)

Rustic tomato medley, sourdough, whipped vegan almond feta, basil, fig vincotto (vg)

Herb and chilli crumbed eggplant, truffle mash, flat leaf parsley salad, vegan raita (vg)

MAIN

Slow-cooked beef cheek, truffle mash, glazed baby roots, flat-leaf parsley, wine jus (vlg)

Crispy pork belly, bok choy, jasmine/black rice, chilli caramel sauce, micro sorrel (vlg)

Parsley and brioche crusted lamb rack, roasted eggplant puree, charred shallot, red wine jus (df)

Lemon herb crusted hapuka, asparagus, micro fennel snow pea salad, buttermilk dressing, lime

Seared chicken breast, granny smith apple slaw, sweet potato shavings (vlg)

Sticky seared duck breast, celeriac mash, spring onion, crispy potato curls, salsa verde (vlg)

Truffle sugo gnocchi, roasted peppers, olives, capers, basil, parmigiano (v)

Creamy house-made falafel curry, spinach, basmati rice, minted yogurt (v)

Lemon gremolata bolognese, lentil, swiss brown mushroom, spaghetti, vegan parmesan (vg)

Harissa baby roots, fennel, black lentil, vegan yogurt (vg)

DESSERT

Matcha creme brulee, italian biscotti, matcha foam sponge

Roasted peaches, toasted granola, berry meringue, wild raspberry swirl ice cream (vlg)

Passionfruit pavlova, vanilla bean cream, kiwifruit, strawberry pearls (vlg)

Warm sticky date, butterscotch, vanilla cream, strawberries

Chocolate mousse jar, salted caramel pearls, chocolate crumb, strawberries

Beetroot raspberry cheesecake, vanilla bean yogurt, wild berries (vg)

Chocolate strawberry cake, berry compote, wild fruit salad (vg)

*Menus are served on a 50/50 basis.
(v) vegetarian, (vlg) very-low gluten, (vg) vegan, (df) dairy-free. Dietary can be catered for with prior notice.
Please note that due to seasonality some items or accompaniments may be substituted.*

LOW SEASON OFFER: Book your wedding April - September and receive a free nights accommodation in the 'bridal suite' at 'Quest Brighton by the Beach'.

COCKTAIL WEDDING MENU

\$50PP

Includes your choice of 10 cold/hot canapes served over two hours, your wedding cake cut and served on platters, tea and coffee station. Upgrade to Nespresso pods for an additional \$2.50pp

COLD CANAPES

Cajun prawn cutlet, avocado bites (vlg)(df)
Rare roasted beef on polenta, horseradish cream (vlg)(dfo)
White bean crostini, radish, lemon, salsa verde (v)(df)
Roasted cinnamon pears, goats cheese mousse en croute (v)
Balsamic glazed tomato medley and pesto tartlets (v)
House-made rice paper rolls, coriander dip, lime (vg)(df)
Tri colour quinoa crackers, onion jam, hummus, micro sorrel (vg)(vlg)(df)
Duck pancake, spring onion, creamy hoisin
Allspice lamb, pomegranate, greek yogurt bites
Kingfish ceviche, pickled onion, tangerine pearls (vlg)

HOT CANAPES

House-made cumin beef sausage rolls, tomato relish
Beef cocktail pies, tomato relish
House-made pumpkin parmesan arancini, truffle aioli (v)
House-made spinach ricotta sausage rolls, smoky tomato relish (v)
Vegan cigar rolls, coriander dip, lime (vg)(df)
Chickpea and pomegranate samosa, yogurt dip (v)
Roasted duck crepes, coriander, lime (df)
Chicken kofta, cumin tzatziki (dfo)
Chipotle roasted chicken ribs, smoked aioli (df)
Steamed prawn dumpling, honey soy, spring onion chilli (vlg)

SUBSTANTIALS - \$5PP PER ITEM

Calamari cups, chips, lemon, aioli (vlg)
Beef sliders, American mustard, lettuce, cheese
Curried lentil sliders, vegan mayo, salad, tomato relish (vg)(vlgo)
Hotdogs, American mustard, tomato sauce, caramelised onion
Lightly battered fish and chips, tartare, lemon
Karaage chicken, pickled ginger, wasabi mayo
Gnocchi boats, sugo, capers, red peppers, parmigiano (v)
Ricotta stuffed pumpkin flower, lime aioli (v)(vlg)
Mint and pea risotto fritters, sambal (v)
Peking duck cones, spiced yogurt

