



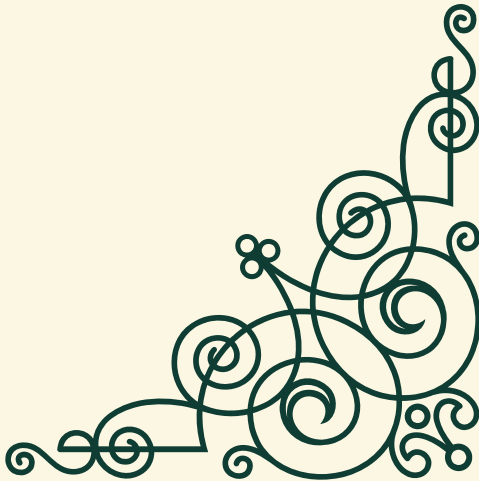

EST. 1908

FAIRFIELD PARK BOATHOUSE



Weddings

Nestled alongside the picturesque Yarra River, our venue offers a captivating backdrop for your wedding day. Exchange vows amidst the lush greenery and serene surroundings, creating a truly magical atmosphere.





WEDDING CEREMONY

Fairfield Park Boathouse is an idyllic location for your ceremony with its Yarra River frontage and uninterrupted parkland and river views. We have the flexibility to create your ideal all-weather ceremony, from the picture-perfect outdoor terrace to the large, covered Riverview Deck, both spaces overlooking the River.



WEDDING DETAILS






The Boathouse has a long history of providing wedding ceremonies and receptions. We aim to make your function memorable for you and your guests in a relaxed atmosphere and setting. This information package sets out our food and beverage packages.



WEDDING DETAILS






THE PARLOUR & VERANDA

Nestled on the top floor of the venue, the parlour is a timber lined historic room which has access to the wrapping veranda with views over the Yarra River.

SPACE TYPE						
INDOOR	130	250	N	N	Y	Y

RIVERVIEW DECK

On the lower level of the venue overlooking the Yarra River is the covered Riverview Deck with retractable clear blinds. If the weather is mild, we do advise guests to dress appropriately.

SPACE TYPE						
INDOOR	150	250	N	N	Y	Y





MORNING/ AFTERNOON TEA

4HR DURATION

MENU – \$80PP

FAVOURITE ITEMS

Delicate Crustless Ribbon Sandwiches, London Ritz Style (v)

SAVOURY & SWEET

Pumpkin Fritters with Avocado and Smoked Salmon (lg)

Petit Quiche with Relish (v)

Lemon and Lime Tart with Meringue (v)

Chefs Sweet Special (lg, v)

SERVED WITH

Selection of premium Tea, Herbals, & Drip Filter Coffee

CHILDRENS PRICES

Children under 12yrs dine half price

INCLUDES WHITE LINEN TABLECLOTHS

WEDDING BUFFET

5HR DURATION

MENU – \$125PP

GRAZING APPETISER

Mezze platter of dips with pita (v)

Steamed vegetable gyoza (v)

Smoked Salmon roulade with baby basil aioli (gf)

MAINS

Whole Roasted Atlantic salmon with lemon & dill (gf)

Western District scotch fillet (gf)

Grilled Moroccan spiced chicken (gf)

Golden salt & pepper calamari aioli and lemon Cauliflower
bake (v, gf, vg)

Artisan Breads and condiments

SALADS

Chefs seasonal salad (v, gf)

Grilled potatoes with sour cream and chives

DESSERTS

Lemon and lime tart with meringue

Hard and soft cheese selection with fruits and nuts

Wicked Pavlova –bedecked with seasonal fruits, and cream (gf)

SERVED WITH

Selection of premium Tea, Herbals, & Drip Filter Coffee

CHILDRENS PRICES

Children under 12 yrs dine half price

INCLUDES WHITE LINEN TABLECLOTHS

WEDDING PLATED

5HR DURATION

MENU – \$130PP

GRAZING CANAPES

Smoked Salmon roulade with baby basil aioli (lg)

