WEDDINGS

YOUR DAY. YOUR MENU.







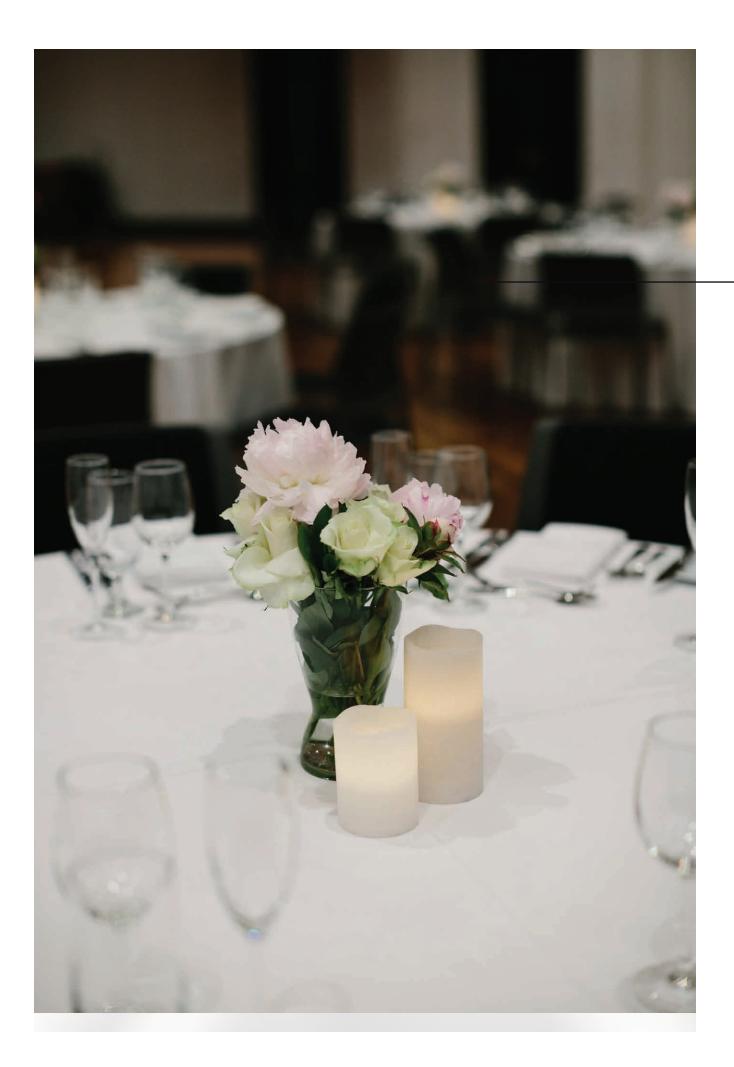
Encore Events Centre chooses to source locally to support the growth of local farmers. Pictured here are Werribee South farmers.

FRESH. SUSTAINABLE. LOCAL.

When planning your next event, our event team and chef are on hand to offer expert advice. Our menus are based on the freshest seasonal produce and we'll work with you to deliver the best culinary experience for you and your guests. We source locally to find the highest quality produce. By choosing local, we're supporting the growth of small business, our local farmers, and decreasing our carbon footprint.

IT'S THE LITTLE THINGS THAT MAKE A BIG DIFFERENCE.

We aim to reduce the environmental impact of our venue by improving the energy performance, reducing water use, using renewable energy and using environmentally responsible construction techniques and materials.