DESSERTS - \$3PP PER ITEM

Lemon-lime cheesecake bites (vlg)
Chocolate dipped cream puffs
Assorted mini tartlets
Vegan chocolate brownie bites (vg)(vlgo)
Assorted macarons (vlg)
Mini stuffed custard donuts
Chocolate baci

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BEVERAGE PACKAGES

SILVER BEVERAGE PACKAGE

Ciao Bella Prosecco, ITALY

Franklin Tate Estate Sauvignon Blanc,
Margaret River, WA

St Huberts 'The Stag' Chardonnay, Yarra
Valley, VIC

Annies Lane Shiraz, Clare Valley, SA

Heavy and light tap beers

Assorted postmix soft drinks and juices

GOLD BEVERAGE PACKAGE

Upgrade for an additional \$10pp

Chandon NV Brut, Yarra Valley, VIC

Fifth Leg Semillon Sauvignon Blanc, Margaret
River, WA

St Huberts 'The Stag' Chardonnay, Yarra
Valley, VIC

Red Hill Pinot Noir, Mornington, VIC

Pepperjack Shiraz, Barossa Valley, SA

Heavy and light tap beers

Assorted postmix soft drinks and juices

OPTIONAL EXTRAS

Chair cover and sash for cocktail weddings

\$5.50 per chair

Side dishes

\$15 per table

Antipasto platters

\$10pp

Australian Cheese and Fruit Platter

\$10pp

Kids main, ice-cream & soft drinks

\$40 per child

Contractor's Meals

\$35 (incl. soft drinks)

4 course, beverage on consumption

\$85pp



TERMS & CONDITIONS

CONFIRMATION OF BOOKING

A tentative reservation will be held for a period of seven (7) days. Once this time has lapsed the venue reserves the right to release the tentative reservation. A booking is considered confirmed upon receipt of this signed terms and conditions, completed booking form and a full deposit payment of \$1000. We accept EFTPOS, cash and all major credit cards.

FINAL DETAILS + PAYMENT

The venue requires all food and beverage selections to be provided fourteen (14) days prior to the event, along with tentative guest numbers, food service times and other specifics relating to your event. Final guest numbers are then required seven (7) days prior to your event and this number will form the basis of your final charging. All catering and all costs relating to beverage packages must be paid upon confirmation of final numbers. There are no refunds given should your guest numbers decrease after this time. Drinks tabs are payable at the conclusion of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by the venue staff until the conclusion of your event.

MENUS

Please note that menus, prices, wine vintages and ingredients are subject to change due to seasonality and availability and may differ after you have confirmed your booking. Due to the nature of restaurant meal preparation and possible cross-contamination we are unable to guarantee the absence of allergens in menu items.

CANCELLATION

Cancelling a function after a deposit has been paid can only be done by consulting directly with the Venue Manager and only by the person who paid the initial deposit. Any cancellation made within a period of eight (8) weeks of the date of the function will

forfeit the deposit. Any cancellations made within fourteen (14) days of the function will forfeit the full value of the function plus any costs associated with third party hire (eg DJ, balloons etc). If the venue feels that any function/event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

SIGNAGE, DECORATIONS & EXTERNAL SUPPLIERS

Any additional equipment/entertainment/decorations or props required, other than those supplied /recommended by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape. The venue must approve any and all equipment and decorations and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

MINORS, ADDITIONAL SECURITY

Minors are only permitted on the premises in the company of their parent or guardian. Minors are to remain in the room reserved and are to be supervised at all times whilst within the venue, including whilst using facilities such as stairwells, foyers and public restrooms. Particular functions e.g. 21st birthdays may require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding.

DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the function. In the

event of a fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

FUNCTION CONDUCT + CLIENT RESPONSIBILITY

It is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

UNFORESEEN CIRCUMSTANCES

Please be aware that we accept no responsibility for outside weather conditions but will make every endeavour to provide an adequate function area if the conditions affect the booked area or access to it.

