

# WEDDING MENU

## ENTRÉES

- Salad of marinated artichokes, green peas, cherry tomato and mushrooms with Parmesan shavings and herb vinaigrette
- Smoked salmon with watercress and avocado salad and seeded mustard dressing
- Spinach gnocchi of exotic mushroom with asparagus and crisp pancetta
- Risotto of pumpkin with five spiced roasted duck, Parmesan and rocket leaves
- Warm caramelized onion and organic tomato tart with goat's cheese, endive and rocket salad and an aged balsamic dressing
- Buffalo Mozzarella and vine ripe tomatoes, with pesto and fried basil drizzled with extra virgin olive oil
- Tasmanian smoked salmon with salad of apple, celery and crème fraîche
- Grilled prawns with cannelloni of mushrooms, confit tomatoes, saffron cream and salmon roe
- Caesar salad with anchovies and shaved Parmigiano Reggiano cheese
- Cumin and turmeric spiced chicken with tian of avocado, tamarind and yoghurt chutney
- Indian spiced curried fish brochette with leek risotto and paprika sauce
- Wok-fried fresh scallops with chilli sauce and Asian greens
- Lobster bisque with King Island cream
- Seared beef strips marinated in lemongrass with bean sprouts, mushroom, tomato, and coriander with a chilli and sesame dressing

# WEDDING MENU

## MAIN COURSES

- Wild flower honey brushed chicken breast stuffed with fetta and lemon thyme, roasted shallots and lentil sauce
- Rack of lamb with Swiss brown mushroom and grilled eggplant, roast garlic and lamb jus
- Rump of lamb, eggplant and confit fennel, olives and tomato lamb jus
- Roast cutlet of pork with oregano and apple seasoning, green beans and calvados sauce
- Baked ricotta and eggplant filled tomato with preserved lemon couscous, and minted carrots
- Seared Rockling fillet on pumpkin gnocchi, Italian parsley and tomato fondue
- Snapper with kipfler potatoes, green beans and eschalots with rocket pesto
- Grilled baby barramundi fillet, borlotti beans with crisp leek, verjus and olive oil
- Fillet of beef with sautéed exotic mushrooms, spinach and bone marrow bordelaise sauce
- Free range chicken with olive oil roasted vegetables, buttermilk whipped potatoes and chicken jus
- Roasted tenderloin of veal on crushed potatoes, with black olive, basil and chive cream
- Open lasagne of pumpkin with grilled vegetables, chervil mascarpone and pesto oil

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## DESSERTS

- White chocolate and mascarpone cheesecake with seasonal berries
- Rhubarb and peach crumble with honeycomb ice cream
- Terrine of champagne jellied fruits and apple sorbet
- Cointreau and cinnamon jellied fruits and apple sorbet
- Valrhona chocolate marquise with peach coulis and praline ice cream
- Bitter sweet chocolate pudding, white chocolate and Cointreau ice cream
- Almond and poached pear tart with clotted cream
- Citrus crème brûlée with pineapple confit and orange sorbet
- Raspberry Vacherin with Rosewater chantilly cream and passion fruit coulis
- Warm Florentine tart and Frangelico ice cream with pistachio biscotti
- Caramelised apple tart with Calvados and yoghurt ice cream
- Australian and imported cheeses with muscatels and dried fruits

# To EAT

## ALTERNATE SERVES

Alternate Entrée or Dessert \$4.00 per person per course

## CHOICE MENUS

Choice menus can be offered to a maximum of three choices per course.

Additional charges do apply for this option:

Choice of 2: \$10.00 per entrée, \$20.00 per main and \$10.00 per dessert.

Choice of 3: \$20.00 per entrée, \$30.00 per main and \$20.00 per dessert.

## TABLE PLATTERS TO SHARE

Antipasto – cured meats, marinated vegetables, cheeses and grissini sticks	\$10.00 per person
Prawns and oysters served with lemon and sauces	\$18.00 per person
Mezze platters – homemade dips, dolmades, olives and warm pitta bread	\$8.00 per person
Cheese - Tilba vintage cheddar, Dynasty blue and South Cape brie	\$10.00 per person
Fresh fruit	\$9.00 per person

## SIDES TO SHARE

Potato gratin dauphinoise	\$7.00 per person
Rocket and avocado salad with cherry tomatoes	\$5.00 per person
Roasted pumpkin and chat potatoes with rosemary	\$7.00 per person
Bocconcini and vine ripened tomatoes with fresh basil and extra virgin olive oil	\$6.00 per person
Mixed leaves with balsamic dressing	\$5.00 per person
Sautéed baby spinach	\$5.00 per person
Dressed Caesar salad with Parmesan and crostini	\$5.00 per person
Green butter beans	\$6.00 per person
Steamed bok choy and Asian mushrooms	\$6.00 per person