CLASSIC MENU

ENTRÉE (SELECT TWO TO BE SERVED ALTERNATELY)

Miso glazed salmon, toasted sesame, wasabi pea, pickled radish gf

Wild mushroom fricassee, soft pecorino polenta, white truffle oil, watercress $gf ve^*$

Sliced seared beef, green mango, cucumber, papaya, shaved coconut, kaffir lime, tamarind dressing *gf*

Pan fried ricotta gnocchi and wild mushrooms, green peas, to asted hazelnuts and sage v

Chicken galantine, roasted shallot, burnt butter and sage sauce, charred baby leeks *gf*

Sicilian lasagne layers of fresh pasta, parma ham, pork and beef sugo, buffalo mozzarella

Braised beef short rib, blackened onion, gaufrette potato crisp, horseradish gf

MAIN (SELECT TWO TO BE SERVED ALTERNATELY)

Roasted pumpkin, spinach and ricotta rotolo with tomato, olives and balsamic reduction v

Grilled chicken breast, lemon, potato puree, thyme jus gf

Rosemary and garlic braised lamb shank with Moroccan lemon relish gf^*

Sirloin of beef, rustic sweet potato with pink peppercorn jus gf

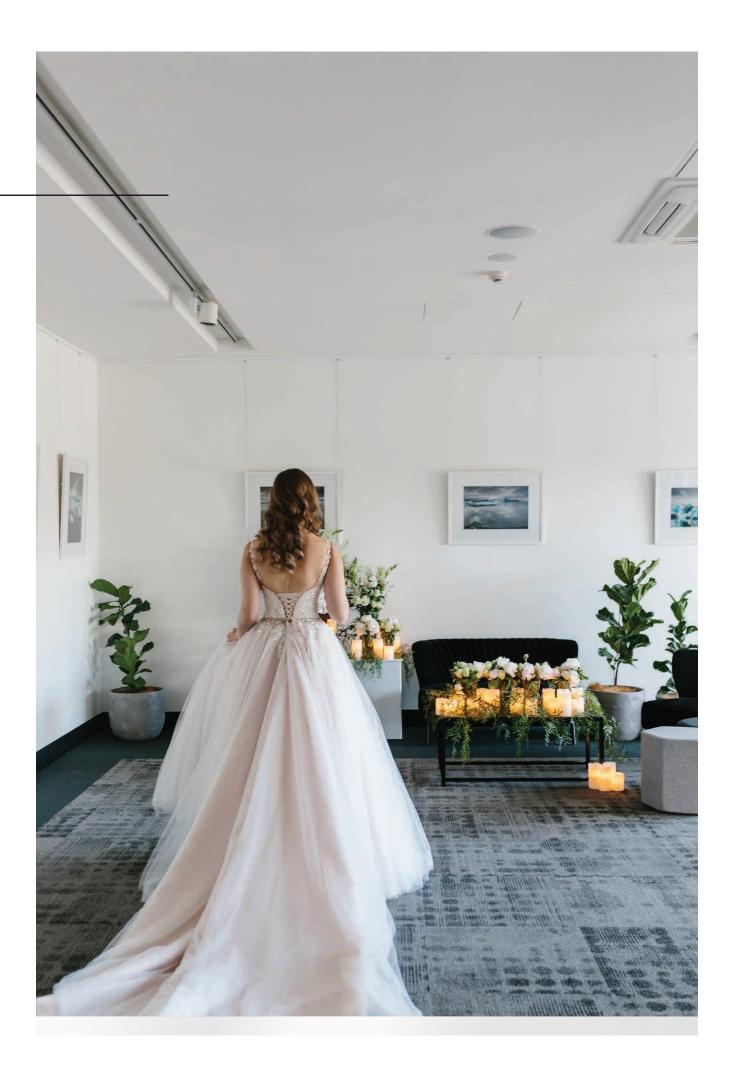
Braised lamb shank on a butter chive mash with a rosemary and red wine sauce *gf*

