



FPB

Weddings at
Fairfield Park Boathouse



LET US INTRODUCE OURSELVES.

WELCOME TO FAIRFIELD PARK BOATHOUSE

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.

MEMORIES THAT WILL LAST A LIFETIME



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	200	N	N	Y	Y

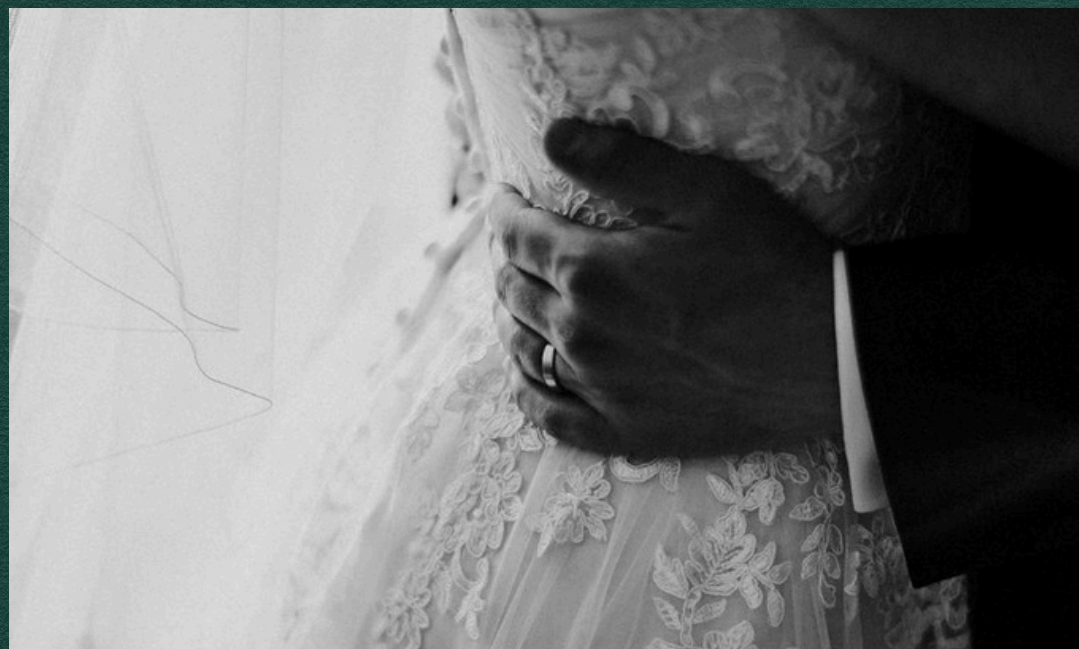




RIVERVIEW DECK

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	110	180	N	N	N	N



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

LG - Low Gluten | LD - Low Dairy | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option | LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

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, 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)

DESSERTS SERVED WITH

Selection of premium Tea, Herbals, & Drip Filter Coffee

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WEDDING PLATED

4 HR 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)
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

DESSERTS SERVED WITH

Selection of premium Tea, Herbals, & Drip Filter Coffee

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WEDDING COCKTAIL

5 HR 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)

DESSERT SERVED WITH

Selection of premium Tea, Herbals, & Drip Filter Coffee

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BEVERAGE PACKAGES

Standard

3HRS \$46PP | 4HRS \$59PP | 5HRS \$72PP

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

Mountain Goat Lager
Heinekein 0%

Soft Drink
Orange & Apple Juice
Sparkling Water

Premium

3HRS \$57PP | 4HRS \$70PP | 5HRS \$84PP

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

Mountain Goat Lager
Corona
Stone & Wood Pacific Ale
Balter XPA
Somersby Apple Cider
Heinekein 0%

Soft Drink
Orange & Apple Juice
Sparkling Water

Add Ons

SPIRIT UPGRADE \$28PP

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

COCKTAIL ON ARRIVAL \$14PP

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.

* Please note, all packages subject to product availability



EST. 1908

FAIRFIELD PARK BOATHOUSE



Contact us

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