## WEDDING CAKE

To cut and serve on platters	complimentary
Wedding cake served individually with cream and/or coulis	\$5.00 per person

## ENTERTAINERS

\$35.00 per person for a main meal and soft drinks only

## CHILDREN (12 YEARS AND UNDER)

\$85.00 per person includes a 3 course meal, soft drinks, chair cover and sash

# To DRINK

## IN ADDITION

### PRE DINNER

Champagne piccolos on arrival with pre dinner drinks \$35.00 per bottle

### BLUSHING BRIDE

\$15.00 per glass

Bellini – Sparkling wine and peach nectar

Kir Royale – Sparkling wine and Cassis

Kiss Me - Sparkling wine and cranberry juice

Traditional Champagne Cocktail – Sparkling wine, bitters and sugar

Please note a maximum of two cocktail options can be selected for the evening.

### SPIRITS

Basic spirits, including, scotch, gin, vodka, brandy and rum \$8.00 per person  
Served for half hour with pre dinner drinks

Or on a consumption basis \$8.00 per glass

### UPGRADE YOUR BEVERAGE PACKAGE

**DE BORTOLI PACKAGE** \$10.00 per person

De Bortoli Windy Peak Sparkling Pinot Chardonnay, De Bortoli Windy Peak Sauvignon Blanc Semillon, De Bortoli Windy Peak Chardonnay, De Bortoli Windy Peak Cabernet Merlot, Crown Lager, Boags Premium Light, Orange Juice, Mineral Water and Soft Drinks

**COLDSTREAM PACKAGE** \$27.00 per person

Coldstream Hills Sparkling Pinot Chardonnay

Coldstream Hills Chardonnay

Coldstream Hills Sauvignon Blanc

Coldstream Hills Cabernet Sauvignon

Crown Lager

Boags Premium Light

Orange Juice, Mineral Water and Soft Drinks

Pink Sparkling wine to toast the bride and \$15.00 per glass

groom Domaine Chandon Rosé \$66.00 per bottle

# To DRINK

## IN ADDITION

### AFTER DINNER

#### DESSERT WINE

DeBortoli Noble One (Vic) 375ml	\$51.00 per bottle
Yalumba Botrytis Semillon (SA) 375ml	\$44.00 per bottle
Brown Brothers Orange Muscat & Flora (Vic) 375ml	\$20.00 per bottle
Brown Brothers Orange Muscat & Flora (Vic) 750ml	\$40.00 per bottle

#### LIQUEURS

Midori	\$9.00 per serve
Baileys	\$9.00 per serve
Cointreau	\$9.00 per serve
Kahlua	\$9.00 per serve
Grand Marnier	\$9.00 per serve
Tia Maria	\$9.00 per serve

#### COGNACS AND ARMAGNACS

Hennessy VSOP	\$13.00 per serve
Courvoisier VSOP	\$13.00 per serve
Hennessy XO	\$32.00 per serve

#### PORTS

McWilliams Hanwood	\$9.00 per serve
Yalumba Galway Pipe	\$11.00 per serve
Penfolds Grandfather	\$17.00 per serve

Note: The above beverages are available on consumption basis only.

# FREQUENTLY ASKED QUESTIONS

## **IS THERE A RESTRICTION TO THE SIZE OF THE BAND I CAN HAVE?**

Yes, in Alto there is a maximum of a 3 piece band, drum kits are not allowed. In our Clarendon Ballroom there is a maximum of a 5 piece band.

## **CAN I EXTEND MY BOOKING PAST MIDNIGHT?**

Yes, for \$50.00 per staff member per hour until 1am.  
We have a ratio of 1 staff member per 20 guests plus supervisory staff.

## **IS THERE CAR PARKING AVAILABLE AT THE HOTEL FOR GUESTS?**

Yes, Southgate car park is under The Langham, Melbourne. Prices are available on request.

## **CAN I UPGRADE MY ROOM FOR THE WEDDING NIGHT?**

Yes, please ask the Wedding Co-ordinator for prices to upgrade your room for your wedding night from a Classic Room to a Corner Deluxe, River Room or Suite.

## **DO WE GET AN OPPORTUNITY TO TASTE THE FOOD AND SEE HOW IT IS PRESENTED?**

Yes, we do offer a complimentary menu tasting for 2 people approximately 6 weeks prior to your wedding. This consists of sharing 2 entrees, 2 mains and 2 desserts.