Mezze platter of dips with pita bread (v)

Steamed vegetable/prawn gyoza (v)

SEATED ENTRÉE (Select 2)

Gnocchi with a roasted tomato sauce and parmesan (v)

Pork belly, apple puree and Asian salad (lg)

Grilled chicken salad over couscous with a lime dressing Vegan
mushroom risotto (v, lg, vg)

MAIN (Select 2)

Western District scotch fillet, charred shallots, salsa
verde and red wine jus (lg)

Chimichurri grilled chicken breast and creamed
spinach sauce (lg)

Crispy skin Atlantic salmon and creamed spinach sauce (lg)

Risotto of roasted pumpkin, green peas, spinach
and parmesan (v)

SHARED SIDES OF (Select 2)

Grilled turmeric cauliflower (v, lg)

Crisp green leaves (v, lg)

Grilled Broccolini and parmesan (v, lg)

GRAZING DESSERT

Lemon and lime tart with meringue

Wicked Pavlova’ – bedecked with seasonal fruits,
and cream (lg)

Hard and soft cheese selection with fruits and nuts

SERVED WITH

Selection of premium Tea, Herbals, & Drip Filter Coffee

CHILDRENS PRICES

Children under 12yrs dine half price

INCLUDES WHITE LINEN TABLECLOTHS

WEDDING COCKTAIL

5HR DURATION

MENU – \$125PP

COLD CANAPES

Grazing Platter of Seasonal Dips with Pita (lg,v)
Smoked Salmon Roulade with Herb Aioli (lg)
Roast Pumpkin, Sundried Tomato and Olive Bruschetta (v)

HOT CANAPES

Steamed vegetable gyoza (v)
Cauliflower tempura with soy, ginger dipping sauce (v)
Petite quiche with relish (v)

SUBSTANTIAL HOT CANAPÉS (Choose 3)

Moroccan spiced chicken skewers (lg)
Fish and chip cones with lemon and aioli
Golden salt & pepper calamari cones
Baby burger with rocket, relish and cheddar
10 hour slow cooked spiced pulled pork slider
Vegan mushroom risotto (v)

GRAZING DESSERT

Lemon and lime tart
Hard and soft cheese selection with fruits
Wicked Pavlova’ – bedecked with seasonal fruits,
and cream (lg)

SERVED WITH

Selection of premium Tea, Herbals, & Drip Filter Coffee

CHILDRENS PRICES

Children under 12yrs dine half price

BEVERAGE CHOICES

A. FIXED PRICE PACKAGE

INCLUDES BAR STAFF

OPTION 1 | STANDARD BEVERAGE PACKAGE

3 HOURS \$46PP | 4 HOURS \$59PP | 5 HOURS \$72 PP
Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
Crown Lager
Carlton Zero Soft Drink, Orange & Apple Juice,
Sparkling Water

OPTION 2 | PREMIUM BEVERAGE PACKAGE

3 HOURS \$57PP | 4 HOURS \$70PP | 5 HOURS \$84 PP
Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Pebble Point Chardonnay
Hearts Will Play Rose
Sud Rose
Point of Departure Pinot Noir
Henry & Hunter Shiraz Cabernet
Crown Lager Corona
Mountain Goat Steam Ale
Mountain Goat Pale Ale
Apple cider
Carlton Zero
Carlton Zero Soft Drink, Orange & Apple Juice,
Sparkling Water

SPIRIT UPGRADE \$28PP

Available to add to all beverage packages,
minimum of 20 guests.

COCKTAIL ON ARRIVAL \$14 PP

Treat your guests to a bespoke cocktail on arrival for an
additional \$14 per person, minimum of 20 guests.

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit
or amount in mind that you feel comfortable with spending. Your
bar tab can be reviewed as your function progresses and
increased if required. However, we will always ensure you are in
control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage
selection, which they can purchase throughout your function.