I can confirm that I

have read and understood the above terms & conditions and agree to comply

Signed

Date

BOOKING CONFIRMATION FORM

CONTACT NAMES _____

ADDRESS _____

PHONE _____ EMAIL _____

DAY/DATE OF FUNCTION _____

START/ FINISH TIME _____

AGREED FUNCTION SPACE _____ NO. EXPECTED GUESTS _____

STYLE (SEATED/COCKTAIL) _____

CEREMONY TIME/LOCATION _____

ADDITIONAL INFORMATION _____

OFFICE USE ONLY

SIPOS NO _____

DAY OF PAYMENT _____

\$1000 is required as a deposit in order to secure your function booking, to accompany this form and a signed copy of the terms and conditions. We accept payment via cash, EFTPOS and all major credit cards, and payment can be made online via the PAY NOW button in your invoice, in person at the venue or over the phone.

Preferred Suppliers

THEMING/DECORATIONS

Elegant Occasions

elegantoccasions.com.au

Email: sales@elegantoccasions.com.au

Phone (03) 9796 3565

Specialists in celebration cakes, theming, chair covers, decorations, invitations, floristry, balloons, centrepieces & bonbonnières.

Mention "Brighton beach hotel" for your free gift with purchase

Big Letter Co

bigletterco.com.au

Email: info@thebigletterco.com.au

Phone: 1300 001 802

Illuminated giant letters & numbers, dry ice & indoor fireworks, furniture hire & plinths, cake displays, wine barrel furniture and more!

The Candy Buffet Company / Donut Wall Co

candybuffetco.com.au / donutwallco.com.au

Email: marissa@candybuffetco.com.au

Phone 1300 924 427

Providers of stunning candy buffets and delicious soft donuts. Ask them about theming, balloon decorations and candy carts.

Mention "Brighton beach hotel" for your bonus gift when booking a donut wall or candy buffet

Melbourne Party Balloons

melbournepartyballoons.com.au

Email: Sales@melbournepartyballoons.com.au

Phone (03) 9438 5997

Spend over \$100 and enter code "Brightonbeach" online to receive free delivery to Brighton Beach Hotel.

FLORIST/FLOWERS

Simply Flowers

simplyflowers.com.au

Email: Emily@simplyflowers.com.au

Phone: 0419 504 334

ACCOMMODATION

Nightcap @ The Sandringham Hotel

nightcaphotels.com.au

Phone: (03) 9598 7255

Cnr Bay & Beach Roads, Sandringham

Use discount code "Direct" on our website to receive 10% off room rates

Quest Brighton on the bay

questapartments.com.au/brighton

Phone: (03)9591 5000

250 The Esplanade, Brighton

Mention your having your event at "Brighton Beach Hotel" and receive 10% off the advertised rate when you book direct

OCCASION CAKES

Mad About Cakes

madaboutcakes.com.au

Email: madie@madaboutcakes.com.au

Phone: 0415 929 608

Elegant Occasions

Refer to details under theming/decorations section

Melbourne Cake Shop

www.melbournecakeshop.com.au

Email: hello@melbournecakeshop.com.au

BANDS/DJs/ ENTERTAINMENT

AES Entertainment

australianentertainmentservices.com.au

Email: info@aes-online.com.au

Phone: (03)9481 7100 | Peter 0413944384

Provider of quality bands, djs and entertainment

One More Song Entertainment

onemoresong.com.au

Email: info@onemoresong.com.au

Phone: (03)90185 333 or 0412 077 076

Professional Dj's musicians & singers for all types of events

Woohah Entertainment Group

woohah.com.au

Email: info@woohah.com.au

Phone: (03)9078 2333

Provider of quality Audio visual, Djs and entertainment needs

MARRIAGE CELEBRANTS

Merryn McCrae

Email: merryn.mccrae@gmail.com

Phone: 0409 206 103

Greg Evans

www.gregevans.com.au

Phone 0407711456

PHOTOGRAPHERS/PHOTOBOOTHS

Laura Manariti Photography

www.lauramanariti.com.au

email: laura@manariti.id.au

Phone: 0402 148 068

Dash Events

photo booths, gif machine, backdrops & more

www.dashevents.com.au

email: info@dashevents.com.au

Phone (03)9052 4560

Mention BBH/ALH group for special rates



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