## **WHAT IS THE PAYMENT PROCESS SHOULD I WISH TO GO AHEAD WITH A BOOKING?**

We can hold a date for 7 days without obligation. After 7 days we ask you to sign a contract and pay a deposit based on 20% of the estimated function costs. The next instalment is due 2 months before your wedding and final payment is due a week prior. Full payment structures are included within your contract.

## **DO YOU CATER FOR CHILDREN AT THE WEDDING?**

Yes, we offer a package for children under 12 years of age for \$85.00 per child. Infants under 4 are complimentary.

## **CAN WE HAVE A BUFFET OR COCKTAIL STYLE WEDDING RECEPTION?**

Yes, please enquire about this with the Wedding Co-ordinator.

# FREQUENTLY ASKED QUESTIONS

**IS A DANCE FLOOR INCLUDED IN THE ROOM?**

Yes, we will also prepare a floor plan of the room and provide a lectern and microphone.

**CAN YOU CATER FOR INDIAN/ASIAN WEDDINGS?**

Yes, please let us know what type of menu you would like and we can ask our Chef to price this for you.

**DO YOU ALLOW OUTSIDE CATERERS FOR FOOD AND BEVERAGE?**

No, we do not allow outside food or beverage to be brought onto the premises.

**CAN WE HAVE OUR CEREMONY AT THE LANGHAM, MELBOURNE?**

Yes, please enquire about this with the Wedding Co-ordinator.

**ARE THERE ANY ADDITIONAL COSTS?**

A room hire charge applies to Alto, our premium function space on the top floor. Please enquire about this with the Wedding Co-Coordinator. Please note minimum numbers are required in some rooms and should these not be met an additional room hire charge may apply.

# SUPPLIER LIST

We have taken the hard work out of finding the best suppliers for the finishing touches to your big day

Please note these are suggested options only and you are most welcome to select your preferred supplier.

## **FLOWERS**

### **GOLLINGS THE FLORISTS**

360 Rathdowne Street, Carlton North  
Contact  
# 3 9348 0449  
[www.gollingsflorist.com.au](http://www.gollingsflorist.com.au)

## **ENTERTAINMENT**

### **MUSIC THEATRE AUSTRALIA**

Suite 5 204 St Kilda Road  
Southbank 3006  
Contact  
# 3 9682 9686  
[www.musictheatreaustralia.com.au](http://www.musictheatreaustralia.com.au)

## **AUDIO VISUAL**

### **STAGING CONNECTIONS**

Located in house at The Langham, Melbourne  
# 3 8696 8179

## **ADDITIONAL THEMING/INVITATIONS/ BONBONNERIE**

### **FUNCTION ACCESSORIES**

1014 High Street Armadale  
Contact Paul  
# 3 9509 4844

## **CAKE**

### **THE LANGHAM, MELBOURNE**

Pastry Head Chef  
Contact is Markus Bohm  
Via the Catering Office  
# 3 8696 8709

## **ACCOMODATION**

Guests can enjoy overnight accommodation for 2 including full breakfast and valet parking. To reserve rooms, guests are welcome to call reservations and let them know which wedding they will be attending. Please note the rate is subject to availability and conditions apply.

## **CAR PARKING**

The hotel can provide two complimentary valet car parks for immediate family. Guest parking is available in the Southgate car park underneath the hotel.

# LITTLE LEGENDS MENU

\$85.00 per child aged between 4-12  
Complimentary for children under 4

**PLEASE CHOOSE ONE DISH FOR EACH COURSE FROM THE FOLLOWING SELECTION:**

## **STARTERS**

Chicken nuggets with French fries  
Macaroni pasta with ham and cheese sauce  
Fish fingers with chips  
Spring rolls with sweet and sour sauce  
Tiny pineapple and ham pizza  
Chicken noodle soup  
Cucumber and avocado sushi roll with soy dipping sauce

## **MAINS**

Junior cheeseburger in English muffin  
Chicken schnitzel with chips  
Sausage rissole with mashed potato and gravy  
Little beef lasagne with cheese and tomato sauce  
Spaghetti with meat balls  
Grilled 120g steak with chips and gravy  
Egg and chicken fried rice  
Filo bon bon of pumpkin and Pontiac potato and creamed spinach  
Lasagne of grilled eggplant and tomato with button mushroom sauce

## **TO FINISH**

Ice cream with Freddo frog  
Chocolate mousse  
Fruit jelly with 100's and 1000's  
Ice cream sundae with nuts and wafers  
Ice cream with marshmallow and jelly beans

**Includes a 5 hour soft drinks package, chair cover & sash**