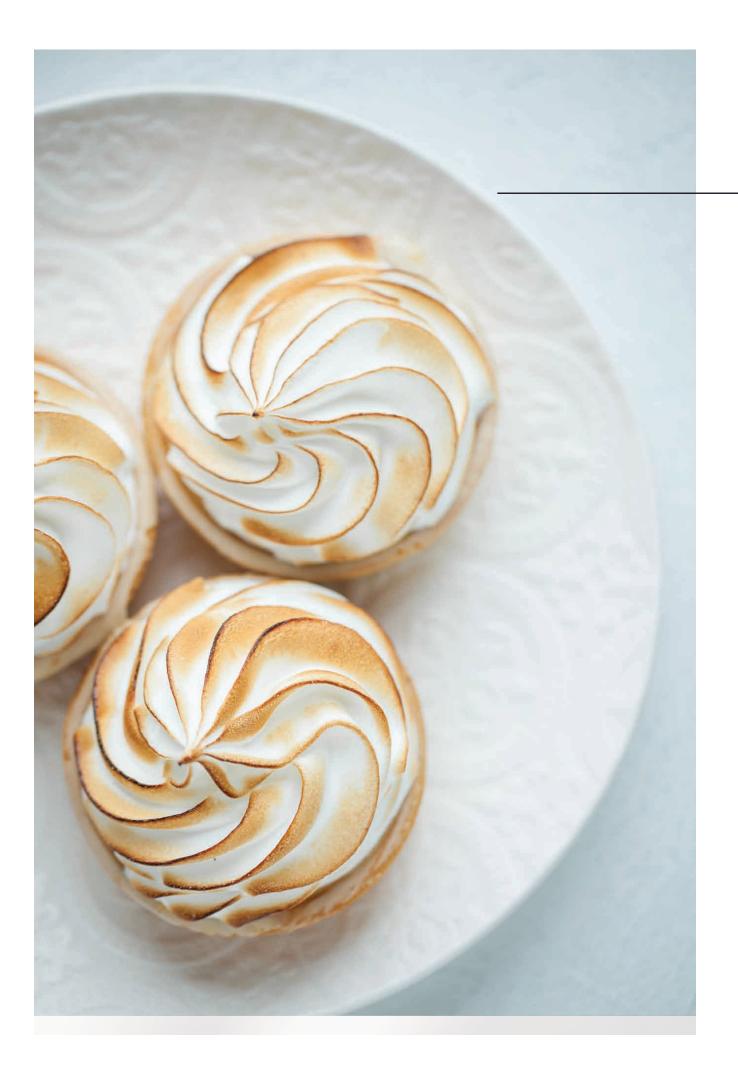
Prosciutto wrapped chicken breast, braised cabbage, potato fondant, seasonal vegetables, lemon dressing *gf*

Honey glazed slow roasted pork belly, a pricot relish, seasonal vegetables, cinnamon spiced jus gf^*

Tasmanian salmon fillet, potato galette, shaved fennel and watercress salad gf

Roasted king brown mushrooms, sweet potato fondant, broad bean and lentil salad, pomegranate molasses ve gf





DESSERTS (SELECT TWO TO BE SERVED ALTERNATELY)

Raspberry and toasted coconut lamington and chai spiced cream Pavlova with compressed pineapple and passionfruit vanilla cream *gf* Strawberry swirl cheesecake with raspberry coulis and cream Pear and blueberry tart, almond praline, chai spiced cream, moscato syrup Lemon meringue tart, berries, burnt toffee cream Dark chocolate mousse cake, raspberry compote Mango and caramelised milk pudding, chocolate, coconut brittle *gf* Chocolate and caramel tart with honey candied peanuts, salted toffee, vanilla anglaise

Seasonal fruit and raspberry sorbet gf ve

Coffee and tea included



LUXE MENU

ENTRÉE (SELECT TWO TO BE SERVED ALTERNATELY)

Braised beef cheek croquette with pickled red onions, roquette and fennel *gf** Prawns with avocado, vine ripe tomato and petit caper dressing *gf* Field mushroom, ricotta and caramelised onion ravioli with toasted pine nuts *v* Grilled chicken tenderloin, soba noodle salad, teriyaki vinaigrette Chick pea fritters, heirloom beetroot, pomegranate, feta and tahini dressing *v ve** Chicken satay, coconut rice, coriander, mint, sliced shallot salad *gf* Free range chicken and goats cheese ravioli, wild mushrooms, garden peas, tomato concasse and watercress salad

