



## YOUR SPECIAL EVENT

Boasting uninterrupted views of Port Phillip Bay and Melbourne's city skyline, the new events and functions centre at Milanos Brighton Beach Hotel offers a stylish location for all private events including weddings, engagements, christenings, 21<sup>st</sup> birthdays and all other social events.

Located on Port Phillip Bay at Brighton Beach, the venue offers short drive times from Melbourne and surrounding south eastern business corridors. Milanos Brighton Beach Hotel offers car parking in excess of 120 spaces and direct access to train and bus public transport links.

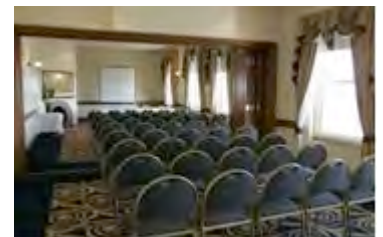
We specialize in a flexible approach to events and meetings, working to tailor all elements to suit your specific requirements. We provide a complete event detailing service including breakfast, lunch, dinner, morning and afternoon tea or cocktail parties where the specifics are left in the hands of your event coordinator.

Should you require additional information or wish to arrange a site inspection please do not hesitate to contact us on 9592 3555 or visit our web site at [www.milanos.com.au](http://www.milanos.com.au).

Utilise the facilities and location of Milanos Brighton Beach Hotel for your coming event.

Kind Regards,

*The Function Team at Milanos*



# THE WEDDING MENU

ALL MEALS ARE SERVED ALTERNATELY

## ALL INCLUSIVE PACKAGE

4 COURSE MEAL \$110 PER ADULT

### INCLUDES:

Canapés on arrival

Entrée, main, dessert

Children's menu \$9 per child main only (under 12yrs)

Children's menu \$15 main and dessert (under 12 yrs)

5 hour beverage package

Chair cover and sash

OR

## INDIVIDUAL PRICING OPTIONS

3 COURSE MEAL \$68 PER ADULT

### INCLUDES:

Canapés on arrival

Entrée, main, and own wedding cake for dessert

Children's menu \$9 per child main only (under 12yrs)

Beverage on consumption

### ROOM HIRE:

Bayview Room \$500

Terminus Lounge \$350

Brighton Esplanade Room \$200

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4 THE ESPLANADE BRIGHTON BEACH 3186

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## **MENU INCLUSIONS**

5 ½ hr function duration

Cylinder vase centrepieces with river rocks and willow or floating candles

Tea light candles around the center pieces

Personalised menu's on each table

Bridal party suite

White linen table settings

Complimentary cutting of wedding cake

## **OPTIONAL EXTRAS**

Chair cover and sash from \$4.50 per chair (please note that chair covers and sash come complimentary with the all inclusive package)

Complementary table runners when chair covers are organized

Mirror table centerpieces from \$7.00 per table

Antipasto platters from \$7.50 per person

Side menu from \$15 per table

Australian cheese and fruit platters from \$8.00 per person

We are happy to offer flexibility with your package to ensure your Wedding Day will suite your every need. Simply contact us to schedule an appointment time and we can discuss your individual style for your special day.

## CANAPÉ SELECTIONS

PLEASE SELECT THREE ITEMS TO BE SERVED TO YOUR GUESTS ON ARRIVAL:

Cocktail Asian Spring Rolls

Beef Samosas

Pesto Risotto Balls

Peking Duck Wontons

Mini Chicken Wellingtons

Italian Meatballs

Cocktail Chicken Satay Sticks

Smoked Salmon with Chive Cream on Toast

Pork Dumplings

Chicken and Macadamia Balls

Spinach & Feta Triangles

Asian Vegetable Wontons

Crab, coriander and cream cheese spring rolls

## **ENTRÉE**

### **Roasted Butternut Pumpkin Soup**

Finished with rich coconut cream

### **Traditional Minestrone Soup**

With parmesan croutons

### **Smoked Salmon and Avocado Salad**

Smoked salmon strips tossed with mixed lettuce, cherry tomatoes, Spanish onion, capers, avocado and a light herb dressing, and finished with wonton crisps

### **Warm Feta and Roasted Vegetable Tartlet**

Pesto roasted vegetables and feta encased in pastry, topped with a roquette salad and caramalised balsamic and accompanied by slow roasted cherry tomatoes

### **Smoked Chicken and Roasted Bell-Pepper Salad**

Thinly sliced roasted bell-peppers tossed with semi sun-dried tomatoes, lettuce, Spanish onion, carrots and house dressing, topped with smoked chicken pieces and parsnip chips

### **Ricotta Gnocchi**

Homemade ricotta and potato gnocchi served with a creamy roasted vegetable sauce and topped with roquette salad and parmesan

### **Pepper Crusted Beef Eye Fillet**

Prepared medium on a roquette, pine nut and parmesan salad finished with a balsamic reduction, served cold

