

WEDDINGS

YOUR DAY. YOUR MENU.



ENCORE
EVENTS CENTRE



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, toasted 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, apricot 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 *gf*

Salt 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, toasted pinenuts, wild
roquette salad *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*

Miniature desserts served on platters to the table *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)

Minimum 100 people

ENCORE
EVENTS CENTRE

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