

WE VOW TO HELP MAKE YOUR WEDDING DAY SHINE



Radisson on Flagstaff Gardens
Melbourne

www.radisson.com/melbourneau

Radisson
ON FLAGSTAFF
GARDENS MELBOURNE

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About Us

Our dedicated wedding coordinator will look after your requirements from the moment you walk down the aisle in the stunning Flagstaff Gardens right to the time you close the door to your bridal suite. The entire team has commitment to superior service that is reinforced by the Radisson's 100% Guest Satisfaction Guarantee.

Our ceremony package will ensure Melbourne's unpredictable weather doesn't dampen your day, with a wet weather option situated in the gardens. Following your ceremony, your guests will be invited back to HQ's on William Restaurant for pre-dinner drinks, allowing you and your bridal party to slip away for photos.

For your reception, our dedicated function area is conveniently located on the first floor, a large function room, bridal suite and a pre-function area, catering for up to 150 guests. On offer are a variety of catering options from Executive Chef Leigh Robbins, who works with local producers to ensure all ingredients are sourced fresh daily. Being next door to the Queen Victoria Market our menus celebrate the fantastic produce that we are so lucky to have access to at the Radisson on Flagstaff Gardens.

Not a second thought We are the one

Function Room	Dimensions		Maximum Suggested Seating Style Capacity	
	Floor area sq m	Ceiling height (m)	Dinner/ Banquet	Cocktail
Flagstaff 1 & 2	150	3.4	90	150
HQ's on William Restaurant	100	3.4	-	50
Bridal Room	16	2.7	-	-

A Ceremony to Remember

The tranquil setting of Melbourne's oldest park - Flagstaff Gardens - provides the romantic background to your special day

White aisle carpet

Romantic white marquee Umbrellas

Signing table with flowers

Chairs with covers and sash for up to 50 guests

Wet weather option with floor to ceiling windows

Horse and carriage ride to ceremony

or

Chrysler 300 ride to ceremony

From \$2,500.00



Radisson

Grand Romance Dinner Package

- ~ Personal wedding coordinator
- ~ Your selection of hot and cold canapés
- ~ Three course alternate service dinner menu inclusive of coffee and tea
- ~ Five and half hour beverage package inclusive of red, sparkling and white wine, beer, orange juice, mineral water and soft drink
- ~ Complimentary menu tasting for two guests
- ~ Personalised menus
- ~ Room rental
- ~ Lectern and microphone
- ~ Designated area for your wedding photographs
- ~ Overnight accommodation for the bride and groom including breakfast

\$130.00 per person (minimum spends apply)

Optional Side Dishes

- ~ White cos, avocado, grilled smoked bacon & truffle pecorino
- ~ Roast pumpkin with cumin seeds & honey labneh
- ~ Lemon scented crusted potatoes
- ~ Broccolini with smoked almonds & burnt butter
- ~ Garden Salad
- ~ Seasonal Vegetables

\$13.00 per table - (per option)

Grand Romance Cocktail Package

- ~ Personal wedding coordinator
- ~ Your selection of hot and cold canapés
- ~ Substantial Canapé Package inclusive of coffee and tea
- ~ Five and half hour beverage package inclusive of red, sparkling and white wine, beer, orange juice, mineral water and soft drink
- ~ Complimentary menu tasting for two guests
- ~ Personalised menus
- ~ Room rental
- ~ Lectern and microphone
- ~ Designated area for your wedding photographs
- ~ Overnight accommodation for the bride and groom including breakfast

\$115.00per person (minimum spends apply)

Optional Upgrades

- ~ Deluxe Canapés Options (2pcs) \$5.00pp
- ~ Substantial Canapé Options (1pcs) \$7.00pp
- ~ Dessert Canapé Options (2pcs) \$5.00pp

Canapé Menu

Cold Selection

- Vietnamese rice paper rolls (V)
- Selection of California rolls with pickled ginger, soy & wasabi (V)
- Chicken and cucumber finger sandwiches
- Hot smoked salmon on pumpernickel with horseradish crème fraiche
- Mini prawn bagels with fried caper and dill crème fraiche
- Carpaccio of Black Angus, caramelised onion and horseradish cream cheese crostini

Hot Selection

- Roast pumpkin and Yarra valley Persian fetta tartlets (V)
- Chicken satay skewers
- Pumpkin arancini with tomato relish
- Gourmet selection of mini pies with tomato chutney
- Crumbed and fried whiting goujon with house made tartare sauce
- Asian style spring rolls, nouc nam dipping sauce
- Chorizo, spinach and ricotta involtini with saffron aioli
- Gourmet sausage rolls with tomato chutney
- Steamed mini pork buns with Chinese BBQ sauce

Substantial Canapé Menu

- Char Sui and prawn noodle boxes
- Fish and chips, battered fish and chips with fresh lemon
- Pulled lamb ragout with creamy mash and gremolata
- Wild mushroom risotto with sage and aged parmesan
- Moroccan chicken tagine with dates chickpea with buttered cous cous
- Butter chicken, jasmine rice pilaf

Dinner Menu

Entrée Selection

Soup of the day

Beetroot cured ocean trout on potato gribiche with horseradish cream

Lamb shoulder salad – Victorian farmed lamb braised in Middle Eastern spices with tomato watercress, quinoa, larissa, latneh, sumac & fresh herbs

Roasted pumpkin & caramelised onion tart with petite salad and 12 year old balsamic

Chilli salted calamari, tossed with vermicelli noodles, green papaya, cashews, peppers, bean shoots, herbs and Vietnamese inspired dressing

Main Selection

Free range chicken breast wrapped in Serrano jamon

Market fish of the day

Roast beef sirloin with creamy mash potato, sautéed spinach, baby carrot, red wine jus, horseradish cream

Herb crusted three point lamb rack with potato and truffle soufflé, five mushrooms, leek and saffron ragout served with asparagus

Wild mushroom tortellini with sage nut butter, tomato, concasse and truffle pecorino

Dessert Selection

Traditional sticky date pudding with butterscotch sauce with vanilla cream

Lemon curd tart with mixed berries and spun sugar

Chocolate brownie fudge tart with crème anglaise, Persian fairy floss and vanilla bean ice cream

Cheese Board

Desserts served with coffee and tea

Beverage Package

Beverage Package

A selection of Australian light and full strength beers
Cascade Premium Light, Pure Blonde, Victoria Bitter

Rothbury Estate Wines
Sparkling, Sauvignon Blanc, Shiraz Cabernet

Chilled juices
Soft drinks
Iced water

Upgrade to a Deluxe Beverage Package for an additional \$18.00 per person...

A selection of premium Australian beers
Crown Lager, Pure Blonde, Fat Yak Pale Ale, Cascade Premium Light

A selection of premium Australian and New Zealand wines
Oysters Bay Brut Sparkling (Marlborough, NZ)
Oyster Bay Sauvignon Blanc (Marlborough, NZ), Cape Shank Pinot Grigio (Mornington, Vic) Mitchelton
Chardonnay (Nagambie, Vic) Pepperjack Shiraz (Barossa Valley, SA), Te-Aro Estate 'The Pump Jack'
Cabernet Sauvignon (Barossa Valley, SA)

Chilled juices
Soft drinks
Iced water

Due to the license conditions of the Radisson Melbourne, we are not able to permit our clients to consume their own beverages on the premises

If the hotels wine list does not offer you the selection you are looking for, our meeting manager is more than happy to tailor a wine list or beverage selection to suit your tastes.

The management and team at the Radisson are committed to the responsible service of alcohol. It is our aim to provide a safe and secure environment for all of our guests, team members and the surrounding community.