## **THE MAIN EVENT**

### **Wild Barramundi Fillet**

Served on creamy mashed potatoes with green beans and drizzled with a tomato, Spanish onion and corn salsa

### **Atlantic Salmon Fillet**

Crispy skinned & served on a bed of baby fennel, Roma tomatoes, black olives, lemon julienne, pickled capers & Italian parsley

### **Eye Fillet Mignon**

Char-grilled medium, served on a potato rosti, finished with a red wine jus and topped with wild mushrooms

### **Mediterranean Chicken Breast**

Stuffed with kalamata olives, feta and sundried tomatoes, served on a mushroom risotto cake and finished with a rich pan jus

### **Salt Bush Lamb Rack (4 point)**

Served on pumpkin mash with a rosemary jus and green beans

### **Pork Medallions**

Served on a bed of root vegetables (carrots, parsnip and Spanish onion) with bok choy and drizzled with an apple cider sauce

### **Veal Loin**

With a sage and onion crust served on a bed of parmesan and herb polenta and accompanied by buttered beans and a creamy pepper sauce

## **DESSERT**

### **Lemon Meringue Tartlet**

Garnished with whipped cream and a tangy lemon coulis

### **Cold Chocolate Mousse Cake**

Served with a rich chocolate sauce and fresh strawberries

### **Individual Tiramisu**

Served with a crème anglaise and coffee bean sauce

### **Passionfruit Tart**

Served with fresh cream and a tangy Passionfruit sauce

### **Baked New York Cheesecake**

With Chantilly cream and topped with mixed berry compote

### **Strawberry and Custard Tartlet**

Served with Chantilly cream and strawberry coulis

### **Butterscotch Mousse Cake**

Served with a rich butterscotch sauce and cinnamon scented cream

## **SIDE MENU**

**15.00 PER ITEM/PER TABLE**

**Vegetable Stir-fry of zucchini, green beans and broccoli**

**Traditional Greek Salad**

**Honey Glazed Carrots**

**Rosemary Roasted Potatoes**

**Seasonal Garden Salad**

**Parmesan Pear and Roquette Salad**

### **Prices include**

Fresh bread rolls

Freshly brewed tea and coffee with minted chocolates following dessert

# THE COCKTAIL WEDDING MENU

\$55 PER HEAD, 10 SELECTIONS SERVED FOR A 2 HOUR PERIOD

## COLD CANAPÉ SELECTIONS

PLEASE SELECT FOUR ITEMS TO BE SERVED TO YOUR GUESTS:

- Crayfish Medallions with caper and dill cream
- Chicken Roulade with leek and spinach
- Mini Bruschetta (v)
- Fresh oysters and alfalfa on toast with a tartare sauce
- Smoked Salmon rosettes on toast
- Assorted California rolls (vegetarian on request)
- Melon balls with prosciutto on toast
- Assorted finger sandwiches (vegetarian on request)

## HOT CANAPÉ SELECTIONS

PLEASE SELECT SIX ITEMS TO BE SERVED TO YOUR GUESTS:

- Lamb mignons
- Cajun Prawn shashliks
- Braised Duck and mushroom puffs
- Lamb Kebabs with eggplant dip
- Veal Cutlets with a sage and onion crust
- Tempura fried vegetables (v)
- Beef and red bean empanadas
- Butter Chicken Wellingtons
- Crumbed and fried Brie cheese bites (v)
- Vegetable and cottage cheese kofta balls (v)

# BEVERAGE AND ENTERTAINMENT

## BEVERAGE

### OPTION ONE – ON CONSUMPTION

You may choose beverages to be served at your function from the function wine list. You will be charged for the beverages that your guests consume and must settle the bill at the conclusion of your function.

We suggest the following beverages;

Light and heavy beer, one bottle of red and white wine, Australian sparkling wine, orange juice and soft drinks.

### OPTION TWO – CASH BAR

Drinks can be paid for individually by your guests.

### OPTION THREE – BEVERAGE PACKAGE

#### INCLUDED IN THE ALL INCLUSIVE MENU PACKAGE ONLY

A standard beverage package is designed to be consumed over a period of time. It includes unlimited drinks for a specific time period.

#### Milanos beverage packages include:

Hardys The Riddle Sparkling, South Island Sauvignon Blanc, Jamiesons Run Cabernet Sauvignon, Carlton Draught and Hahn Premium Light as our tap beer, soft drink and orange juice

## ENTERTAINMENT

Milanos can assist you in organizing your entertainment from our selection of personalized agencies. You are welcome to arrange your own entertainment however Milanos requests that all details be forwarded to us so the company abides with our rules and regulations.

### FLORAL ARRANGEMENTS

Milanos can assist you in organizing your floral centre pieces for your function. Please ask your Function Manager for further details.

### BALLOON HIRE

Let Milanos take out the hassle of decorating your room for your function. Please ask your Function Manager for further details.