Gravlax salmon, capers, dill crème fraiche, horseradish, shallot and herb salad gfSalt and pepper calamari salad, drizzled with a tangy chilli and lime aioli gf^*

MAIN (SELECT TWO TO BE SERVED ALTERNATELY)

Tasmanian salmon fillet, potato galette, shaved fennel and watercress salad gf

Spinach, golden raisin and ricotta rotolo, burnt butter, to asted pinenuts, wild roquette salad \boldsymbol{v}

Sweet potato filo with goats cheese and ricotta served with a capsicum relish v

Chermoula rubbed BBQ chicken breast, pistachio couscous, slow roasted sweet potato and harissa dressing

Lamb rump^{**}, white bean skordalia, heirloom carrots, mint pea and parsley salad *gf*

Seared fillet of blue eye cod, steamed clams, saffron potatoes, and bouillabaisse sauce *gf*

Seared salmon fillet, mussels, clams with dill, tomato and saffron rouille gf

Char grilled scotch fillet^{**} on mash with a creamy mushroom sauce *gf*

300g porterhouse steak, green beans, parsley and fetta salad, red wine jus gf

Char grilled seasonal vegetables with buffalo mozzarella and basil oil v ve*

Braised veal shin, white bean puree, glazed shallots, baby beetroots, spinach, preserved lemon gremolata, port reduction *gf*

Bannockburn poussin, mushroom duxelle and soft polenta infused with taleggio and herbs *gf*

Char grilled eye fillet^{**}, potato galette, roasted mushrooms, garlic and parsley butter *gf*

Confit berkshire pork belly pie, peach chutney, roast heirloom carrot and herb potato mash

Mild yellow squash curry, grilled cauliflower, hot and sour salad, crisp shallots ve gf





DESSERTS (SELECT TWO TO BE SERVED ALTERNATELY)

Chocolate mousse, honeycomb, salted macadamia praline *gf* Macerated strawberries, crumbled meringue, double cream and raspberry sauce *gf*

Warm apple and rhubarb tart served with vanilla bean cream classic tiramisu Tangy citrus lemon tart with raspberry coulis and double cream White chocolate and passionfruit lamington, lemon curd and micro mint Flourless orange and almond cake, whipped mascarpone and pistachio praline *gf* Buttermilk, cornflake pannacotta, berries, persian fairy floss *gf ve** Sticky date pudding, butterscotch, spiced double cream Almond and chocolate pudding with hazelnut praline cream *gf* Seasonal fruit and raspberry sorbet *gf ve*

Coffee and tea included

PACKAGE

INCLUSIONS

Pre-dinner drinks with canapés on arrival

Alternating entrée

Alternating main

Alternating dessert

Standard beverage package (beer, wine, soft drinks, juice, coffee and tea) Please Note: alcohol service will cease 30 minutes prior to conclusion of the event

Digital personalised guest list

5 hour duration

TWO COURSE

Classic / \$113.50 per person

Luxe / \$121.50 per person

THREE COURSE

Classic / \$122.50 per person

Luxe / \$135.00 per person

OPTIONAL EXTRAS

Roquette and parmesan salad / \$3.00 per person Roasted chat potatoes / \$3.00 per person Fresh seasonal sliced fruit platters / \$3.50 per person Seasonal vegetables with herb butter / \$3.00 per person Antipasto platter / \$5.00 per person Selection of Australian cheese and crackers / \$5.50 per person Garden salad / \$3.00 per person Seafood platter / \$6.00 per person

ADDITIONAL UPGRADES

Premium beverages / \$13.00 per person

Celebration cocktails / \$8.00 per person (served during arrival drinks)



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